



VE rosé 2023



Wine designation: Vé de Valériole – IGP Méditerranée

Colour/tint: Rosé

Grape varieties: Merlot & Caladoc*

* caladoc= combination of grenache noir & malbec

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, short skin-contact maceration at low temperature, and controlled fermentation.

Bottle: 75cl Bordelaise “VIP”

Cork: 44 x 24 DIAM

Box: 6 standing bottles

Tasting: Rosé wine with a charming baby pink colour. The nose carries aromas of sugary strawberry, small red fruits, small white flowers and citrus fruits. The mouth is truly pleasing and enjoyable, with aromas of green apples, lychee and mangos. It is a fresh, vivid and saline rosé.

Serving temperature: 10°C – 12°C

Wine and food pairings: the perfect companion for *an apéritif* under the trees, with some green olives, raw vegetables served with some hummus, a mixed salad and grilled fish.

Insight: Vé is a southern exclamation intended to catch someone's attention : “ Oh ! “Vé” what a fine rosé that wine is!”

Sales :

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