

# Domaine du Mas Blanc

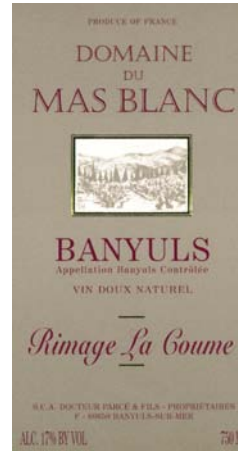
Described by Robert Haas as "one of the most unique and unusual domaines in France", Domaine du Mas Blanc consists of 18 acres. Famous for their full-bodied, rich, red Collioures and their intense, port-like Banyuls, the Parc  family has been in the region since 1625, and Dr. Andr  Parc  was arguably the most famous of the family. A research chemist, he was mayor of Banyuls, chancellor of l'Acad mie International du Vin, and he successfully fought for Appellation Contr l e status for Collioure in 1971. Responsible for vinification since the 1977 vintage, Jean-Michel Parc  has assumed complete responsibility since the death of his father in 1997.



Located in the south of France, bordering the Mediterranean Sea, lie Banyuls and Collioure. Just north of the Spanish border, terraces of schist rise high above the sea, reaching up to 1100 feet. The region is baked by the summer sun, but tempered by the *mistral* and *tramontane* winds. While there is very little rainfall during the growing season, in winter, often violent rains erode the steep terraces, necessitating replacement of the soil.

photographs - Stuart B. Cooper

The traditional grape varieties of Southern France are used - Mourv dre, Syrah, Grenache and Counoise for the red wines, and Muscat and Grenache Blanc for the white. The age of the vines ranges from 30 years for the Collioure appellations to 40 for the Banyuls, but some of the vines of the Rancio appellation are more than 70 years old. The grapes are farmed following organic methods, and the wines are bottled without fining or filtering.



"Dr. Andr  Parc  and his son, Jean-Michel, are among the most highly esteemed winemakers of France. Their wines are found on more two- and three-star French restaurants' wine lists than any other producer's. Parc , an energetic and enthusiastic promoter of the underrated wines made from grapes grown on the terraced, hillside vineyards of Collioure and Banyuls, produces several cuv es of France's answer to vintage port, the sweet, late-harvested Banyuls that must be tasted to be believed. These are true rarities, available only in limited quantities."

*Robert Parker, The Wine Advocate*

