

COUME DEL MAS

CM

Banyuls/Collioure

## BANYULS HORS D'AGE

AOP BANYULS HORS D'AGE

CÉPAGES/ GRAPE VARIETIES

Grenache Noir 100%

TERROIR

schistes / schist

VENDANGE/ HARVEST

Manuelle/ By Hand

RENDEMENT / YIELD

15 hl/Ha

VINIFICATION ET ÉLEVAGE

Mutage sur grains, élevage oxydatif en barriques pendant 10 ans a temp ambiante sans ouillage.

WINE MAKING & MATURING

Fortified on skins followed by a long oxidative ageing in barrel at ambient temperature with no topping up.

ACCORDS METS/ VINS

Rich desserts with spices and fine chocolate. Cigares.

FOOD AND WINE MATCHING

Rich desserts with spices, fine chocolate. Cuban ciagars.

Date de Mise/ Bottling date: Avril 2019



18% 75CL

COUME DEL MAS

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