

CC CLOS CENTEILLES



LA PART DES ANGES IN ALL SIMPLICITY

ABOUT LA PART DES ANGES...

We aren't too keen on rosé so we decided in 2002, to launch this "Claret" instead which is a Mediterranean expression for a light and fruity red instead.

PERSONALITY AND TASTING...

- An appetising appearance that resembles that of grenadine
- Intense fruit aromas
- Refreshing and lively on the palate

" A gem that encourages the discovery of this region and all of its associated riches that is the Languedoc Roussillon! Tantalising aromas of ripe cherries and delicate red fruits are just some of its qualities, whilst its smooth and depth of finish makes an ideal accompaniment with white meats and seafood or simply on its own in good company " (Robert David-Neveu)



THE DETAILS...

Classification:
IGP Côtes du Brian.

Varieties:
50% Carignan (100 years old), 30% Riveirenc (15 years old), 20% Piquepoul noir. (17 years old).

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

Vinification: From the free run wine of the initial phases of a carbonic maceration that lasts overnight.

Maturation:
Using enamelled steel tanks and limited to 6 months in order to maintain maximum fruit flavours.

Serving suggestions and ageing:
This halfway house between a white and a red is a great match with summer salads, charcuterie, white meat and grilled fish. Enjoy chilled to 14°C.

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