

Benastra 'Le Gneiss' Côtes Catalanes Blanc 2020

Region: Roussillon

Appellation: Côtes Catalanes IGP

Grapes: 50% Macabeu, 20% Grenache Blanc, 20% Grenache Gris, 10% Marsanne

Average Vine Age: Macabeu (70 years & 30 years), Grenache Blanc (28 years), Grenache Gris (12 years), Marsanne (10 years)

Altitude: Multiple parcels located between 800 to 2,000 feet (250m-600m)

Soils/Terroir: Assembly of parcels on soils of black shale and granite

Farming: Organic

Harvest: Hand harvested

Yield: 12 hl/ha

Winemaking: Each variety and parcel are harvested and whole bunch pressed separately. The juice undergoes 1 night of cold settling, then is racked off the gross lees straight into large neutral oak barrels. Fermented 50% in a 2-year-old 20HL oak Foudre and 50% in 3-year-old 600L demi-muids using only the naturally occurring indigenous yeasts. The wine undergoes full malolactic fermentation and there is no stirring of the lees. After the completion of malolactic fermentation, the wine is blended, and a very low dose of sulfur is added.

Maturation: Aged 8 months on the fine lees 50% in a 2-year-old 20HL oak Foudre and 50% in 3-year-old 600L demi-muids. Prior to bottling the barrels are racked into stainless-steel tanks. The wine is bottled with a light filtration.

pH: 3.37

Total SO2: 23ppm

BENASTRA

— 2020 —

LE GNEISS

COTES CATALANES

JOSEPH PAILLÉ VIGNERON
66220 St Paul de Fenouillet

Benastra 'Le Flamant Rose qui Pète' NV

Region: Roussillon

Appellation: Vin de France

Grapes: 100% Syrah

Average Vine Age: Syrah (20 years)

Altitude: 885 feet (270m)

Soils/Terroir: Black schist

Farming: Organic

Harvest: Hand harvested

Yield: 25hl/ha

Winemaking: A méthode ancestrale sparkling wine. The grapes are direct pressed upon arrival in the cellar. Spontaneous fermentation in stainless steel tanks using only naturally occurring indigenous yeasts. At 9% of alcohol the juice is cooled down and bottled under a crown cap. The fermentation finishes in bottle.

Maturation: Aged in bottle "sur latte" for 6 months in the cellar. At the completion of the aging process each bottle is disgorged, removing the sediment from the fermentation.

pH: 3.27

Total SO2: 47 ppm



Benastra 'La Petite Soeur' Côtes Catalanes Rouge 2021

Region: Roussillon

Appellation: Côtes Catalanes IGP

Grapes: 20% Lledoner Pelut, 20% Carignan Noir, 30% Syrah, 30% Grenache Noir

Average Vine Age: from 17 to 112 years-old

Altitude: Multiple parcels located between 650 to 1,650 feet (200m-500m)

Soils/Terroir: Assembly of parcels on soils of Calschistes de l'Albien (calcareous black shale) and granite.

Farming: Organic

Harvest: Hand harvested

Yield: 34hl/ha

Winemaking: Each variety is harvested and fermented separately in a combination of concrete and stainless-steel tanks. 90% of the grapes are fermented whole cluster and 10% are crushed. Only naturally occurring indigenous yeasts are used in the fermentation. Approximately 1 week after the start of fermentation each tank is pressed, and the juice is transferred back to concrete and stainless-steel tanks to complete fermentation. A low dose of sulfur is added after the completion of malolactic fermentation, and the components are blended.

Maturation: Aged for 7 months, in a combination of concrete tanks (70%) and stainless-steel tanks (30%). If necessary, a very small sulfur addition and a light clarifying filtration are done at bottling.

pH: 3.45

Total SO₂: 35 ppm

BENASTRA

LA PETITE SOEUR

JOSEPH PAILLÉ VIGNERON
66220 St Paul de Fenouillet

Benastra 'La Petite Soeur' Côtes Catalanes Rouge 2020

Region: Roussillon

Appellation: Côtes Catalanes IGP

Grapes: 40% Lledoner Pelut, 20% Carignan Noir, 20% Syrah, 20% Grenache Noir

Average Vine Age: Lledoner Pelut (32 years), Carignan Noir (15 years), Syrah (23 years), Grenache Noir (16 years)

Altitude: Multiple parcels located between 800 to 1,650 feet (250m-500m)

Soils/Terroir: Assembly of parcels on soils of black shale and granite.

Farming: Organic

Harvest: Hand harvested

Yield: 35hl/ha

Winemaking: Each variety is harvested and fermented separately in a combination of concrete and stainless-steel tanks. Blend of whole cluster and whole berry fermentation in stainless steel, except for the Carignan which is fermented 100% whole cluster in concrete tanks. Only naturally occurring indigenous yeasts are used in the fermentation. Each tank is pressed separately, then blended. A low dose of sulfur is added after the completion of malolactic fermentation.

