



SPECIFICATION SHEET

CHAM CHAM 2016

Wine designation : **Mas de Valériole – CHAM CHAM 2016 Rouge**
IGP Vin de Pays des Bouches-du-Rhône – TERRE DE CAMARGUE

Colour : red

Varieties : pure variety Marselan, cross of Grenache/Cabernet Sauvignon

Organic farming

Soil : Limestone, clay, sand and silt deposited by the Rhône

Harvest : parcellar selection. Nocturnal harvest of fully riped grapes.

Vinification : 4 days long cold maceration, temperature controlled fermentation, followed by a second post-fermentation maceration of 15 days.

Aging : in barrels of 400 liters for 18 months.

Bottle : bourguignonne 75cl.

Cork : 49 x 24 Natural Cork without cork taint certified

Box : 6 standing bottles

Bottled at the property

Tasting : Powerful nose, cherry and red fruits notes, lightly toasted. The mouth is powerful, fresh with fudgy silky tannins. The finish shows notes of panettone. Great aging potential.

Serving temperature : 18°C

Gastronomic match : drink after a short decanting to accompany a stew, an Aubrac entrecote, a tournedos Rossini.

Just a reminder : This is a wine of celebration, fine tables, soft and subtle lights ; a wine the cooks will want to accompany the wonders they would have made.



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