

Domaine de
Collombe



TECHNICAL SHEET

DOMAINE DE COLLOMBE RED



VAR

Indication Géographique Protégée

TASTING NOTES

Ruby colour.

On the nose, notes of black fruits and spices.

On the palate, supple attack, fragrant, black fruit and white pepper notes.

Pairings: prime rib, vegetable wok, duck breast skewers, goat/honey salad, lamb in mustard sauce.

Serve at room temperature, between 16°C and 20°C (61°F - 68°F).

THE WINE ESTATE

Clay and limestone soils

Mediterranean climate

Agricultural productivity 50 hl/ha

GRAPES

100% Syrah.

WINE MAKING PROCESS

The grapes are harvested at optimal maturity in order to preserve as many aromatic precursors as possible.

We harvest at night to keep the freshness of the grapes.

Pressing takes place in an inert gas (nitrogen) press in order to avoid any oxidation of the juices.

The juices then ferment in temperature-controlled vats, and numerous delestages are carried out. The vatting is long with a regular wetting of the cap of marc. Finally, malolactic fermentation is spontaneous and racking is carried out before maturing on fine lees.

SIZE 50cl, 75cl, 150cl

ALCOHOL 13% vol.

CELLARING 1 to 2 years

CAP WINE INTERNATIONAL

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