

Domaine de La Rectorie

France - Languedoc-Roussillon - Banyuls-sur-Mer



DOMAINE DE LA RECTORIE

Ownership/Founders Thierry and Jean Emmanuel Parcé / Marc and Thierry Parcé

Start of Activity 1984

Vitiviniculture Traditional

Hectares 30

Bottles produced 80.000



BANYULS L'OUBLÉE HORS D'ÂGE
60% Grenache noir, 30% Grenache gris, 10% Carignan

Production area: Banyuls, Languedoc-Roussillon

Terrain: scistoso e argilloso

Harvest: manual

Vinification: 4 days of fermentation, with alcohol added during maceration on the skins. Maceration lasts a total of 20 days

Refinement: in open-air barrels that are not filled to capacity

Color: ambrato intenso, quasi ramato

Fragrance: notes of currant and caramel

Flavor: toasted almonds and hazelnuts

Alcoholic Grade: 17% vol

Marc and Thierry Parcé inherited the domaine from their family and in 1984, the year of the first bottling, the grapes came only from the vineyards of their grandmother, Thérèse Parcé, who for almost half a century had dealt with the domaine after the untimely death of her husband Jean in 1913. Thirty hectares with different plots ranging from zero to four hundred metres above sea level, where the different exposures, old vines, low yields and, above all, the preservation of old grape varieties confirm the harmony and identity with the territory. The main grape variety is Grenache Noir for Banyuls and Syrah, Carignan and Mourvèdre for Collioure. The white wines come only from Grenache Gris and Grenache Blanc. The old vineyards are "complantées" with Grenache noir and Gris and Carignan and are almost all fifty years old and from this solid base starts the work of the Parcé family. The project of Thierry and Jean Emmanuel, who have been managing the company since 2010, is in fact aimed at agriculture that respects traditions and the vineyard, and their wines are the best example of extreme and courageous viticulture, a true standard-bearer for Languedoc-Roussillon.