



Maison Parcé Frères

La Préceptorie

## COUME MARIE EN ROUGE

*AOP Maury sec*



### The Vines

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

Grape variety : Grenache, Carignan.

### Vinifications

Fermentation in tank with pumping-over and grape-stomping.

Good temperatures control.

Aged in old 225 liters oak barrels for 12 to 15 months.

### Tasting

Nose : florals, fruity and toasted notes

Mouth : generous, fresh, supple tannins, complex, pleasant final.

Food Pairing : rib steak with pepper, porc fillet with garlic, rabbit with prunes, roast farm poultry.