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## **SPECIFICATION SHEET**

### **CHAM CHAM 2017**

Wine designation : **Mas de Valériole – CHAM CHAM 2017**  
IGP Vin de Pays des Bouches-du-Rhône – TERRE DE CAMARGUE

Colour : White

Varieties : Chardonnay and Vermentino

Alc.Grade: 13.5%

### **Organic farming**

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

Harvest : parcellar selection. Nocturnal harvest of fully riped grapes.

Vinification : The must is sent into French oak barrels and ferment on.  
Stirring every week depending on the taste

Aging : in barrels of 400 liters for 12 months.

Bottle : Burgundy 75cl.

Cork : 49 x 24 Lafitte NO CORK TAIN'T guaranteed

Box : 6 laying down bottles

Bottled at the property

Tasting : Yellow with green hints. The nose is dominated by candied lemon aromas with vanilla, lime tree and butter notes.  
The attack is soft, ample mouth with a fresh and long final.

Serving temperature : 12°C

*Just a reminder : This is a wine of celebration, fine tables, soft and subtle lights ; a wine the cooks will want to accompany the wonders they would have made.*

