DOMAINE DE LA PRÉCEPTORIE

Clos des Colombes

White

AOP Côtes du Roussillon



The Vineyard

Clos des Colombes is a historic parcel planted in 1915, making it one of the oldest and most renowned plots of the estate. These century-old vines, planted through massal selection, include some exceptionally old Grenache Gris that have been carefully singled out to craft this cuvée.

The Wine

Fermentation takes place in seasoned 400-liter oak demi-muids, allowing for slow, gentle development at controlled temperatures to preserve the purity of Grenache Gris. The wine is aged on fine lees with regular bâtonnage, adding depth and texture without overwhelming oak. After bottling, it rests for a further year to gain harmony and complexity, fully expressing the finesse and vitality of this unique vineyard.

Tasting Notes

Clos des Colombes Blanc combines brightness with subtlety. Aromas of fresh apricot, baked apple, and roasted almond mingle with a touch of peppermint. The palate shows concentration and amplitude, lifted by the energy of old-vine Grenache Gris, yet remaining graceful and precise. A lively freshness carries the wine through to a long, elegant finish.

It pairs beautifully with seafood linguine, grilled lobster with lemon-tarragon butter, or roast farmhouse chicken with citrus and fresh sage.