

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



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

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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



Famille PIERRE GAILLARD

VITICULTEURS À MALLEVAL ET AUTRES PENTES


MADELOC

Foranell A.O.C COLLIOURE

 FRUITY, SUPPLE AND MINERAL

 GRENACHE NOIR,
MOURVÈDRE AND SYRAH

 SCHIST

 TO BE ENJOYED
WITHIN 5 YEARS

Foranell: sea breeze



TERROIR

Communes	Banyuls, Port Vendres
Soil	Schist
Altitude	35 m to 160 m
Slope gradient	23%
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
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

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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

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

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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



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

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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

Famille PIERRE GAILLARD

VITICULTEURS À MALLEVAL ET AUTRES PENTES


MADELOC

Crestall A.O.C COLLIOURE

 SILKY, DEEP AND COMPLEX

 MOURVÈDRE, SYRAH

 SCHIST

 TO BE ENJOYED
WITHIN 15 YEARS

Crestall means the crest of a hill
in Catalan.



TERROIR

Communes	Banyuls, Port Vendres
Soil	Schist
Altitude	5 m to 115 m
Slope gradient	18%
Density	6,500 plants/ha

The terroir of Collioure combines a Mediterranean influence, which produces mature, generous and decadent wines, with schist soil on sloped and terraced land, which provides minerality and supple and elegant tannins. 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 up to 30°C Post-fermentation at 30°C
Ageing	18 months in barrels (50% new wood)

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 depth and velvety nature of the terroir. The warm post-fermentative maceration enables us to extract the most silky tannins. At the end of the ageing process, we produce a blend that combines strength and delicacy, very characteristic of the terroir.

VITICULTURE

Grape varieties	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

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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 reveals spices and cherries in all their forms: ripe, juicy and fresh, but also soaked in brandy. The tannins are subtle, fleshy and smooth.

Crestall should be served with the finest gourmet cuisine.

ONE FAMILY, FOUR ESTATES

Famille PIERRE GAILLARD

VITICULTEURS À MALLEVAL ET AUTRES PENTES

MADELOC

ASPHODÈLES A.O.C BANYULS



MINERAL, AROMATIC
AND SWEET



GRENACHE GRIS AND
TOURBAT



SCHIST



TO BE ENJOYED
WITH NO TIME LIMIT

Asphodèles are
Mediterranean flowers.



TERROIR

Communes	Banyuls, Port Vendres
Soil	Schist
Altitude	35 m to 115 m
Slope gradient	25%
Density	6,500 plants/ha

The parcels are located at the bottom of the valleys, inland, where the aridity of the Mediterranean climate is at its strongest. This allows the Banyuls grapes to ripen beautifully. The structure of the schist soil allows the vines to draw the resources it needs from deep within the ground, which provides the Banyuls grapes with their fresh and subtle nature.

VINIFICATION & AGEING

Vinification	Settling Cold vinification in barrels, blocked malolactic fermentation and bâtonnage
Ageing	8 months in barrels

When there remains around 100 g/L of residual sugar, we add neutral alcohol to the wine (mutage). The fermentation takes place in vats, then the wine is transferred to barrels to be aged without malolactic fermentation, in order to preserve all its freshness. The wine is aged in a protective environment where it is not exposed to the air.

VITICULTURE

Grape varieties	Grenache Gris, Tourbat
Age of vines	25 years old
Pruning	Gobelet trained on stakes
Yield	15hl/ha
Harvests	Manually harvested when fully ripe; sorted on the vine if necessary

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TASTING

A beautiful colour with a golden hue and radiant reflections, with a nose that brings to mind white fruits, followed by notes of acacia flower, hawthorn and lemon tart.

Pairs well with fruit desserts, or you could also try it alongside blue cheese.

ONE FAMILY, FOUR ESTATES



Famille PIERRE GAILLARD

VITICULTEURS À MALLEVAL ET AUTRES PENTES

MADELOC

CIRERA A.O.C BANYULS RIMAGE



CREAMY, SILKY AND
FRUITY



GRENACHE NOIR



SCHIST



TO BE ENJOYED
WITH NO TIME LIMIT

Cirera means cherry in Catalan.



TERROIR

Commune	Port Vendres
Soil	Schist
Altitude	50 m to 100 m
Slope gradient	20%
Density	6,500 plants/ha

The parcels are located at the bottom of the valleys, inland, where the aridity of the Mediterranean climate is at its strongest. This allows the Banyuls grapes to ripen beautifully. The structure of the schist soil allows the vines to draw the resources it needs from deep within the ground, which provides the Banyuls grapes with their fresh and subtle nature.

