



PUIG PARAHY

FRENCH WINEMAKERS SINCE 1446



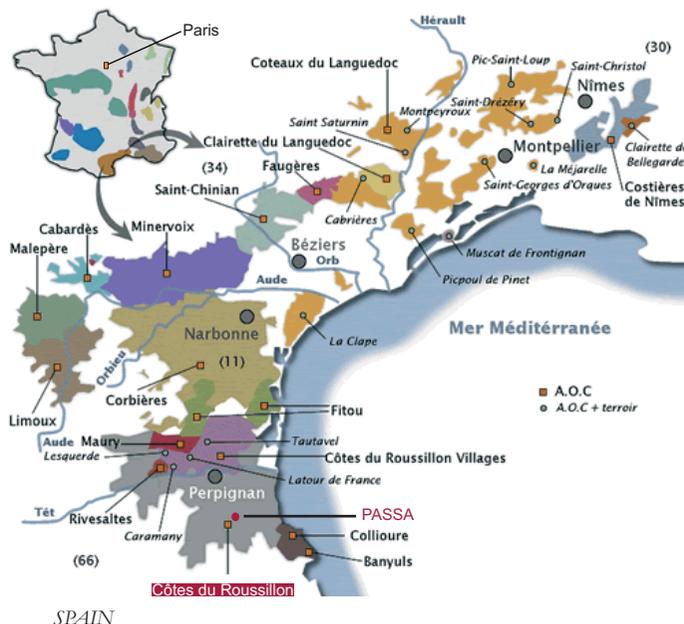
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FRENCH WINEMAKERS SINCE 1446

For 7 centuries, the generations have followed one another on this Catalan ground of Aspres between the Canigou mount and the Mediterranean, being transmitted the same ground and the same tradition. If the grounds of *Saint-Pierre* are argilo-limestones, those of *Sant Lluc* are stonier whereas the grounds of the farmhouse of *Miserys* are on a schist solid mass. The outputs which were on average 40 hl per hectare drop because of age of the vines of which some still go up with replantings of 1878.

Therefore for a few years, the Puig-Parahy vineyard has reinvested in its vines by replanting the other type of vines such as Syrah. The diversity of the exposures of the pieces as well as the multiplicity of the different grounds makes it possible for this field to exploit a great number of other type of vines such as: Carignan, black, gray, and white Grenache, Muscatel of Alexandria, Macabeu, Mourvèdre and Muscatel small grains.

This type of vine diversity constitutes the true inheritance of this field and is the pledge of the great quality of its products.



PUIG PARAHY

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RED WINES

Georges 2007

“A.O.C. Côtes du Roussillon” 13.5% Vol.

Grapes: 33% Carignan, 33% old Grenache, 33% Syrah.

Vineyards : on grounds stony argilo-limestones, the output is of 15 hl per hectare on very old vines.

Harvest : manual grape harvest.

Winemaking : Matured for 12 months in concrete tanks.

Tasting notes : This has lovely aromas of sweet red and black cherry, provencal herbs and black pepper. The palate is very juicy, with smooth tannins and a clean, pure finish.

Pairings : grilled meat, chinese food , pasta.

Le Fort Saint-Pierre 2005

“A.O.C. Côtes du Roussillon” 13.5% Vol.

Grapes: 25% Carignan - 25% black Grenache - 25% Mourvèdre - 25% Syrah.

Vineyards: grounds stony argilo-limestones. Output of 23 hl per hectare. Very old vines.

Harvest : manual grape harvest.

Winemaking : Matured for 12 months in tanks.

Tasting notes : beautiful dress deep and brilliant crimson, slightly crystallized cherry nose and green pepper, a point of leather. Beautiful balance in mouth, blackcurrant blackberries and juice, flexible and greedy, fatty just enough for the width; long final.

Pairings: red meat, asian food.

Carinyana 1878 2005

“A.O.C. Côtes du Roussillon” 13.5% Vol.

Grapes : 100% Carignan.

Vineyards : On limestone clay with stony topsoil and schist subsoil . 15 hl per hectare .

Harvest : manual grape harvest.

Winemaking : matured for 24 months in concrete tanks without addition of yeast.

Tasting notes : color -intense and deep ruby red. aromas of figs, orange, honey, black pepper. floral aromas give it a lovely balance. Medium full bodied, it has a lively mineral acidity, ripe, slightly astringent tannins, and complex flavours of fig and raspberry, cassis, cherry, black pepper and honey.

Pairings : spice food , filet mignon , cheese.

Syrah 2005

“Vin de pays des côtes catalagnes” 13.5% Vol.

Grapes : 100% Syrah.

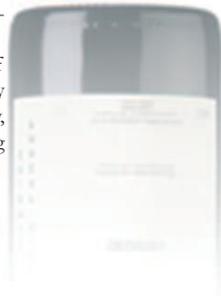
Vineyards : on grounds stony argilo-limestones, the output is 30 hl per hectare.

Harvest : manual grape harvest.

Winemaking : Matured for 6 months without addition of yeast.

