Vinification of Collioure Blanc & Rosé

Blanc

Hand-picked harvest in the morning
Grenache Gris (80%)
Grenache Blanc (according to the vintage year)
Vermentino (20%)

Direct pressing

Rosé

Saignée (bleeding of a vat)
Grenache Noir
Mourvèdre

Settling of the must
(24 hours at 7°C)

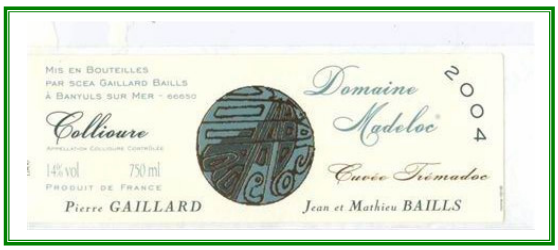
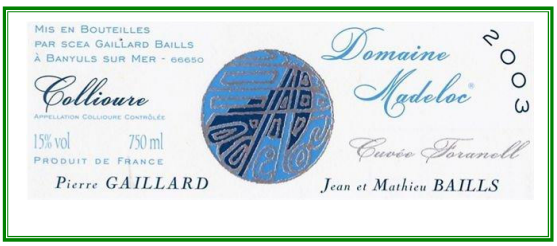
Alcoholic fermentation

Blanc	Rosé
In barrels Maximum temperature 18°C Idigenous yeast	In vats

Racking

Maturing

Blanc	Rosé
In barrels, on the lees Regular stirring 8 months	In vats

Collioure Blanc "Tremadoc"
The floral scent of acacia comes into the honeyed palate. This fresh and sinewy wine, with the roundness given by the wood, goes well with fish and white meats.

Collioure Rosé "Foranell"
Flavored and fleshy, this wine has characteristic strawberry and raspberry aromas that can run right through the meal. It can be served as an appetiser and makes a congenial partner to grilled meats.