



MAS CRISTINE CÔTES DU ROUSSILLON BLANC

£21.50

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SKU: FRMCCDRW

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15 years ago, an Englishman, Andy Cook, moved to the town of Collioure a few miles north of the Spanish border, attracted by the combination of sun, sea and affordable old vines. Today, he makes the Tramontane wines which we've supported for several years, and these new additions to our portfolio, the estate-grown Mas Cristine wines. Crafted from ancient low-yielding vineyards planted on steep schist soils, these have established a great reputation in France.

Viticulture: The estate is at the Southern edge of the Côtes du Roussillon Appellation, and has complex soils of schist, gneiss and gravel. Vines were first planted here around 1810, and the property today has magnificent holdings of Syrah, Grenache, Roussanne, Marsanne and Muscat. Viticulture is low intervention and now moving towards fully organic.

Grapes are harvested by hand with an average yield very low (28hl/hectare). The wholebunch is pressed and then the juice is fermented in tank and barrel. Each variety is vinified separated. The wine is aged for 6 months in tank and barrel.

Grape Varieties: Grenache Gris, Grenache Blanc, Macabeu, Roussanne, Marsanne, Carignan Gris.

Farming Practices: Contains Sulfites

Tasting Notes: Delicious, refined white of great poise and complexity. Aromas of honeyed pear and greengage, and a delightful palate with an almost creamy texture and lovely silky, mineral dry finish.

Food Match: Ideal with seafood, tapas and

cheeses.

Sugar Level: 2g/L

Closure: Diam

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