

Grapes

65% Grenache Gris
35% Grenache Blanc

Region/Appellation

AOP Collioure

Alcohol by volume

14.50%

Residual Sugar

less than 0.25 g/l

pH

3.2

Total Acidity

6.16 g/l

Drinking Window

2024 - 2033

Tasting Guide



Tasting note printed

22/12/2024

Chrysopée Blanc, Sélection Parcellaire 2019 6x75cl

Winemaker Notes

Complex on the nose with notes of fleshy fruit such (apricots, peaches), followed by a floral bouquet. Full of minerality and salinity with great length on the finish.

Vineyard

The grapes come from vines growing in very old schist from the Primary era.

Winemaking

Vinification is carried out by the pressing of whole bunches. After a light settling at 12°C for 24 hours, the wine goes into demi-muid barrels. Alcoholic fermentation lasts several weeks. Ageing in demi-muid barrels lasts six months with stirring up of the lees (bâtonnage) over the first two months.

Vintage

An extremely hot vintage in the south of France, with rainfall at the end of the season providing much needed freshness.

Food match

Grilled and Roasted White Meats

Clam risotto

