

Banyuls Wine Vinegar

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« Unique. Noble Banyuls flavor in a great Vinegar. »

Collioure and Banyuls vineyard spans on the southernmost French Coast, where the Pyreneans mountains and the Mediterranean sea meet. The vines are grown on terraces which are built upon schist hillsides, from the seaside to the hinterland.

Acetification / Aging

The delicate work of our Cellar Master consists of trapping Banyuls' oxydation aromas inside our vinegar. The Banyuls' aromas evolution occurs slowly during its 4 years aging process into half hogshead, both inside the cellar and outside under the sun. Comes next the acetification and the aging in oak casks for at least one year in our vinegar cellar, to perfect its aromatic palette. When bottling the vinegar a blend is made out of the casks in the aging cellar.

Tasting

Colour Lovely ginger robe, with copper and amber
 reflections.
 Bouquet Complex and powerful ginger bread smell.
 Notes of vanilla and fresh walnut as well as a
 hint of dried currants.
 Taste Strength, sweetness and freshness mixed all
 together. Strong aromatic finish.

Cooking with Banyuls Vinegar

As a seasoning on salad greens and grilled vegetables. It will enhance your homemade marinades, sauces and deglazing.

Country of origin : France
 Best Before Date : N/A
 Presence of allergens : Yes (see analysis)

Bottles of 750ml, 500ml.



Analytical Norms*	
Factors	value
Density g/l	1036,1
Acquired alcohol % vol	1°89
Residual sugar in g/l	38,20
Alcohol Puissance % vol	2°21
Total Alcohol % vol	4°10
AT (acetic acid) g/l	82,20
SO2T mg/l	22

* analysis dated in November 2018