

CHÂTEAU PAS DU CERF



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History: Family property since 1848, spanning 8 generations.

Current Management: The estate is managed by Aurore, Diane and Marion.

Location: Located just 5 km from the sea and 50 km from Saint-Tropez.

Area: 80 hectares in organic cultivation in one piece.

Annual Production: 400,000 bottles, distributed as follows:

Rosé: 80%

Red: 15%

White: 5%

Vinification: All wines are produced from organic grapes and are vinified on site by Diane, oenologist and owner of the estate.

Bottling: This is carried out on site, ensuring total control from the vine to the bottle.

Commitments:

They do not sell commercial wine.

Since 2021, they have offered an organic rosé without added sulphites.





CHATEAU
PAS DU CERF
LA LONDE LES MAURES



DIANE AOP CÔTES DE PROVENCE

« Diane was the hunting goddess in the Roman mythology. It is also the name of our sister who is blending our wines in our Estate. The DIANE vintage represents the fiery and energy of the deer, as well as the elegant femininity of this wine which has a real personality »

Aurore (owner)





DIANE 2022 ROSÉ WINE AOP CÔTES DE PROVENCE

Diane Rosé wine is certified organic. The grapes grow on a sunny Provencal climate refreshed by a sea breeze which is the best for making a fresh aperitive wine.



Organic wine
(ECOCERT certification)

GRAPES :

Grenache 60% -- Cinsault 25% - Tibouren 15 %

VINIFICATION :

Direct pressing and alcoholic fermentation at low temperature.

TASTING:

COLOR: A clear and bright rose with silver notes.

NOSE. Expressive gooseberry and exotic fruits aromas like passion fruit with a mineral final aroma. A nice freshness in this wine.

MOUTH: Frank and fresh notes with round and silky aromas coming from these exotic fruits. Intense fruity notes and minerality give to this wine a nice and refreshing final in mouth.

WINES AND FOOD:

Wonderful with aperitive dishes. It matches very well with a veal tartare with olive oil from Provence. Also, very fresh with a crab tartare with citrus fruits. Try it with some tapas, anchovies, sushi's, salad, and grilled fishes.

Temperature: 8 or 10°C

Lovely when young.

CASES:

6 or 12 bottles case for 75 cl,
3 bottles case for 1.5 L (magnum),
12 bottles case for 50 cl.





DIANE 2022 WHITE WINE AOP CÔTES DE PROVENCE

DIANE white makes you dream of greediness and exotism.

It makes you remember of summer night parties on the seaside.



Organic wine
(ECOCERT certification)

GRAPES :

Sémillon 60% - Clairette 30% - Rolle 10%

VINIFICATION :

Direct pressing and then alcoholic fermentation at low temperature.

TASTING:

COLOR: Bright with gold green lights. The color of this wine remembers the moon rays on the sea.

NOSE: A delicate noise, with freshness and citrus aromas, a well noted lemon smell balanced with the exotic fruit delicate aromas (banana, litchee).

MOUTH:

Vivacity and freshness in mouth with a lemon finale and a suave touch of exotic fruits.

WINES AND FOOD:

A wonderful wine with scallops marinated in a passion fruit juice or with a fresh fished cod with a Thai soup.

Temperature: 8 to 10°C
Lovely when young.

CASES:

6 or 12 bottles case for 75 cl
12 bottles case for 50 cl.





DIANE 2022 RED WINE AOP CÔTES DE PROVENCE

This DIANE, with generous intensity, develops intense aromas of black fruits and spicy and undergrowth tastes which are typical from Mediterranean landscape. A pure greedy wine.



Parcels in organic
reconversion

GRAPES :

Syrah 50% - Mourvèdre 20% Grenache 10% - Carignan 10%

VINIFICATION:

When phenolic maturity is obtained, the full sun grapes with full bodied pulp are traditionally blended.

TASTING:

COLOR: Bright and intense, a purple color with pink shadows as a typical Mediterranean wine.

NOSE: An original and delicate wine, with mash red fruits (raspberry, cherry) and spicy notes (muscade, white pepper).

MOUTH: Fresh and like as if you eat grapes, cherries, or raspberries. A devil wine with nice tannins.

WINES AND FOOD:

Can be served a bit chilly, DIANE red wine is marvelous with great Provençal dishes as tapenade, "petits farcis" (meat in Provençal vegetables), or with duck cooked with olives. Also perfect with a roast pork with sage and a chicken marinated with lemon.

