

  
**MAS DE CADENET**  
FAMILLE NEGREL  
*Depuis 1813*

  
**MAS DE CADENET**  
FAMILLE NEGREL  
*Depuis 1813*

**MAS DE CADENET** EARL  
Chemin D57, 13530 Trets France  
Tel : 33(0)4 42 29 21 59  
famillenegrel@masdecadenet.fr  
www.masdecadenet.fr



GRAND VIN  
CÔTES DE PROVENCE

# THE DOMAINE

The name Mas means Estate in Provençal (the local dialect), and Cadenet comes from Cade, which is a shrub from the juniper family. The Mas the Cadenet could be translated as “The Estate where junipers grow”. Therefore saying that the Mas de Cadenet is a typical Provençal Estate is an understatement.

The Mas de Cadenet is located in a breathtaking landscape at the bottom of the Sainte Victoire Mountain, near Aix-en-Provence. This scenery was a never ending inspiration for the Master of Impressionism, Paul Cézanne. So we could say that the “picture-perfect” Estate is like a painting!

The vine is inextricably linked to the land’s History as demonstrated by the fragments of amphorae dating back to Roman Times found on the property. But the history of the Mas de Cadenet starts in 1813 when the Negrel Family acquires the Estate.

The Mas de Cadenet is emblematic of Provence. It is a longstanding “Love Story” between a family and its land. Today Guy Negrel runs the Estate with the help of his children Maud and Matthieu Negrel.



## AWARDS

### CONCOURS GENERAL DE PARIS



Année	Couleur	Médailles
1979	Rouge	Bronze
1983	Rosé	Or
1983	Blanc	Bronze
1988	Rosé	Bronze
1988	Rouge	Or
1991	Rouge	Bronze
1992	Blanc	Or
1993	Blanc	Argent
1993	Rosé	Or
1997	Rouge	Argent
1997	Rosé	Or
1997	Blanc	Or
1998	Blanc	Or
1998	Rosé	Or
1999	Rosé	Or
2000	Rosé	Bronze
2000	Blanc	Or
2001	Rosé	Argent
2006	Rosé	Argent
2006	Rouge	Or
2007	Rosé	Argent
2007	Blanc	Bronze
2008	Rosé	Or
2009	Rouge	Or
2013	Rosé	Argent
2014	Rosé	Or
2015	Blanc	Argent

### OUR GASTRONOMIC PARTNERSHIPS

The ties we have developed with our prestigious partners are extremely rewarding. We proud ourselves of being on their wine list and consider an honor to be able to accompany them on their culinary journey.

Le Petit Nice \*\*\* | Marseille  
 Louis XV \*\*\* | Monaco  
 Les Trois Forts | Marseille  
 L’Epuisette \* | Marseille  
 La Chevre d’Or \*\* | Eze village  
 Pierre Reboul \* | Aix en Provence  
 Esprit de la Violette | Aix en Provence  
 Saint-Estève | Aix en Provence  
 Eden Roc | Cap d’Antibes  
 Château Saint Martin \* | Vence  
 L’Oasis \*\* | Mandelieu La Napoule  
 Fontaines d’Aragon \* | Montauroux  
 La bastide Saint Antoine \*\* | Grasse  
 La Coupole \* | Monaco  
 Coq aux champs \* | Soheit Tinlot en Belgique  
 Le sanglier des Ardennes en Belgique  
 L’abbaye de la Celle \* | La Celle  
 Le Phébus \* | Gordes  
 Auberge de Cassagne \* | Lepontet  
 La petite maison \* | Cucuron  
 Vallon de Valrugues \* | St Rémy de Pce

...

### THE GUIDES

For many years our work has been acclaimed by guides and wine specialists. Our press review is always available.



# THE VINEYARD

The vineyard is on a south facing plateau, 250 meters above sea level. Five hectares are in the Côtes de Provence Appellation and forty hectares are on the sub-appellation Côtes de Provence of Sainte Victoire.

The Mas de Cadenet produces 60% of rosé wines, 30% of red wines and 10% of white wines. The grape varieties grown in the vineyard are Rolle, Syrah, Grenache, Cinsault and Cabernet-Sauvignon. The yield of the vines is naturally kept low and ensures high quality wines (45hl/ha on average).

## THE ORGANIC CERTIFICATION

The Family strongly believes that organic farming is the best way to express the minerality and the nuances of the terroir.

It is also an ethic based on the « Respect » of the work accomplished by the ancestors and on the “Love” for future generations who will inherit this land.

