

Mas Cristine

MAS CRISTINE BLANC

Côtes du Roussillon



Alc by vol: 14%

CÉPAGES / GRAPE VARIETIES

Grenache Gris 20%, Grenache Blanc 20%, Macabeu 30%, Roussanne 20 %, Vermentino 10%.

TERROIR

Graves / sables / schistes

VENDANGE / HARVEST

Manuelle / By hand

RENDEMENT / YIELD

30 hl/hectare

VINIFICATION ET ÉLEVAGE

Pressurage grappe entière. Vinification à basse température. Elevage en cuve et barrique (65%, pas de bois neuf)

WINE MAKING & MATURING

Wholebunch pressed. Tank and barrel fermented, each variety separate. Aged in tank and barrel for 6 months.

ACCORDS METS/ VINS

Poissons à la plancha, bouillabaisse, viandes blanches, Fromage.

FOOD AND WINE MATCHING

Simple fish, bouillabaisse, poultry, cheeses.