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Domaine Vial-Magnères



Art and Passion of wine since 1910

www.vialmagneres.fr
Banyuls-sur-Mer
France

The terroir of the Vermeille coast

In Vermeille Coast, where the Pyrenees bath in the Mediterranean sea , a vineyard stands out and presents remarkable landscapes and works fashioned by the hand of man.

An atypical vine cultivation, which avoids any possibility of mechanization, gives to the landscape its strength and character. This work of the winegrowers perpetuated for centuries is rewarded, with the help of the sun, the Tramontane wind and the sea air, by wines with unique aromatic particularities.

The vine here, suffers from the climate to finally give the best of itself. The wines produced by these lean and tormented strains are, on the contrary, rich, generous, with an incomparable flavor.

On these steep hillsides, the winegrowers work manually, on poor soils, vines stock of forty years of age offering them low yields.

At the heart of the Vermeille coast, the vineyard of Banyuls astonishes by its specificity. It is more than 6,000 km of schist low wall that support the terraces that go down into the Mediterranean sea.

In the distance you can see on the verdant hills the drawings of the "peus de gall" - an ingenious system of canals in dry stone, initiated by the Templars, allowing a quick evacuation of water from storms which are rare but violent.

Few vineyards in the world are as authentic and endearing as this one ...

Le Domaine Vial-Magnères Winery

Family estate, since four generations, our estate operates ten hectares of vines divided into small units of the communes of Banyuls-sur-Mer and Port-Vendres. From the very beginning of the last century until today, vintners have created a remarkable palette of sweet wines, where time is expressed in unique bottles. Our family has practiced the art of mutation and fermentation since 1910. It is by means of men and women of aplomb that the estate managed to continue since a so long time. Today, Laurent, Olivier, Chrystel perpetuate this family tradition while adapting to the era 2.0.

Wines of Banyuls : AOP fortified wine.

The wines of Banyuls come from the 1400 hectares which constitute the area of appellation. They are made from Grenache black, gray and white. The method of mutation with alcohol has existed in France since the 13th century. It consists of adding wine alcohol (97% pure alcohol) during fermentation on the must, in order to stop this fermentation. This mutation results in a natural



stabilization of the sugars contained in the berries and the preservation of the grape aromas. The natural sweet wine obtained has a surprising aromatic richness, a natural sweetness and a very pleasant velvety. The traditional Banyuls continue their aging in oak barrels and acquire, in addition to the fresh aromas of fruits, those known as "roasting". They are then bottled after a varying number of years.

Wines of Collioure : PDO Collioure (dry wines)

The Collioure is produced on the same terroir as the Banyuls, from grape varieties: black Grenache, Carignan, Syrah, Mourvèdre for red and rosé wines and white and grey Grenache for white wines. The grapes are harvested at optimum maturity in order to preserve the natural acidity of the berries. Long macerations give fleshy wines, warm, concentrated, silky. Sometimes slightly tannic, they improve in bottles over time. Extremely aromatic, they reflect the terroir that has seen them born. They can be reared in tanks to confirm the fruits aromas, or stay a few months in barrels, in order to add more complex aromas such as truffles and leather.

Our philosophy

For 4 generations, we have been producing a range of sweet wines and dry wines with the same philosophy: maintaining sumptuous landscapes, producing low yielding grapes, vinifying and raising wines that reflect the soul of the Vermeille coast. Our land is loaded with a strong, past and current history. Through the style of our wines, developed in the respect of time, and offered when they have reached the desired harmony, we think delivered what our terroir has of best, authentic and singular to offer.



Domaine Vial-Magnères

« Le petit Couscouril » 2016, AOP Collioure blanc

Varieties:

Grenache blanc and Grenache gris.

This blend of Grenache gives to the wine some fruity, spicy taste with fine aromas and a beautiful vivacity.

Vineyard:

Terroir: Cambrian soils consisting primarily of decaying brown schists

Density of planting: 5000 vines per hectare, planting in terraces and short pruning (gobelet).

Climate: Mediterranean climate (hot and dry summer - mild winter), very windy. Tramontana is almost daily there.

Average of the vines: 70 years

Yield: 30hL/ha.

Location: Distributed on the coastal part of the commune of Banyuls-sur-Mer.

Analysis:

Alcohol contents: 13,9% vol.

