

**Vine Alliance  
North America**

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**APVSA  
Alliance des Vins**

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## You buy directly from the winery !

Our team is at your complete disposal to support you every step of the way. With 22 years of experience, its mission is to connect wine producers with buyers in the United States, Canada and Mexico. In addition, our catalog is continually enriched by automatically integrating new wine estates as they become available, which allows you to discover still little-known wine treasures.

Why choose APVSA?

Many of our partner wineries have wines that have received exceptional reviews, with 90+ ratings from accredited wine publications and renowned sommeliers. You will be delighted to know that we have a huge selection of these exceptional vintages available to you, ready to ship immediately. Additionally, our wineries are renowned for their open-mindedness and willingness to build long-term relationships.

But that's not all. We are proud to present our flagship events, which add an exceptional dimension to our offer:

- The Euro-Pique-Nique: The opportunity for European winegrowers to welcome North American buyers to their homes for a picnic in the vineyards.
- The APVSA Limo: Winegrowers present their wines to buyers in the privacy of a limousine that travels through North American cities.
- Les Vin'4 Heures du Vin: Participate in the 24 Heures du Vin on Instagram to interact with winemakers during live tastings and interactive question-and-answer sessions.

Not only are our wines reasonably priced, but you don't have to incur travel costs. Please accept our personal invitation to contact us for samples or to answer any questions you may have.



[memberservices3apvsa.ca](mailto:memberservices3apvsa.ca)

1-902-456-9400

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# Winery hyperlink

## LOIRE

- [Domaine Lavillaudiere](#)
- [Vignobles Pascal Gibault](#)
- [Domaine de la Renne](#)
- [Domaine Luneau](#)

## CHAMPAGNE

- [Champagne Carbon](#)
- [Champagne Chéré](#)
- [Champagne Fumey Tassin](#)
- [Champagne Michel Hoerter](#)
- [Champagne Girost Moussy](#)

## BORDEAUX

- [Château Coustolle](#)
- [Château PuyFromage](#)
- [Vignobles Dupuy](#)
- [Vignobles Percier](#)
- [Château Ferrand Pomerol](#)
- [Château Du Haut Maray](#)
- [Domaine Boidron](#)
- [Vignobles Bayle-Carreau](#)
- [Vignoble Gabard](#)

# Winery hyperlink

## RHÔNE

- [Le Temps Des Sages](#)
- [Domaine du Bon Remède](#)
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## TOUTES RÉGIONS

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## ESPAGNE

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## ITALIE

- [Marenco](#)

# DOMAINE LAVILLAUDIÈRE



Contact:

Domaine Jean-Marie REVERDY & Fils

8 Route de Chaudenay

18300 VERDIGNY - FRANCE

Tel : + 33(0) 2 48 79 30 84

Mail : [domaine@lavillaudiere.com](mailto:domaine@lavillaudiere.com)

<http://www.lavillaudiere.com>

## AOC SANCERRE WHITE LUCY CUVÉE D'ASSEMBLAGE

« A great wine comes from good grapes and vines that are cultivated with Purity, Singularity and Mastery »

**Terroir** Spread across 68 plots, our vines are 40 years old on average. With a mainly southeast exposure, the ripening process takes place slowly here. Grown sustainably for more than 20 years, each year we try to evolve our growing techniques. Our white Sancerre's typicity is due to the blend of the two main Sancerre terroirs. Firstly, the great clay-limestone slopes called "Terres Blanches" by the locals, which deliver more complex, structured and round wines due to the clay. The dry and rocky limestone slopes, known locally as "Caillottes", create fruity wines with floral hints, which are lively and full of freshness. Lastly, the slopes, rich in flint or "Chailloux" (shale), produce firm, mineral wines with a personality marked by those famous notes of flint. Our Sauvignon variety finds its true home in these three soil types.

**Winemaking** Pressing is carried out less than three hours following harvesting. After 12 to 14 hours' settling, the must is put into temperature-controlled stainless-steel tanks where fermentation takes place at temperatures between 15 and 20°C. After fermentation, a first racking is carried out to remove the first lees. We start bottling in spring after clarifying and stabilising.

**Tasting notes** A clear, light yellow colour with golden tints. The nose is expressive, combining floral aromas with white peaches and exotic fruit (pineapple, passion fruit). A bold attack harmoniously combines with freshness and tension on the palate, and is followed by a long powerful finish, bringing out a beautiful minerality.

**Food pairing** Pairing food with the right wine is important. A successful pairing can transform a meal into a veritable moment of pleasure and conviviality. Served between 10 to 12°C, this dynamic and delicious wine should be enjoyed in its youth. This wine has great personality which is perfect for a buffet and drinks party, served with vol-au-vents, fish, shellfish, oysters or a mussel cassoulette



## PRICE LIST 2023

Our wines	Vintage	Price HT Ex-Cellar
AOC Sancerre Blanc « Lucy »	2022	10.10 €
AOC Sancerre Rosé « Lucy »	2022	8.00 €
AOC Menetou Salon Blanc « Lucy »	2022	7.40 €
AOC Pouilly Fumé « Lucy »	2022	8.50 €
IGP Val de Loire Sauvignon Blanc « Lucy »	2022	3.60 €

## IGP VAL DE LOIRE SAUVIGNON BLANC LUCY NEGOCE VIGNERON

*A great wine comes from good grapes and vines that are cultivated with Purity, Singularity and Mastery »*

**Terroir** An emblem of the Loire Valley, Sauvignon Blanc is a variety that grows particularly well in temperate regions. When planted in clay-flint soils, it is characterised by a wonderful balance between tension, smoothness and aromatic power.

**Winemaking** After 12-24 hours settling, fermentation takes place in a temperaturecontrolled vat at 15-20°C. A first tasting is then carried out to assess the particular characteristics of the vintage. After a careful selection of the wines, we carry out the clarification, stabilization and bottling operations on the Domaine.

**Tasting notes** The nose offers classic, complex and elegant aromas of white flowers and boxwood. The attack is fruity, and the palate balanced and fresh. A wine with elegance and personality.

**Food pairing** Pairing food with the right wine is important. A successful pairing can transform a meal into a veritable moment of pleasure and conviviality. Served between 10 to 12°C, this dynamic and delicious wine should be enjoyed in its youth. This well-balanced wine, with aromas that linger on the palate, will be appreciated by wine connoisseurs and novices alike, as an aperitif, or paired with poultry with/in a sauce or a salmon carpaccio.



## AOC POUILLY-FUME LUCY NEGOCE VIGNERON

*« A great wine comes from good grapes and vines that are cultivated with Purity, Singularity and Mastery »*

**Terroir** Formed several million years ago, the terroir of Pouilly has been eroded by the Loire river so it produces a multitude of expressions and aromas. Flint clay, Kimmeridgian marl with small oysters, and calcareous or caillotes soils therefore play host to the Sauvignon Blanc grape and shape the « blanc fumé de Pouilly » in all its diversity and complexity. Our wines come from these areas. The vineyards are managed by quality-conscious wine producers who share our Domaine's guiding philosophy. All these elements contribute to the creation of complex well-balanced blends, typical of the appellation.

**Winemaking** After 12-24 hours settling, fermentation takes place in a temperaturecontrolled vat at 15-20°C. A first tasting is then carried out to assess the particular characteristics of the vintage. After a careful selection of the wines, we carry out the clarification, stabilization and bottling operations on the Domaine.

**Tasting notes** This Pouilly-Fumé reveals an intense, complex bouquet with light peach and acacia flower aromas, complemented by an elegant minerality. The intended balance has been achieved with the mineral freshness balancing some softness on entry to the palate. This wine possesses a crisp, lingering finish.

**Food pairing** Food-wine matching is important. A successful pairing turns a meal into a hospitable and enjoyable occasion. Served between 10 to 12°C, this Pouilly-Fumé will go well with seafood salad, shellfish or white



## AOC MENETOU-SALON WHITE LUCY NEGOCE VIGNERON

*A great wine comes from good grapes and vines that are cultivated with Purity, Singularity and Mastery »*

**Terroir** Located to the north-east of Bourges, Menetou-Salon is a very old wine growing area, as shown in the seigneur's old records. The area's vineyards were created by a succession of gifts, including vines, made by the lords to various religious orders in the region. Following the phylloxera crisis in the late nineteenth century, the parcels of vines were replanted up until the time the appellation of origin was created in 1959. Today extending over 450 hectares of limestone and Kimmeridgian marl terrain, the area has all the characteristics required to produce a typical, fresh wine of great complexity.

**Winemaking** After a 12-24 hour settling period, fermentation took place in a temperature controlled vat between 15-20°C. A first tasting is then carried out to assess the particular characteristics of the vintage. After a careful selection of the wines, we carry out the clarification, stabilization and bottling operations on the Domaine.

**Tasting notes** The wine releases elegant and pronounced scents on the nose, offering a complex olfaction of fresh grapes, exotic fruit and citrus. Soft and smooth on the palate, the wine shows concentration and a strong, crisp character which melts into the wine's full body. Power, precision and persistence make this a beautiful Menetou-salon wine.

**Food pairing** Food-wine matching is important. A successful pairing turns a meal into a hospitable and enjoyable occasion. Served between 10-12°C, this lively, delicious Menetou-salon wine should be enjoyed when young, with poultry cooked in a sauce or with a salmon carpaccio.



## AOC POUILLY-FUME LUCY NEGOCE VIGNERON

*« A great wine comes from good grapes and vines that are cultivated with Purity, Singularity and Mastery »*

**Terroir** 80% grown on limestone terroir locally referred to as « Caillotes », the vines selected for our rosé are around thirty years of age. Enjoying an easterly exposure, ripening is slow and gradual. Sustainable viticulture has been in use here for over twenty years. The vines are partially thinned in July to maintain good health throughout the growing cycle and obtain good maturity. The Pinot Noir grapes are usually harvested early to retain the freshness and acidity essential for a good rosé.

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**Tasting notes** Brilliant, bright pink hue with salmon highlights, the wine has a powerful bouquet that combines red berry fragrances (strawberry, cherry, red currant) with spicy nuances. On the palate, the balance of freshness and smoothness is immediately appreciated and the wine shows a lovely full character and long lasting aromas. The floral and fruity aromas nicely line the palate and the finish is light and long.

**Food pairing** Food-wine matching is important. A successful pairing turns a meal into a hospitable and enjoyable occasion. Served between 10 to 12°C, this fine, charming Sancerre rosé will be best appreciated with quality pork meats, exotic dishes and summertime meals, especially barbecues.





## DOMAINE PASCAL GIBAULT

PASCAL — GIBAULT — LOIRE  
VISIONNAIRES DE CRUS



Contact:

15 rue des Vignes

Les Martinieres

41140 Noyers sur Cher - FRANCE

Phone: +33 (0)2 54 71 09 95

Fax: +33 (0)2 54 75 29 79

e-mail: danielle-de-  
lansee41@orange.fr

## Presentation of the domain

The Domain PASCAL GIBALT is a family Estate for 3 generations, located in Loire valley on Touraine & Touraine-Chenonceaux appellations. Our vineyard covers about 35 ha and is certified High Environmental Value (HVE3). It is mainly planted in sauvignon blanc (95%).

The philosophy of Domaine Pascal Gibault is offering the assurance of crus of premium, original and visionary wine. A complete World of tasting for amateurs & connoisseurs who cultivate the pleasure of the good life !

Our Domain has the highest capacity over the entire appellation which allow us to offer a large production and distribution of the Premium wine Touraine-Chenonceaux.

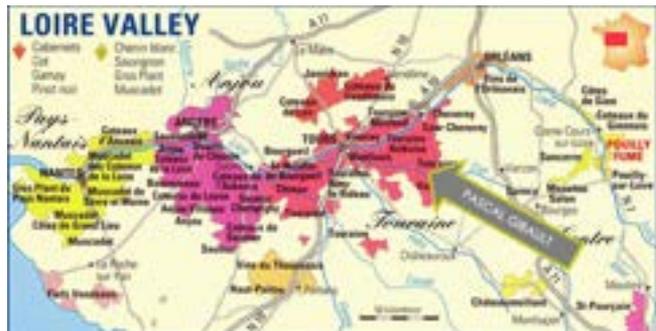
Pascal the winemaker since 1988, has a gift for understanding how contemporary wine tastes and product design evolve, intuitively aware of the wines that match the consumer needs of our time. His ambition continues through his work in the vineyard and then through winemaking where he introduces the techniques of bio protection, soil cultivation, thermovinification, micro oxygenation, skin contact etc..

In 1998, we create the corporation Danielle de l'Ansée, in addition to the family business, to expedite the distribution of Estate and other Loire valley wines .



## Location

The Pascal GIBALT vineyards are located in "Noyers-sur-Cher" south of Blois, in Touraine, in the heart of Loire-Valley



# FRANCE

## Discover the Estate:

Nestled in the heart of the Loire Valley in the Touraine & Touraine-Chenonceaux appellations, our family Estate spans over 35 hectares (86 acres) in production. Varietals include 90 % sauvignon blanc, 8% malbec & cabernet franc, 2% chardonnay. When it started in 1988, the Estate spanned over 8 ha (20 acres) and only sold a small part of its production in bottles. After several intensive years of business development, Domaine Pascal Gibault has grown considerably (35 ha – 86 acres) and has won over wine lovers beyond its borders.

## Terroir and savoir-faire:

The generous fruit that characterizes our wine is the result of a meticulous selection of the grapes and a vinification adapted to each varietal. Our avant-garde approach to crafting each vintage has allowed us to expand on the traditional varietals.

## Our wines:

Discover our wines, available in two distinct categories : Parfum d'Intuition and Parfum d'Evidence (suggestion). While the scents of intuition summon feelings from our origins, the scents of suggestion will take you on a journey to inviting aromas, distinct body and surprising flavor. A true distinction for our work, wine competitions recognize and award our wines every year. Whether local, national or international, these medals showcase our expertise.

## Our story :

Domaine Pascal Gibault is above all the story of a family. The estate was created by the Gibault family in the early 1900s. Originally planted as a polyculture farm, over the years the family shifted their focus towards working the vines. Wine thus became the family's sole activity in the 1980s when Pascal joined his parents on the Domaine.

## Pascal :

Pascal grew up among the vines in the heart of his parents 's farm. His keen desire to pursue viticulture led him to settle down quickly at the estate after obtaining his BEPA Viti oeno diploma. Avisionary at heart, he pursues developing bottle sales and wishes to sell his wines beyond borders. His ambition continues through his work in the vineyard and then through winemaking where he introduces the techniques of bio protection, soil cultivation, thermovinification, micro oxygenation etc... (skin contact)

## Danielle :

after a reconversion to the world of wine in 1992, Danielle joined the estate after obtaining her BPA viti oeno diploma. Her mission as business developper has taken her to the USA, across Europe and to Japan. Due to the strong relations she established around the world and in the wine industry, the estate now focuses the majority of its sales towards export.

## DATES :

**1988:** Arrival of Pascal on the Domaine and the beginning of bottled wine sales.

**1990:** Our wines conquer the Benelux markets.

**1992:** Danielle joins the family business as head of business development.

**1998:** Creation of the corporatiou Danielle de l'Ansée, in addition to the family business, to expedite the distribution of estate and sometimes other Loire Valley wines.

**Early 2000:**, after Europe (Benelux, Germany, Denmark) wine sales expand to North America.

**2007:** Development of Asian market sales.

# Their Wines



## PARFUM D'ÉVIDENCE: EMOTION

Appellation : Aoc Touraine Origin : Domaine Pascal GIBAUT

Grape varieties: 10 % Cabernet Franc & 90 % côt (malbec)

Soils : 1.5 ha of chlky-clay soils with flint of «Les Faitaux » and « les Bas Quartauts ». With southern exposure

Wine growing: Sustainable vines, with partial leaf thinning and green harvest. The soil is worked regularly.

Wine making : The grapes are selected and de-stalked—Long maceration—wine making process and ageing in micro-oxygenation

Tasting : It is particularly characterized by its crimson colour. This wine has spicy and jam-my red fruit aromas. Emotion reminds us of childhood

To be served at 16 à 18°C.

Each gesture of winemaker Pascal Gibault in his vineyards goes towards his vision of a fragrant wine, a true bouquet of fruits, flowers and aromas and also towards his vision of originality and the expression of the character of each acre of his land. This is the mark of a Genius of cultivation and his land, his terroir ! The soils reveal themselves their presence provides a wonderful complement to gourmet cooking and for connoisseurs of creative cuisine and new-age culinary movements. Pascal Gibault is a true visionary in the Loire River Valley region.

## PARFUM D'ÉVIDENCE: LE GRAAL

Appellation : Aoc Touraine Chenonceaux

Origin: Domaine Pascal GIBAUT

Grape variety: 100 % Sauvignon blanc

Soil: sandy soils on chalky subsoil, with southern exposure, in our vineyards called “ Bas Quartauts”, certified HVE3.

Wine Growing: Under supervised control and the soil is worked regularly.

Wine-making: The grapes are selected and de-stalked. We use a long wine-making process at low temperature for 3 to 4 weeks, ageing on fine lees.

Tasting: To the eye the wine is clear and bright, and the colour is golden yellow. The nose is very expressive and complex with dominant fruity aromas : peach, dried apricot, mango, and passion fruit. After-wards, we find floral notes such as linden blossom. In the mouth, this wine reveals a satisfyingly full body which leaves a lovely feeling of freshness that comes from its aromatic richness.

To be served at 45°-50° F (8° to 10°C).



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# Their Wines



## PARFUM D'INTUITION

Appellation : Aoc Touraine

Origin : Domaine Pascal GIBAULT

Grape Variety : 100 % Sauvignon Blanc Soil: 20 ha of sandy soils on chalk of « Les Faitaux » with southern exposure. Wine growing : Under supervised con-trol- cultivated with High Environ-mental value, the soil is worked regu-larly.

Wine making: The grapes are selected and de-stalked. Long wine-making process at low temperature for 3 to 4 weeks and age-ing on fine lees.

Tasting: Intense and complex nose, reflecting excellent grape maturity by aromas of peach, apricot and ly-chee. On the palate, citrus flavors dominate. The mouth has a good vol-ume, fine texture, not acid aggres-siveness, freshness is important driven by fine aromas. Many length and re-turn aromatic (citrus and pineapple).

To be served at 8° à 10°C.

Each gesture of winemaker Pascal Gibault in his vineyards goes towards his vision of a fragrant wine, a true bouquet of fruits, flowers and aromas and also towards his vision of originality and the expression of the character of each acre of his land. The objective here is a fresh, pure, aromatic wine, to sharpen the senses and fully satisfy lovers of good home cooking from the Bistro kitchen. Pascal Gibault is a true visionary in the Loire River Valley region.

## Their Offer

We allocate a quantity of 2000 cases for the North American Market.

Bottle : we have the option to bottle with screwcaps for sauvignon blanc & rosé wine only.

Pallet VMF (100x120) 5 layers of 12 cases , (720btles/pallet)

As a product launch, we are ready to make 12 bottles for the price of 11, for Touraine sauvignon blanc, Touraine rosé and also Touraine-Chenonceaux cuvée Le Graal, to buy 3 pallet



**Pascal and Danielle Gibault**

# PRICE-LIST 2023 - HT ex-works



## PRICE-LIST 2023 - HT ex-works

Millesime Vintage	VIN DE DOMAINE GIBAUT	PAR / By 600	
2022	. Sauvignon blanc – Aoc Touraine	3.80 €	Bianc/white
2021	. Platine (sauvignon (elles vignes- old vines) - Aoc Touraine	4.30 €	Bianc/white
2020	. Everest (selection de sauvignon – selection sauvignon grapes) - Aoc Touraine	4.30 €	Bianc/white
2021/22	. Frisson d'El (cabanac-est malbec) Aoc Touraine	3.10 €	Red
2020	. Emotion (cabanac-est malbec) Aoc Touraine	3.60 €	Rouge/red
2020	. Le Grand Aoc Touraine Chenonceaux	5.50 €	Bianc/white
2020	. Vision Or (chardonnay) IGP Val de Loire	3.45 €	Bianc/white

### CONDITIONS DE VENTE / SALES CONDITIONS

La bouteille de 750 ml ou autre contenant en Euros HT départ chai - All wines are sold ex-works in Euros - Bottle of 750 ml

Palette de 720 bouteilles – possibilité de parcellage - Pallet of 720 bottles – possibility to mix

Carton de 12 bouteilles - Cases of 12 bottles

Mise en bouteille à la propriété - Wines bottled by producer

Suppléments pour les conditionnements et habillages spéciaux - Extra charge for non standard packaging + labelling

L'enlèvement de la marchandise doit s'effectuer au plus tard 1 mois à compter de la date de confirmation de commande

Goods must be picked up at least 1 month from the date of confirmation

Tout nouveau tarif annule et remplace le précédent sans préavis - New prices list will replace existing prices list without advance notice

Toute commande est sujete à confirmation - Every order is subject to final confirmation

Offre valable dans la limite des stocks et millésimes disponibles - Offer valid in limits of stocks and vintages availables

Délai de préparation 7 jours sur stock disponible - Availability: 7 days on available stock

Règlement de la commande : Sans commande : paiement à la commande au moitié commande et solde à réception si couverture

Coface et ensuite suivant le Chiffre d'Affaires toujours si couverture coface 60 jours de facturation ou 2% d'escompte pour paiement à la réception]

Payment : First order : payment with the order or half upon ordering and the remaining half upon reception if covered by coface and then according to turnover within 60 days from invoicing if by covered by coface or with 2% discount for payment upon ordering.

