



MAS DE VALÉRIOLE
FAMILLE MICHEL



CHARMENTIN *white* 2023



Wine denomination: Charmentin - Valérieole
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!

Sales :

Guilhem Journeau

06.78.29.32.14

commercial@masdevaleriole.com

Patrick & Maxime Michel

Winemakers

Gageron - 13200 ARLES

CAMARGUE - France

Website :

www.masdevaleriole.com