

C CLOS CENTEILLES



WHITE

C DE CENTEILLES
EXCEPTIONAL WINES



ABOUT THE C BLANC

Along with its sibling, the C de Centeilles red, it's been a long road!: the time required to pull up old vines, leave the land to rest, complete a crop rotation in order to restore the soils natural balance, look for, find and propagate these ancient varieties (Araignan , Riveirenc gris , Riveirenc blanc) and then of course, plant and train the vines using the Lyre trellis method. Our desire was to succeed in making a complex wine with a good, crisp acidity in a Mediterranean climate. In the spring before the first harvest, we therefore decided to visit some winemaking friends in Chateauneuf-Du- Pape to learn from their experiences, their choice of varieties and what factors decipher the dates for their harvest. Didn't they all tell us that vinification was far easier for whites than for reds!?

PERSONALITY

These three native Languedoc varieties were made to be together! Each of their personalities complement one another with unique qualities : One gives aromas of maturity and adds body, another brings balance, whilst the last gives it acidity.

THE DETAILS

Classification:
IGP Côtes du Brian.

Varieties:
Araignan blan, Riveirenc gris, Riveirenc blanc and Grenache gris.

Viticulture:
Average yields of 40hl/ha; grapes are handpicked when the level of alcohol reaches a range of between 12 and 14 degrees. Exclusively harvested from handpicked grapes using sustainable methods of viticulture supported by the HVE (High standards for environmental concerns) certification.

Vinification:
Grapes are harvested in the early morning followed by a direct pressing and a slight racking of the must. No yeast is added and lees are stirred daily throughout the fermentation phase which is maintained at a temperature of 21 degrees.

Maturation:
After the end of the alcoholic fermentation, the wine is separated from its heaviest lees and stirred weekly. Bottling takes place at the end of May the following year. (most importantly, no oak ageing for this wine)

Serving suggestions and ageing:
its refreshing, crisp acidity and good bite make it ideal with a goats cheese and onion tart. Chill before serving.

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