



Maison Parcé Frères

Sélection Parcé Frères

## ZOÉ "ÉDITION LIMITÉE" ROUGE Bio

*Indication d'Oc Protégée*



### The Vines

Soil : slightly acidic sandstone on the North slopes of Fontfroide, 20km West of Narbonne.

Elaborate in Aude in organic agriculture.

Grape variety : Grenache, Syrah, Cinsault

### Vinifications

Harvested by hand.

Cold prefermentary maceration.

Alcoholic fermentation at 22°C and then, soft extraction.

Aged in tank for 7 months.

### Tasting

Eyes : intense dark ruby colour.

Nose : gourmand, red fruits and garrigue.

Mouth : intense, well balanced, velvety tannins

Food pairing : duck with grilled vegetables.