



NENETTE rosé 2023



Wine designation: Nénette - Valériole

IGP Pays des Bouches du Rhône - Terre de Camargue

Colour/tint: Rosé

Grape varieties: Merlot & Cabernet-Sauvignon

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 "Car"

Cork: 44 x 24 DIAM

Box: 6 standing bottles

Tasting: Pale and shiny pink colour. The nose is truly pleasing with notes of strawberries, fennel, anise and citrus fruit. The mouth is fresh and vivid, smooth and dainty, the length on the palate is carried by some saltiness and flower aromas. Overall well-balanced and fresh.

Serving temperature: 10°C - 12°C

Wine and food pairings: aperitif, mixed salads, summer vegetables, grilled lamb, and any dessert made with strawberry.

Insight: By the pool or on a river shore, surrounded by friends who speak loudly and laugh even louder, a cork being unscrewed can suddenly be heard:

Nénette is being poured into the glasses!

The glasses chime, let the day begin!

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