

DOMAINE
AUGUSTIN
PARCÉ

Banyuls Rimage_{Red}

AOP Banyuls



The Vineyard

The vineyard is planted on steep, non-mechanizable schist slopes above Banyuls. This cuvée comes from two small post-phylloxera plots, densely planted with a field blend of red and white grape varieties, grafted in place for several decades. One plot faces northeast, while the other forms a small valley with dual southwest and northeast exposures, at altitudes ranging from 10 to 130 meters.

The Wine

Vinified using the traditional Rimage method, the wine is made with mutage on the skins: alcohol is added during fermentation while the must is still macerating, which preserves the natural sugar of the grapes while extracting color, aromas, and texture from the skins. Maceration lasts five weeks with daily punch-downs, followed by aging in a reductive environment and early bottling to maintain the freshness and vibrancy of the vintage.

Tasting Notes

This Banyuls Rimage combines the power of Grenache Noir with remarkable freshness. The nose is intense, rich with ripe black fruits, Morello cherry, wild blackberry, and hints of raw cocoa and fresh fig. On the palate, it is silky and concentrated, with caressing tannins and a saline finish that extends the fruit's momentum. A wine of contrasts, both voluptuous and dynamic, best served lightly chilled.

It pairs beautifully with dark chocolate desserts, such as molten chocolate cake or Black Forest cake, as well as duck breast with cherries, game stew with prunes, or a cheese platter combining aged goat cheese and blue cheese.