Maturation: Aged for 8 months, in a combination of concrete tanks (70%) and stainless-steel tanks (30%). The wine is bottled with a light filtration.

pH: 3.51

Total SO2: 25 ppm

BENASTRA

— 2020 —

LA PETITE SOEUR

JOSEPH PAILLÉ VIGNERON
66220 St Paul de Fenouillet

Benastra 'La Garrigue' Côtes du Roussillon Villages 2019

Region: Roussillon

Appellation: Côtes du Roussillon Villages AOP

Grapes: 30% Mourvèdre, 30% Carignan Noir, 30% Grenache Noir, 10% Syrah

Average Vine Age: Mourvèdre (21 years), Carignan Noir (21 years), Grenache Noir (32 years), Syrah (40 years)

Altitude: Multiple parcels at approximately 870 feet (265m)

Soils/Terroir: Assembly of parcels on soils of Calschistes de l'Albien (calcareous black shale) and marl

Farming: Organic

Harvest: Hand harvested

Yield: 20 hl/ha

Winemaking: 100% whole cluster co-fermentation in concrete tanks using only naturally occurring indigenous yeasts. The whole clusters are pressed on the 10th day and transferred back to concrete tanks to complete fermentation. A low dose of sulfur is added after the completion of malolactic fermentation.

Maturation: Aged 18 months in neutral 600L oak barrels. If necessary, a very small sulfur addition and a light clarifying filtration are done at bottling. Aged an additional year in bottle prior to release.

pH: 3.5

Total SO₂: 33ppm

BENASTRA

LA GARRIGUE

CÔTES DU ROUSSILLON VILLAGES

JOSEPH PAILLÉ VIGNERON
66220 St Paul de Fenouillet

Benastra 'La Garrigue' Côtes du Roussillon Villages 2017

Region: Roussillon

Appellation: Côtes du Roussillon Villages AOP

Grapes: 30% Mourvèdre, 30% Carignan Noir, 20% Syrah, 20% Grenache Noir

Average Vine Age: Mourvèdre (20 years), Carignan Noir (20 years), Syrah (40 years), Grenache Noir (30 years)

Altitude: Multiple parcels at approximately 870 feet (265m)

Soils/Terroir: Black schist

Farming: Organic

Harvest: Hand harvested

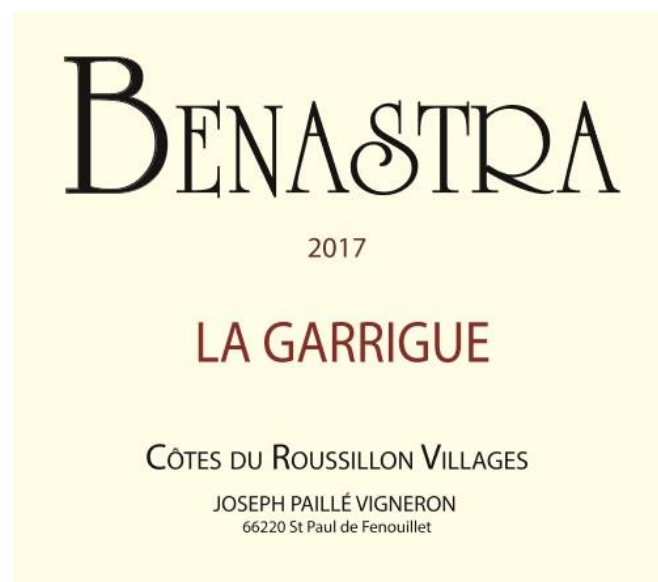
Yield: 20 hl/ha

Winemaking: Blend of whole cluster and whole berry fermentation in stainless steel tanks using only naturally occurring indigenous yeasts.

Maturation: Aged 1 year in neutral 600L oak barrels and at least 1 year in bottle prior to release.

pH: 3.43

Total SO2: 30ppm



Benastra 'Le Carignan' Rouge 2019

Region: Roussillon

Appellation: Côtes Catalanes IGP

Grapes: 100% Carignan Noir

Average Vine Age: 80+ years

Altitude: 870 feet (265m)

Soils/Terroir: Clay & limestone soils

Farming: Organic

Harvest: Hand harvested

Yield: 15hl/ha

Winemaking: Whole cluster fermentation in concrete tanks using only natural occurring indigenous yeasts.

Maturation: Aged for 12 months in a used 2000L oak Foudre.

pH: 3.47

Total SO2: 33ppm



Benastra 'Le Carignan' Rouge 2017

Region: Roussillon

Appellation: Côtes Catalanes IGP

Grapes: 100% Carignan Noir

Average Vine Age: 80+ years

Altitude: 870 feet (265m)

Soils/Terroir: Clay & limestone soils

Farming: Organic

Harvest: Hand harvested

Yield: 25hl/ha

Winemaking: Whole cluster fermentation in concrete tanks using only natural yeasts.

