

COUME DEL MAS

CM

Banyuls/Collioure

FOLIO COLLIOURE BLANC

2018 AOP COLLIOURE

CÉPAGES/ GRAPE VARIETIES
Grenache Gris 90% Grenache Blanc 10%

TERROIR
schistes/ schist

VENDANGE/ HARVEST
Manuelle/ By Hand

RENDEMENT / YIELD
24 hl/Ha

VINIFICATION ET ÉLEVAGE
Leger pressurage, débourage, vinification en barrique
à baisse temp. Elevage en barrique pendant 6 mois

WINE MAKING & MATURING
Light pressing, wild yeast ferment in barrel. Ageing
6 months in barrel on lees.

ACCORDS METS/ VINS
Poulet aux morilles, asperges, bouillabaisse.

FOOD AND WINE MATCHING
Rich fish dishes, bouillabaisse, asparagus,
chicken with morels and cream

Date de Mise/ Bottling date: Mars 2019



2:

14% 75CL

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