



CLOS DES CENTENAIRES

AOP COSTIERES DE NIMES

White 2017

Roussanne 90%
Marsanne 10%

TERROIR

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

TASTING NOTES

Exotic nose mixing kumquat, calissons from Aix, acacia honey and anise. On the palate, the attack is onctuous followed by a fresh and mineral finish. The soft ageing highlights the smooth texture.

VINIFICATION AND AGEING

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

SERVING TEMPERATURE : 12°

PEAK : 2021

WINE AND FOOD PAIRING

Lobster salad, grilled sea bass, veal chop with morels

