

Famille PIERRE GAILLARD

VITICULTEURS À MALLEVAL ET AUTRES PENTES

COTTEBRUNE

Le Cairn A.O.C FAUGÈRES



MINERAL, ROUNDED AND
DELICATE



ROUSSANNE, VERMENTINO
AND GRENACHE BLANC



SCHIST



TO BE ENJOYED
WITHIN 5 YEARS



TERROIR

Commune	Cabrerolles
Soil	Brown schist
Altitude	Between 220 m and 280 m
Slope gradient	16%
Density	8,900 vines/ha

This wine is crafted from vines planted on a sloping, sunny hill surrounded by garrigue shrubland near the hamlet of La Liquière. Our three varieties are planted in equal quantities.

The schist and slope give Le Cairn a wonderful minerality, while its exposure allows the grapes to ripen beautifully.

VINIFICATION & ÉLEVAGE

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

Ageing **8 months in barrels**

Each variety is picked once it has reached its optimum ripeness. Cold fermentation takes place in barrels. Bâtonnage and ageing on lees balance out the naturally fresh terroir. Depending on the vintage's balance, we will allow malolactic fermentation to occur. We are very vigilant when it comes to the risk of oxidation while the wine matures as we want to preserve its aromatic bouquet.

VITICULTURE

Grape varieties	Roussanne, Vermentino, Grenache blanc
Vine age	15 years old
Pruning	Gobelet trained on stakes
Yield	40 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 wine has a magnificent minerality and a long finish. The nose is full of citrus and floral aromas, while the palate is ample, taut and delicate.

Le Cairn pairs wonderfully with rockfish and Mediterranean cuisine.

ONE FAMILY, FOUR ESTATES

