

DOMAINE DE LA PRÉCEPTORIE

Clos des Colombes

Red

AOP Maury Sec



The Vineyard

The oldest parcel of the domaine, dating back to 1915, is home to very old Grenache and Carignan vines, planted in a massal field blend. For this cuvée, the grapes from this exceptional plot are carefully isolated, producing a wine of rare quality, worthy of special occasions.

The Wine

Fermentation takes place in small vessels, with long macerations at low temperatures to preserve the wine's aromatic finesse and the natural freshness of the fruit. Extraction is gentle, tailored to the maturity of the vintage, without overworking the grapes. The wine is then aged for approximately 10 months in barrels, adding structure and refinement without masking its identity. This patient, respectful approach results in a wine of great purity, both airy and intense, a true reflection of this extraordinary parcel.

Tasting Notes

Clos des Colombes captivates with its bright ruby color and complex nose, combining crunchy red fruits, redcurrant, and Morello cherry with fresh notes of wild thyme, citrus peel, and subtle sweet spices. The palate is elegant, refined, and deep, with supple tannins supporting a long, subtly peppered finish. It will shine alongside dishes such as duck Rossini with blackcurrant, roasted black pork chop with reduced jus, or roasted pigeon with lingonberries and celery purée.