

Mas de Valériole



Charmentin Blanc



At a Glance:

- **Appellation:** IGP Bouches-du-Rhône – Terre de Camargue
- **Encépagement:** Rolle / Vermentino (70%), Chardonnay (30%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 12.5-13.5%
- **Average Residual Sugar:** <5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From level parcels on alluvial deposits from the river Rhône
- **Soil Types and Compositions:** Sands and silt-rich loams deposited by the river Rhône
- **Vine Age, Training, and Density:** Trained in Cordon
- **Average Yields:** Controlled through pruning, debudding, and green harvesting
- **Average Harvest Date and Type:** Nighttime harvest to preserve freshness, usually early to mid-September

In The Cellar:

- **Fermentation:** After total destemming and a short cold soak, wine ferments with indigenous yeasts in stainless-steel tanks.
- **Pressing:** Pneumatic pressing
- **Time on Lees:** 3-6 months
- **Malolactic Fermentation:** Blocked via temperature
- **Élevage:** 3-6 months in stainless-steel tanks
- **Press Wine:** Wine is entirely from press wine
- **Fining and Filtration:** Plate filtration
- **Sulfur:** Applied only in small doses at bottling

In The Glass:

Mas de Valériole produces white wines as sprightly and evocative as their rosés, and we are excited to dip into their lineup here with the Charmentin. This is a wine anchored not so much by its acidity, which is adequate yet not assertive, as by the cleansing sense of bitterness left on the palate by the thick-skinned Rolle. A subtle hint of salinity weaves its way into the generous but restrained fruit, and the domaine's preference for low sulfur shows itself in the wine's lift and purity.