



Pierre Gaillard

Vintner in Malleval and other hillsides



Madeloc

BANYULS & COLLIOURE



White AOP Collioure «Tremadoc»

Golden, floral, lively.

Tremadoc: The geological layer of soil in Banyuls.

Blend

**60 % Grenache Gris, 25 % Vermentino,
15 % Roussanne**

Vermentino is an aromatic grape variety producing wines with citrus and floral aromas. It maintains good acidity and offers good structure. Grenache gris adds fat, length and brings out the terroir's mineral characteristics. Roussanne offers a Rhone Valley touch with honey and hawthorn notes.

Terroir

**Soil: Schist.
Yield: 17 hl/ha.**

Situated on slopes falling down to the Mediterranean, the parcels of Grenache gris and Vermentino benefit all year round from cool sea breezes. The schist continually offers warmth to the foot of the vines. The combination of these two factors ensures that the grapes ripen slowly but surely, all the while preventing them from over ripening.

Winemaking-Maturing

**Production: 13 000 bottles.
Handpicked morning harvest.
Fermentation in barrels.
Maturing for 7 to 8 months in barrels
and on lees with 10% new oak.**

Tremadoc is made from a blend of the estate's parcels. The harvest takes place in the morning to limit the oxidation of the must. The fermentation takes place in barrels at a low temperature. A regular stirring of the wines on lees during the maturation period adds fat to the wine. The malo-lactic fermentation is stopped in order for the wine to keep its fresh characteristics.

Tasting notes

Golden color, acacia nose developing honey on the palate. This wine's vivacity balances extremely well with its roundness.

Food pairing

Perfectly suited to fish and white meat.



These wines are marketed by

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White AOP Collioure

«Penya»

Mineral, fruity and long.

Penya: rock in Catalanian.

Blend

.....
50 % Grenache Gris, 50 % Vermentino

Vermentino is an aromatic grape variety producing wines with citrus and floral aromas. It maintains good acidity and offers good structure. Grenache gris adds fat, length and brings out the terroir's mineral characteristics. Roussanne offers a Rhone Valley touch with honey and hawthorn notes.

Terroir

.....
Soil: Schist.
Yield: 17 hl/ha.

Situated on slopes falling down to the Mediterranean, the parcels of Grenache gris and Vermentino benefit all year round from cool sea breezes. The schist continually offers warmth to the foot of the vines. The combination of these two factors ensures that the grapes ripen slowly but surely, all the while preventing them from over ripening.

Winemaking-Maturing

.....
Handpicked morning harvest.
Fermentation in barrels.
Maturing for 7 to 8 months in barrels and on lees with 25 % new oak.

Penya is made from the careful selection of the four most complex barrels of Grenache gris and Vermentino. The harvest takes

place in the morning to limit the oxidation of the must. The fermentation is carried out in barrels at a low temperature. A regular stirring of the wines on lees during the maturation period adds fat to the wine. The malo-lactic fermentation is stopped in order for the wine to keep its fresh characteristics.

Tasting notes

.....
 Mineral characteristics and volume offer balance underscored by citrus notes joined by floral aromas. Good length on the finish.

Food pairing

.....
 Goes very well with fish and seafood.

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AOP Collioure Rosé

« Foranell »

Fruity, vinous and supple.

Tremadoc: sea breeze.

Blend

**60 % Grenache Noir, 20 % Mourvèdre,
20 % Syrah.**

This rosé is made from the saignée technique using red wines. The method involves the extraction of a percentage of juice after a very short maceration period. It produces rosé wines that are extremely fruity and vinous. The schist terroir has a pH level resulting in freshness. The Grenache and Syrah grape varieties produce fruity, lolly pop aromas. The Mourvèdre adds structure and length on the palate.

Terroir

**Soils: Schist.
Yield: 17 hl/ha.**

The grapes are made from vines used for our red wines. The parcels situated at an altitude with cooler temperatures are ideal for dry wines. The schist-laden soil produces wines with mineral characteristics, elegance and strength.

Winemaking-Maturing

**Production: 5 300 bottles.
Saignée.**

Fermentation and maturing in vats.

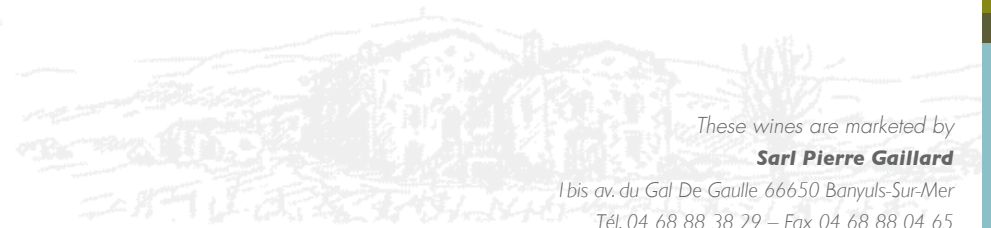
The saignée technique provides strong colored and aromatic must. The short maturing period, exclusively in vats, conserves the tasty fruity flavors of this rosé.

