

Grapes
100% Grenache

Region/Appellation
AOP Banyuls Rimage

Alcohol by volume
16.00%

Residual Sugar
108 g/l

pH
3.66

Total Acidity
4.42 g/l

Tasting Guide

A B C D E
Light Medium Full

Tasting note printed
26/12/2024

Banyuls Vin Doux Naturel, Sélection Parcellaire 2021 6x50cl

Winemaker Notes

A powerful nose, shifting between black fruit and red berries, giving it a lovely freshness, subtly complemented by notes of cocoa. On the palate, it is sumptuous balanced between the solar strength of the wine and the fineness of its tannins. It has a great persistency with sweetness which develops greedily.

Vineyard

From terraced vineyards on old mica-schist from the Primary era, the grapes are hand-harvested when they are very ripe.

Winemaking

The grapes are destemmed and crushed. The maceration is long with an addition of alcohol to favour the extraction of aromas and tannins.

Vintage

A vintage marked by climatic challenges including frosts and drought. The smaller than average yields were high in quality and characterised by freshness, delicacy and aromatic complexity.

Food match

Grilled and Roasted Red Meats

Perfect desert wine to pair with chocolate desserts

