



FAMILLE NEGREL

GRANDS VINS DE PROVENCE



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The Negrel Family is one of the oldest family of winemakers in Provence. They have been running the Mas de Cadenet Estate since 1813. This prestigious Estate belongs to the Côtes de Provence Sainte Victoire Designated Area.

In the spring of 2011, Maud & Matthieu Negrel created a new entity: "Famille Negrel". Using the best terroirs of Provence they vinify, blend and mature their wines according to the "Negrel style".

They wish to express the « House style », the personal taste of the family which made the reputation of the Estate. But above all, they want their wine to reflect the variety and the nuances of the terroirs of Provence.



IGP MÉDITERRANÉE

These local wines are made conforming to the vinification technics of Provence, creating a dry and fruity wine.

AOP CÔTES DE PROVENCE

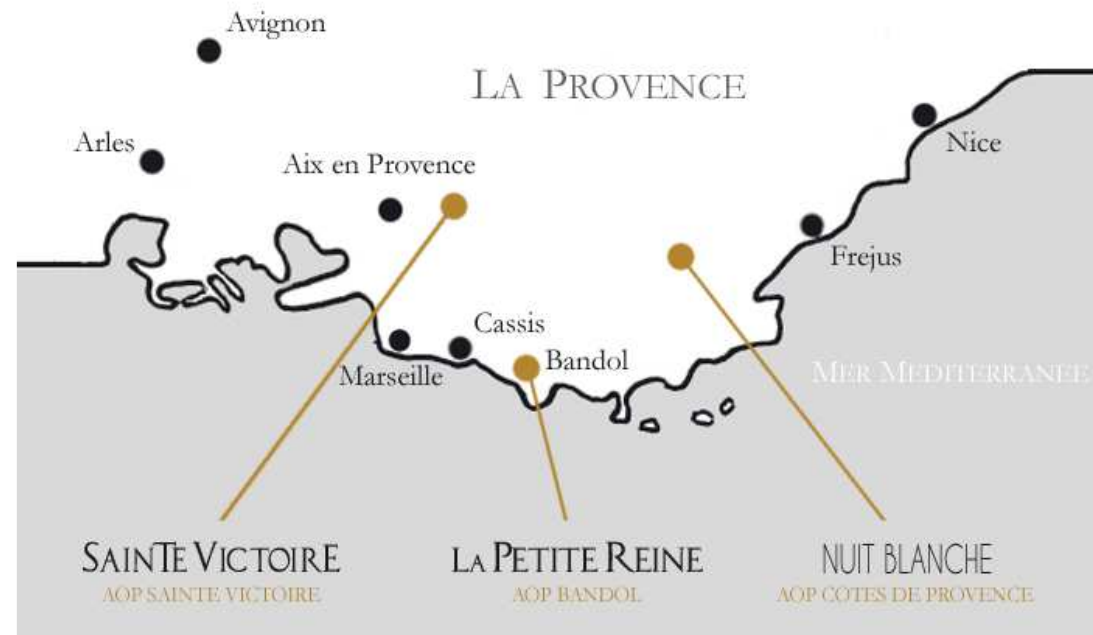
The vineyards of Provence are located between the Mediterranean sea and the foothills of the Alps. The soil is mostly clay and sandstone but in some areas, the presence of limestone and schist bring a mineral character to the wines. The key factor that gives the Appellation its unity is the Mediterranean climate, which allows for fruity and elegant wines.

AOP SAINTE VICTOIRE

This designated area is located at the foothills of the Sainte Victoire Mountain. The soil is made of limestone and calcareous cobbles washed down from the Mountain. The mountain ranges surrounding the area, create a micro-climate free of the maritime influence. The combination of terroir and stricter vinification rules (than in Côtes de Provence) gives the wines a mineral edge.

AOP BANDOL

The appellation of Bandol spreads over 8 villages. Thanks to the abundance of sunshine and the maritime influence, Mourvedre is the King Grape of Bandol. To assert the quality of these high class wines, a decree imposes strict rules of production.



HORIZON

IGP MEDITERRANEE

NUIT BLANCHE

AOP COTES DE PROVENCE

ORIGINE

AOP COTES DE PROVENCE – SAINTE VICTOIRE

LA PETITE REINE

AOP BANDOL

HORIZON

IGP MEDITERRANEE



Sea, Sun, cicadas and a Horizon of pleasure. This Rosé is made with the Provence "savoir-faire".

Soil: Sandstone

Yield: 90 hl/ha

Culture: Sustainable agriculture

HORIZON ROSE



Grape Varieties

Cinsault – Syrah

Vinification

Destemming, crushing of the berries and pressing

Low temperature alcoholic fermentation

Blending and filtration

Tasting Notes

Lightly coloured, with a delicate nose with scents of citrus and spices. The mouth is fruit forward and refreshing.