Temperature: 14 to 16°C.

Can age 3 years.

CASES: 6 or 12 bottles case for 75 cl
12 bottles case for 50 cl.





CHÂTEAU PAS DU CERF AOP CÔTES DE PROVENCE

« Our vintage Signature is the pure expression of the love of our land and of the schistous soil emblem of our Estate. Château Pas du Cerf vintage represents both strenght and majesty of the deer, a unique personality synonym of the Provence Art of Life».

Diane, Wine maker and owner.





CHATEAU PAS DU CERF 2022 ROSE WINE

AOP CÔTES DE PROVENCE

A singular blend of Grenache and Tibouren, grape that grows only in Provence, Cinsault and Mourvèdre.

Château Pas du Cerf rose vintage is a real gem in Provence, with subtlety and personality.

This high-level wine charms with its feminine pale pink color and with its aroma's complexity and minerality.

Organic wine

(ECOCERT certification)



PROVINCE
CÔTES DE PROVENCE

GRAPES :

Grenache 70% - Tibouren 15% - Cinsault 10% - Mourvèdre 5%

VINIFICATION:

The skin maceration during 6 hours gives to this wine a nice aromatic complexity, the real expression of LA LONDE schist terroir.

TASTING:

COLOR: nice bright and pale expressive rose color with some silver lights and bright salmon colors.

NOSE: a particular and very thin nose with various aromas like white flower, peach, and gooseberry with some tangy notes.

MOUTH: fresh, generous with summer aromas like peach or nectar. Roundness and freshness at the end with slightly menthol notes. Expression of LA LONDE terroir.

WINES AND FOOD:

Perfect with a Saint Pierre fish with capers, a roasted lobster with Provence herbs or also with a roasted veal shoulder. Grilled lamb with thyme, sea bass in a salt crust. pan-fried cockles with parsley and garlic, grilled pork marinated with thyme, rosemary, olive oil.

Temperature: 8 to 10°C

Can be aged from 1 to 2 years.

CASES: 6 or 12 bottles case for 75 cl,
3 bottles case for 1.5 L (Magnum),
12 bottles case for 50 cl,
1 bottle case for 3 L (Jeroboam)





CHATEAU PAS DU CERF 2022 WHITE WINE

AOP CÔTES DE PROVENCE

A 100% Rolle wine.

Château Pas du Cerf white wine its unique personality and its mineral typicity from our schist Terroir.

Pure and sensual, this bright wine describes our real Provence Art of Life.



Organic wine
(ECOCERT certification)

GRAPES:

Rolle (Vermentino) 100%

VINIFICATION:

The skin maceration during 6 hours gives to Château Pas du Cerf white wine its aromatic intensity.

TASTING:

COLOR: Pale yellow color with crystalline lights.

NOSE: Very elegant, intense with white flowers, hawthorn and nice citrus aromas. A well balanced and delicate nose of Rolle, our famous and excellent Provence grape.

MOUTH: Firstable nervousness on the palate. Then we recognize the nose aromas with an explosion of flavors well balanced. An elegant, well balanced and recognized wine with a long final.

WINES AND FOOD:

Saint Pierre fish with laurel, chicken barbecues with curcuma or creamy Saint Félicien cheese match very well with Château Pas du Cerf white wine. Also perfect with a Scallop's carpaccio, an asparagus and prawn's risotto and with goat cheese.

Temperature: 8 to 10°C

Can age 2 years.

CASES:

6 or 12 bottles case for 75 cl,
3 bottles case for 1.5 L (Magnum),
12 bottles case for 50 cl.





CHATEAU PAS DU CERF 2022 RED WINE

AOP CÔTES DE PROVENCE

Syrah with Grenache and Mourvèdre, the typical red grapes for Château Pas du Cerf red blending, makes this wine powerful and full-bodied with fruit, scrub, and spicy aromas.

Its authentic crimson color is the symbol of Provence nature and this exceptional Terroir.

Parcels in organic
reconversion



GRAPES :

Syrah 70% - Grenache 15% - Mourvèdre 15%

VINIFICATION :

1 month fermentation skin and inox tank aging.

TASTING:

COLOR: Bright, dark, and transparent color with garnet lights and cherry red colors.

NOSE: Rich aromas like red fruits lightly matured, black fruits eau de vie with touches of pepper, cumin, and coriander. Some subtil cocoa flavors after aerate this full of nuances wine.

