

Welcome to the terroir of the Great Wines of Banyuls and Collioure

Situated at the gateway to Spain, this terraced vineyard has dug its roots into an arid schistous soil. The Grenache Noir, perfectly suited to the harshness of this land, blossoms fully under the hot, dry climate where the sun burns and the dominant wind, known as the "Tramontane", let us harvest the grapes at full maturity and in a perfect sanitary state.

Vines were planted here many centuries before Jesus Christ. The Greeks and Phoenicians understood that this place was blessed by the gods for this type of cultivation. It is, therefore, one of the most ancient vineyards in the World.

In the Middle Ages, the Templars, in their turn, left their mark on the local vine-growing by inspiring the principle of a drainage and running-off network for the rare, but violent rainstorms. Since then, low, dry stone walls, drainage channels (agulles) and canals stripe the steep slopes with their astonishing geometrical shapes.

The Vine-growers, "sculptors of the mountains" and lovers of their "vertigo vines", continue to build on this flourishing heritage and pass on to the passionate young generations all of their know-how of a viticulture which respects the environment.

Banyuls and Banyuls Grand Cru: the absolute fortified wine.

The Grenache Noir grapes, carried by the twisted vine stocks of a vineyard which draws its meagre strength from the heart of the schist, embody a concentration of all the moods of this countryside. Everything is harsh, dry, twisted by the wind or overwhelmed by the sun. Despite this, the Vine-growers of Banyuls continue to work these sublime vines by hand as if it was their own garden. This requires all of their passion and a great deal of strength.

What a striking contrast between this environment, which seems to endure so much, and the generous, rich and powerful wines of Banyuls and Banyuls Grands Crus.

Famous for their aromatic richness and their palette of colours, which evolve during a patient ageing in old wooden tuns or oak barrels, the Grands Vins de Banyuls and Banyuls Grands Crus are above all wines for pleasure.

Collioure: One of the most beautiful A.C. around the Mediterranean coastline.

The wines of Collioure are born on this terroir, from the marriage between the mineral character of the schist and the strength of the fruit.

The dominant grape-variety, the Grenache Noir, is combined with Syrah, Mourvèdre or Carignan, according to the domain. The richness of the aromatic palette depends on this alchemy. However, over and above the aromatic palette, the overriding passion of the "Vignerons du Cellier des Templiers" is to shape their wines so that they express an authentic typicity.

There is a price to pay for this character!

Low yields, controlled training of the vineyard, careful wine-making...

Elegant and well-bred, the red and rosé wines of Collioure are proof of these quality standards as well as this passion.

Natural alchemy and quality standards

AC Banyuls (1936) and Banyuls Grands Crus (1962):

Production area defined by the 4 communes of the Côte Vemeille: Collioure, Port-Vendres, Banyuls and Cerbère.

Principal grape-varieties: Grenache Noir, a minimum of 50% for the Banyuls and 75% for the Banyuls Grand Cru; Grenache Gris, Grenache Blanc, Maccabeu, Malvoisie and Muscat.

Complementary grape-varieties: Carignan, Cinsault, Syrah.

Yield: limited to 30 hl per hectare.

Fortification with neutral wine alcohol, not exceeding 10% of the must volume.

Ageing: a minimum of 10 months for the Banyuls and 30 months for the Banyuls Grands Crus.

Fortification (Mutage)

In the middle of the 13th Century, Arnau de Villanova, a Catalan doctor, invented the principle of fortification with a neutral wine alcohol in order to stop the fermentation and stabilise the wines.

In this way, part of the natural sugar of the grape is preserved without modifying the aromas.

The earlier the fortification takes place, the greater the natural sweetness of the wine.

AC Collioure Rouge (1971) and Rosé (1991):

Production area defined by the 4 communes of the Côte Vemeille: Collioure, Port-Vendres, Banyuls and Cerbère.

Principal grape-varieties: Grenache Noir, Mourvèdre and Syrah.

Complementary grape-varieties: Carignan, Cinsault (a very low percentage).

Yield: limited to 40 hl per hectare.

