

# DOMAINE DU MAS DE LA TOUR

AOP COSTIÈRES DE NÎMES

## TERROIR :

The soil is typical for the Appellation with smooth stones from alluvial deposits from the Rhone and Durance rivers. Limestone and clay soil.



## GRAPE VARIETIES

The planted grape varieties is typical of the Appellation: : 75% Grenache and 25% Syrah.



## WINEMAKING

Harvest at optimal maturity and always destemmed. After a cold maceration from 4 to 7 hours to obtain the good colour intensity, the liquid is racked from the tank. The alcohol fermentation begins after a cold settling on control temperature in order to favour the fruit expression. At the end of the alcoholic fermentation, the wines are racked twice and then assembled. They are then racked in refrigerated tank during 4 months.



## TASTING NOTES

Very intense rose-petal robe. The nose develops citrus and peach aromas. The mouth is vivid and well balanced. Serve at around 10°C. Accompaniment advice: barbecues, cold meat and exotic meal.



## AGEING POTENTIAL

To be enjoyed within a year of bottling.

