



VINAIGRE DE BANYULS BLANC 25CL - DOMAINE DE LA GUINELLE

PRODUIT

Made from Banyuls white wine, this vinegar is the result of slow open-air acetification using an ancestral method known as « Orléanaise ». This vinegar is both lively and slightly tangy with citrus notes (grapefruit and lemon), perfect with steamed fish, tomatoes or grilled sardines. It is rare to find such quality white vinegar today.



IDENTITÉ

Région viticole / Pays

Roussillon / France

Potentiel de garde

à boire