



Maison Parcé Frères

Domaine Augustin

ADEODAT ROUGE

Appellation Collioure Protégée



The Vines

Soil : steep slopes of schist near Banyuls, between 10 and 130 meters in altitude.

The old vines are planted following a high density system and we can find several types of grapes in the same parcel.

Grape variety : 80% Grenache noir, 10% Carignan, 10% Mourvèdre.

Vinifications

Low volumes harvested by hand.

Long maceration period and grape-stomping (also known as "pigeage").

Aged in oak barrel for 18 months.

Tasting

Eyes : light garnet colour.

Nose : fruity, redcurrant, kirsh, raspberry aromas.

Mouth : fine, fresh, medium bodied red wine.

Food pairing : glazed porc or roasted lamb.

It can be kept few years in cellar.