

Famille PIERRE GAILLARD

VITICULTEURS À MALLEVAL ET AUTRES PENTES

MADELOC

POC A POC A.O.C BANYULS AMBRÉ



A DISCOVERY, MINERAL
AND DELICATE



GRENADE GRIS, TOURBAT



SCHIST



TO BE ENJOYED
WITH NO TIME LIMIT

Poc a poc : little by little, in
Catalan



TERROIR

Communes	Banyuls-sur-Mer, Port-Vendres
Soil	Schist
Altitude	35m to 115m
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 batonnage
Ageing	8 years 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 an oxidative environment (in contact with air) to slowly transform the flavours.

VITICULTURE

Grape varieties	Grenache Gris, Tourbat
Age of vines	25 years old
Pruning	Gobelet trained on stakes
Yield	15hl/ha
Harvests	Manually harvested when full ripe ; sorted of 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 express their terroir. As such, we pay particular attention to competition for water resources, yields, foliage, aeration of the bunches of grapes, etc.

TASTING

An elegant colour with an amber hue and radiant reflections, this wine will surprise you with the contrast between an intense nose and a sweet tasting, with notes of honey.

Pairs well with ash goat cheese, or you could also try it alongside chicken pastilla.

ONE FAMILY, FOUR ESTATES

