

BANYULS and COLLIOURE

Domaine Vial Magnères

BANYULS “the traditional wines”

- Aged for 4 to 7 years in oak and enjoyed as an aperitif, dessert wine, or in cooking.
- **Cuvée Rancio « Al Tragou »** is typical of the wines of grandfather Magnères, and aged for more than 20 years in wood. A wine for connoisseurs. To be enjoyed with strong cheeses, chocolate pastries, or at the end of a meal or evening with coffee and a cigar.

BANYULS “the new generation”

- These “Vintage” or “Rimage” wines, bottled young, surprise lovers of traditional Banyuls with their concentrated aromas of red and black berries. They can be enjoyed at the beginner, during, or at the end of a meal. The most important thing is matching these wines with the dishes that best accompany them.

BANYULS BLANC A speciality of our domain since 1986

- **Cuvée « Rivage »** is enjoyed as an aperitif, and served with appetisers, «foie gras», pastries of white or yellow fruits, creamy desserts, and various cheeses - but most especially warm goat's cheese.
- **Cuvée « Rivage Ambré »** is matured in a solera from a blend of several previous vintages, this wine rounds off a meal or an evening delightfully.

BANYULS GRAND CRU

- **Cuvée « André Magnères »** after 5 years of maturing in old wood vats, this wine finishes its aging in the bottle. To be enjoyed with stews, chocolate desserts, preserved red fruits, nougat or pralines.

COLLIOURE

- **Cuvée « Les Espérades »** is a dry red wine, warm and potent, which should be saved for roasts and game but goes well with flavourful Mediterranean fish too.

VINS DE PAYS

- **Cuvée « Armenn »** is a dry white wine that very beautifully expresses Grenache Blanc and Grenache Gris. To be enjoyed with white meats, fish, or grilled langoustine.
- **Cuvée « Pink Armenn »** is a well-structured rosé that goes well with Catalan meats as well as other regional dishes: «ouillade» (a rustic soup of pork, vegetables, and beans), «garbure» (a hearty soup of rye, cabbage, and goose preserved in fat), «potée» (a traditional hotchpotch soup), couscous, paella, or «pot au feu» (French country broth with beef and carrots).

ORIGINAL VINS DE TABLES

- **Le « Ranfio Cino »** is a white wine matured under canvas, enjoyed as an aperitif or with traditional appetisers: tapas, Serrano ham, and Collioure anchovies.
- **Le « Ranfio Seco »** is a natural “dry rancio” style Banyuls, traditionally made at the end of the harvest and aged for 5 years in old vats in an oxidised environment. This wine is the pride and roots of bygone winemakers and cellar masters of the appellation. A real discovery with traditional starters and used in cooking to give body to certain dishes.