The viticulture and the wine-making process are certified organic by the “Bureau Veritas”. This certification implies a mechanical work of the soil, organic treatment for the vine, animal manures, minimum input use in the wine making process.



## THE APPELLATION OF SAINTE VICTOIRE

Within the Côtes de Provence, the Sainte Victoire designated area brings out the potential of a Prime Wine Terroir. The unique combination of soil and climate has an important impact on the personality of the wines.

### THE SOIL

The strata are lime stones of the secondary Cretaceous and Jurassic. The superficial cover of the soil is made of cobbles washed down from the Sainte Victoire Mountain. The soil is made of 60% pebbles and 40% clay.

This poor, well-drained terroir favors low-yield resulting in intensely flavoured and structured wines.

### THE CLIMATE

It has the characteristics of a Mediterranean climate:

- Hot and dry summers, mild winters
- Heavy rainfall over a few days in autumn and spring
- A dry wind, the Mistral, which has positive effects on the vines health
- Abundant sunshine.

But the Sainte Victoire area benefits from a different climate from other areas of Provence. The Sainte Victoire Mountain on one side and the Sainte Baume range on the other create a natural barrier reducing rainfall and the maritime influence. Therefore creating a micro-climate closer to the continental climate with a lower amount of rain and the greatest variation in temperature in Provence.

### PRODUCTION CONSTRAINTS

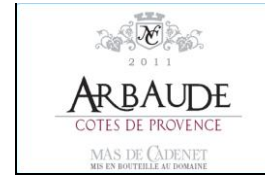
The specific Terroir of the Sainte Victoire has an important impact on the personality of the wines. In order to enhance the expression of the Terroir, we have a strict wine making process:

1. A selection of the best plots marked by limestone.
2. Well-suited grape varieties with a focus on Syrah and Grenache.
3. A lower yield than the Côtes de Provence.
4. A final tasting which grants the AOP Sainte Victoire if the quality is high enough.





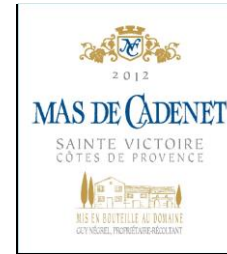
# THE CUVEES



## ARBAUDE

AOP CÔTES DE PROVENCE

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.



## MAS DE CADENET

AOP CÔTES DE PROVENCE – SAINTE VICTOIRE

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.



## MAS NEGREL CADENET

AOP CÔTES DE PROVENCE – SAINTE VICTOIRE

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.



## BICENTENAIRE

AOP CÔTES DE PROVENCE – SAINTE VICTOIRE

This wine was made to celebrate the 200 year anniversary of the Negrel Family in the Mas de Cadenet. Only 4500 bottles to celebrate the work of 6 generations of Negrel who built the reputation of the Estate.



## VIN CUIT

VIN DE TABLE FRANCAIS

A legendary dessert wine served in Provence for Christmas. This slow cooked wine reveals unusual toffee and smoky aromas with a perfect balance.

# ARBAUDE

AOP CÔTES DE PROVENCE



## ARBAUDE RED

### GRAPE VARIETIES

70% Syrah – 30% Grenache / yield : 50hl/ha

### 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 licorice and leather. Best drunk at 16°C with cold cuts or BBQ.

### BOTTLE SIZE

Bordelaise : 37,5cl / 75cl

## ARBAUDE ROSE

### GRAPE VARIETIES

35% Grenache - 35% Cinsault - 30% Syrah / yield: 55 hl/ha

### VINIFICATION

Picking of the grapes at rising maturity, early morning (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 intense colour. Red fruits on the nose. The mouth is lively with layers of gooseberry and fruit drops. A lively wine best served at 10°C.

### BOTTLE SIZE

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

## ARBAUDE WHITE

### GRAPE VARIETIES

50% Ugni-blanc – 50% Rolle / yield: 55hl/ha

### 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 peache. The attack is crisp on the palate and the finish pleasant.

