



BAILLAURY

AOP BANYULS 5 YEARS OLD

The expression of the original Banyuls

Terroir

The vineyard of Banyuls is located at the extreme South of France, where the Pyrénées meet the Mediterranean sea. The vines grow on terraces, on steep slopes of arid schist. They define the whole landscape from the seashore to the deepest valleys of the Roussillon.

Old vines of Grenache Noir & Grenache Gris. It's the expression of the traditional Banyuls, rustic, clearly suggesting the mineral personality of this terroir of schist.

Grape varieties

50% Grenache Noir, 50% Grenache Gris.

Winemaking:

Grapes are dismantled and crushed. Fortification on grapes followed by a maceration of 10 days. Aging: 5 years in oak vats, then maturing in bottles in an underground cellar.

Tasting Notes

Intense cooked confitured berries, plum and figs. Spicy touch. Taste: ample attack with rich and melted tannins. Full-bodied, with good persistence in mouth.

To be enjoyed as an aperitif, blue cheese and chocolate desserts. Good match for melon. Best served at 14°C.