AC Collioure Blanc (février 2003)

Same production area as the AOC Collioure.

Principal grape-varieties: Grenache Gris and Grenache Blanc.

Complementary grape-varieties: Roussanne, Marsanne and Vermentino.

Yield: limited to 40 hl per hectare.

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The Cellier des Templiers

The Cellier des Templiers, created in 1950 and established at Banyuls Sur Mer, is a co-operative group of 750 Vine-growers exploiting 1,202 hectares of vines (869 hectares in Banyuls, 327 hectares in Collioure and 6 hectares of Vin de Pays Blanc). The Cellier des Templiers vine-growers have always been concerned both about respecting the environment and enhancing the value of their vineyards. They have established a quality charter, which takes the form of a complete follow-up of each plot. They know that the care that they put into training the vines will be found in the bottle.

Receptive to the evolution of consumer demands, the Vine-growers of the Cellier des Templiers are able to offer wines which adapt to current trends. Their overwhelming desire is to elaborate wines which bring pleasure to those who drink them.

In order to increase the value of their production as much as possible, the Vine-growers of the Cellier des Templiers equipped themselves with the necessary resources to assume the direct commercial control of their wines. Visionary and modern before their time, they established their

co-operative as an enterprise dedicated to its quality standards and performance. Since 1997 they have had the ISO 9002 for all their administrative approaches, the processing and packaging of their wines as well as their commercial logistics. They are currently on the way to obtaining the "Agri-Confiance" certification for the vineyards.

Over 150 representatives travel the roads of France, Belgium, Luxembourg and Holland to meet the lovers of our Great Wines. The Cellier des Templiers is also present at over 140 trade fairs per year throughout France, but also in Germany, Belgium, Switzerland and Denmark. Their annual turnover is about 20.5 million Euros for roughly 2,400,000 bottles (all ranges included). Finally, on the terroir itself, everything has been organised to enable the visitors to learn about the vine-growing culture and the Great Wines of Banyuls and Collioure.

The Cuvées of Collioure

Our red Collioure cuvées are elaborated from a strict selection of Grenache Noir and Carignan grapes from the whole of this appellation's terroir.

Using an identical base of supplies, our Cellar Master chooses a wine-making principle or a specific ageing process for each cuvée (classic vinification, carbonic maceration, wood ageing...), which defines the character of each wine. These 3 Collioure wines have one thing in common: they are wines to drink for pleasure.

Cuvée Saint Michel

Cuvée du Sérís

Cuvée Haute Tradition

Cuvée de la Salette

The Grenache Noir and the Mediterranean Syrah marry together, giving birth to an intense and elegant rosé wine with marvellous aromas of red fruit.

Its colour, so unique, is proof of its strength of character. Here the warmth, light and astonishing beauty of the terroir of the Collioure wines is revealed.

The Domains of Collioure

One of the greatest treasures of the Cellier des Templiers.

Domaine du Roumani : Situated around the hamlet of Cosprons, this vineyard, only just over 28 hectares large, digs its roots into steep slopes of brown schistous soil. The proximity of the Mediterranean and the southerly exposure of its terraces endow this vineyard with a micro-climate truly favourable for the flourishing of its Grenache Noir (70%), Mourvèdre (20%) and Carignan (10%). It gives birth to a Collioure with a classic expression, powerful tannins and aromas both of red fruit and the garrigue.

Château des Abelles : Situated in the hinterland of the village of Banyuls Sur Mer, the Château des Abelles stretches its 19 hectares of terraced vines around an amphitheatre with a southerly exposure, sheltered from the Tramontane wind. The 4 grape-varieties cultivated at the domain (60% Grenache Noir, 20% Syrah, 10% Carignan and 10% Mourvèdre) flourish to

perfection on this soil composed of schistous debris. They confer this wine with a steady colour and tannins, which are powerful but particularly refined and coated.

Domaine Campi : The vineyards of Domaine Campi bloom between Port-Vendres and Banyuls Sur Mer, a few hundred metres from the Mediterranean Sea. Arranged in terraces on slopes of only slightly fertile colluvial soil, they enjoy perfect exposure to the sun. This vineyard, barely 8 hectares large, comprises 50% Syrah, 35% Grenache Noir, 10% Carignan and 5% Mourvèdre. It produces a rare wine, rich, complex, long and elegant. It is well-balanced expressing all the typicity of Collioure.

