

DOMAINE DE LA PRÉCEPTORIE

AOP Côtes du
Roussillon Villages

Coume Marie

Red



The Vineyard

Coume Marie Red comes from parcels planted on alternating schist and clay-limestone soils along the Agly Valley, from Tautavel to Saint-Paul-de-Fenouillet via Maury. Altitudes range between 100 and 200 meters. This geological diversity, combined with the influence of the terrain, gives the wine both structure and freshness.

The Wine

As a core cuvée of the domaine, it is a blend of Grenache Noir, Carignan, Mourvèdre, and a touch of Syrah, all hand-harvested. Fermentation takes place in tank with gentle punch-downs at low temperatures to preserve the fruit's vibrancy. Aging is split across three types of vessels: one-third in 225-liter old barrels, one-third in large wooden vats (foudres), and one-third in tank for nine months, creating a balance of density and elegance.

Tasting Notes

From the first pour, Coume Marie Red impresses with its deep color and intense nose, showing black fruits, violet, garrigue herbs, and a subtle hint of cocoa. The palate is generous and fresh, with crunchy tannins and a long, spicy, lightly toasted finish. A wine of character, both sunny and lively, it pairs beautifully with grilled or roasted meats: peppered ribeye, garlic roast pork, young rabbit with prunes, or herb-roasted free-range chicken.