

Grapes

100% Grenache

Region/Appellation

AOP Banyuls Rimage

Alcohol by volume

16%

Residual Sugar

108 g/l

pH

3.66

Total Acidity

4.42 g/l

Tasting note printed

07/02/2026

# Banyuls Vin Doux Naturel

## 2021 6x50cl

### Winemaker Notes

A powerful nose, shifting between black fruit and red berries, giving it a lovely freshness, subtly complemented by notes of cocoa. On the palate, it is sumptuous balanced between the solar strength of the wine and the fineness of its tannins. It has a great persistency with sweetness which develops greedily.

### Vineyard

From terraced vineyards on old mica-schist from the Primary era, the grapes are hand-harvested when they are very ripe.

### Winemaking

The grapes are destemmed and crushed. The maceration is long with an addition of alcohol to favour the extraction of aromas and tannins.

### Vintage

A vintage marked by climatic challenges including frosts and drought. The smaller than average yields were high in quality and characterised by freshness, delicacy and aromatic complexity.

### Food match

Perfect desert wine to pair with chocolate desserts

