



# LES RIEGES *red* 2022



**Wine designation:** Les Rièges - Mas de Valériole

IGP Pays des Bouches du Rhône - Terre de Camargue

**Colour/tint:** Rouge

**Grape varieties:** 100% Marselan\*

\* *marselan* = combination of *grenache noir* & *cabernet-sauvignon*

**Alcoholic strength:** 13.5%vol

## Organic Vine Growing

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

**Harvest:** At night-time, when the grapes are fully ripened

**Wine-making process:** Cold maceration for 4 days, temperature controlled during fermentation, followed by a post-fermentation during 15 days

**Aging:** 30% aged in oak barrels for 12 months, 70% aged in concrete tanks and then blended all together before bottling

**Bottle:** 75cl Bordelaise "Elegance"

**Cork:** 47 x 24 DIAM

**Box:** 6 standing bottles

**Tasting:** Intense ruby colour. The nose is dense and evolves with airing. Aromas depict freshness (anise and mint) and complexity (garigue, bay leaf, fig, redcurrant, slight woody flavours). The mouth is very similar to the nose, it unveils a great freshness and good balance, especially thanks to its smooth tannins.

**Serving temperature:** 18°C

**Wine and food pairings:** grilled meat (beef ribs, duck breast fillet, bullsteak), butternut squash and mushrooms pie, Cantal aged 18 months, chocolate fondant.

*Insight: Marselan, greatest grape variety at Mas de Valériole, is the perfect partner for Sunday lunches: meat, grilled on the barbecue or smoked in the chimney, will be a perfect match with our Rièges.*

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