

DOMAINE DE LA PRÉCEPTORIE

Terres Nouvelles

White

AOP Côtes du
Roussillon

The Vineyard

The grapes for this cuvée come from several parcels along the Agly Valley, between Estagel and Saint-Paul-de-Fenouillet. Planted at altitudes between 100 and 200 meters on a mix of friable schist and clay-limestone soils, the vineyards give Grenache Gris an ideal balance of tension and ripeness. The combination of exposure, cooling winds, and significant diurnal temperature variation preserves freshness while allowing complex aromas to develop.

The Wine

Vinification takes place entirely in 400-liter used barrels. Fermentations are slow and temperature-controlled, with regular lees stirring throughout the 7–9 month aging period. This method produces a textured wine without excessive oak, allowing the natural richness of Grenache Gris to shine with precision. No fining or aggressive filtration is applied, preserving the wine's finesse and energetic character.

Tasting Notes

Terres Nouvelles Blanc opens with an intense and elegant nose: ripe white fruits, candied citrus peel, brioche notes, and a hint of browned butter. The palate is dense yet precise, generous without heaviness, structured by a refined mineral backbone that carries the wine to a long finish. A wine that can age gracefully but is already highly appealing, it pairs beautifully with refined dishes such as grilled lobster with tarragon butter, sautéed veal sweetbreads with porcini mushrooms, or a truffled chicken baked in a salt crust.

