

CHATEAU ETANG DES COLOMBES



GRIS DES COLOMBES
Appellation Corbières

Color : beautiful salmon pink with rose hues.

Aroma : Light blackcurrant and blackberry aromas with notes of pepper and nutmeg.

Taste : Very fruity on the palate and fresh.
Persistent aromas through to the finish.

Ageing potential : 1 to 2 years.

Percentage of alcohol : 12°.

Soil : Clay-chalk ; pebbly.

Grape varieties : Syrah, Mourvèdre, Cinsault,
Grenache noir.

Winemaking : Grape varieties vinified separately.
Light maceration and bleeding followed by
fermentation under controlled temperatures for
approximately 16 days.

Serving : A perfect summer wine to enjoy with
mixed salads, cold meats and cold cuts.