



Maison Parcé Frères



Domaine Augustin

ADEODAT ROUGE

Appellation Collioure Protégée

The Vines

The entire vineyard is planted on steep, non-mechanizable schist slopes. This cuvée comes from two post-phyloxera vineyard plots. These plots, planted in clusters, are interplanted with a variety of red and white grape varieties and have been grafted in place since that time. One plot is oriented North-East, while the other forms a small valley with a dual South-West and North-East exposure. Located near the village of Banyuls, these plots range in altitude from 10 to 130 meters.

The Wine

During the harvest, after gathering the Grenache Gris, we then pick the Grenache Noir, Carignan, and other varieties such as Mourvèdre, Counoise, or Cinsault. Due to interplanting, we cannot determine the exact percentage of each grape variety. However, we estimate 80% Grenache, with Carignan, Mourvèdre, and Counoise each at 10%. Once the grapes are brought into the cellar, despite relatively long macerations, we do not aim for extreme concentration from these small berries, which is an advantage of punch-downs. The juices are then aged in barrels for 18 months.

The Tasting

Its light garnet robe unveils a fruity nose revealing aromas of cherry brandy, raspberry, and red currant.

This red wine stands out for its finesse, freshness, and elegance.

It pairs perfectly with glazed pork or roasted lamb.

Feel free to let this vintage age for a few years in the cellar before opening.