

CC CLOS CENTEILLES



CAPITELLE DE CENTEILLES EXCEPTIONAL WINES

ABOUT THE CAPITELLE...

The siliceous stony soil covers cracked triassic sandstone that is more present here than on other parcels. With its known heating qualities and good filtration, it provides the perfect conditions for the cultivation of the difficult natured Cinsault. It is a variety responsible for the grand crus of the Languedoc during the 18th and 19th centuries, but in later years suffered from being planted in areas not suitable for its cultivation. And yet, with its strong trunk and outstretching branches, Cinsault has found its place and thrives at Centeilles where it has regained the reputation as a variety capable of producing exceptional wines.

PERSONALITY AND TASTING...

A lively and crisp mouth feel that develops a voluptuous texture, resulting in a balanced wine similar to that of the best Chiroubles or Julienas. Incorporating this, is a little added something that reminds us of its Mediterranean origins!



THE DETAILS...

Classification:
AOC Minervois.

Varieties:
From 50 year old vines of Cinsault.

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

Vinification:
De-stemmed, crushed and then foot pressed, the wine undergoes a super-long 8 week maceration in open vats where it develops unique qualities of elegance and finesse. Only naturally occurring yeasts are used that are native to the vineyard.

Maturation:
2 years in enamelled steel tanks, then aged for a up to another year in bottle.

Serving suggestions and ageing:
Makes the ideal accompaniment to pork tenderloin and feathered game. This wine can be enjoyed now but has a significant ageing potential up to 20 years. Serve at 17°C alongside game and roast meats.

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