



ARBAUDE RED

AOP CÔTES DE PROVENCE

WINE PROFILE

Arbaude is the name of the main plot of the 5 hectares planted under the Côtes de Provence Appellation. These delightful wines with intense fruit flavours are a perfect match for an aperitif with friends. They also pair really well with exotic food.

GRAPE VARIETIES

70% Syrah – 30% Grenache

VINIFICATION

Harvest at full maturity.

Destemming, pre-fermentation maceration at 15°C.

Alcoholic fermentation at 30°C, Malolactic fermentation.

Blending of the grape varieties and ageing in vats for 8 months.

TASTING NOTES

A deep red colour, scents of fresh black fruits going from blackcurrant to gooseberry. The mouth is round and supple evokes a basket full of black fruits with hints of liquorice and leather. Best drunk at 16°C with cold cuts or BBQ.

FOOD PAIRING

This fruity fresh and smooth red wine is perfect with delicatessen but a BBQ would be even better. No need to age, just open the bottle.

BOTTLE SIZE

Bordelaise : 75cl

MAS DE CADENET earl

Vin biologique AOP Côtes de Provence Sainte Victoire Contrôlée
GUY NEGREL, PROPRIETAIRE RECOLTANT, Chemin départemental 57 F-13530 Trets France

Tel : 33(0)4 42 29 21 59 – Email : famillegenrel@masdecadenet.fr

www.masdecadenet.fr

