

Famille
PIERRE GAILLARD

VITICULTEURS À MALLEVAL ET AUTRES PENTES


MADELOC

Magenca
A.O.C COLLIOURE

 ELEGANT, DELICATE AND FRESH

 GRENACHE NOIR,
MOURVÈDRE AND CARIGNAN

 SCHIST

 TO BE ENJOYED
WITHIN 10 YEARS

Magenca is the Catalan word for gathering the soil up around the vine (hilling up).



TERROIR

Communes	Banyuls, Port Vendres
Soil	Schist
Altitude	70 m to 240 m
Slope gradient	27%
Density	6,500 plants/ha

The parcels located inland benefit from a greater variation of temperatures between night and day than those on the coast. This helps the ripening process to produce deep and supple tannins. The schist soil in this terroir provides wines with a certain elegance and minerality. The 100-year-old vines are planted with Grenache and Carignan.

VINIFICATION & AGEING

Vinification	Full destemming Cold pre-fermentative maceration Fermentation at up to 30°C Post-fermentation at 30°C
Ageing	18 months in barrels

The grapes in each parcel are harvested when they are at optimal ripeness, and are vinified separately. We employ a traditional vinification process, intended to reveal the true nature of these old vines. The warm post-fermentative maceration enables us to extract the most silky tannins. At the end of the ageing process, we produce a delicate blend with a high level of minerality, very characteristic of the terroir.

VITICULTURE

Grape varieties	Grenache noir, Mourvèdre, Carignan
Age of vines	100 years old
Pruning	Free-standing gobelet
Yield	20 hl/ha
Harvests	Harvested by hand when fully ripe; sorted on the vine if necessary

Viticulture on the estate is treated with the utmost importance. Vines can only fulfil their potential if they are in balance with the terroir. This is what we aim to achieve by determining the needs of the vines before carrying out our work. Every parcel is therefore cared for precisely as required. Every vintage is treated differently.

The goal of every operation is to obtain healthy and ripe grapes that fully represent their terroir. As such, we pay particular attention to competition for water resources, yields, foliage, aeration of the bunches of grapes, etc.

TASTING

It has a very sophisticated nose with notes of juicy red berries, spices and vanilla flower. Its palate is delicate and mineral.

Magenca is perfect for fine dining, with red meats and dishes full of character.

ONE FAMILY, FOUR ESTATES