

Mas de Valériole



Vé Rosé



At a Glance:

- **Appellation:** IGP Méditerranée
- **Encépagement:** Caladoc (70%), Merlot (15%), Marselan (15%)
- **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:

“Vé”—a local Provençal expression meaning “Look at that!”—is a blend of 70% Caladoc (a crossing of Grenache and Malbec), 15% Merlot, and 15% Marselan (a crossing of Grenache and Cabernet Sauvignon) from soils of sand and loam. Harvested at night to ensure that the bunches are cool upon entry to the winery, “Vé” is pressed directly and given a brief passage in stainless steel before bottling. Clocking in at a modest 13% alcohol, it offers bright, salt-tinged flavors of raspberry and ripe citrus fruits, with a sneakily long finish given its modest price.