



BAILLAURY GRAND CRU

AOP BANYULS GRAND CRU 2008

The expression of the traditional 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 Black and Grey Grenache, for the best expression of the traditional Banyuls, rustic, clearly suggesting the mineral of this schist vineyard. Average yield: 30hl/ha.

Grape varieties

75% Black Grenache, 25% Grey Grenache.

Winemaking: half sweet balance

Harvest beginning of September. Destemmed grapes. Fortification on grapes followed by a maceration of 18 days. Aging (enhanced oxidizing): for 8 years in oak 150 hl vats.

Tasting Notes

Mahogany, with copper-colored reflections. The nose is fine and intense, aromas of toasted almonds, cocoa, and gingerbread. Strong and structured attack, with aromas of figs, morello cherries, prunes and pepper. Soft notes of tobacco in finish. Ideal as an aperitive or with foie gras, blue cheese, chocolate desserts or a brioche.

