

COUME DEL MAS

CM

Banyuls/Collioure

## QUADRATUR COLLIOURE ROUGE 2020

### CÉPAGES/ GRAPE VARIETIES

Grenache Noir 50%, Mourvèdre 30%, Carignan 20%

### TERROIR

schistes/ schist

### VENDANGE/ HARVEST

Manuelle/ By Hand

### RENDEMENT / YIELD

16 hl/Ha

### VINIFICATION ET ÉLEVAGE

100% egrappé, deux tries, macération pre-fermentaire.  
Macération 3-5 semaines, élevage en barriques 12 mois.

### WINE MAKING & MATURING

Destemmed and handsorted, cold soak, macération  
3-5 weeks with pumpover as required. 12 months in barrel.

### ACCORDS METS/ VINS

Gibiers, boeuf de race, rotis.

### FOOD AND WINE MATCHING

A great match for top quality beef, most game dishes,  
and classic roasts.

Date de Mise/ Bottling date: Dec 2021

## AOP COLLIOURE



14.5% 75CL

COUME DEL MAS

3 rue Alphonse Daudet - 66650 Banyuls sur Mer

Tél : 06 86 81 71 32

info@coumedelmas.com - www.coumedelmas.com

