

SÉLECTION
PARCÉ
FRÈRES

Hommage à Fernand

Red

IGP Côtes du
Roussillon Villages



The Vineyard

Sourced from 40-year-old vines rooted in the black schist soils of the Agly Valley, this characterful Carignan fully reflects the richness of its mineral terroir. These deep soils, warm by day and cool at night, allow the grapes to reach optimal ripeness while preserving fruit freshness.

The Wine

Hand-harvested Carignan undergoes a short cold maceration to gently extract aromas and the finest tannins. Fermentation takes place at a controlled low temperature (22 °C) with careful extraction. The wine is then aged in tank for seven months to preserve fruit vibrancy while refining texture.

Tasting Notes

The robe shows a deep red with ruby highlights. The nose is intense and expressive, combining ripe cherry, sweet spices, and a hint of licorice. On the palate, it delights with juicy fruit and supple, lightly peppered tannins, carried by a refreshing backbone. A crisp, elegant red, perfect with grilled ribeye, tournedos in red wine sauce, or duck confit with olives. Serve around 16 °C.