

COUME DEL MAS

CM

Banyuls/Collioure

QUINTESSANCE BANYULS 2017

CÉPAGES/ GRAPE VARIETIES
Grenache Noir 100%

TERROIR
schistes/ schist

VENDANGE/ HARVEST
Manuelle/ By Hand

RENDEMENT / YIELD
12hl/Ha

VINIFICATION ET ÉLEVAGE

100% egrappé, deux tries, longue macération.
Muté sur grains, élevage 8 mois en barrique (50% neuf)

WINE MAKING & MATURING

Destemmed and handsorted, long contact time,
fortified on the skins, 8 months barrel ageing (50% new).

ACCORDS METS/ VINS

Fromages, fondant au chocolat, gateaux

FOOD AND WINE MATCHING

Fine cheeses, chocolate fondant, rich cakes.

Date de Mise/ Bottling date: Mai 2018

AOP BANYULS



16.5% 50CL

