

# CLOS CENTELLES MINERVOIS 'CARIGNANISSIME'



100% Carignan. Purple garnet color. Extraordinarily complex nose of cherry, blackberry, spice and cocoa with hints of tobacco and leather. The palate is rounded, supple and fruit driven. Silky, fine and very elegant. Medium bodied, with seamless acid and soft tannins. It jumps from the glass, fresh but nuanced with leather and spice. Reflects the full character of the terroir alongside fresh gazpacho, grilled and red meats, charcuterie. Organic.

A beautiful estate with Roman roots and medieval relics, Clos Centelles lies near the village of Siran, in the heart of the 'Petite Causse', on the western limits of the Languedoc. The soils of Centelles are of calcareous clay over siliceous sandstone. These ancient vines of Carignan are planted in some of the rockiest soils of the domaine which helps to explain why, along with their age, the yields are so low. The vineyards cover 30 acres and are farmed organically. The grapes are handpicked and carried to the cellar in small boxes. They are added to the tank totally intact and undergo carbonic maceration, with no added yeasts or sulphur in order to keep the wine as natural as possible. 12 months of aging exclusively in tanks (no oak aging) with bottling following quickly in order to capture maximum fruit.

Patricia Boyer-Domergue has been at the forefront of change in Minervois since the late 1980s. After graduating from enology school in Bordeaux she moved to the Languedoc. First to Saint-Chinian, then La Liviniere. Her first vintage was 1990, shortly after she had bought the remotely situated domaine that today is one of the region's leading estates. Together with her then partner Daniel, a viticulture and enology professor, she set about replanting ancient forgotten vines such as Araignan Blanc, Picpoul Noir, Oeillade noir and the various Riveirenc. Their work reviving these grapes and highlighting Carignan and Cinsault, previously under-appreciated varieties, is now emulated by many others. In 1999 the area was granted cru status, and from 2002 through 2015 Patricia served as president of the Syndicat of Minervois La Liviniere. Since 2006 she has run the estate on her own. She makes very elegant wines with a Burgundian quality are produced from the organically farmed vineyards.

AN EASTERLY WINE SELECTION • BELFAST, ME

## *Tasting Note:*

### CLOS CENTELLES MINERVOIS 'CARIGNANISSIME'

100% Carignan. Aromas of cherry, blackberry, spice & cocoa with hints of tobacco & leather; rounded, supple & fruit driven; silky, fine & very elegant; medium bodied, with seamless acid & soft tannins; fresh but nuanced with leather & spice.

## *Shelf Talker:*

### CLOS CENTELLES 'CARIGNANISSIME' MINERVOIS



100% Carignan. Purple garnet color. Complex nose of cherry, blackberry, spice & cocoa with hints of tobacco & leather. Rounded, supple & fruit driven. Silky, fine & very elegant. Medium bodied, with seamless acid & soft tannins. It jumps from the glass, fresh but nuanced with leather & spice. Try paired with fresh gazpacho, grilled & red meats or charcuterie. Organic.

AN EASTERLY WINE SELECTION