



MAS NEGREL CADENET ROSÉ

AOP CÔTES DE PROVENCE - SAINT-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

70% Grenache - 30% Syrah

VINIFICATION

Early morning harvest (cool must at 10°C).

Destemming, crushing of the berries and skin maceration.

Alcoholic fermentation in French oak barrels (new to 5 years old).

Ageing for 8 months in oak barrels with lees stirring, blending.

TASTING NOTES

The nose is intense with notes of orange, quince and nutmeg. The attack is full and round on the palate. Rich aromas of honey, licorice and fruits. A smooth and long delicate finish. Drink at 14°C with tomato sauce specialties. A 5 years ageing potential.

FOOD PAIRING

This gastronomic rosé takes advantage from dishes based on tomatoes sauce such as lasagne, American sauce prawns, ...

It is definitively pairing well with classical spicy world food as Asian or Maghreb food.

A small aging for this special rosé is interesting

BOTTLE SIZE

Bordelaise : 75cl / 150cl

MAS DE CADENET earl

Vin biologique AOP Côtes de Provence Sainte Victoire Contrôlée
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