



ÉCHAPPÉE BELLE RED

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

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.

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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