Residual sugar: > 2g/l

pH: 3.36

Acid: 2,93 g/l



Winemaking:

Harvest: handpicking in grape bucket of 20 Kg, harvesting intervening at maturity of the grapes, favoring the preservation of the natural acidity and aromatic maturity.

Winemaking: Gentle pressing. Static clarification. Fermentation in stainless steel vats at controlled temperature and by native yeasts.

Aging : aging on lees in steel vats.

Wine Tasting:

Wine Tasting: This wine pleasant into palate, develops in the nose of the subtle aromas of white flowers and garrigue. The mineral character of the grey Grenache marks the mouth. Naturally bright, this white wine affirms its marine character through iodized notes and a delicate finish.

Food and wine match: By its freshness and vivacity, this wine will adapt wonderfully with grilled fish (sea bream, red mullet ...) and seafood platter. Its beautiful minerality will offer a nice contrast on the tapas.

Cellaring potential: To consume within 3 years.

Serving temperature: fresh serving

Awards:

One star in the Guide Hachette 2018



Domaine Vial-Magnères

Le petit Couscouril 2016 AOP Collioure rosé

Varieties:

80% Grenache noir, 10% Carignan noir, 10% Syrah. This blend of Grenache and Carignan gives to the wine some fruity and spicy tastes with fine aromas and a vivacity.

Vineyard:

Terroir: Cambrian soils consisting primarily of decaying brown schists

Density of planting: 5000 vines per hectare, planting in terraces and short pruning (gobelet).

Climate: Mediterranean climate (hot and dry summer - mild winter), very windy. Tramontana is almost daily there.

Average of the vines: 70 years

Yield: 30hL/ha.

Location: Distributed on the coastal part of the commune of Banyuls-sur-Mer.

Analysis:

Alcohol contents: 13,9% vol.

Residual sugar: <2 g/l

pH: 3,47

Acid: 2,47 g/l

Winemaking:

Harvest: handpicking in grape bucket of 20 Kg, harvesting intervening at maturity of the grapes, favoring the preservation of the natural acidity and aromatic maturity.

Winemaking: Gentle pressing. Static clarification. Fermentation in stainless steel vats at controlled temperature and by native yeasts.

Ageing: aging on lees in steel vats.

Wine Tasting:

Wine tasting: Gooseberry robe. Gourmet, generous nose dotted with aromas of grenadine, blueberry and peach. Ample and creamy, the mouth assumes its Mediterranean temperament, then the final asserts delicately minerality and its aromas all in relief.

Food and wine match: By its freshness and vivacity, this wine will adapt wonderfully with grilled fish (sea bream, red mullet ...) and seafood platter. Its beautiful minerality will offer a nice contrast on the tapas.

Cellaring potential: to consume in 2 years.

Serving temperature: fresh serving 8/10°C.



Domaine Vial-Magnères

Armenn 2013, AOP Collioure blanc

Varieties :

Grey Grenache, white Grenache brings a hint of buttery, powerful, spices and fruit. White Grenache completes the blend with its roundness, fine aromas and vivacity.

Vineyard :

Terroir: Cambrian soils consisting primarily of decaying brown schists

Density of planting: 5000 vines per hectare, planting in terraces and short pruning (gobelet).

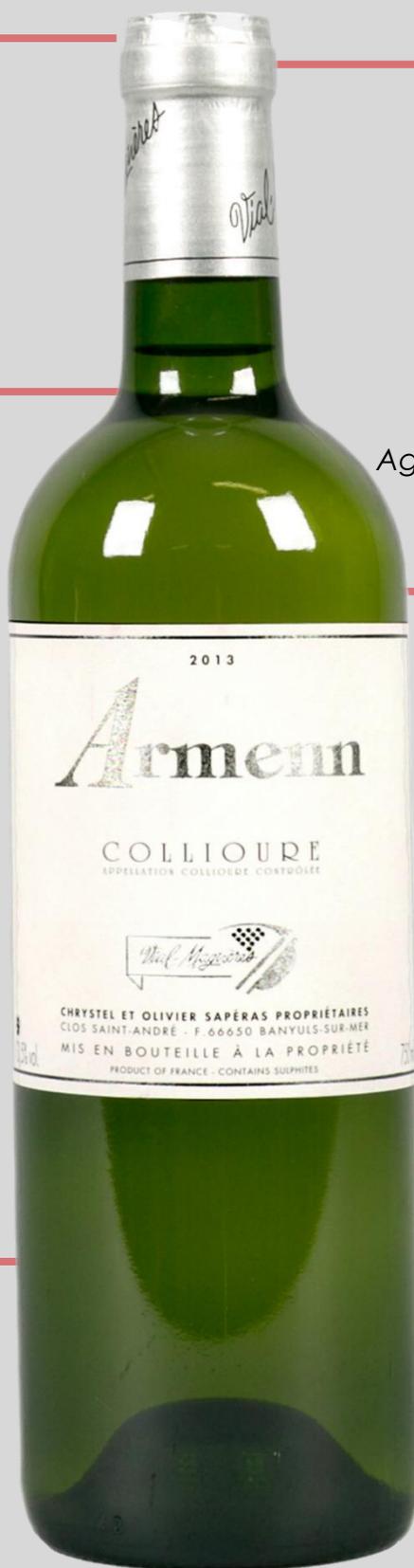
Climate: Mediterranean climate (hot and dry summer - mild winter), very windy. Tramontana is almost daily there.

