



# KIPIK *sparkling white*

2022



**Wine designation:** Kipik – Mas de Valériole  
Vin de France

**Colour/tint:** White

**Grape varieties:** 100% Colombard

**Alcoholic strength:** 11.5%vol

**Organic Vine Growing**

**Soil:** Limestone, clay, sand and silt left behind by the Rhône

**Harvest:** At night-time

**Wine-making process:** Maceration on fine lees and fermentation at 18°C. Bottled at a density of 1000. Flying disgorgement.

**Bottle:** 75cl Transparent Champagne Bottle

**Cork:** Cap

**Box:** 6 standing bottles

**Tasting:** Golden colour with hints of green. The nose is elegant ; the aromas are composed of white flowers, box tree and citrus fruits. The mouth is truly pleasing, especially thanks to the dainty bubbles. Aromas evolve into ripened mango, lychee, elder berry and green apple. The mouth is overall fresh and charming.

**Serving temperature:** 10°C

**Food and wine pairings:** During « l'apéritif », paired with shrimp and pineapple skewers, coconut crab-cakes, salmon-shrimps-mango tartar, foie gras terrine with citrus fruit jelly.

*Insight: What if Pét' Nat' was to become the new beer ? It's light, charming and the bubbles are truly dainty. Our Kipik can easily replace its hopped counterpart: some change does one good sometimes, our Kipik will live up to your expectations!*

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