

Mas Cristine

MAS CRISTINE BLANC 2016

CÔTES DU ROUSSILLON

CÉPAGES / GRAPE VARIETIES

Grenache Gris 33%, Grenache Blanc 25%, Macabeu 25%
Roussanne 9%, Vermentino 5%, Carignan Gris 3%

TERROIR

Graves / gneiss / schistes

VENDANGE / HARVEST

Manuelle en comporte / By hand in small bins

RENDEMENT / YIELD

28 hl/hectare

VINIFICATION ET ÉLEVAGE

Pressureage grape entiere. Vinification a 16-20C.
Elevage en cuve et barrique (40%, pas de bois neuf)

WINE MAKING & MATURING

Wholebunch pressed. Tank and barrel fermented, each
variety separate. Aged in tank and barrel for 6 months.

ACCORDS METS/ VINS

Fruits de Mer, tapas, fromages tomme.

FOOD AND WINE MATCHING

Seafood platter, tapas, local cheeses, tomato sauces.

Alc by vol: 14.2%

SO2 libre/ free: 23ppm

pH: 3.48

Date de Mise/ Bottling date: Avril 2017



14% 75CL

