



GRANDE GARDE WHITE

AOP CÔTES DE PROVENCE

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, gastronomical wines with a long aging potential. Grande Garde is the vision of Négrel family of a fine wine from Provence.

GRAPE VARIETIE

100% Rolle

VINIFICATION

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.

TASTING NOTES

A forward nose of flowers and beeswax. The mouth is opulent with aromas of citrus, pear and beeswax. Dense and complex with a long finish. Serve at 14°C.

FOOD PAIRING

This great white generally pairs with powerful fish with sauce. White meat with fresh spices could also be a nice match. After few years in your cellar, a mature cheeses selection will fit very well.

BOTTLE SIZE

75cl / 150cl

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

