

BANYULS

AOP Banyuls

Héritage



Winegrower's note

The vines, exposed to the generosity of the climate, produce wines of expression and quintessence, rich, powerful, elegant and racy, carrying with them the warmth of the sun and the rusticity of the schist soil. The terroir and wines of Banyuls are expressed through a king grape variety, the Grenache, emblematic of the region.



Winemaker's note

The harvest is manual and carried out after a ripeness control for each plot by the tasting of the berries. After a start of a traditional winemaking, the fermentation is blocked before pressing by a mutage "sur grains", which is the addition of sugar. This technique, combined with a long maceration, from 14 to 20 days, allows an optimal extraction of the aromatic and tannic substances. A muting on grapes can only be carried out on high-quality harvests. A part of the wine is aged in barrels while the other part is aged in vats in order to preserve the fruity aromas.



Tasting notes

The colour is ruby red with purple reflections.

This Banyuls reveals aromas of ripe red and black fruits on the nose.

On the palate, this cuvée is full and well-balanced, with aromas of blackcurrant and blackberry jam, supported by delicate woody notes.

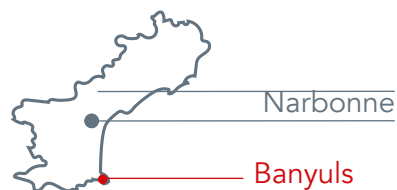
To be enjoyed at 16°C, with fruit desserts or Catalan pastries, but also as an aperitif.

www.gerard-bertrand.com



Grape varieties

Grenache noir, Grenache gris



GÉRARD BERTRAND