



VIGNERONS
CATALANS



Photo Non Contractual

CUVÉE VAUBAN

A.O.P. Collioure
White Wine

Soil:

The Collioure vineyard grows on brown schist soil near the sea at the extreme point where the Pyrenees mountains meet the Mediterranean sea.

Grape varieties:

**60% Grenache gris, 30% Grenache blanc,
10% Marsanne, Roussanne, Vermentino.**

Production method:

After a careful double selection process in the vineyard and at the cellar, the Grenache Gris grapes pressed in whole bunches. The Vermentino is skin contact macerated for a few hours. Then all of the grapes are pressed using the Champagne method.

Ageing:

30% is fermented in wood, then aged 4 months in oak vats on the lees. The wine is the bottled early

Description:

A pale yellow colour with light green tints. Aromas of apricots and mixed exotic fruit. On opening the mineral aromas give way to the smell of the garrigue. The wine is fresh and full bodied on the palate with an explosive fruity final.

Serving suggestion:

Perfect with shellfish, grilled fish and poultry.

Serving temperature: Serve between 8 and 10°C.