



PETITE CUVÉE MADAME

Information

Vintage:	2018
Origin:	IGP Vin de Pays du Var, France
Grape-composition:	Syrah 30%, Grenache 20%, Cinsault 20% Mourvedre 20%, Cabernet Sauvignon 10%
Bottle size:	750 ml
Closure:	Screw cap
Alc vol :	12,5% vol.
Residual sugar:	<3 g/lit.
Producer:	Contemporary Wines

About the wine

Tasting notes: Light salmon coloured with aromas of English sweets that evolves on the palate with fine touches of red berries, white stone fruits and grapefruit as a perfect finish.

Food pairing: As an aperitif or together with grilled seafood and crispy salads

Ideal serving temperature: 10-12°C

Vinification: The grapes are gently pressed with pneumatic presses, to avoid extraction of tannins. In order to obtain a clear grape juice, it's racked before fermentation starts. The temperature is controlled and maintained at 18 °C throughout the fermentation, which lasts from 10 to 14 days. All steps are done under nitrogen atmosphere to avoid oxidation and preserve the quality of the wine.



Contemporary Wines Sweden AB

Grev Turegatan 29 A, 114 38 Stockholm | contact@contemporarywines.se

www.contemporarywines.se