Tasting notes

Strong colour. Intense red berry aromas. Plenty of fat and volume on the palate, with good freshness on the finish.

Food pairing

Can be served throughout an entire meal: appetizer, barbecue, fruit salad.



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Red AOP Collioure

«Serral»

Intense, velvety and tasty.

Serral: Hillside in Catalanian.

Blend

**80 % Grenache Noir, 15 % Mourvèdre,
5 % Syrah**

Grenache noir offers red berry, licorice and caramel aromas. Mourvèdre and Syrah, which are much stronger, contribute structure, strength and complexity.

Terroir

**Soils: schist.
Yield: 17 hl/ha.**

The parcels, situated at an altitude where the temperature is cooler, are perfect for dry wines. The schist soil offers mineral characteristics, elegance and strength to the wines of this terroir. The high density of the rootstock per hectare (6 000 rootstock/ha) allows the vines grow roots deep down underground where they find limited water supplies.

Winemaking-Maturing

**Hand-picked harvest.
Fermentation in vats.
Maturing for 18 months in vats (70 %
and in barrels (30 %).**

The wines are fermented in vats with a cold maceration beforehand and a hot fermentation afterwards. These various

stages gently extract of aromas, colors and silkier tannins. The maturing is essentially carried out in vats, in view of obtaining a pleasant and fruity wine. It conserves the red berry aromas of the Grenache Noir. The use of oak barrel ageing offers structure to the Syrah, the Mourvèdre and the best batches of Grenache, by also adding length and fat.

Tasting notes

Dark color with intense aromas of red berries, of licorice and of vanilla. Melted tannins on the palate. The ripened Grenache offers fig notes on the finish and the Mourvèdre coats the wine with pleasant smoky notes. Easy to drink.

Food pairing

Goes well with red and grilled meat.

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Red AOP Collioure

«Magenca»

True to type, melted and fresh.

Magenca: the technique of "covering rootstock with earth" in Catalanian.

Blend

.....
60 % Grenache noir, 20 % Mourvèdre, 20 % Carignan.

Grenache noir offers red berry, licorice and caramel aromas. Mourvèdre and Syrah, which are much stronger, offer structure, strength and complexity. The Carignan adds freshness.

Terroir

.....
Soil: Schist.
Yield: 17 hl/ha.

The parcels of Grenache, complemented with Carignan are almost a hundred-year-old. Situated at an altitude where the temperature is cooler, they are perfect for dry wines. The schist soil offers mineral characteristics, elegance and strength to the wines of this terroir. The high density of the rootstock per hectare (6000 rootstock/ha) allows the vines grow roots deep down underground where they find limited water supplies.

Winemaking-Maturing

.....
Production: 7 500 bottles.
Handpicked harvest.
Fermentation in vats.
Maturing for 18 months in barrels (30% new oak).

Each grape variety and each parcel is harvested and vinified separately in view of obtaining the best phenolic ripeness and achieving the full expression of the terroir's diversity. After the maturing period, the wines are tasted to determine the best blend, resulting in a premium product. The wines are fermented in vats with a cold maceration beforehand and a hot fermentation afterwards. These various stages delicately extract aromas, colors and silkier tannins. The malo-lactic fermentations take place in barrels to obtain velvety tannins and to ensure a better exchange between the oak and the wine.

Tasting notes

.....
 Respecting the traditional style of Collioure and with its delicate farming in tapered tanks, Magenca is delicate and elegant with tannins present but melted.

Food pairing

.....
 Goes well with saucy game and meat dishes.

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Red AOP Collioure

«Crestall»

Original, deep and complex.

Crestall: Ridge in Catalanian.

Blend

Syrah, Mourvèdre.

Syrah and Mourvèdre are the two tannic and strong grape varieties used to make this wine. Syrah offers red fruity aromas and spices. Mourvèdre adds animal and roasted notes.

Terroir

Soils: schist
Yield: 17 hl/ha.

The parcels, generally situated at an altitude, are ideal for dry wines, allowing them to benefit day and night from generous thermal conditions. The schist-laden soil offers freshness and elegance, whereas the very sunny climate offers strength to the wines of this terroir. The rootstock's high density per hectare (6000 rootstock/ha) allows the vines develop deep roots capturing the limited underground water supply.

