

DOMAINE
AUGUSTIN
PARCÉ

IGP Côte Vermeille

Premier Jour
Red



The Vineyard

This cuvée comes from one of the southernmost parcels of the appellation, just above the Mediterranean on the road to Cerbère, near the Spanish border. Facing north-east, the slope benefits from gentle morning light and cooling sea breezes, which temper the intense summer heat.

Le Vin

Made entirely from Mourvèdre, the wine undergoes a short maceration of just one night to capture the grape's freshness and fruit while maintaining finesse. Vinification and aging take place exclusively in stainless steel tanks, preserving the pure, vibrant character of this singular cuvée.

La Dégustation

The wine shows a bright garnet color with raspberry highlights. The nose bursts with fresh morello cherries, red berry compote, and a gentle touch of pepper. On the palate, it surprises with its silky texture combined with aromatic depth, ripe red fruits, and a delicate saline thread that gives the wine real personality.

A generous yet refined red, structured and peppery, far from a simple "easy drinker": it combines freshness with character.

Best enjoyed slightly chilled, with veal tartare seasoned with ginger and toasted sesame oil, grilled octopus with chorizo, or a rustic country terrine with pickled vegetables.