

BANYULS

AOP Banyuls

Héritage



Winemaker's note

Between sea, mountain, sun and wind, the wines of Banyuls are above all wines for pleasure. The vines, exposed to the generosity of the climate, produce wines of expression and quintessence, rich, powerful, elegant and racy, carrying within 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: Grenache.



Winegrower's note

Harvesting is manual and is carried out after a ripeness control for each plot (tasting of the berries).

After a start of traditional winemaking, the fermentation is blocked before pressing by a mutage "sur grains" (addition of sugar). This technique, combined with a long maceration (14 to 20 days), allow an optimal extraction of aromatic and tannic substances. Muting on grapes can only be carried out on high-quality harvests. 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.

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Grape varieties

Grenache noir, grenache gris



GÉRARD BERTRAND

