



CLOS DES CENTENAIRES

AOP COSTIÈRES DE NÎMES

Rosé 2016
Cinsault 100%

TERROIR

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

TASTING NOTES

Light pink colour. On the nose, citrus fruits and fresh strawberries blend with tarragon. The mouth is taut and vivid, with fruity and floral hints which end on a saline and mineral final

VINIFICATION AND AGEING

Vinification in stainless steel tanks, cold fermentation (<18°C)

SERVING TEMPERATURE : 12°

PEAK : 2018

WINE AND FOOD PAIRING

Salad of baby squid, chorizo and fennel.
Risotto with clams and peas. Red mullet stuffed with backyard vegetables

