

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.



100% Grenache Blanc



50-53.6°F
10-12°C



0-4 years



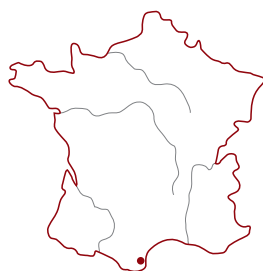
40 years



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 : Grapes are vinified with great care, they're slowly pressed to keep all the best.

MATURATION : Ageing half in oak and half in tank.

TASTING NOTES



Pale gold colour



Floral bouquet of grapevine flower and citrus aromas



Mellow bitterness, an impression of crunching in a tasty fruit, taut, fresh and balanced.

FOOD PAIRING

Monkfish tajine

Thai curry

Tapas for the appetizer