

COUME DEL MAS

CM

Banyuls/Collioure

FOLIO EDITION SPECIALE

2019

AOP COLLIOURE BLANC

CÉPAGES/ GRAPE VARIETIES

Grenache Gris 100%

TERROIR

schistes/ schist

VENDANGE/ HARVEST

Manuelle/ By Hand

RENDEMENT / YIELD

22 hl/Ha

VINIFICATION ET ÉLEVAGE

Leger pressurage, débourage, vinification en barrique à baisse temp. Elevage en demi-muids pendant 12 mois.

WINE MAKING & MATURING

Light pressing, wild yeast ferment in barrel.
Ageing 12 months in 600 Lt barrels 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: Jan 2021



14% 75CL

COUME DEL MAS

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