



LE CAPRICE DE CLÉMENTINE

AOP Côtes de Provence

ROUGE 2022

FRESHNESS & DELICACY

Charming and aromatic, Le Caprice de Clémentine Rouge can be enjoyed slightly chilled during your aperitifs and meals with friends. With great richness and beautiful clarity, it reveals ripe tannins coated in fruity and spicy flavors.

Dress : Intense bright red

Nose : Clean and engaging with notes of blackcurrant and wild sloe

Aromas : Pure notes of ripe red fruits and Mediterranean spices

Food and wine pairings : Mixed salads, white meat, barbecues, Mediterranean dishes, fish



Vegetable salad



Ramen



Chicken farmer



Syrah (60%), Grenache (20%), Carignan (20%)



Traditional winemaking



40 years



Traditional culture, permanent ploughing, no weeding nor insecticides



3 to 4 years



18 to 20 °C



50 cl & 75 cl