



CORNET & Cie

AOP BANYULS RIMAGE

Our early bottled Vintage

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.

The vines are carefully selected for a pure and intense aromatic expression. Average yield: 22h/ha.

Grape varieties

100% Black Grenache

Winemaking

Harvest end of September. A first selection of grapes is made in the vineyard, a second one in the cellar. The grapes are destemmed and crushed. Long maceration of 20 days. Aging (reduced oxidizing): in a topped-up wine vat.

Tasting Notes

Intense red cherry, black currant and myrtle. Followed by raspberry jam, notes of black chocolate and sage. This wine is well balanced, full bodied and fruity, very attractive, match, with exotic sweet and sour cooking, blue cheese, chocolate and red fruit desserts. Serve between 14°C and 16°C.

