



## CUVÉE CHRISTIAN REYNAL

### AOP BANYULS GRAND CRU 2000

*Elegance of very old vines*

#### 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.

Very old vines, with a sunny East/ South-East exposure, on poor, old soils of arid schist. Average yield: 20 hl/ha.

#### Grape varieties

100% Black Grenache.

#### Winemaking

Late harvest of very ripe grapes. They are destemmed, crushed. Neutral alcohol is added to the grapes. Maceration takes place for 20 days. Aging (with oxidative methods): 8 years in large oak barrels, then 1 year in bottle in an underground cellar at regulated temperature.

#### Tasting Notes

*“On the nose, it gives up hints of plum sauce, soy sauce and caramel, while the palate is medium to full-bodied and refreshingly crisp and spicy, a nice counterbalance to flavors of dark chocolate and roasted meat. For pairing purposes, think of it as a slightly lighter-bodied and less-sweet Tawny, but with chocolaty overtones.”*

*Joe Czerwinski – June 2020, Wine Advocate*

