



# LE CAPRICE DE CLEMENTINE

AOP Côtes de Provence

**ROSÉ 2021**

CRISPY, FRUITY & ELEGANT

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

**Tasting notes:** Beautiful crystalline salmon color with mauve reflections, luminous, brilliant and limpid. Fresh and expressive nose, delicate, small red fruits, spices. Frank and graceful attack on the palate, silky, final on red fruit.

We recommend to drink rosé wines within 2 to 3 years of its production in order to enjoy it as a fresh and outstanding fruity wine. Le Caprice de Clementine rosé should not be served too chilled to keep intact all its fullness and aromatic expression.

**Wine pairings:** Serve as an aperitif accompanied by anchovy, tapenade, eggplant caviar, prawns tempura, seasonal salad, then over grilled fish, seafood, grilled meats ...



Eggplant caviar



Grilled fish



Seasonal salad

Cinsaut (50%),  
Grenache (50%)



40 years



2 to 3 years



8 to 10 °C  
46 to 50 °F



Direct pressure and controlled temperature during alcoholic fermentation around 18°C



Traditional culture, permanent ploughing, no weeding nor insecticides



75 cl, 150 cl, 300 cl