



# VE white 2022



**Wine designation:** Vé Blanc de Valérieole - IGP Méditerranée

**Colour/tint:** White

**Grape varieties:** Colombard & Muscat Petits Grains

**Alcoholic strength:** 11.5%vol

**Organic Vine Growing**

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

**Harvest:** At night-time

**Wine-making process:** Cooling of the grapes, short skin-contact maceration at low temperature, and controlled fermentation.

**Bottle:** 75cl Bordelaise “VIP”

**Cork:** 44 x 24 DIAM

**Box:** 6 standing bottles

**Tasting:** Fruity, fresh and delightful white wine. There is no sugar left / that can be tasted in this wine even though the *Muscat Petits Grains* makes up most of the blend; the very nice aromas of this grape variety are present in this wine and are carried by the freshness brought in the blend by the *Colombard*.

**Serving temperature:** 10°C

**Wine and food pairings:** *apéritif*, spicy shrimps, foie gras terrine paired with pear chutney, Peking chicken with sesame seeds, fruit salad

*Insight: Vé is a southern exclamation intended to catch someone's attention : “ Oh ! “Vé” what a fine white that wine is!”*

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