MOUTH: Firstly, soft, and fine tannins. We recognize the complex nose with a nice tension and freshness. A charming nice and noble mouth. One more a red fruit final that let on the pallet their elegant tannins.

WINES ANDFOOD:

A duck steak with Nepal pepper, a lamb navarin or a veal steak with chanterelle mushrooms match delicately with this Château Pas du Cerf red wine.

Temperature: 16°C.

Can age 5 years.

CASES:

6 or 12 bottles case for 75 cl,

3 bottles case for 1.5 L (Magnum),

12 bottles case for 50 cl.



HIGH LEVEL VINTAGES

AUDACE
AOP CÔTES DE PROVENCE LA LONDE

« Goethe said that daring (audace in French) has genius, power and magic. We created this high rose vintage, AUDACE, in that spirit and with a precious authenticity and simplicity. Its minerality, pleasant and special in mouth makes you think about the shisteous Terroir of our vineyard, the best Terroir of Provence »

Aurore, Diane and Marion, owners.





HIGH LEVEL VINTAGE

AUDACE

ROSE 2022

AOP CÔTES DE PROVENCE LA LONDE

This high-level vintage, AUDACE, pure expression of the Château Pas du Cerf Terroir, belongs to the limited family of rose Provence wines the most sought after.

Between maritime flavors and great cork oak trees forests, this AUDACE vintage makes the difference with its exceptional minerality as well as with its pure color, which make it a real very unusual wine.



Parcels in
organic reconversion

GRAPES:

Mourvèdre 50% - Grenache 50 %.

VINIFICATION:

Night harvest at low temperature, a cold skin maceration during 12 hours and then direct pressing. Drop pressed juice selection. Static settling of the juices. Vinification at low temperature during 20 days. Aging in inox tank and then 2 months in oak barrels.

TASTING:

COLOR: Pale pink color with golden salmon tints.

NOSE: Very nice aromatic complexity with gooseberry, vanilla, pineapple, and mango flavors, with touch of violet flower and cakes aromas. A nice minerality announcing a freshness in mouth.

MOUTH: Freshness as in nose, the mouth is generous with complex aromas in that wine all in smoothness and fineness. A subtil wine with personality and elegance, roundness, and freshness very delightful.

WINES AND FOOD:

This gastronomic rose matches very well with delicate Mediterranean dishes like an urchin "brouillade", a bouillabaisse, a roasted devilfish with herbs or veal chops with a spicy tropical salsa dressing. Test also with a fillet of sole served with a slice of foie gras.

Temperature: 9 to 10°C

Can age till 2 years.

Cases: 6 bottles case for 75 cl 3 bottles case for 1.5 l





HIGH LEVEL VINTAGES

INSTINCT

AOP CÔTES DE PROVENCE LA LONDE

« For reminding the deers crossing our vineyard following their proud instinct, we chose to work our terroir «with instinct» for every vintage. Let follow the nature for creating a high level White wine. Our terroir knowledge is a precious guide ».

Aurore, Diane and Marion, owners.



GRANDE CUVÉE
INSTINCT
2022 WHITE WINE

AOP CÔTES DE PROVENCE LA LONDE

This high wine vintage **INSTINCT** is remarkable for its nice balance between fatness and minerality. Its pale crystalline lemon color with gold tints and nice and delicate exotic fruits flavors places this wine among the top-quality wines following the tradition of excellence in **Château Pas du Cerf**.



Parcels in
organic reconversion

GRAPES:

100 % Rolle

VINIFICATION:

Night harvest at low temperature, a cold skin maceration during 12 hours and then direct pressing. Drop pressed juice selection. Static settling of the juices. Vinification at low temperature during 20 days. Aging in inox tank and then 2 months in oak barrels.

TASTING:

COLOR: A real yellow color with wheat straw tints, light, bright and crystallin color.

NOSE: A nice originality nose with a pear dominant flavor with white flowers as hawthorn. A spicy final with flavors as curry, nutmeg and garrigue aromas.

MOUTH: A full-bodied, fresh mouth, with vivacity and elegance. We recognize fruits, spices bringing vivacity and elegance. A long final with delicateness. This white wine if done for gastronomy

WINES AND FOOD:

This long aged white matches very well with a stuffed capon, a wild bass roasted in salt, a veal cutlet with chanterelle mushrooms, a fillet mignon with apricot, or a St Nectaire cheese.

