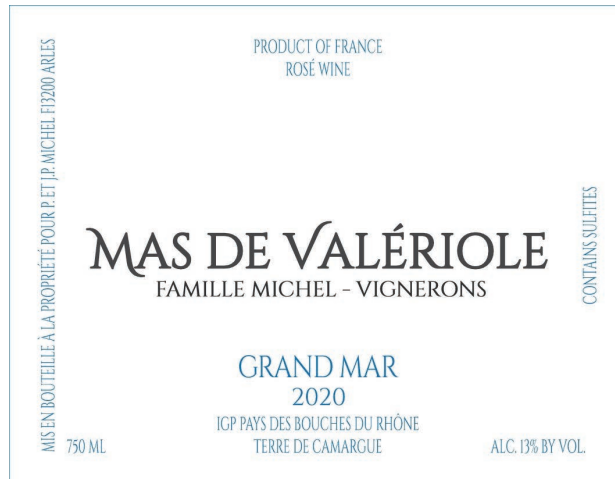


Mas de Valériole



Grand Mar Rosé



At a Glance:

- **Appellation:** IGP Bouches-du-Rhône – Terre de Camargue
- **Encépagement:** Caladoc (100%)
- **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:

“Grand Mar” is pure Caladoc, a crossing of Grenache and Malbec which is particularly well-suited to the deep south of France, given its resistance to coulure (uneven flowering). Macerated briefly before pressing like the “Nénette” above, it is slightly more assertive in its fruit character, with higher-pitched white cherries and a more penetrating impression of minerality on the palate. While no heavier than the “Nénette”, it is both finer and longer, with an overall sense of poise marrying nicely to its boisterous fruit.