

DOMAINE
AUGUSTIN
PARCÉ

AOP Collioure

Adéodat
Red



The Vineyard

Adéodat Rouge comes from two historic post-phyllloxera parcels set on the steep, schistous slopes around Banyuls. These vineyards are planted en foule and in complantation, a traditional field blend where red and white grape varieties are intermingled and grafted directly in place decades ago.

The Wine

Harvest begins with Grenache Gris, followed by Grenache Noir, Carignan, Mourvèdre, Counoise, and Cinsault. Because of the mixed plantings, the precise proportions are impossible to determine, though the blend is estimated at around 85% Grenache and 15% Carignan, with the other varieties playing a minor role. The grapes undergo long macerations, managed with careful punch-downs to avoid over-extraction and preserve finesse. The wine is then aged for 18 months in oak barrels, which lend both structure and roundness.

Tasting Notes

The nose opens with vivid aromas of morello cherry, fresh raspberry, and redcurrant, layered with subtle hints of sweet spice and licorice. On the palate, Adéodat Rouge is both fresh and refined, yet deep and savory, with supple tannins and a lingering, spicy complexity.

It is an ideal partner for slow-cooked dishes: confit lamb shoulder with a reduced black olive and anchovy jus, or an aromatic lamb tagine with prunes and almonds. While it has the balance and density to be enjoyed now, a few years of cellaring will allow the wine to unfold its full richness.