Winemaking-Maturing

Production: 2500 bottles.
Handpicked harvest.
Fermentation in vats.
Maturing for 18 months in vats
(100% new oak)

Each grape variety and each parcel is harvested and vinified separately in view of

obtaining the best phenolic ripeness and of achieving the full expression of the terroir's diversity. After the maturing period, the wines are tasted to determine the best blend, resulting in a premium product. The wines are fermented in vats with a cold maceration beforehand and a hot fermentation afterwards. These various stages delicately extract aromas, colors and silkier tannins. The malo-lactic fermentations take place in barrels to obtain velvety tannins and to achieve a better exchange between the oak and the wine.

Tasting notes

Atypical, a dark black color, developing complex roasted aromas, as well as black berry, vanilla and spicy notes.

Food pairing

Complex and strong, it goes well with saucy game and meat dishes.

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AOP Banyuls Blanc

« Asphodèles »

Mineral, aromatic and sweet.

Asphodèle: A Mediterranean flower.

Variety

100 % Grenache Gris

Grenache gris is a discreet varietal, however it expresses all the characteristics of the terroir where it is planted. On the schist in Banyuls it is very mineral and develops white flower aromas.

Terroir

Soil: schist.

Yield: 17 hl/ha.

The parcels are situated at the bottom of the valleys, in the hinterland, offering the most warmth. Thanks to this location, the grapes of Banyuls achieve excellent maturity. The structure of the schist allows the vine's roots to seek the resources it requires deep under the ground. As a result, the wines express freshness and finesse.

Winemaking-Maturing

Production: 1 000 bottles.

Hand-picked harvest in the morning.

Fermentation in vats.

Maturing: 12 months in barrels.

When about 90 g/l of residual sugar is left over, the wine is muted with pure alcohol

(99 % vol.). The wine is fermented in vats, and then placed in a container where it is matured without malolactic fermentation in view of conserving all its freshness.

Tasting notes

Golden and very limpid, Asphodèles exhales refined aromas of citrus (orange peel), of pear, of peach and of white flowers. The well-balanced palate is a combination of sweetness, depth and freshness.

Food pairing

Perfect with all sorts of fruit-based desserts.

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Red AOP Banyuls

« Cirera »

Fragrant, vinous and fresh.

Cirera: Cherry in Catalanian.

Variety

100 % Grenache Noir.

Grenache is a variety with various berry aromas (cherry, black currant), stone fruit, licorice, and caramel.

Terroir

Soils: schist.
Yield: 17 hl/ha.

The parcels are situated at the bottom of the valleys, in the hinterland, offering the most warmth. Thanks to this location, the grapes of Banyuls achieve excellent maturity. The structure of the schist allows the vines' roots to seek the resources it requires deep underground. As a result, the wines express freshness and finesse.

Winemaking-Maturing

Production: 6 500 bottles.
Handpicked harvest.
Fermentation in vats.
Matured for 14 months in 30-hl casks

When about 100 g/l of residual sugar are left over, the rimage or vintage red Banyuls is muted with pure alcohol (99 % vol.). The wine is fermented in vats. It is then placed

in 30-hl oak casks or barrels. The maturing period lasts 14-months in an oxygen free environment. As a result it conserves its vinous characteristics and its aromatic notes of fresh fruit.

Tasting notes

This is a genuine explosion of berry flavors (cherry, black currant). Boasting good concentration, it offers a rich and round palate with coated tannins.

Tasting notes

Delicious with duck breast, strong cheese and cherry desserts.

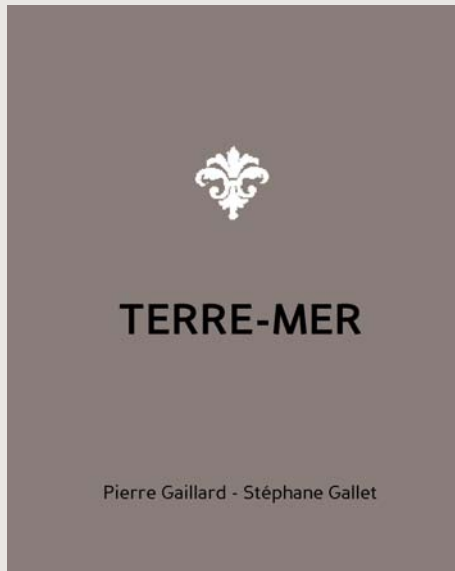
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VDL « Terre-Mer »

Fragrant, intense and suave.

The earth, the sea, schist and two vintners...

An unusual history.

.....
Marjorie and Stéphane Gallet, a couple of vigneron from Maury (Terres de Fagayras), make fortified wines with personality and boasting their terroir of origin.

