



## **FANFARON 2020**

Wine designation : VALÉRIOLE - FANFARON

IGP Pays des Bouches-du-Rhône – TERRE DE CAMARGUE

Colour : red

Alcoholic content : 13%vol

Varieties : Merlot - Cabernet-Sauvignon

### **Organic farming**

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

Harvest : nocturnal

Wine-making : cooling of the grapes, 4 days long skin contact maceration at low temperature, and controlled fermentation.

Bottle: bordelaise Car

Cork : 44 x 24 DIAM

Box : 6 standing bottles

Bottled at the property

Tasting : Fine bright ruby colour. The nose is delicate, lightly smoky, aromas of wild strawberries and blackcurrant. The mouth is ample on black fruits with silky tannins. Fresh and silky final.

Serving temperature : 16°C

Gastronomic match : grilled beef, roasted lamb, « charcuterie », goat cheese.

*Just a reminder : Let us imagine, friends sitting around a wide table, dry sausage from Arles, some nice grilled entrecotes, and Pélardon.*

*Let us imagine, two of us, in a fine little restaurant, the beef is soft and tasty, we are enjoying the Fanfaron and are ordering some cheese to empty the bottle.*



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