

## PARCE FRERES

RIVESALTES  
20 ans d'âge

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.



Grenache Gris  
Grenache Blanc  
Macabeu



53.6°F  
12°C



0-20 years



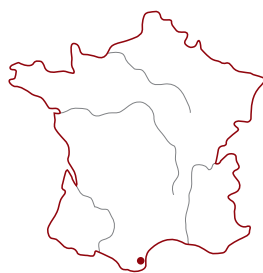
40 years



Sustainable



40 hl/ha



## TERROIR

**VINEYARD** : Vineyards around Rivesaltes

**SOIL** : Steep slopes of schist

## WINEMAKING

**HARVEST** : Exclusively manual.

**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).

**MATURATION** : Ageing is done in barrels and in an oxidative environment, which gives this Rivesaltes a Rancio side.

## TASTING NOTES



Pale gold colour



Complex nose from walnut to date



Delicate and very well balanced

## FOOD PAIRING

Blue cheese

Orange pie

As a digestive