



MAS DE VALÉRIOLE
FAMILLE MICHEL

CHAM-CHAM *white* 2021



Wine designation: Cham-Cham Blanc - Mas de Valériole
IGP Pays des Bouches du Rhône - Terre de Camargue

Colour/tint: White

Grape varieties: Rolle (*vermentino*) & Chardonnay

Alcoholic strength: 13%vol

Organic Vine Growing

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

Harvest: Plot selection ; harvesting happened at night-time once the grapes were fully ripened

Wine-making process: Fermented in French oak barrels

Aging: Aged in 400 liters oak barrels for 12 months

Bottle: 75cl Burgundy

Cork: 49x24 Cork - No cork taint guaranteed

Box: 6 laying-down bottles

Tasting: Golden colour with green hints. The nose is complex: mainly ripened lemon accompanied with notes of hawthorn, acacia, dried grapes, candied pineapple and hints of butter.

The mouth is voluminous/full-bodied and all the aromas that were smelt can be found in the mouth. Both the fineness and freshness contained in this aged wine part-take in its balance. It is smooth and fresh and the length is carried through a noticeable saltiness, typical of our soils.

Serving temperature: 12°C

Wine and food pairings: Poultry with a mushroom sauce, fish with a saffron sauce, fish Colombo, stuffed crab.

Insight: Cham-Cham is the kind of wine one opens for celebrations, the one you get on large tables with many guests; it is such a fine wine that it's always a pleasure to share it and come back to it to try and uncover all its secrets.



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