



# MAS DE REY

## COEUR DE CAMARGUE

### WHITE

#### GRAPE VARIETIES:

Chasan: 60%  
Sauvignon: 20 %  
Petit Menseng , Gros Menseng : 20 %

#### GRAPE HARVESTING and WINE MAKING:

Grapes for the Prestige Reserves are harvested from the oldest plots on the estate. The wine is made traditionally. Ageing takes place in vats.

#### TASTING NOTES:

Coeur De Camargue adorns with a beautiful limpid gold dress. Heady nose with dominant floral background pear and apple acidulous. Pleasant bitterness in the mouth that binds to floral and fruity scents. The enveloping material is not excessively.

#### FOOD PAIRING SUGGESTIONS:

Ideal as an aperitif, it can be served with shellfish, fish that has been grilled or with a sauce.

#### SERVING TIPS: between 8-10 ° C.

It can be drunk now and can be kept for 2 years.

