

CUVÉE PARCÉ FRÈRES DOMAINE DE LA RECTORIE

Vinification

Fermentation of 4 days then milling on grains. After a maceration of 20 days and a full tank aging of 7 to 8 months, this rimage will be bottled early to preserve its fruity character and its freshness. Slow evolution in bottle, long guard.

Features

On the nose, aromas of red fruits (blackberries, blackcurrant). In the mouth, the texture is rich, it is the quintessence of young Grenache noir aromas.

Food Pairings

Blue cheese, goat cheeses, red fruit desserts.



Producer

Domaine de la Rectorie

Category

Red

Grapes

Grenache noir 90%. 10% Carignan (vieilles vignes).

Appellation

Banyuls

Size

750 ml

Degree of alcohol

17 %

Serving temperature

12 °C

Available in these provinces

- Quebec