

Famille PIERRE GAILLARD

VITICULTEURS À MALLEVAL ET AUTRES PENTES

MADELOC

PENYA A.O.C COLLIOURE

 FRESH AND DELICATE

 GRENACHE GRIS AND
VERMENTINO

 SCHIST

 TO BE ENJOYED
WITHIN 5 YEARS

Penya means rock in Catalan.



TERROIR

Commune	Banyuls sur Mer
Soil	Schist
Altitude	10 m to 110 m
Slope gradient	27%
Density	6,500 plants/ha

Located on a hillside that plunges down to the sea, the Grenache Gris and Vermentino parcels benefit from fresh sea breeze throughout the year. The schist soil allows the heat to be transferred continuously into the vine plants. The combination of these two factors ensures that the grapes ripen slowly and continuously, but protects them from overripening.

VINIFICATION & AGEING

Vinification **Settling**
Cold vinification in barrels
Blocked malolactic fermentation
Bâtonnage

Ageing **8 months in barrels**

The grapes in each parcel are harvested when they are at optimal ripeness, and are vinified separately. The blending only takes place once the ageing is complete. We choose barrels that express the highest levels of minerality.

The vinification process is done cold in barrels, and the bâtonnage is carried out until the desired smoothness has been obtained. We take great care to manage the risk of oxidation, in order to preserve the wine's aromatic bouquet.

VITICULTURE

Grape varieties	Grenache Gris and Vermentino
Age of vines	20 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

It releases a subtle and elegant fragrance with notes of small yellow fruits. Its beautiful minerality makes the finish all the more complex.

This wine is best paired with meaty and flavourful food: shellfish, poultry, cheese, etc.

ONE FAMILY, FOUR ESTATES

