



VIGNERONS
CATALANS



Photo Non Contractual

LES MURETS D'ESPRADES

**A.O.P. Banyuls Grand Cru
Sweet Wine**

Soil:

The Banyuls Grand Cru appellation extends over the localities of Collioure, Port Vendres, Banyuls and Cerbère. Set between the sea and the mountains, the vineyards are planted on narrow terraces covered with brown schist soils. The area enjoys a Mediterranean climate with over 300 days sunshine a year and sparse, yet heavy rainfall. The nearby sea imparts unique character to the wines – a mixture of freshness and dryness.

Grape varieties:

100% Grenache Noir.

Production method:

Healthy grapes are harvested in tubs at an advanced stage of ripeness, then destemmed and crushed. Alcoholic fermentation lasts 4 days, after which alcohol is added to the fruit followed by a long, 20-day maceration period.

Ageing:

Ageing in oak in an oxidative atmosphere for at least 4 years in oak tuns.

Description:

Beautiful dark mahogany colour. The nose shows intense aromas of jammy red fruits, roasted coffee and cocoa. Full, fat and structured attack on the palate with fine-grain tannins. Red fruit in brandy, coffee and spice notes show great length, complexity and finesse.

Storing:

Drinking well from now but will age impeccably for 5 to 8 years when cellared.

Serving suggestion:

Drinks well on its own as an aperitif, with foie gras or at the end of the meal, with chocolate-flavoured desserts.

Serving temperature: Serve at between 13°C and 15°C.