

Domaine de La Rectorie

France - Languedoc-Roussillon - Banyuls-sur-Mer



DOMAINE DE LA RECTORIE

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

Start of Activity 1984

Vitiviniculture Traditional

Hectares 30

Bottles produced 80.000

BANYULS RIMAGE LÉON PARCÉ MIS TARDIVE

Grenache Noir, Carignan

Production area: Banyuls, Languedoc-Roussillon

Terrain: scistoso

Harvest: manual

Vinification: fermentation for 4 days, then stopped by the addition of alcohol (mutage sur grains). Maceration lasts a total of 3 weeks

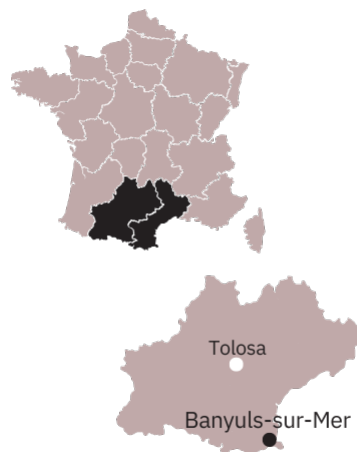
Refinement: 12 months in used 225-liter oak barrels

Color: ruby red

Fragrance: Spicy, with notes of red berry jam

Flavor: very powerful on the palate, balanced and long on the finish

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 from zero to four hundred meters above sea level where the different exposure, the old vineyards, the low yield and especially the maintenance of the old vines maintain harmony and identity with the territory. The main grape variety is Grenache noir for the Banyuls and Syrah, Carignan and Mourvèdre for the 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 running the winery since 2010, is in fact aimed at an agriculture that respects traditions and the vineyard and in facts its wines are the best example of this courageous viticulture.