



## MAS DE CADENET WHITE

AOP CÔTES DE PROVENCE

*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

100% Rolle

### VINIFICATION

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.

### TASTING NOTES

This bright coloured wine has layers of kiwi, apple, citrus, white flowers and honey. The attack is crisp on the palate and the finish pleasant.

### FOOD PAIRING

This taut white wine can be enjoyed first year in aperitif with seafood; second year, the wine will be deeper and more adapted with a fish. Third year, at rising maturity, it will be excellent with a poultry.

### BOTTLE SIZE

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

**MAS DE CADENET Earl**