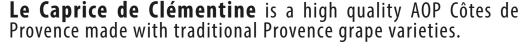
LE CAPRICE DE CLEMENTINE / ROSE 2016 / ELEGANT & FRUITY AOP CÔTES DE PROVENCE

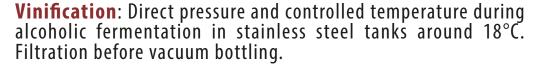








The rosé in particular shows what can be achieved in Provence with dedication and skill. The blend is made from GRENACHE (50%) for its warm and inviting fineness and CINSAULT (50%) for its lightness, elegance and fruity aromas.





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.

