

BANYULS

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. Sometimes is called French Catalonia.

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

Famous for their aromatic richness and their palette of colours.

Appealing black cherry, prune and leather notes; not very sweet.

Lovely rich liquorice flavors within its complex developing fruit; long and well integrated tannins/alcohol.

Excellent as aperitif, with salads, cheeses, fruits, or desserts.

Matures elegantly over a period of years

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. The earlier the fortification takes place, the greater the natural sweetness of the wine.

Aging: In oak barrels at least for 10 months than estate bottled