

Mas Cristine

MAS CRISTINE BLANC LE GRILL 2021

CÔTES DU ROUSSILLON

CÉPAGES / GRAPE VARIETIES

Macabeu 50% Grenache blanc 30%
Vermentino 20%

TERROIR

argilo-calcaire / quartz / schistes

VENDANGE / HARVEST

Manuelle / By hand

RENDEMENT / YIELD

24 hl/hectare

VINIFICATION ET ÉLEVAGE

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

WINE MAKING & MATURING

Wholebunch pressed. Fermented in stainless steel
at 14-16°C. 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: 13.5%

SO2 libre/ free: 27ppm

pH: 3.30

Date de Mise/ Bottling date: Dec 2021.



13.5% 75CL

