

DOMAINE DE FONTSAINTE



LE CLOS DU CENTURION

AOC CORBIERES-BOUTENAC

Region :	Languedoc-Roussillon
Vintage :	Le Clos du Centurion
Colour :	Rouge
Grape varieties :	Carignan (60%) Grenache (30%) Syrah (10%)
Capacity :	75 cl

The grapes from 4 micro-plots (representing 4 ha in total) are picked manually. Pressing is slow and delicate.

Clos du Centurion is made from century-old Carignans, vinified in carbonic maceration.

For Grenache and Mourvèdre, classic vinification under controlled temperature.

The wine rests for 6 months in vats before being put in to French oak barrels.

FORMULATION :

Ecologically sustainable – High Environmental Value – HVE Level 3

Manual harvest

Partial destemming, fermentation in cement vats with epoxy resin, partial carbonic maceration

Malolactic fermentation, classic vinification

Matured in oak barrels

Blending, light filtration, traditional cork stopper

Clay-limestone, clay-gravelly soils, rolled pebbles

TASTING :

o Eye: dark and almost opaque, the colour is purple, tinged with inky reflections
Thick teardrops slowly run down the glass.

o Nose: The opulence of the nose is coupled with a rich complexity
The opening is made with aromas of cherry confiture, followed by caramelised apple and spices such as vanilla and cinnamon.
Notes of freshly roasted almond and cocoa bean are then revealed

o Palate: the palate confirms a warm and lively richness
The elegant tannins and the density of the fruit combine voluptuously, giving a perfect balance
Lots of elegance ending with notes of roasting and pine resin

SERVICE :

Serving Temperature: between 16° and 17°

Storage: 12 years

FOOD AND WINE PAIRINGS :

Red meats, game, mature cheeses, cheeses with character