



VIGNERONS
CATALANS



Photo Non Contractual

COLLECTION

**AOP Banyuls Grand Cru
Banyuls Grand Cru**

Soil:

The Banyuls vineyards are planted along the rocky coastline not far from the Spanish border. The vines are planted on the steeply sloping schist soil which retain very little water.

Grape varieties:

75% Grenache noir, 25% Grenache gris.

Production method:

The harvest is partly de stemmed and crushed, Then macerated for 2 to 3 weeks. When the alcohol reaches the desired level and the fermentation is stopped by adding pure alcohol.

Ageing:

Matured in oak casks for at least 4 years.

Description:

A deep ruby red colour with flashes of copper. The nose complex with candied fruit, chocolate, dried fruit and roasted aromas. On the palate it is rich and full with silky tannins. The sweetness is balanced by the structure

Serving suggestion:

This Banyuls is at its best as a partner to all you favourite chocolate desserts, pastries and cakes. It's also a great with blue cheeses after diner. To enjoy now or up to 10 years in a wine cellar.

Serving temperature: Serve chilled at about 12°C.