



GRAND MAR 2022

Wine designation: **MAS DE VALERIOLE – GRAND MAR**
IGP Pays des Bouches-du-Rhône – Terre de Camargue

Colour/tint: rosé

Grape varieties: 100 % Caladoc

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: slight maceration before the juice is separated from the grape skins; low temperature fermentation.

Bottle: bordelaise « Elegance », 75cl.

Cork: 47 x 24 DIAM

Box: 6 standing bottles

Bottled at the property

Tasting: Deep baby pink colour in this full-bodied rosé. The nose is composed of white cherry, citrus fruits zests and vineyard peaches. The nose is overall dainty and elegant. The mouth is well balanced; the wine is delicate, well-structured, vivid and salty. The aromas evolve into passion fruit, guava and papaya flavours.

Serving temperature: 12°C

Wines & food pairings: crab salad, spicy shrimp skewer, spicy avocado toasts, rice with saffron, exotic fruit salad.

Useful reminder: *A structured and complex rosé that can accompany you throughout an entire meal!*



Sales : Guilhem Journeau
Mobile : +33.6.78.29.32.14
Office: 04.90.97.10.41

Patrick & Maxime MICHEL,
winemakers
Gageron – RD 36b
13200 ARLES - CAMARGUE

Email address :
commercial@masdevaleriole.com
www.masdevaleriole.com