



## AOP Banyuls Blanc

### « Asphodèles »

**Mineral, aromatic and sweet.**

*Asphodèle: A Mediterranean flower.*

#### Variety

**100 % Grenache Gris**

Grenache gris is a discreet varietal, however it expresses all the characteristics of the terroir where it is planted. On the schist in Banyuls it is very mineral and develops white flower aromas.

#### Terroir

**Soil: schist.**

**Yield: 17 hl/ha.**

The parcels are situated at the bottom of the valleys, in the hinterland, offering the most warmth. Thanks to this location, the grapes of Banyuls achieve excellent maturity. The structure of the schist allows the vine's roots to seek the resources it requires deep under the ground. As a result, the wines express freshness and finesse.

#### Winemaking-Maturing

**Production: 1 000 bottles.**

**Hand-picked harvest in the morning.**

**Fermentation in vats.**

**Maturing: 12 months in barrels.**

When about 90 g/l of residual sugar is left over, the wine is muted with pure alcohol

(99 % vol.). The wine is fermented in vats, and then placed in a container where it is matured without malolactic fermentation in view of conserving all its freshness.

#### Tasting notes

Golden and very limpid, Asphodèles exhales refined aromas of citrus (orange peel), of pear, of peach and of white flowers. The well-balanced palate is a combination of sweetness, depth and freshness.

#### Food pairing

Perfect with all sorts of fruit-based desserts.

*These wines are marketed by*

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