



## 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.



*These wines are marketed by*

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