



GRANDE GARDE RED

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

GRAPE VARIETIES

50% Grenache - 50% Syrah

VINIFICATION

Grapes harvested at full maturity, destemming.

Alcoholic fermentation at 30°C with punch down, pump over and rack.

Post-fermentation maceration for 10 days at 30°C with pump over.

Blending and ageing in French oak barrels (new to 4 years old).

TASTING NOTES

A fleshy, plush texture. An intense complexity of aromas going from spices to fruits. A rich and voluptuous finish. Serve at 18°C, perfect on a T-Bone.

FOOD PAIRING

This beautiful red “de garde” (for aging) can be enjoyed with red meat. In its youth with game meat or tasty meat like lamb. After some years, this wine can be pair with more delicate meat like prime rib of beef.

BOTTLE SIZE

75cl / 150cl / 300cl

MAS DE CADENET Earl