Tarif pour 600/100000 sds - Price list 600/100000 sds

Sarl Danielle de l'Ansee – 15 rue des Vignes – Les Martinières – 41140 Noyers sur Cher- France

Tel. +33 (0)2.54.71.09.95 – Port. +33 (0)6.73.23.72.09

e-mail. danielle-de-lansee41@orange.fr – site web : www.pascalGIBAUT.com

Sarl au capital de 7622 €- siret. 420323396 00010 – code APE 4634Z – RCS Blois B 420 323 396

STATES NOT TO BE CANVASSED :

Quebec - Washington DC - Maryland - Virginia - New York, New Hampshire New Jersey

# DOMAINE DE LA RENNE



Contact:

[contact@domainedelarenne.fr](mailto:contact@domainedelarenne.fr)

Téléphone : + 33 02 54 71 72 79

# Sauvignon AOP Val de Loire

## Distinctions

2021 OR CONCOURS MONDIAL DU SAUVIGNON 2022

2021 ARGENT CONCOURS DES LIGERS 2022

2020 OR Concours des Ligiers 2021

2019 OR Concours des Ligiers 2020

2019 ARGENT Concours Général de Paris 2020

2019 ARGENT Vignerons Indépendants 2020

2018 OR Concours Général de Paris 2019

2018 OR Vignerons Indépendants 2019

2018 OR Mondial du Sauvignon 2019

2019 ARGENT Concours des Ligiers

2019 OR Tabletes du Rhin (SS)

2017 BRONZE Concours des Ligiers 2018

2016 BRONZE Concours Général de Paris 2017

2016 ARGENT Concours des Ligiers

2014 ARGENT Mondial du Sauvignon 2015

2014 BRONZE Concours des Ligiers 2015

2014 BRONZE Concours Général de Paris 2015

2013 ARGENT Mondial du Sauvignon 2014



## Dégustation

### ŒIL

La robe couleur jaune pâle aux reflets or est brillante et lumineuse.

### NEZ

Ouvert et expressif associe les odeurs de fleurs blanches (chèvrefeuille, sureau) à celles des fruits exotiques (mangue) puis s'enrichit de nuances de bourgeon de cassis.

### BOUCHE

À l'attaque fraîche offre une matière savoureuse avec de la vivacité, ainsi que des arômes de fruits confits (citron, ananas) qui persistent dans une finale croquante.

### ACCORDS METS ET VIN

Les hors-d'œuvre, les asperges, les poissons, huîtres et crustacés, les fromages, plus particulièrement ceux de chèvre.

### TEMPÉRATURE DE SERVICE

À déguster frais à 7° - 8°

## Fiche technique

Cépage :  
Sauvignon

Géologie :  
Argilo-calcaire

Date de plantation :  
1982 à 2013

Surface :  
30 hectares

Vinification :  
Elaboration par pressurage,  
pneumatique et débourbage  
statique.

Vinification classique en  
cuves thermo régulées.

Production moyenne :  
120 000 bouteilles par an

Vieillessement :  
de 1 à 3 ans

1, CHÊNES DE LA FORÊT  
41140 SAINT-ROMAN-SUR-CHEV  
02 54 71 72 79  
contact@domainedelarenne.fr  
www.domainedelarenne.fr



# Sauvignon AOP Val de Loire

## Distinctions

2020 ARGENT CONCOURS DES LIGERS 2021

2019 OR Concours des Ligères 2020  
 2019 ARGENT Concours GÉNÉRAL AGRICOLE DE PARIS 2020  
 2019 ARGENT Vignerons Indépendants 2020  
 2018 OR Concours Général de Paris 2019  
 2018 OR Vignerons Indépendants 2019  
 2018 OR Mondial du Sauvignon 2019  
 2019 ARGENT Concours des Ligères  
 2019 OR Aux Tabletes du Rheu (35)  
 2017 BRONZE Concours des Ligères 2018  
 2016 BRONZE Concours Général de Paris 2017  
 2016 ARGENT Concours des Ligères  
 2014 ARGENT Mondial du Sauvignon 2015  
 2014 BRONZE Concours des Ligères 2015  
 2014 BRONZE Concours Général de Paris 2015  
 2013 ARGENT Mondial du Sauvignon 2014



## Dégustation

### OEIL

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### TEMPÉRATURE DE SERVICE

À déguster frais à 7°-8°

## Fiche technique

Cépage :  
Sauvignon

Géologie :  
Argilo-calcaire

Date de plantation :  
1982 à 2013

Surface :  
30 hectares

Vinification :  
Elaboration par pressurage, pneumatique et débourbage statique.

Vinification classique en caves thermo régulées.

Production moyenne :  
120 000 bouteilles par an

Vieillessement :  
de 1 à 3 ans

Le Chemin de la Forêt  
41140 Saint-Romain-Sur-Coise  
02 54 71 72 79  
contact@domainedelarenne.fr  
www.domainedelarenne.fr



# DOMAINE RAPHAËL LUNEAU



DOMAINE RAPHAËL LUNEAU  
R de la Grange —



Contact:

1 La Grange | 44430 Le Landreau | France

+ 33 (0)2 40 06 45 65

[contact@domaineraphaeluneau.fr](mailto:contact@domaineraphaeluneau.fr)





# DOMAINE RAPHAËL LUNEAU

## R de la Grange

### LE GRAND R – Cuvée d'Exception

White wine

#### DESIGNATION

Muscadet Sèvre et Maine sur Lie

#### REGION

Loire Valley

#### GRAPE VARIETY

100% Melon de Bourgogne

#### TERROIR

Gneiss and mica schists

#### PRODUCTION

45 to 60 years old vines. We are engaged in a sustainable viticulture, with controlled yields and high respect for the environment.

#### WINE MAKING

Harvest when the berries are at their optimum ripeness. Pneumatic pressing under low pressure, with cold settling of the juice. Long fermentation in underground vats, with temperature control and partial skin-contact maceration. Ageing on fine lees for one year, with stirring for more complexity. Bottling in autumn.

#### TASTING

Golden yellow colour. The nose is expressive and reflects the terroir, with fruity and floral notes. A lot of finesse in the mouth, well-balanced with a strong and long finish. This prestigious wine has a very good ageing potential.

#### WINE AND FOOD PAIRING

To serve between 8 to 12°C. It will perfectly match with fish, scallops, langoustines, with meat, fresh cheese. Excellent as well as an aperitif.



Raphaël LUNEAU, vigneron

1, La Grange - 44120 La Lande-sur-Mer - France | Tel: +33 (0)2 40 06 48 88 | Fax: +33 (0)2 40 06 48 17 | E-mail: contact@domaineraphaelluneau.fr

[www.domaineraphaelluneau.fr](http://www.domaineraphaelluneau.fr)

© 2017 - 100% Melon de Bourgogne - 100% Vins de France





# DOMAINE RAPHAËL LUNEAU

## R de la Grange

### GOULAINE

White wine

#### DESIGNATION

Muscadet Sèvre et Maine, Cru Communal Goulaine

#### REGION

Loire Valley

#### GRAPE VARIETY

100% Melon de Bourgogne

#### TERROIR

Mica schists

#### PRODUCTION

More than 60 years old vines. We are engaged in a sustainable viticulture, with controlled yields (bunch thinning in July) and high respect for the environment.

#### WINE MAKING

The berries are hand-picked when they are at their optimum ripeness. Pneumatic pressing under low pressure, with cold settling of the juice. Long fermentation in underground vats thanks to the natural yeasts, with temperature control and partial skin-contact maceration. Ageing on fine lees for 30 months minimum, without racking, with stirring for more volume and complexity.

#### TASTING

Golden yellow colour. The nose is very aromatic and fruity: quinces, dry fruits, candied fruits, spices, honey. The mouth is rich, powerful and elegant, with a great mineral expression. It is well-balanced and complex, far from a traditional Muscadet. Very good ageing potential.

#### WINE AND FOOD PAIRING

To serve between 10 to 12°C. It will perfectly match with foie gras, fish with Beurre Blanc sauce, lobster, poultry, white meat, or goat cheese.



Raphaël LUNEAU, Vigneron

3, La Grange - 44400 La Lande-sur-Maine | France | Tel: +33 (0)2 40 06 46 88 | Fax: +33 (0)2 40 06 46 57 | E-mail: [contact@domaine-raphael-luneau.fr](mailto:contact@domaine-raphael-luneau.fr)

[www.domaine-raphael-luneau.fr](http://www.domaine-raphael-luneau.fr)

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# DOMAINE RAPHAËL LUNEAU

## R de la Grange

### L'R MARIN

White wine

#### DESIGNATION

Gros Plant du Pays Nantais sur Lie

#### REGION

Loire Valley

#### GRAPE VARIETY

100% Folle blanche

#### TERROIR

Schists and mica schists

#### PRODUCTION

30 to 50 years old vines. We are engaged in a sustainable viticulture, with controlled yields and high respect for the environment.

#### WINE MAKING

Harvest when the berries are at their optimum ripeness. Pneumatic pressing under low pressure, with cold settling of the juice. Long fermentation in underground vats, with temperature control and partial skin-contact maceration. Ageing on fine lees during several months. Bottling in the springtime.

#### TASTING

The nose is intense, with white flowers aromas. Freshness in the mouth, with salty and mineral notes, with a little lemon touch some years.

#### WINE AND FOOD PAIRING

To serve between 8 to 9°C. It will perfectly match with mussels, oysters, shells, grilled fish or sauerkraut.



Raphaël LUNEAU, Vigneron

La Grange - 44430 Le Landreau - France - Tel -33 (0)2 40 06 46 63 - Fax -33 (0)2 40 06 48 17 - E-mail - contact@domaineraphaelluneau.fr

[www.domaineraphaelluneau.fr](http://www.domaineraphaelluneau.fr)

© 1996 - 10 rue de la Grange - 44430 Le Landreau - France - 02 40 06 46 63



# DOMAINE RAPHAËL LUNEAU

## R de la Grange

### • PRICE LIST 2023 -Export •

	75cl
<b>AOP Gros Plant du Pays Nantais sur lie « L'R Marin » 2019*</b> <i>Gold medal -International Challenge Gilbert &amp; Gaillard 2020</i>	3,65 €
<b>AOP Muscadet Sèvre et Maine sur lie « Brin d'R » 2021*</b> <i>90 pts/100 -International Challenge Gilbert &amp; Gaillard 2022</i>	3,80 €
<b>AOP Muscadet Sèvre et Maine sur lie « L'R du Temps » 2021*</b> <i>91 pts/100 -International Challenge Gilbert &amp; Gaillard 2022</i>	4,00 €
<b>AOP Muscadet Sèvre et Maine sur lie « Grand R » 2021</b> <i>Silver medal -Concours des Vignerons Indépendants 2022</i>	4,70 €
<b>AOP Muscadet Sèvre et Maine sur lie « Grand R » 2019</b> <i>Gold medal -Concours des Vins de Macon 2021</i> <i>1 star -Guide Hachette des Vins 2023</i>	5,00 €
<b>AOP Muscadet Sèvre et Maine Cru Communal « Goulaine » 2015</b> <i>93 pts/100 -International Challenge Gilbert &amp; Gaillard 2022</i>	7,75 €
<b>AOP Muscadet Sèvre et Maine Cru Communal « Goulaine » 2014</b> <i>1 star -Guide Hachette des Vins 2021</i> <i>Excellence award -Guide Dussert-Gerber 2020</i> <i>92 pts/100 -International Challenge Gilbert &amp; Gaillard 2020</i>	8,90 €

\* Vintage 2022 will be available over the year 2023.

Raphaël LUNEAU, Vigneron

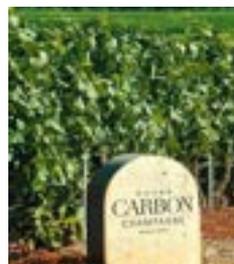
1, La Grange | 44430 Le Landreau | France | Tel. +33 (0)2 40 06 45 65 | E-mail : contact@domaineraphaeluneau.fr

[www.domaineraphaeluneau.fr](http://www.domaineraphaeluneau.fr)

N° TVA : FR 232 000 22 004 12061 | 004 993 004 0020

# CHAMPAGNE CARBON

# CHAMPAGNE CARBON



## Contact:

Jean-Baptiste PREVOST  
Global Head Export Manager  
Champagne CARBON  
7, Rue Pierre PFLIMLIN  
51 100 REIMS

E-mail: [jb.prevost@champagne-carbon.com](mailto:jb.prevost@champagne-carbon.com)



## CHAMPAGNE CARBON FIBER

*This Blanc de Blancs Grand Cru is a Limited Edition from CARBON private cellar. Appear firsts its brilliant robe and fine bubbles, before opening-up to a large aromatic pallet with acacia notes, hazelnuts and stone fruits.*

*Tasted both for aperitive, during a gastronomic meal or a happy moment of life, with raw ham of Pata Negra or a delicious caviar, this cuvée pairs well with all occasions.*

*Distinctive characteristic:*

*Experience the CARBON-BUGATTI universe of unique savoir-faire and performance.*

*Dosage:*

*8g/liter*

*Grape variety:*

*100% Chardonnay Grand Cru*





## CHAMPAGNE CARBON FIBER ROSÉ PINK

A bright salmon pink ensures that this champagne stands out.

The color of this Rosé CARBON is a work of haute couture.

A parade of fine pearly bubbles seems to stretch to infinity.

Its participants follow one after the other in a long, stylized thread up to the surface. A beautiful, persistent sheath of foam resides at the top of the glass.

The nose is very aromatic, a connoisseur's delight with a colorful collection of red fruit, a generous bowl of strawberries, raspberries and cherries – and floral notes with hints of violets and lilac.

Fresh, fruity flavors emerge on a well-balanced palate that deploys its pink charms with an irresistible persistence.

Distinctive characteristic:

Its tangy spring freshness.

Sugar dosage:

8g/liter

Grape varieties:

50% Chardonnay; 25% Pinot Noir; 25% Pinot Meunier





## CHAMPAGNE CARBON FIBER ROSÉ DARK

A bright salmon pink ensures that this champagne stands out.

The color of this Rosé CARBON is a work of haute couture.

A parade of fine pearly bubbles seems to stretch to infinity.

Its participants follow one after the other in a long, stylized thread up to the surface. A beautiful, persistent sheath of foam resides at the top of the glass.

The nose is very aromatic, a connoisseur's delight with a colorful collection of red fruit, a generous bowl of strawberries, raspberries and cherries – and floral notes with hints of violets and lilac.

Fresh, fruity flavors emerge on a well-balanced palate that deploys its pink charms with an irresistible persistence

Distinctive characteristic:

Its tangy spring freshness.

Sugar dosage:

8g/liter

Grape varieties:

50% Chardonnay; 25% Pinot Noir; 25% Pinot Meunier





## CHAMPAGNE CARBON FIBER VINTAGE 2008

This Vintage is harmonious and generous.

An intense and generous nose, captivating with notes that show a beautiful maturity. A nice fruity and spicy aromatic depth marked by honey, toasted bread and stewed fruits. A balanced and dense palate that offers a generous range of flavors. Its creamy and fresh effervescence reveals a certain unctuoussness that accompanies the cuvée until its delicately acidic finish.

Distinctive characteristic:

Rich with a pleasant maturity.

Sugar dosage:

8g/liter

Grape varieties:

27% Chardonnay; 2% Pinot Noir; 71% Meunier





### CHAMPAGNE CARBON FIBER 3B.03 Bolide FOR BUGATTI

This Vintage is harmonious and generous.

An intense and generous nose, captivating with notes that show a beautiful maturity. A nice fruity and spicy aromatic depth marked by honey, toasted bread and stewed fruits. A balanced and dense palate that offers a generous range of flavors. Its creamy and fresh effervescence reveals a certain unctuousness that accompanies the cuvée until its delicately acidic finish.

Distinctive characteristic:

Rich with a pleasant maturity.

Sugar dosage:

8g/liter

Grape varieties:

27% Chardonnay; 2% Pinot Noir; 71% Meunier





## CHAMPAGNE CARBON FIBER

A vintage 2002 champagne carved to enchant.

First, eye-catching. Second, generously luxurious. Third, an ode to voyage.

Crafted as a celebration, morphed into the incarnation of style and speed.

Blossoming floral aromas in the glass. Everlasting smoothness and roundness on your pallet. A full-bodied vintage with hypnotizingly-refined curves.

On its sharp structure, crispy essences waltzes with lace-like bubbles in infinite whirls. The champagne unfolds a horizon of delightful green fruits and nuts, amplified by a jolting note of salty-minerality.

Distinctive characteristic:

A bespoke champagne handcrafted to sublime sophisticated cuisine.

Sugar dosage:

8g/liter

Grape varieties:

90% Chardonnay; 10% Pinot Noir



# CHAMPAGNE ETIENNE CHÉRÉ

  
 CHAMPAGNE  
**ETIENNE CHÉRÉ**  
*— Vigneron Indépendant —*



Contact:

Damien Chéré +33 (0)6.14.15.24.84

Marie Chéré +33 (0)6.74.34.91.72

[champagnechere@yahoo.fr](mailto:champagnechere@yahoo.fr)

BRUT MILLÉSIMÉ 2017

*Champagne White*

*Grape variety : 100% Chardonnay Alcohol content: 12*

*Dosage: 0 grams*

**Elaboration**

*Sustainable cultivation. Manual harvesting in small boxes.*

*Fermentation in thermo- regulated stainless-steel vats.*

*Malolactic fermentation.*

**Tasting**

*Eye: Golden colour, numerous very fine bubbles, golden reflections*

*Nose: Complex, frank*

*Palate: Refined*

**Service**

*Temperature between 8° and 12°. Food pairing*

*Aperitif, Sea food, Shellfish, Fish, White meat, Poultry*



CUVÉE MARIE

*Champagne : White*

*Grape: 60% Chardonnay, 40% Pinot Noir Color: White*

*Alcohol: 12%*

*Dosage: 4 grams*

**Development**

*Reasoned culture.*

*Manual harvests in crates. Fermentations in oak barrels.*

**Tasting**

*- Eye: Gold colour, many very fine bubbles, yellow gold reflections*

*- Nose: Complex Aromatics*

*- Mouth: Elegant, generous, creamy.*

**Service**

*Service temperature between 8 and 12 degrees*

*Food pairings*

*Frog legs, Foie gras, pan-fried foie gras, Fruit desserts, Turbot in sauce.*

**Distinctions**

*The Hachette wine guide 2008: 2 stars The Hachette Wine Guide 2014: 1 star*

*France Wine Review 2015: 14.5/20*



## BRUT ROSÉ

Champagne: Rosé Calling: Champagne Grape: 100% Pinot noir Color: Rosé  
Alcohol: 12% Dosage: 8 grams

### **Development**

Reasoned culture.

Manual harvests in crates.

Total egruping, Fermentation in thermo-regulated stainless steel vats. .

### **Tasting**

- Eye: Pink colour, many very fine bubbles, pink reflections.

- Nose: Feminine delicate

- Mouth: Elegant, generous.

### **Service**

Service temperature between 8 and 12 degrees

Food pairings

Cheese, Fruit desserts.

### **Distinctions**

The Hachette Wine Guide 2009

Independent Winemakers Competition 2015: Gold Medal



## BRUT TRADITION

Champagne: White

Calling: Champagne.

Grape: 40% Chardonnay, 30% Pinot Noir, 30% Meunier Color: White

Alcohol: 12%

Dosage: 5 grams

### **Development**

Reasoned culture.

Manual harvests in crates.

Fermentations in thermoregulated stainless steel vats.

