

# Mas Cristine

## MAS CRISTINE BLANC 2019

CÔTES DU ROUSSILLON

### CÉPAGES / GRAPE VARIETIES

Grenache Gris 25%, Grenache Blanc 20%, Macabeu 27%  
Roussanne 18%, Vermentino 5% Carignan Gris 5%

### TERROIR

Graves / gneiss / schistes

### VENDANGE / HARVEST

Manuelle en comporte / By hand in small bins

### RENDEMENT / YIELD

24 hl/hectare

### VINIFICATION ET ÉLEVAGE

Pressureage grape entiere. Vinification a 16-20C.  
Elevage en cuve et barrique (50%, 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: 14.1%

SO2 libre/ free: 24ppm

pH: 3.45

Date de Mise/ Bottling date: Juin 2020



14% 75CL

