



VIGNERONS
CATALANS



Photo Non Contractual

COLLECTION

A.O.P. Maury Grenat
Maury Grenat

Soil:

The vineyards are some of the best planted along the Agly valley and on the foothills of the Corbières around the village of Maury.

Grape varieties:

100% Grenache noir.

Production method:

The harvest is hand picked and the carefully selected grapes are de stemmed and crushed. They are then macerated before being "muté" by adding pure alcohol to the must. The must is then macerated for 5 weeks.

Ageing:

In tanks.

Description:

A deep ruby red colour with violet highlights. The nose reminds you of girotte cherries, blackcurrants and wild blackberries. On the palate it is rich and full bodied. The final is fresh with spicey notes of fruit preserved in alcohol.

Serving suggestion:

This Banyuls is at its best as a partner to all you favourite chocolate desserts or a fresh Fruits-of-the-forest fruit salad

Serving temperature: Serve lightly chilled at between 12° and 14°C.