



VÉ 2019

Wine designation Vé de Valéριοle 2019
IGP Méditerranée

Colour : rosé

Alcoholic content : 13%vol

Varieties : Merlot - Caladoc - Cabernet-Sauvignon -

Organic Farming

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

Harvest : nocturnal

Vinification : cooling of the grapes before pressing. Control of the temperature during fermentation.

Bottle : bordelaise VIP

Cork : 44 x 24 DIAM

Box : 6 standing bottles

Bar code : 3760090730115

Bottled at the property

Tasting : Pale pink and shiny colour.
Fresh red fruits on the nose.
Fresh and crunchy mouth on notes of raspberry and grapefruit.
The finish have a nice length

Serving temperaure : 10°-12°C

Gastronomic match : refreshing wine. Ideal as an aperitif, it will match perfectly provençal food, mixed salads.

Vé [Interj] : Southern exclamation intended to attract the attention of the interlocutor.



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