



LE CAPRICE DE CLÉMENTINE

AOP Côtes de Provence

ROSÉ 2024

FRESHNESS & DELICACY

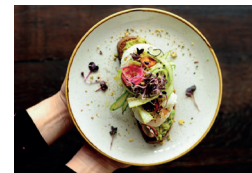
Tasty and harmonious, le Caprice de Clémentine rosé is the perfect wine for all your moments of sharing. It is a great rosé from Provence which develops explosive aromas of red fruits underlined by an expressive and silky attack.

Dress : Crystalline with salmon reflections

Nose : Expressive with notes of raspberry and pink grapefruit

Aromas : Frank notes of forest fruits

Food and wine pairings: Tapas, mixed salads, fish, seafood, white meats, Mediterranean dishes, Asian cuisine, fruity desserts



Avocado toast



Salmon steak



Sea bream carpaccio



Cinsault (50%),
Grenache (50%)



40 years



2 to 3 years



8 to 10 °C



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



Traditional culture,
permanent ploughing, no
weeding nor insecticides



50 cl, 75 cl, 150 cl & 300 cl