



Maison Parcé Frère

Domaine Augustin

## BANYULS RIMAGE Muté sur grains

*Appellation Banyuls Protégée  
Vin Doux Naturel*



### The Vines

The entire vineyard is on steep schist slopes that cannot be mechanised and is planted with red and white grape varieties. The altitudes vary between 10 and 350 metres. The plots are mainly oriented North-East.

### Winemaking

It is a Grenache noir harvested at optimum maturity. We do not seek over-ripeness in order to keep a nice freshness on this digestible and generous Banyuls. Alcoholic fermentation in stainless steel vats, mutage sur grain (addition of neutral alcohol of vinic origin during fermentation in the must still in maceration) and ageing in a reduced environment. Five weeks of maceration with daily pumping over to extract the best components from the grape skins. An early bottling in order to keep the vintage and juicy effect of this Rimage.

### Tasting

This Banyuls is the expression of its appellation, smooth and fresh.

The nose is intense, with a complex bouquet of small red fruits, black cherry, blackberry, blackcurrant and blueberry jam.

The palate is generous, ample, tannic, with an incredible length.

It will accompany pigs in blanket, blue cheese, a chocolate dessert or a fig tart.

To be savoured between 12 and 16°C.