

# ***BANYULS DORE VIEUX RANCIO***

## ***DOMAINE BERTA MAILLOL Red***

***Region: Languedoc-Roussillon***

***Appellation: AOC Banyuls***



### ***General Description***

Domaine BERTA-MAILLOL is in the heart of France's southernmost vineyards, on the spectacular coast where Pyrenees meet the Mediterranean.

Domaine is a 400 year old estate which looks over Col de Banyuls close to the border with Spain.

The actual cellar was build in 1873.

In the twentieth century, great Aristide Maillol (the world famous sculptor) tended vines that are still cultivated today.

The unique climate and soil are key to great wines.

DOMAINE BERTA MAILLOL produces naturally-sweet (similar to Port) Banyuls, and rich, dry Collioure.

### ***Wine Tasting Notes***

Intricate coffee and toffee aromas, rounded and tasty palate with plum and prune notes; very long finish, a real treat .

Sort of woody like a tawny port, Banyuls has a sweet flavor - vanilla, cinnamon, refreshing and crisp.

Banyuls goes well with chocolate, with salads, cheeses, fruits, or as aperitif.

### ***Specifics***

Grape Varieties: Banyuls is made exclusively from Grenache

Alcohol content: 17%

Fermentation process is muted by adding some of pure alcohol; In this way, part of the natural sugar of the grape is preserved without modifying the aromas.

Aging: "solera method" in oak barrels, average age is 5 to 8 years with a tiny proportion much older