



LE CAPRICE DE CLÉMENTINE

AOP Côtes de Provence

BLANC 2023

FRESHNESS & DELICACY

Fresh and tasty, Le Caprice de Clémentine is the perfect ally for aperitifs with friends. Its full-bodied finish and its vivacity are associated with a creamy roundness for a light white wine.

Dress : Pale with mimosa yellow reflections

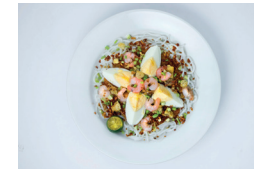
Nose : Expressive with fruity and iodized notes

Aromas : Notes of peach and lemony liveliness

Food and wine pairings : Tapas, Mediterranean salads, Asian cuisine, raw fish, shellfish and red fruit desserts



Halloumi salad



Shrimp noodles



Seafood platter



Rolle (50%),
Ugni Blanc (50%)



40 years
Mica-schist soil



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