

# PARCE FRERES

## CÔTES-DU-ROUSSILLON VILLAGES

### Hommage à Fernand



Trading... why this activity?

So... the fact that the wine is not signed is part of a more oriental conception of life. It is not a question of selling a signature, a brand, something our contemporaries are fond of, but the fruit of a human community, the result of a collective work in which each person has borne the best and the worst of himself and of the others, without wanting to put himself forward, with all that this attitude can entail of ephemeral and eternal at the same time. Our work as a négociant is above all a work of trust with our partners, we don't just select the grape juice, we also take care of all the upstream work done during the year.



100% Carrignan



61°F  
16°C



0-4 years



40 years



Sustainable

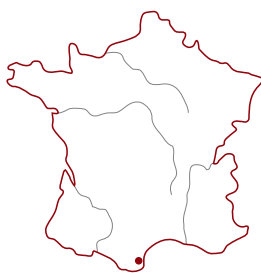


40 hl/ha

## TERROIR

**VINEYARD** : Vineyards around Maury

**SOIL** : Black schist



## WINEMAKING

**HARVEST** : Exclusively manual.

**VINIFICATION** : Cold pre-fermentation maceration. Alcoholic fermentation at 22°C and then soft extraction of the must.

**MATURATION** : Ageing 7 months in tank.

## TASTING NOTES



Deep colour with ruby highlights



Sherry and spiced notes



Gourmand, slightly spiced, fresh, silky tannins

## FOOD PAIRING

Prime rib

Tournedos

Duck leg with olives