### **Tasting**

- Eye: Gold colour, many very fine bubbles, gold reflections

- Nose: Aromatic, harmonious

- Mouth: Very long and fruity

### **Service**

Service temperature between 8 and 12 degrees

Food pairings An aperitif

### **Distinctions**

Independent Winemakers Competition 2015: Silver Medal Hachette Wine

Guide 2016: 1 star

Hachette Wine Guide 2019: 1 star

Hachette Wine Guide 2020: 1 star



## EXTRA-BRUT BLANC DE BLANCS

*Champagne: White*

*Calling: Champagne*

*Grape: 100% Chardonnay*

*Color: White*

*Alcohol: 12%*

*Dosage: none (0 gram)*

### **Development**

*Reasoned culture.*

*Manual harvests in crates.*

*Fermentations in thermoregulated stainless steel vats*

### **Tasting**

*- Eye: Gold colour, many very fine bubbles, gold reflections*

*Nose: Aromatic, straight, lemon blossom aromas subtle lemon aromas, white fruit aromas, brioche aromas, generous butter aromas.*

*- Palate: Gourmet, subtle lemon notes, elegant tannins, fine tannins, fresh tannins, supple, slightly mineral, structured body, good intensity, long persistence.*

### **Service**

*Service temperature between 8 and 12 degrees*

### **Food pairings**

*For aperitif, Verrines, Sole Fillet, Raw Fish, Smoked fish*

### **Distinction**

*Hachette Wine Guide 2020: 1 star*



RATES AS OF JANUARY 1, 2023  
FROM CELLAR

Price before tax per bottle

**Brut TRADITION**

Assemblage de Chardonnay, Pinot Noir & Pinot Meunier

12.90

**Extra Brut BLANC DE BLANCS**

100% Chardonnay

13.90

**Brut ROSE**

Assemblage de Chardonnay & de Pinot Noir

14.90

**Brut MILLESIME 2017**

100% Chardonnay

16.90

**Brut CUVÉE MARIE**

Assemblage de Chardonnay & de Pinot Noir  
Vinifié en fûts de chêne

25

**Brut MAGNUM RESERVE**

38

# CHAMPAGNE FUMEY-MARIE

## TASSIN



Contact:

Arthur Fumey :

mobile : 06 87 34 09 33

contact@champagnefumeytassin.com

champagnefumeytassin.com

## PROVOCATION ROSÉE 2018

*Where history meets progress, our domain thrives. Driven by passion and the magical world of Champagne wines, come along and join our ethos.*

### **Provocation rosée 2018**

100% PINOT NOIR

Champagne from macération made with Pinot Noir.

### **Vignification**

Manual harvest, hard selection at the vineyard. Semi-carbonic maceration during 3 to 4 days. Low-pressure press.

Racking by sedimentation.

The alcoholic fermentation is done under controlled temperature.

Malolactic fermentation is done with freeze stabilization and filtration.

**Aging** from 24 to 36 months in our cellar.

**Disgorging** 4 to 6 months before expedition.

**Dosage** Brut, 7 g/l depending on wine maturation.

**Alcohol** 12,5% vol.

**Harvest** 2018

**Production** about 3 000 bottles a year.

Service temperature 8°C.

**Tasting notes**



## FUTUR ANTERIEUR 2015

*Where history meets progress, our domain thrives. Driven by passion and the magical world of Champagne wines, come along and join our ethos.*

futur antérieur 2015

35 % PINOT NOIR / 65 % PINOT BLANC VRAI

Vintage Champagne, blending from Pinot Noir and Pinot Blanc.

### **Vinification**

Manual harvest, hard selection at the vineyard. Low-pressure press.

Racking by sedimentation.

The alcoholic fermentation is done under controlled temperature.

Malolactic fermentation is done with freeze stabilization and filtration.

**Aging** 8 years in our cellar.

**Disgorging** 4 to 6 months before expedition.

**Dosage** Brut, 5 to 7 g/l depending on wine maturation.

**Alcohol** 12,5% vol.

**Harvest** 2015

**Production** about 3 000 bottles a year.

Service temperature 8°C.

**Tasting notes**



## FUTUR ANTÉRIEUR 2014

*Where history meets progress, our domain thrives. Driven by passion and the magical world of Champagne wines, come along and join our ethos.*

### **futur antérieur 2014**

60 % PINOT NOIR / 40 % PINOT BLANC VRAI

*Vintage Champagne, blending from Pinot Noir and Pinot Blanc.*

**Vignification** *Manual harvest, hard selection at the vineyard. Low-pressure press.*

*Racking by sedimentation.*

*The alcoholic fermentation is done under controlled temperature.*

**Aging** *8 years in our cellar.*

**Disgorging** *4 to 6 months before expedition.*

**Dosage** *Brut, 5 to 7 g/l depending on wine maturation.*

**Alcohol** *12,5% vol.*

**Harvest** *2014*

**Production** *about 3 000 bottles a year.*

*Service temperature 8°C.*

**Tasting notes**



## EMOTION BLANCHE 2017

*Where history meets progress, our domain thrives. Driven by passion and the magical world of Champagne wines, come along and join our ethos.*

### **émotion blanche 2017**

100% PINOT BLANC VRAI

*Champagne made from Pinot Blanc Vrai vinified in oak barrels.*

**Vignification** *Manual harvest, hard selection at the vineyard. Low-pressure press.*

*Racking by sedimentation.*

*The alcoholic and malolactic fermentation are made in oak barrels of different ages.*

**Aging** *about 48 months in our cellar.*

**Disgorging** *4 to 6 months before expedition.*

**Dosage** *Brut, 5 g/l.*

**Alcohol** *12,5% vol.*

**Harvest** *2017*

**Production** *about 1 500 bottles a year. Service temperature 8°C.*

**Tasting Notes** *Evolved yellow fruits flavors with roasted notes of wood and vanilla.*

*33 868 hectares of vines cover the whole of Champagne, including about 90 hectares of Pinot Blanc Vrai, which represents 0.002% of the total surface area.*



CONTRASTE BLANC DE BLANCS CHAMPAGNE.

*Where history meets progress, our domain thrives. Driven by passion and the magical world of Champagne wines, come along and join our ethos.*

**CONTRASTES**

**100% PINOT BLANC VRAI**

*Blanc de blancs Champagne.*

**Vinification**

*Manual harvest, hard selection at the vineyard. Low-pressure press.*

*Racking by sedimentation.*

*The alcoholic fermentation is done under controlled temperature.*

*Malolactic fermentation is done with freeze stabilization and filtration.*

**Aging** about 48 months in our cellar.

**Disgorging** 4 to 6 months before expedition.

**Dosage** Brut, 7 g/l.

**Alcohol** 12,5% vol.

**Harvest** 2016

**Production** about 3 000 bottles a year. Service temperature 8°C.

**Tasting Notes**

*33 868 hectares of vines cover the whole of Champagne, including about 90 hectares of Pinot Blanc Vrai, which represents 0.002% of the total surface area.*



# Price list

## PRICE LIST FROM 01.01.2023 TO 30.06.2023

Export cellar price in euros

### FUMEY-TASSIN CHAMPAGNE

7 rue de la Lande - 10110 Celles-sur-Ource

fixe : 03 25 38 58 90 - portable : 06 81 35 70 85

[champagnefumeytassin.com](http://champagnefumeytassin.com)

[contact@champagnefumeytassin.com](mailto:contact@champagnefumeytassin.com)

KM-29112 - 01

### CHAPITRE I *Fumey Tassin*

**FUTUR ANTÉRIEUR 2015 • Brut 750 ml 19.80**

### CHAPITRE II *Marie Tassin*

**ÉMOTION BLANCHE 2017 • Brut 750 ml 24.70**

**CONTRASTES • Brut 750 ml 20.90**

**PROVOCATION ROSÉE 2018 • Brut 750 ml 20.10**

- Shipping by boxes of 6 or 12.
- Find our general conditions of sale on our website «[champagnefumeytassin.com](http://champagnefumeytassin.com)».
- Transportation costs, port taxes and custom duties are chargeable to the customer.

SIRET : 48911508900018 • TVA : FR89489115089 • ACCISE : FR 008823E0578

*Wines shipments are the responsibility of the customer who will complain to the carrier in case of damage.*

# CHAMPAGNE MICHEL HOERTER



Contact:

10 bis Hameau de Rouvroy 02400 Essômes  
sur Marne

Phone : + 33(0)3 23 83 51 64

Mobile phone : + 33(0)6 37 83 10 63

[champagne-michel-hoerter.fr](http://champagne-michel-hoerter.fr)

Export Contact : Valérie HOERTER

[champagne-hoerter@orange.fr](mailto:champagne-hoerter@orange.fr)



## Les 2 Muses

Blanc de Noirs

Extra Brut ; Dosage 4,5 g / L

40 % Meunier, 60 % Pinot Noir

Bottled in spring 2017

Quantity 2 000 bottles

Available in Bottle

Awards : 1 star Guide Hachette des Vins

2023, 93/100 Guía Melendo del

Champagne

2022-2023, 95/100 Apvsa Selection New

York 2021

## Les 3 Muses

Brut ; Dosage 7 g / L

45 % Meunier, 45 % Pinot Noir, 10 %

Chardonnay

Bottled in spring 2019

Quantity 1000 / 3000 bottles

Available in Bottle

Awards : Gold Medal Gilbert & Gaillard

2023, 92/100 Guía Melendo del

Champagne

2022-2023, 88/100 Apvsa Selection New

York 2021



# CHAMPAGNE GIROST MOUSSY



Contact:

**Champagne Girost-Moussy**

**7 Grande rue 51270 Congy**

**Tél : 03 26 59 32 30 – Fax : 03 26 52 72**

**96 [www.champagne-girost-moussy.fr](http://www.champagne-girost-moussy.fr)**



## CHAMPAGNE SEBASTIEN GIROST

### MILLESIME 2014

Ce Champagne est élaboré uniquement à partir des vins d'une même année de récolte.

Il vieillit au minimum 36 mois dans nos caves. Dès le service, on remarque l'élégance de cette cuvée, ses bulles sont fines et sa teinte est subtile. Après avoir inspiré son parfum, on trouve un vin raffiné au boisé judicieux. Ce vin vieillira encore très longtemps dans une bonne cave, mais saura aussi vous séduire dès maintenant, grâce au travail fait sur la sélection des fûts de chêne.

This Champagne is uniquely developed from the wines of the same harvest year.

It's aged 36 month at least in our cellars. As it is served, the elegance of this cuvee can be noticed, its bubbles are fine and its colour is subtle. When breathing in its flavour, one can find out a fine wine with wooden balanced notes. This wine will be stored even longer in a good cellar but will also be enjoyable at present thanks to the work done on the selection of oak casks.

Terroir : CONGY

Sol : Argilo-Limoneux

Assemblage : 33%

Pinot Meunier DURE PEINE (1929) 33%

Chardonnay CORNABEAUX (1969) 33% Pinot

Noir MORETTES (1990)

Vinification : 100% EN Fûts / Vieillessement 6 mois sur lies avec Fermentation Malolactique

Dosage : 6g/litre de sucre



Champagne Girost-Moussy

7 Grande rue

51270 Congy

Tél : 03 26 59 32 30 - Fax : 03 26 52 72 96

[www.champagne-girost-moussy.fr](http://www.champagne-girost-moussy.fr)

## CHAMPAGNE GIROST MOUSSY



CHAMPAGNE  
GIROST-MOUSSY

### BRUT ROSÉ

Un vin fruité et généreux qui vous séduira par sa douceur. Cette Cuvée est agréable en apéritif, mais aussi lors d'un repas. Ce vin est le résultat d'un assemblage subtil entre nos différentes cuvées et un coteau champenois rouge de qualité.

A fruity generous wine that will charm you with its sweetness. It is pleasant as an aperitif and during a meal too. This is the result of a subtle blend of our various cuvées and a red coteau champenois of high quality

VENDANGE 2017 AVEC 38% DE VIN DE RESERVE

Assemblage :

30% Chardonnay

25% Pinot Noir

45% Pinot Meunier

Dont 15% de Pinot vinifié en vin rouge

Vinification : En Cuve Inox Avec Fermentation  
Malolactique

Dosage : 9g/litre de sucre



Champagne Girost-Moussy  
7 Grande rue  
51270 Congy

Tél : 03 26 59 32 30 - Fax : 03 26 52 72 96  
[www.champagne-girost-moussy.fr](http://www.champagne-girost-moussy.fr)

S/G

# CHAMPAGNE SEBASTIEN GIROST

## BRUT MILLESIME DURE PEINE 2017

Ce Champagne est élaboré uniquement avec du Pinot Meunier de 'DURE PEINE' pour 32,75 ares plantée en 1929 par mon grand-père Georges Moussy. D'ailleurs, il n'y avait jamais eu de vigne auparavant sur ce terrain. 'DURE PEINE' viendrait du celtique 'DURR PENN' c'est-à-dire 'Hautes Eaux'. En effet, de nombreuses sources surgissent du bois de Troncenord. La parcelle est exposée Sud, Sud-Ouest sur sol argilo limoneux. Pour la vinification, nous utilisons des barriques Bourguignonnes soigneusement sélectionnées. A la dégustation, nez assez frais, avec un fruité délicat, des petits fruits rouges, un joli boisé intégré. Bouche très fraîche et délicate, assez acidulé. Belle matière de vin, avec le fût mais surtout l'âge des vignes et la concentration des minéraux dans le vin. Effervescence très crayeuse et minérale, longueur franche.

This Champagne is uniquely developed with Pinot Meunier from 'DURE PEINE' was planted in 1929 by my grandfather. It is 32.75 ares. The name 'DURE PEINE' comes from ancient Celtic 'DURR PENN' and means 'High Waters'. In fact there are several small springs in the woods troncenord. The plot is exposed south, south west on loamy clay soil. For the vinification, we use carefully selected Burgundy barrels. Tasting, so fresh, with a delicate fruitiness, red berries, good acidity.

**Terroir :** CONGY

**Sol :** Argilo-Limoneux

**Assemblage :** 100% Pinot Meunier DURE PEINE (1929)

**Vinification :** 100% en Fût / Vieillessement 6 mois sur lies  
Avec Fermentation Malolactique

**Dosage :** 6g/litre de sucre



Crépuscule - Photo de Fabrice Pignatelli - 2017



Champagne Girost-Moussy  
7 Grande rue  
51270 Congy

Tél : 03 26 59 32 30 - Fax : 03 26 52 72 96

[www.champagne-girost-moussy.fr](http://www.champagne-girost-moussy.fr)

## CHAMPAGNE GIROST MOUSSY



CHAMPAGNE  
GIROST-MOUSSY

### BRUT TRADITION

Notre entrée de gamme. C'est un vin généreux, fruité et élégant, qui pourra très bien accompagner un repas de l'apéritif au dessert.

Our basic range model. Generous, fruity and elegant wine that will perfectly match a meal from the aperitif to the dessert.

VENDANGE 2017 AVEC 51.5% DE VIN DE RESERVE

Assemblage :

36% Chardonnay

15% Pinot Noir

49% Pinot Meunier

Vinification : En Cuve Inox avec Fermentation Malolactique

Dosage : 9g/litre de sucre



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## CHAMPAGNE SEBASTIEN GIROST

### ROSEE DE SAIGNEE

Ce Rosé est composé d'un assemblage de Pinot Meunier et Pinot Noir. Les raisins sont encuvés après un tri minutieux, un éraflage et un léger foulage. Puis nous faisons une délicate macération. Sa robe framboise est charmante, son nez vous envoûte. Le fruit rouge domine, mais on retrouve une multitude de notes d'épices et de fleurs.

This Rose is made of a blend of Pinot Meunier and Pinot Noir. The grapes are vatted with careful sorting, a de-stemming and light crushing. Then a delicate maceration is done. Its raspberry dress is charming, its nose is captivating. The red fruit is dominant but a multitude of spicy notes and flowers is noticeable

#### VENDANGE 2017

Terroir : CONGY

Sol : Argilo-Limoneux

Assemblage :

50% Pinot Noir MORETTES (1990)

50% Pinot Meunier RADETTES (2004)

Vinification : Pur Saignée / 36 heures de macération sans fermentation Malolactique

Dosage : 6g/litre de sucre



Champagne Girost-Moussy

7 Grande rue

51270 Congy

Tél : 03 26 59 32 30 - Fax : 03 26 52 72 96

[www.champagne-girost-moussy.fr](http://www.champagne-girost-moussy.fr)

## CHAMPAGNE



### Champagne Girost Moussy

Champagne

	Color	Price
Champagne Girost Moussy - Non Vintage Harvest 2017	White	12.00€
Champagne Girost Moussy - Non Vintage Harvest 2017	Rose	13.00€
Champagne Sébastien Girost - Non Vintage Harvest 2017 - Natural White	White	13.00€
Champagne Sébastien Girost - White Champagne Vintage 2014 Natural Champagne Vintage 2017	White	14.00€
Champagne Sébastien Girost - Natural White	White	15.00€
Champagne Sébastien Girost - Champagne Harvest 2017	Rose	14.00€

Since its creation in 1975, the GIBOST- MOUSSY brand has been linked to the world of entertainment, circus, cabaret, music hall. Our passion.

In 1979, we created a *Cirque exécuté* with the famous Lion's Head to honor Jean Richard, actor, circus director, creator of the first French amusement park.

The brand that bears my name, Sébastien GIBOST, was created in 2002. It is the fruit of my passion for wine and oak barrels.

A return to the source and a tribute to my grandfather Georges Moussy who began to produce his champagnes in 1929.

# Château Coustolle



2 - Untitled



## Contact:

S.C.E.V VIGNOBLES ALAIN  
ROUX & FILS

Château Coustolle

33126 FRONSAC

Olivier Roux, Commercial:

06.80.888.999

Xavier Roux, gérant :

06.22.61.62.69

Caroline , secrétaire:

05.57.51.31.25

## CHÂTEAU CAPET-BEGAUD, 2016

GEOLOGY AND SITUATION Sun-drenched hillock with sandy soil on a chalky and soft sandstone bed dominating the comb

HISTORY In 1969, Alain and Danièle Roux purchased this former relay of post on the Santiago de Compostela road, visited and occupied by Hugues Capet.

VARIETIES 80% Merlot, 20% Cabernet-Sauvignon

PRODUCTION Mean yield: 30.000 bottles Surface area: 4 ha

CHARACTERISTICS. Limpid. Cherry colour. Complex, fine nose with red fruit flavours and blackcurrant dominating. This wine has a velvety, appealing and elegant aftertaste.



## CHÂTEAU COUSTOLLE, 2019

Geology and situation A circus-shaped vineyard. The Merlot dominates the clay-chalk plateaux, the Cabernet-Franc lies on the sandstone of the central valley and the Malbec on the siliceous chalky soil in front of the château.

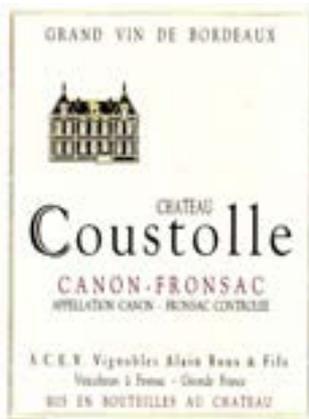
Exposure In the epicentre of the appellation, in the dip of the comb. The whole vineyard gets the sun. A reverberation due to the lake below enhances the concentration of sugar in the grapes in late summer.

Varieties 70% de Merlot 28% de Cabernet-Franc 2% de Malbec (called Pressac here) 35 years

Wines making process In heat-controlled vats, then in casks for 12 months with monthly racking.

Harvest: Machine-harvesting allowing for quick picking just when ripeness is at its best. Production : 900 hectolitres middle, 120 000 bouteilles.

Tasting Deep cherry red colour when young with hints of ripe fruit and menthol freshness. Moderately spicy taste, very soft and with a promise of generosity over the years. Ageing giving it a brick-reddish garnet colour. Aromas elegantly diffusing on the palate.



