



Maison Parcé Frères

Domaine de la Préceptorie

## VINUMS PRÆCEPTORIS

*Vin de France*



### The Vines

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

Grape variety : Grenache gris, Grenache blanc, Macabeu.

### Vinifications

Harvested by hand.

Lasted press of our white grapes.

Fast alcoholic fermentation in ambient temperature.

Aged in oak barrels in oxidativ environment.

Barrels are outside for many years.

In conclusion, this wine is the same as Rancio wine but with residual sugar.

### Tasting

Eyes : orange highlights.

Nose : complex, roast coffee, vanilla, liquorice, curry, walnut.

Mouth : powerfull, well balanced, long aftertaste with candied orange zest, apricot and green almond aromas.

Food pairing : Colliour's anchovy, aged Comté and Mimolette, or as digestive at the end of the meal.

Service : between 14 and 16°C.