# **DOMAINE AUGUSTIN**

# 2019 - COLLIOURE **Adeodat White**



Domaine Augustin is the last born of the House Parcé Frères in Banyuls. This is Augustin, the son of Marc Parcé, owner of the House, who decided in 2014 to create his own vineyard within Collioure protected denomination. Domaine Augustin has 20 acres split into 10 parcels owned by Parcé familly for generations,  $\hbox{``according to my research, $\bar{n}$ o less than 300 years "`, report to Augustin's grandfather. The vines are located$ in Banyuls, on Pyrénnées foothills, near the Spanish border, between 10 and 400 meters above sea level and they all are on schist soil.













100% Grenache Co-planted

48-54°F 9-12C

2020

40 years

35 hl/ha Conventional

## **TERROIR**



VINEYARD: 10000 feet/hectare, crowd planted the vines are at least 40 years old

LOCATION: In French Catalonia, on the impressive foot hill of the Pyrenees right overlooking the sea, where mule and donkey are the single help to farm the vineyard

**SOIL**: Black schist

**EXPOSURE**: North East to keep as much coolness as possible on these steep slopes overlooking Banyuls and Collioure harbours: from 10m to 350m of altitude

#### WINEMAKING

HARVEST: On two different plots, exclusively manual, to pick only the Grenache Gris in the early morning

**VINIFICATION**: The whole bunches are meticulously pressed, and the French oak barrels are field up by gravity.

FERMENTATION: The slow fermentation is made at low temperature below 20° C.

MATURATION: The wine is kept in the barrel until the bottling at the end of March.

#### TASTING NOTES



Golden robe



Elegant stone fruit and nutty



Fresh, mineral, slightly peppery, fennel, mirabelle, long & rich

### FOOD PAIRING

Honey-glazed rack of lamb Baked cod with chorizo crust Goat cheese toast with walnut



