

# CHATEAU ETANG DES COLOMBES



BLANC TRADITION  
Appellation Corbières

Color : Pale yellow with golden hues.

Aroma : Notes of exotic fruit and white flowers.

Taste : Well-balanced and rounded. Very fresh.

Ageing potential : 1 to 2 years.

Percentage of alcohol : 12°.

Soil : Clay-chalk soil ; pebbly.

Grape varieties : Grenache blanc, Maccabeu,  
Bourboulenc.

Winemaking : light maceration on the skins,  
pressing and racking. Fermentation under  
controlled temperatures for approximately 11  
days.

Serving : Seafood, grilled fish and shellfish.