



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
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





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

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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

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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 / 600cl

Provençale 75cl

MAS DE CADENET earl

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MAS DE CADENET WHITE

AOP CÔTES DE PROVENCE

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

100% Rolle

VINIFICATION

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.

TASTING NOTES

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

FOOD PAIRING

This taut white wine can be enjoyed first year in aperitif with seafood; second year, the wine will be deeper and more adapted with a fish. Third year, at rising maturity, it will be excellent with a poultry.

BOTTLE SIZE

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

MAS DE CADENET earl

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MAS DE CADENET

FAMILLE NEGREL
Depuis 1813



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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MAS DE CADENET

FAMILLE NEGREL
Depuis 1813



MAS NEGREL CADENET ROSÉ

AOP CÔTES DE PROVENCE - SAINTE VICTOIRE

WINE PROFILE

These gastronomic wines are the result of the selection of the oldest vines of the Estate and a complex vinification process. This cuvée has great ageing potential.

GRAPE VARIETIES

70% Grenache - 30% Syrah

VINIFICATION

Early morning harvest (cool must at 10°C).

Destemming, crushing of the berries and skin maceration.

Alcoholic fermentation in French oak barrels (new to 5 years old).

Ageing for 8 months in oak barrels with lees stirring, blending.

TASTING NOTES

The nose is intense with notes of orange, quince and nutmeg. The attack is full and round on the palate. Rich aromas of honey, licorice and fruits. A smooth and long delicate finish. Drink at 14°C with tomato sauce specialties. A 5 years ageing potential.

FOOD PAIRING

This gastronomic rosé takes advantage from dishes based on tomatoes sauce such as lasagne, American sauce prawns, ...

It is definitively pairing well with classical spicy world food as Asian or Maghreb food.

A small aging for this special rosé is interesting

BOTTLE SIZE

Bordelaise : 75cl / 150cl

MAS DE CADENET earl

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WINE PROFILE

These gastronomic wines are the result of the selection of the oldest vines of the Estate and a complex vinification process. This cuvée has great ageing potential.

GRAPE VARIETIES

100% Rolle

VINIFICATION

Destemming, crushing of the berries and skin maceration.

Alcoholic fermentation in French Oak barrels (new to 5 years old).

Ageing for 8 months in Oak barrels with lees stirring.

TASTING NOTES

A forward nose of flowers and beeswax. The mouth is opulent with aromas of citrus, pear and beeswax. Dense and complex with a long finish. Serve at 14°C.

FOOD PAIRING

This great white generally pairs with powerful fish with sauce. White meat with fresh spices could also be a nice match. After few years in your cellar, a mature cheeses selection will fit very well.

BOTTLE SIZE

Bordelaise : 75cl / 150cl

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MAS NEGREL CADENET RED

AOP CÔTES DE PROVENCE - SAINTE VICTOIRE

WINE PROFILE

These gastronomic wines are the result of the selection of the oldest vines of the Estate and a complex vinification process. This cuvée has great ageing potential.

GRAPE VARIETIES

50% Grenache - 50% Syrah

VINIFICATION

Grapes harvested at full maturity, destemming.

Alcoholic fermentation at 30°C with punch down, pump over and rack.

Post-fermentation maceration for 10 days at 30°C with pump over.

Blending and ageing in French oak barrels (new to 4 years old).

TASTING NOTES

A fleshy, plush texture. An intense complexity of aromas going from spices to fruits. A rich and voluptuous finish. Serve at 18°C, perfect on a T-Bone.

FOOD PAIRING

This beautiful red “de garde” (for aging) can be enjoyed with red meat. In its youth with game meat or tasty meat like lamb. After some years, this wine can be pair with more delicate meat like prime rib of beef.

BOTTLE SIZE

Bordelaise : 75cl / 150cl / 300cl

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