

COLLIOURE
LES ELMES

Brilliant ruby red. Highly polished, intensely ripe, fruity nose of cherry, tobacco leaf and laurel that develops grilled notes, dark chocolate, and forest floor as it evolves. Very supple attack in the mouth with superbly elegant, fine-grained tannins. The palate has more structure than the 2018 vintage, but remains beautifully fresh and taut, with notes of wild aniseed, golden tobacco and truffle that linger on the finish. A truly great Grenache of distinctly Mediterranean style that will delight all who love this grape and this exceptional terroir.

FICHE TECHNIQUE

Appellation
AOP Collioure

Millésime
2019

Cépages
Grenache 80%, Mourvèdre 10 %, Syrah 10 %

Production
25 HL / Ha

Degré
15. 5 % alc./vol

Terroir
Brown shale soils.

Vinification
The grapes are handpicked and then sorted and destemmed. Alcoholic fermentation at 28°C. Light pumping over for 10 minutes once a day for 15 days. One month in vat. Malolactic fermentation under the cap.

Élevage
Aged in oak barrel of one white wine during 6 months

PALMARÈS

James Suckling 2023
92/100

Guiche Hachette des vins 2023
1*

Grenache du Monde 2022
Gold Medal

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SARL AU CAPITAL DE 8918,70 EURO - SIREN 42947641900024 - TVA FR94 429 476 419



PALMARÈS

Blind Tasting Shangai 2021
15.5/20

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