



LES RIEGES 2017

Wine designation : **Mas de Valériole – LES RIEGES Rouge**
IGP Vin de Pays des Bouches-du-Rhône – TERRE DE CAMARGUE

Colour : red

Varieties : pure variety Marselan, cross of Grenache/Cabernet Sauvignon

Organic farming

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

Harvest : nocturnal, at full ripeness

Vinification : 4 days long cold maceration, temperature controlled fermentation, followed by a second post-fermentation maceration of 15 days.

Aging : 30% are in barrels for 12 months, and then blended with the 70% kept in tanks.

Bottle : bordelaise « Elégance », 75cl.

Cork : 47 x 24 DIAM

Box : 6 standing bottles

Bottled at the property

Tasting : Intense colour of a shiny ruby. The nose is fresh, with crystallized cherry, violet and fresh liquorice aromas.

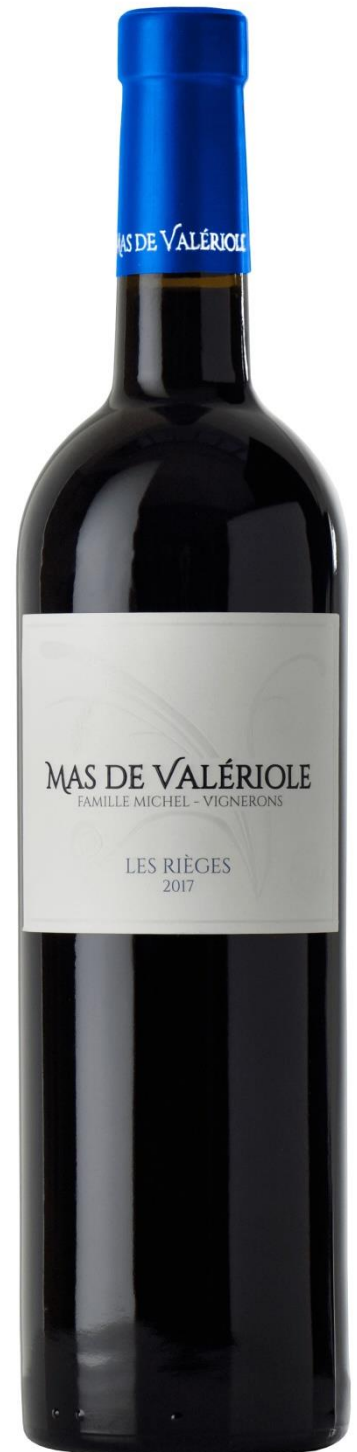
The attack is soft, the tannins are silky, the aromas are the same that the ones of the nose. The finish is persistent and soft.

Serving temperature : 18°C

Gastronomic match : Grilled duck breast, bull gardianne, Chateaubriand, Brie, Cantal 18 months, chocolate fudge.

Just a reminder: Ready to be tasted, this Marselan will support a 5 years aging.

A Sunday, among friends or family, a fine table, the smells of tasty meals, and Les Rièges...



Service commercial : Simon Chiuppi
Portable : 06.78.29.32.14
Tél : 04 90 97 10 41
Fax : 04 90 97 01 78

Patrick MICHEL, vigneron
Gageron – RD 36b
13200 ARLES - CAMARGUE

E.mail : simon@masdevaleriole.com
www.masdevaleriole.com