



# BEAUDUC *red* 2023



**Wine designation:** Beauduc - Mas de Valériole  
IGP Pays des Bouches du Rhône - Terre de Camargue

**Colour/tint:** Red

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

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

**Alcoholic strength:** 13%vol

**Organic Vine Growing - No added sulfites**

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

**Harvest:** At night-time

**Wine-making process:** Cold maceration, temperature controlled throughout the entire maceration process; no added sulfites.

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

**Cork:** 47 x 24 DIAM Cork

**Box:** 2 x 3 laying-down bottles

**Tasting:** Nice red colour with purple hints in this emblematic wine. Lots of fruits in the nose, especially black and red ripened fruits, wild raspberry, liquorice, a hint of violet and a dash of fresh mint. The mouth is well balanced, fresh and structured. The length on the palate is carried throughout notes of liquorice and violet.

**Serving temperature:** 16°C

**Wine and food pairings:** Good quality cold meats such as pata negra; wild boar terrine/pâté; stuffed red peppers; spaghetti with Napolitan sauce; fresh cheese.

*Insight: Just like the eponymous lighthouse, Beauduc is a wine that stands tall and proud amongst all of our wines. Beauduc now wears a family picture: Gustave, Maxime's great grand-father, was fishing mackerels at the very beach of Beauduc, on a summer day in 1937.*



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