



# Domaine Berta-Mailloil

## TRADITIONNEL

Banyuls - Red 2002

<b>Region :</b>	Languedoc-Roussillon
<b>Appellation :</b>	Banyuls
<b>Cuvée :</b>	TRADITIONNEL
<b>Color :</b>	Red
<b>Vintage :</b>	2002
<b>Grapes :</b>	Grenache (100%)
<b>Alcoholic degree :</b>	17 %
<b>Bottle size :</b>	75 cl



### WINEMAKING

Sustainable viticulture.

Traditional hand picking.

Pressing, Frequent pigeage (punching down the cap), Macération pré fermentaire à froid, Mutage sur grains, Destemming.

Bottling by hand, Traditional corks, Elevage selon méthode ancestrale.



### TASTING

**APPEARANCE :** Topaz colour, intense, terra cotta highlights.

**NOSE :** Complex, smoky, slight forest floor aromas, generous liquorice aromas, generous dark tobacco aromas, generous cherries in kirsch aromas, intense prune aromas, cocoa aromas, slight cinnamon aromas, generous liquorice aromas, intense cocoa aromas, slight roast coffee aromas, generous mocha aromas, slight resin aromas, forest floor aromas, slight pebbles aromas, generous gunflint aromas, generous milk caramel aromas.

**PALATE :** Complex, intense, unctuous, prune hints, liquorice hints, intense cocoa hints, elegant tannin, round, powerful body, strong intensity, long length.



### SERVING

**SERVING TEMPERATURE :** Between 16° and 18°

**AGING :** Ageing from 2002 to 2051



**FOOD MATCHES :** For the aperitif, Asian dishes, Lamb tajine, Aged cheeses, Chocolate desserts

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