



## 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.

*These wines are marketed by*

**Sarl Pierre Gaillard**

1 bis av. du Gal De Gaulle 66650 Banyuls-Sur-Mer

Tél. 04 68 88 38 29 – Fax 04 68 88 04 65

domaine-madeloc@wanadoo.fr