

# DOMAINE LA TOUR VIEILLE

---



The estate was founded in 1982, when Vincent Cantié, after several years working abroad, came back to take care of the family vineyard in Collioure. A few years later, Christine Campadiou joined him, bringing her own family vineyard from Banyuls.

Nowadays, the vineyard stretches over 13 hectares in the sunny hills from Collioure to Banyuls, overlooking the Mediterranean Sea. Because of the steep slopes and traditional architecture with terraces made of low dry-stone walls. The vine-growing labor is totally made by hand. The vineyard is « carved » into the schist mountain, organized by small paved drainage ditches.

For all these reasons, our culture resists mechanization and requires arduous manual labor, as it was for our ancestors, but this is the soul and spirit of what we love and what we want to preserve.

The area of production is the same for our two appellations and covers the villages: Collioure, Port-Vendres, Banyuls and Cerbère. COLLIOURE wines are dry and can be white, rosé or red; whereas BANYULS, white or red, are sweet wines. Our average production is 70 000 bottles per year.

**Domaine La Tour Vieille . Vincent CANTIE - Christine CAMPADIEU**

12 route de Madeloc - 66 190 Collioure

Tel: +33 (0)468 82 44 82 - Fax: +33 (0)468 82 38 42

[www.latourvieille.com](http://www.latourvieille.com) - [info@latourvieille.com](mailto:info@latourvieille.com)

## DOMAINE LA TOUR VIEILLE

---

### **COLLIOURE APPELATION : dry white, rosé and red**

Our terroir and vines produce beautifully powerful wines. Low-yield grapes result in a complex 'wine of the sea', displaying subtle hints of salinity followed by fine aromas. Pruned in a 'gobelet' shape, the plant grows healthily because at night, the warm ground continues to nourish the grapes with the heat stored during the day.

#### **COLLIOURE White : « Les Canadells »**

Well-balanced and round on the palate, our white has a lot of character.

*40% grey Grenache, 30% white Grenache, 15% Macabeu and 15% Roussane.*

The fermentation is slow with a constant temperature control.

Les Canadells is a gastronomic wine, that goes well with rock fish, grilled squid, white meat in a sauce or cheeses like Comté.

#### **COLLIOURE Rosé : « Rosé des Roches »**

*40% Syrah, 40% black Grenache and 20% grey Grenache.*

A short maceration is achieved in the tank for the Syrah while Grenache is pressed directly after being cooled. Then fermentation and ageing are done in tank. This process provides us with a fruit-driven structured rosé, full of character that you can marry with food like white meats, salads, squid risotto...

#### **COLLIOURE Red :**

We produce 3 different cuvées, depending on the vintage because we try to respect the grape integrity. All are blends but each one has its main grape-variety, the proportion of the grape-varieties change according to the vintage :

« La Pinède » *70% black Grenache blended with Carignan, Syrah or Mourvèdre.* Fruity and generous, good to be drunk within 3 years but can be stored for a further 3 more years.

« Puig Oriol » *70% Syrah completed by black Grenache and Carignan.* Structured and well balanced, you can store it 4 to 6 years, as you would enjoy it young with roasted meats.

« Puig Ambeille » *70% Mourvèdre completed by black Grenache and Carignan.* Full-bodied, complex and long in the palate, you can keep it to 8 years.

Rich and structured, our red wines should be uncorked and aired a little beat, served around 18°C (64°F) and enjoyed.

## DOMAINE LA TOUR VIEILLE

---

### **BANYULS APPELLATION : sweet natural wines (Vins Doux Naturels)**

Famous as dessert wines, these naturally sweet wines are also popular in France as aperitif. Serve them cool before a meal and enjoy the older wines for dessert. The only grape variety allowed for Banyuls is Grenache (white, grey or black).

We offer two categories of Banyuls : the millésimés like the **Banyuls Blanc**, the **Rimage** (red) or **Rimage Mise Tardive** (red) that don't undergo oxidative ageing but are bottled young.

On the other hand, our cuvées **Reserva** and **Vin de Méditation** are undated, as several vintages are blended together and aged by oxidative maturation. We could say that the old wine teaches the young one how to take the specific character by this manner of ageing.

### **BANYULS BLANC (white) :**

White and grey Grenache are pressed directly. Alcoholic fermentation is achieved by natural yeasts until the mutage (addition of alcohol) allows the retention of some of the natural sugar.

Fresh and well balanced, with pleasant flavors of juicy peach and pear. Best appreciated as an aperitif or with blue cheese.

### **RIMAGE (red) :**

Exclusively from black Grenache, this wine is protected from oxidation and bottled after just a few months in tank. The result is like a picture of the grape bouquet : a spicy explosion of blackberries, cherries and raspberries, which disappears during the ageing process. Enjoy it young for its freshness or keep it for 10 years or more.

### **RIMAGE MISE TARDIVE (red Late Bottled) :**

Made by the same process as the Rimage but bottled after an ageing of 12 to 15 months in a big oak barrel and kept away from oxidation. We reach a gorgeous and refined Banyuls, half way between fruit and toasted aromas.

### **RESERVA :**

Produced with the three colors of Grenache, this cuvée evokes the Banyuls of yesterday. Aged outside for one year in big glass jugs and left for many years in oak barrels, the wine is 'fruity' and 'smoky'. Famous for the marriage with chocolate, desserts and nuts, you will also like it on its own as an aperitif.

# DOMAINE LA TOUR VIEILLE

---

## RARITIES

Inherited from our Catalan know-how, Rancio wines are part of the Roussillon identity. They can be dry or sweet, white or red; in every case they testify the ability of Grenache grapes to withstand extreme climatic conditions like strong Tramontana wind, heavy rains and arid soils. Thanks to its strength, the noble Grenache is able to produce this very ancestral kind of wine, challenging the modern oenological technology.

### MEMOIRE D'AUTOMNES (dry white rancio) :

After a long fermentation, the dry white wine is left to itself for at least 4 years in half-filled oak barrels. White and grey Grenache are picked when very ripe and develop special aromas during this ageing oxidation, similar to a dry *Sherry* or a *Vin Jaune du Jura*. It's delicious with cheeses, Serrano ham or salted fish.

### CAP DE CREUS (dry red rancio) :

Direct legacy from our ancestors, this wine is more like a statement of identity than a product of viticulture and winemaking. People put aside some of their grapes designed for the sweet wines, with there being usually over 15% natural alcohol potential, with which they made 'dry' wine for their personal consumption. After some time, the wines would complete their fermentation with almost the same high alcohol level, resulting in an amusing and amazing wine which we are still making today. After several years of ageing in old oak barrels, it acquires its distinctive rancio notes. Although it is often compared to *Fino de Jeréz*, our rancio is more rustic. It deserves to survive the current massively bureaucratic regulations of winemaking and vine-growing in France.

### VIN DE MEDITATION en Soléra (sweet red rancio) :

The Soléra is an ageing process borrowed from Andalusian winemaking whereby the older wine is entrusted with the younger's one education. The first Banyuls of the barrel was 1952, bottled for the first time in 1994 and we have been using this very old wine as solera's base ever since. The result is an ageless wine (40 years or more) that is now expressing rancio flavors. To be enjoyed at the end of a meal on its own or with a cigar and some time ahead of you...

Domaine La Tour Vieille . Vincent CANTIE - Christine CAMPADIEU

12 route de Madeloc - 66 190 Collioure

[www.latourvieille.com](http://www.latourvieille.com) - [info@latourvieille.com](mailto:info@latourvieille.com)