

COUME DEL MAS

CM

Banyuls/Collioure

QUADRATUR

AOP Collioure



Alc by vol : 14.5%

CÉPAGES/ GRAPE VARIETIES

Grenache Noir 50%, Mourvèdre 30%, Carignan 20%

TERROIR

schistes/ schist

VENDANGE/ HARVEST

Manuelle/ By Hand

RENDEMENT/YIELD

16 hl/Ha

VINIFICATION ET ÉLEVAGE

100% égrappé, deux tris, macération pré-fermentaire.
Macération 3-5 semaines, élevage en barrique 12 mois.

WINE MAKING & MATURING

Destemmed and handsorted, cold soak, maceration
3-5 weeks with pumpover as required. 12 months in barrel.

ACCORDS METS/ VINS

Gibiers, boeuf de race, rotis.

FOOD AND WINE MATCHING

A great match for top quality beef, most game dishes,
and classic roasts.

COUME DEL MAS

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