



MAS NEGREL CADENET WHITE

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

100% Rolle

VINIFICATION

Destemming, crushing of the berries and skin maceration.
Alcoholic fermentation in French Oak barrels (new to 5 years old).
Aging for 8 months in Oak barrels with lees stirring.

TASTING NOTES

A forward nose of flowers and beeswax. The mouth is opulent with aromas of citrus, pear and beeswax. Dense and complex with a long finish. Serve at 14°C.

FOOD PAIRING

This great white generally pairs with powerful fish with sauce. White meat with fresh spices could also be a nice match. After few years in your cellar, a mature cheeses selection will fit very well.

BOTTLE SIZE

Bordelaise : 75cl / 150cl

MAS DE CADENET earl

Vin biologique AOP Côtes de Provence Sainte Victoire Contrôlée
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