Pierre Gaillard, a winegrower from Banyuls sur Mer (Domaine Madeloc), elaborates wines expressing finesse and elegance.

Together, they produce a subtle blend between red Maury and red Banyuls.

environment. As a result it conserves its vinous characteristics and its aromatic notes of fresh fruit.

Tasting notes

.....
 Deep violet color. Very expressive nose, evoking cherries and black fruit. Rich and ample palate, covered with silky tannins. The balance between the alcohol and the sugar is sweet. Ripened fruit flavours dominate its concentrated and suave palate.

Food pairing

.....
 TERRE-MER pairs perfectly well with blue veined cheese, as well as chocolate or black fruit desserts. Suitable with duck breast or as an aperitif.

Variety

.....
100 % Grenache Noir.

Winemaking-Maturing

.....
Handpicked harvest.

Fermentation in vats.

Matured for 12 months in barrels

When about 100 g/l of residual sugar are left over, the rimage or vintage red Banyuls is muted with pure alcohol (99 % vol.). The wine is fermented in barrels. The maturing period lasts 12-months in an oxygen free



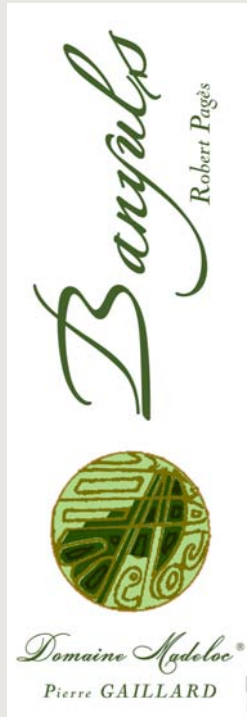
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Red AOP Banyuls

« Robert Pagès »

Complex, unctuous and refined.

Robert Pagès: The former owner of Madeloc.

Blend

**90 % Grenache noir,
10 % Grenache gris.**

Grenache noir is a grape variety with various red berry aromas (cherry, black currant), stone fruit, licorice and caramel. Grenache gris offers further complexity with mineral-type notes.

Terroir

**Soil: schist.
Yield: 17 hl/ha.**

The parcels are situated at the bottom of the valleys, in the hinterland, offering the most warmth. Thanks to this location, the grapes of Banyuls achieve excellent maturity. The structure of the schist allows the vines' roots to seek the resources they require deep underground. As a result, the wines express freshness and finesse.

Vinification-Maturing

**Production: 4000 bottles.
Hand-picked harvest.
Fermentation in vats
Maturation in casks.**

The traditional red Banyuls is a blended vintage. When about 80 g/l of residual sugar is left over, the wine is muted with pure alcohol (99 % vol.). The wine is then matured in a 30 hl cask or a glass demi-john left out in the sun to provoke oxidation, and therefore quicker ageing.

Tasting notes

This rancio develops prune, dried fruit and gingerbread aromas. The balance between the sugar and alcohol – generally dry – offers good length with coffee and walnut notes on the finish.

Food pairing

Dark chocolate or foie gras. Also suitable as an aperitif.



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AOP Banyuls Hors d'Âge

« Solera »

Strong, full-flavored, expressive.

Solera: Ageing technique.

Blend

**90 % Grenache Noir,
10 % Grenache Gris.**

Grenache is a grape variety with various berry aromas (cherry, black currant), stone fruit, licorice and caramel. Grenache gris offers further complexity with mineral-type notes.

Terroir

**Soil: Schist.
Yield: 17 hl/ha.**

The parcels are situated at the bottom of the valleys, in the hinterland, offering the most warmth. Thanks to this location, the grapes of Banyuls achieve excellent maturity. The structure of the schist allows the vines' roots to seek the resources they require deep underground. As a result, the wines express freshness and finesse.

Winemaking-Maturing

**Production: 300 bottles.
The winemaking techniques are similar to those of Banyuls but the maturing techniques are different.**

The Solera method entails the use of rows of barrels stacked one upon the other. Each row represents a vintage and can include up

to 10 years. The wine to be bottled is taken from the bottom row (the oldest), on the floor, with a percentage limited to 30% from each barrel. The emptied wine is replaced with wine from the row above and so on... Domaine Pagès had a Solera that began in 1921 and which continued through to 1962. After this date the wines were blended in a big cask. This blend is used today as the base wine for the Solera of Domaine Madeloc.

Tasting notes

A nose exhaling walnuts, sultana aromas and chocolate on the palate. The finish is underscored by a never-ending finish with constantly evolving aromas such as chocolate, coffee grounds, roasted caramel and forest undergrowth. In 2003, the Solera was again privileged at the Domaine and provides the basis for this vintage.

Food pairing

Perfect at the end of a meal, goes very well with a cigar.

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