

# Mas Cristine

## MAS CRISTINE BLANC LE GRILL 2017

CÔTES DU ROUSSILLON

### CÉPAGES / GRAPE VARIETIES

Vermentino 40% Macabeu 60%

### TERROIR

argilo-calcaire / quartz / schistes

### VENDANGE / HARVEST

Manuelle / By hand

### RENDEMENT / YIELD

30 hl/hectare

### VINIFICATION ET ÉLEVAGE

Pressurage grappe entière. Fermentation cuve inox  
à 14-16C. Elevage en cuve.

### WINE MAKING & MATURING

Wholebunch pressed. Fermented in stainless steel  
at 14-16C. Aged in tank with early bottling.

### ACCORDS METS/ VINS

Aperitif, tapas, pan tomate, salades, BBQ.

### FOOD AND WINE MATCHING

Aperitif, tapas, pan tomate, salads, BBQ.

Alc by vol: 13.7%

SO2 libre/ free: 26ppm

pH: 3.56

Date de Mise/ Bottling date: Janvier 2018.



14% 75CL

