



VDL « Terre-Mer »

Fragrant, intense and suave.

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

An unusual history.

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Marjorie and Stéphane Gallet, a couple of vignerons 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.

Variety

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100 % Grenache Noir.

Winemaking-Maturing

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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

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

Tasting notes

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 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

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 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.



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