## Famille PIERRE GAILLARD

VITICULTEURS À MALLEVAL ET AUTRES PENTES

### MADELOC

# **Foranell** A.O.C COLLIOURE











#### TERROIR

Communes Banyuls, Port Vendres

Soil Schist

Altitude 35 m to 160 m

23% Slope gradient

Density 6,500 plants/ha

The grapes come from vines intended for red wines. The parcels are located at an altitude where the air is particularly cool, so are ideal for dry wines. The schist soil in this terroir provides wines with a certain elegance and minerality.

#### **VINIFICATION & AGEING**

Vinification Settling

Cold vinification in vats Blocked malolactic fermentation

Bâtonnage

Ageing 6 months in vats

This rosé is a blend of Grenache Noir, pressed directly, and Mourvèdre and Syrah grapes, which are bled off. This creates a nice balance between the decadence of the grapes and the minerality of the schist terroir. By ageing the wine in vats, we are able to maintain this harmony.

#### VITICULTURE

Grape varieties Grenache noir,

Mourvèdre, Syrah

25 years old Age of vines

Gobelet trained on Pruning

stakes

Yield 25 hl/ha

Harvested by hand Harvests

> 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 express 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 clean and direct. It reveals notes of red berries, such as strawberry or juicy cherry. Its palate is distinct and fruity.

This freshness and decadence pairs wonderfully with sunny and summery meals: salads, barbecues, etc.

ONE FAMILY, FOUR ESTATES

