

CLOS CENTELLES



CARIGNANISSIME DE CENTELLES
IN ALL SIMPLICITY



ABOUT THE CARIGNANISSIME

The soils of Centelles are of calcareous clay over siliceous sandstone. These ancient vines of Carignan are planted in some of the most rocky soils of the domaine which helps to explain why, along with their age, the yields are so low at between around 30 hl/ha. In some years it drops even lower such as in 1992 when it was around 22hl/ha.

The grapes are carefully handpicked and carried to the cellar in small boxes in order to prevent any crushing. A carbonic maceration also requires that the tank is saturated with carbon dioxide before adding the grapes which must be totally intact. Over a period of 48 hours, we then systematically eliminate the press juice, keeping only the juiciest, fruitiest, free-run wine. We risk not adding yeast or sulfites in order to keep the wine as natural as possible. Upon emptying the tanks, the grapes are carried to the press with the same care as when they were picked.

PERSONALITY

"A wine that reflects the character of the south with aromas of cocoa, spices and leather. It is warming and well balanced on the palate, with integrated tannins and remarkable mouth feel for this variety" (Pierre Casamoyor – Revue des vins de France – Juin 1997)



THE DETAILS

Classification:
AOC Minervois.

Varieties:
100 years old vines of Carignan.

Viticulture:
Trained using the Gobelet or free standing system as used in Bandol and in Chateauneuf –du-Pape. Exclusively harvested from handpicked grapes using sustainable methods of viticulture supported by the HVE (High standards for environmental concerns) certification.

Vinification:
Produced using a carbonic maceration without the addition of yeast or sulfites.

Maturation:
12 months of ageing exclusively in tanks (no oak ageing) with bottling following quickly in order to capture maximum fruit .

Serving suggestions and ageing:
Reflects the full character of the terroir alongside grilled and red meats, charcuterie and local cuisine. To be consumed within 6 years and served at 16°C.

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