



MAS DE VALÉRIOLE
FAMILLE MICHEL



FANFARON *red* 2023



Wine designation: Fanfaron - Valérieole

IGP Pays des Bouches du Rhône - Terre de Camargue

Colour/tint: Red

Grape varieties: Merlot & Cabernet-Sauvignon

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: Cooling of the grapes, 7 day-long skin-contact maceration at low temperature, and controlled fermentation.

Bottle: 75cl Bordelaise "Car"

Cork: 44x 24 DIAM

Box: 6 standing bottles

Tasting: Fine bright ruby colour. The nose is marked by wild strawberry and crushed red fruits aromas, with a dash of blackcurrant. The mouth is smooth, tannins can be felt but are overall well integrated and bring some structure to this light-bodied wine. Red fruit aromas get more precise on red cherry flavours.

Serving temperature: 16°C

Wine and food pairings: grilled beef, roasted lamb, grilled pork ribs, cold meats (=charcuteries), goat cheese.

Insight: Fanfaron is the ultimate "drinking buddy": he is the kind of friend who always agrees to come and have a drink, to chat for hours, and with whom one spends nothing but great times.

Sales :

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