



CLOS DES CENTENAIRES

AOP COSTIÈRES DE NÎMES

WHITE 2016
Roussanne 100%

TERROIR

Villafranchian rounded pebbles («galets roulés» in French), climate influenced by the proximity of the Mediterranean sea

TASTING NOTES

A nose of linden tree flower and citrus fruits, with a light toasty note. On the palate, it is full-bodied, but at the same time beautifully lively and mineral. Lay down at least two years before drinking

VINIFICATION AND AGEING

Vinification and ageing in small oak barrels (10 hL) and Bourgogne barrels (228 L)

SERVING TEMPERATURE : 12°

PEAK : 2019

WINE AND FOOD PAIRING

Scallop soup with truffle flavoured Paimpol beans

