



## DOMAINE DU MAS BLANC BANYULS HORS D'AGE 'SOSTRERA'

100% Grenache Noir. Aromas of dried cherry, prune, raisin and dark chocolate, alongside complex notes of walnut, candied orange peel and coffee. Semi-sweet with a full body and high acidity that balances the richness. Flavors of baking spice, licorice and mushroom. The finish is long and elegant with hints of brown caramel and iodine. Best served slightly chilled. Pair with dark chocolate desserts, caramel or aged cheeses.

Banyuls is the finest and most complex of France's fortified Vin Doux Naturels. It emerges from one of the most spectacular terroirs in all of France: a terraced patchwork of steep, windswept vineyards where the Pyrénées tumble into the Mediterranean Sea. Its schist-dominated vineyards rise to 750m and retain the distinctive terraces and stone-lined canals known locally as *les agulles* (the needles), constructed centuries ago. From the benchmark producer of the appellation and the most historic estate in Roussillon. The *sotrera* (solera in the local Catalan parlance of Banyuls) was established in 1925 with two layers of demi-muids of wine. The Domaine bottled the first wine from the solera in 1946. This commitment to extended aging within the Sotrera continues today. Every few months, winemaker Jean-Michel Parcé tops up the barrels with older wines, creating a sort of 'semi-oxidation.' But a blending for bottling only happens every 5-10 years, when Jean-Michel blends from the second layer of demi-muids and adds older wines into the first layer of barrels. This measured approach means that these hallowed barrels capture the entire history of the Domaine.

The Domaine du Mas Blanc is located south of Perpignan in the Roussillon region, where the terraces of Banyuls and Collioure share the same appellation area. It has always stood out for the quality of its products and is a great representative of these two appellations. The roots of Domaine du Mas Blanc, with its terraced vineyards overlooking the Mediterranean Sea, can be traced as far back as 1632, however it was in 1921 when Gaston Parcé began bottling his wine and became a leading supporter of the Banyuls appellation which was established in 1936. His son, Dr. André Parcé, who succeeded him, was a great local figure and the visionary behind the Collioure appellations, which was established in 1971. Since 1976, the domaine has been led by André's son, winemaker Jean-Michel Parcé, who continues to further his family's commitment to tradition and reputation for leadership in the appellations.

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### Tasting Note:

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### Shelf Talker:

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