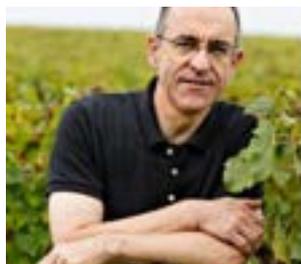
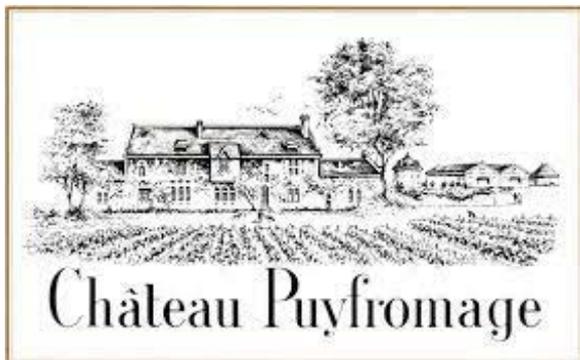
TARIF EXPORT 2022-2023

NOM	APPELLATION	contenance	degrés alcool	MILLESIME	certification	LOGO CERTIFICATION	PRICE/BLLE HT
Château COUSTOLLE	A.O.C CANON FRONSAC	75cl	14,50%	2016			€ 8,60
Château COUSTOLLE	A.O.C CANON FRONSAC	75cl	14,50%	2018			€ 8,60
Château COUSTOLLE	A.O.C CANON FRONSAC	75cl	14,50%	2019	HVE		€ 8,60
Château COUSTOLLE	A.O.C CANON FRONSAC	75cl	14,50%	2020	HVE		€ 9,10
Château CAPET BEGAUD	A.O.C CANON FRONSAC	75cl	14,00%	2016			€ 8,60
Château CAPET BEGAUD	A.O.C CANON FRONSAC	75cl	14,00%	2018			€ 8,60
Château CAPET BEGAUD	A.O.C CANON FRONSAC	75cl	14,50%	2019	HVE		€ 8,60
Château CAPET BEGAUD	A.O.C CANON FRONSAC	75cl	14,50%	2020	HVE		€ 9,10



There is no exclusivity

# CHATEAU PUYFROMAGE



## Contact:

Tel : +33(0) 6 31 62 41 40 -  
E-mail : [marque1955@gmail.com](mailto:marque1955@gmail.com)  
Site Internet: [www.puyfromage.f](http://www.puyfromage.f)  
Authentic wines for a long term  
partnership on US market

**"Puyfromage a family estate in organic conversion led by Frédéric Marque a passionate and committed artisan winemaker"**

## CHÂTEAU PUYFROMAGE ALBERT SIGNATURE 2016 VINTAGE

PUYFROMAGE A family estate following sustainable viticulture principles

TASTING NOTES Deep garnet color. Intense aromas of stewed strawberries with hints of vanilla and mocha. Smooth and silky palate. Long and powerful finish on melted tannins with spicy notes.

APPELLATION Francs Côtes de Bordeaux

LOCATION On the outskirts of the famous limestone plateau of Saint-Emilion

SOIL Limestone with asterias, clay limestone slopes, clay / silty plateau

VINES FOR THIS WINE 4 hectares (10 acres) AVERAGE AGE OF THE VINES 30 years

DENSITY OF PLANTING 5000 plants per hectare GRAPE VARIETIES 91% Merlot, 5% cabernet Franc, 4% Cabernet Sauvignon AVERAGE YIELD 40 hectolitres per hectare

HARVEST From October 6th – 15th GROWING TECHNIQUES Tillage and grassing with inter-row sowing, organic fertilizers, without herbicides, protection of the vineyard, as well as the environment, with the introduction of eco-friendly solutions and organic viticulture.

VINIFICATION / MATURING De-stemming - Soft extracts for 3 weeks, temperature-controlled stainless steel vats - Pumping over with controlled aeration - Vertical pressing with separate aging of press wines. Aged for 18 months in French oak barrels (30% composition of new oak)

ANALYSIS Alcoholic percentage: 14,3 % Vol. / SO<sup>2</sup> total : 92 mg/L / absence of residues

BOTTLING Bottled at the château ; March 2019 – 20 400 bottles and 600 magnums



## CHÂTEAU PUYFROMAGE VINTAGE 2019

PUYFROMAGE A family estate following sustainable viticulture principles

TASTING NOTES Intense and deep ruby to purple colour. Very expressive on the nose with aromas of cherry and fresh fruit, then more complex with aromas of candied berries. The attack is suave and velvety. Dense, round and fruity on the mid palate, yet with a touch of freshness. Subtle on the finish with a reminder of aromas of cherries and candied berries. Very nice tannic balance between power and freshness.

APPELLATION Francs Côtes de Bordeaux

LOCATION On the outskirts of the famous limestone plateau of Saint-Emilion SOIL Limestone with asterias, clay limestone slopes, clay / silt plateau

SIZE OF THE VINEYARD 53 hectares (131 acres)

AVERAGE AGE OF THE VINES 30 years

DENSITY OF PLANTING 5000 plants per hectare

GRAPE VARIETIES 87% Merlot, 7% Cabernet Sauvignon 6% Cabernet Franc.

AVERAGE YIELD 35 hectolitres per hectare

HARVEST From October 2nd to 9th GROWING TECHNIQUES Tillage and grassing with inter-row sowing, organic fertilizers, without herbicides, protection of the vineyard, as well as the environment, with the introduction of eco-friendly solutions and organic viticulture.

VINIFICATION / MATURING De-stemming - Soft extracts for 3 weeks, temperature-controlled stainless steel vats - Pumping over with controlled aeration - Vertical pressing with separate aging of press wines. Aged for 18 months in vats..

ANALYSIS Alcoholic percentage: 14 % Vol. / SO<sup>2</sup> total : 73 mg/L. / absence of residues.

BOTTLING Bottled at the château.



## PUYFROMAGE BLANC VINTAGE 2021

**Vineyard management:** Sustainable viticulture and development of biodiversity.

**Tasting Notes:** Pale gold color, shiny silver reflections. Nose of fresh grapes, lemongrass, dried apricot, field flowers. Round, silky, pulpy palate revealing a supple texture. The fruit is well alive, the liveliness salivating. Pleasure wine, tapas.

**Appellation:** Entre-deux-Mers

**Soil composition:** clay and limestone, limestone bedrock

**Planting density:** 5000 vine plants / hectare

**Average age of the vines:** 55 years Blending : 45% Sauvignon Blanc et Sauvignon Gris 45% Sémillon 10% Muscadelle

**Growing techniques:** Double guyot pruning; grass covered ground under control, phytosanitary protection by sustainable treatments, mechanical harvest, sorting upon reception

**Green work:** Leaf trimming and thinning on the latest plots

**Vinification:** Pellicular maceration, the fermentation temperatures are under constant thermal control, filtration of the must deposits, ageing on fine lees for 2 months with stirring of the lees in a barrel.

**Maturing:** 3 months in stainless tanks.

**Pairing suggestions:** Perfect wine for aperitif and as an accompaniment with fried food, white meat and poultry. Excellent with sea food, cheese and salads.



## Tarifs:



7.60 € EXW



4.80 € EXW



4.10 € EXW

# VIGNOBLES DUPUY

*Vignobles Dupuy*



## Contact:

Damien Dupuy  
contact@vignobles-dupuy.com  
(+33)(0)5 57 64 23 84

## CHÂTEAU LABADIE 2019

AOC Côtes de Bourg rouge

Gold medals – Feminalise 2020

92 Pts - Andreas Larson (October 2022)

### VINEYARD AND VINIFICATIONS

Acreage: Selection of 18 ha (global area 70 ha)

Soils: Clayey, calcareous and gravelly soils

Plots exposure: Table-land and hillside with an East / West exposure

Harvests: By a harvester, berries completely sorted

Grapes kept cool during 3 days

Temperature control, micro-oxygenation

Ageing: 12 months in oak 50% new 50% one-year barrel

### THE WINE

Grapes varieties: 90% Merlot 10% Cabernet Franc

Enologist: Éric Delacroix

Production: 100 000 bottles

Tasting notes: Dark red color. Expressive nose with oak, black fruits, cassis and blackberry. Dense palate with intense a lingering dark fruit flavors and a long finish



## CHÂTEAU LAROCHE JOUBERT 2020

AOC Côtes de Bourg rouge

Gold medals: Feminalise wine contest 2022

90 pts – International Wine Review (Sept 2022)

### VINEYARD AND VINIFICATIONS

Acreage: Selection of 25 ha (global area 70ha)

Soils: Clayey, calcareous

Plots exposure: Table-land and hillside with an East / West exposure

Harvests: By a harvester, berries completely sorted

Grapes kept cool during 3 days

Temperature control, micro-oxygenation

Ageing: 30% in oak for 12 months (2 years old barrels, to fine the structure) 70% in tanks to keep the fruit

### THE WINE

Grapes varieties: 95% Merlot, 5% Cabernet Sauvignon

Enologist: Eric Delacroix

Production: 85 000 bottles, bag in box

Tasting notes: The color is limpid and brilliant. The nose is elegant, with spicy and vanilla notes. It opens up on notes of fresh fruit. The mouth is fresh with tannins round and melted.

## CUVÉE GABIN - 2021

AOC Côtes de Bourg rouge

VINEYARD AND VINIFICATIONS

Acreage: Selection of 0.7 ha (global area 70 ha)

Soils: Clayey and calcareous

Plots exposure: One single plot with an East / West exposure

Harvests: By a harvester, berries completely sorted

Dedicated vinification of the plots

Low temperature vinification Ageing: only few months in tank to keep fruit. Early bottling

THE WINE

Grapes varieties: 100% Malbec

Enologist: Eric Delacroix

Production: 4 000 bottles

Tasting notes : Young and unoaked wine with very fine tannins. Fresh and gourmand fruit.



## COMMERCIAL SUPPORT

Here is the support we offer as part of the establishment of a serious and sustainable market.

It is negotiable depending on the specificities of volumes and distribution. We are a family structure, which gives us a lot of flexibility and freedom.

- I propose to travel personally to USA make a tour of promotion and animation of the distribution networks, meet the teams, create links. The frequency could be every year or two years, depending on the volume.
- Adjustment of payment deadlines will be made, to respect the time of transport of the wine - 2% of free samples for tasting and promotion of wines
- We can create a dedicated cuvée (with specific label and wine blend, interesting volume needed).

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## Vignobles Dupuy - Price list 2022-2023

Please find here our EXW prices for Côtes de Bourg red wine.

### **CHATEAU LABADIE**

*Premium wine, Bordeaux blend with structure and complexity, aged during 12 months in oak barrels.*

**Vintage 2019: Gold Medal (Concours Feminalise, 2021)**

Bottle (0.75l): **5.80 € H.T.**

1/2 bottle (0.375l): **3.10 € H.T.**

Magnum (1.5l): **12.50 € H.T.**

### **CHATEAU LAROCHE JOUBERT**

*Supple wine, medium bodied, black and red fruits aromas, long length in mouth.*

**Vintage 2020: Gold medal (Concours Feminalise, 2022), 90 pts (International Wine Report - sept 22)**

Bottle (0.75l): **4.30 € H.T.**

1/2 bottle (0.375l): **2.50 € H.T.**

Magnum (1.5l): **8.70 € H.T.**

BIB 5 L "Régal" de Laroche Joubert **17.50 € H.T.**

BIB 10 L "Régal" de Laroche Joubert **34.00 € H.T.**

### **CUVEE GABIN (Malbec)**

*100% Malbec, single expression of a plot.*

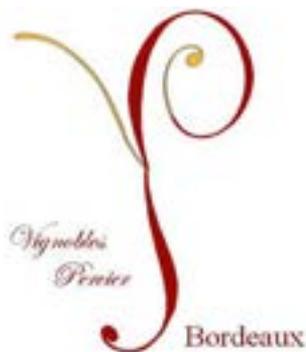
*Young and unoaked wine, an explosion of fruits and freshness, thin tannic structure. Very pleasant.*

**Vintage 2021: "Second vintage, even more freshness and pleasure!" 2 500 bottles.**

Bottle (0.75l): **6.30 € H.T.**

**Distributors present: Washington DC, Maryland**

## VIGNOBLES PERCIER



Contact:

[vignoblespercier@gmail.com](mailto:vignoblespercier@gmail.com)

[vignoblespercier.plugwine.com](http://vignoblespercier.plugwine.com)

Facebook: Vignobles PERCIER

wechat: vincent percier

WhatsApp: +33686373626

Snapchat: vpercier

IRANGE OF BEL-AIR L'ESPÉRANCE  
WHITE WINE SKIN CONTACT, ORANGE WINE

Grape variety: - 100% Sauvignon Blanc - Terroir: Clay and limestone High Quality Orange Wine French wine 30-day skin maceration 13% vol Vintage 2020 HVE3 Conditioning: - 75 cl bottle Box of 6 bottles Air L'espérance White wine skin contact, Orange wine % Sauvignon Blanc bottle Box of 6 bottles.



MERLOT  
SATIVA



Cabernet FRANC  
SATIVA

CBD WINE

Infusion of quality wine with CBD Sativa Flower - 2% THC  
 Pleasure and relaxation granted I am a winemaker and seek to entertain the taste buds of the world In search of cultural diversification For the moment in flower purchase, In 2023 we plant CBD hemp to harvest 100%. Available red and rosé 10 € excl. tax 750ml bottle

L'Entre-2-Mers

Le Bx Haut Benaugue

Les Bordeaux

L'élevage en barriques



## BORDEAUX ROUGE

### Château Bel-Air L'Espérance

Merlot, Cabernet Franc, Cabernet Sauvignon, Malbec, Carménère

Varie selon les millésimes

	37,5 cl	50 cl	75 cl	150 cl
2012	-	-	3,00	-
2013	-	-	2,50	-
2014	1,95	-	-	-
2015	2,00	-	-	12,00
2018	-	2,50	2,80	Sur demande



86/100



TASTED by Andreas Larsson 87/100

## BORDEAUX SUPERIEUR ROUGE



### Château Jean Blanc Perrine

Merlot, Cabernet Franc, Cabernet Sauvignon  
Elevage barrique

	75 cl	37,5 cl	150 cl
2020	5.50	-	-
2021	5.00	-	13,00

MIL. 2015



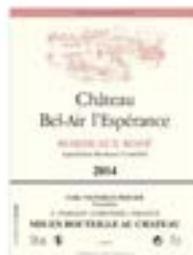
85/100

MIL. 2018



TASTED by Andreas Larsson 87/100

## BORDEAUX ROSE



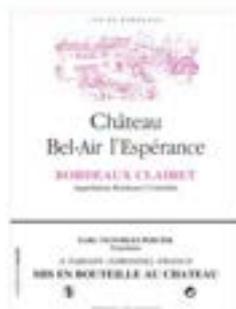
### Château Bel-Air L'Espérance Merlot

	75 cl	37,5 cl	150 cl
2021	2,80	-	-

MIL. 2018



# BORDEAUX CLAIRET



## Château Bel-Air L'Espérance

Merlot

	75 cl	37,5 cl	150 cl
2017	2,50	-	-
<b>PROMO</b>			

# BORDEAUX BLANC

## Château Jean-Blanc Perrine – PRESTIGE -

VINIFIÉ EN BARRIQUE ET ÉLEVAGE EN BARRIQUE ET SUR LIES FINES

Sauvignon Blanc, Sauvignon Gris, Sémillon



	75 cl	37,5 cl	150 cl
2015	5,00		

# ENTRE DEUX MERS HAUT BENAUGE

## Château Bel-Air L'Espérance

Sauvignon Gris



	75 cl	Sur commande 37,5 cl	Sur commande 150 cl
2021	2,80	2,00	5,00
2022	2,80	2,00	5,00



# CRÉMANT DE BORDEAUX



## Bel - Air L'Espérance

	75 cl	37,5 cl	150 cl
BLANC	5,00		14,00
ROSE	5,50		

# BORDEAUX HAUT BENAUGE MOELLEUX



## Château Bel-Air L'Espérance Sémillon

	75 cl	50 cl	
<b>2015</b>		<b>2,40</b>	-
<b>2022</b>	<b>2.80</b>	<b>2,50</b>	

## Orange De Bel-Air L'espérance

### Vin de France Macération Pelliculaire "Vin ORANGE"



*Vin de France*  
**BEL-AIR L'Espérance**

Cépage: - 100% Sauvignon Blanc -

Terrir: Argilo-calcaire Vin orange de haute qualité vin français

Macération cutanée de 30 jours

13% vol

Millésime 2020

HVE3 Conditionnement: -

Bouteille 75 cl Carton de 6 bouteilles



	75 cl	
<b>2020</b>	<b>4,00</b>	
<b>2021</b>	<b>4,00</b>	

## Price list & Offer

I am providing to each client:

- Spec sheet
- Presenting our wine to the US and international press
- Marketing support
- Representation for Special agent Vignobles Pénicier : The winemaker : me or my agent

Château Bel-Air L'Espérance

- Bordeaux Rouge
- Entre-deux-mers Haut-Benauge
- Bordeaux rosé
- Bordeaux Clairet
- Bordeaux Haut Benauge Moelleux

= Bel-Air L'Espérance

- Vin Orange - WHITE WINE SKIN CONTACT
- = Château Jean-Blanc perrine - Aging in barrels
- Bordeaux rouge
- Bordeaux Blanc

Bel-Air L'Espérance  
Crémant de Bordeaux

Price Bottles Of  
75 cl with  
A&P \*

2,80 € exw

4,00 € exw

5,50 € exw

A&P Program*	Level 1: 4800 bottles 5 pallets	Level 2: 9600 bottles or contenaires 20" * 10 pallets	Level 3: 24 000 bottles or Contenaire 40" *	Level 2: 48 000 bottles and + or 2 contenaires 40" and +
Marketing budget	Marketing budget end of the year 400 €	Marketing budget for each container 800 €	Marketing budget for each container 2000 €	Marketing budget total 4000 €
A&P goodies to select	Box 1/4 pallets presentation Shelf Talker  Corkscrew Ice bag Service blackboard Slate sidewalk stop FOR CDR	Box 1/4 pallets presentation Shelf Talker  Corkscrew Ice bag Service blackboard FOR CDR SEVERAL	Level 2 + 1% gratuity	Level 3 +  winemaker visits of all your best distributors or winemaker customers

# CHÂTEAU FERRAND POMEROL



CHÂTEAU FERRAND  
+ POMEROL +



## Contact:

Matthieu Gasparoux

T. +33688686044

matthieugasparoux@chateau-  
ferrand.com



## **Château Ferrand**



### **2019 VINTAGE**

*Château Ferrand, one of Pomerol first's vineyards, was purchased in 1934 by Fernand Gasparoux, stretching over some 4 hectares. Today the vineyard covers 12 hectares. Efforts were undertaken to improve the vineyard, the vat room and cellars were rebuilt in 80's and the new tasting room, finished in 2019. A remarkable work done by Henry Gasparoux, the owner and manager of this property since his father's death.*

*Currently managed by Matthieu Gasparoux, Technical Director, this property received the High Environmental Value (level 3) since 2019 vintage.*

**Geography** South Pomerol

**Geology** Old sandy with clinkers of iron, Slightly gravelly soil

**Grape Variety** 40 % Cabernet Franc  
60% Merlot

**Yield** 49 Hl/Ha

**Density** 6000p/ha

**Average age of vines** 40 - 50 years

**Harvest Date** 23-26 September 2019 (Merlot);  
7 and 8 October 2019 (Cabernet franc)

**Ageing** 12 months in oak barrels, classic « barriques bordelaises » (225 liters)

**Average Annual Production** 35 000 bottles

**Bottling** 20th July 2021

**Alcohol** 14%



## **Château Haut Ferrand**



### **2015 VINTAGE**

*Situated at the heart of Pomerol, and acquired in 1975 by Gasparoux family, the vineyard covers 3,5 hectares made up old sandy soil with iron residues on its subsoil. The vat room and cellars were rebuilt in the 80's and the new tasting room, which was finished in 2019, complete the chateau's new configuration. The mix of traditional and modern winemaking practices forms the heart of Château Haut Ferrand values and philosophy. Currently managed by Matthieu Gasparoux, Technical Director, this property received the High Environmental Value (level 3) since 2019 vintage.*

**Geography** 3,5 ha at the heart of Pomerol

**Geology** Old sandy with clinkers of iron, slightly gravelly soil

**Grape Variety** 90% Merlot, 10% Cabernet franc

**Yield** 25 Hl/Ha

**Density** 6000 p/ha

**Average age of vines** 25 à 80 years

**Harvest Date** 15 and 16 September 2015 (Merlot)  
21 and 22 October 2015 (Cabernet franc)

**Ageing** 12 months in oak barrels, one third news

**Average Annual Production** 11 000 bottles

**Bottling** 4th of April 2017

**Alcohol** 13,5%

# CHÂTEAU DU HAUT MARAY



Château  
du  
Haut Maray



Contact:

+33 5 56 76 83 33

+33 6 19 28 05 41

[chateauduhautmaray@cegetel.net](mailto:chateauduhautmaray@cegetel.net)



Château  
du  
**Haut Maray**

CHÂTEAU DU HAUT MARAY «CONFIDENCE» 2018 A.O.P.  
GRAVES, BORDEAUX

**Color** Red wine

**Vineyard** 5 hectares (2 hectares for this wine)

**Soil** : chalky clay and limestone 19 years old vines on average Only mechanical work on soil, no chemical herbicides used. Leaf stripping and green grape harvest. Hand picking and grape sorting.

**Vinification** Aging Skin maceration, long aging (4 to 5 weeks) in 450 and 500 liters barrels with temperature control.

**Aging** in french oak barrels during 22 months (50 % new oak barrels).

**Grapes** 60 % Merlot 40 % Cabernet-sauvignon

**Tasting** Dark garnet color, fairly fine nose, vanilla note, black fruits and light violet note. Nice concentration in the mouth, reinforced by the wood; ripe tannins and good length. Nice with lamb.



