

Famille PIERRE GAILLARD

VITICULTEURS À MALLEVAL ET AUTRES PENTES

MADELOC

TREMADOC A.O.C COLLIOURE



SALTY, FLORAL AND
MINERAL



GRENACHE GRIS, VERMENTINO
AND ROUSSANNE



SCHIST



TO BE ENJOYED
WITHIN 5 YEARS

Tremadoc is the name for a specific geological sub-layer of the soil in Banyuls-sur-Mer.



TERROIR

Communes	Banyuls, Port Vendres
Soil	Schist
Altitude	5 m to 115 m
Slope gradient	20%
Density	6,500 plants/ha

Located on hillsides that plunge down into the sea, the Grenache Gris, Vermentino and Roussane 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 & ÉLEVAGE

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. 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, Vermentino, Roussanne
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

Tremadoc offers fragrances of acacia flower and nectarine. It has a round and smooth palate, with a beautiful and lasting freshness. It combines a fleshy body with a wonderful tension.

This wine goes well with seafood dishes, such as shellfish or simple grilled fish.

ONE FAMILY, FOUR ESTATES

