

Vinification of Banyuls Blanc

Les Asphodèles

Hand-picked harvest in the morning

Grenache Gris



Direct pressing



Settling of the must



Alcoholic fermentation in barrels

Indigenous yeast

Maximum temperature 16°C



Addition of pure alcohol (96% vol) to sterilise the must

90 g/l of residual sugar

17% vol.



Racking



Maturing

4 wines' barrels

10 months

