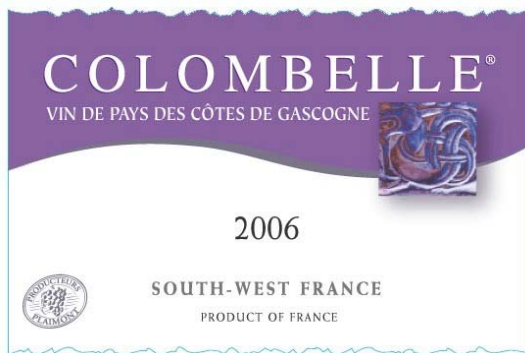


New Release! New Labels!
COLOMBELLE® 2006
VIN DE PAYS DES COTES DE GASCOGNE
Now available in red

RED WINE



Vineyard

Located in the heart of Gascony, the vineyard for the red Colombelle stretches over 200 ha on clay-silt soils. This area benefits from very good sun exposure and from a warm and dry micro-climate to favour the ripening of the grapes.

Key Components

- Merlot
- Tannat
- Cabernet

Vineyard Management

- Vines with limited stress (soil management, grass clearing)
- Limited leaf canopy to increase sun exposure
- South facing slopes for the Tannat and Merlot vines

Vinification

- Strict selection of the plots.
- Quality control of the harvest at time of reception.
- De-stemming and crushing of the grapes.
- Alcoholic fermentation followed by 6 to 8 days maceration in stainless steel vats.
- Collection of the free-run juice.
- Final blending.
- Stabilisation and cold clarification.
- Bottling in sterile conditions.

Wine Pairing

Serve cool: 12 – 13 °C

Colombelle red is nice on its own or to accompany daily meals: BBQ, pizza, lasagna, salad dishes, Mexican meals...

Winemaker Notes

“Garnet red colour with cherry-coloured tints. Fruity aromas of blackcurrant and red berries. A well balanced wine, round and silky in the mouth, with a fresh and fruity finish.”