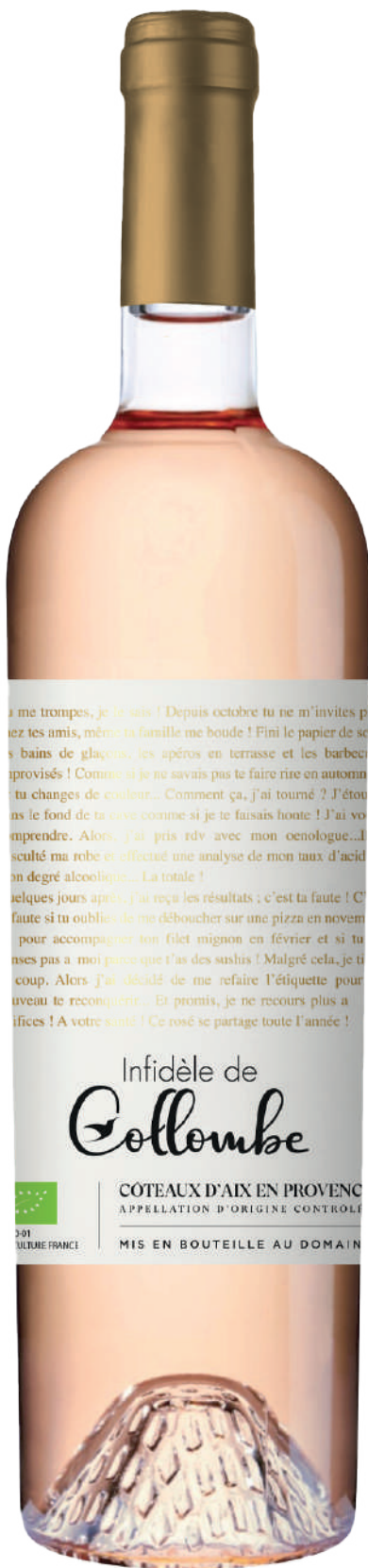


INFIDÈLE DE COLLOMBE



CÔTEAUX D'AIX EN PROVENCE
Appellation d'Origine Protégée



TASTING NOTES

Bright pomelo color.

On the nose, surprising vegetal notes on a fruity background and elegant background.

On the palate, citrus notes offering a nice balance and a nice finish. Airy impression

Pairings grilled prawns, marinated chicken brochettes with lemon, goat cheese with with grilled sesame.

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

70% Grenache, 10% Cinsault, 10% Syrah & 10% Rolle.

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 75cl

ALCOHOL 13% vol.

CELLARING 1 to 2 years

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