



EMPREINTE *red* 2021



Wine designation: Empreinte - Mas de Valériole
(also known as "cuvée Lola")

IGP Pays des Bouches du Rhône - Terre de Camargue

Colour/tint: Red

Grape varieties: Marselan* & Cabernet-Sauvignon

* marselan = combination of grenache noir & cabernet-sauvignon

Alcoholic strength: 14%vol

Organic Vine Growing

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

Harvest: Plot selection. Harvesting happened at night-time once the grapes were fully ripened, a month after all the other grape varieties were harvested - 2021 vintage: very well-balanced and a splendid start to fall (« arrière saison » in French)

Wine-making process: Whole-grape fermentation in oak barrels ; controlled temperature ; grape-crushing ; maceration for 20 days after fermentation

Aging: Aged for 12 months in oak barrels (oak barrels that were used only twice before ; slight heating in the barrels)

Bottle: 75cl Burgundy

Cork: 49x24 Cork - No cork taint guaranteed

Box: 6 laying-down bottles

Tasting: Deep burgundy colour in this full-bodied red wine. Both at the nose and in the mouth are found profound aromas of cherries, black fruits and spices. There is a great personality in this wine that is as smooth as velvet to the palate; its tannins give it a great structure and its freshness is the final touch to its spectacular balance.

Serving temperature: Slight decanting, to be served at 18°C

Wine and food pairings: Deer stew, bull slab (bull meat from Camargue of course), roasted duck, aged cheeses.

Insight: Patrick and Jean-Paul both had 2 sons; now, the new generation is mostly made of girls: the first one is Lola, born in 2017. Her birth inspired the creation of this new "cuvée", a symbol of one of the family's core values: leaving a mark, "une empreinte", from one generation to the next...



Sales :

Guilhem Journeau

06.78.29.32.14

commercial@masdevaleriole.com

Patrick & Maxime Michel
Winemakers

Gageron - 13200 ARLES
CAMARGUE - France

Website :

www.masdevaleriole.com



MAS DE VALÉRIOLE
FAMILLE MICHEL



CHAM-CHAM *red* 2021



Wine designation: Cham-Cham Rouge - Mas de Valériole
IGP Pays des Bouches du Rhône - Terre de Camargue

Colour/tint: Red

Grape varieties: 100% Marselan*

* marselan= combination of grenache noir & cabernet-sauvignon

Alcoholic strength: 14%vol

Organic Vine Growing

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

Harvest: Plot selection. Harvesting happened at night-time once the grapes were fully ripened

Wine-making process: Cold maceration for 4 days, temperature controlled during fermentation, followed by a post-fermentation during 15 days

Aging: Aged in 400 liters oak barrels for 18 months

Bottle: 75cl Burgundy

Cork: 49x24 Cork - No cork taint guaranteed

Box: 6 laying-down bottles

Tasting: Garnet-coloured wine. The nose is powerful and complex. Many aromas can be smelt: spices, cocoa, dark chocolate, tobacco, and also, bay leaf, blackcurrant and a hint of fresh mint. The aromas deepen and get more complex in the mouth, especially with cinnamon and woody hints. The mouth is full and voluminous, some saltiness carries the length on the palate; overall, this is a very fine and elegant wine.

Serving temperature: Slight decanting, to be served at 18°C

Food and wine pairings: Wild boar stew, “gardianne de taureau” (local bull stew), roasted duck, bull slab, deer stew, capon with chestnuts

Insight: Cham-Cham is charming, elegant and powerful : on a table, it can only be noticed. Its aromas fill the glass, and its complexity forces us to take some time to try and understand it. Perfect companion at big events, he will be unforgettable too.

