

Domaine de
Collombe



TECHNICAL SHEET

DOMAINE DE COLLOMBE ROSÉ

VAR

Indication Géographique Protégée



TASTING NOTES

Grapefruit and bright colour.

On the nose, dominant floral and fresh citrus notes.

On the palate, notes of grapefruit, light and fine wine.

Pairings: Sushi and sashimi, summer salads, seasonal fruit desserts.

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

30% Carigan, 20% Grenache, 20% Cinsault,
20% Cabernet Sauvignon & 10% Syrah.

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

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