



# MAS DE REY

## COEUR DE CAMARGUE

### RED

**GRAPE VARIETIES:** Marselan: 60%  
Caladoc: 20%,  
Syrah: 20%

**GRAPE HARVESTING and WINE MAKING:**

The wine is made traditionally.

**TASTING NOTES:**

The Red Terre de Camargue has a purple colour lightened with tints of violet, An accurate nose with smoked licorice accents and stone fruits. The mouth is warm, it is necessary for its aromatic depth : a powerful wine with no embellishment.

**FOOD PAIRING SUGGESTIONS:**

It goes perfectly with red meat, cold meats and can also accompany cheese.

**SERVING TIPS:** Best served at 18° C.

It can be drunk now or can be kept for 3 to 4 years.

