



Mas des Bressades

MAS DES BRESSADES

LES VIGNES DE MON PERE



APPELLATION

Vin de France

AGE OF THE VINES

45 years old

GRAPE VARIETIES

Cabernet-Sauvignon 70%, Syrah 30%

SOIL

Rolled pebbles

VINIFICATION

5-week alcoholic fermentation followed by a short period of ageing in concrete vats

AGEING

The wine is aged for one year in oak barrels (new and one wine), during which it carries out its malolactic fermentation

TASTING NOTES

A powerful nose in which scents of oriental spices, cocoa, cherries and Cuban cigar blend elegantly. We advise you to wait 2 to 5 years before drinking it, and if you have the patience to wait longer, in 10 to 15 years, it will reveal its full potential.

PAIRINGS

This pretty bottle will go wonderfully with your spicy recipes of dishes with character.

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