

## DOMAINE DE FONTSAINTE



### LE CLOS DU CENTURION

AOC CORBIÈRES-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 :

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

○ **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

○ **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