



LE CAPRICE DE CLEMENTINE

AOP Côtes de Provence

ROSÉ 2020

CRISPY, FRUIT-FORWARD, and 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: 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. There is a saline minerality on the palate to encourage another glass...

Wine pairings: Perfect wine to accompany traditional mediterranean buffet, as well as Ceasar salad, club sandwich, grilled fish, sea food, stuffed vegetables, light cheeses and also sushi, sashimi, Thai cuisine, Indian curries.

40 years



Cinsaut (50%),
Grenache (50%)



Traditional culture
no weeding
no insecticides



Direct pressure and
temperature controlled
fermentation



2 to 3 years



46 to 50 °F



The Pons Family

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"Joie de Vivre"*