

Domaine de
Collombe



TECHNICAL SHEET

DOMAINE DE COLLOMBE WHITE



VAR
Indication Géographique Protégée

TASTING NOTES

Shiny straw colour with opal reflections.
On the nose, notes of grapefruit, white fruits, white flowers.
On the palate, ample, beautiful balance, aromas of fruits and white flowers.
Pairings: oysters, seafood platter, fish in sauce, grilled sea bream.

Serve cold, between 8°C and 10°C (46°F - 50°F).

THE WINE ESTATE

Clay and limestone soils
Mediterranean climate
Agricultural productivity 50 hl/ha

GRAPES

100% Vermentino.

WINE MAKING PROCESS

The grapes are harvested at optimal maturity in order to preserve the maximum number of aromatic precursors. The harvest is carried out at night to keep the grapes fresh. The pressing takes place in an inert gas (nitrogen) press in order to avoid any oxidation of the juices. Then, the juices ferment slowly in thermo-regulated vats between 7° and 8°C. To extract the maximum amount of aromas, the bourbes macerate at 4°C for two weeks, and there are filtered and added to the fermentation vats. The best vats are then selected for a precise blend to obtain the desired profile for this cuvée.

SIZE 50cl, 75cl, 150cl

ALCOHOL 12% vol.

CELLARING 1 to 2 years

CAP WINE INTERNATIONAL

Domaine de Cantarelle
Route de Varages
83119 Brue-Auriac - France
T +33 (0)4 94 80 96 01
contact@capwineint.com
www.capwineint.com

