

Vintage:
2019

Tier:
Specialties

Grapes:
Grenache Noir

Region/Appellation:
Roussillon
AOP Banyuls

Alcohol by Volume:
17.0%

Vegetarian:
Yes

Vegan:
Yes

Drinking Window:
2021 - 2029

Certifications :



Banyuls Rimage AOP Roussillon

The Wine: Ban-yool Ree-maj

Winemaker Notes

Depending on age, the wine goes from garnet red to mahogany. The nose displays a powerful shift between black fruit and red berries, giving it a lovely freshness, subtly complemented by notes of cocoa. The palate is sumptuous balance between solar strength of the wine and the fineness of its tannins. It has a great persistency with sweetness which develops greedily.

Vineyard

Terraced vineyards on old mica-schist from the Primary era.

Winemaking

The crop is hand-harvested when grapes are very ripe. The grapes are destemmed and crushed. The maceration is long with an addition of alcohol, or fortified to favor the extraction of aromas and tannins. The wine is aged for 8 months in vat in a reducing environment. After bottling, and before its release for sale, the wine undergoes another 3 months' ageing.

Food match

Chocolate desserts and blue-veined cheeses.

