

PARCE FRERES

IGP CÔTES CATALANES Hommage à Fernand



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% Macabeu



50-53.6°F
10-12°C



0-4 years



40 years



Sustainable



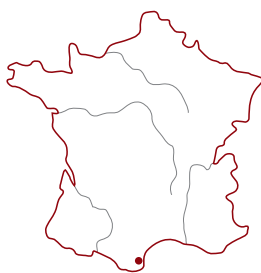
40 hl/ha



TERROIR

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

SOIL : Steep slopes of black schist



WINEMAKING

HARVEST : Exclusively manual.

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

MATURATION : Aged in tank for 5 months.

TASTING NOTES



Pale gold colour



Citruses, peach and almond



Mineral, delicate and perfectly balanced

FOOD PAIRING

Marinated anchovies

Goat cheese

Just with friends!