La Cave de l'Abbé Rous 2003 Banyuls Grand Cru Joseph Nadal

Country Region Subregion Color Alcohol by Volume Acidity	France Pyrenees Orientales Occitanie Dessert 18.7
Subregion Color Alcohol by Volume	Occitanie Dessert
Color Alcohol by Volume	Dessert
Alcohol by Volume	
-	18.7
Acidity	
	4.2
Residual Sugar	64.1
Closure	Natural Cork
Annual cases produced	2148
Varieties	100% Grenache Noir
Maceration Notes	18 days
Pumpover or Punchdown?	Pumpover
Destemming	Partial
Fermentation vessel	Stainless Steel
Fermentation duration	12 days
Aging method	Foudre de chêne
Aging duration (months)	96 months
Filtered?	Yes
Fining agents	Gelatine
Yeast	Cultured
Lees Contact or Stirring	No
Malolactic	No
Added Sulfur	Yes, 120 mg/L
Soil Type(s)	Schiste
Elevation (meters)	0-400
Vineyard Aspect	Southeast
Vine age (years)	old vines
Vine Yields hl/ha	20
Farming practices	Sustainable
Grape Picking	Hand-harvested

Notes from the producer:

Located in Banyuls-sur-Mer, the Abbé Rous wine cellar produces and markets a beautiful range of AOP wines Collioure and Banyuls. The name was chosen in homage to the Abbot who, at the end of the nineteenth century, was the first to produce and sell Banyuls wines to finance the construction of a church for the village. Quality is its requirement and this for all the stages of the production of wines, from the management of the vine to the vinification and through breeding and presentation.

With a unique know-how for the breeding of Banyuls and Banyuls Grand Cru, its range is of great richness. Banyuls and Collioure, wines born from the alliance of the shale and the Grenache. Literally rising from the rock,the Grenache is here the king grape variety, a true revelator of this terroir uniqueness in the world. Worked with passion and talent by the winemakers, it gives birth to rich and powerful wines, rare and elegant.



WineWise Notes:

With 64 gm. Of residual sugar, this is only "sec" in comparison with the Reynal below. But, after aging for nine years in cask, the wine has achieved a spicy, gingery savor that effortlessly overcomes the sweetness and delivers a superbly fondu palate. This would be a brilliant match for hard mountain cheeses.

There are no vineyards in France more startling to the eye than those that cascade down to the Mediterranean Sea just north of where the Pyrenees divide France from Spain. These logic-defying vines, grown on unnumbered terraces hewn out of the cliffs, also give rise to wines of great originality and quality. La Cave de l'Abbé Rous is essentially a co-operative of small growers in the choicest sections of Banyuls and Collioure. It makes wines at the highest quality level of the two appellations.