Tasting notes : color-intense, dark red with purplish announces concentration and extraction. Nose: relatively closed with red fruit domination. Stop: attack flexible, intensity in the mouth, discrete appearance of the tannins, length is relatively short but very pleasant mouth. Excel in its youth, reserved for ageing.

Pairings : lamb , grilled meats.



WHITE WINES AND ROSE

Chardonnay 2008

“Vin de pays d’Oc” 13,5 % Vol.

Grapes: 100 % Chardonnay.

Vineyards : on argilo-limestone grounds, the output is of 40 hl per hectare.

Harvest : manual grape harvest.

Winemaking : direct pressing and a separation of musts. Matured in fibreglass tanks for 6 months.

Tasting notes : Golden color. Rich and complex flavors.

Pairings : lobster, duck, fish.

Muscat Sec 2008

“Vin de pays d’Oc” 12,5 % Vol.

Grapes : 100 % Muscat with small grain.

Vineyards : on argilo-limestone grounds., the output is of 30 hl hectare.

Harvest : manual grape harvest.

Winemaking : the grapes were pressed direct, roughly settled at 6°C, fermented in concrete tanks at 16-20°C for 3 weeks, using only wild yeasts. Matured in fibreglass tanks for 6 months.

Tasting notes : the wine has a beautiful color blade with the green reflections, musky and intense aromas of citrus fruits and honey of acacias. The wine is full and flexible, it has a mineral savour. There is also a beautiful mineral final.

Pairings : Aperitifs , asparaguses , stuffed vegetables.

Muscat de Rivesaltes 2008

“A.O.C. Muscat de Rivesaltes” 15,5 % Vol. V/DN

Grapes : 50% Muscatel of Alexandria - 50% Muscatel with small grains.

Vineyards : on argilo-limestones grounds , the output is of 20 hl per hectare.

Harvest : manual grape harvest.

Winemaking : direct pressing and a separation of musts, fermentation is stopped with sugar 100grs. Matured for 6 months.

Tasting notes : color coppered gold, exotic flavours of fruits, citrus fruits and fishing.

Pairings: aperitifs, foie gras, Roquefort, desserts.

Rosé 2008

“A.O.C. Côtes du Roussillon” 13.5% Vol.

Grapes: 60 % Syrah – 20% Grenache noir -20 % Carignan.

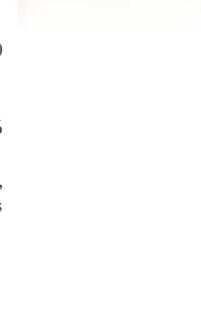
Vineyards : on argilo-limestone grounds, the output is of 20 hl per hectare.

Harvest : manual grape harvest.

Winemaking : direct pressing of Syrah . Matured for 6 months.

Tasting notes : This wine has aromas of fresh strawberries, pink grapefruit and violet. The palate has good acidity and is very refreshing with a good length.

Pairings : chicken ,seafood.



OLD SWEET WINES

One of the family traditions of the Puig-Parahy dynasty is to preserve a sweet wine barrel of the year of birth of each child like at the time of particular events, like the marriages or the years excellent harvests. The accumulation of the barrels and the tanks gave rise to a fabulous collection thus going up time until...1875.

1875

Tasting notes : “The Puig-Parahy 1875 Rancio possesses piercingly penetrating high-toned citrus oil, floral distillates, and smoky aromas that will raise the hairs on the back of your neck, not just inside your nose! It proves even thicker and plusher while at the same time more vivacious than the 1890, and with no less sense of true sweetness of berry and citrus fruit. Layers of chocolate and nut paste offer the bass- and mid-range in this wine of orchestral complexity and operatic length”.

1900

Tasting notes: “The 1900 Rancio takes one into another world of flavors from other wines of the Puig-Parahy collection that I tasted on this occasion. Intensely pungent aromas of distilled herbs and flowers, along with alkaline and iodine notes lend a very medicinal aura. Citrus oil, aromatic woods, and smoke add ethereal notes in the nose. On the palate, a concentration of dried fruit paste and herbal elixir, silken in texture, seems almost weightless, and an implausibly exuberant primary juiciness rushes in to energize the finish. Toasty nuttiness enters the picture only as a sort of final word. I can think of quite a few wines at this price that offer a lot less excitement! This was the birth year of Georges Puig’s grandfather, and he suspects that the family for that reason held back much of their harvest rather than selling it off young, 200 liters are left now”.

1940

Tasting notes : “The Puig-Parahy 1940 Rancio smells almost youthfully of strawberry jam. Along with this come pungent framboise distillate, citrus oils, brown spices, and toasted nuts. Paste-like concentration of fig and dried strawberry mingle with caramel and molasses on a silken-textured palate, yet invigoratingly bright fresh berry and citrus are present as well. Saline and wet stone mineral suggestions reminiscent of many a young Roussillon wine add to the mouth-watering savor of a simultaneously ethereal and nearly endless finish”.

Comments by David Schildknecht
(The Wine Advocate June 2009)

