

CHATEAU LA COLOMBIERE

Vin Gris

Fronton

Technical information

Country: France
Region: South West
Appellation: Fronton
Grape Variety : 100% Négrette
Terroir : sand, clay, stones and silica
Age of the vines : 25 years

Vinification

We mainly use gravity to preserve the quality of the grapes and juices. Grapes are directly pressed in order get a pale pinky juice. Fermentation is being processed using natural yeasts with temperature controlled, to get better complex aromas and expression of grapes. There is no malo-lactic fermentation in order to keep the natural acidity of the wine. After filtration, Vin Gris is bottled in one day usually early in March.

Tasting notes

The Vin Gris, is a dry rosé 'blanc de noir' which preserves the taste characteristics of a white wine. It is both fruity and floral with peppery notes. Vin Gris express the Négrette Grape-Variety notes. Rich in spices, liquorice and peppery aromas with a refreshing finish.

Wine pairing:

This wine matches with sea-food, poultry, white meat, duck and grilled pork, and exotic cuisine,,... or just by the glass as an aperitif!

