

# CLOS CENTEILLES



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UN "CRU" EN LANGUEDOC

## ABOUT THE CLOS

Our "Clos Centeilles" benefits from the "cru" appellation status of being in Minervois La Livinière and owes much to Mourvèdre which is capable of exceptional results with ageing. With the ambition of bringing this variety back into the limelight, we took the decision to adopt the "Lyre" (U, double curtain) trellis method which we have pioneered here in the Languedoc. With its ripened tannins, the Syrah from our oldest parcels brings harmony to the blend whilst the Grenache Noir, which is picked as late as possible, brings the varieties together resulting in a very smooth, well balanced wine.

## PERSONALITY AND TASTING

Initial aromas of red berries and spices. On the palette, the tannins blend with the alcohol resulting in a balanced, full bodied wine with a velvety finish. Of all the wines, the Clos Centeilles is the one that consistently shows the best results and gains in complexity with ageing for long periods. With vintages that are over 20 years old still tasting exceptionally, it shows great promise for the future.

## THE DETAILS...

Classification: AOC Minervois La Livinière. 1er Cru classé of the Languedoc

Varieties:  
Equal parts Mourvèdre, Grenache, Syrah.

Viticulture:  
Exclusively harvested from handpicked grapes using sustainable methods of viticulture supported by the HVE (High standards for environmental concerns) certification.

Vinification:  
Complete destemming before being traditionally foot pressed. Only naturally occurring yeasts are used that are native to the vineyard.

Maturation:  
2 years in enamelled steel tanks, with a small percentage matured for 10-12 months in used oak barrels. Depending on the vintage, it is then aged for a up to another year in bottle.

Wine and food pairing:  
To be enjoyed alongside game and roast meats.

Serving and ageing:  
Ready for drinking now but will age for upto 20 years depending on the vintage. To be enjoyed at 17°C.

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