Château Reig : Its 12 hectares of vines majestically overlook the village of Banyuls Sur Mer. The south-east facing terraces of shallow schistous soil are home to some of the most ancient vines in the terroir. The Grenache Noir (70%), Carignan (10%) and Mourvèdre (20%) mingle together to reveal a generous and well-structured wine. However, it is during its ageing in new oak barrels in underground cellars that its aromas of red fruit, citrus fruit and spice mature.

Abbaye de Valbonne : Situated in the depths of a valley in the Collioure hinterland, this domain (where the remains of a Carolingian chapel can be seen) shelters a vineyard of over 40 hectares with shallow soil composed of schistous debris. Clinging on the steep mountain sides where gullies and hillsides meet, it enjoys excellent sunshine and the freshness of the Tramontane wind. This Collioure, elaborated from Grenache Noir (80%) and Mourvèdre (20%), matures for several months in wood before bottling.

THE RIMATGE

A Banyuls Rimatge is a hallmark : that of a terroir and that of a vintage.

Only the greatest years give birth to this type of Banyuls (Rimatge means "Age of the grape" in Catalan).

Elaborated from 100% Grenache Noir and fortified on the must in order to obtain an optimum tannin extraction, the Rimatge wines are characterised both by their colour and the freshness of their aromas.

Rimatge

As soon as the wine-making process is finished, they are placed in fully topped-up vats (to avoid air contact) for 6 months, then bottled and continue to age in an air-conditioned cellar.

In their youth they reveal powerful perfumes of red fruit including blackberries and cherries...

Mature, their colour is tinted with mahogany reflections and their perfumes evolve to give notes of figs, prunes and candied fruit.

The Banyuls Grand Cru

Cuvée de l'Amiral François Vilarem

It is distinguished from classic Rimatges by a late bottling after spending 30 months in oak barrels and is known as the "Rimatge Mise Tardive" (late bottled).

This exceptional wine then continues to mature in the bottle in the utmost secrecy of our underground cellar for numerous years.

Then it reveals the subtle alliance between the soft fruitiness of a Rimatge and the strength of character of a Grand Cru aged in wood.

The Red Banyuls

Elaborated from Grenache Noir (a minimum of 50%) and Grenache Gris originating from the whole terroir of this appellation, the Banyuls wines are made to be sweet (doux), semi-sweet (demi-doux), semi-dry (demi-sec) or dry (sec) according to the timing of the fortification. They are aged for a minimum of 10 months in century-old oak tuns. Their robe is adorned with hints of scarlet and brick-red reflections. This evolution can also be found in the aromas, where notes of spice and dried fruit gradually appear.

Vieille Réserve: Banyuls demi-doux

Saint Elme: Banyuls doux

Garance: Banyuls demi-doux

Sant Vicens: Banyuls sec

The White Banyuls

These wines are elaborated from Grenache Blanc and Grenache Gris grapes, which arrive whole at the cellar in a perfect sanitary state. The vinification of these wines requires particular attention to avoid the oxydation of the juice. In this way, the freshness of the aromas and the brilliance of their robes are preserved. These are delicate and subtle wines. In their youth they reveal magnificent floral perfumes and aromas of fresh fruit such as apricot, lemon and even pear. Depending on their wine-making processes and type of ageing, their colour evolves from a light, brilliant straw-yellow to warm amber colours (eg ambré) with golden reflections (eg doré). Their aromas gain in both intensity and finesse revealing touches of spice, vanilla, honey or even grilled almonds.

Roumani Doré: Banyuls doré doux

Fontaulé: Banyuls demi-sec

Ravaner: Banyuls sec

Rédéris: Banyuls ambré demi-doux

THE BANYULS GRANDS CRUS

The Banyuls Grands Crus are the fruit of a particularly strict selection of grapes in a perfect sanitary state, coming from the best plots over the whole terroir (minimum of 75% Grenache Noir). They are only elaborated during the best Vintages.