Serve as an aperitif at 8°C.

Bottle Size

Bordelaise 75cl

NUIT BLANCHE

AOP COTES DE PROVENCE



This cuvée is called "Sleepless night" since the winemakers harvest their grapes at night to avoid the strong sun of Provence. Nocturnal grape harvests insure fresher, fruitier and more generous wines. A wine to drink all night long!

Soil: sandstone and clay, south exposure

Yield: 55 hl/ha

Culture: sustainable agriculture



NUIT BLANCHE ROSE

Grape Varieties

Grenache – Cinsault

Vinification

Destemming, crushing of the berries and pressing

Low temperature alcoholic fermentation

Blending and filtration

Tasting Notes

A refreshing, dry and fruity rosé.

An attractive pale colour. On the nose, delicate scents of flowers. The mouth is elegant with a pleasant freshness on the finish. Serve at 10°C.

Bottle size

Bordelaise 75cl / 150cl



NUIT BLANCHE RED

Grape Varieties

Syrah – Grenache

Vinification

Harvested at full maturity, destemming

Alcoholic fermentation at 30°C – pumping-over and delestage

Malolactic fermentation

Blending and maturation in vats

Tasting Notes

An enticing red wine with character. The nose is intense, displaying notes of fresh red fruits and herbs. The palate is rich and supple, with a delicious red fruit opulence.

Bottle size

Bordelaise 75cl



NUIT BLANCHE WHITE

Grape Varieties

Rolle – Ugni Blanc

Vinification

Destemming, crushing of the berries and pressing

Low temperature alcoholic fermentation

Blending and filtration

Tasting Notes

A bright colour, scents of tropical and white fruits along with floral notes. The palate is elegant and fresh.

Bottle size

Bordelaise 75cl

ORIGINE

AOP COTES DE PROVENCE – SAINTE VICTOIRE



The Sainte Victoire designated area is known to be one of the best terroir in Provence for high quality wines. Freshness, minerality and elegance in the wines are due to this specific terroir.

Soil: limestone and clay - south exposure – 200-250 m of altitude

Yield: 40 hl/ha

Culture: sustainable agriculture

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ORIGINE ROSE

Grape varieties

Grenache – Cinsault - Syrah

Vinification

Picking at rising maturity

Destemming, crushing of the berries and skin maceration

Low temperature alcoholic fermentation

Ageing on lees, filtration

Tasting Notes

A light salmony pink colour. The delicate nose reveals scents of citrus and flowers. The palate is well balanced between freshness and depth. A food rosé, best served at 12°C.

Bottle size

Bordelaise 75cl / 150cl

ON REQUEST ONLY

ORIGINE RED



Grape Varieties

Grenache — Syrah – Cabernet Sauvignon

Vinification

Harvested at full maturity, destemming

Alcoholic fermentation at 30°C – pumping-over and delestage

Malolactic fermentation

Blending and ageing in oak barrels

Tasting Notes

A deep red colour. Strong scents of fresh black fruits and spices on the nose. The mouth is dense with black fruit aromas and supple tannins on the finish. Serve at 16-18°C.

Bottle size

Bordelaise 75cl / 150cl

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LA PETITE REINE

AOP BANDOL



The reputation of Bandol wines is built on its long history, its breathtaking location and the notoriety of great winemakers. This appellation could be considered as the "Small Queen" of Provence.

Soil for the Rosé wine: Sandstone at 100 - 250 m of altitude, south-east exposure

Soil for the Red wine: Clay and limestone, multiple exposure

Yield: 35 hl/ha

Culture: Sustainable agriculture

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LA PETITE REINE ROSE

Grape Varieties

40% Mourvèdre – 35% Grenache - 25% Cinsault

Vinification

Hand picking at full maturity

Destemming and crushing of the berries, pressing

Low temperature alcoholic fermentation

Maturing on lees and blending

Tasting Notes

A nice melon colour. Citrus and peach are present on the nose. A dense mouth with a balance of fruits and fresh spices.

A gastronomic rosé. Serve at 12°C.

Bottle size

Bordelaise 75cl



LA PETITE REINE RED

Grape Varieties

50% Mourvèdre – 20% Grenache - 20% Cinsault - 10% Carignan

Vinification

Hand picking at full maturity

Destemming

Temperature controlled fermentation

18 months of ageing in casks, blending.

Tasting Notes

A deep ruby colour. Strong perfumes of black fruits and spices. The mouth is round and opulent, with great character which expresses the true nature of Bandol red wines.

Bottle size

Bordelaise 75cl / 150cl

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