



Maison Parcé Frères

Domaine de la Préceptorie

## CLOS DES COLOMBES

*Appellation Maury Sec*



### Vines

The estate's oldest plot, dating back to 1915, is home to an ancient vineyard of Grenache and Carignan, co-planted through massal selection. For this cuvée, we decided to isolate the grapes from this exceptional plot, as it produces a wine of rare quality, perfect for grand occasions.

### Vinification

The maceration takes place in small containers at low temperatures to preserve the freshness and delicacy of the aromas.

The extraction is driven by the ripeness of the fruit rather than winemaking techniques, allowing for a pure and authentic expression.

The wine is then aged in barrels for approximately 10 months to enhance its complexity.

### Tasting

The wine displays a bright, shimmering ruby hue. On the nose, it reveals a harmonious blend of redcurrants and Morello cherries, enhanced by fresh notes of thyme and garrigue.

On the palate, *Clos des Colombes* delights with its freshness and silky texture, where red fruit flavors are intertwined with a subtle peppery finish.

A perfect pairing for seared pork chop with thyme-infused jus or duck tournedos Rossini with blackcurrant.