

Banyuls Grand Cru

Region

AOP Banyuls Grand Cru

Winemaker notes

The Grand Cru designation in Banyuls refers to a wine comes from older vines, and that has undergone an extensive aging process for a minimum of 30 months. The schist soils help keep acidity levels in the grapes and thus the final wine elevated. The residual sugar is 98g/L.

Viticultural Notes

The goblet-pruned vines are planted on terraced slopes of schist that face the Bay of Paulilles in the Mediterranean. Grapes are hand-harvested. The yield is approximately 15-18hl/ha.

Vintage Notes

2013 Vintage: An unusual start to the vintage which was extremely cool and wet compared to previous years. The delayed bud break meant there would need to be a long dry fall for vines to catch up. The grenache vines, which are sensitive to coulure, were impacted by the cool wet spring, which led to severely reduced yield. The summer was very warm and dry, but sufficient rainfall early in the season meant there was little to no hydric stress in the vineyards. As harvest approached, a sizeable rainstorm replenished water tables and helped maintain acidities in the grapes leading up to harvest. Conditions were favourable for the late harvesting of the grapes for fortified wine production.

Wine	Banyuls Grand Cru
Estate	Domaine des Clos de Paulilles
Vintage	2013
Varietal	100% Grenache
Region	AOP Banyuls Grand Cru
Vine Age	50 to 70 years
Soil	Schist
Farming	Certified Organic
Fermentation	Bunches are 100% destemmed. Fermentation begins in stainless steel and is halted halfway through by the addition of neutral grape spirit. Maceration takes place over 3 weeks with daily pumpovers.
Aging	Aging for 3 1/2 years in a combination of old cognac, whisky and Bordeaux demi-muids.
Alcohol	17%

