

# PARCE FRERES

## COLLIOURE Le Petit Gus



### 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.



90% Grenache  
5% Carrignan  
5% Mourvèdre



61°F  
16°C



0-4 years



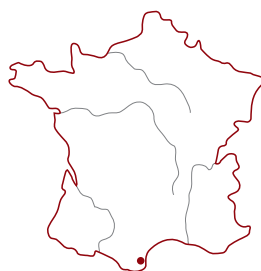
40 years



Sustainable



35 hl/ha



### TERROIR

**VINEYARD** : Domaine Augustin's parcels old vines and external suppliers.

**SOIL** : Steep slopes of schist, cannot be mechanised

### 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



Blackberry, raspberry aromas



Fine and fresh, medium-bodied red wine, gourmand and summery

### FOOD PAIRING

Cheese platter

Stuffed zucchini

Tuna «à la Basquaise»