



## Red AOP Banyuls

### « Cirera »

*Fragrant, vinous and fresh.*

*Cirera: Cherry in Catalanian.*

### Variety

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**100 % Grenache Noir.**

Grenache is a variety with various berry aromas (cherry, black currant), stone fruit, licorice, and caramel.

### Terroir

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**Soils: 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 it requires deep underground. As a result, the wines express freshness and finesse.

### Winemaking-Maturing

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**Production: 6 500 bottles.**  
**Handpicked harvest.**  
**Fermentation in vats.**  
**Matured for 14 months in 30-hl casks**

When about 100 g/l of residual sugar are left over, the rimage or vintage red Banyuls is muted with pure alcohol (99 % vol.). The wine is fermented in vats. It is then placed

in 30-hl oak casks or barrels. The maturing period lasts 14-months in an oxygen free environment. As a result it conserves its vinous characteristics and its aromatic notes of fresh fruit.

### Tasting notes

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 This is a genuine explosion of berry flavors (cherry, black currant). Boasting good concentration, it offers a rich and round palate with coated tannins.

### Tasting notes

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 Delicious with duck breast, strong cheese and cherry desserts.

These wines are marketed by

**Sarl Pierre Gaillard**

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