



# LES CENTENAIRES

AOP COSTIÈRES DE NÎMES

**WHITE 2017**

Marsanne 40%  
Roussanne 30%  
Vermentino 20%  
Viognier 10%

## TERROIR

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

## TASTING NOTES

Notes of delicate white fruits (pear and apricot) and white flowers. On the palate, it is round on the attack, while the finish does not lack minerality

## VINIFICATION AND AGEING

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

**SERVING TEMPERATURE :** 12°

**PEAK :** 2019

## WINE AND FOOD PAIRING

Red mullet fillets with olive oil

