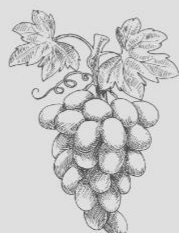




CLOS DES CENTENAIRES

*Le Clos des Centenaires*

**Luxe, Calme et Volupté 2018**  
**IGP Gard**



**Grape variety:** Cabernet Sauvignon 40%,  
Petit Verdot 40%, Merlot 10%, Shiraz 10%



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



**Vinification and ageing :** Vinification in  
concrete tanks, 12 months ageing in oak  
barrels previously used for one to three  
vintages.

**Tasting notes :** Nose dominated by  
fruits of the forest and sweet spices.  
Onctuous mouth and a finish with fine  
tannins.



**Food pairing :** Bull fillet steak, game  
meat and hard cheese.  
Service temperature 16°C / 60°F.

**Peak :** 2024

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