

# CHATEAU ETANG DES COLOMBES



BLANC BOIS DES DAMES  
Appellation Corbières

Color : Straw yellow with lighter yellow hues.

Aroma : Vanilla with white flowers and honey.

Taste : Soft and full with a very persistent finish.

Ageing potential : 3 to 4 years.

Percentage of alcohol : 12°.

Soil : Clay-chalk ; pebbly.

Grape varieties : Grenache (old vines) and  
Bourboulenc.

Winemaking : Maceration on the skins. Cold  
pressing. Fermentation in barrels with batonnage  
and racking followed by maturation for six to eight  
months.

Serving : Ideal with fish served with sauce, fois  
gras and white meats. This wine is best decanted  
prior to serving.