



MAS CRISTINE CÔTES DU ROUSSILLON ROUGE

£21.50

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SKU: FRMCCDRR

Categories: [Red](#), [Deep & Rich](#), [Syrah / Shiraz](#), [France](#), [Dry](#), [Mas Cristine & Tramontane](#), [£20 - £49.99](#), [Vegan](#)

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.

Winemaking: Grapes are sorted and destemmed then the maceration occurs in stainless steel vat for 20 to 30 days. 35% of the wine is aged in French barrels.

Grape Varieties: Syrah, Grenache Noir, Carignan Noir

Farming Practices: Contains Sulfites

Tasting Notes: Plump dark ripe aromatic cherry fruits, with hints of liquorice and pepper. Soft approachable ripe tannins roll out to a finish which is

refined and mineral

Food Match: Ideal with lamb, tagine or barbecue

Sugar Level: 2g/L

Closure: Diam

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