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MAS DE VALÉRIOLE
FAMILLE MICHEL

CHAM-CHAM *white* 2021



Wine designation: Cham-Cham Blanc - Mas de Valériole
IGP Pays des Bouches du Rhône - Terre de Camargue

Colour/tint: White

Grape varieties: Rolle (*vermentino*) & Chardonnay

Alcoholic strength: 13%vol

Organic Vine Growing

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

Harvest: Plot selection ; harvesting happened at night-time once the grapes were fully ripened

Wine-making process: Fermented in French oak barrels

Aging: Aged in 400 liters oak barrels for 12 months

Bottle: 75cl Burgundy

Cork: 49x24 Cork - No cork taint guaranteed

Box: 6 laying-down bottles

Tasting: Golden colour with green hints. The nose is complex: mainly ripened lemon accompanied with notes of hawthorn, acacia, dried grapes, candied pineapple and hints of butter.

The mouth is voluminous/full-bodied and all the aromas that were smelt can be found in the mouth. Both the fineness and freshness contained in this aged wine part-take in its balance. It is smooth and fresh and the length is carried through a noticeable saltiness, typical of our soils.

Serving temperature: 12°C

Wine and food pairings: Poultry with a mushroom sauce, fish with a saffron sauce, fish Colombo, stuffed crab.

Insight: Cham-Cham is the kind of wine one opens for celebrations, the one you get on large tables with many guests; it is such a fine wine that it's always a pleasure to share it and come back to it to try and uncover all its secrets.



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GUÉRITOU *red* 2023



Wine designation: Guéritou Rouge - Mas de Valériole
Vin de France

Colour/tint: Red

Grape varieties: Merlot mainly

Alcoholic strength: 13.5%vol

Organic Vine Growing - No added sulfites

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

Harvest: Manual harvest, early in the morning

Wine-making process: Fermented with natural and native yeasts, without added sulfites ; wine fermented in concrete tanks ; malolactic fermentation done

Bottle: 75cl Burgundy

Cork: DIAM 5

Box: 2 x 3 laying-down bottles

Tasting: Ruby colour. Pleasing nose with floral aromas (violet) and small red fruits (raspberry). It is smooth with hints of red pepper and well integrated tannins. Freshness and fruity aromas are the main qualities of this dulcet wine.

Serving temperature: to be opened 30min in advance and to be served at 16°C

Wine and food pairings: board of cold meats (charcuteries), drinks & buffet dinner / walking dinner, meat pastries, soft cheeses (St Félicien, Brie de Meaux)

Insight: Elixir created as a tribute to the founder of the estate: Docteur François Valériole. This wine will take care of your problems and heal them all!

« Guéritou » is a pun : the verb « guérir » in French means « to heal » and « tout » when spelt properly, means everything. So « guéritou » is the wine that heals everything.



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GUÉRITOU *orange* 2023



Wine designation: Guéritou Orange – Mas de Valériole
Vin de France

Colour/tint: Orange – Skin-contact wine

Grape varieties: 100% Rolle (*vermentino*)

Alcoholic strength: 12.5%vol

Organic Vine Growing – No added sulfites

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

Harvest: early in the morning

Wine-making process: a 15-day maceration followed by a malolactic fermentation

Bottle: 75cl Burgundy

Cork: DIAM 10

Box: 2 x 3 laying-down bottles

Tasting: Golden colour with green hints. The nose is pleasant, herbaceous, with main aromas of mint, tea, lychee and rose petal. The mouth is similar to the nose and gets more distinctive on peach, mango and fennel aromas. It is overall smooth and fresh.

Serving temperatures: 12°C

Wine and food pairings: Creole dishes and Oriental food such as jambalaya and couscous ; cheese party ; spicy guacamole ; peach soufflé

Insight: Elixir created as a tribute to the founder of the estate : Docteur François Valériole. This wine will take care of your problems and heal them all!

« Guéritou » is a pun: the verb « guérir » in French means « to heal » and « tout » when spelt properly, means everything. So « guéritou » is the wine that heals everything.

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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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BEAUDUC *red* 2023



Wine designation: Beauduc - Mas de Valériole
IGP Pays des Bouches du Rhône - Terre de Camargue

Colour/tint: Red

Grape varieties: 100% Marselan*

* *marselan*= combination of *grenache noir* & *cabernet-sauvignon*

Alcoholic strength: 13%vol

Organic Vine Growing - No added sulfites

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

Harvest: At night-time

Wine-making process: Cold maceration, temperature controlled throughout the entire maceration process; no added sulfites.