Temperature: 8 to 10°C

Has to be decanted 2 hours before drinking.

Can age 3 to 5 years.

Cases: 6 bottles case for 75 cl 3 bottles case for 1.5 l





HIGH LEVEL VINTAGE

MARLISE
AOP CÔTES DE PROVENCE

« This wine, created for paying tribute to our grandparents, Marcel and Elise, is a testimony of or know how and our Provençal way of life. »

Aurore, Diane and Marion, owners.





HIGH LEVEL VINTAGE

MARLISE 2013

RED WINE

AOP CÔTES DE PROVENCE

Marlise is a meridional and heady vintage, with a pepper and mineral personality with stewed fruits flavors.

This exceptional vintage, already known by our privileged clients who make it discovers, is a concentrate and mix of our know how, maritime influences and our exceptional Terroir.

GRAPES:

70 % Syrah – 30 % Grenache

VINIFICATION:

Harvest by hand with fine grape selection. Aging in new oak barrel during 12 months.

TASTING:

COLOR: A nice garnet color with purple lights.

NOSE: Complex and well balanced, harmonious with prunes in brandy, blackberry, spices, and woody aromas lightly mixed with cacao and licorice flavors.

MOUTH: Astonish to find in that wine freshness with little black fruits taste after this 9 aged oak blending. First tannins are rounded and melted and they well balance this wine.

It is a high level with personality wine that will share your celebration Sundays.

WINES AND FOOD:

This high level Marlise wine matches wonderfully with game and long cooked dishes like a saddle deer with blueberries or with a jugged hare.

Temperature: 16 to 18°C

It has to be decanted 2 hours before drinking. Can age for 10 to 15 years.

Cases: 6 bottles case for 75 cl





HIGH LEVEL VINTAGE

MARLISE 2016

RED WINE

AOP CÔTES DE PROVENCE

Marlise is a meridional and heady vintage, with a pepper and mineral personality with stewed fruits flavors.

This exceptional vintage, already known by our privileged clients who make it discover, is a concentrate and mix of our know how, maritime influences and our exceptional Terroir.

GRAPES :

65 % Syrah - 20% Grenache – 15 % Mourvèdre

VINIFICATION:

Harvest by hand with fine grape selection. Aging in new oak barrel during 12 months.

TASTING:

COLOR: A nice brightness for this garnet with purple lights color.

NOSE: Discreet, delicate with fineness with mashed black fruits (blackberry, blackcurrant) spices (pepper and cinnamon) and some woody aromas with a light smoky touch.

MOUTH: Nice with freshness for this full bodied and voluptuous silky wine. We find once more black fruits and spices with supple and fine tannins. It is a velvet, charming expressive wine that gives you pleasure for drinking another glass.

It is a high level with personality wine that will share your celebration Sundays.

WINES AND FOOD:

This high level Marlise wine matches wonderfully with game and long cooked dishes like a saddle deer with blueberries or with a jugged hare.

Temperature: 16 to 18°C

It has to be decanted 2 hours before drinking. Can age for 10 to 15 years.

Cases: 6 bottles case for 75 cl





CLUB

VIN DE PAYS DU VAR



CLUB VINTAGE

VIN DE PAYS DU VAR

“ You will recognize our CLUB vintage by its iconic bottle that will be available in limited number. Its original and festive design predicts a very nice quality, refreshing and greedy wine!

« Liberty » is the theme of this CLUB vintage for transmitting the energy we use for proposing pleasure wines.”

Aurore





CLUB ROSÉ

VIN DE PAYS DU VAR

Blended with the young vines of the Estate, Club rosé is a fruity and fresh wine.

This wine makes you discover greediness and moments shared with friends on seaside or with tapas at the beginning of a dinner.

This wine matches also perfectly for aperitive time. Wonderful choice with summer dishes and fashionable “planchas”.

GRAPES

Cinsault 50 % - Grenache 40 % - Viognier 10%

VINIFICATION

Direct pressing and alcoholic fermentation at low temperature.

TASTING NOTES

COLOR: Pastel with peach shades.

NOSE: Aromatic with yellow fruits, nectarine, citrus fruits aromas and with a touch of exotic fruits.

MOUTH: A round and greedy wine with white peach aromas. A delicate and long final. A nice well-balanced wine.

