



# Domaine Berta-Maillole

## DORE VIEUX

### Banyuls - Ambré

<b>Region :</b>	Languedoc-Roussillon
<b>Appellation :</b>	Banyuls
<b>Cuvée :</b>	DORE VIEUX
<b>Color :</b>	Ambré
<b>Alcoholic degree :</b>	17 %
<b>Bottle size :</b>	75 cl



#### WINEMAKING

Sustainable viticulture.

Traditional hand picking.

Temperature-controlled fermentation, Regular bâtonnage (stirring up the lees), Pressurage direct, Mutage sur jus, Destemming.

Ageing in old foudre (large oak vat), Blending, Bottling by hand, Elevage selon méthode ancestrale, Bouchon technique en liège.



#### TASTING

**APPEARANCE :** Amber colour, Brilliant, golden highlights.

**NOSE :** Complex, butter, generous orange blossom aromas, intense yellow flowers aromas, slight dried flowers aromas, slight forest floor aromas, slight liquorice aromas, generous dark tobacco aromas, generous quince aromas, intense dates aromas, baked apple aromas, slight cinnamon aromas, slight nutmeg aromas, generous liquorice aromas, slight toasted almonds aromas, slight milk jam aromas, slight grilled sesame seeds aromas, generous resin aromas, forest floor aromas, beeswax aromas, slight butter aromas, slight cream aromas, generous milk caramel aromas.

**PALATE :** Complex, generous, unctuous, generous orange blossom overtones, generous dates hints, slight liquorice hints, semi-sweet tannin, round, slightly mineral, structured body, strong intensity, long length.



#### SERVING

**SERVING TEMPERATURE :** Between 8° and 10°

**AGING :** Ageing Since 2018



**FOOD MATCHES :** For the aperitif, Panfried foie gras, Lamb tajine, Cooked pressed cheeses, Fruit desserts



#### REWARDS & RATINGS

Le guide Hachette des vins 2018 : 2 star(s)

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