



LES CENTENAIRES

AOP COSTIÈRES DE NÎMES

RED 2016

Syrah 40%
Grenache 30%
Mourvèdre 20%
Carignan 10%

TERROIR

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

TASTING NOTES

Deep garnet colour. This wine is fresh in mouth, with hints of red berries and sweet spices. Deep and smooth. The touch on the palate is delicate

VINIFICATION AND AGEING

Vinification in concrete tanks, partially destemmed grapes

SERVING TEMPERATURE : 16°

PEAK : 2020

WINE AND FOOD PAIRING

Beef cheek stew, grilled meat

