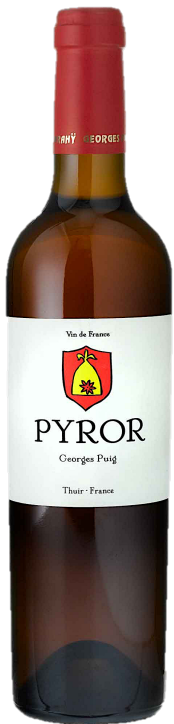


DOMAINE PUIG-PARAHÿ RANCIO SEC 'PYROR'



Grenache blanc, Grenache gris, and Macabeu. Technically dry, the wine is marked by a subtle impression of sweetness; the memory of a touch of Rivesaltes mistakenly added by Georges' father decades ago.

Best as a digestif or with richer cheeses including sweeter blues. Shelf-stable, it should be served lightly chilled or at cellar temperature.

The barrels that winemaker Georges Puig blends to produce "Pyror" were first set down in the early 1960s by his father and grandfather and have been maintained as "perpetual barrels" ever since, with small amounts withdrawn every few years. The wine—equal parts Grenache blanc, Grenache gris, and Macabeu—slowly concentrates in the ancient oak and chestnut barrels, gaining a particular combination of polish and rusticity.

The storied history of Puig-Parahÿ extends back to 1446, when Etienne Parahÿ was mentioned as owner of a house and vineyards in Passa. Today, nearly seven centuries later, his descendant Georges Puig serves as winemaker and custodian of that ancestral family home—its ancient cellars holding wines from the late 19th century, still resting in barrel. With Mount Canigou and the Pyrénées serving as a timeless backdrop, vineyards in Passa, Thuir, Sainte-Columbe, Terrats, and Castelnueve—including vines more than a century old—are farmed *lutte raisonnée* (the reasoned struggle), with 10 hectares now farmed under biodynamic precepts; their sites providing an array of distinctive terroirs and soils including argile-calcaire, galet, and various schists. All wines are fermented with native yeasts.

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Tasting Note:

DOMAINE PUIG-PARAHÿ RANCIO SEC 'PYROR'

Grenache blanc, Grenache gris & Macabeu. Flavors of red apples, caramel, chalk & salt; fatness counters a salty, spicy tang; technically dry, it is marked by a subtle impression of sweetness.

Shelf Talker:

DOMAINE PUIG-PARAHÿ RANCIO SEC 'PYROR'



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