

MAS DES BORRELS RED

AOC Côtes de Provence

The Wine Estate



In the heart of a preserved and authentic winegrowing valley, located between Hyères and La Londe les Maures, Mas des Borrels is a jewel of the Côtes de Provence appellation. Its 45 ha vineyard is the result of the patient work of five generations of winegrowers. The coastal character of the terroir gives the wines all their finesse and elegance.

At the beginning of the last century, the Garnier family created the vineyard. It develops it by acquiring the best vineyards, those perched on the hills of the Borrels Valley. In 2018, a new page was opened with the acquisition of the Domaine by Pascal Debon. He invested in replanting the vines and in the cellar for even better quality wines. Elodie Dieudonné is the new winegrower at Mas des Borrels. She led the conversion of the Domain into a High Environmental Value certification.

Solis
Clay and limestone

Climate
Mediterranean

Yield Efficiency
40 hl/ha

Wine making process

Harvesting is carried out manually. The berries are harvested at the peak of maturity to ensure a good balance between alcohol and acidity. The harvest in Provence is done before dawn to avoid oxidation of the berries in the sun and the grapes are kept cool in the cellar before pressing.

As far as vinification is concerned, pressing is direct. The juices are extracted cold and fermented in thermo-regulated stainless steel tanks at between 7° and 8° C.



Tasting



GRAPES

Grenache, Syrah & Cabernet



ALCOHOL

12% vol.



CELLARING

2 years



COLOUR

Intense Violin



NOSE

Aromas of red fruit stewed with a hint of garrigue



PALATE

Nice complexity, notes of liquorice and roasted coffee



PAIRINGS

Duck stuffed with olives, duck breast with figs, flowery cheese



SIZE

50 cl, 75 cl