### BOTTLE SIZE

Bordelaise : 37,5cl / 75cl



# MAS DE CADENET

AOP CÔTES DE PROVENCE – SAINTE VICTOIRE



## MAS DE CADENET RED

### GRAPE VARIETIES

55% Syrah - 45% Grenache / yield: 45hl/ha

### 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.

### BOTTLE SIZE

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

## MAS DE CADENET ROSE

### GRAPE VARIETIES

50% Grenache - 40% Cinsault - 10% Syrah / yield: 45h/ha

### 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.

### BOTTLE SIZE

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

## MAS DE CADENET WHITE

### GRAPE VARIETY

100% Rolle / yield: 45hl/ha

### 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.

### BOTTLE SIZE

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



# MAS NEGREL CADENET

AOP CÔTES DE PROVENCE – SAINTE VICTOIRE



## MAS NEGREL CADENET ROUGE



### GRAPE VARIETIES

45% Grenache - 45% Syrah - 10% Cabernet Sauvignon /yield: 35hl.ha

### 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.

### BOTTLE SIZE

Bordelaise : 75cl / 150cl / 300cl

## MAS NEGREL CADENET ROSE



### GRAPE VARIETIES

70% Grenache - 30% Syrah /yield: 35hl.ha

### 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.

### BOTTLE SIZE

Bordelaise : 75cl / 150cl

## MAS NEGREL CADENET BLANC



### GRAPE VARIETIES

100% Rolle /yield: 35hl.ha

### 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

### BOTTLE SIZE

Bordelaise : 75cl / 150cl

# *Cuvée Spéciale* BICENTENAIRE



*An exceptional cuvee to celebrate the 200th anniversary of the Estate. The Cuvée Bicentenaire is a limited edition of 4500 bottles to honour the work of 6 generations of Negrel.*

*A very different style of wine compared to the other cuvées of the Domaine. Bicentenaire is a selection of the 2 best plots of the Estate. It is the juicy and fresh expression of the Syrah.*

## ROUGE 2010

AOP CÔTES DE PROVENCE – SAINTE VICTOIRE



### GRAPE VARIETIES

Sélection parcellaire :

70% Syrah Fortunette plot

30% Grenache Figuières plot.

### VINIFICATION

Destemming of the grapes

Alcoholic fermentation at 30°C with hand punch down

Post-fermentation maceration for 10 days at 30°C, pumping over

Malolactic fermentation

Blending of the grape varieties

No filtration, No barrel ageing

### 2010 VINTAGE

A wet spring but no disease. Two well-timed rainfalls during the summer. A rich and well balanced vintage.

### TASTING NOTES

A bright violet colour. The palate is broad and deep with intense aromas of black fruit, violet, chocolate and fresh spices. The finish is delicate with airy tannins.

Serve at 18°C with gourmet food like quail or game birds.

### BOTTLE SIZE

Bordelaise : 75cl



# VIN CUIT DE PROVENCE

VIN DE DESSERT



## HISTORY

The “Vin Cuit”, cooked wine, is a tradition from Aix-en-Provence. The production of this long forgotten wine almost came to an end. Only a few old families of winemakers kept making this mythical wine.

The Vin Cuit is served for Christmas in Provence. It is drunk during the ceremony of “cacho-fio” and with the famous 13 desserts of Provence like the “gibassier”, nougat, dried fruits, calissons...

## VINIFICATION

The must is cooked in a cauldron over a wood fire. Once the must has reduced, the fermentation will take place in a vat. It is then aged for a few years in old oak barrels.

## TASTING

A deep amber colour with its aromatic nose and a rich bouquet of toffee, citrus, prunes, dried apricots, dry nuts... The mouth is full and round. The sweetness comes first, alcohol and vibrancy follow to give length and density. On the finish aromas of prunes and dried fruits again with its specific smoky notes due to the wood fire.

Chocolate, pastries, sweets are the pairing of choice.

## BOTTLE SIZE

Bottles: 50cl / 150cl

# INSTANT ETERNEL

SPARKLING



## THE SPECIFIC PROVENÇAL METHOD

Using its expertise in rosé making the Negrel Family created a high quality sparkling wine which transcends the Traditional Method.

## GRAPE VARIETIES

Rosé : 45% Grenache - 45% Cinsault – 10% Syrah

White : 100% Ugni-blanc

Selected grapes from the appellation AOC Côtes de Provence

## VINIFICATION

Harvest, maceration and racking.

Blending of the grape varieties for the Rosé

Alcoholic fermentation in vats

Bottling of the wine

Secondary fermentation triggered by frozen must (Provençal Method)

Aged 12 months on laths before disgorgement

## ROSE TASTING NOTES

A nice pale and luminous pink, typical of a Provence Rosé. Aromas of citrus, cherry and almonds on the nose. On the palate vibrant red fruit and a refined fizz with a pleasant liveliness. Serve cold (8°C) for the aperitif with salmon or with a light red fruit dessert like a strawberry charlotte.

## BOTTLE SIZE

75cl