WINE AND FOOD

We propose to drink this wine with simple and authentic summer dishes. Perfect for aperitive time, with prawns' brochettes with Thai sauce or with a fennel and peach salad.

TEMPERATURE: 8 or 10°C

Lovely when young

CASES

Cases of 6 bottles for 75 cl
Cases of 3 bottles for 150 cl
Bag in Box for 5L





CHATEAU
PAS DU CERF
LA LONDE LES MAURES

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CHATEAU
PAS DU CERF
LA LONDE LES MAURES



DIANE AOP CÔTES DE PROVENCE

« Diane was the hunting goddess in the Roman mythology. It is also the name of our sister who is blending our wines in our Estate. The DIANE vintage represents the fiery and energy of the deer, as well as the elegant femininity of this wine which has a real personality »

Aurore (owner)





DIANE 2022 ROSÉ WINE AOP CÔTES DE PROVENCE

Diane Rosé wine is certified organic. The grapes grow on a sunny Provencal climate refreshed by a sea breeze which is the best for making a fresh aperitive wine.



Organic wine
(ECOCERT certification)

GRAPES :

Grenache 60% -- Cinsault 25% - Tibouren 15 %

VINIFICATION :

Direct pressing and alcoholic fermentation at low temperature.

TASTING:

COLOR: A clear and bright rose with silver notes.

NOSE. Expressive gooseberry and exotic fruits aromas like passion fruit with a mineral final aroma. A nice freshness in this wine.

MOUTH: Frank and fresh notes with round and silky aromas coming from these exotic fruits. Intense fruity notes and minerality give to this wine a nice and refreshing final in mouth.

WINES AND FOOD:

Wonderful with aperitive dishes. It matches very well with a veal tartare with olive oil from Provence. Also, very fresh with a crab tartare with citrus fruits. Try it with some tapas, anchovies, sushi's, salad, and grilled fishes.

Temperature: 8 or 10°C

Lovely when young.

CASES:

6 or 12 bottles case for 75 cl,
3 bottles case for 1.5 L (magnum),
12 bottles case for 50 cl.





DIANE 2022 WHITE WINE AOP CÔTES DE PROVENCE

DIANE white makes you dream of greediness and exotism.

It makes you remember of summer night parties on the seaside.



Organic wine
(ECOCERT certification)

GRAPES :

Sémillon 60% - Clairette 30% - Rolle 10%

VINIFICATION :

Direct pressing and then alcoholic fermentation at low temperature.

TASTING:

COLOR: Bright with gold green lights. The color of this wine remembers the moon rays on the sea.

NOSE: A delicate noise, with freshness and citrus aromas, a well noted lemon smell balanced with the exotic fruit delicate aromas (banana, litchee).

MOUTH:

Vivacity and freshness in mouth with a lemon finale and a suave touch of exotic fruits.

WINES AND FOOD:

A wonderful wine with scallops marinated in a passion fruit juice or with a fresh fished cod with a Thai soup.

Temperature: 8 to 10°C
Lovely when young.

CASES:

6 or 12 bottles case for 75 cl
12 bottles case for 50 cl.





DIANE 2022 RED WINE AOP CÔTES DE PROVENCE

This DIANE, with generous intensity, develops intense aromas of black fruits and spicy and undergrowth tastes which are typical from Mediterranean landscape. A pure greedy wine.



Parcels in organic
reconversion

GRAPES :

Syrah 50% - Mourvèdre 20% Grenache 10% - Carignan 10%

VINIFICATION:

When phenolic maturity is obtained, the full sun grapes with full bodied pulp are traditionally blended.

TASTING:

COLOR: Bright and intense, a purple color with pink shadows as a typical Mediterranean wine.

NOSE: An original and delicate wine, with mash red fruits (raspberry, cherry) and spicy notes (muscade, white pepper).

MOUTH: Fresh and like as if you eat grapes, cherries, or raspberries. A devil wine with nice tannins.

WINES AND FOOD:

Can be served a bit chilly, DIANE red wine is marvelous with great Provençal dishes as tapenade, "petits farcis" (meat in Provençal vegetables), or with duck cooked with olives. Also perfect with a roast pork with sage and a chicken marinated with lemon.

Temperature: 14 to 16°C.

Can age 3 years.

CASES: 6 or 12 bottles case for 75 cl
12 bottles case for 50 cl.





