

COUME DEL MAS

CM

Banyuls/Collioure

## ABYSSES ROUGE 2017

CÉPAGES/ GRAPE VARIETIES  
Syrah 60% Grenache Noir 40%

TERROIR  
schistes/ schist

VENDANGE/ HARVEST  
Manuelle/ By Hand

RENDEMENT / YIELD  
17 hl/Ha

VINIFICATION ET ÉLEVAGE  
Deux tables de trie, foulage et fermentation en cuve  
à 30C. Elevage en barriques 50% neuf pendant 12 mois.

WINE MAKING & MATURING  
Hand and optical sorting, crushing and fermentation  
in stainless steel at 30C. Aged in oak barrels, 50% new.

ACCORDS METS/ VINS  
Boeuf de race, onglet aux echalottes, civet de sanglier.

FOOD AND WINE MATCHING  
Good quality beef, full-flavoured steaks, wild boar stew.

Date de Mise/ Bottling date: Mars 2019

AOP COLLIOURE

22 l



14.5% 75CL