Bottle: 75cl Bordelaise "Elegance"

Cork: 47 x 24 DIAM Cork

Box: 2 x 3 laying-down bottles

Tasting: Nice red colour with purple hints in this emblematic wine. Lots of fruits in the nose, especially black and red ripened fruits, wild raspberry, liquorice, a hint of violet and a dash of fresh mint. The mouth is well balanced, fresh and structured. The length on the palate is carried throughout notes of liquorice and violet.

Serving temperature: 16°C

Wine and food pairings: Good quality cold meats such as pata negra; wild boar terrine/pâté; stuffed red peppers; spaghetti with Napolitan sauce; fresh cheese.

Insight: Just like the eponymous lighthouse, Beauduc is a wine that stands tall and proud amongst all of our wines. Beauduc now wears a family picture: Gustave, Maxime's great grand-father, was fishing mackerels at the very beach of Beauduc, on a summer day in 1937.



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GRAND MAR *rosé* 2023



Wine designation: Grand Mar - Mas de Valérieole
IGP Pays des Bouches du Rhône - Terre de Camargue

Colour/tint: Rosé

Grape varieties: 100% Caladoc*

* *caladoc* = combination of *grenache noir* & *malbec*

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: 75cl Bordelaise “Elegance”

Cork: Vinolok

Box: 6 standing bottles

Tasting: Deep baby pink colour in this full-bodied rosé. The nose is composed of white cherries, 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

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

Insight: A structured and complex rosé that can accompany you throughout an entire meal!

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LES RIEGES *red* 2022



Wine designation: Les Rièges - Mas de Valériole

IGP Pays des Bouches du Rhône - Terre de Camargue

Colour/tint: Rouge

Grape varieties: 100% Marselan*

* *marselan* = combination of *grenache noir* & *cabernet-sauvignon*

Alcoholic strength: 13.5%vol

Organic Vine Growing

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

Harvest: At night-time, when the grapes are fully ripened

Wine-making process: Cold maceration for 4 days, temperature controlled during fermentation, followed by a post-fermentation during 15 days

Aging: 30% aged in oak barrels for 12 months, 70% aged in concrete tanks and then blended all together before bottling

Bottle: 75cl Bordelaise "Elegance"

Cork: 47 x 24 DIAM

Box: 6 standing bottles

Tasting: Intense ruby colour. The nose is dense and evolves with airing. Aromas depict freshness (anise and mint) and complexity (garigue, bay leaf, fig, redcurrant, slight woody flavours). The mouth is very similar to the nose, it unveils a great freshness and good balance, especially thanks to its smooth tannins.

Serving temperature: 18°C

Wine and food pairings: grilled meat (beef ribs, duck breast fillet, bullsteak), butternut squash and mushrooms pie, Cantal aged 18 months, chocolate fondant.

Insight: Marselan, greatest grape variety at Mas de Valériole, is the perfect partner for Sunday lunches: meat, grilled on the barbecue or smoked in the chimney, will be a perfect match with our Rièges.

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VALCARES *white* 2023



Wine designation: Valcarès - Mas de Valériole
IGP Pays des Bouches du Rhône - Terre de Camargue

Colour/tint: White

Grape varieties: 100% Chardonnay

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: 70% vinified in concrete tanks & 30% vinified in oak barrels

Aging: The 30% vinified in oak barrels are then aged on lies for 4 months

Bottle: 75cl Bordelaise "Elegance"

Cork: Vinolok

Box: 6 standing bottles

Tasting: Golden colour with green hints. The nose has lemon verbena tea aromas, coupled with box tree, banana and acacia scents. The nose is complex and pleasing. The mouth is more intense on ripened banana flavours, grilled hazelnut and brioche. It's a voluptuous white wine, full-bodied and with a great freshness.

