

SÉLECTION
PARCÉ
FRÈRES

Hommage à Fernand

White

IGP Côtes Catalanes

The Vineyard

The grapes for this cuvée come from 40-year-old vines rooted in black schist soils on the outskirts of Espira-de-l'Agly, in the heart of the Agly Valley. This rugged, sun-soaked terroir lends Macabeu its natural tension and a refined mineral expression.

The Wine

Hand-harvested at full maturity, the Macabeu is vinified in the traditional way, with a light settling at the end of fermentation to preserve purity of fruit. The wine is aged in tank for five months to maintain the freshness of the grape and the identity of the terroir.

Tasting Notes

From the very first nose, this white reveals a discreet complexity: notes of fresh citrus, white peach, and sweet almond interwoven with a clean mineral edge. On the palate, the balance is striking, combining tension, lightness, and elegance. Straightforward and vibrant, yet convivial, it shines alongside marinated anchovies, aged goat cheeses, or Mediterranean dishes with a touch of the sea.

