

DOMAINE
DE LA
PRÉCEPTORIE

IGP Côte Catalanes

Coume Marie
White



The Vineyard

The grapes come from Grenache Noir parcels on schist slopes at the lower end of the Agly Valley, between Tautavel and Maury. Planted between 100 and 200 meters in altitude, the vines are harvested slightly before full ripeness to preserve the wine's energy and tension. This approach produces vibrant fruit while maintaining the mineral signature of the terroir.

The Wine

Made exclusively from Grenache Noir, this blanc de noirs is produced through very gentle direct pressing to extract a clear juice without color. After light settling, the juice is transferred to 400-liter barrels for alcoholic fermentation, with regular lees stirring. Temperatures are carefully controlled to preserve aromatic precision. The wine then ages for seven months in the same barrels, with no new oak, allowing complexity to develop without masking the fruit.

Tasting Notes

This wine is a refined interpretation of Grenache Noir, vinified like a white. The palate is fresh, taut, and mouthwatering, with a beautiful texture that combines white-fleshed fruits, delicate citrus, and subtle minerality. The finish is long and slightly saline. It pairs wonderfully with roasted langoustines with citrus, or an aged Crottin de Chavignol served with a touch of quince jelly.