

# Banyuls Rimage

## Region

AOP Banyuls

## Winemaker notes

The "rimage" style of Banyuls is made in an oxygen-free environment - that is to say, exclusively in stainless steel tanks rather than an oak vessel. The estate produces their own estate-grown and distilled grape spirit for their Banyuls. The final wine exhibits very pure berry and dark chocolate notes with balancing acidity. The residual sugar is 105g/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

**2016 Vintage:** The vintage started off slowly after a mild winter. The Roussillon was thankfully spared of the frosts that hit the near-by Languedoc and much of the rest of France. The growing season would be characterized as hotter and drier than usual. The lack of moisture resulted in smaller yields and smaller berries on each bunch. Into August, the evening temperatures were cooler than usual, keeping the acidities elevated in the grapes. Dry conditions persisted through late autumn giving ideal conditions for grapes harvested for fortified wines. A very good vintage overall for the estate's vins doux naturels.

**2014 Vintage:** The winter was cool and the spring warmer than usual, which forced bud break ahead of schedule. Thankfully there were no major weather events that impacted the buds, flowering or fruit set. The summer was drier than average with 40% lower rainfall recorded in the region. Drought resistant varieties fared well. Periodic thunderstorms in August helped to replenish water tables and aid ripening. The harvest period was successful with no major issues, although ripening was more staggered than usual, likely due to the dry conditions early in the season. Over the vintage can be described as classic with very good balance of fruit, acidity and structure with good aging potential.

Wine	Banyuls Rimage
Estate	Domaine des Clos de Paulilles
Varietal	100% Grenache
Region	AOP Banyuls
Vine Age	20-40 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 estate-produced neutral grape spirit. Maceration takes place over 5 weeks with daily pumpovers.
Aging	Aging in stainless steel for 18 months.
Alcohol	16%

