



MAS NEGREL CADENET RED

AOP CÔTES DE PROVENCE - SAINTE VICTOIRE

WINE PROFILE

These gastronomic wines are the result of the selection of the oldest vines of the Estate and a complex vinification process. This cuvée has great ageing potential.

GRAPE VARIETIES

50% Grenache - 50% Syrah

VINIFICATION

Grapes harvested at full maturity, destemming.

Alcoholic fermentation at 30°C with punch down, pump over and rack.

Post-fermentation maceration for 10 days at 30°C with pump over.

Blending and ageing in French oak barrels (new to 4 years old).

TASTING NOTES

A fleshy, plush texture. An intense complexity of aromas going from spices to fruits. A rich and voluptuous finish. Serve at 18°C, perfect on a T-Bone.

FOOD PAIRING

This beautiful red “de garde” (for aging) can be enjoyed with red meat. In its youth with game meat or tasty meat like lamb. After some years, this wine can be pair with more delicate meat like prime rib of beef.

BOTTLE SIZE

Bordelaise : 75cl / 150cl / 300cl

MAS DE CADENET earl

Vin biologique AOP Côtes de Provence Sainte Victoire Contrôlée
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