

Domaine de La Rectorie

France - Languedoc-Roussillon - Banyuls-sur-Mer



100% Grenache Gris

Production area: Banyuls, Languedoc-Roussillon
Terrain: scistoso e argilloso
Harvest: manual
Vinification: Direct pressing of grapes and addition of alcohol while the wine is being pressed
Refinement: in partially empty barrels placed outside: only a portion of the wine contained in each barrel is taken for bottling. A younger Banyuls is used to fill the barrels again and is mixed with the wine left inside for further aging
Color: pale red-amber
Fragrance: Hints of hazelnut, toasted almonds, dried apricot, raisins, caramel and hints of musk
Flavor: long and persistent finish
Alcoholic Grade: 17% vol



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Ownership/Founders Marc and Thierry Parcé / Thierry e Jean Emmanuel Parcé Start of Activity 1984 Vitiviniculture Traditional Hectares 30 Bottles produced 80.000



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.