

CLOS CENTEILLES



CAMPAGNE DE CENTEILLES
IN ALL SIMPLICITY

ABOUT THE CAMPAGNE...

Since its creation in 1990, this wine presents intriguing qualities: initially light and expressive, becoming fuller and more rounded as it ages in the bottle. A vertical tasting provides an insight into its evolving character that acquires many of its attributes from Cinsault. This is a variety with so much potential, but due to it being a difficult grape requiring specific conditions, many have resigned to simply using it to produce light reds or roses. Centeilles remains the first domaine to make reds from this grape that is suitable for ageing.

PERSONALITY AND TASTING...

With its soft fruits and spices, this is a mellow wine in which all elements come together in perfect harmony. We apply the basic principle that a vine given the time to ripen its grapes naturally will produce the best fruit. Beyond the initial easy drinking phase, we now know that after years of experience in winemaking that the Campagne De Centeilles will improve in the bottle and keep for many years.



THE DETAILS...

Classification:
AOC Minervois.

Varieties:
50 year old vines of Cinsault and Syrah.

Viticulture:
Exclusively harvested from handpicked grapes using sustainable methods of viticulture supported by the HVE (High standards for environmental concerns) certification.

Vinification:
Complete destemming before being traditionally foot pressed. Only naturally occurring yeasts are used that are native to the vineyard.

Maturation:
12 to 18 months in enamelled tanks with a further year inside the bottle.

Wine and food pairing: Displays finesse with all meats, poultry and game.

Serving and ageing:
Can be enjoyed immediately or aged for up to 15 years. Serve at 16°C.

Closure:
Green, Eco-friendly Burgundy style bottle with high grade natural cork.