



CLOS DES CENTENAIRES

*Le Clos des Centenaires*

**Mélodie en Sous-Sol 2018**

**Red**

**IGP Pays d'Oc**



**Grape variety :** Grenache 70%, Cinsault 30%



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



**Vinification and ageing :** Vinification in concrete tanks, maturing on lees for 1 year.

**Tasting notes :** Nose dominated by fruits of the forest and sweet spices. It is fresh and elegant.

**Food pairing :** Pork cheek, roast lamb and hard cheese.

Service temperature 16°C / 60°F.



**Peak :** 2023

*Clos des Centenaires - Chemin des Salines - 30600 Vauvert - FRANCE*

*Phone : +33 4 66 88 85 61*

*vente@clos-des-centenaires.com*

*www.clos-des-centenaires.com / @clos.des.centenaires*