

LES CLOS DE PAULILLES



Situated in the Bay of Paulilles between Collioure and Banyuls, Les Clos de Paulilles is a showcase vineyard for exceptional wines. An emblematic estate, the quality of its wines is well established, and it is certified organic and HVE3. It extends over 90 hectares of schist valleys and terraces facing the Mediterranean Sea, 72 of which are planted with vines.



GRAPE VARIETY

100% Grenache Noir.

VINEYARD

Located in the bay of Paulilles between Collioure and Banyuls, Les Clos de Paulilles is an emblematic estate whose wines are recognised worldwide. It extends over 90 hectares of schist valleys and terraces facing the Mediterranean Sea, of which 72 hectares are planted with vines.

TYPE OF SOIL

Brown Schists

VINIFICATION

Harvested by hand, the grapes are completely destemmed and fermented at 25°C. The grapes are macerated on the skins, alcohol is added to the grapes during maceration, followed by a 3-week maceration under alcohol.

AGEING

The wine is aged for three and a half years, mainly in a reducing environment, in demi-muids from the great Cognac and Whisky Maisons and traditional French oak barrels from Bordeaux, but also for a small percentage in Dame Jeanne outside, subject to climatic variations.

TASTING

This is a complex wine, with notes of cocoa, island spices, vanilla and pepper, kirsch and black fruit such as blackcurrant. Powerful and long on the palate, this is a Banyuls of character, of great finesse with a lovely grain of tannin, a volume and length on the palate that will transport you, in the space of a sip, to the heart of our magnificent terroir.

FOOD PAIRINGS

The whole range of great chocolate and red fruit desserts: an Opéra, Mogador macaroons, a black forest revisited. But also, more simply, great vintage cocoa, a good book, a cigar and good company.



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