



Maison Parcé Frères

La Préceptorie

COUME MARIE ROSE DE NOIR

AOP Côtes du Roussillon



The Vines

Soil : schist, down in Agly Valley, between 100 and 200 altitude meters.

Grape variety : Grenache, Syrah, Lladonner

Vinifications

Grapes harvested by hand.

Direct pressing, then soft settling, daily stirring on lees and good temperatures control.

Aged in 400 liters oak barrels for 6 to 8 months.

Tasting

Nose : intense red fruits as strawberry and redcurrant.

Mouth : fresh, aromatic and balanced with an elegant final.

Food pairing : gazpacho, paella, red mullet.

Service : between 10 and 12°C.