

Famille
PIERRE GAILLARD

VITICULTEURS À MALLEVAL ET AUTRES PENTES

COTTEBRUNE

Parole de Berger
A.O.C FAUGÈRES



BALANCED, ELEGANT AND
COMPLEX



SYRAH AND MOURVÈDRE



SCHIST



TO BE ENJOYED
WITHIN 10 YEARS



TERROIR

Commune	Cabrerolles
Soil	Brown schist
Altitude	Between 220 m and 280 m
Slope gradient	16%
Density	8,300 vines/ha

We selected an east-facing parcel located on the hills around the hamlet of La Liquière. It offers the perfect conditions for slow and gradual ripening. Everything we do, from the vine to the cellar, aims to showcase what Syrah grown on schist has to offer as well as its ageing potential.

VINIFICATION & AGEING

Vinification	Full destemming Cold pre-fermentative maceration Fermentation at 25°C Post-fermentation maceration at 30°C
Ageing	18 months in barrels, of which 30% were new

Each variety is picked once it has reached its optimum ripeness. The warm, extended post-fermentative maceration is perfect for extracting the most complex, silkiest tannins. A certain amount of the wine is matured in new barrels in order to unleash its full potential. Parole de Berger is made from a selection of the best barrels in our cellar.

VITICULTURE

Grape varieties	Syrah, Mourvèdre
Vine age	25 years old
Pruning	Gobelet trained on stakes
Yield	30 hl/ha
Harvests	Harvested by hand when fully ripe; sorted at the vine if necessary

Viticulture on the estate is treated with the utmost importance. Each operation is carried out after first observing the needs of the parcel and in accordance with the characteristics of the vintage. Every parcel is therefore cared for precisely as required. The majority of the work is done by hand, although machines may sometimes be used to reduce the need for manpower.

The goal of every operation is to obtain healthy and ripe grapes that fully represent their terroir. Therefore, we pay close attention to the yield, foliage and aeration of the bunches.

TASTING

This complex wine contains notes of spices, round tannins and a wonderful minerality. Its power and freshness are well balanced which ensures that it has great ageing potential.

Pair this wine with aged meats or dishes cooked in a sauce..

ONE FAMILY, FOUR ESTATES

