



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.

These wines are marketed by

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