



Maison Parcé Frères

Sélection Parcé Frères

HOMMAGE À FERNAND ROUGE

Appellation Côtes du Roussillon Protégée



The Vines

Soil : black schist near Maury.

40 years old vines.

Grape variety : Carignan.

Vinifications

Grapes harvested by hand.

Cold prefermentary maceration.

Alcoholic fermentation at 22°C and then soft extraction of the must.

Aged 7 months in tank.

Tasting

Eyes : deep colour with ruby highlights.

Nose : sherry and spiced notes.

Mouth : gourmand, slightly spiced, fresh, silky tannins.

Food pairing : prime rib, tournedos, duck leg with olives.

Service : 16°C.