



MINUTE PAPILLON

£32.00

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SKU: FRMP

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Founded in 2001 by Philippe and Nathalie Gard, Coume del Mas is a leading name in Collioure and Banyuls, where heroic viticulture still defines the landscape. The domaine spans just 14 hectares across 32 fragmented plots, many of which are situated on Cambrian schist terraces that are nearly impossible to mechanise. Some vines plunge dramatically toward the Mediterranean, while others climb up to 380 metres above sea level; however, all share the tension and minerality that this ancient terrain imparts.

Minute Papillon is a micro-cuvée made entirely from 50% Grenache Noir and 50% Syrah. Grapes are hand-harvested, destemmed, and sorted before being chilled to provide a cold soak before fermentation at 28 °C. Ageing is in barrels and tanks for 6 months. With yields of less than 25 hl/ha, this is a wine made in minute quantities but with maximum intention.

