



ÉCHAPPÉE BELLE WHITE

AOP CÔTES DE PROVENCE

ORGANIC WINE

WINE PROFILE

This joyful and spontaneous cuvée can be discovered like an “Echappée Belle” in Provence. Coming from our terroir Côtes de Provence with predominantly clay, this wine offers intensity, generosity and a good balance. This delightful wine with intense fruit flavours is a perfect match for an aperitif with friends. It also pairs really well with exotic food.

GRAPE VARIETIES

75% Rolle - 25% Ugni-blanc

VINIFICATION

Ugni-blanc harvest at full maturity. Rolle picking of the grapes at rising 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

SAS FAMILLE NÉGREL, Mas de Cadenet, Chemin départemental 57, 13530 Trets - France
Tel : 33(0)4 42 29 21 59 - Email : famillegenrel@masdecadenet.fr - www.masdecadenet.fr

