



AOP Banyuls Hors d'Âge

« Solera »

Strong, full-flavored, expressive.

Solera: Ageing technique.

Blend

**90 % Grenache Noir,
10 % Grenache Gris.**

Grenache is a grape variety with various berry aromas (cherry, black currant), stone fruit, licorice and caramel. Grenache gris offers further complexity with mineral-type notes.

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 vines' roots to seek the resources they require deep underground. As a result, the wines express freshness and finesse.

Winemaking-Maturing

**Production: 300 bottles.
The winemaking techniques are similar to those of Banyuls but the maturing techniques are different.**

The Solera method entails the use of rows of barrels stacked one upon the other. Each row represents a vintage and can include up

to 10 years. The wine to be bottled is taken from the bottom row (the oldest), on the floor, with a percentage limited to 30% from each barrel. The emptied wine is replaced with wine from the row above and so on... Domaine Pagès had a Solera that began in 1921 and which continued through to 1962. After this date the wines were blended in a big cask. This blend is used today as the base wine for the Solera of Domaine Madeloc.

Tasting notes

A nose exhaling walnuts, sultana aromas and chocolate on the palate. The finish is underscored by a never-ending finish with constantly evolving aromas such as chocolate, coffee grounds, roasted caramel and forest undergrowth. In 2003, the Solera was again privileged at the Domaine and provides the basis for this vintage.

Food pairing

Perfect at the end of a meal, goes very well with a cigar.

These wines are marketed by

Sarl Pierre Gaillard

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