



AOC COSTIÈRES DE NÎMES

## "RHÔNE PARADOX"

### RED

**Grape Varieties:** Syrah (50 %), Grenache (15 %), Mourvèdre (20 %), Carignan (15 %).

**Tasting notes:** Dark, bright, garnet red. On the nose, notes of dark berries (blackcurrant, blackberry), pepper, cinnamon, nutmeg and bay leaf predominate. Gentle entry, full on the palate with a velvety, fresh finish. The fruit, mocha and spice aromas unfold with nice length.

**Cuisine:** Serve at 15-17 °C with lamb cutlets, Camargue bull sirloin. Will keep for 3 to 5 years.

### WHITE

**Grape Varieties:** Grenache blanc (65%), Roussanne (35 %).

**Tasting notes:** Clear, pale yellow with green highlights. Expressive on the nose, revealing aromas of fresh fruit (white peach, pear, citrus) and white flowers. Tight on the palate, with notes of white fruit, gingerbread and floral hints.

**Cuisine:** Serve at 10-12 °C with seafood, poutargue (pressed roe), cold pressed ham, goat's and sheep's cheeses. Will keep for 48 months.

### ROSÉ

**Grape Varieties:** Cinsaut (55 %), Mourvèdre (25 %), Syrah (10 %), Grenache noir (10 %).

**Tasting notes:** Soft pink colour, with sky coloured highlights. On the nose, a balance of fresh strawberries with notes of tarragon and fennel. Uplifting on the palate with the same range of small red berries (strawberry, raspberry) and beautiful lingering flavours.

**Cuisine:** Serve at 10-12 °C with fried red mullet, pissaladière pie, summer salads, grilled white meats, Asian dishes. Will keep for 48 months.

### Awards

[www.masneuf.com/awards](http://www.masneuf.com/awards)



750 ml,  
500 ml,  
375 ml,  
1500 ml



750 ml,  
500 ml,  
375 ml



750 ml,  
500 ml,  
375 ml