

DOMAINE
AUGUSTIN
PARCÉ

IGP Côte Vermeille

Blanc de noirs

White

The Vineyard

Perched high above Banyuls, the vines grow on steep, schist slopes where no mechanization is possible. Harvest takes place slightly before full ripeness, in order to preserve tension and freshness.

The Wine

This blanc de noirs is made exclusively from Grenache Noir. A single, delicate pressing yields a clear, almost crystalline juice. After a light settling, the must is stirred daily on fine lees at controlled temperature, then transferred to 225-liter barrels.

The wine spends seven months in oak, gaining structure and complexity while retaining the purity of the fruit.

Tasting Notes

Crafted like a traditional white yet made from a red grape, this wine surprises with its freshness and finesse.

The color is pale with golden highlights. The nose reveals subtle notes of white peach, citrus zest, white flowers, and a hint of hazelnut. On the palate, it shows remarkable balance: vibrant freshness, silky texture, and a saline finish. A deep, precise wine, carried by the mineral signature of schist soils.

Original and gastronomic, it pairs beautifully with sea bream ceviche and yuzu, roast chicken with lemon and fennel, or simply with shellfish tapas and aged Comté.

