

COUME DEL MAS

CM

Banyuls/Collioure

BANYULS BLANC 2016

CÉPAGES/ GRAPE VARIETIES
Grenache Gris 100%

TERROIR
schistes/ schist

VENDANGE/ HARVEST
Manuelle/ By Hand

RENDEMENT / YIELD
22 hl/Ha

VINIFICATION ET ÉLEVAGE
Vinifié et muté en cuve a basse temperature,
elevage en barrique 225l pendant 6 mois.

WINE MAKING & MATURING
Fermented in tank, then aged in barrel after
fortification for 6 months.

ACCORDS METS/ VINS
Pêches, poires, tarte tatin, patisseries.

FOOD AND WINE MATCHING
Fresh fruit, patisseries, apple or lemon tart.

Date de Mise/ Bottling date: Mars 2017

AOP BANYULS



15.5% 50CL