Average of the vines: 70 years
Yield: 30hL/ha.

Location: Armenn field. Field located between Banyuls and Port-Vendres

Analysis :

Alcohol contents : 13,2% vol.
Sucres résiduels : <2g/l
pH : 3,27
Acidité totale : 3,16 g/l



Winemaking :

Harvest: handpicking in grape bucket of 20kg, harvesting intervening at maturity of the grapes.

Winemaking: Gentle pressing. Fermentation in stainless steel vat and in oak barrels.

Ageing: Ageing in oak barrels for two years

Wine tasting:

Wine tasting: This white wine thanks to its breeding develops finely spiced aromas, fresh and fleshy. In the mouth Armenn expresses in its final slightly aniseed aromas.

Food and wine match: This surprisingly vivacious wine will perfectly accompany your fish in sauce or stuffed, seafood, 'escalivades' and white meats. Its beautiful balance makes it a wonderful accompaniment for your cheese trays.

Cellaring potential: 20 years.
Serving temperature: Fresh serving between 11° at 12° C.



Domaine Vial-Magnères

L'Armenn 2014, AOP Collioure blanc

Varieties:

Grey Grenache, white Grenache brings a hint of buttery, powerful, spices and fruit. White Grenache completes the blend with its roundness, fine aromas and vivacity.

Vineyard:

Terroir: Cambrian soils consisting primarily of decaying brown schists

Density of planting: 5000 vines per hectare, planting in terraces and short pruning (gobelet).

Climate: Mediterranean climate (hot and dry summer - mild winter), very windy. Tramontana is almost daily there.

Average of the vines: 70 years
Yield: 30hL/ha.

Location: Armenn field. Field located between Banyuls and Port-Vendres

Analysis:

Alcohol contents: 13,2%
Residual sugar : <1 g/l
pH: 3,25
Acid: 3,14 g/l

Winemaking:

Harvest: handpicking in grape bucket of 20kg, harvesting intervening at maturity of the grapes.

Winemaking: Gentle pressing. Fermentation in stainless steel vat and in oak barrels.

Ageing: Ageing in oak barrels for two years

Wine tasting:

Wine tasting: This white wine thanks to its breeding develops finely spiced aromas, fresh and fleshy. In the mouth Armenn expresses in its final slightly aniseed aromas.

Food and wine match: This surprisingly vivacious wine will perfectly accompany your fish in sauce or stuffed, seafood, 'escalivades' and white meats. Its beautiful balance makes it a wonderful accompaniment for your cheese trays.

Cellaring potential: 20 years.
Serving temperature: Fresh serving between 11° at 12° C.



Domaine Vial-Magnères

Le petit Couscouril 2016 AOP Collioure rouge

Varieties:

Grenache noir, Syrah, Carignan.

Black Grenache brings roundness, smoothness, spices and aromas of red fruits. Syrah makes it possible to obtain complex wines adapted to aging tending on aromas of red fruits, violets and leather. The Carignan brings finesse and acidity.

Vineyard:

Terroir: Cambrian soils consisting primarily of decaying brown schists

Density of planting: 5000 vines per hectare, planting in terraces and short pruning (gobelet).

Climate: Mediterranean climate (hot and dry summer - mild winter), but very windy. Tramontane is almost daily there.

