

Mas Cristine

MAS CRISTINE BLANC 2017

CÔTES DU ROUSSILLON

CÉPAGES / GRAPE VARIETIES

Grenache Gris 30%, Grenache Blanc 25%, Macabeu 25%
Roussanne 10%, Vermentino 5% Carignan Gris 5%

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: 25ppm

pH: 3.44

Date de Mise/ Bottling date: Avril 2018



14% 75CL

