

MAS LAS CABES

Jean Gardiés, wine-grower

In 1990 the family Gardiés bought Mas Las Cabes ; a fifteen hectares vineyard based in south of France, near Espira de l'Agly in Roussillon. Facing the Pyrenees mountains this terroir of black shistous soils enjoys a Mediterranean climate.

A.O.C. CÔTES DU ROUSSILLON - FRANCE

■ Red wine



Grapes' varieties: Syrah 50%, Grenache noir 30%, Carignan 10%, Mourvèdre 10%. Organic production.

Vinification & maturation: 21 days traditional maceration.
Maturing 8 months, 1/3 in oak barrels and 2/3 in concrete tanks.

Ageing: 5-6 years

Tasting temperature: 16-18°C

Color: intense garnet-red robe with purple reflections.

Nose: complex - violet, liquorice and olives notes.

Mouth: the wine goes down smoothly and is generous, fresh, with very soft tannins and fruity notes.

Food matching, few ideas :
Grilled meat, duck breast, lamb chops
Cheese