Average of the vines: 70 years

Yield : 30hL/ha.

Location: Distributed on the coastal fringe of the commune of Banyuls-sur-Mer.

Analysis :

Alcohol contents : 13.5% vol.

Résidual sugar : <2 g/l

pH : 3.69

Acid : 2,67 g/l



Wine making:

Harvest: handpicking in grape bucket of 20Kg, harvesting intervening at maturity of the grapes, favoring the aromatic maturity and the preservation of the natural acidity.

Wine making: fermentation and maceration for 20 days in thermo-regulated concrete tank.

Ageing: Ageing on lee in inox vat.

Wine tasting:

Wine tasting: Shiny garnet robe.

Nose of black fruits, fine sweetness and note of intense garrigue: the spicy character of the black Grenache marks the nose and the mouth. Its Mediterranean temperament, generous and solar, expresses itself towards a final and frank and persistent

Food and wine match: By its freshness and vivacity, this wine will adapt wonderfully with grilled fish (sea bream, red mullet ...) and seafood dishes. Its beautiful minerality will offer a nice contrast on the tapas.

Cellaring potential: to consume in the years.

Serving temperature: serve between 14 at 17°C.



Domaine Vial-Magnères

Les Espérades AOP Collioure rouge 2015

Varieties:

Grenache noir, Syrah, Carignan.
The blending of these three grape varieties gives a complexity and an aromatic palette to this wine. This vintage reveals aromas of ripe fruit, sour cherries and orange peels.

Vineyard:

Terroir: Cambrian soils consisting primarily of decaying brown schists

Density of planting: 5000 vines per hectare, planting in terraces and short pruning (gobelet).

Climate: Mediterranean climate (hot summer and dry - mild winter), very windy. Tramontana is almost daily there.

Average of the vines: 70 years

Yield : 20hL/ha.

Location: field « les Espérades ». Field located on sea border between Banyuls-sur-Mer and Cerbère.

Analysis:

Alcohol contents: 14,4%

pH: 3.74

Residual sugar : <1 g/l

Acid: 2,80 g/l

Winemaking:

Harvest: handpicking in grape bucket of 20kg, harvest intervening with beautiful maturity of the grapes.

Wine making: Fermentation in inox vat.

Ageing: Ageing in old oak barrels during two years.

Wine tasting:

Wine tasting: this vintage reveals a ruby color robe with brown reflections. The palate develops spicy aromas and small red berries, while the final reveals the power and generosity due to this superb terroir of shale terraces. Its minerality reveals all the generosity of the plot where it is produced.

Food and wine match: It is a warm and powerful wine reserved for roasts and game but which also accompanies very well rock fish.

Cellaring potential: Guard time from 10 to 15 years.

Serving temperature: serve between 15° at 16°C.



Domaine Vial-Magnères

Rivage AOP Banyuls Blanc 2016

Varieties :

80% Grenache blanc, 20% Grenache gris.

Vineyard:

Terroir: Cambrian soils consisting primarily of decaying brown schists

Density of planting: 5000 vines per hectare, planting in terraces and short pruning (gobelet).

Climate: Mediterranean climate (hot and dry summer - mild winter), very windy. Tramontana is almost daily there.

Average of the vines: 70 years

Yield: 20hL/ha.

Location: Distributed on the coastal fringe of the commune of Banyuls-sur-Mer.

Analysis :

Alcohol contents : 17,45% vol.

Résidual sugar: 75 g/l

pH: 3,87

Acid: 2,06 g/l

Winemaking:

Harvest: handpicking in grape bucket of 20 Kg, harvest intervening with beautiful maturity of the grapes.

Winemaking: Fermentation in inox vat. Mutage on juice.

Ageing: Ageing in inox vat.

Wine tasting:

Wine tasting: This banyuls aged in stainless steel vats, avoiding oxidation, offers nice scents of lychee and citrus. A bright and sweet mouth reflects a beautiful balance.

Food and wine match: Of good length, this wine can be tasted with 'tapas' but it will adapt wonderfully with Asian dishes. Its sweetness will give a pleasant contrast on spicy dishes, dry goat cheese and citrus sorbets ...

Cellaring potential: Drinking in its youth.

Serving temperature: Serve between 8° at 10°C.



Domaine Vial-Magnères

Rimage AOP Banyuls Rimage 2017

Varieties:

100% Grenache noir.

