



## GRANDE GARDE ROSÉ

AOP CÔTES DE PROVENCE SAINTE VICTOIRE

*ORGANIC WINE*

### WINE PROFILE

Produced from a selection of ancient vines grown on the property and meticulously handled both on the vine and in the cellar, this vintage offers sublime, gastronomic wines with a long aging potential. Grande Garde is the vision of Négrel family of a fine wine from Provence.

### 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).

Aging 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

75cl / 150cl

**MAS DE CADENET Earl**