



## **CHARMENTIN 2019**

Wine designation : VALERIOLE – Charmentin –

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

Colour : white

Alcoholic Content : 13%vol

Varieties : Chardonnay 50% / Vermentino 50% (Rolle)

### **Organic Farming**

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

Harvest : nocturnal

Vinification : cooling of the grape before direct pressing. Control of the temperature during fermentation. Short aging on lees before blending.

Bottle : bordelaise Car

Cork : 44 x 24 DIAM

Box : 6 standing bottles

Bottled at the property

Tasting : pale colour with hints of green. The bouquet is fresh and lemony. The mouth, fresh with citrus notes, ends on a saline final, giving the wine its originality.

Serving temperature : 10°C

Gastronomic match : with fish Carpaccio, grilled fish, oysters, or any kind of seafood. Or for the aperitif.

*Just a reminder* : A taste of Méditerranée, the freshness of Charmentin that calls you back, tellines eaten with the fingers and the scent of fish being gently grilled ... A smell of holidays...



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