Vineyard:

Terroir: Cambrian soils consisting primarily of decaying brown schists

Density of planting: 5000 vines per hectare, planting in terraces and short pruning (gobelet).

Climate: Mediterranean climate (hot and dry summer - mild winter), very windy. Tramontana is almost daily there.

Average of the vines: 70 years

Yield: 20hL/ha.

Location: Distributed on the coastal fringe of the commune of Banyuls-sur-Mer.

Analysis:

Alcohol contents : 16,25% vol.

Résidual sugar : 99 g/l

pH: 3,83

Acid : 2,66 g/l



Winemaking:

Harvest: handpicking in grape bucket of 20 kg, harvest intervening with beautiful maturity of the grapes.

Winemaking: Fermentation in stainless steel vats. Mutage on grain.

Ageing: Aging in stainless steel tanks and early bottling.

Wine tasting:

Wine tasting : This banyuls made in stainless steel vats and bottled after less than a year offers an elegant and creamy tasting.

Food and wine match: This wine will combine very well with your chocolate desserts but also with spicy dishes such as a rib of beef cooked in pepper crust or a duck breast with cherries.

Cellaring Potential : Drinking in its youth.

Serving temperature : between 8° at 10°C.



Domaine Vial-Magnères

Cuvée Bernard Sapéras AOP Banyuls Ambré

Varieties:

80% Grenache blanc, 20% Grenache gris.

Vineyard:

Terroir: Cambrian soils consisting primarily of decaying brown schists

Density of planting: 5000 vines per hectare, planting in terraces and short pruning (gobelet).

Climate: Mediterranean climate (hot summer and dry - mild winter), very windy. Tramontana is almost daily there.

Average of the vines: 70 years
Yield: 20hL/ha.

Location: Distributed on the coastal fringe of the commune of Banyuls-sur-Mer.

Analysis:

Alcohol contents: 16,7% vol.

Residual sugar: 126 g/l

pH: 3,54

Acid: 3,09 g/l

Winemaking:

Harvest: handpicking in grape bucket of 20 Kg, harvest intervening with beautiful maturity of the grapes.

Winemaking: Fermentation in inox vat. Mutage on juice.

Ageing: Ageing using inside 'solera'.

Wine tasting :

Wine tasting: This wine, with an amber color and coppery glints, develops aromas of dried nuts and roasted hazelnuts; the end of mouth continues on notes of old alcohols.

Food and wine match: Of good length, this wine can be tasted with parmesan pasta, nut desserts or even cigars. Its sweetness will offer a pleasant contrast to old cheeses refined, while its spices will reveal your fried foie gras.

Cellaring potential: Very good cellaring potential.

Serving temperature: between 10° at 13°C.

Awards:

Asia wine trophy 2016 gold
Trois étoiles Guide Hachette.
90/100 Parker Magazine 2016



Domaine Vial-Magnères

Tradition 4 ans AOP Banyuls Traditionnel

Varieties:

80% Grenache noir, 20% Grenache gris.

Vineyard:

Terroir: Cambrian soils consisting primarily of decaying brown schists

Density of planting: 5000 vines per hectare, planting in terraces and short pruning (gobelet).

Climate: Mediterranean climate (hot summer and dry - mild winter), very windy. Tramontana is almost daily there.

Average of the vines: 70 years

Yield: 30hL/ha.

Location: Distributed on the coastal fringe of the commune of Banyuls-sur-Mer.

Analysis :

Alcohol contents: 16,25%

Residual sugar: 85 g/l

pH: 3,70

Acid: 2,80 g/l

Winemaking:

Harvest: handpicking in grape bucket of 20kg, harvest intervening with beautiful maturity of the grapes.

Winemaking: Fermentation steel tank. Mutage on juice.

Ageing: Ageing in an oxidative medium in "foudres" of 40 to 60 hectolitre.

Wine tasting :

Wine tasting: this banyuls aged in "foudre" retains the fruit of Grenache, light notes of fig and walnuts invite themselves on the taste buds.

Food and wine match: This banyuls invites perfectly on chocolate desserts or on your soft cheeses such as the munster or the blue of Auvergne. The power of these cheeses will give all its splendor to this cuvée.

Cellaring potential: Drinking in its youth.

Serving temperature: serve between 11° at 13°.



