



# MAS DES BRESSADES

TRADITION

*Mas des Bressades*



## APPELLATION

Costières de Nîmes

## AGE OF THE VINES

From 15 to 40 years old

## GRAPE VARIETIES

Grenache 60%, Syrah 30%, Cinsault 10%

## SOIL

Rolled pebbles

## VINIFICATION

Fermentation in stainless tank, temperature control and ageing in concrete tank.

## TASTING NOTES

Its fresh and ripe blackcurrant nose is marked by aromas of spices. A frank, fresh and dense attack on the palate makes it a very delicious wine. Its beautiful length brings with it bewitching aromas of garrigue and reveals very sweet tannins. Powerful and pure in the mouth very elegant, fruity palate which has good length.

## PAIRINGS

A wine that goes well with all types of cuisine. However, your meats, even spicy, will enhance it.



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