

DOMAINE
AUGUSTIN
PARCÉ

AOP Collioure

Adéodat
White



The Vineyard

Adéodat Blanc comes from two tiny post-phyloxera parcels planted high above Banyuls on steep schist slopes that can only be worked by hand. These historic plots are planted en foule, a traditional field blend of red and white varieties grafted in place decades ago. One parcel faces north-east, while the other lies in a small hollow with both south-west and north-east exposures, between 10 and 130 meters in altitude.

The Wine

Harvest is entirely manual, with strict sorting to select only the healthiest fruit. The grapes are pressed slowly and delicately to obtain a clear, precise juice. Fermentation and aging take place in oak barrels, which add finesse and complexity while allowing the wine's mineral character to shine. Bottling takes place the following March.

Tasting Notes

Adéodat Blanc is striking for its elegance and fine structure, qualities that contrast with the ruggedness of its terroir. Pale gold in color, it opens with aromas of orchard fruits, acacia blossom, and subtle mineral and smoky nuances. The palate is fresh yet rounded, with a silky texture and lasting depth.

Still youthful, the wine will reveal more layers with time. It pairs beautifully with dishes that marry land and sea—pan-seared monkfish with smoked chorizo, asparagus risotto with Parmesan, aged cheeses, or delicately iodine-tinged seafood.