



Maison Parcé Frères

Domaine de la Préceptorie

TERRES NOUVELLES BLANC

Appellation Côtes du Roussillon Protégée



The Vines

Soil : schist in Agly Valley.

Grape variety : Grenache gris

Vinifications

Fermentation in 400 liters oak barrels of several wines, daily stirring and good temperature control.

Aged in 400 litres oak barrels for 8 to 10 months.

Tasting

Nose : expressiv, complex, pleasant, yellow and white ripe fruits, butter and caramel.

Mouth : generous, full of character, dense, ripe fruit.

Food pairing : grilled lobster, foie gras stuffed quail, calf sweetbread with chorizo.

Service : 13°C.