

LES CLOS DE PAULILLES

VIGNOBLES JEAN & BERNARD DAURÉ
BANYULS & COLLIOURE, FRANCE



Les Clos de Paulilles is owned and managed by the Dauré family, the preeminent wine growing family of the Roussillon.

Les Clos de Paulilles is part of France's southern most AOC and is among the prettiest seaside villages on the entire Mediterranean coast, producing Collioure and Banyuls wines.

Les Clos de Paulilles is the largest vineyard in the overlapping appellations of Banyuls and Collioure, situated in the southern most extremity of France on the Spanish border.



The vineyards are steeply terraced like the vineyards in the Mosel, Cote Rotie or the Douro. They produce rare, deep red wines whose aromas of overripe fruit and spice reflect the fact that Collioure comes from the same growing area as the famous Banyuls, France's most concentrated vin doux naturel. In addition, Collioure is well known for producing France's finest and most distinctive rosé wines.

Banyuls are the jewels of the production at Les Clos de Paulilles. Each year, subject to the quality of the vintage, several different cuvees are produced from a white Banyuls to a rich, aged in wood and glass "Cap Bear". The best known is perhaps the "Rimage" or vintage bottling.



LES CLOS DE PAULILLES

Banyuls Rimage
Collioure Rouge
Collioure Rosé

LES CLOS DE PAULILLES

Collioure, France



Collioure Rouge 2002

THE VINEYARD

The PAULILLES vineyard surrounds the bay of PAULILLES in the heart of the appellation of COLLIOURE and BANYULS. Les Clos de Paulilles is owned and managed by the Dauré family, the preeminent wine growing family of the Roussillon. Les Clos de Paulilles is the largest vineyard in the overlapping appellations of Banyuls and Collioure, situated in the southern most extremity of France on the Spanish border. The vineyards are steeply terraced like the vineyards in the Mosel, Cote Rotie or the Douro.

HARVEST & AGEING

The entire harvest is hand harvested before being destemmed and fermented in stainless steel, temperature controlled vats. Extended two or three week macerations for the Syrah and Mourvedre with shorter maceration of the Grenache Noir and frequent "pumping over" ensure maximum fruit extractions and the elimination of harsh tannins. Each varietal is vinified separately. Blending takes place toward the end of January succeeding the harvest. The final blend usually incorporates 5% to 8% of the press wine for structure. All of the wine is aged for 10-12 months in small "barrique", of which 1/3 is new, 1/3 is one year old, and 1/3 is two years old, followed by egg white fining before bottling.

WINEMAKER'S NOTES

Dark purple-red; complex ripe berry-cassis aroma with cinnamon, vanilla and coffee bean notes; balanced, poised, concentrated "attack"; long finish! A "Grand Cru" in all (and to all) senses from the tiny, elite Banyuls-Collioure vineyard.

Grape Varieties: 33% Mourvedre 33% Syrah 33% Grenache Noir

LES CLOS DE PAULILLES

Collioure, France



Collioure Rosé 2006

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HARVEST & AGEING

Each harvest is hand harvested. After destemming, each varietal is vinified separately in temperature controlled, stainless steel vats. Syrah benefits from 8 hours of skin contact, Grenache, 12 hours. Early bottling in December conserves the wines' extraordinary color, aroma, and flavor. LES CLOS DE PAULILLES Rosé is recognized as one of the greatest dry Rosé wines of France.

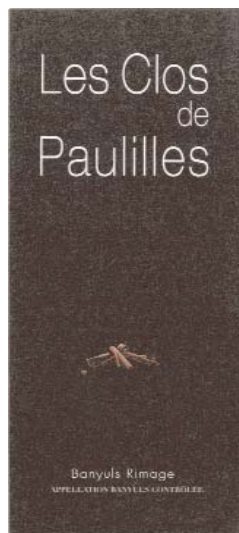
WINEMAKER'S NOTES

Brilliant ruby rose with intense strawberry aroma; generous flavor and a long fruited finish. France's very best dry rosé.

Grape Variety: 50% Syrah, 50% Black Grenache

LES CLOS DE PAULILLES

Banyuls, France



Banyuls Rimage 2005

THE VINEYARD

The PAULILLES vineyard surrounds the bay of PAULILLES in the heart of the appellation of COLLIOURE and BANYULS. Les Clos de Paulilles is owned and managed by the Dauré family, the preeminent wine growing family of the Rousillon. Rimage is a Catalan word, meaning vintage. Only the best wines from the best vintages are "declared" and bottled young to protect the wines character. This represents, at most, 20% of the production in a given year.

HARVEST & AGEING

The entire vineyard is hand harvested when the Grenache has reached exceptional degrees of ripeness- a minimum of 15°. The grapes are crushed but not de-stemmed into stainless steel vats. Neutral grape spirit is added during fermentation- a process called "mutage"- after the wine is allowed to macerate for a full six weeks. The wines are pressed after maceration. Bottling occurs in the Spring following the vintage and the wines are aged in bottle in climate controlled cellars for a minimum of two years.

