



NÉNETTE 2019

Wine designation : VALERIOLE –Nénette Rosé–
IGP Bouches-du-Rhône – TERRE DE CAMARGUE

Colour : rosé

Alcoholic content : 13%vol

Varieties : Merlot / Cabernet-Sauvignon

Organic farming

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

Harvest : nocturnal

Vinification : cooling of the grapes, short skin contact maceration before pressing. Control of the temperature during fermentation.

Bottle : bordelaise Car

Cork: 44 x 24 DIAM

Box : 6 standing bottles

Bottled at the property

Tasting : pale and shiny pink colour. Nose with red fruits. Mouth is crunchy gourmet, reminiscent of a fresh red fruit of griotte cherry and strawberry. Ends with a fresh finish.

Serving temperature : 10°-12°C

Gastronomic match : aperitif, mixed salads, southern vegetables, grilled lamb, and any dessert made with strawberry.

Just a reminder : some good friends laughing, the sound of glasses clinking, a picnic maybe... Nénette will match perfectly these good times.



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