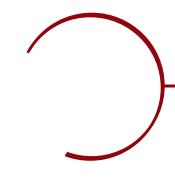
DOMAINE AUGUSTIN

BANYULS RIMAGE



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, «according to my research , no 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. The estaste is 8 hectares.





53.6-60.8°F

12-16°C







100% Grenache

0-15 years

40 years old

Sustainable

40 hl/ha



TERROIR

VINEYARD: The old vines are planted following a high density system and we can find several type of grapes in the same parcel

LOCATION : Near Banyuls, between 10 and 350 meters in altitude

SOIL: Black schist

EXPOSURE: North East to keep as much coolness as possible on these steep slopes

WINEMAKING

HARVEST: Harvested by hand at maturity.

VINIFICATION: Alcoholic fermentation in stainless steel vats, mutage sur grain (addition of neutral alcohol of vinic origin during fermentation in the must still in maceration). Five weeks of maceration with daily pumping over to extract the best components from the grape skins.

MATURATION: Early botlling to keep the freshness.

TASTING NOTES



FOOD PAIRING



Deep garnet color



Red berries, black cherry, blackberry, blackcurrant or more blueberry jam



Delectable, ample, tannic

Pigs in blanket
Blue cheese
Chocolate dessert



AUGUSTIN PARCÉ

RIMAGE

2022

MUTÉ SUR GRAINS