WINEMAKER'S NOTES

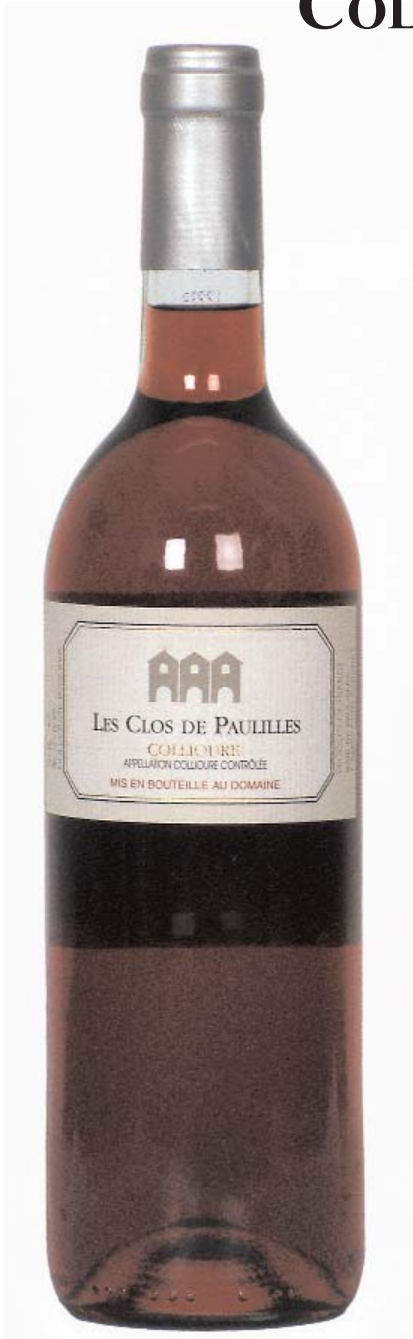
Dark black-purple red with intense blackberry jam aroma and succulent, rich flavors. France's answer to true Port- A superb dessert wine.

Grape Varietal: 100% Black Grenache

LES CLOS DE PAULILLES

ROSÉ 2006

COLLIOURE, FRANCE



As seen in...

Wine Spectator

88 pts.

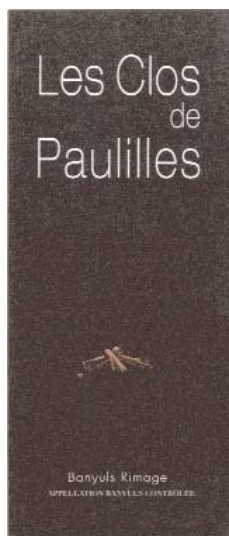
“Aromas and flavors of damson plum, red cherry and spice are fresh and rich. Finishes with melon and orange peel. This is a full-bodied rosé that should go well with roast poultry or seafood. Drink now.”

Kim Marcus - August 31, 2007

LES CLOS DE PAULILLES

BANYULS RIMAGE 2005

COLLIOURE, FRANCE



As seen in...

Wine Spectator

89 pts.

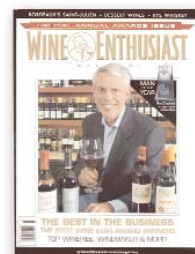
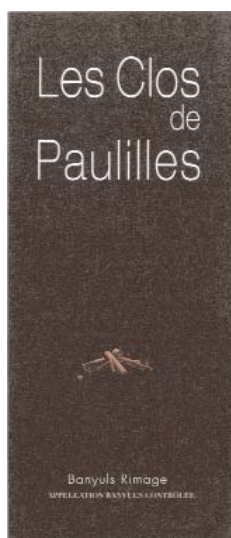
“This is sweet and filled with crushed red fruit flavors and plenty of chocolate. There are also liting notes of pepper and sea salt, followed by ginger on the finish. Drink now through 2010.”

Kim Marcus - August 31, 2007

LES CLOS DE PAULILLES

BANYULS RIMAGE 2005

COLLIOURE, FRANCE



As seen in...

Wine Spectator

86 pts.

“Superripe Grenache gives this fortified dessert wine (16% alcohol) distinctly chocolaty overtones, but there’s also a note of prunes. It doesn’t pack the alcoholic punch or massive weight of Port, making it relatively easy to drink, with an affinity for chocolate desserts.”

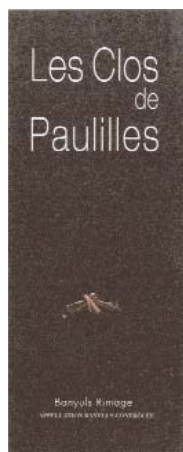
December 15, 2007

LES CLOS DE PAULILLES BANYULS RIMAGE 2005

As seen in...

