



Maison Parcé Frères

Sélection Parcé Frères

HOMMAGE À FERNAND BLANC

Indication Côtes Catalanes Protégée



The Vines

Soil : slopes of black schist.

40 years vines.

Grape variety : Macabeu

Vinifications

Harvested by hand.

Traditionnal vinification methods with settling at the end of the alcoholic fermentation.

Aged in tank for 5 months.

Tasting

Nose : citrus, peach and almond.

Mouth : mineral, delicate and perfectly balanced, taut and fresh.

Food pairing : marinated anchovies, goat cheese.

Service : 8 to 10°C.