CHÂTEAU PAS DU CERF AOP CÔTES DE PROVENCE

« Our vintage Signature is the pure expression of the love of our land and of the schistous soil emblem of our Estate. Château Pas du Cerf vintage represents both strenght and majesty of the deer, a unique personality synonym of the Provence Art of Life».

Diane, Wine maker and owner.





CHATEAU PAS DU CERF 2022 ROSE WINE

AOP CÔTES DE PROVENCE

A singular blend of Grenache and Tibouren, grape that grows only in Provence, Cinsault and Mourvèdre.

Château Pas du Cerf rose vintage is a real gem in Provence, with subtlety and personality.

This high-level wine charms with its feminine pale pink color and with its aroma's complexity and minerality.

Organic wine

(ECOCERT certification)



PROVINCE
CÔTES DE PROVENCE

GRAPES :

Grenache 70% - Tibouren 15% - Cinsault 10% - Mourvèdre 5%

VINIFICATION:

The skin maceration during 6 hours gives to this wine a nice aromatic complexity, the real expression of LA LONDE schist terroir.

TASTING:

COLOR: nice bright and pale expressive rose color with some silver lights and bright salmon colors.

NOSE: a particular and very thin nose with various aromas like white flower, peach, and gooseberry with some tangy notes.

MOUTH: fresh, generous with summer aromas like peach or nectar. Roundness and freshness at the end with slightly menthol notes. Expression of LA LONDE terroir.

WINES AND FOOD:

Perfect with a Saint Pierre fish with capers, a roasted lobster with Provence herbs or also with a roasted veal shoulder. Grilled lamb with thyme, sea bass in a salt crust. pan-fried cockles with parsley and garlic, grilled pork marinated with thyme, rosemary, olive oil.

Temperature: 8 to 10°C

Can be aged from 1 to 2 years.

CASES: 6 or 12 bottles case for 75 cl,
3 bottles case for 1.5 L (Magnum),
12 bottles case for 50 cl,
1 bottle case for 3 L (Jeroboam)





CHATEAU PAS DU CERF 2022 WHITE WINE

AOP CÔTES DE PROVENCE

A 100% Rolle wine.

Château Pas du Cerf white wine its unique personality and its mineral typicity from our schist Terroir.

Pure and sensual, this bright wine describes our real Provence Art of Life.



Organic wine
(ECOCERT certification)

GRAPES:

Rolle (Vermentino) 100%

VINIFICATION:

The skin maceration during 6 hours gives to Château Pas du Cerf white wine its aromatic intensity.

TASTING:

COLOR: Pale yellow color with crystalline lights.

NOSE: Very elegant, intense with white flowers, hawthorn and nice citrus aromas. A well balanced and delicate nose of Rolle, our famous and excellent Provence grape.

MOUTH: Firstable nervousness on the palate. Then we recognize the nose aromas with an explosion of flavors well balanced. An elegant, well balanced and recognized wine with a long final.

WINES AND FOOD:

Saint Pierre fish with laurel, chicken barbecues with curcuma or creamy Saint Félicien cheese match very well with Château Pas du Cerf white wine. Also perfect with a Scallop's carpaccio, an asparagus and prawn's risotto and with goat cheese.

Temperature: 8 to 10°C

Can age 2 years.

CASES:

6 or 12 bottles case for 75 cl,

3 bottles case for 1.5 L (Magnum),

12 bottles case for 50 cl.





CHATEAU PAS DU CERF 2022 RED WINE

AOP CÔTES DE PROVENCE

Syrah with Grenache and Mourvèdre, the typical red grapes for Château Pas du Cerf red blending, makes this wine powerful and full-bodied with fruit, scrub, and spicy aromas.

Its authentic crimson color is the symbol of Provence nature and this exceptional Terroir.

Parcels in organic
reconversion



GRAPES :

Syrah 70% - Grenache 15% - Mourvèdre 15%

VINIFICATION :

1 month fermentation skin and inox tank aging.

TASTING:

COLOR: Bright, dark, and transparent color with garnet lights and cherry red colors.

NOSE: Rich aromas like red fruits lightly matured, black fruits eau de vie with touches of pepper, cumin, and coriander. Some subtil cocoa flavors after aerate this full of nuances wine.

MOUTH: Firstly, soft, and fine tannins. We recognize the complex nose with a nice tension and freshness. A charming nice and noble mouth. One more a red fruit final that let on the pallet their elegant tannins.

