

Terres des Templiers Rancio Sec

SOTOLON SELECTIONS

Terres des Templiers Rancio Sec descends from an ancient tradition preserved by Catalan winemakers of the Côte Vermeille. From old-vine Grenache noir found on its schist-dominated, terraced vineyards overlooking the sea, the wine is first aged out-of-doors in old demi-muids before returning to the cellars of the producer for extended oxidative aging in old Banyuls casks. The wine is a blend with an average age of 10-12 years spent in partially-filled barrels, resulting in its pronounced rancio character.



hand, and the practice is *lutte raisonnée*. Under cellar master Jauffrey Canier, Terres des Templiers produce a range of Collioure and Banyuls, and maintain the ancient tradition of Rancio sec, the great historic wine of the region that predates Banyuls by centuries. Aged oxidatively, the Banyuls traditionnel and Rancio sec are first set outdoors and exposed to the elements in old demi-muids, for up to four years, before returning to the cellars to complete their *elevage*. Just 400 cases of Rancio sec are bottled per year.



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The most austere of the Côte Vermeille Rancio secs, its maritime aging environment adds a notable saline character. Incomparable as an accompaniment to preserved fish, it is also a terrific compliment to tapas, anchovies and a variety of cheeses; in cocktails; or as a dry digestif. Shelf-stable, it should be served lightly chilled or at cellar temperature.



 keeps 0-15 years (50-65°F)

 keeps indefinitely (55-64°F)

 2-3 oz. pour (59-64°F)

ABOUT TERRES DES TEMPLIERS

Located in the town of Banyuls-sur-Mer along the Côte Vermeille, where the Pyrénées meet the Mediterranean and the Spanish border, the cellars of Terres des Templiers sit on the road a half-mile above the seaside town, testament to the stubborn endurance and well-earned pride of its local denizens. Its name honors the Knights Templar, who are said to have built upon the system of *feixas* (terraced vineyards) and canals that crisscross—*peu de gall*, "rooster foot"—across the steep hillsides above the sea, where only grapes can grow.

Today, Terres des Templiers incorporates 750 small vignerons farming 1150 hectares. The schist-dominated vineyards are by necessity worked by

ABOUT CÔTE VERMEILLE IGP

Rising from the sea, the vineyards of the Côte Vermeille IGP are coextensive with the Collioure and Banyuls appellations: a patchwork of terraced, schistous slopes looming over the ports—Collioure, Port-Vendres, Banyuls-sur-Mer and Cerbère—dotting the final stretch of coastline hard by the Spanish border. The proximity of the sea tempers the warm, dry Mediterranean climate, and many of the wines are marked by a subtle, salty tang. Though grapes like Viognier, Chardonnay and Cabernet Sauvignon are found and bottled under the IGP, the large majority of the vineyards are given over to the "traditional varieties" destined for Collioure and Banyuls: Grenache blanc, Grenache gris, and Macabeu for white wines; Grenache noir, Mourvèdre and Syrah for the reds. Rancio Sec—unfortified and fully-oxidized—is the region's most traditional and historic wine, as well as its rarest, and is currently under aegis of the IGP.

SKU	VINTAGE	REGION	ORIGIN	DESC	CEPAGE	% ALC	SIZE/PACK	FINISH	BTL BARCODE	CS BARCODE	CS WGT
HZ 6811	NV	Côte Vermeille	FR	Oxidative/Oxidized Wine; Dry	Grenache noir	16.5%	750/6	cork	3253828420001	03253828420100	15.60