

Colette

SUMMER TUBE

Côtes-de-Provence

Appellation d'Origine Protégée

Colette is a great provençal lady that has survived war difficulties and world changes with panache.

La Belle Collection created this Côtes-de-Provence with the prestigious Château de Saint-Martin (one of the 18 crus of Provence) for its freshness and authenticity to remain in our memories and our palates.



MILLÉSIME
2016

TERROIR
Interior Argens' valley.
Mudstones red shale in fine clays, silts and limestone vermiculated.

TYPE OF CULTURE
Trellised or goblet pruning vines.
Low yields (50hl/ha).

GRAPE
Grenache, Syrah, Cinsault,
Carignan

VINIFICATION
Direct pressing
Short and cooled maceration
(3 Hours) 13-15°C

TASTING
Served at 8 to 10°C.

GARB
Beautiful crystal clear pink color
with melon glints.

AT NOSE
Pretty intense nose, combining
red fruits and sweet notes of
British candies.

IN MOUTH
The attack is lively round and
harmonious. Then come the
aromas of crushed strawberries
and bananas. Good length
on the finish.

CHARACTER
Freshness, authenticity,
refinement, pleasure,
elegance but also
impertinence
and conventions refusal.

PAIRINGS
Salads, sushi, white meats...



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