WINES ANDFOOD:

A duck steak with Nepal pepper, a lamb navarin or a veal steak with chanterelle mushrooms match delicately with this Château Pas du Cerf red wine.

Temperature: 16°C.

Can age 5 years.

CASES:

6 or 12 bottles case for 75 cl,

3 bottles case for 1.5 L (Magnum),

12 bottles case for 50 cl.



HIGH LEVEL VINTAGES

AUDACE
AOP CÔTES DE PROVENCE LA LONDE

« Goethe said that daring (audace in French) has genius, power and magic. We created this high rose vintage, AUDACE, in that spirit and with a precious authenticity and simplicity. Its minerality, pleasant and special in mouth makes you think about the shisteous Terroir of our vineyard, the best Terroir of Provence »

Aurore, Diane and Marion, owners.





HIGH LEVEL VINTAGE

AUDACE

ROSE 2022

AOP CÔTES DE PROVENCE LA LONDE

This high-level vintage, AUDACE, pure expression of the Château Pas du Cerf Terroir, belongs to the limited family of rose Provence wines the most sought after.

Between maritime flavors and great cork oak trees forests, this AUDACE vintage makes the difference with its exceptional minerality as well as with its pure color, which make it a real very unusual wine.



Parcels in
organic reconversion

GRAPES:

Mourvèdre 50% - Grenache 50 %.

VINIFICATION:

Night harvest at low temperature, a cold skin maceration during 12 hours and then direct pressing. Drop pressed juice selection. Static settling of the juices. Vinification at low temperature during 20 days. Aging in inox tank and then 2 months in oak barrels.

TASTING:

COLOR: Pale pink color with golden salmon tints.

NOSE: Very nice aromatic complexity with gooseberry, vanilla, pineapple, and mango flavors, with touch of violet flower and cakes aromas. A nice minerality announcing a freshness in mouth.

MOUTH: Freshness as in nose, the mouth is generous with complex aromas in that wine all in smoothness and fineness. A subtil wine with personality and elegance, roundness, and freshness very delightful.

WINES AND FOOD:

This gastronomic rose matches very well with delicate Mediterranean dishes like an urchin "brouillade", a bouillabaisse, a roasted devilfish with herbs or veal chops with a spicy tropical salsa dressing. Test also with a fillet of sole served with a slice of foie gras.

Temperature: 9 to 10°C

Can age till 2 years.

Cases: 6 bottles case for 75 cl 3 bottles case for 1.5 l





HIGH LEVEL VINTAGES

INSTINCT

AOP CÔTES DE PROVENCE LA LONDE

« For reminding the deers crossing our vineyard following their proud instinct, we chose to work our terroir «with instinct» for every vintage. Let follow the nature for creating a high level White wine. Our terroir knowledge is a precious guide ».

Aurore, Diane and Marion, owners.



GRANDE CUVÉE
INSTINCT
2022 WHITE WINE

AOP CÔTES DE PROVENCE LA LONDE

This high wine vintage **INSTINCT** is remarkable for its nice balance between fatness and minerality. Its pale crystalline lemon color with gold tints and nice and delicate exotic fruits flavors places this wine among the top-quality wines following the tradition of excellence in **Château Pas du Cerf**.



Parcels in
organic reconversion

GRAPES:

100 % Rolle

VINIFICATION:

Night harvest at low temperature, a cold skin maceration during 12 hours and then direct pressing. Drop pressed juice selection. Static settling of the juices. Vinification at low temperature during 20 days. Aging in inox tank and then 2 months in oak barrels.

TASTING:

COLOR: A real yellow color with wheat straw tints, light, bright and crystallin color.

NOSE: A nice originality nose with a pear dominant flavor with white flowers as hawthorn. A spicy final with flavors as curry, nutmeg and garrigue aromas.

MOUTH: A full-bodied, fresh mouth, with vivacity and elegance. We recognize fruits, spices bringing vivacity and elegance. A long final with delicateness. This white wine if done for gastronomy

WINES AND FOOD:

This long aged white matches very well with a stuffed capon, a wild bass roasted in salt, a veal cutlet with chanterelle mushrooms, a fillet mignon with apricot, or a St Nectaire cheese.

Temperature: 8 to 10°C

Has to be decanted 2 hours before drinking.

Can age 3 to 5 years.

