

LE CAPRICE DE CLEMENTINE / ROSE 2016 / ELEGANT & FRUITY
AOP CÔTES DE PROVENCE



Le Caprice de Clémentine is a high quality AOP Côtes de Provence made with traditional Provence grape varieties.

The rosé in particular shows what can be achieved in Provence with dedication and skill. The blend is made from GRENACHE (50%) for its warm and inviting fineness and CINSULT (50%) for its lightness, elegance and fruity aromas.

Vinification: Direct pressure and controlled temperature during alcoholic fermentation in stainless steel tanks around 18°C. Filtration before vacuum bottling.

Tasting notes: Rounded and smooth, it has a touch of saltiness as well as dried red berry fruits and intense acidity. Resembles a pink robe made of designer silk. Fresh and pure nose, light, limpid, fruity, soft, delicate, elegant. Take a sip and you may hear the cicadas singing.

Wine pairings: A perfect wine to accompany traditional mediterranean buffet, as well as Caesar salad, club sandwich, grilled fish, sea food, stuffed vegetables, light cheeses, and also japanese sushi, thai cuisine, indian curries.

SHARE A MOMENT OF ART DE VIVRE IN PROVENCE WITH OUR ROSE WINE, **LE CAPRICE DE CLEMENTINE**. BE CHARMED BY THE FINEST AND MOST ROMANTIC MEDITERRANEAN WAY OF LIFE.

Since its creation in 1997, Les Valentines have constantly promoted sustainable winegrowing practices.