Washington Post

Chocolate and Wine, Sweet on Each Other



We have loved chocolate for a couple of decades longer than we have loved wine. For much of that time, in fact, we thought great chocolate to be superior to everything else -- wine included. We were wrong. At that point, we had never tasted the right chocolate paired with the right wine. Once we did, experiencing how the ideal combination somehow made chocolate taste even better by bringing another flavor dimension to the experience, we couldn't go back. Now we rarely take a bite of chocolate without following with a sip of wine, or at least envisioning which wine that particular chocolate makes us crave.

Chocolate is a year-round pleasure, but the pairing secrets we have learned come in particularly handy now that the season of entertaining and gift giving is around the corner.

First, it's important to know your chocolate. It offers a range of sweetness and richness represented by dark chocolate (from bitter-sweet to semisweet, it typically contains 45 to 85 percent cocoa), milk chocolate (which is creamier, as it must contain at least 12 percent milk solids) and white chocolate (which contains no cocoa, just cocoa butter), with different pairing implications.

Few things are as bittersweet as a perfect chocolate dessert paired with the wrong wine, as you know if you have ever been served such a dessert with a glass of dry champagne and suffered through the resulting harsh, almost metallic taste. Select a wine that is just as sweet as, if not sweeter than, the chocolate -- obviously easier to do with dark chocolate than with sweeter milk chocolate. For maximum pairing flexibility, opt for fuller-bodied and fuller-flavored wines.

Chocolate coats the tongue, so choose wines with enough acidity to cut through it and refresh the palate. The type of chocolate used is primary, but if there are secondary flavors in a dessert -- such as caramel, fruit or nuts -- consider them, too, in your choice of wine. Banyuls, the red dessert wine, is France's gift to chocolate lovers, as it pairs better with chocolate than virtually any other. We've long enjoyed the version of this naturally sweet wine made from Grenache Noir grapes produced by Ey, including the delicate 2001 Ey "Vigne d'en Tragner" Banyuls (\$23 for 375 ml). However, in a recent blind tasting of three, it came in only a close third, allowing us to discover new favorites in the slightly richer 2004 M. Chapoutier Banyuls (\$25 for 500 ml) and especially the **2005 Les Clos de Paulilles Banyuls Rimage** (\$26 for 500 ml), which is as complex as it is fruity. Because of its preponderance of berry flavors, Banyuls pairs especially well with chocolate desserts that have berry notes, such as a flourless chocolate torte served with raspberry coulis.

If you prefer your chocolate dessert with nuts rather than berries, try it with sherry. Pedro Ximenez sherry, known as PX, is Spain's gift to chocolate lovers. Domecq has been perfecting the art of making sherry for more than three centuries, a history that comes through in your first taste of the extraordinarily concentrated Domecq Venerable Very Rare Pedro Ximenez 30 Years V.O.R.S. Sherry (\$79), which has the consistency of chocolate syrup, with flavors of chocolate and caramel, providing a decadent echo of intense richness on intense richness. (The abbreviation in the name, by the way, is short for Vinum Optimum Rare Signatum; just think "Very Old Rare Sherry.") You're not likely to find a sweeter, fuller-bodied wine with this kind of stunning balance.

We recommended ports -- Portugal's gift to chocolate lovers -- in another recent column ("Not Just Any Old Port," Oct. 10). Lovers of fruitier Banyuls will want to revisit our ruby port recommendations, plus a luscious California port we've fallen for since then: Heitz Cellars Ink Grade Port (\$30) from Napa Valley, which boasts bright berry fruitiness. Those who prefer the nuttier flavors of PX sherry can revisit our tips on tawny ports or pour a Broadbent Madeira Reserve 5 Years Old (\$20), a caramel-nut elixir we recently enjoyed with milk chocolate.

More-adventurous chocolate lovers should check out the Torres Aqua d'Or (\$20 for 500 ml), made with Moscatel grapes. This new favorite boasts delicate flavors of orange and orange zest balanced by caramel notes. It is light-bodied enough to serve as an aperitif with almonds, yet rich enough to pair with chocolate biscotti after a meal.

Raspberry addicts will find themselves awed by Bonny Doon Vineyard Framboise (\$14 for 375 ml), which has the intense aroma and flavor of the raspberries it's made from (with additional grape spirits), captured as if they had been cooked down to jammy preserves. Its sweetness is beautifully balanced by firm acidity, making it a memorable foil for milk-chocolate desserts, though not as reliably for dark chocolate. It is also ideal with white chocolate, which we are not typically big on, although we love this combination.

A whole camp of dry red wine lovers enjoys cabernet sauvignon and the like with chocolate, but we had never pitched our tents there before. However, we recently discovered that the 2005 Tapestry Bakers Gully Vineyard Shiraz (\$16) can serve double duty, as it is robust enough to accompany beef or lamb yet jam-packed full of enough fruitiness to pair nicely with a dark chocolate dessert.

Who says you can't teach a chocolate lover new tricks?

Karen Page and Andrew Dornenburg - November 7, 2007