Maturation: Matured for 12 months in neutral 600L and 400L oak barrels of 6 to 7 years old.

pH: 3.36

Total SO₂: 45ppm



Benastra Côtes Catalanes Blanc 2018

Region: Roussillon

Appellation: Côtes Catalanes IGP

Grapes: 50% Macabeu, 50% Grenache Blanc

Average Vine Age: Macabeu (70 years & 30 years), Grenache Blanc (28 years)

Altitude: Multiple parcels located between 800 to 2,000 feet (250m-600m)

Soils/Terroir: Assembly of parcels on soils of black shale and granite

Farming: Organic

Harvest: Hand harvested

Yield: 15 hl/ha

Winemaking: Whole bunch pressing and fermented in barrel using only the naturally occurring indigenous yeasts. The wine undergoes full malolactic fermentation and there is no stirring of the lees.

Maturation: Aged 7 months, 50% in a new 20HL oak foudre and 50% in six-year-old 600L oak barrels.

pH: 3.25

Total SO2: 42ppm



Benastra 'La Petite Soeur' Rouge 2019

Region: Roussillon

Appellation: Côtes Catalanes IGP

Grapes: 40% Lledoner Pelut, 20% Carignan Noir, 20% Syrah, 20% Grenache Noir

Average Vine Age: Lledoner Pelut (32 years), Carignan Noir (15 years), Syrah (23 years), Grenache Noir (16 years)

Altitude: Multiple parcels located between 800 to 1,650 feet (250m-500m)

Soils/Terroir: Assembly of parcels on soils of black shale and granite.

Farming: Organic

Harvest: Hand harvested

Yield: 30hl/ha

Winemaking: Blend of whole cluster and whole berry fermentation in stainless steel, except for the Carignan which is fermented 100% whole cluster in concrete tanks. Only naturally occurring indigenous yeasts are used in the fermentation.

Maturation: Aged for 6 months in 70% concrete tank and 30% in 6-year-old 400L and 600L oak casks.

pH: 3.36

Total SO₂: 35 ppm



Benastra 'La Petite Soeur' Rouge 2018

Region: Roussillon

Appellation: Côtes Catalanes IGP

Grapes: 40% Lledoner Pelut, 20% Carignan Noir, 20% Syrah, 20% Grenache Noir

Average Vine Age: Lledoner Pelut (31 years), Carignan Noir (14 years), Syrah (22 years), Grenache Noir (15 years)

Altitude: Multiple parcels located between 800 to 1,650 feet (250m-500m)

Soils/Terroir: Assembly of parcels on soils of black shale and granite

Farming: Organic

Harvest: Hand harvested

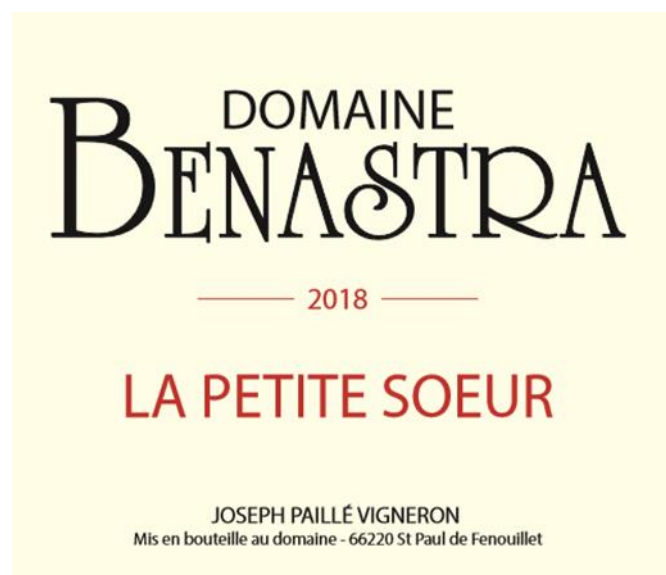
Yield: 30hl/ha

Winemaking: Blend of whole cluster and whole berry fermentation in stainless steel, except for the Carignan which is fermented 100% whole cluster in concrete tanks. Only naturally occurring indigenous yeasts are used in the fermentation.

Maturation: Aged for 6 months in 70% concrete tank and 30% in 5-year-old 400L and 600L oak casks.

pH: 3.40

Total SO₂: 34 ppm



Benastra Côtes du Roussillon Villages Rouge 2016

Region: Roussillon

Appellation: Côtes du Roussillon Villages AOP

Grapes: 30% Mourvèdre, 30% Carignan Noir, 20% Syrah, 20% Grenache Noir

Average Vine Age: Mourvèdre (14 years), Carignan Noir (80 years), Syrah (23 years), Grenache Noir (25 years)

Altitude: Multiple parcels located between 800 to 1,650 feet (250m-500m)

Soils/Terroir: Assembly of parcels on black shale, clay, and limestone

Farming: Organic

Harvest: Hand harvested

Yield: 20 hl/ha

Winemaking: Blend of whole cluster and whole berry fermentation in stainless steel tanks using only naturally occurring indigenous yeasts.

Maturation: Aged 1 year in neutral 600L oak barrels and 1 year in bottle prior to release.

pH: 3.36

Total SO2: 31ppm