VINIFICATION & AGEING

Vinification	Full destemming Cold pre-fermentative maceration Fermentation at 25°C Mutage on grapes Post-fermentation at 30°C
Ageing	18 months in wooden vats

When there remains around 90 g/L of residual sugar, we add neutral alcohol to the Banyuls (mutage on grapes). The structure continues to be extracted during the warm post-fermentative process, to achieve a perfect balance between the fruity aromas, sweetness, alcohol and tannin structure. The wine is aged in a protective environment, where it is not exposed to the air. This helps us to preserve the wine's mineral character and aromatic notes of fresh fruit.

VITICULTURE

Grape varieties	Grenache Noir
Age of vines	40 years old
Pruning	Gobelet trained on stakes
Yield	20 hl/ha
Harvests	Harvested by hand when fully ripe; sorted on the vine if necessary

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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 dominated by red fruit: black cherries and blackberries. Its palate is round and intense.

This wine is perfect for pairing with flavourful meats (duck, pigeon, lamb) and cheese plates, without forgetting dark chocolate.

ONE FAMILY, FOUR ESTATES



Famille PIERRE GAILLARD

VITICULTEURS À MALLEVAL ET AUTRES PENTES

MADELOC

TERRE-MER VIN DE LIQUEUR



FRAGRANT, INTENSE AND
SMOOTH



GRENACHE NOIR



SCHIST



TO BE ENJOYED
WITH NO TIME LIMIT



HISTORY

Marjorie and Stéphane Gallet, winemakers from Maury (Terres de Fagayras), produce distinctive sweet natural wines that express their terroir. Pierre Gaillard, a winemaker in Banyuls-sur-Mer (Domaine Madeloc), produces sweet natural wines that are both understated and elegant. Together, they decided to produce a subtle blend between a Maury red and a Banyuls red.

VINIFICATION & AGEING

Vinification Full destemming
Cold pre-fermentative
maceration
Fermentation at 25°C
Mutage on grapes
Post-fermentation at 30°C

Ageing 12 months in barrels

When there remains around 100 g/L of residual sugar, we add neutral alcohol (96.3% ABV) to the liqueur wine (mutage on grapes). The wine is then aged in barrels for 12 months in a protective environment, where it is not exposed to the air. This helps us to preserve the wine's mineral character and aromatic notes of fresh fruit.

VITICULTURE

Grape varieties	Grenache Noir
Pruning	Free-standing gobelet (Maury) and trained on stakes (Banyuls)
Yield	15 hl/ha
Harvests	Harvested by hand when fully ripe; sorted on the vine if necessary

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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

With a strong connection between Agly (Maury) and the Côte Vermeille (Banyuls), this wine combines both the potency of the inland terroirs and the freshness of the coastal terroirs. The fruit is clean and crisp, and the finish is long and silky.

Pair with duck breast or jugged wild boar.

ONE FAMILY, FOUR ESTATES




Famille PIERRE GAILLARD

VITICULTEURS À MALLEVAL ET AUTRES PENTES


MADELOC

ROBERT PAGÈS A.O.C BANYULS TRADITIONNEL

 COMPLEX, SMOOTH AND DELICATE

 GRENACHE NOIR AND GRIS

 SCHIST

 TO BE ENJOYED WITH NO TIME LIMIT

A tribute to Robert Pagès, the previous owner of the estate.



TERROIR

Communes	Banyuls, Cerbère
Soil	Schist
Altitude	60 m to 240 m
Slope gradient	25%
Density	6,500 plants/ha

The parcels are located at the bottom of the valleys, inland, where the aridity of the Mediterranean climate is at its strongest. This allows the Banyuls grapes to ripen beautifully. The structure of the schist soil allows the vines to draw the resources it needs from deep within the ground, which provides the Banyuls grapes with their fresh and subtle nature.

VINIFICATION & AGEING

Vinification	Full destemming Cold pre-fermentative maceration Fermentation at 25°C Mutage on juice
Ageing	Blended for ageing in casks indoors (5 years) and in glass demijohns outdoors (1 year)

When there remains around 80 g/L of residual sugar, the wine is pressed and then we add neutral alcohol (mutage). This Banyuls is aged in an oxidative environment (in contact with the air) in 30 hl casks and glass demijohns left in the sun to accelerate the ageing process. A traditional Banyuls red is typically a blend of different vintages.

