

DOMAINE  
DE LA  
PRÉCEPTORIE

# Copain Comme Cochon

Red

AOP Maury Sec

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## The Vineyard

*Planted on dry schist soils around Maury, the parcels lie between 100 and 200 meters in altitude. These warm, mineral-rich soils, exposed to arid, windy conditions, produce grapes that are concentrated and intense, yet naturally fresh.*

## The Wine

*The Grenache grapes are harvested at optimal ripeness, without excess, to preserve balance. Long maceration with gentle extraction ensures finesse and precision. The wine is aged for 5 to 6 months in 400-liter old barrels, highlighting both the fruit and the terroir without imparting oak dominance.*

## Tasting Notes

*The wine shows a light garnet color. The nose is expressive, with aromas of ripe black fruits, Morello cherry, forest floor, and fresh mushrooms. On the palate, it combines breadth, freshness, and a fine mineral tension. The finish is long, savory, and persistent.*

*It pairs beautifully with roasted Iberian pork with herbs, pigeon stuffed with dried fruits, or simply a charcuterie platter shared with friends.*