



ARBAUDE WHITE

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

50% Ugni-blanc – 50% Rolle

VINIFICATION

Harvest at full maturity.

Destemming, crushing of the berries and skin maceration.

Low temperature alcoholic fermentation (18°C).

TASTING NOTES

This bright coloured wine has layers of kiwi, apple, citrus, white flowers and peach. The attack is crisp on the palate and the finish pleasant.

FOOD PAIRING

First year, this white wine can be enjoyed in aperitif with seafood.

Second year, the wine will be deeper and more adapted with a fish or goat cheese.

BOTTLE SIZE

Bordelaise : 75cl

MAS DE CADENET earl

Vin biologique AOP Côtes de Provence Sainte Victoire Contrôlée
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