Serving temperature: 12°C

Wine and food pairings: buffet dinner/walking dinner, various sea food, cooked oysters, fish with a tomato & herb sauce, grilled poultry.

Insight : Valcarès is the « Milord » sang by Edith Piaf, he is invited to the table, he seats comfortably on a chair, and he stands there like a king! Be it a starter and a main course: he will go along with everything and everyone!

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FANFARON *red* 2023



Wine designation: Fanfaron - Valériole

IGP Pays des Bouches du Rhône - Terre de Camargue

Colour/tint: Red

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, 7 day-long skin-contact maceration at low temperature, and controlled fermentation.

Bottle: 75cl Bordelaise "Car"

Cork: 44x 24 DIAM

Box: 6 standing bottles

Tasting: Fine bright ruby colour. The nose is marked by wild strawberry and crushed red fruits aromas, with a dash of blackcurrant. The mouth is smooth, tannins can be felt but are overall well integrated and bring some structure to this light-bodied wine. Red fruit aromas get more precise on red cherry flavours.

Serving temperature: 16°C

Wine and food pairings: grilled beef, roasted lamb, grilled pork ribs, cold meats (=charcuteries), goat cheese.

Insight: Fanfaron is the ultimate "drinking buddy": he is the kind of friend who always agrees to come and have a drink, to chat for hours, and with whom one spends nothing but great times.

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CHARMENTIN *white* 2023



Wine denomination: Charmentin – Valériole
IGP Pays des Bouches du Rhône – Terre de Camargue

Colour/tint: White

Grape varieties: Rolle (*vermentino*) & Chardonnay

Alcoholic strength: 12.5%vol

Organic Vine Growing

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

Harvest: At night-time

Wine-making process: Pressing of the grapes followed by a short maceration; temperatures are kept under control; short aging on lees then blending

Bottle: 75cl Bordelaise “Caractère”

Cork: 44 x 24 DIAM

Box: 6 standing bottles

Tasting: White wine with a golden colour and green hints. The nose is fresh, citrusy, and overall based on citrus fruit. The mouth is fresh, vivid, and has a smooth texture. Its length on the palate is carried by its hint of saltiness, which is actually what makes it stand out amongst our other wines.

Serving temperature: 10°C

Wine and food pairings: grilled fish, oysters, seafood in general, goat cheese, mixed salads with tuna for example or hot goat cheese.

Insight: Charmentin is the kind of white wine that brings you back to your holidays; there is a taste of Méditerranée in this wine thanks to its saltiness that recalls the sea-side, Camargue oysters and evenings spent outside, enjoying the warm summer nights!

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MAS DE VALÉRIOLE
FAMILLE MICHEL



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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VE rosé 2023



Wine designation: Vé de Valériole – IGP Méditerranée

Colour/tint: Rosé

Grape varieties: Merlot & Caladoc*

* caladoc= combination of grenache noir & malbec

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 “VIP”

Cork: 44 x 24 DIAM

Box: 6 standing bottles

Tasting: Rosé wine with a charming baby pink colour. The nose carries aromas of sugary strawberry, small red fruits, small white flowers and citrus fruits. The mouth is truly pleasing and enjoyable, with aromas of green apples, lychee and mangos. It is a fresh, vivid and saline rosé.

Serving temperature: 10°C – 12°C

Wine and food pairings: the perfect companion for *an apéritif* under the trees, with some green olives, raw vegetables served with some hummus, a mixed salad and grilled fish.

Insight: Vé is a southern exclamation intended to catch someone’s attention : “ Oh ! “Vé” what a fine rosé that wine is!”

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VE white 2022



Wine designation: Vé Blanc de Valériole – IGP Méditerranée

Colour/tint: White

Grape varieties: Colombard & Muscat Petits Grains

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: Cooling of the grapes, short skin-contact maceration at low temperature, and controlled fermentation.

