

COUME DEL MAS

CM

Banyuls/Collioure

## BANYULS BLANC 2020

CÉPAGES/ GRAPE VARIETIES  
Grenache Gris 100%

TERROIR  
schistes/ schist

VENDANGE/ HARVEST  
Manuelle/ By Hand

RENDEMENT / YIELD  
18 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: Fev 2021

AOP BANYULS



15.5% 50CL

