



MAS DE CADENET RED

AOP CÔTES DE PROVENCE - SAINTE VICTOIRE

WINE PROFILE

The Mas de Cadenet cuvée is the Domaine's main production. It expresses best the exceptional terroir of the Sainte Victoire Appellation. These wines are dense, fruit forward and delicately fresh, thus reflecting the minerality of the terroir.

GRAPE VARIETIES

55% Syrah - 45% Grenache

VINIFICATION

Grapes harvested at full maturity, destemming.

Alcoholic fermentation at 30°C with open air pumping over and delestage.

Post-fermentation maceration for 5 days at 30°C with pumping over 8 months of ageing in oak barrels (French oak barrels, 4 to 7 years old)

TASTING NOTES

A rich violet red. The nose is intense of stewed black fruit, spices and gamey perfumes. This structured wine has powerful tones of black fruits and spices. Drink at 17°C with red meats.

FOOD PAIRING

This great wine has the richness of a Grand Vin as well as the pleasure of a young fruity wine. As a result, a large panel of pairing is possible from a simple BBQ to a long stew.

It deserves a medium aging from 8 to 10 years.

BOTTLE SIZE

Bordelaise : 37,5cl / 50cl / 75cl / 150cl / 300cl

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Vin biologique AOP Côtes de Provence Sainte Victoire Contrôlée
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