



Maison Parcé Frères



Domaine Augustin

Blanc de Noirs

*IGP Côtes Vermeille*

Surprising wine!

The vines

The whole vineyard is on schist on a steep slope that cannot be mechanised on the heights of Banyuls. The harvest is slightly under-ripe.

The Wine

The wine is composed only of Grenache noir. It is by doing a single press, very delicate of the grape that we obtain a clear juice. After a light settling, stirring on the daily lees and controlled temperatures, they are put into 400 litre barrels.

The wine is aged in these barrels for 7 months.

Advice & Tasting

This white wine has been worked like a classic white wine but using a black grape variety.

This gives a wine of great freshness and complexity. The palate is fresh, aromatic and balanced with an elegant finish.

This blanc de noirs will go very well with paella, fish or as an aperitif!

Serve between 10 and 12°C.