Cases: 6 bottles case for 75 cl 3 bottles case for 1.5 l





HIGH LEVEL VINTAGE

MARLISE
AOP CÔTES DE PROVENCE

« This wine, created for paying tribute to our grandparents, Marcel and Elise, is a testimony of or know how and our Provençal way of life. »

Aurore, Diane and Marion, owners.





HIGH LEVEL VINTAGE

MARLISE 2013

RED WINE

AOP CÔTES DE PROVENCE

Marlise is a meridional and heady vintage, with a pepper and mineral personality with stewed fruits flavors.

This exceptional vintage, already known by our privileged clients who make it discovers, is a concentrate and mix of our know how, maritime influences and our exceptional Terroir.

GRAPES:

70 % Syrah – 30 % Grenache

VINIFICATION:

Harvest by hand with fine grape selection. Aging in new oak barrel during 12 months.

TASTING:

COLOR: A nice garnet color with purple lights.

NOSE: Complex and well balanced, harmonious with prunes in brandy, blackberry, spices, and woody aromas lightly mixed with cacao and licorice flavors.

MOUTH: Astonish to find in that wine freshness with little black fruits taste after this 9 aged oak blending. First tannins are rounded and melted and they well balance this wine.

It is a high level with personality wine that will share your celebration Sundays.

WINES AND FOOD:

This high level Marlise wine matches wonderfully with game and long cooked dishes like a saddle deer with blueberries or with a jugged hare.

Temperature: 16 to 18°C

It has to be decanted 2 hours before drinking. Can age for 10 to 15 years.

Cases: 6 bottles case for 75 cl





HIGH LEVEL VINTAGE

MARLISE 2016

RED WINE

AOP CÔTES DE PROVENCE

Marlise is a meridional and heady vintage, with a pepper and mineral personality with stewed fruits flavors.

This exceptional vintage, already known by our privileged clients who make it discovers, is a concentrate and mix of our know how, maritime influences and our exceptional Terroir.

GRAPES :

65 % Syrah - 20% Grenache – 15 % Mourvèdre

VINIFICATION:

Harvest by hand with fine grape selection. Aging in new oak barrel during 12 months.

TASTING:

COLOR: A nice brightness for this garnet with purple lights color.

NOSE: Discreet, delicate with fineness with mashed black fruits (blackberry, blackcurrant) spices (pepper and cinnamon) and some woody aromas with a light smoky touch.

MOUTH: Nice with freshness for this full bodied and voluptuous silky wine. We find once more black fruits and spices with supple and fine tannins. It is a velvet, charming expressive wine that gives you pleasure for drinking another glass.

It is a high level with personality wine that will share your celebration Sundays.

WINES AND FOOD:

This high level Marlise wine matches wonderfully with game and long cooked dishes like a saddle deer with blueberries or with a jugged hare.

Temperature: 16 to 18°C

It has to be decanted 2 hours before drinking. Can age for 10 to 15 years.

Cases: 6 bottles case for 75 cl





CLUB

VIN DE PAYS DU VAR



CLUB VINTAGE

VIN DE PAYS DU VAR

“ You will recognize our CLUB vintage by its iconic bottle that will be available in limited number. Its original and festive design predicts a very nice quality, refreshing and greedy wine!

« Liberty » is the theme of this CLUB vintage for transmitting the energy we use for proposing pleasure wines.”

Aurore





CLUB ROSÉ

VIN DE PAYS DU VAR

Blended with the young vines of the Estate, Club rosé is a fruity and fresh wine.

This wine makes you discover greediness and moments shared with friends on seaside or with tapas at the beginning of a dinner.

This wine matches also perfectly for aperitive time. Wonderful choice with summer dishes and fashionable “planchas”.

GRAPES

Cinsault 50 % - Grenache 40 % - Viognier 10%

VINIFICATION

Direct pressing and alcoholic fermentation at low temperature.

TASTING NOTES

COLOR: Pastel with peach shades.

NOSE: Aromatic with yellow fruits, nectarine, citrus fruits aromas and with a touch of exotic fruits.

MOUTH: A round and greedy wine with white peach aromas. A delicate and long final. A nice well-balanced wine.

WINE AND FOOD

We propose to drink this wine with simple and authentic summer dishes. Perfect for aperitive time, with prawns' brochettes with Thai sauce or with a fennel and peach salad.

TEMPERATURE: 8 or 10°C

Lovely when young

CASES

Cases of 6 bottles for 75 cl
Cases of 3 bottles for 150 cl
Bag in Box for 5L





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