



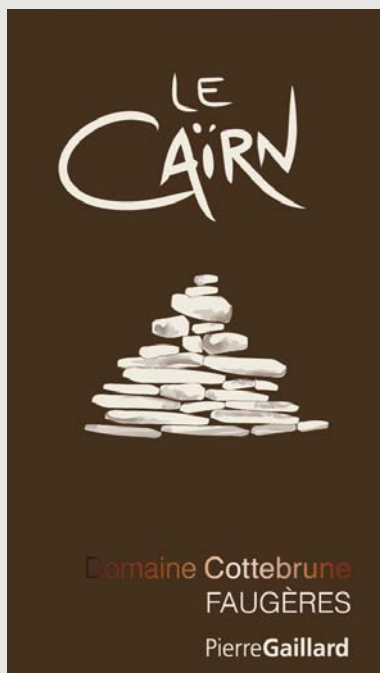
Pierre Gaillard

Vintner in Malleval and other hillsides



Cottebrune

FAUGÈRES



AOP Faugères Blanc

« Cairn »

Fresh, fruity and round.

This wine is elaborated from three expressive grape varieties that fully reveal the potential of these Languedoc terroirs.

Terroir

Surface area: 1 hectare

Grape varieties: 33 % Roussane, 33 % Vermentino and 33 % Grenache Blanc

Soils: brown schist

Yield: 16hl/ha

The grapes are derived from young vines planted in 2008 in the upper part of the village of Liquiere at an altitude of 200 to 350 metres. The vineyard is strung up on poles. Its high density (7,500 vinestock/ha) favours the growth of foliage and deep roots, thereby producing concentrated grapes.

Winemaking

Handpicked harvest including sorting at the parcel.

Direct pressing.

Alcoholic fermentation in barrels between 14 and 20°C.

Each variety is harvested at optimum maturity and aged separately. After a cold settling in vats, the fermentation is carried out in barrels at a low temperature in order for it to last longer, thereby conserving the juice's fruity flavours.

Maturing

Eight months in barrels already used twice before. Maturing on less with stirring once a week.

No racking. Blending just before bottling.



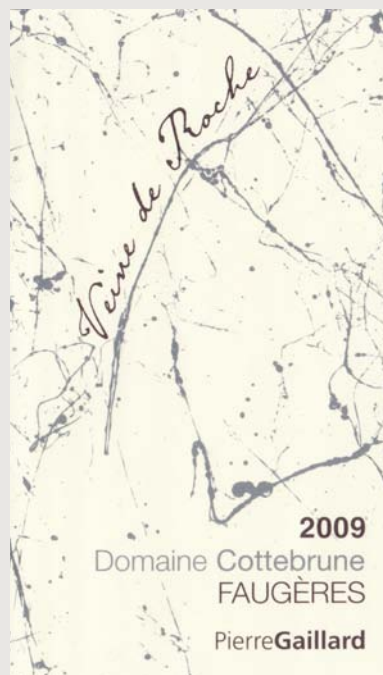
These wines are marketed by

Sarl Pierre Gaillard

La gare 34480 Laurens

Tél. 06 75 87 43 98 (vignes)

Tél. 04 74 87 13 10 (commercial)



AOP Faugères Rosé « Veine de Roche »

Fruity, vinous and long.

Elaborated from terroirs of brown schist, this quality wine is derived from well ripened grapes. It is a medium ruby colour with rich strawberry and raspberry aromas, boasting freshness. This is the perfect wine for summertime meals.

Terroir

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Districts: Cabrerole, Lentenic and Faugeres
Grape varieties: Syrah, Grenache, Cinsault and Carignan
Soils: brown schist

Winemaking

.....
Handpicked harvest. Bleeding of the red grape varieties.
Alcoholic fermentation in thermo regulated vats between 16 and 20°C.
No malo-lactic fermentation.

Maturing

.....
Exclusively in vats. Bottled 6 months after the harvest.



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AOP Faugères

« Transhumance »

Rich, harmonious and full-bodied.

This wine is the combination of three expressive grape varieties revealing the potential of the terroirs of Languedoc.

Terroir

Surface area: 5 hectares.

**Grape varieties: 55 % Syrah,
35 % Grenache noir, 10 % Mourvèdre.**

Soils: Brown schist.

Yield: 30 hl/ha.

Situated in the lowest foothills on the southern side of the Massif Central and overlooking the plain of Béziers, the vineyard of Faugères extends across a soil of brown schist and benefits, thanks to its altitude, from a micro-climate, much more moderate than in the plain. As a result, the wines elaborated in this area are fresher and well-balanced. The estate is situated on soils with steep slopes where the vine is planted at a high density (7 500 rootstock/ha).

Winemaking

Handpicked harvest.

Total destemming.

Before fermentation, a cold maceration for 4 to 5 days.

An alcoholic fermentation at 25 °C with cap punching and pumping over three times a day.

A hot maceration is carried out after fermentation.

The uneven terrain needs to be taken into account to ensure that each parcel is harvested at optimum maturity. This is why

they are made into wine separately in small vats (50 to 70 hl/ha). The winemaking is traditional and is aimed at extracting and keeping the color all the while developing fresh fruit aromas. The hot maceration after fermentation helps to extract the most polymerized tannins and offers further body to the structure on the finish.

Maturing

14 months in barrels (25 % new) for the Syrah, Mourvèdre and Grenache wines with the most structure and in vats for the other wines.

TASTING NOTES : Strong, rich, concentrated and still very well-balanced. Can be consumed early, however worth ageing as it will become more harmonious and refined.

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AOP Faugères

« Parole de Berger »

Strong, elegant, complex and fresh.

Made from schist-laden soils, it offers the best expression of our terroir and of our expertise.

Terroir

Grape varieties: 80 % Syrah and 20 % Grenache noir.

Soils: Brown schist.

Yield: 30 hl/ha.

Most of the wines used in this blend come from an isolated hillside, situated on the upper part of the village of la Liquière (between 200 and 350 m in altitude) facing directly east.

The grapes mature slowly but surely, thanks to these conditions, thereby producing a rich and well-balanced wine.

Winemaking

Handpicked harvest with sorting at the parcel.

Total destemming.

Before fermentation, cold maceration for 4 to 5 days.

After fermentation, a maceration at 30 °C.

Malolactic fermentation in barrels.

Each parcel is vinified separately in small vats in view of revealing the special characteristics of each of them. Cap punching and pumping over is carried

out three times a day during the alcoholic fermentation

Once the sugars have been transformed, a hot maceration is carried out after the fermentation to add fat and to round off the tannic structure. Devatting is guided by daily tastings. The total maceration generally lasts 3 to 4 weeks.

Maturing

12 months in 100 % fine oak from Allier and Nevers.

30 % in new oak. Then 6 months in bottles before being marketed. Racking every 6 months.

Once the maturing is completed, we select the best barrels from our cellar for this wine.

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