



Maison Parcé Frères

Sélection Parcé Frères

PETIT GUS BLANC

Appellation Collioure Protégée



The Vines

Soil : steep slopes of schist, cannot be mechanised.
This cuvée come from Domaine Augustin's parcels and the old vines are planted following a high density system and we can find several types of grapes in the same parcel.
Depending the vintage there may have external supply.
Grapes variety : Grenache blanc.

Vinifications

Harvested by hand.
Grapes are vinified with great care, they're slowly press to keep all the best.
Aged half in oak and half in tank.

Tasting

Nose : floral bouquet of grapevine flower and citruses aroma as citron.
Mouth : expressiv, aromatic, mellow bitterness, impression of crunching in a tasty fruit, taut, fresh and balanced.
Food pairing : monkfish tajine, Thai curry or tapas in appetizer.
Service : between 10 and 12°C.