

CHATEAU MAS NEUF
COSTIERES DE NIMES
RHONE "PARADOX" ROUGE
2009

Syrah (50%), Grenache (15%), Mourvèdre (20%), Carignan (15%) Intense garnet color.

The nose reveals red fruits(raspberry, redcurrants) combined with subtle hints of eucalyptus. Aromas of very ripe fruit and leather. The palate is sensual and is distinguished by a good balance of freshness. Food and wine matching: Roast white meats, large cuts of beef.



Distributed by Elite Wines®

CHATEAU MAS NEUF
COSTIERES DE NIMES
RHONE "PARADOX" ROUGE
2009

Syrah (50%), Grenache (15%), Mourvèdre (20%), Carignan (15%) Intense garnet color.

The nose reveals red fruits(raspberry, redcurrants) combined with subtle hints of eucalyptus. Aromas of very ripe fruit and leather. The palate is sensual and is distinguished by a good balance of freshness. Food and wine matching: Roast white meats, large cuts of beef.



Distributed by Elite Wines®

CHATEAU MAS NEUF
COSTIERES DE NIMES
RHONE "PARADOX" ROUGE
2009

Syrah (50%), Grenache (15%), Mourvèdre (20%), Carignan (15%) Intense garnet color.

The nose reveals red fruits(raspberry, redcurrants) combined with subtle hints of eucalyptus. Aromas of very ripe fruit and leather. The palate is sensual and is distinguished by a good balance of freshness. Food and wine matching: Roast white meats, large cuts of beef.

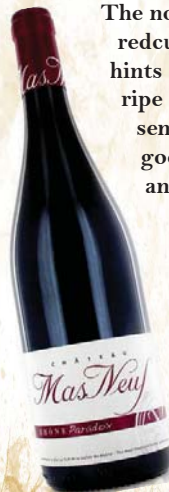


Distributed by Elite Wines®

CHATEAU MAS NEUF
COSTIERES DE NIMES
RHONE "PARADOX" ROUGE
2009

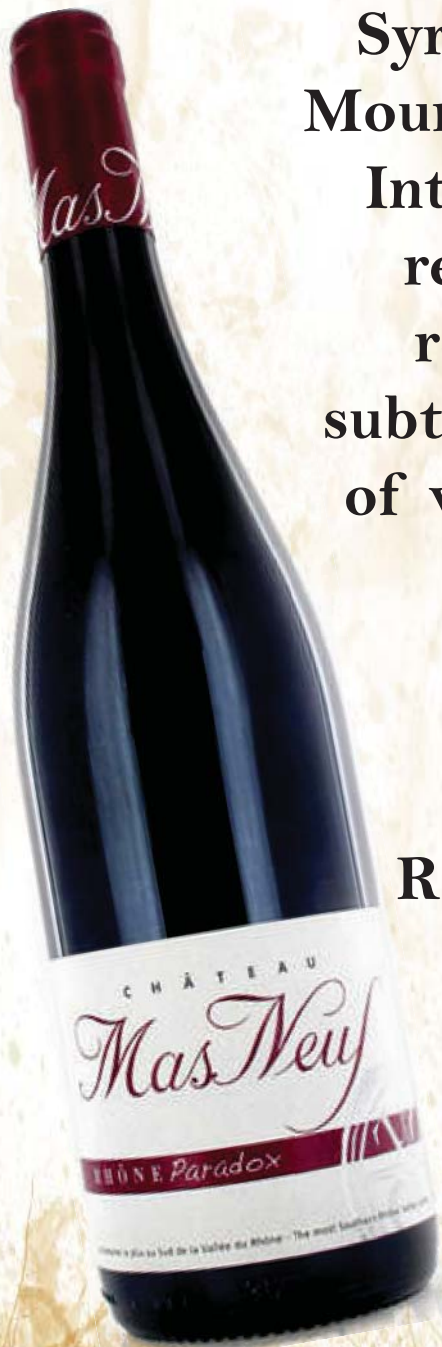
Syrah (50%), Grenache (15%), Mourvèdre (20%), Carignan (15%) Intense garnet color.

The nose reveals red fruits(raspberry, redcurrants) combined with subtle hints of eucalyptus. Aromas of very ripe fruit and leather. The palate is sensual and is distinguished by a good balance of freshness. Food and wine matching: Roast white meats, large cuts of beef.



Distributed by Elite Wines®

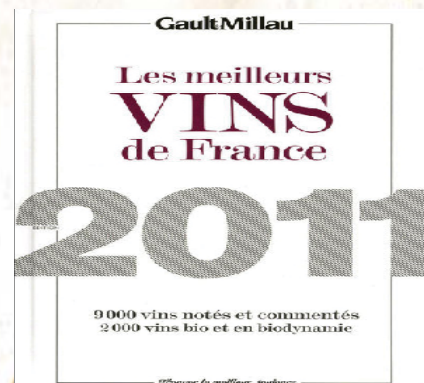
CHATEAU MAS NEUF
COSTIERES DE NIMES
RHONE "PARADOX" ROUGE
2009



**Syrah (50%), Grenache (15%),
Mourvèdre (20%), Carignan (15%)**

**Intense garnet color. The nose
reveals red fruits (raspberry,
redcurrants) combined with
subtle hints of eucalyptus. Aromas
of very ripe fruit and leather. The
palate is sensual and is
distinguished by a good
balance of freshness.**

**Food and wine matching:
Roast white meats, large cuts of
beef.**



Distributed by Elite Wines®