

# 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 TRADITIONNEL PIERRE RAPIDEL

**Grenache Noir, Carignan**

**Production area:** Banyuls, Languedoc- Roussillon

**Terrain:** scistoso e argilloso

**Harvest:** bunch selection manual

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

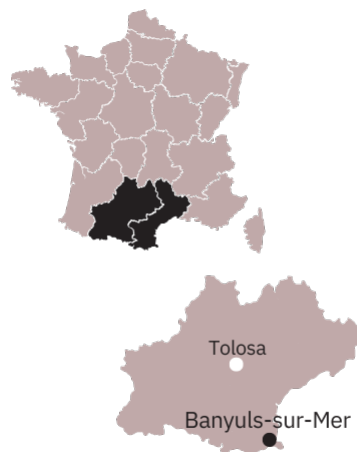
**Refinement:** 8 years in barrel

**Color:** brick red

**Fragrance:** dried fruit flavors (almonds, hazelnuts, dried apricots), candied orange peel, cinnamon

**Flavor:** long persistence in the mouth

**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.