

COUME DEL MAS

CM

Banyuls/Collioure

QUINTESSENCE

AOP Banyuls



Alc by vol : 16.5%

CÉPAGES/ GRAPE VARIETIES

Grenache Noir 100%

TERROIR

schistes/ schist

VENDANGE/ HARVEST

Manuelle/ By Hand

RENDEMENT / YIELD

12 hl / ha

VINIFICATION ET ÉLEVAGE

100% egrappé, deux tris, longue macération.
Muté sur grains, élevage 8 mois en barrique (50% neuf)

WINE MAKING & MATURING

Destemmed and handsorted, long contact time,
fortified on the skins, 8 months barrel ageing (50% new).

ACCORDS METS/ VINS

Fromages, fondant au chocolat, gateaux

FOOD AND WINE MATCHING

Fine cheeses, chocolate fondant, rich cakes.

COUME DEL MAS

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