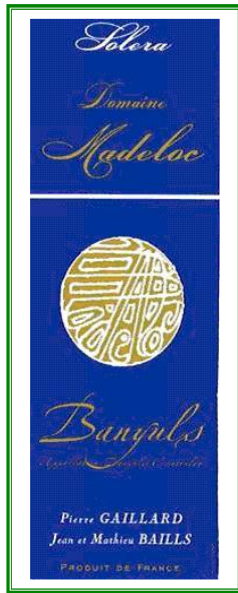


Vinification of Banyuls Hors d'Age



SOLERA

Vinification is identical with the Banyuls Vintage but the maturing is different. The system consists in stacking barrels in levels, with each level corresponding to a vintage. In this way, it is possible to stack up barrels containing ten years' worth of wine.

When the wine is bottled, it is drawn from the lowest level, with no more than 30% by volume, being removed from each barrel. The barrels are then refilled with wine from the next level up, and so on up to the barrels on top which contain young wine.

Domain Pagès used to have a Solera which was started in 1921 and which was in use until 1962. After that year, it was reassembled into the large vat which serves today as the base of the Solera on the Domain Madeloc.

Banyuls Solera

Walnut fragrance, aromas of currants and chocolate on the palate, incredible length in finish with the successive evolution of aromas going from chocolate to coffee brandy then to burnt caramel...