



## **VALCARES 2019**

Wine designation : **Mas de Valérieole – Valcarès –**

IGP Vin de Pays des Bouches-du-Rhône – TERRE DE CAMARGUE

Colour : white

Varieties : pure variety Chardonnay

### **Organic farming**

Soil : Limestone, clay, sand and silt deposited by the Rhône

Vinification : 60% in concrete tanks and 40% in barrels

Elevage : The 40% vinified in barrels are aged on lees during 4 months.

Bottle : bordelaise « Elégance », 75cl.

Cork : 47 x 24 DIAM

Box : 6 standing bottles

Bottled at the property

Tasting notes: pale gold with a bright rim. Orange blossom nose, with citrus and pastry. A fresh, buttery palate with floral notes, with a soft finish. The long finish lets the wine's light sweetness show.

Service temperature : 12°

Gastronomic match : Valcarès is a food wine. Morel mushrooms in sauce, poultry in cream sauce, fish and cooked shellfish.

Setting the scene: This wine also works well as an aperitif. Try it with guinea fowl in morel sauce, or a meunière-style sole or even a monkfish stew. It is both an elegant and complex wine.



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