



MAS DE VALÉRIOLE
FAMILLE MICHEL



CHAM-CHAM *red* 2021



Wine designation: Cham-Cham Rouge - Mas de Valériole
IGP Pays des Bouches du Rhône - Terre de Camargue

Colour/tint: Red

Grape varieties: 100% Marselan*

* marselan= combination of grenache noir & cabernet-sauvignon

Alcoholic strength: 14%vol

Organic Vine Growing

Soil: Limestone, clay, sand and silt left behind by the Rhône

Harvest: Plot selection. Harvesting happened at night-time once the grapes were fully ripened

Wine-making process: Cold maceration for 4 days, temperature controlled during fermentation, followed by a post-fermentation during 15 days

Aging: Aged in 400 liters oak barrels for 18 months

Bottle: 75cl Burgundy

Cork: 49x24 Cork - No cork taint guaranteed

Box: 6 laying-down bottles

Tasting: Garnet-coloured wine. The nose is powerful and complex. Many aromas can be smelt: spices, cocoa, dark chocolate, tobacco, and also, bay leaf, blackcurrant and a hint of fresh mint. The aromas deepen and get more complex in the mouth, especially with cinnamon and woody hints. The mouth is full and voluminous, some saltiness carries the length on the palate; overall, this is a very fine and elegant wine.

Serving temperature: Slight decanting, to be served at 18°C

Food and wine pairings: Wild boar stew, “gardianne de taureau” (local bull stew), roasted duck, bull slab, deer stew, capon with chestnuts

Insight: Cham-Cham is charming, elegant and powerful : on a table, it can only be noticed. Its aromas fill the glass, and its complexity forces us to take some time to try and understand it. Perfect companion at big events, he will be unforgettable too.

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