

CLOS CENTEILLES LA PART DES ANGES



50% Carignan (100 years old), forgotten varieties Riveirenc Noir (15 years old) and Picpoul Noir, (17 years old). Not too keen on rosé, Clos Centeilles created this Claret (which is a Mediterranean expression for a light and fruity red) instead. A beautiful color that resembles that of grenadine. Tantalizing aromas of ripe cherries, pomegranate, and delicate red fruits. Refreshing, silky, and lively on the palate. A smooth finish with depth of flavor. Beautiful served on its own, chilled as an aperitif. A great match for salads, charcuterie, seafood, white meat, and grilled fish. Organic.

From the Languedoc Roussillon, appellation Minervois La Livinière, IGP Côtes du Brian. Located at the base of the Montagne Noire in Southern France. The estate covers 32 acres and is south facing. The top layer of soil is composed of clay and limestone, the deep soil is made of siliceous sandstone. The climate is Mediterranean.

Exclusively harvested from handpicked grapes using sustainable methods of viticulture. Vinified from the free run wine of the initial phases of a carbonic maceration that lasts overnight. Matured in enameled steel tanks, limited to 6 months, in order to maintain maximum fruit flavors.

"Yield to the soil to better serve it," is the philosophy of owner and winemaker Patricia Boyer-Domergue. After graduating from enology school in Bordeaux, Patricia moved to the Languedoc where she bought what is now Clos Centeilles, a beautiful estate that began as a Roman villa and chapel. It lies near the village of Siran in the heart of the *Petite Causse* on the western limits of the Languedoc. She set about replanting ancient forgotten vines, such as Araignan Blanc, Picpoul Noir, Oeillade Noir and the various Riveirenc. Her work reviving these grapes and highlighting previously under-appreciated Carignan and Cinsault, is now emulated by many. Her first vintage was in 1990 shortly after buying the property. Since 2016, Patricia is accompanied by her daughter, Cécile, who assists in both the vineyards and the cellar.

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Tasting Note:

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Shelf Talker:

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