

DOMAINE DE LA PRÉCEPTORIE

Coume Marie White

AOP Côtes du Roussillon



The Vineyard

Planted on schist and clay-limestone soils, the parcels stretch along the Agly Valley between Estagel and Saint-Paul-de-Fenouillet. Altitudes range from 100 to 200 meters. This mosaic of soils and exposures helps preserve vibrant freshness despite the sunny maturity typical of Roussillon.

The Wine

The cuvée is an equal blend of Grenache Gris, Grenache Blanc, and Macabeu. Fermentation takes place half in stainless steel and half in 400-liter old barrels, with daily lees stirring (bâtonnage) to build volume without compromising tension. The wine is aged for 6 to 8 months, split between tank and barrel, allowing the flavors to integrate gracefully.

Tasting Notes

On the palate, Coume Marie White is generous and supple, with a caressing texture. The wine reveals ripe fruit flavors, pear, white peach, and candied citrus, lifted by refined minerality. The long finish, subtly toasted, shows floral nuances and great elegance. Best served around 13 °C, it pairs beautifully with grilled fish, sushi or sashimi, veal medallions with mushrooms, or a creamy white asparagus risotto.