Domaine Vial-Magnères

Gaby Vial 7 ans d'âge AOP Banyuls traditionnel

Varieties :

80% Grenache noir, 20% Grenache gris.

Vineyard:

Terroir: Cambrian soils consisting primarily of decaying brown schists

Density of planting: 5000 vines per hectare, planting in terraces and short pruning (gobelet).

Climate: Mediterranean climate (hot summer and dry - mild winter), very windy. Tramontana is almost daily there.

Average of the vines: 70 years

Yield: 30hL/ha.

Location: Distributed on the coastal fringe of the commune of Banyuls-sur-Mer.

Analysis:

Alcohol content: 16,45%

Residual sugar: 80 g/l

pH: 3,70

Acid : 3,0 g/l



Winemaking :

Harvest: handpicking in grape bucket of 25kg, harvest intervening with beautiful maturity of the grapes.

Winemaking: Fermentation in concrete tank. Mutage on grounds.

Ageing: Ageing oxydation spared in "foudre", and assembling several cuvée with an average age of seven years.

Wine tasting:

Tasting: This banyuls in 'foudres' keeps the fruit of the Grenache, light notes of fig and walnuts are invited on the papillae.

Food and wine match: This banyuls is perfectly in harmony chocolate desserts or on wild boar stew and the caramel porc. The power and complexity offers this wine a wide possibility of matching food and wine.

Cellaring potential: High cellaring potential.

Serving temperature: serve between 14° at 15°C.



Domaine Vial-Magnères

Cuvée André Magnères 2005 AOP Banyuls Grand Cru

Varieties :

100% Grenache noir.

Vineyard :

Terroir: Cambrian soils consisting primarily of decaying brown schists

Density of planting: 5000 vines per hectare, planting in terraces and short pruning (gobelet).

Climate: Mediterranean climate (hot and dry summer - mild winter), very windy. Tramontana is almost daily there.

Average of the vines: 70 years

Yield: 20hL/ha.

Location: Distributed on the coastal fringe of the commune of Banyuls-sur-Mer.

Wine making:

Harvest: handpicking in grape bucket of 20kg, harvest intervening with beautiful maturity of the grapes.

Winemaking: After a traditional fermentation, the wine is mutated on marc with « vinique » alcohol at 97 °.

Ageing: Ageing in old oak barrels during ten years.

Analysis :

Alcohol contents: 19,2% vol.

Residual sugar : 112 g/l

pH : 3,73

Acid : 3,04



Wine tasting:

Tasting: Its ageing in old barrels for more than 10 years gives it a mahogany / topaz robe. This wine develops spicy notes and notes of ripe fruit, ranging from sloe to dry raisins.

Food and wine match: A good length in mouth with aromas roasted, this wine offers a wide possibility of culinary agreement. Its sugar/alcohol balance allows it to marry wonderfully with the dishes based on tonka bean. This wine offers the possibility of be in harmony it with a good cubain cigar.

Cellaring potential: exceptionnall cellaring potential.

Serving temperature: serve between 14° at 16°C.

Awards:

Gold medal at the independent winegrowers competition 2015,

Guide Hachette 2016: « A mahogany color with coppery highlights dresses this great vintage aged in barrels and bottled ten years after the harvest. In the nose, intense notes of prune, orange, spices and walnuts. A supple and round attack introduces an ample, generous, rich palate without heaviness, brightened by a nice finish on the bitter orange. »



Banyuls « Al Tragou », Très vieux Rancio, 1990

Varieties:

100% Grenache noir.

Vineyard:

Terroir: Cambrian soils consisting primarily of decaying brown schists

Density of planting: 5000 vines per hectare, planting in terraces and short pruning (gobelet).

Climate: Mediterranean climate (hot and dry summer - mild winter), very windy. Tramontana is almost daily there.

Average of the vines: 70 years
Yield: 20hL/ha.

Location: Spread over three historic plots located in the hinterland of Banyuls-sur-Mer.

Winemaking:

Harvest: handpicking in grape bucket of 20kg, harvest intervening with beautiful maturity of the grapes.

Winemaking: After a fermentation of a few days, the wine is mutated on marc with vinic alcohol at 97 °. Maceration of 3 weeks.

Ageing: Ageing for at least 25 years in old oak demi-muids aged over 70 years.



