



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

Sarl Pierre Gaillard

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