VITICULTURE

Grape varieties	Grenache Noir, Carignan and Grenache Gris
Age of vines	100 years old
Pruning	Free-standing gobelet
Yield	15 hl/ha
Harvests	Harvested by hand when fully ripe; sorted on the vine if necessary

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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

This wine is distinguishable for its flavours of prunes, Corinth raisins, cashew nuts and coffee beans. There are also notes of spices, such as vanilla pods and a hint of clove.

The best way to do this wine justice would be to pair it with a square of praline chocolate or a nice slice of Comté cheese.

ONE FAMILY, FOUR ESTATES



Famille PIERRE GAILLARD

VITICULTEURS À MALLEVAL ET AUTRES PENTES

MADELOC

MA DAME JEANNE A.O.C BANYULS TRADITIONNEL

 PEATY, FRESH AND
DELICATE

 GRENACHE NOIR AND
GRIS

 SCHIST

 TO BE ENJOYED
WITH NO TIME LIMIT



TERROIR

Communes	Banyuls, Port Vendres
Soil	Schist
Altitude	60 m à 240 m
Slope gradient	25%
Density	6,500 plants/ha

The parcels are located at the bottom of the valleys, inland, where the aridity of the Mediterranean climate is at its strongest. This allows the Banyuls grapes to ripen beautifully. The structure of the schist soil allows the vines to draw the resources it needs from deep within the ground, which provides the Banyuls grapes with their fresh and subtle nature.

VINIFICATION & AGEING

Vinification	Full destemming Limited extraction during the alcoholic fermentation alcoolique Mutage on juice
Ageing	In demijohns outside for a year

When there remains around 60 g/L of residual sugar, the wine is pressed and then we add neutral alcohol (mutage). This Banyuls is aged in an oxidative environment (in contact with the air) in demijohns left in the sun for a year. This triggers a very intense reaction, developing a flavour with notes of aged whisky.

VITICULTURE

Grape varieties	Grenache Noir and Gris
Age of vines	25 years old
Pruning	Free-standing gobelet
Yield	15hl/ha
Harvests	Manually harvested when fully ripe; sorted on the vine if necessary

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TASTING

Clear notes of Corinth raisins and walnut, with subtle peaty notes and a hint of vanilla. It is not too sweet on the palate, so it has a fresh balance. To be enjoyed when relaxing after dinner.

ONE FAMILY, FOUR ESTATES

Famille PIERRE GAILLARD

VITICULTEURS À MALLEVAL ET AUTRES PENTES

MADELOC

SOLERA

A.O.C BANYULS HORS D'ÂGE



VOLUPTUOUS, COMPLEX
AND HISTORIC



GRENACHE NOIR AND GRIS



SCHIST



TO BE ENJOYED
WITH NO TIME LIMIT

Solera is an ageing technique
that involves blending vintages.



TERROIR

Communes	Banyuls, Cerbère
Soil	Brown schist
Altitude	60 m to 240 m
Slope gradient	25%
Density	6,500 plants/ha

The parcels are located at the bottom of the valleys, inland, where the aridity of the Mediterranean climate is at its strongest. This allows the Banyuls grapes to ripen beautifully. The structure of the schist soil allows the vines to draw the resources it needs from deep within the ground, which provides the Banyuls grapes with their fresh and subtle nature.

VINIFICATION & AGEING

Vinification	Full destemming Cold pre-fermentative maceration, fermentation at 25°C Mutage on juice
Ageing	Using the solera technique since 1923

The vinification process for this blend is the same as the one for the Robert Pagès blend. It is aged using the Spanish "solera" method. Since 1923, we have been creating blended vintages using 6 lower barrels and 4 upper barrels. Each year we take 10% from each lower barrel of wine and bottle it. We then fill this space with wine from the upper row. Then, in the final stage we add the new vintage.

VITICULTURE

Grape varieties	Grenache Noir, Carignan and Grenache Gris
Age of vines	100 years old
Pruning	Free-standing gobelet
Yield	15 hl/ha
Harvests	Manually harvested when fully ripe; sorted on the vine if necessary

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TASTING

The nose is direct and complex, with notes of caramel, sweet spices, banana flambé and aged rum. The palate is initially delicate, and then develops into a subtle and soothing sweetness. This wine should be enjoyed alone, it doesn't require any accompaniment.

ONE FAMILY, FOUR ESTATES

