



## MAS DE CADENET ROSÉ

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

50% Grenache - 40% Cinsault - 10% Syrah

### VINIFICATION

Early morning harvest (must at 10°C), Picking of the grapes at rising maturity.

Destemming, crushing of the berries and skin maceration.

Low temperature alcoholic fermentation (18°C), rack of gross lees.

Blending of the grape varieties.

### TASTING NOTES

Clear and pale. Red fruits on the nose. The mouth is lively with layers of gooseberry and fruit drops. A delectable wine best served at 10°C.

### FOOD PAIRING

This fresh and elegant rosé can be enjoyed by itself. More of this a long after taste makes this wine gastronomic rosé, easy pairing with Mediterranean dishes (tartare, ceviche, ratatouille...) as well as exotic food.

### BOTTLE SIZE

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

### MAS DE CADENET earl

Vin biologique AOP Côtes de Provence Sainte Victoire Contrôlée  
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