



Maison Parcé Frères

Domaine Augustin

VINUM AUGUSTINI

*Vin de France*

### The Vines

This wine is made from the same plot as our white Adéodat: Pou Sagols

### The Wine

Only Grenache Gris grapes are used, harvested by hand. After pressing, the fermentation is rather rapid, taking place at room temperature.

The wine is matured in outdoor barrels, during the ages the barrels are never topped up. The particularity of this wine is its evolution in an oxidative environment.

Vinum Augustini is a dry rancio style table wine with the white Adéodat as its "base".

### Advice & Tasting

This wine has an intense, old gold colour and a very complex aromatic bouquet.

Being in contact with the air during the maturing process, the aromatic palette is very atypical. Notes of roasting, spices and fresh nuts.

The mouth is fresh and at the same time generous, with the same aromas that we had during the olfactory phase. The power and balance of the wine allows for a very long finish, with candied citrus peel.

To be enjoyed with Iberian hams, goat's or sheep's cheese, or at the end of a meal to enhance a walnut tart.

Serve between 14 and 16°C.

