

## DOMAINE DE LA PRECEPTORIE

CÔTES-DU-ROUSSILLON  
Coume Marie

La Préceptorie was created in 2001 following the collaboration of the Parcé and Legrand families of La Rectorie in Banyuls, and winegrowers living in Maury. The cellar is located on a flat hill top that overhangs the southern part of the Maury valley, in a village formerly called Centernach. It used to be owned by the Knights Templar, hence the name of this young estate : La Préceptorie. (A Préceptorie is the name given by the knight's templar to a foundation). At the Préceptorie they make white and red Côtes du Roussillon wines, fortified Maury wine, and also Vins de Pays.



45% Macabeu  
Grenache Gris  
Grenache Blanc



55.4°F  
13°C



0-4 years



40 years  
old



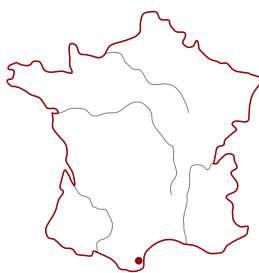
Sustainable



40 hl/ha



## TERROIR



**VINEYARD** : 30 ha, 4500 feet/hectare

**LOCATION** : Schist, in Agly Valley, between 100 and 200 altitude meters

**SOIL** : Schist soil

## WINEMAKING

**HARVEST** : Exclusively manual.

**FERMENTATION** : Fermentation in 400 liters oak barrels of few wines. Daily stirring on lees and good temperature control.

**MATURATION** : Aged in 400 liters oak barrels for 6 to 8 months.

## TASTING NOTES



Pale gold



Yellow fruits & citrus notes



Smooth texture with floral  
& white fruits, mineral, long  
aromatic persistence

## FOOD PAIRING

Sushis

Garlic & herb grilled tuna steak

Veal piccata