



MAS DE CADENET ROSÉ

AOP CÔTES DE PROVENCE SAINTE VICTOIRE

ORGANIC WINE

WINE PROFILE

Mas de Cadenet is the main wine produced by the vineyard. It best expresses the exceptional limestone terroir of the Sainte- Victoire appellation. These wines are full-bodied, seductively fruity and fresh, reflecting the minerality of the terroir.

GRAPE VARIETIES

45% Grenache - 45% Cinsault - 10% Syrah

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

This light pink wine with a beautiful mineral freshness, reveals delicate aromas of citrus, red fruits and flowers. In the mouth, the limestone soil brings balance and elegance, with a crispy length. Aromas bouquet is persistent throughout, offering fruity and salty final. A delectable wine best served at 10°C.

FOOD PAIRING

This fresh and elegant rosé can be enjoyed by itself. More of this a long after taste makes this wine gastronomic rosé, easy pairing with Mediterranean dishes (tartare, ceviche, ratatouille...) as well as exotic food.

BOTTLE SIZE

37,5cl / 50cl / 75cl / 150cl / 300cl / 600cl

MAS DE CADENET Earl