



MAS DES BRESSADES

TRADITION

Mas des Bressades



APPELLATION

Costières de Nîmes

AGE OF THE VINES

From 10 to 40 years old

GRAPE VARIETIES

Roussanne 50%, Grenache Blanc 30%,
Marsanne 10%, Viognier 10%

SOIL

Rolled pebble soils from the Rhône

VINIFICATION

After skin maceration, fermentation is conducted in stainless tank. No malolactic fermentation.

TASTING NOTES

Grenache blanc brings minerality, Viognier brings aromas of apricot and peach and Marsanne remains more floral. A fresh attack characteristic of Roussanne supports this aromatic complexity bringing citrus notes and a mineral touch. Very pleasant.

PAIRINGS

This wine is perfect for a pleasant aperitif with friends. It will also go well with white meat or grilled fish.

MAS DES BRESSADES
ROUTE DE BELLEGARDE
30129, MANDUEL

T : 00 33 (0)4 66 01 66 00

WWW.MASDESBRESSADES.COM

