

Domaine de
Collombe



TECHNICAL SHEET

DOMAINE DE COLLOMBE RED

COTEAUX VAROIS EN
PROVENCE
Appellation d'Origine Protégée



TASTING NOTES

Pale ruby colour.

On the nose, aromas of red fruits, spices, cocoa.

On the palate, notes of liquorice and red fruits, spices, ample and fleshy.

Pairings: meat in sauce, soft cheese and chocolate desserts.

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

70% Cinsault, 20% Grenache & 10% 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 75cl

ALCOHOL 12,5% vol.

CELLARING 5 years

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