



## ARBAUDE ROSÉ

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

35% Grenache - 35% Cinsault - 30% Syrah

### VINIFICATION

Picking of the grapes at rising maturity.

Night harvest (must at 10°C).

Destemming, crushing of the berries and pressing.

Low temperature alcoholic fermentation (18°C).

Blending of the grape varieties.

### TASTING NOTES

Clear and bright colour. Intense Citrus and red currents on the nose. The dry mouth is full and lively with layers of gooseberry and fruit drops. A lively wine best served at 10°C.

### FOOD PAIRING

This rosé can be enjoyed during the aperitif with raw ham, cherry tomatoes, tapenade... but you can also enjoy it with coloured dishes like Asiatic food or during a barbecue...

### BOTTLE SIZE

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

**MAS DE CADENET earl**

Vin biologique AOP Côtes de Provence Sainte Victoire Contrôlée  
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