Bottle: 75cl Bordelaise “VIP”

Cork: 44 x 24 DIAM

Box: 6 standing bottles

Tasting: Fruity, fresh and delightful white wine. There is no sugar left / that can be tasted in this wine even though the *Muscat Petits Grains* makes up most of the blend; the very nice aromas of this grape variety are present in this wine and are carried by the freshness brought in the blend by the *Colombard*.

Serving temperature: 10°C

Wine and food pairings: *apéritif*, spicy shrimps, foie gras terrine paired with pear chutney, Peking chicken with sesame seeds, fruit salad

Insight: Vé is a southern exclamation intended to catch someone's attention : “ Oh ! “Vé” what a fine white that wine is!”

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BAG IN BOX *white* 2023



Wine designation: Bag-in-Box Blanc - Mas de Valériole
IGP Méditerranée

Colour/tint: White

Grape varieties: Chardonnay, Rolle (*vermentino*) & Colombard

Alcoholic strength: 12.5%vol

Organic Vine Growing

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

Harvest: At night-time

Wine-making process: All the work is done at low temperatures in order to preserve all the fruity aromas naturally present in the grapes.

Capacity: 3 liters, 5 liters, 10 liters

Pallets: 72 / 120 / 205

Bottled on the property

Tasting: Nice pale yellow colour with hints of green. The nose is fresh, kind of lemony, with hints of citrus fruits. The mouth is fresh, smooth and fruity; there is a good length, partly due to the saltiness present in the wine which is typical of our soils.

Serving temperature: 10°C

Wine and food pairings: Apéritif, grilled fish, oysters, sea food generally speaking.

Insight: This wine carries a Mediterranean taste: its freshness and saltiness definitely recall the sea-side; friends, Camargue oysters, a warm day, a sense of holiday!



Format 5L



Format 10L

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BAG IN BOX *red* 2023



Wine designation: IGP Méditerranée

Colour/tint: Red

Grape varieties: Merlot, Cabernet-Sauvignon & Petit Verdot

Alcoholic strength: 14%vol

Organic Vine Growing

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

Harvest: At night-time

Wine-making process: All the work is done at low temperatures in order to preserve all the fruity aromas naturally present in the grapes.

Capacity: 3 liters, 5 liters, 10 liters

Pallets: 72 / 120 / 205

Bottled on the property

Tasting: Fine bright ruby colour. The nose is delicate with hints of wild strawberries, liquorice and blackcurrant. The mouth is round and expressive on black fruits with few tannins. Fresh and silky final.

Serving temperature: 18°C

Wine and food pairings: Apéritif, cold cuts/deli meats (= charcuteries), lamb, goat cheese, ratatouille, beefsteak, roasted lamb.

Insight : On a warm Sunday at lunch-time, mid-april, you are surrounded by friends, chatting and laughing; lamb cutlets are already cooking on a plancha, and whilst it finishes cooking, you share with your loved ones a glass of Valériole red wine... What a day!



Format 5L



Format 10L

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Format 5L



Format 10L

BAG IN BOX *rosé* 2023



Wine designation: Bag-in-Box - Mas de Valériole
IGP Méditerranée

Colour/tint: Rosé

Grape varieties: Merlot & Caladoc*

* *caladoc* = combination of *grenache noir* & *malbec*

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, 4 day-long skin contact maceration at low temperature, and controlled fermentation.

Capacity: 3 liters, 5 liters, 10 liters

Pallets: 72 / 120 / 205

Bottled on the property

Tasting: The colour is similar to a rose petal. Passion fruits mixed with strawberry and cherry flavours compose the aromas that can be smelt. And the mouth is full with a nice freshness and is quite long on the palate.

Serving temperatures: 10°C - 12°C

Wine and food pairings: Apéritif, great as well with mixed salads, hot goat cheese salad, stuffed vegetables, grilled aubergines.

Insight: Just imagine: laying by the pool or by a water stream, surrounded by friends who speak loud and laugh even louder, suddenly you can hear the wine glasses being filled up : the Valériole rose is being poured! The wine glasses chime, let's toast to a beautiful day!

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