CHÂTEAU DU HAUT MARAY 2019 A.O.P. GRAVES,  
BORDEAUX

**Color** Dry white wine

**Vineyard** 5 hectares

**Soil** : clay-limestone graves 17 years old vines on average Only mechanical work on soil, no weedkiller used. Leaf stripping and green grape harvest. Hand picking and grape sorting.

**Vinification** Aging Pellicular maceration, fermentation in barrels.

**Aging** in french oak barrels on lees with sticking. Grapes 70 % White sauvignon 25 % Grey sauvignon 5 % Semillon

**Tasting** Pale yellow, shiny color. First nose on citrus, blackcurrant buds. On the palate the attack is fresh, supple, quite fat and buttery. Beautiful persistence, it is a well balanced wine. Nice with Monkfish or Scallops.



Château  
du  
**Haut Maray**

### CHÂTEAU DU HAUT MARAY 2020 A.O.P. GRAVES, BORDEAUX

**Color** Dry white wine

**Vineyard** 5 hectares

**Soil** : clay-limestone graves 18 years old vines on average Only mechanical work on soil, no weedkiller used. Leaf stripping and green grape harvest. Hand picking and grape sorting.

**Vinification** Aging Pellicular maceration, fermentation in barrels. Aging in french oak barrels on lees with sticking.

**Grapes** 70 % White sauvignon 10 % Grey sauvignon 20 % Semillon

**Tasting** Bright color, straw yellow. Nose with fine notes of citrus, pineapple, as well as delicious floral notes in the mouth, supple buttery, accompanied by a good freshness. Expressive finish, good feedback. Nice with Monkfish or Scallops.



### CHÂTEAU DU HAUT MARAY 2014 A.O.P. GRAVES, BORDEAUX

**Color** Red wine

**Vineyard** Grapes 70 % Merlot 30 % Cabernet-sauvignon

**Vinification** Aging 5 hectares

**Soil** : clay-limestone graves 16 years old vines on average Only mechanical work on soil, no weedkiller used. Leaf stripping and green grape harvest. Hand picking and grape sorting.

**Aging** in french oak barrels during 22 months (35% of new oak barrels). 4-5 weeks vinification in stainless steel vats with temperature control.

**Tasting** Beautiful dark color, garnet reflections. Intense nose of red and black fruit (plum, blackberry and blackcurrant), spicy notes. On the palate, a frank attack, nice density, suppleness and freshness. Nice with lamb.



Château  
du  
**Haut Maray**

CHÂTEAU DU HAUT MARAY 2016 A.O.P. GRAVES, BORDEAUX

**Color** Red wine

**Vineyard** Grapes 70 % Merlot 30 % Cabernet-sauvignon

**Vinification** Aging 5 hectares

**Soil** : clay-limestone graves 16 years old vines on average Only mechanical work on soil, no weedkiller used. Leaf stripping and green grape harvest. Hand picking and grape sorting.

**Aging** in french oak barrels during 22 months (35% of new oak barrels). 4-5 weeks vinification in stainless steel vats with temperature control.

**Tasting** This wine has a dense, concentrated ruby color, still young. Pleasant nose of red and black fruit. Supple on the attack, on the fruit, pleasant tannic structure with a subtle spicy finish, suggesting a good guard. Nice with roasted pigeon and duck breast.





Château  
du  
**Haut Maray**

**Tarif Professionnel  
2022**

Validité : jusqu'au 31/12/2022

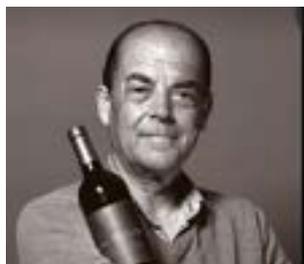
APPELLATION	MILLÉSIME	PRIX HORS TAXES EN EUROS		
			Bouteille 75cl	Quantité disponible
Château du Haut Maray Graves Rouge AOP	2014	-	8.05	1800 blles
	2016	-	8.10	1800 blles
Château du Haut Maray Graves Blanc AOP	2019	-	7.95	600 blles
	2020	-	7.90	1800 blles
Château du Haut Maray <i>Confidence</i> Graves Rouge AOP	2018	-	16.50	400 blles

**Conditionnement :** (6 ou 12blles 75cl)

**Prix :** Net Hors Taxe, départ Propriété(33)

## MAISON BOIDRON

# Maison Boidron



Contact:

Emmanuel Boidron

Tél : 06 10 60 49 34

[vignoblesjnboiron@wanadoo.fr](mailto:vignoblesjnboiron@wanadoo.fr)

## CHATEAU CANTELAUZE : POMEROL

A seasoned winegrower, oenologist and renowned taster, Jean-Noël Boidron is also a man who is very attached to the land and the cultural heritage of the region. It is probably for this reason that he named his Pomerol vineyard "Cantelauze", recalling that during the first frosts, one can hear the larks singing above the vines, meadows and woods.

- Production: 6000 bottles/year on average
- Surface area: 0.9 ha on very deep gravel-clay soil with medium gravel.
- Grape varieties: Merlot 90%, Cabernet Franc 10%.
- Location: near Petrus.

Established in 1989 on the plateau of Pomerol, from plots of land detached from other crus, Château Cantelauze produces wines of high expression: terroir, traditional cultivation, low yields, manual harvesting, careful vinification, long maceration (30 days), ageing in new barrels (100%) for 18 months are the origin.

After bottling, the wine is kept in a cool, damp underground cellar dug into the limestone. It is a long-keeping wine that will improve for more than 30 years. Paradoxically, it is magnificent after 3 to 4 years.



## CHATEAU CORBIN MICHOTTE GRAND CRU CLASSE

- Location : North of Saint-Emilion appellation, bordering Pomerol
- Appellation : Saint-Emilion Grand Cru
- Classification : Grand Cru Classé
- Surface : 7 hectares
- Terroir : sandy-silt on a sandy-clay subsoil with a lot of iron and gravel on the surface
- Grape varieties: Merlot 65%, Cabernet Franc 30%, Cabernet Sauvignon 5%.
- Average age of the vineyard: 50 years, one plot is a hundred years old
- Planting density: 5865 vines/hectare
- Vineyard cultivation: ploughing without the use of herbicides, vineyard managed according to the principles of sustainable agriculture
- Harvesting: manual with successive sorting
- Average yield: 40 hl/ha
- Maturing: 40% to 60% new barrels and cement vats
- Bottling: 20 to 24 months after the harvest
- Annual production: 300 hl on average
- Second wine: Les Abeilles Saint-Emilion Grand Cru

2010 Primeur tasting: as soon as the wine is poured, one notices a great depth of colour with violet-blue hues. The nose is a quintessence of very complex red fruits. Slightly woody. On the palate it is nothing but pleasure. Very round, the ripe tannins are present but remain pleasant without any astringency. The woodiness is a little more noticeable than on the nose, without being annoying. This wine is the very illustration of the greatest vintages that have made the reputation of the Saint Emilion Grand Cru appellation.

Word of mouth: "Everywhere people whisper, drink Corbin Michotte".



CHATEAU CALON : SAINT GEORGES SAINT EMILION

*This vineyard has existed for over two centuries. Almost 100 years ago, it was attached to Château Calon in Montagne Saint-Emilion. This is why it bears the same name, but in the Saint-Georges Saint-Emilion appellation. It is a hillside vineyard facing Saint-Emilion, where the sunshine is remarkable.*

- Production: 320 hl / year on average
  - Surface area: 5.5 ha
  - Grape varieties: Merlot 80%, Cabernet Franc 10%, Cabernet Sauvignon 9%, Malbec 1%.
  - Average age of the vines: 35 years
  - Soil: Clay-limestone on asteriated limestone.
  - Cultivation: Leaf removal one month before the harvest, harvesting by hand and sorting.
  - Vinification: Temperature-controlled, long maceration, no yeasting.
  - Maturing: In enamelled cement vats and oak barrels.
  - Bottled at the Château by the producer. Preservation in underground cellars.
  - Ageing: Minimum 15 years. Some old vintages still available.
  - Character : The wine is colourful, fleshy, well balanced, rich in tannins but very fat.
- Tasting of Primeur 2010 : a very deep colour when shaken, one notices that this wine is dense. On the nose, the aromatic intensity surprises by its fullness. On the palate, the tannins are very present but silky and pleasant; the pleasure persists even after swallowing.*



## CHATEAU CALON : MONTAGNE SAINT EMILION

- Current average production of 200,000 bottles  
 Surface area 65 ha of which 35 are under vine

The soil is clay-limestone (Sanoisian) on asteriated limestone. It is often very thin. The grape varieties are Merlot 70%, Cabernet Sauvignon 12%, Bouchet 15% and Malbec 3%. A large part of the vineyard is very old (over 60 years). The grapes are harvested and sorted by hand, and never in the rain. The vinification is thermo-regulated. Maceration is very long. Fermentation is produced solely by the natural yeasts of the region.

The wine is carefully aged in enamelled vats and barrels for two and a half years before bottling. Its qualities increase for over 25 years.

In 1981, a cellar was dug into the limestone rock at a depth of 7 metres and covering 500 square metres. It allows us to keep our wines in bottles and barrels in the best conditions of temperature and humidity. The grape reception facility, completely rebuilt in 1985, allows for the selection of grapes by manual sorting on a continuous stainless steel belt.

Jean-Noël Boidron also runs the part of the estate that is in the Saint-Georges Saint-Emilion appellation, Château Corbin Michotte Grand Cru Classé in Saint-Emilion, Château Cantelauze in Pomerol, Mayne d'Olivet in Bordeaux White and Manse d'Elodé in Bordeaux Rosé.

Tasting notes: Very well balanced, intense colour, rich fruit aromas, great volume and excellent aromatic persistence.

Marketing: Only part of the harvest is marketed each year. The rest is staggered over time. Thus this wine is one of the few to have old vintages, currently since 1953. This wine is partly distributed by the Bordeaux wine trade, it is exported all over the world and can easily be found in the best wine shops and in the greatest restaurants.



Jean-Noël BOIDRON

Viticulteur

Château Corbin Michotte

GRAND CRU

SAINT-ÉMILION

Château Calon

MONTAGNE-ST-ÉMILION SAINT-GEORGES-ST-ÉMILION

Ex-Celler prices in euros, VAT not included, per bottle of 75cl, delivered in hours of 11.

Terms of payment: payment before shipment by swift transfer or within 60 days from date of shipment by irrevocable L/C.

Delivery within 15 days except special agreement.

Additional costs per bottle:

0.60 € for wooden case of 12 bottles

0.25 € for box of 6 bottles

0.80 € for wooden case of 6 bottles

0.22 € for back label supplied by the buyer (in adhesive roll)

Château CORBIN MICHOTTE ST-ÉMILION GRAND CRU	BOTTLE	DEMI BOTTLE	MAGNUM
1993	/	10.64	/
1994	/	8.80	/
2009	25.05	/	/
2010	/	/	/
2011	/	/	45.05
2012	/	/	/
2013	19.70	/	/
2014	21.65	/	/
2015	/	/	/
2016	28.90	/	/
2017	28.40	/	/
2018	30.90	/	/
Château CALON MONTAGNE SAINT-ÉMILION	BOTTLE	DEMI BOTTLE	MAGNUM
2001	/	4.32	/
2005	/	/	18.10
2011	7.95	/	/
2012	7.70	/	/
2014	7.80	/	/
2015	9.50	/	/
2016	9.70	/	/
2017	9.20	/	/
2018	9.90	/	/
Château CALON SAINT-GEORGES SAINT-ÉMILION	BOTTLE	DEMI BOTTLE	MAGNUM
2004	/	4.32	/
2005	/	5.20	/
2006	7.90	/	/
2007	8.45	/	18.55
2010	10.95	/	/
2011	10.15	/	/
2012	10.55	/	/
2013	9.20	/	/
2014	10.15	/	/
2015	10.70	/	/
2016	10.70	/	/
2017	10.50	/	/
2018	11.20	/	/
Château CANTELAUZE POMEROL	BOTTLE	DEMI BOTTLE	MAGNUM
2002	23.75	/	/
2007	24.10	/	/
2010	32.20	/	/
2011	22.10	/	/
2012	24.55	/	/
2013	21.65	/	/
2014	22.95	/	/
2015	27.80	/	/
2016	32.00	/	/
2017	33.00	/	/
2018	36.00	/	/
MAYNE D'OLIVET, BORDEAUX BLANC	BOTTLE	BONNEC MONTAGNE ST EMILION	BOTTLE
2002	7.70	2014	7.60
2007	8.25	POLEN SAINT EMILION GD CRU	BOTTLE
2009	8.25	2014	14.20
		2016	15.00

J.N. BOIDRON - CORBIN MICHOTTE - 33350 SAINT-ÉMILION - FRANCE

TEL: 33 (0)5 57 51 64 86 - FAX 33 (0)5 57 51 56 30 - E-MAIL: vignoblesjboidron@wanadoo.fr - www.vin-boidron.com

S.I.R.E.T. : 311 002 828 00011 - S.I.R.E.N. : 311 002 828 - APE 0121Z - TVA, FR, 28311002828 - Aclides FR 093 061 E 3035

# VIGNOBLES BAYLE-CARREAU



Contact:

**VIGNOBLES BAYLE-CARREAU**

Route des Arnauds

33390 BERSON

[aurelien.broy\(@\)bayle-carreau.com](mailto:aurelien.broy(@)bayle-carreau.com)

+33 6 29 90 99 60

## Château EYQUEM LE BELVÉDÈRE

### Côtes de Bourg

A new wind is blowing on Bayle Carreau Winery. This new wine comes to enrich our range in March 2021. Supported by a modern and strong identity, this wine expresses all the expertise of cultivated area with passion for 150 years. Le Belvédère bear the signature of Claude Carreau. A personality inseparable from the legacy he bequeathed to his children and grandchildren.

## LINE SIGNATURE

*Claude Carreau*



## Château EYQUEM LE BELVÉDÈRE

### Côtes de Bourg



#### TASTING NOTES

LE BELVÉDÈRE, complex and wooly, is the selection of the best vineyards of Château Eyquem. It reveals the best of the terroir to create a generous wine for special occasions.

#### FOOD AND WINE PAIRING

This excellence range from Château Eyquem will marry in its youth with cheeses of character as well as cold meats. Subsequently its aging potential, it wants to go with red meats.

Appellation	Côtes de Bourg
Type of soil	Clayey-calcareous
Total production	17 000 bottles
Grape Varieties	<ul style="list-style-type: none"> <li>• 55% Merlot</li> <li>• 30% Cabernet Sauvignon</li> <li>• 10% Cabernet Franc</li> <li>• 5% Malbec</li> </ul>
Vinification	Traditional with vatting between 3 to 4 weeks, controlled fermentation temperatures and final maceration
Ageing	12 months in new oak barrels





## LE PETIT CLAUDE

### Côtes de Bourg

A new wind is blowing on Bayle Carreau Winery, this new wine comes to enrich our range in March 2021. Supported by a modern and strong identity, this wine expresses all the expertise of cultivated area with passion for 150 years.

Le Petit Claude bears the signature of Claude Carreau. A personality inseparable from the legacy he bequeathed to his children and grandchildren.



## LINE SIGNATURE

*Claude Carreau*

## LE PETIT CLAUDE

### Côtes de Bourg



#### TASTING NOTES

A very aromatic nose offering a beautiful bouquet of fruits. On the palate, light and fruity, Le Petit Claude will naturally find its place in your daily life. To fully appreciate it is necessary to consume it in its youth.

#### FOOD AND WINE PAIRINGS

Due to its aromas of red fruits, Le Petit Claude will go perfectly with red or white meats.

Appellation	Côtes de Bourg
Type of soil	Clayey-calcareous
Total production	200 hectoliters
Grape Varieties	<ul style="list-style-type: none"> <li>• 95% Merlot</li> <li>• 5% Cabernet Franc</li> </ul>
Vinification	Traditional with fermentation time during 3 to 4 weeks
Ageing	Inoc tanks





## Château GONTIER

Blaye Côtes de Bordeaux



**L**ocated on a clayey-calcareous slope along the Gironde, Château Gontier is one of the oldest vineyards of Blaye area.

The mansion has been destroyed by American air raid in 1944. Today, it is still on renovation. Since the early 2000, the vineyard has been restored and now we cultivate typical grape varieties.

[www.bayle-carreau.com](http://www.bayle-carreau.com)



## Château Barbé

Blaye Côtes de Bordeaux

### TASTING RESULTS

Château Gontier is fine with light spicy notes and well-balanced tannin. That combination makes the connoisseurs keep this wine for years.

### OUR CULINARY ADVICE

It goes perfectly with red meats, games and strong cheeses.

<b>Appellation</b>	Blaye Côtes de Bordeaux
<b>Surface / Density</b>	5 hectares
<b>Type of soil</b>	Clayey-calcareous soil
<b>Production / Yield</b>	850 hectoliters on average / 35000 bottles between 48 et 54 hl/ha
<b>Grape varieties</b>	<ul style="list-style-type: none"><li>• 70 % : Merlot</li><li>• 30 % : Cabernet Sauvignon</li></ul>
<b>Vinification</b>	Traditional with fermentation time during 2 to 3 weeks.
<b>Ageing</b>	50% in tanks, 50% in barrels.
<b>Distribution</b>	<ul style="list-style-type: none"><li>• 70 % Bordeaux wine merchants</li><li>• 30 % export</li></ul>

**Château Gontier 2012 :** Médaille d'Argent - Concours de Paris 2014  
Médaille d'Argent - Concours Réminiscent 2014

**Château Gontier 2014 :** Médaille d'Argent - Concours Réminiscent 2015

**Château Gontier 2015 :** Médaille d'Argent - Concours Réminiscent 2016  
Médaille d'Argent - Concours de Bordeaux 2016  
Prix d'excellence - Concours des Vinales Nationales 2016

**Château Gontier 2017 :** Médaille de Bronze - Concours Aléon 2018  
Prix des Vinales - Vinales Nationales



## Château La Cure

Blaye Côtes de Bordeaux



Close to the X century church of Cars, in the center of the Blaye Côtes de Bordeaux appellation, the Château La Cure is within the Bayle family since the middle of the XX century.

The clayey-calcareous soil gets the soil preparation easier, which is essential for a sustainable viticulture, and gives to the grapes a more complex aromatic component and a more delicate structure.

[www.bayle-carreau.com](http://www.bayle-carreau.com)



## Château La Cure

Blaye Côtes de Bordeaux

### TASTING RESULTS

Reflecting its soil, Château La Cure is a smooth and harmonious wine. It has lovely blackcurrant and raspberry overtones on the bouquet.

### OUR CULINARY ADVICE

Well-balanced and sophisticated, Château La Cure marries well with white meat, fish and delicate cheeses. Subtle and feminine, this wine is easy to relate to, and is surprisingly good either on its own or with everyday food.

<b>Appellation</b>	Blaye Côtes de Bordeaux
<b>Surface / Density</b>	6 hectares / 5 500 vine plants/ha
<b>Type of soil</b>	Clayey-calcareous and siliceous over subsoil clayey
<b>Production / Yield</b>	1 800 hectoliter on average 50 and 35 hl/ha
<b>Grape varieties</b>	• 75 % - Merlot • 90 % - Cabernet Franc • 5 % - Malbec
<b>Vinification</b>	Traditional with fermentation time during 3 to 4 weeks checking of temperature during fermentation hot maceration at the end of the fermentation process.
<b>Ageing</b>	6 months in tanks, then 10 to 14 months ageing in oak barrels before bottling.
<b>Distribution</b>	• 80 % in France • 20 % export



## Château TOUR D'EYQUEM

Côtes de Bourg | Bordeaux



**L**ocated on the right bank of the Gironde, overlooking the bed d'Arènes, the first vines of this vineyard in Côtes de Bourg were planted by the Romans. A prestigious residence of the 17th century, the Château Eyquem has been used as summer residence by Louis Eyquem, a family member of the famous philosopher Michel Eyquem de Montaigne.

At the confluence of the Dordogne and the Garonne, this estate overlooks the Gironde estuary from its magnificent viewpoint. Its clay-limestone soil with a silty pattern takes advantage of a micro-climate due to the proximity of the rivers.

Owner since the 80th century, the adjoining Château Tour d'Eyquem, to reconstruct the original property, renovated the vineyard and entirely restored the Château. In line with our philosophy of respecting the environment, we run Château Eyquem and Tour d'Eyquem in the spirit of sustainable cultivation.

