Fiche technique

AOP COLLIOURE - ROUGE 2015

CLOS DE PAULILLES • F- 66190 COLLIOURE MAISON CAZES

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Terroir: Terraces vines in bushes planted on vineyards in slaty slopes

(grey cambrian schists). Where is not possible to use machine. Mediterranean climate (hot and dry) very windy in

this wonderful and unic cove of Paulilles.

Grape Varieties: 60% Black Grenache

40% Syrah and Mourvedre

Vinification: Grapes harvested by hand sorted and destemmed for

maceration and alcoholic fermentation in stainless tank. Control of the temperature (25°C). Each varietal is vinified

separately.

Ageing: Ageing 15 months in full stainless tank. The blending is

done just before the bottling. Storage in air-conditioned

cellar before the selling.

NOTES:			

