

# DOMAINE DE LA PRÉCEPTORIE

## *Vinum Præceptoris*

White

Vin de France



### The Vineyard

*This unique wine comes from parcels planted on a mix of schist and clay-limestone soils in the Agly Valley, between Estagel and Saint-Paul-de-Fenouillet, at altitudes of 100–200 meters. The Grenache Gris, Grenache Blanc, and Macabeu grapes come from carefully tended old vines.*

### The Wine

*Vinum Præceptoris is made from the last presses of hand-harvested white grapes. No additives or interventions are applied after pressing; fermentation begins spontaneously at ambient temperature. The wine is then aged outdoors in non-toasted barrels, undergoing oxidative aging in the traditional style of great dry rancio wines. This method brings out the full complexity of the terroir and the varietals.*

### Tasting Notes

*The amber-orange color gives way to an intense, complex nose, with aromas of roasted notes, mild spices (curry, licorice), vanilla, walnut, and candied citrus peel. On the palate, it is generous and flavorful, structured by bright acidity that supports its richness. The long, persistent finish reveals notes of candied orange, dried apricot, roasted hazelnut, and green almond. This rare, profound wine pairs beautifully with aged Comté, extra-old Mimolette, Parmesan, or Collioure anchovies. It is also a wine to enjoy on its own at the end of a meal, served at 14–16 °C, for sheer pleasure.*