[www.bayle-carreau.com](http://www.bayle-carreau.com)



## Château TOUR D'EYQUEM

Côtes de Bourg | Bordeaux

### TASTING RESULTS

Located on former quarries, its homogeneity gives a full-bodied, elegant and distinguished wine. Its ruby colour and its strong bouquet with a violet note make it a distinguished wine. It has excellent ageing potential and is very much appreciated by connoisseurs.

### OUR CULINARY ADVICE

Thanks to the diversity and complexity of its aromas, it combines very nicely with marinated or grilled red meats, strong-tasting fish (lamprey à la "bordeaux", shad) and cheeses. It can amaze you as an accompaniment to Asian cuisine.

<b>Appellation</b>	Côtes de Bourg
<b>Surface/Density</b>	10 hectares / 6,000 vines/ha
<b>Type of soil</b>	Clay-limestone on limestone subsoil
<b>Production/Yield</b>	500 hectolitres on average / 65 000 / between 50 and 55 hl/ha
<b>Grape varieties</b>	<ul style="list-style-type: none"> <li>• 60 % - Merlot</li> <li>• 30 % - Cabernet Sauvignon</li> <li>• 10 % - Malbec</li> </ul>
<b>Vinification</b>	Traditional with vatting for 3 to 4 weeks, controlled fermentation temperature, final maceration.
<b>Ageing</b>	6 months in vats, then 12 to 14 months in oak barrels.
<b>Distribution</b>	<ul style="list-style-type: none"> <li>• 60% specific customers visited since 5 generations in Normandy</li> <li>• 40% export</li> </ul>



VIGNOBLES  
**BAYLE-CARREAU**  
 GRAND VIN DE BORDEAUX



150 YEARS OF EXCELLENCE

## BC DE BAYLE CARREAU

Blaye

The newest from our vineyards, BC de Bayle Carreau comes from a careful selection of grapes from our best plots in Blaye.

Benefiting from a privileged location on the Gironde River, a generous growing territory, and special attention throughout the wine marketing process, this high quality wine offers a beautiful potential.

This high quality blend complies with strict specifications: a higher density of plant compared to other vineyards, reduced yield of plant, barrel ageing in new oak barrels.

[www.bayle-carreau.com](http://www.bayle-carreau.com)



## BC DE BAYLE CARREAU

Blaye

### TASTING NOTES

This deep red wine, very elegant with great ageing potential, offers a delicately woody nose.

Aromas of blackcurrant, blackberry, spice and liquorice are followed by a palate of striking persistence and structural amplitude.

### OUR CULINARY OPINION

With its refined tannins and with the amazing finesse and roundness, BC de Bayle Carreau can be tasted in its youth, accompanied by spiced dried meat, and strong cheese.

With its great potential, it will delight the most delicate of palates. It will pair wonderfully with red meat, game, and cheese.

<b>Appellation</b>	Blaye
<b>Surface / Density</b>	9.5 Hectares / 6 500 vine plants / hectare
<b>Type of soil</b>	Clay limestone with a stone and clay subsoil
<b>Production</b>	105 hectolitres on average, between 45-49 hl/ha
<b>Grape varieties</b>	<ul style="list-style-type: none"> <li>• 50 % - Merlot</li> <li>• 50 % - Cabernet Sauvignon</li> </ul>
<b>Vinification</b>	Traditional with vating between 3 to 4 weeks, controlled fermentation temperatures and final maceration.
<b>Ageing</b>	12 months in new oak barrels.

BC de Bayle Carreau 2015 : Gold Medal - Concours de Bordeaux 2017

BC de Bayle Carreau 2015 : Trophée Coup-de-Coeur - Festival des Vins Mûres (Chizu) 2018

BC de Bayle Carreau 2016 : Gold Medal - Concours de Bordeaux 2018



## Château Barbé

Blaye Côtes de Bordeaux



150 YEARS OF EXCELLENCE

**T**he actual château was built after the French Revolution by the Dupeyast family, who lived there for nearly a century. At the end of the 19th century, the vineyard was devastated by phylloxera and sold to our family, who renovated it and have kept it ever since.

Located on a plateau, Château Barbé has an incredible sun exposure, meaning that grapes ripe earlier than those on the other Bayle Carreau properties.

This soil is extremely well-suited to winemaking and the impeccably-kept vineyard is a fine example of sustainable viticulture.

[www.bayle-carreau.com](http://www.bayle-carreau.com)



## Château Barbé

Blaye Côtes de Bordeaux

### TASTING RESULTS

Lively, aromatic and fruity, this wine is dominated by a characteristic Sauvignon Blanc citrus aroma.

### OUR CULINARY ADVICE

It is blended with 90% Sémillon, which gives volume and richness, and is the perfect accompaniment to seafood, fish and meat dishes.

<b>Appellation</b>	Blaye Côtes de Bordeaux
<b>Surface</b>	5 hectares
<b>Type of soil</b>	Clayey-calcareous over subsoil clayey and stony
<b>Production/field</b>	250 hectolitre on average 50 and 55 t/ha
<b>Grape varieties</b>	<ul style="list-style-type: none"> <li>• 80 % : Sauvignon</li> <li>• 20 % : Sémillon</li> </ul>
<b>Vinification</b>	Skin maceration, pressing, clean of mud at 10°C and fermentation with cold regulation.
<b>Ageing</b>	5 months in tanks
<b>Distribution</b>	<ul style="list-style-type: none"> <li>• 80 % general public customers from Normandy, visited for the last 3 generations</li> <li>• 15 % Bordeaux wine merchants</li> <li>• 5 % export</li> </ul>

**Château Barbé 2010** : Silver Medal - Concours Viticoles Nationales 2011

**Château Barbé 2013** : Sélection CNV 2014

**Château Barbé 2014** : Silver Medal - Concours EG2 4 Septembre 2015  
Bronze Medal - Anikon 2015

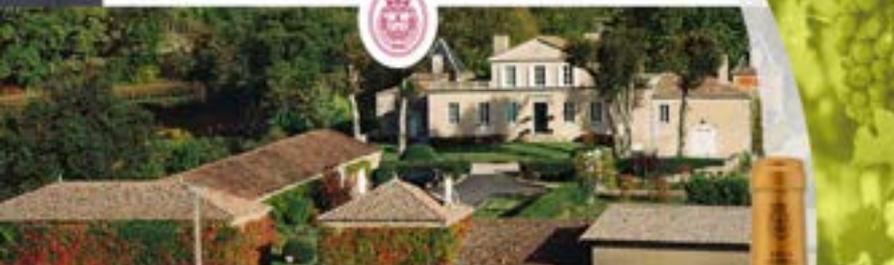
**Château Barbé 2015** : Sélection CNV 2016 - Stock Outlet CNV 2016

**Château Barbé 2015** : Prize of Vintages - Bronze Medal Viticoles Nationales 2016





VIGNOBLES  
BAYLE-CARREAU  
GRAND VIN DE BORDEAUX



## Château Barbé

SWEET WHITE - AOC BORDEAUX SUPERIEUR



**T**he actual château was built after the French Revolution by the Dupeyat family, who lived there for nearly a century. At the end of the 19th century, the vineyard was devastated by phylloxera and sold to our family, who renovated it and have kept it ever since.

Located on a plateau, Château Barbé has an incredible sun exposure, meaning that grapes ripe earlier than those on the other Bayle Carreau properties.

This soil is extremely well-suited to winegrowing and the impeccably-kept vineyard is a fine example of sustainable viticulture.

[www.bayle-carreau.com](http://www.bayle-carreau.com)



## Château Barbé

SWEET WHITE  
AOC BORDEAUX SUPERIEUR

### TASTING RESULTS

Produced from a controlled yield and from a strict selection of plots, this wine is the full expression of sémillon.

With its gold colour, slightly amber, this velvety wine releases aromes of exotic fruit and candied fruit.

### OUR CULINARY ADVICE

Its fine length on the palate makes Château Barbé Sweet White wine to be enjoyed with foie gras and dessert.

<b>Appellation</b>	Bordeaux Supérieur
<b>Surface</b>	1,40 hectares
<b>Type of soil</b>	Clayey – calcareous over clayey and stony subsoil
<b>Production/Yield</b>	70 hectolitres on average 45 hl/ha
<b>Grape varieties</b>	• 100% - Sémillon
<b>Vinification</b>	Skin maceration, pressing, thermoregulated fermentation
<b>Ageing</b>	3 months in tanks then 4 to 6 months in oak barrels
<b>Distribution</b>	• 80 % general public customers from Normandy, visited for the last 5 generations • 15 % Bordeaux wine merchants • 5 % export



## Château Barbé

Blaye Côtes de Bordeaux

**T**he present château was built after the French Revolution by the Dupeyrat family, who lived there for nearly a century. At the end of the 19th century, the vineyard was devastated by phylloxera and sold to our family, who renovated it and have kept it ever since.

Located on a plateau, Château Barbé has incredible sun exposure, meaning that grapes ripen earlier than those on the other Bayle Carreau properties.

This soil is extremely well-suited to winegrowing and the impeccably-kept vineyard is a fine example of sustainable viticulture.

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## Château Barbé

Blaye Côtes de Bordeaux

### TASTING RESULTS

With a beautiful deep ruby-red color, Château Barbé has a fine nose of ripe fruit with overtones of liquorice and menthol. It is both powerful and velvety on the palate, with a long aftertaste.

### OUR CULINARY ADVICE

A regular medal winner at wine competitions, it has a strong personality and a very good ageing potential. Younger vintages of Château Barbé pair well with game whereas older vintages shine with red meat, pork and cheeses. This wine is also surprisingly good with chocolate desserts.

<b>Appellation</b>	Blaye Côtes de Bordeaux
<b>Surface / Density</b>	28 hectares
<b>Type of soil</b>	Clayey-calcareous over subsoil clayey and stony
<b>Production / Yield</b>	1400 hectolitre on average 50 and 55 hl/ha
<b>Grape varieties</b>	• 75 % - Merlot • 15 % - Cabernet Sauvignon • 10 % - Malbec
<b>Vinification</b>	Traditional with fermentation time during 3 to 4 weeks checking of temperature during fermentation hot maceration at the end of the fermentation process.
<b>Ageing</b>	6 months in tanks, then 12 to 14 months ageing in oak barrels before bottling.
<b>Distribution</b>	• 80 % general public customers from Normandy, visited for the last 5 generations • 15 % Bordeaux wine merchants • 5 % export

Château Barbé 2010 : Gold Medal - Concours de Bordeaux 2011  
Château Barbé 2011 : Bronze Medal - Concours de Paris 2012  
Château Barbé 2012 : Bronze Medal - Concours de Bordeaux 2014  
Silver Medal - Concours Elle à Table 2015  
Château Barbé 2013 : Silver Medal - Concours de Paris 2015  
Silver Medal - Concours de Malcom 2015  
Château Barbé 2013 : Bronze Medal - Concours de Bordeaux 2016



## Château Carpena

### Côtes de Bourg



Located in the Côtes de Bourg, famous Bordeaux appellation, on the right bank of the Dordogne and the Gironde, the vines were first planted here by the Romans. The vineyard has a fine clay-limestone soil and temperate microclimate thanks to the nearby rivers.

Owning since the 90th century, Bayle-Carreau family has refurbished the Château and expanded the vineyard. In keeping with our respect to the environment, vines at Château Carpena are grown according to the precepts of sustainable viticulture.

[www.bayle-carreau.com](http://www.bayle-carreau.com)



## Château Carpena

### Côtes de Bourg

#### TASTING RESULTS

It has a fine ruby-red color and a powerful bouquet with hints of violet and many of the characteristics of a great wine.

#### OUR CULINARY ADVICE

Thanks to the diversity and the complexity of its aromas, Château Carpena goes perfectly with red meat, either grilled or marinated, as well as fish with a strong flavour and cheeses.

<b>Appellation</b>	Côtes de Bourg
<b>Surface / Density</b>	15 hectares / 5 000 vine plants/ha
<b>Type of soil</b>	Clewy-calcareous over subsoil clewy and stony
<b>Production / Yield</b>	Between 50 and 55 hl/ha / 100 000 bottles
<b>Grape varieties</b>	• 90 % - Merlot • 10 % - Cabernet Sauvignon
<b>Vinification</b>	Traditional with fermentation time during 3 to 4 weeks checking of temperature during fermentation hot maceration at the end of the fermentation process.
<b>Ageing</b>	6 months in tanks, then 12 to 14 months ageing in oak barrels before bottling.
<b>Distribution</b>	• 30 % general public customers from Normandy, visited for the last 5 generations • 35 % Bordeaux wine merchants • 25 % Export

Château Carpena 2011 : Gold Medal - Concours de Bordeaux 2010

Coup de cœur Trophy - Wuhan (China) 2013

Château Carpena 2012 : Gold Medal - Concours de Bordeaux 2014

Coup de cœur Trophy - Wuhan (China) 2016

Château Carpena 2014 : Silver Medal - Concours de Bordeaux 2015

Château Carpena 2013 : Gold Medal - Concours de Bordeaux 2016



## Château Sainte-Clotilde

Blaye Côtes de Bordeaux



**L**ocated on the right bank of the Gironde River, in the Blaye area, Château Sainte-Clotilde has excellent south facing exposure on the first watershed along the Gironde.

Its typical clayey calcareous terroir and its well adapted planted Merlot (intensified by Cabernet), gives a deep red-round wine, with a well balanced tannic personality.

[www.bayle-carreau.com](http://www.bayle-carreau.com)



150 YEARS OF EXCELLENCE



## Château Sainte-Clotilde

Blaye Côtes de Bordeaux

### OUR CULINARY ADVICE

It goes perfectly well with games, red meat and cheeses.  
 It will surprise you with grilled or smoked meats.

<b>Appellation</b>	Blaye Côtes de Bordeaux
<b>Surface/Density</b>	9 hectares / 6 400 wine-plants/ha
<b>Type of soil</b>	Clayey-calcareous over subsoil mainly calcareous
<b>Production/Yield</b>	500 hectoliters on average / 55 hl/ha
<b>Grape varieties</b>	<ul style="list-style-type: none"> <li>• 60 % - Merlot</li> <li>• 40 % - Cabernet Sauvignon</li> </ul>
<b>Vinification</b>	Vinification Pêche vinification in concrete tanks. Thermoregulation tank by tank. Cold pre-fermentation maceration between 48 and 72 hours. Controlled temperature fermentation (between 22 and 24°C). Fermenting from 3 to 4 weeks.
<b>Ageing</b>	In concrete tanks.

Château Sainte-Clotilde 2016 : Bronze Medal - Concours de Millon 2017  
 Château Sainte-Clotilde 2017 : Prix des Vignerons Nantais 2019  
 Château Sainte-Clotilde 2018 : Gold Medal - Concours Féministe 2019  
 Château Sainte-Clotilde 2019 : Gold Medal - Concours de Bordeaux 2020



## PRICE LISTS

<u>CUVEE SPECIALE</u>			
Product	Qty Bot	Qty Cases	Price
Belvédère (Cotes de Bourg)	756	63	7€
BC de Bayle Carreau (AOC Bayle)	756	63	9€
<u>CREMANT DE BORDEAUX</u>			
Product	Qty Bot	Qty Cases	Price
Crémant Blanc Brut or 1/2 sec	756	63	6€
Crémant Rosé brut or 1/2 sec	756	63	6,20€
<u>BLAYE COTES DE BORDEAUX BLANC</u>			
Product	Qty Bot	Qty Cases	Price
Dry	756	63	3,60€
1/2 sec	756	63	3,60€
Sweet	756	63	3,60€
<u>ROSE</u>			
Product	Qty Bot	Qty Cases	Price
Bordeaux Rosé Dry	756	63	3,60€
Sweet Rosé	756	63	3,60€

## PRICE LISTS

<b><u>COTES DE BOURG</u></b>			
<b>Château</b>	<b>Qty Bot</b>	<b>Qty Cases</b>	<b>Price</b>
Eyquem	756	63	4,5€
Landreau	756	63	4,5€
Tour Eyquem	756	63	4,2€
Carpena	756	63	4,2€
Petit Claude 2019	756	63	3,1€
<b><u>BLAYE COTES DE BORDEAUX ROUGE</u></b>			
<b>Château</b>	<b>Qty Bot</b>	<b>Qty Cases</b>	<b>Price</b>
La Carelle	756	63	4,5€
Barbé	756	63	4,5€
Pardaillan	756	63	4,5€
Sainte Clotilde	756	63	4,2€
Gontier	756	63	4,2€
La Cure	756	63	4,2€
Calet	756	63	4,2€



# VIGNOBLES GABARD



Contact:

Paola GABARD

Vignobles GABARD EARL

25 Rte de Cavignac - 33133 Galgon - France

Tél 05 57 74 30 77 ou 06 82 98 29 18

[www.vignoblesgabard.com](http://www.vignoblesgabard.com)

## CHÂTEAU LA CROIX DE QUEYNAC BORDEAUX BLANC 2022



**TERROIR / VINEYARD Region :** Bordeaux, France Soil : silty and gravelly Cultivation method : guyot pruning, grassy soil and worked alternately, leaf stripping.

**VARIETIES** 95% Sauvignon Blanc , 5% Sémillon.

**VINIFICATION Pick-up :** early morning mechanical pickup (grape freshness) Breeding : at low temperature, before being matured on lees cold pre-fermentation maceration, vinified at low temperature and aged on fine lees in vats.

**TASTING** To the eyes : beautiful light yellow color with golden tints. To the nose : present and expressive, with a blend of citrus and exotic fruits aromas. To the palate : both strong and fleshy, well balanced with exotic fruit aromas (pineapple, mango). A fresh finish with a fine length in the mouth.

**ADVICE Wine pairing :** it can be enjoyed as an aperitif, with fish or seafood. Tasting : to be served at 10° Ageing : it is a very expressive sauvignon wine, consume it preferably young to appreciate all its flavors

**REWARDS** Gold medal at International Challenge Gilbert et Gaillard 2023 This vintage was presented at several competitions, we are waiting for the results



## CHÂTEAU LA CROIX DE QUEYNAC BORDEAUX ROSÉ 2022



**TERROIR / VINEYARD Region :** Bordeaux, France Soil : silty and gravelly Cultivation method : guyot pruning, grassy soil and worked alternately, leaf stripping.

**VARIETIES** 55% Cabernet Franc, 30% Merlot, and 15% Cabernet Sauvignon.

**VINIFICATION Pick-up :** early morning mechanical pickup (grape freshness) Breeding : our Bordeaux Rosé is made with a subtle blend between various red varieties which have undergone either direct pressing, or bleeding after pre-fermentation maceration. Then it was vinified at low temperature, before being raised on lees.

**TASTING** To the eye : an elegant pink color, a vivid and frank wine. To the nose : it is a very aromatic wine, with red fruit notes (raspberry, wild strawberry). To the palate : very aromatic and fresh, with red fruit flavors (raspberry, wild strawberry). A beautiful fresh finish.

**ADVICE Wine pairing :** it can be enjoyed as an aperitif, with cold meats or with salads. Tasting : to be served at 10°. Ageing : consume preferably young to appreciate all the flavors.

**REWARDS** Gold medal at International Challenge Gilbert et Gaillard 2023 This vintage was presented at several competitions, we are waiting for the results



## CHÂTEAU LA CROIX DE QUEYNAC BORDEAUX SUPÉRIEUR RED 2019

**TERROIR / VINEYARD** Region : Bordeaux, France Soil : silty and gravelly Cultivation method : guyot pruning, grassy soil and worked alternately, leaf stripping.

**VARIETIES** 70% Merlot, 30% Cabernet Sauvignon

**VINIFICATION Pick-up** : early morning mechanical pickup (grape freshness) Breeding : our Bordeaux Supérieur Red remains 2 years in stainless steel vats, where it will be naturally clarified. It develops all its smoothness before being bottled.

**TASTING** To the eye : a wine of a beautiful deep color with garnet reflection and purple tints. To the nose : the intensity of red berries and black fruits, powerful on the palate. Some notes of marmalade. To the palate : very fruity, great finesse and elegance, finish with silky and tasty tannins.

**ADVICE** Wine pairing : a gourmet wine to discover with game or meat in sauce. Tasting : to be served between 16 and 18°C Ageing : a harmonious wine that you can keep for 5 to 7 years in the cellar. **REWARDS** Gold medal at concours Général Agricole Paris 2022 Gold medal at concours Mondial des Féminales 2022 Silver medal at Challenge International of wine 2022 Gold medal at the International Challenge Gilbert et Gaillard 2021



## CHÂTEAU LA CROIX DE QUEYNAC BORDEAUX SUPÉRIEUR RED 2019 (TRADITION)

**TERROIR / VINEYARD** Region : Bordeaux, France Soil : silty and gravelly Cultivation method : guyot pruning, grassy soil and worked alternately, leaf stripping.

