



## LE CAPRICE DE CLÉMENTINE

AOP Côtes de Provence

**BLANC 2025**

FRESHNESS & DELICACY

Fresh and tasty, Le Caprice de Clémentine is the perfect ally for aperitifs with friends. Its full-bodied finish and its vivacity are associated with a creamy roundness for a light white wine.

**Dress :** Pale with mimosa yellow reflections

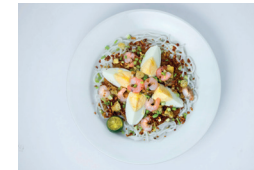
**Nose :** Expressive with fruity and iodized notes

**Aromas :** Notes of peach and lemony liveliness

**Food and wine pairings :** Tapas, Mediterranean salads, Asian cuisine, raw fish, shellfish and red fruit desserts



Halloumi salad



Shrimp noodles



Seafood platter



Rolle (50%),  
Ugni Blanc (50%)



40 years  
Mica-schist soil



2 to 3 years



8 to 10°C



Direct pressure and  
controlled temperature  
during alcoholic  
fermentation around 18°C



Traditional culture,  
permanent ploughing, no  
weeding nor insecticides



50 cl & 75 cl