





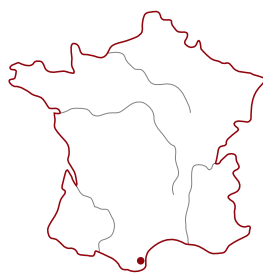


## DOMAINE AUGUSTIN

2018 - COLLIOURE  
Petit Gus

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 family for generations, «according to my research, no less than 300 years», report to Augustin's grandfather. The vines are located in Banyuls, on Pyrénées foothills, near the Spanish border, between 10 and 400 meters above sea level and they all are on schist soil.

					
90% Grenache 5% Carrignan 5% Mourvèdre Co-planted	61°F 16°C	2018	40 years	Conventional	25 hl/ha



## 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 see, 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** : Exclusively manual.

**VINIFICATION** : The three grapes, are cold macerated in concrete and stainless steel vat.

**FERMENTATION** : The fermentation is made at low temperature 22°C. with a soft extraction by pump over.

**MATURATION** : The wine is kept in stainless still tank.

## TASTING NOTES

-  Intense ruby
-  Elegant kirsh notes
-  Red cherry fruit, blackberry, redcurrant, plum, fresh with silky tannins, very easy going

## FOOD PAIRING

- Cheese platter
- Stuffed zucchini
- Tuna «à la Basquaise»