**VARIETIES** 60% Merlot, 30% Cabernet Sauvignon and 10% Cabernet Franc

**VINIFICATION Pick-up** : early morning mechanical pickup (grape freshness) Breeding : our Bordeaux Supérieur Red is aged 12 months in French oak barrels (1 to 2 year-old barrels). Then, 6 months in stainless steel vats to finish its traditional ageing before being bottled.

**TASTING** To the eye : fine violet tints. To the nose : it's a complex wine with good concentration of vanilla and black fruits aromas. To the palate : some wooded notes which give slightly toasted vanilla notes.

**ADVICE** Wine pairing : it's very good with red meats, game and cheeses. Tasting : to be served between 16 and 18°C. Better to open it one hour before tasting. Ageing : to keep 7 to 10 years in your cellar.



## CHÂTEAU LA CROIX DE QUEYNAC BORDEAUX SUPÉRIEUR RED 2020

Gabard  
Vignobles



**TERROIR / VINEYARD Region :** Bordeaux, France Soil : silty and gravelly Cultivation method : guyot pruning, grassy soil and worked alternately, leaf stripping.

**VARIETIES** 70% Merlot, 30% Cabernet Sauvignon **VINIFICATION** Pick-up : early morning mechanical pickup (grape freshness) Breeding : our Bordeaux Supérieur Red remains 2 years in stainless steel vats, where it will be naturally clarified. It develops all its smoothness before being bottled.

**TASTING** To the eye : a wine of a beautiful deep color with garnet reflection and purple tints. To the nose : the intensity of red berries and black fruits, powerful on the palate. Some notes of marmalade. To the palate : very fruity, great finesse and elegance, finish with silky and tasty tannins.

**ADVICE** Wine pairing : a gourmet wine to discover with game or meat in sauce. Tasting : to be served between 16 and 18°C Ageing : a harmonious wine that you can keep for 5 to 7 years in the cellar. **REWARDS** Silver medal at International Challenge Gilbert et Gaillard 2022



## GOURMANDI'Z BORDEAUX BLANC MOELLEUX

**TERROIR / VINEYARD Region :** Bordeaux, France Soil : silty and gravelly Cultivation method : guyot pruning, grassy soil and worked alternately, leaf stripping.

**VARIETIES** 100% Sauvignon Blanc

**VINIFICATION** Pick-up : early morning mechanical pickup (grape freshness) Breeding : direct pressing after pre-fermentation maceration, then vinified at low temperature. Before the complete end of fermentation, this wine is cooled and then stabilized to keep its sweet side.

**TASTING** To the eye : beautiful "golden" yellow color To the nose : an expressive nose, with a mixture of citrus aromas, we find a very present "sauvignon" perfume. To the palate : a lively attack, a wine slightly sharp, an aromatic palate with a fruity finish.

**ADVICE** Wine pairing : it is very appreciated as an aperitif, and desserts. Ideal also for sunny picnics. Tasting : to be served between 6 and 12°C Ageing : to be consumed preferably young in order to appreciate all the aromas.

# LE TEMPS DES SAGES



Contact:



4 Rue du Bout de Vière  
84240 Cabrières d'Aigues  
France

04 90 79 08 06

[contact@letempsdesages.com](mailto:contact@letempsdesages.com)



### LUBERON 13% APPELLATION LUBERON PROTÉGÉE 2022

**Grape variety** : Vermentino Grenache Blanc Clairette Ugni Blanc

**Terroir / Vinification** : Old grapevine Morning harvest Direct pressing away from air Regulated temperature of vinification, ageing on flighty dregs

**Tasting** : Colour pale and shiny Nose fruits in syrup Mouth feel lively and biting, white flowers in mouth Wine based on freshness

**Accompaniment/ Side dishes** : Should be drink at 10-12°C Pre-dinner drink Seafood,Scallop Foie gras ,Vegetables Fish and chips



### LUBERON 2022 APPELLATION LUBERON PROTÉGÉE



**Grape variety** : Syrah Grenache Noir Ugni Blanc

**Terroir / Vinification** : Morning harvest 13.5 % Vo

**Tasting** : Nice raspberry colour Intense nose of red fruits and mango Volume and fat mouth feel, wine really present in length Aromatic freshness about exotic fruits

**Accompaniment/ Side dishes** : Should be drink at 12°C Pre-dinner drink Salmon,Barbecue,Skewer White roasted meat Vegetables Provençales

LUBERON APPELLATION LUBERON PROTÉGÉE 2021 14 % VOL

**Grape Variety :** 60% Syrah 40% Grenache Noir

**Terroir / Vinification :** Clay-limestone soil planted on stony talus

**Tasting :** Colour dark red with some shades of brown  
Nose with red fruits and sweet liquorice marmelade  
Silky and fruity mouth feel, with nice granular tannins  
Wine gourmand and easy

**Accompaniment/ Side dishes :** Should be drink at 15-17°C Terrine ,Roasted meat Stuffed Lamb,...



LA FELICIANE 2020 LUBERON APPELLATION LUBERON PROTÉGÉE 14 % VOL

**Grape variety :** 80 % Syrah 20 % Grenache

**Terroir / Vinification :** Grow on sand. Long vinification (40 days)

**Tasting :** Beautiful colour padded, still young Nose with black fruits and pepper, bay tree Concentrated and coated mouth feel Nice texture of tannins Rich wine with some dark chocolate points at the end

**Accompaniment/ Side dishes :** Should be drink at 16-17°C Prime rib of beef Stewed bull,Lamb Game (thrush, pheasant, wild boar...)



### ULTIME SECRET I.G.P MÉDITERRANÉE 2021 14,5% VOL

**Grape variety :** 100% Viognier

**Terroir/Vinification:** Clay-limestone soil Grapes over ripeness Traditional vinification , Cold pellicular maceration Waits 6 month in barrels

**Tasting :** Colour light yellow Marmalade and dry apricot nose Mouth feel wide and rich Barrel ageing won with a taste of grilled woody melted on the fruit Silky texture and nice thickness in mouth

**Accompaniment/ Side dishes :** Should be drink at 7-10g Noble products as: Foie gras,Risotto with citrus fruit.High quality goat's cheese



### 1495 I.G.P MÉDITERRANÉE 2019 13.5% VOL

**Grape variety :** 100% Merlot

**Terroir/Vinification :** Profund marl Traditional vinification Ageing in vat during 11 months

**Tasting :** Colour dark ruby with some shades of purple Nose flavours with toasted touches are the most important Mouth feel of freshness The final taste reminds the flavours of the nose

**Accompaniment/ Side dishes :** Should be drink at 16-18°C Game on sauce Cheese,Pork butchery



SILVER MEDAL VINALIES INTERNATIONAL 2020



SOUS L'ORMEAU I.G.P MEDITERRANÉE 2022 13% VOL

**Grape variety :** 100% Merlot

**Terroir / Vinification :** Morning harvest Direct inert pressing

**Tasting :** Nice bright colour with some shades of orange Nose really aromatic with scents of red fruit, raspberry and blackberry Gourmand wine with a nice persistence and a really sophisticated mouth feel

**Accompaniment/ Side dishes :** Should be drink at 12 ° C Pre-dinner drink Or with starter as : Salad of hot goat's chesse Barbecue Grilled fish Summer vegetables



FASCINATION 2021

80% Grenache 20 % Syrah Dark red colour with some shades of violin, Nose spicy and smoked, Mouth feel wide and peppery, Silky tannins with a nice length and persistence Aromatic Terroir : Really Stony Preading . Traditional vinification , Cold pellicular maceration . Syrah , in barrels few month

# DOMAINE DU BON REMÈDE



DOMAINE DU  
**BON REMÈDE**



Contact:

1248 Route de Malemort  
84380 MAZAN – France  
Tel : +33(0)490 69 69 76  
[domainedubonremede@orange.fr](mailto:domainedubonremede@orange.fr)  
[www.domainedubonremede.com](http://www.domainedubonremede.com)



### LA GRANGE DELAY

**Appellation** : Red AOC Ventoux, Rhône Valley, France

**Grape Varieties**: 70% Grenache, 30% Syrah

**Vintage** : 2020

**Alcohol Content** : 14,5°

Wine making Process are on a prestigious hilly terroir. The grapes are vinified at a high temperature (28°C) with a vatting time of 5 weeks. Finally a 12-month barrel ageing.

Vineyard and Features: Deep colour with ruby reflections. Nose of scrubland. A silky and greedy mouth.

**Conservation** : 1 to 5 years (in a tempered cellar)



### VIGNES ROUSSES

**Appellation** : Red AOC Ventoux, Rhône Valley, France

**Grape Varieties**: 60% Carignan, 40% Grenache

**Vintage** : 2020

**Alcohol Content** : 14,5°

Wine making process grapes from the 50-years-old Carignan. Fermentation at 28°C to extract the colour. A breeding period of 12 months in oak large barrel.

Vineyard and features: Dark colour with violet reflections. Nose of black fruits and balsamic notes. A powerful and tannic mouth.

**Conservation** : 1 to 5 years (in tempered cellar)

### BON REMÈDE SIGNATURE ROSÉ

**Appellation** : AOC Ventoux, Vallée du Rhone, France

**Cépage** : 60% Grenache, 30 % Syrah, 10% Cinsault

**Millésime** : 2021

**Degré** : 13,5

Feature : Pretty colour with a light and clear pink.

Delicate nose with floral notes.

In the mouth a tonic, expressive wine.

Wine making process : Cold dandruff maceration to extract aroma precursors, long and gentle pressing process.

Fermentation at low temperature to preserve maximum of aromas.

**Conservation** : 1 à 2 ans (in a temperate cellar)



## BON REMÈDE SIGNATURE

**Appellation** : Red AOC Ventoux, Rhône Valley, France

**Grape Varieties** : 70% Grenache, 30% Syrah

**Vintage** : 2021

**Alcohol Content**: 13,5°

Wine making process Cold pre-fermented maceration, followed by traditional fermentation with 3 to 4 weeks of vatting.

Vineyard and Features: Pretty deep violet colour. Fruity nose. A rich and supple mouth.

**Conservation** : 1 to 3 years (in a tempered cellar)



## **SIGNATURE**



*Signature Blanc*



Passport

- ◆ Appellation : White AOC Ventoux Rhône Valley, France
- ◆ Grape Varieties : 60% Clairette, 40% White Grenache
- ◆ Vintage : 2022
- ◆ Alcohol Content : 13,5°

Tasting Notes

Pretty light colour, pale gold.  
Spring nose with notes of white fruit.  
An intense and tasty mouth.

Wine and Food Pairing

It will perfectly goes with all the seafood, asparagus or cheese.

Serving Suggestion : 1°C

Conservation : 1 to 2 years (in unopened cella)



[www.domainebonremede.com](http://www.domainebonremede.com)



*Signature*



*Signature Rouge*

GILBERT GALLARD

- ◆ Appellation : AOC Ventoux Rouge Vallée du Rhône, France
- ◆ Grape : 70% Grenache, 30% Syrah
- ◆ Vintage : 2022
- ◆ Degree: 13,5°
- ◆ Light and fruity



*Signature Blanc*

- ◆ Appellation : AOC Ventoux Blanc Vallée du Rhône, France
- ◆ Grape : 50% Grenache blanc, 50% Clairette
- ◆ Vintage : 2021
- ◆ Degree: 13,5°
- ◆ Fresh and intense



*Signature Rosé*

- ◆ Appellation : AOC Ventoux Rosé Vallée du Rhône, France
- ◆ Grape : 60% Grenache, 40% Syrah
- ◆ Vintage : 2022
- ◆ Degree: 13,5°
- ◆ Fresh and tasty



« At the foot of the giant of Provence, the vineyards of the Ventoux appellation offer supple and gourmet wines. Through this "Tradition" range, the terroir is asserted in its simplest expression thanks to rigorous work from selection to elaboration... »



**Frédéric et Lucile Delay - Vignerons**

1248 Rte de Malemort - 84380 Mazan Tel : +33 490 69 69 76  
domaineduboremede@orange.fr



## TARIFS Départ cave 2023

TARIFS H.T	75 cl
<b>Les Cuvées Gourmandes</b>	
- SIGNATURE AOC Ventoux Rouge	3,40 €
- SIGNATURE AOC Ventoux Rosé	3,40 €
- SIGNATURE /AOC Ventoux Blanc	3,40 €
<b>Les Cuvées Caractères Vins Rouges</b>	
- VIEILLES VIGNES AOC Ventoux Rouge	3,75 €
- GRANGE DELAY AOC Ventoux Rouge	4,30 €
- VIGNES ROUSSIS AOC Ventoux Rouge	4,80 €
<b>Le Yignier IGP Méditerranée Blanc</b>	5,20€

### Les Nouveautés :



« La mule est l'animal emblématique de la Provence. Réputée pour son fort caractère, elle reflète bien la personnalité des vins du Domaine. »

Création de  
**BON REMÈDE**

TARIFS H.T	75 cl
<b>Tête de Mule</b>	
- VDF Rouge Merlot Carignan Sans Sulfites Ajoutés	3,75€
- VDF Rosé Muscat	2,95€

### OFFRE COMMERCIALE

We want to offer you a commercial support adapted to your structure and your market and to the different constraints.

Several actions are possible:

- provide samples
- provide a buffer stock
- adapting the payment conditions according to the delivery times which are currently very long
- organize the training of the salesmen by videoconference
- promote the wine on facebook on your area
- For large volumes, we can offer you a private label ...

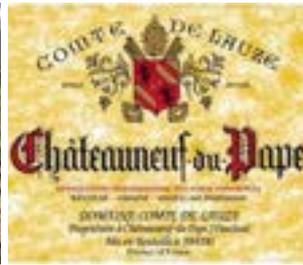
We want to propose you a personalized and effective accompaniment to promote the sale of our wines.

We have been exporting for a long time and we know how to adapt to the particularities of each market.

We offer you a partnership and we work in this spirit.

Do not hesitate to contact me if you need further information

# DOMAINE COMTE DE LAUZE



**wein.plus**  
your plus in wine expertise



**V&Ta**  
Vins & Terroirs  
AUTHENTIQUES



Contact:

**Domaine Comte de Lauze**  
**8 avenue des Bosquets 84230**

**Châteauneuf-du-Pape**

**Tel : 04.90.83.72.87**

**Email : [comtelauze@wanadoo.fr](mailto:comtelauze@wanadoo.fr)**



**Chateauneuf du pape  
Red**  
Grenache Syrah



**Cotes du Rhone Red**  
*Grenache Syrah*



**Chateauneuf du pape  
White**  
Grenache White Roussane  
Clairette Bourboulenc



**Cotes du Rhone White**  
*Viognier Roussane Grenache*



## Tarif EXPORT 2023

Domaine Comte de Lauze

84230 Châteauneuf-du-Pape

Tel : 04.90.83.72.87

Email : comtelauze@wanadoo.fr

La bouteille 75 cl H.T

### Châteauneuf-du-Pape

2021	Vieilles Vignes Tradition (Disponible à partir de juin 23)	14,40 €
2020	Vieilles Vignes Tradition	15,05 €
2020	Cuvée Reserve du comte	30,00 €
2020	Cuvée Reserve de la comtesse	24,00 €
2022	Châteauneuf du pape Blanc 2022 (Disponible à partir de mars 23)	15.60 €

### Côtes-du-Rhone

2021 Côtes-du-Rhône rouge 2021

4,38 €

4,92 €

2021 Côtes-du-Rhône Blanc 2021

Ces prix s'entendent hors T.V.A. régie acquittée par nos soins, départ Chai.

Les palettes Europe et VMF seront facturées 14€ HT.

Les millésimes proposés le sont dans la limite des stocks disponibles.

Vente exclusive des récoltes du Domaine.

# FAMILLE SABON DE ROCHEVILLE

## Domaine Rocheville



Contact:

Vins Côtes du Rhône & Olives de  
Nyons 117 route de Montélimar,  
26110 Nyons  
contact@domainerocheville.com  
Tel 04 75 26 35 20



FAMILLE  
SABON DE ROCHEVILLE

AOP CHATEAUNEUF DU PAPE ROUGE 2018

« LE SERRE DES MOURRES SABON DE ROCHEVILLE »



Appellation: AOP Châteauneuf-du-Pape

Accreage: < 9Ha

Vintage: 2018

Location: North in the commune of Châteauneuf du Pape

Terroir: round pebble and red clay

Grappes: 60% Mourvèdre and 40% Grenache

Vines: average age of 50 years , harvest by hand

Driving Method : since 2019: « Haute Valeur Environnementale »

Yield: 25 Hl/Ha

Winemaking: 100% scraped, winemaking in stainless steel vat, 12 months aging in big oak barrel for 85% of the volume.

Production in bottles: 2500 bottles (75cl) and 50 Magnums

Why we like it?

Mylène offers you a Châteauneuf-du-Pape red with an intense color, a beautiful substance in the mouth, aroma of small black fruits.

Ideal for a meal with friends or a BBQ!

**Famille Sabon de Rocheville**

AOC Châteauneuf du Pape : Le Serre des Mourres, 15 avenue St Joseph, 84230 Châteauneuf du Pape  
Mylène Rocheville : [sabonrocheville@gmail.com](mailto:sabonrocheville@gmail.com) [www.sabon-de-rocheville.com](http://www.sabon-de-rocheville.com)

Organic AOP Côte du Rhône: Domaine Rocheville 117 route de Montélimar, 26110 Nyons  
Guillaume Rocheville : [familierocheville@gmail.com](mailto:familierocheville@gmail.com) [www.domainerocheville.com](http://www.domainerocheville.com)

  
**FAMILLE**  
**SABON DE ROCHEVILLE**

AOP CHATEAUNEUF DU PAPE ROUGE 2015

« LE SERRE DES MOURRES SABON DE ROCHEVILLE »

vinous  
(90-92) pts

Appellation: AOP Châteauneuf-du-Pape

Accreage: < 9Ha

Vintage: 2015

Location: 50% South and 50% North in the commune of Châteauneuf du Pape

Terroir: round pebble and red clay

Grappes: Grenache, Syrah, Mourvèdre, Cinsault and Vaccarèse

Vines: average age of 50 years , harvest by hand

Driving Method : since 2019: « Haute Valeur Environnementale »

Yield: 25.5 Hl/Ha

Winemaking: 100% scraped, winemaking in stainless steel vat, 12 months aging in big oak barrel for 85% of the volume.

Production in bottles: 7000 bottles (75cl) and 500 Magnums

Why we like it?

This wine has all the characteristics of a great Châteauneuf du Pape. A grilled rib of Beef will be the ideal accompaniment for this exceptional wine.



**Famille Sabon de Rocheville**

AOC Châteauneuf du Pape : Le Serre des Mourres, 15 avenue St Joseph, 84230 Châteauneuf du Pape  
 Mylène Rocheville : [sabonrocheville@gmail.com](mailto:sabonrocheville@gmail.com) [www.sabon-de-rocheville.com](http://www.sabon-de-rocheville.com)

Organic AOP Côte du Rhône: Domaine Rocheville 117 route de Montélimar, 26110 Nyons  
 Guillaume Rocheville : [familierocheville@gmail.com](mailto:familierocheville@gmail.com) [www.domainerocheville.com](http://www.domainerocheville.com)



# DOMAINE DE LA ROYÈRE

**LA ROYÈRE**

**LA ROYÈRE**  
Huile & Vin



Contact:

375, route de la Sénancole 84580

Oppède

Tél. +33 (0)4 90 76 87 76





### LES OLIVIERS rosé 2021

Organic Wine

- Appellation :** IGP Méditerranée (Protected Geographic Indication)
- Grape Varieties:** Cabernet-sauvignon
- Terrain:** Parcels located on the northern slope of the lesser Luberon range, down to the southern end of the Calavon river. Primarily sandy-clay soils.
- Winemaking:** Direct-pressing, low-temperature fermentation (13°C) in temperature-controlled stainless-steel tanks to maintain the freshness of the aromas.
- Tasting notes:** Bright robe with silver tints.  
Lovely nose of luscious strawberries.  
Beautiful freshness on the palate with intense notes of small red berries and sweets.  
13% vol.

3-Word Summary:



### LES OLIVIERS white 2021

Organic Wine

- Appellation :** IGP Méditerranée (Protected Geographic Indication)
- Grape varieties:** Rolle & grenache blanc
- Terrain:** Parcels located on the northern slope of the lesser Luberon range, down to the southern end of the Calavon river. Primarily sandy-clay soils.
- Winemaking:** Direct-pressing, low-temperature fermentation (13°C) in temperature-controlled stainless-steel tanks to maintain the freshness of the aromas.
- Tasting notes:** Bright robe with gold tints.  
Pleasant citrus fruit nose.  
A dry wine with lovely freshness of lemon aroma on the palate and a mineral final.  
12.5% vol.

