

# Banyuls Rimage Cornet & Cie Mise Tardive 2018



## Region

The vineyards here are wedged-in between the Pyrenees and the sea, the vines grow on terraces of steep slopes of arid schist. This is the driest and sunniest part of France, with an average of 325 days of sunshine a year and where La Tramontane, blows one day in every three, regardless of the season. This appellation exists exclusively for the production of Vin Doux Naturel (VDN), the naturally sweet wine. The main grape variety here is Grenache Noir, with accompanying grapes including Grenache Gris, Grenache Blanc, Malvoisie, Macabeu, Muscat, Carignan, Syrah and Cinsault. Banyuls, a bit like Port, comes in various styles. White, Ambres, Rosé, Traditionelle and Rimage.

## Producer

The estate Cornet et Cie straddles the seaside town of Collioure and the neighbouring region of Banyuls. The vineyard of Banyuls is located at the extreme South of France, where the Pyrénées meet the Mediterranean sea. The vines grow on terraces, on steep slopes of arid schist, and pruned gobelet style (without trellising due to the strong wind) and everything here is done by hand, with mules being one historic option for transporting the harvest to the cellar. Their wines are carefully vinified by the Caves de Abbe Rous, who preserve the typical taste of their unique `terroir`.

## Tasting Notes

Made with 100% Grenache, the vines are carefully selected for a pure and intense aromatic expression. With extremely low yields and harvest as late as September, the grapes are carefully selected for their ripeness and quality to bring a natural sweetness to the wine, similar to a Tawny Port. The juice then undergoes a long maceration of 20 days and aged in oak to soften the wine and add flavours of sweet spice. The result is intense red cherry and raspberry jam with notes of stewed fruits, dark chocolate and sweet spice that are unforgettable on the finish. This wine is well balanced, full bodied and fruity.

## Food

A classic accompaniment with desserts such as chocolate and fruit, but also a great match for blue cheese and sweet and sour dishes.

### Technical Information

<b>Country</b>	France
<b>Region</b>	Roussillon - Banyuls
<b>Grape(s)</b>	Grenache (100%)
<b>Type</b>	Red
<b>Style</b>	Dessert
<b>Oaked Style</b>	Oaked
<b>Body Style</b>	Medium bodied
<b>Sustainable</b>	No

<b>Dry/Sweet Style</b>	Sweet	
<b>Alcohol Content</b>	16.5%	
<b>Closure Style</b>	Cork	
<b>Organic/Biodynamic</b>	No	
<b>Allergens</b>	<b>Milk:</b>	No
	<b>Egg:</b>	No
<b>Vegetarian/Vegan</b>	<b>Vegetarian:</b>	No
	<b>Vegan:</b>	No



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