

## LECAPRICE DE CLÉMENTINE ROSÉ 2017 AOP Côtes de Provence



This rosé is a reflection of what can be achieved in Provence. The blend of Grenache and Cinsault grapes invites a warm touch to the palate, and an elegant lightness of fruit aromas to the taste.

Grapes: 50% Granache, 50% Cinsault

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

Tasting Notes: Pale light pink in color, limpid and elegant. Fresh with berries and citrus. Very aromatic and refreshing.

**Aging:** Sip at 8/10°, within two years to preserve the best aromas

Pairings: Enjoy with Mediterranean cuisine

Size: 750ml

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