



BEAUDUC 2018 - without sulfites added

Wine designation : Mas de Valérieole – Beauduc–

PGI Bouches-du-Rhône – TERRE DE CAMARGUE

Colour : red

Alcoholic content : 13%vol

Cépages : cépage pur MARSELAN (métis Grenache/Cabernet Sauvignon)

Varieties : pure variety MARSELAN (cross of Grenache/Cabernet Sauvignon)

Organic farming

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

Harvest : nocturnal

Vinification : 4 days long cold maceration, temperature controlled fermentation.

Bottle : bordelaise « Elégance », 75cl.

Cork : 47 x 24 DIAM

Box : 6 standing bottles

Bottled at the property

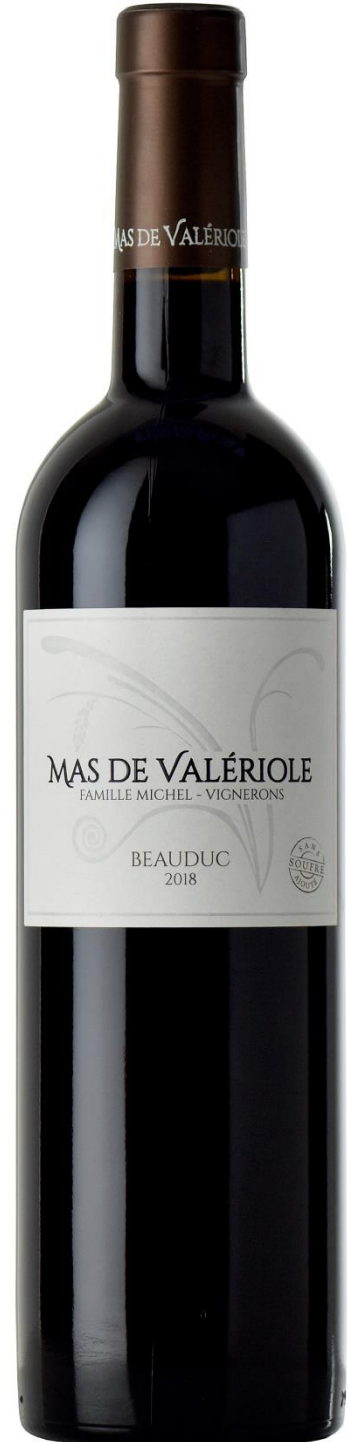
Tasting : Deep red colour with violet glints.

The nose shows notes of black fruits, fresh liquorice and violet. Mouth of liquorice, cherries and grey pepper. The tannins are soft and delightful. Fresh final.

Serving temperature : 16°C

Gastronomic match : this wine is nice for the aperitif. It matches perfectly a moussaka, a veal stew with spring vegetables, a fresh goat cheese, a fine summer Comté.

Just a reminder: Invite your friends, prepare a long table, and a delicious leg of lamb smelling of freshly cut thyme and rosemary from the hill. Shhh... serve them the Beauduc, and enjoy watching their delighted faces...



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