

DOMAINE DE BILA-HAUT, ROUSSILLON,  
FRANCE

MENTZENDORFF  
*wine shippers since*  
1858

## BANYULS

DOMAINE DE  
BILA-HAUT

### DETAILS OF PRODUCTION

Spread out over steep, narrow terraces, the Banyuls appellation overhangs the Mediterranean Sea. The vineyards are rooted in stony schist soils from the Primary era. This Banyuls is a “vin doux naturel,” a fortified wine that is exceptional and age-worthy.

The crop is hand-harvested when grapes are very ripe and the grapes are destemmed and crushed. Maceration is long with an addition of alcohol to favour the extraction of aromas and tannins. The wine is aged in vats from 16 to 20 months.

### TASTING NOTES

From garnet red to mahogany according to the wines age. A powerful nose, with a mix of black fruits and stewed fruits subtly brought together by cocoa aromas. Sumptuous mouthfeel, there is balance between the strength of the wine and the fineness of its tannins. It has a great persistency with sweetness which continues to develop.

### HOW TO SERVE

Banyuls can work as an aperitive but pairs very well to blue cheeses, chocolate desserts, cakes, dried fruits dessert and even caramel and coffee flavoured desserts.

#### VINTAGE

2015

#### STYLE

Red Dessert

#### BLEND OF GRAPES

100% Grenache Noir

#### WINEMAKER

Michel Chapoutier

#### ALCOHOL

17%