Fortified on the must, their wine-making style can give different types of wine: sweet, semi-sweet, semi-dry or dry. They are aged in very ancient wooden tuns or barrels for a period of 7 to 10 years.

Some Banyuls Grands Crus mature for 2 to 4 years in big barrels (demi-muids), exposed to both the burning sun of summer and the coldness of winter. It is the alchemy of the ageing which defines the specific character of each of these Great Wines.

Terre Rocheuse : elaborated as a semi-sweet wine, it presents a shimmering colour illuminated by highlights of scarlet and topaz a true reflection of the perfumes it offers. Notes of prune mingle with hints of spice adorned with warm flavours such as vanilla and beeswax.

Mas de la Serra : an alliance between strength and softness, this semi-dry reveals an astonishing harmony where the best of each of the traditional Banyuls Grands Crus is united. Powerful and subtle, well-structured and elegant, its notes of spice mingle magnificently with the scent of wood.

Ancestral : vinified as a dry wine, this Banyuls Grand Cru draws a rough and wild character from its long fermentation. Its rustic personality, however, reveals elegant notes of wood and pepper.

Pur Tradition : this Banyuls Grand Cru, a semi-dry wine, is particular thanks to its unique ageing in an open-air park. The period it spends in wood endows it with its maderised aroma and unexpected notes of menthol, honey and dried figs. Its golden topaz colour and wooded nose promise a smooth and well-structured mouth. Fresh tobacco, bitter chocolate, coffee and vanilla mingle together in this aromatic symphony.

THE BANYULS GRANDS CRUS PRESTIGE CUVEES

The selection of grapes is pushed to extreme limits for these particularly great Banyuls Grands Crus Cuvées. Elaborated exclusively in the best years, they are the fruit of the oldest Grenache Noir vines (100%). Fortified on the must, their vinification is subject to the greatest care and attention. Uniquely aged in small containers (barrels, big barrels and small tuns) for at least 8 years, they then mature in laid down bottles in the underground cellar of the Cellier des Templiers.

These 3 exceptional cuvées offer the quintessence of a Great Vin Doux Naturel (sweet fortified wine).

Cuvée du Président Henry Vidal : elaborated as a sweet wine, the Cuvée du Président Henri Vidal is the fetish cuvée of the Cellier des Templiers. It incarnates marvellously all of the distinctive features of the greatest wines of Banyuls. A shimmering robe and an intense, complex and fine nose. The mouth displays both a remarkable harmony between mellowness and liveliness and a never-ending length. This Cuvée will lead you to the Far East on a long voyage amongst citrus fruit, mild spice and coffee.

Cuvée Viviane Le Roy : elaborated as a dry wine, this cuvée has an impressive crispness and an elegant finesse. This great Vin de Banyuls, well-bred and distinguished, is a pure demonstration of the strength of the Grenache Noir: an explosion of powerful and wild flavours.

Cuvée Henri Caris : elaborated as a semi-dry wine, this Prestige Cuvée offers a particularly unctuous compromise between strength and softness. It is a complex wine, which possesses all the advantages to seduce you.

Much more than simple wine cellars : a real cultural heritage.

The Large Cellar, on the heights of Banyuls, is home to a very impressive ensemble of vats and oak tuns of all sizes, hundreds of years old.

This cellar, which welcomes over 90,000 visitors per year, offers an educational and gastronomic visit in order to discover the world of the Great Wines of Banyuls and Collioure (visit and free tasting every day from 1st January to 31st December).

The Underground Cellar dates from the 13th Century.

It is under the vaults of this cellar that our greatest Cuvées finish maturing in bottles. Here we discover an astonishing open-air ageing park regrouping over 500 big barrels (demi-muids). This ageing technique, which allows the wines to mature by developing their characteristic maderisation taste (rancio), is one of our distinctive features. We publish a map, freely available in all tourist information centres, which guides the visitors from the heart of the vineyard to this cellar. It is a magnificent discovery trail (visit and free tasting every day from 1st July to 31st August).