



Maison Parcé Frères

La Préceptorie

COUME MARIE EN BLANC

Appellation Côtes du Roussillon Protégée



The Vines

Soil : schist, in Agly Valley, between 100 and 200 altitude meters.

Grape variety : Macabeu, Grenache gris, Grenache blanc.

Vinifications

Fermentations in 400 liters oak barrels of few wines.
Daily stirring on lees and good temperatures control.
Aged in 400 liters oak barrels for 6 to 8 months.

Tasting

Nose : yellow fruits and citruses

Mouth : suave, smooth texture with floral and white fleshed fruit, mineral and well balanced, long aromatic persistence with toasted notes.

Food pairing : sushi, grilled fish, veal medaillon.

Service : 13°C.