

Famille PIERRE GAILLARD

VITICULTEURS À MALLEVAL ET AUTRES PENTES


MADELOC

Serral A.O.C COLLIOURE

 INTENSE, VELVETY AND
DECADENT

 GRENACHE NOIR,
MOURVÈDRE AND SYRAH

 SCHIST

 TO BE ENJOYED
WITHIN 7 YEARS

Serral means knife in Catalan.



TERROIR

Communes	Banyuls, Port Vendres
Soil	Schist
Altitude	35 m to 160 m
Slope gradient	23%
Density	6,500 plants/ha

Parcels close to the sea level benefit from elevated moisture on a daily basis, so the grapes develop wonderful fruity flavours. The schist soil in this terroir provides wines with a certain minerality and elegance. The high density of plants per hectare allows the vine roots to burrow deep into the ground, so they can draw on scarce water resources.

VINIFICATION & AGEING

Vinification	Full destemming Cold pre-fermentative maceration Fermentation at 25°C Post-fermentation at 30°C
Ageing	15 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 preserve the flavours of the fresh fruit. The warm post-fermentative maceration enables us to extract the most silky tannins. At the end of the ageing process, we produce a blend with a fruity nature and silky tannins, very characteristic of the terroir.

VITICULTURE

Grape varieties	Grenache noir, Mourvèdre, Syrah
Age of vines	25 years old
Pruning	Gobelet trained on stakes
Yield	25 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

The nose is open with aromas of sweet spices, ripe red berries and strawberries. The tannin structure is silky and supple. The blend is well-balanced, decadent and juicy.

Perfect for sharing food with friends: charcuterie, grilled meats, etc.

ONE FAMILY, FOUR ESTATES