



ROSÉ



AOP Côtes de Provence

LE CAPRICE DE CLÉMENTINE ROSÉ 2019

CRISPY, FRUITY & ELEGANT

Share a moment of art de vivre with Le Caprice de Clémentine Rosé.

Le Caprice de Clémentine is a high quality AOP Côtes de Provence made with traditional grape varieties. The rosé in particular shows what can be achieved in Provence with dedication and skill. The blend is made from Grenache for its warm and inviting fineness and Cinsault for its lightness, elegance and fruity aromas.

Grapes: Cinsaut 50%, Grenache 50%.

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

Tasting notes: Pure nose with berries and citrus, light pink color, limpid. Well-balanced wine, fresh fruits are cut with acidity and given weight by a ripely spicy character. It's full in the mouth while remaining completely fresh, delicate and elegant.

Saline minerality on the palate to encourage another glass.

Drink at 46.5-50 degrees Fahrenheit within 2 years to keep the best aromas.

Food and wine pairings: Perfect wine to accompany traditional buffet, as well as Caesar salad, Club Sandwich, grilled fish, sea food, stuffed vegetables, light cheeses, and also JAPANESE sushi, sashimi, THAI cuisine, INDIAN curries.

Sizes available: 75 cl, 150 cl, 300 cl.

LES VALENTINES - 83250 LA LONDE LES MAURES - FRANCE

WWW.LESVALENTINES.COM T. +33 (0)4 94 15 95 50 - CONTACT@LESVALENTINES.COM