



Red AOP Banyuls

« Robert Pagès »

Complex, unctuous and refined.

Robert Pagès: The former owner of Madeloc.

Blend

**90 % Grenache noir,
10 % Grenache gris.**

Grenache noir is a grape variety with various red 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.

Vinification-Maturing

**Production: 4000 bottles.
Hand-picked harvest.
Fermentation in vats
Maturation in casks.**

The traditional red Banyuls is a blended vintage. When about 80 g/l of residual sugar is left over, the wine is muted with pure alcohol (99 % vol.). The wine is then matured in a 30 hl cask or a glass demi-john left out in the sun to provoke oxidation, and therefore quicker ageing.

Tasting notes

This rancio develops prune, dried fruit and gingerbread aromas. The balance between the sugar and alcohol – generally dry – offers good length with coffee and walnut notes on the finish.

Food pairing

Dark chocolate or foie gras. Also suitable as an aperitif.



These wines are marketed by

Sarl Pierre Gaillard

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