



# GRAND MAR *rosé* 2023



**Wine designation:** Grand Mar – Mas de Valérieole  
IGP Pays des Bouches du Rhône – Terre de Camargue

**Colour/tint:** Rosé

**Grape varieties:** 100% Caladoc\*

\* *caladoc* = combination of *grenache noir* & *malbec*

**Alcoholic strength:** 13%vol

## Organic Vine Growing

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

**Harvest:** At night-time

**Wine-making process:** Slight maceration before the juice is separated from the grape skins; low temperature fermentation.

**Bottle:** 75cl Bordelaise “Elegance”

**Cork:** Vinolok

**Box:** 6 standing bottles

**Tasting:** Deep baby pink colour in this full-bodied rosé. The nose is composed of white cherries, citrus fruits zests and vineyard peaches. The nose is overall dainty and elegant. The mouth is well balanced; the wine is delicate, well-structured, vivid and salty. The aromas evolve into passion fruit, guava and papaya flavours.

**Serving temperature:** 12°C

**Wine and food pairings:** crab salad, spicy shrimp skewer, spicy avocado toasts, rice with saffron, exotic fruit salad.

*Insight: A structured and complex rosé that can accompany you throughout an entire meal!*

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