

COUME DEL MAS

CM

Banyuls/Collioure

## FOLIO EDITION SPECIALE

2015

AOP COLLIOURE BLANC

CÉPAGES/ GRAPE VARIETIES

Grenache Gris 100%

TERROIR

schistes graphiteux/ graphite schist

VENDANGE/ HARVEST

Manuelle/ By Hand

RENDEMENT / YIELD

18 hl/Ha

VINIFICATION ET ÉLEVAGE

Leger pressurage, débourage, vinif en barrique.  
Elevage sur lies en demi-miuds (50% neuf) 6 mois.

WINE MAKING & MATURING

Light pressing, wild yeast ferment in barrel. Ageing  
12 months in on lees.

ACCORDS METS/ VINS

Turbot aux cèpes, oeufs aux truffes, osso bucco

FOOD AND WINE MATCHING

Rich fish dishes, porcini, truffles,  
chicken with morels and cream

Date de Mise/ Bottling date: Dec 2016



14% 75CL

COUME DEL MAS

3 rue Alphonse Daudet - 66650 Banyuls sur Mer

Tél : 04 68 88 37 03

info@coumedelmas.com - www.coumedelmas.com

