

Domaine de La Rectorie

France - Languedoc-Roussillon - Banyuls-sur-Mer



DOMAINE DE LA RECTORIE

Ownership/Founders Marc and Thierry Parc  / Thierry e Jean Emmanuel Parc 

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 Parc  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, Th r se Parc , 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 Mourv dre for the Collioure. The white wines come only from Grenache Gris and Grenache Blanc. The old vineyards are "complant es" with Grenache noir and Gris and Carignan and are almost all fifty years old and from this solid base starts the work of the Parc  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.