Wine Tasting:

Tasting: This old sweet rancio of a beautiful mahogany robe develops a beautiful vivacity as well as aromas of nuts, dried nuts and coffee.

Food and wine match: With a good length in mouth and a nice balance this wine can be tasted with a suckling pig on a spit or with a magret with prunes. This wine can also be enjoyed as a digestif with a cigar.

Cellaring potential: infinite.
Serving temperature: Serve between 14° at 16°C.

Awards:

N° 39 January-February 2016

Terres de vins : « Well known to lovers of rancio, this cuvée deserves to be tasted to understand this style of evolution version Banyuls. Mahogany dress, there is a contrast between the finesse and the texture and the power of the bouquet, its complexity. The dried fruits, the fig, but also notes of heather and peat, almost malt, even havana then water of life. Worn by its softness, all its flavors lengthen in mouth and persist, the earthy character emphasizing the final.»
95/100 Parker Magazine 2016.

Guide hachette 2018 : 3 stars



Domaine Vial-Magnères

Ranfio Cino IGP Côte Vermeille Rancio sec

Varieties:

80% Grenache gris, 20% Grenache blanc.

Grey Grenache brings fat, power, spices and fruit. White Grenache completes the blend with its roundness, fine aromas and vivacity.

Vineyard:

Terroir: Cambrian soils consisting primarily of decaying brown schists

Density of planting: 5000 vines per hectare, planting in terraces and short pruning (gobelet).

Climate: Mediterranean climate (hot and dry summer - mild winter), very windy. Tramontana is almost daily there.

Average of the vines: 70 years
Yield: 20hL/ha.

Location: Distributed on the coastal fringe of the commune of Banyuls-sur-Mer.

Analysis:

Alcohol contents: 15,7% vol.
Residual sugar : <2 g/l
pH: 3,49
Acid: 2,97 g/l

Winemaking:

Harvest: handpicking in grape bucket of 20 kg, harvest intervening with beautiful maturity of the grapes.

Winemaking: gentle pressing. Fermentation in stainless steel vat without temperatures control.

Ageing: Ageing in oak barrels « sous voile » during 6 at 10 years.

Wine tasting:

Tasting: This cuvée with pale gold colors reveals a strong intensity in the nose and aromas of roasted nuts, mushroom and licorice. Although totally dry, this wine offers a remarkable full-bodied.

Food and wine match: This wine will satisfy your palate with dishes such as roasted garlic heads, a cold bread soup, almonds and ham chips or with a poultry cooked at low temperature. Indeed, the great freshness, as well as the persistence of the aromas will offer an excellent answer to the tones of these dishes so particular.

Cellaring potential: Ageing potential over 20 years

Serving temperature: Serve fresh 8° at 10°C.



Domaine Vial-Magnères

Ranfio seco IGP côte Vermeille rancio sec

Varieties:

70% Grenache noir, 30% Grenache gris.

Black Grenache brings roundness, creaminess and spicy aromas. Gray Grenache completes the blend with full-bodied and fruity.

Vineyard:

Terroir: Cambrian soils consisting primarily of decaying brown schists

Density of planting: 5000 vines per hectare, planting in terraces and short pruning (gobelet).

Climate: Mediterranean climate (hot summer and dry - mild winter), very windy. Tramontana is almost daily there.

Average of the vines: 70 years

Yield: 20hL/ha.

Location: Distributed on the coastal fringe of the commune of Banyuls-sur-Mer.

Analysis:

Alcohol contents: 15,7% vol.

Residual sugar: < 2g/l

pH: 3,51

Acid: 4,23g/l

Winemaking:

Harvest: handpicking in grape bucket of 20kg, harvest intervening with beautiful maturity of the grapes.

Winemaking: gentle pressing. Fermentation in stainless steel vat.

Ageing: Ageing in oxidative environment during over 10 years.

Wine tasting:

Tasting: This wine, a small treasure of the estate, with a light topaz dress, develops hot and spicy odors on the nose. In the mouth, it develops an attack that is both fine and lively while developing aromas of vanilla, licorice and fresh walnut.

Food and wine match: This wine can be enjoyed as well on your tastings of anchovies and other fish as on more elaborate dishes such as carpaccio of seabream or lobster. Indeed, the iodized perfumes of its dishes highlight the aromatic power of this wine.

Cellaring potential: ageing potential over 20 years.

Serving temperature: Serve fresh 8° at 10°C.



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