



Maison Parcé Frère

Sélection Parcé Frères

BANYULS SUR GRAINS Mise précoce

*Appellation Banyuls Protégée
Vin Doux Naturel*



The Vines

Soil : steep slopes of schist, cannot be mechanised and we can find several types of grapes planted in the same parcel. Altitude between 10 and 350 meters.

North-East exposure.

Grape variety : Grenache noir.

Vinifications

Harvested over-ripened by hand.

Alcoholic fermentation in tank, then stopped by adding neutral alcohol in reducing environment.

Maceration for 5 weeks with daily pumping-over to keep the best of grape skin.

Bottled after 18 month in tank.

Tasting

Nose : intense, black fruits as black sherry, blackberry, blackcurrant or blueberry jam.

Mouth : onctuous, well structured, generous, tannic and long on the palate.

Food pairing : duck breast fillet with fig, blue cheese, chocolate dessert or red fruit soupe.

Service : between 12 and 16°C.