

DOMAINE DE LA PRÉCEPTORIE

Terres Nouvelles

Red

AOP Maury Sec



The Vineyard

This cuvée comes from a single parcel called Boussagols, located between Saint-Paul-de-Fenouillet and Maury. Facing due north, the plot sits on schist soils and benefits from a cooler microclimate than the surrounding vineyards. This allows for slow, balanced ripening, preserving the natural freshness of the fruit while developing rich aromatic complexity.

The Wine

A blend of Grenache Noir and Carignan, the grapes are hand-harvested and fermented in small vessels with regular gentle punch-downs to ensure precise, respectful extraction. Fermentation is conducted at controlled temperatures to preserve aromatic purity. The wine is then aged for 24 months in 400-liter old barrels, without imposing oak character, allowing slow oxygenation and refined tannins.

Tasting Notes

Terres Nouvelles Rouge stands out for its depth and finesse. The nose reveals ripe red fruits—raspberry, redcurrant, and black cherry layered with fresh notes of peppermint and graphite. The palate is generous and structured, with a tight yet silky framework, and a long, mineral, and subtly spicy finish.

A wine of character, it pairs beautifully with seasonal gastronomy: aged ribeye with reduced jus, roasted pigeon with Morello cherries, or milk-fed lamb with herbs from the garrigue. Best served at 16–18 °C, after a brief decanting.