



Maison Parcé Frères

Sélection Parcé Frères

ZOÉ "CLÀSSIC" ROUGE

Appellation Côtes du Roussillon Village Protégée



The Vines

Soil : slopes of black schist near Espira de l'Agly in Agly Valley.

40 years vines.

Grape variety : Syrah, Grenache, Carignan.

Vinifications

Harvested by hand.

Traditionals vinifications methods, cold prefermentary maceration at 22°C and then, soft extraction.

Aged in tank for 7 months.

Tasting

Eyes : garnet and ruby colour.

Nose : red fruits as redcurrant, raspberry, and sweet spices.

Mouth : generous, round, balanced, dense without excessiv heaviness.

Food pairing : duck with orange, grilled meat.

Service : 16°C.