



VINAIGRE DE BANYULS *- DOMAINE DE LA GUINELLE

PRODUIT

Banyuls Vinegar - Domaine de la Guinelle

This red vinegar is made from a 100% Grenache natural sweet wine, harvested on the steep hillsides of Banyuls-sur-Mer. It is handcrafted using a traditional method: double natural fermentation, then aging in oak barrels in the open air, under the Mediterranean sun. Its amber color, fruity nose with notes of cherry and hazelnut, and long finish make it a refined condiment. Perfect for salads, grilled vegetables, roast meats, or even red fruit desserts. An emblematic product of Catalan know-how, appreciated by chefs and gourmets.



IDENTITÉ

Région viticole / Pays	/ France
Volume	0,50L
Potentiel de garde	à boire