



CLOS DES CENTENAIRES

*Le Clos des Centenaires*

**Cinsault Syrah 2017**

**Red**

**IGP Coteaux du Pont du Gard**



**Grape variety:** Cinsault 60%, Shiraz 40%

**Terroir :** Villafranchian rolled pebbles. Continental climate influenced by the proximity of the Mediterranean Sea.



**Vinification and ageing :** Vinification in concrete tanks, ageing on lees.



**Tasting notes :** Notes of blackcurrant and blueberry mixing with cherry on the attack. The texture is tense and dynamic with soft tannins and a great feeling of freshness.

**Food pairing :** Duck breast with fruits, pigeon.

Service temperature 16°C / 60°F.



**Peak :** 2022

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