



TECHNICAL SHEET

MAS DES BORRELS ROSÉ

CÔTES DE PROVENCE
Appellation d'Origine Protégée
Premium wine



TASTING NOTES

Pale salmon colour with shades of nude.
On the nose, delicious notes of exotic fruits.
On the palate, finesse and elegance with a beautiful aromatic persistence.
Pairings: small Provence stuffed vegetables, anchovy, aioli and bouillabaisse.

Serve cold, between 8°C and 10°C (46°F - 50°F).

THE WINE ESTATE

Clay and limestone soils
Mediterranean climate
Agricultural productivity 40 hl/ha

GRAPES

55% Grenache, 15% Cinsault, 10% Syrah, 10% Mourvèdre & 10% Tibouren.

WINE MAKING PROCESS

The grapes are harvested at optimal maturity in order to preserve the maximum number of aromatic precursors. The harvest is carried out at night to keep the grapes fresh. The pressing takes place in an inert gas (nitrogen) press in order to avoid any oxidation of the juices. Then, the juices ferment slowly in thermo-regulated vats between 7° and 8°C. To extract the maximum amount of aromas, the bourbes macerate at 4°C for two weeks, and there are filtered and added to the fermentation vats. The best vats are then selected for a precise blend to obtain the desired profile for this cuvée.

SIZE 50cl, 75cl

ALCOHOL 12% vol.

CELLARING 2 years

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