3-Word Summary:





### OPPIDUM white

Organic Wine

Appellation:	AOP Luberon (Protected Designation of Origin)
Grape Varieties:	Vignoble & Roussanne
Terrain:	Parcels located on the northern slope of the lesser Luberon range, down to the southern end of the Calavon river. Primarily sandy-clay soils.
Winemaking:	Night harvest, direct-pressing and low-temperature fermentation (13°C) in temperature-controlled stainless-steel tanks to maintain the freshness of the aromas. 50% of the cuvée is vinified during 4 months in new oak barrels (300 and 500 liters).
Tasting notes:	Beautiful gold robe with silver tints. Elegant nose of apricot and mango. Barrel time contributes to toasty & buttery notes. Straightforward attack on the palate with spicy notes. Presents a floral and fruitful complexity and a mineral finish. 13% vol.
3-Word Summary:	 Floral,  Buttery &  Mineral



### LES OLIVIERS red 2021

Organic Wine

Appellation:	IGP Vaucluse (Protected Geographic Indication)
Grape Varieties:	Merlot & Syrah
Terrain:	Parcels located on the northern slope of the lesser Luberon range, down to the southern end of the Calavon river. Primarily sandy-clay soils.
Winemaking:	Harvested by hand, total de-stemming, and traditional vinification in concrete tanks. Aged in temperature-controlled stainless tanks.
Tasting Notes:	Bright garnet-red robe. Nose is fresh, spicy, and fruity. In mouth, the aromas follow a similar typicity with soft tannins. A pleasant wine. 13.5% vol.
3-Word Summary:	 Garrigue,  Red fruits &  Balanced



**OPPIDUM rosé 2022**

Organic Wine

<b>Appellation:</b>	AOP Luberon (Protected Designation of Origin)
<b>Grape Varieties:</b>	Black Grenache & Syrah
<b>Terroir:</b>	Parcels located on the northern slope of the lesser Luberon range, down to the southern end of the Calavon river. Primarily sandy-clay soils.
<b>Winemaking:</b>	Night harvest, direct pressing for the Grenache in order to maintain light color tones, while the Syrah is bled to enhance aromas. Low-temperature fermentation (13°C) in temperature-controlled stainless-steel tanks to maintain the freshness of the aromas.
<b>Tasting Notes:</b>	Luminous pink-gold robe. Tropical nose with intense coconut notes. The mouth is frank and silky, with lovely grapefruit notes. 13% vol.
<b>3-Word Summary:</b>	 Complex,  Citrusy & Floral



**OPPIDUM red 2021**

Organic Wine

<b>Appellation:</b>	AOP Luberon (Protected Designation of Origin)
<b>Grape Varieties:</b>	Syrah & Grenache
<b>Terroir:</b>	Parcels located on the northern slope of the lesser Luberon range, down to the southern end of the Calavon river. Primarily clay-limestone soils, with some alluvium pebbles.
<b>Winemaking:</b>	Harvested by hand, total de-stemming, and traditional vinification in concrete tanks. Aged in temperature-controlled stainless tanks.
<b>Tasting Notes:</b>	Lovely deep dark red robe. Intense blackcurrant and raspberries bouquet, with notes of spices and liquorice. In mouth, the attack is powerful. Tannins are rich and mellow in harmony with aromas of ripe fruit and eucalyptus-like flavours. 13.5% vol.
<b>3-Word Summary:</b>	 Expressive,  Fruity & Spicy



**ROSÉ FRUITÉ rosé 2022**  
Organic Wine

<b>Appellation:</b>	IGP Méditerranée (Protected Geographic Indication)
<b>Grape Varieties:</b>	Muscat de Hambourg & Muscat Petits-Grains
<b>Terrain:</b>	Parcels located on the northern slope of the lesser Luberon range, down to the southern end of the Calaron river. Primarily sandy-clay soils.
<b>Winemaking:</b>	Night harvest, direct-pressing and low-temperature fermentation (13°C) in temperature-controlled stainless-steel tanks to maintain the freshness of the aromas.
<b>Tasting Notes:</b>	Bright robe with silver tints. Intense and aromatic bouquet with notes of peach and rose. Fresh hints of citrus and exotic fruits on the palate. 13% vol.
<b>3-Word Summary:</b>	 Dry,  Citrus &  Rose



**QUERCUS red 2016**

Scored 90/100 by TASTED - Andrea Luzzani

<b>Appellation:</b>	AOP Luberon (Protected Designation of Origin)
<b>Grape Varieties:</b>	Grenache, Syrah, Mourvèdre & Old Carignan
<b>Terrain:</b>	Our most valuable parcels on the northern slope of the lesser Luberon range down by the village of Oppède-le-Vieux. 30-year-old Syrah vines and 60-year-old Grenache gobelets. Limited yields on clay-limestone soils with some alluvium pebbles.
<b>Winemaking:</b>	Traditional vinification in concrete tanks, after plot selection. Aged during 30 months in new oak barrels only (225 liters).
<b>Tasting Notes:</b>	Deep garnet robe, with ruby tints. Complex silky nose, garnished with liquorice and peppery gingerbread flavours. Hints of leather. Slightly concentrated red fruit aromas on the palate, the wood comes through with strong tannins and a good balance between structure and flavour. 15.5% vol.
<b>3-Word Summary:</b>	 Complex,  Only &  Full-bodied



### SITIS red 2021

Organic Wine

<b>Appellation :</b>	IGP Vaucluse (Protected Geographic Indication)
<b>Grape Varieties:</b>	Carignan & Mourvèdre
<b>Terroir:</b>	Parcels located on the northern slope of the lesser Luberon range, down to the southern end of the Calavon river. Primarily sandy-clay soils.
<b>Winemaking:</b>	Harvested by hand, total de-stemming, and traditional vinification in concrete tanks. Aged in temperature-controlled stainless tanks, before bottling.
<b>Tasting Notes:</b>	Deep glittering garnet-red robe. Intense red fruits nose. In mouth, red fruits notes (cherries, wild strawberries), silky tannins with a good acidity. 13% vol.

3-Word Summary:  Gourmand,  Easy &  Red fruits



### VIEILLES VIGNES red 2018

2<sup>nd</sup> Year of Organic Conversion

<b>Appellation:</b>	AOP Luberon (Protected Designation of Origin)
<b>Grape Varieties:</b>	Grenache & Syrah
<b>Terroir:</b>	Parcels on the northern slope of the lesser Luberon range down to the village of Oppède-le-Vieux. 33-year-old vines with a limited yield of 30HL per hectare. Sandy and well-drained soils with some alluvium pebbles.
<b>Winemaking:</b>	Harvested by hand, total de-stemming, and traditional vinification. Aged during 18 months in oak barrels of 3 to 5 wines.
<b>Tasting Notes:</b>	Lovely deep dark red robe. Expressive and spicy nose, with intense ripe fruit and liquorice aromas. Complex and well-balanced levels of acidity and tannins on the palate, with a red fruit and gingerbread finish. 14% vol.

3-Word Summary:  Intense,  Only &  Blackcurrent

# CÔTÉ CAIRN

côté ► cairn

Bio, mais pas que !



Contact:

521 rue de Beaumonde 26310

BARNAVE

Biovallée - Rhône-Alpes-Auvergne

[cotecairn@gmail.com](mailto:cotecairn@gmail.com)

Tél. +33 (0)7 57458966



## BODYDYNAMICS

Biodynamic agriculture, challenging, and requiring of a strong commitment, stems from this observation: that the use of pesticides and synthetic fertilizers, and the quest for ever increasing yields, impede production quality and deplete the soil. The biodynamic farmer considers his or her farm and environment as a whole, and takes care of them with actions aimed at:

- Maintaining soil fertility, in particular by the use of compost and green manures
- Promoting biodiversity by simulating the natural defences of living organisms
- Following crops' natural rhythms

ALL OUR WINES ARE CERTIFIED AS AHD DEMETER, GUARANTEEING THE AUTHENTICITY OF OUR PROCESSES.



**THE CAIRN** in the mountains is a pile of stones, constructed over time by shepherds and hunters to mark a path, a passageway. The Côté Cairn group is the meeting point for winemakers from the region around Die, linked by the same commitment: cultivating an ideal by leading its certified organic and biodynamic farms, and offering mountain wines at a fair price. Our work is guided by our shepherds' care for the vines using natural products and medicinal plants, gentle pruning, festive harvests, picked by hand. Our 'côté cairn' is a nod to our Vercors mountains, as well as the expression of our penchant for a more inclusive world, where each of us may bring our stone. It is also the symbol of that which links us all: producers, cooperatives in wine and the cellar, consumers...



BARNHAVE TASTING ROOM: 06 77 83 38 32

MONTELAUR TASTING ROOM: 06 78 58 38 54

DIE TASTING ROOM: 06 18 79 09 28

## THE WINEMAKERS

ORGANIC SMALLHOLD FARMERS  
FROM THE HAUTE VALLEE OF THE DRÔME

The Drôme, the historic and geographic region surrounding Die, is a magnificent place, full of liberty and initiative. Our wish is that organic agriculture will become the emblem of this valley situated at the foot of the Vercors, and the common future for all: producers and consumers. In particular for the grape vine, quintessentially symbolic and mythological, which is, in conventional agriculture, one of the most heavily polluting crops. We can make these wines, richer and more subtle, without jeopardizing the future of the land and its inhabitants. Today, 6 men and women share their ideals, their experience, a part of their work and equipment, and their harvests.

WWW.COTE-CAIRN.COM



For orders and information:

DEBBAUX JEAN-CHARLES

+33 107 57 45 89 44

COTECAIRN@GMAIL.COM

## ORGANIC, BUT NOT ONLY!



côté cairn



AMBEL

Great Muscat Pet. Nac, sulfured, non-dosed. A surprising wine, of a pleasing freshness with intense and regal aromatics. An unexpected variation on Muscat.

MUSCAT CRÉMANT STYLE

APÉRITIF - COCKTAIL - DESSERT  
ALC. 7,5% BY VOL.



CABANON DE LA LOUINE

Rose pressed from Muscat Noir, a rarity, some of the last hectares in the world... Lively and bold, floral and fruity aromatics, nicely balanced, a rose that will keep... a real find!

FRESH & DELICATE

APÉRITIF - FISH - CALLED Dishes  
ALC. 12,5% BY VOL.

GYPAËTE

Clairette de Die tradition, without sulphites added at vinification, a mineral wine. An ancestral Clairette, with aromas of apples and pears, and fine spices... a delight of balance.

ORIGINAL & SUSTLE

APÉRITIF - PARTY - DESSERT  
ALC. 7,5% BY VOL.



CRÉMANT DE DIE  
BRUT

The issue of our vines at 800m above sea level, the mountain crémant marries elegantly the diversity of Clairette Blanche and the minerality of Aligoté, crowned by a touch of Muscat for roundness.

BRUT & MINERAL

COCKTAIL - FISH - DESSERT  
ALC. 8,5% BY VOL.



CLAIRETTE DE DIE  
TRADITION

At the foot of the Vercors, before the Drôme becomes Provençale, the Muscats and Clairettes of our biodynamically grown vines give the Clairette de Die its backbone, aromatic strength, it's unique charm.

SWEET & FRUITY

APÉRITIF - DESSERT - PARTY  
ALC. 7,5% BY VOL.



PEYRE ROUGE

Prillat Naturel with no added sulphites. A sweet sparkling wine, with a white flower bouquet, aromas of wild strawberries and red currants, a marvelous marriage of Muscat and Gamay.

SO BRITISH!

APÉRITIF - DESSERT - PARTY - COCKTAIL  
ALC. 7,5% BY VOL.

# côté ▶ cairn

Bio, mais pas que !

## Pet Nat muscat dry unfiltered Clairette de Die - Crémant de Die Biodynamic wines

Professional rates export EU and worldwide EX Work  
Prices start estate

	Price from			
6 bottles boxes		72	144	360
Bottle (75cl)		432	864	2160
Clairette de Die Tradition AOC		5,60 €	5,50 €	5,00 €
Clairette de Die Tradition AOC with no added sulphites Cuvée Gypoïte		6.25 €	-	6.00
Crémant de Die Brut AOC (subject to stock availability) Pet Nat muscat extra dry no filter AMBEI and Ambel rosé Dry still wine muscat		5.60 €	-	5.00

Pretax price/bottle - Ex-cellar  
Freight charges, taxes and special constraints not included

Valid until may 31, 2024

### Payment conditions:

1st order: before departure

Following orders: 30 days from date of invoice



# DOMAINE DE COMBET



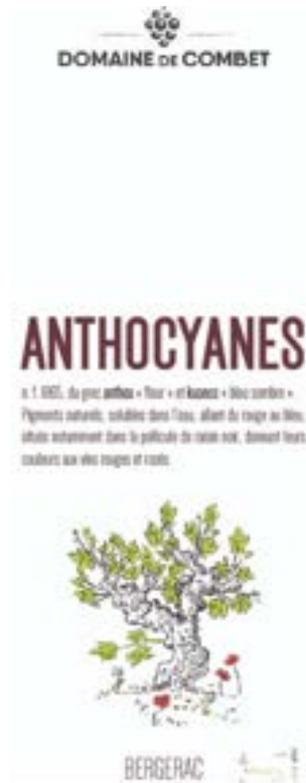
Contact:

David NOTTEGHEM  
**Domaine de Combet**  
24240 MONBAZILLAC  
+33 (0)7 82 30 87 14

PREMICES 2021



ANTHOXYANES



HESPÉRIDES



HESPÉRIDES

à 1 g 545, la plus légère, forme d'élite et dans les Hespérides  
C'est des 20 anses d'histoire combinée à décrire les Premiers (10) de  
pays des Hespérides. Ces fruits, dans les années des Grands, comprennent  
à nos agents, par les agents de nos pays - Hespérides -



BERGERAC



SUC' COMBET



Suc' Combet

ANCIEN

CÔTES DE BERGERAC

INSOLITE



SUC' COMBET ROSÉ DEMI-SEC





EXPORT PRICES 2023  
EXW €/bottle

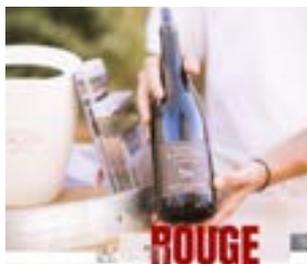
	300	600	1 200
 <b>SUC'COMBET</b> Bergerac dry rosé Côtes de Bergerac semi-sweet	€ 6,90	€ 6,40	€ 5,50
 <b>OBJECTIF BULLES</b> Vin de France dry fizzy No sulfite added	€ 6,90	€ 6,40	€ 5,50
 <b>ANTHOCYANES</b> Bergerac dry red No sulfite added	€ 7,50	€ 6,90	€ 6,00
 <b>HESPERIDES</b> Bergerac dry white	€ 7,50	€ 6,90	€ 6,00
 <b>PREMICES</b> Bergerac dry white Barrel aging	€ 14,30	€ 13,30	
 <b>INSOLITE 2018</b> Monbazillac sweet	€ 8,50	€ 7,80	€ 7,00
 <b>SELECTION 2016</b> Monbazillac sweet	€ 12,50	€ 11,50	€ 10,50
<b>EXCEPTION 2015</b> (50 cl) Monbazillac sweet	€ 20,00		
<b>AUBAINE 2017</b> (50 cl) Monbazillac No sulfite added	€ 20,00		

Discount prices available for 600 and 1200 bottles blended or not

# CHATEAU LANCYRE

CHÂTEAU  
LANCYRE

PIC SAINT LOUP



Contact:

Jean-Yves Corré

mobile +33 6 88 80 84 81

corre.jeanyves@gmail.com

www.lenez.fr

LA ROUVIÈRE 2021 AOC LANGUEDOC BLEND

Focus on 2021 vintage It is certain, this vintage will remain in the memories of winegrowers. The Pic Saint Loup did not play its protective role, the frost was severe. It caused a delay in vegetation preserved until harvest. A weak 2021 harvest but the northern climate of the appellation (with a cool summer and welcome showers) means that the balance is on the freshness, the reds have a lot of brithness, the whites and rosés are pure and aromatic. After a stressful year, Régis signs a very fine vintage, admittedly low in quantity, but with a bright future. In summary, 2021 has had some nice surprises with fresh and pure wines that will contribute to good quality potential.

**Blend** : Roussanne (80%) - Marsanne (10%) - Viognier (10%)

**Soils** : Clay-limestone scree Yields : 45hl/ha Degrees : 13.5%

**Vinification** : Gentle pressing, gravity flow racking. Temperature control (18°C). Ageing for 4 months on fine lees in an air-conditioned cellar with stirring according to results of tasting samples.

**Bottled** : April 2022 Degustation : Pale yellow color. A first very expressive nose (pomelo, lime), then floral (lilac, jasmine) and fruity (white peach) notes appear. The attack on the palate is flattering and fresh, with a salty and mineral finish. The whole is very elegant.

**Serving temperature** : 8 to 10°C

**Food pairing** : Aperitif, red mullet fillets in foil, sushi, curried pork and Comté cheese. A fusion of freshness and sunshine.



LE GUIDE  
HACHETTE  
DES VINS

HACHETTE 2019 - Millésime 2017 - 1 étoile ★

HACHETTE 2018 - Millésime 2015 «Coup de Coeur» ★★

«Issu de roussanne (80%), marsanne et wagnier, cette cuvée a fait forte impression. Au nez, elle déploie d'élégants arômes de fruits exotiques, de rhubarbe et de fleurs blanches. Sur des tonalités de poire et d'anis, la bouche se révèle très ronde, très tendre, très longue aussi, soulignée par une fine fraîcheur saline.

Un vin d'une grande élégance et d'un équilibre épatant.»

VertdeVin  
MAGAZINE À DÉCOUVRIR À CHÂTEAU-LANCYRE

Millésime 2019 - 91-92

Wine & Spirits  
MAGAZINE

Millésime 2015 - 94

«La Rouvière de Lancyre est un trésor caché dans une gamme focalisée sur les rouges, élaboré avec de la Roussanne essentiellement (...) sa robe jaune foncé et son nez de fruit tropical, contribue à en faire un vin superbe.»

bettane +  
desseauve

Bettane et Desseauve

Millésime 2015 - 15/20

Millésime 2010 - 14/20

Millésime 2009 - 14/20

Millésime 2007 - 14/20



Robert Parker - Wine Advocate

Millésime 2018 - 89

«La Roussanne associé au Wagnier et à la Marsanne est dominé par l'ananas et notes de miel. Mi-corsé, avec du gras, sensation légèrement visqueuse et nette. C'est un bel exemple de cette variété, qui ne reçoit pas souvent une chance de briller en solo.»

Millésime 2017 - 90

Millésime 2016 - 89-91

Millésime 2015 - 90

Millésime 2014 - 89

Millésime 2013 - 90

Millésime 2011 - 87

Millésime 2010 - 91

Millésime 2008 - 92

Millésime 2007 - 90

Millésime 2005 - 91

Concours des Grands Vins du Languedoc Roussillon

Millésime 2014 - Médaille d'ARGENT Concours 2015

Millésime 2012 - Médaille d'ARGENT Concours 2013

Millésime 2011 - Médaille d'ARGENT Concours 2012

Millésime 2009 - Médaille d'BRONZE Concours 2010

Millésime 2007 - Médaille d'ARGENT Concours 2008



## LE ROSÉ 2021 APPELLATION LANGUEDOC PROTÉGÉ

It is certain, this vintage will remain in the memories of winegrowers. The Pic Saint Loup did not play its protective role, the frost was severe. It caused a delay in vegetation preserved until harvest. A weak 2021 harvest but the northern climate of the appellation (with a cool summer and welcome showers) means that the balance is on the freshness, the reds have a lot of brithness, the whites and rosés are pure and aromatic. After a stressful year, Régis signs a very fine vintage, admittedly low in quantity, but with a bright future.

In summary, 2021 has had some nice surprises with fresh and pure wines that will contribute to good quality potential.

Sweet and Pleasure Wine

**Blend** 50% Syrah - 40% Grenache - 10% Cinsault

**Soils** Limestone scree Yield 45hl/ha

**Degrees** 13.50% en volume

**Vinification** Blend of press must. Temperature-control (18°C).

Ageing for 3 months on fine lees in an air-conditioned cellar with stirring according to results of tasting samples.

**Bottling** February 2022

**Degustation** Very pale pink color. The nose is fresh dominated by exotic notes (pineapple, pomelo) enhanced by a lemony finish. The palate is fresh, balanced with a minty finish.

**Serving temperature** 8 à 10°C

**Food pairing** : platter of crudités, sushi, chicken risotto, grilled foods.



## PRESSE - MEDAILLES ET CONCOURS



### Robert Parker - Wine Advocate

Millésime 2021 - 89

Millésime 2019 - 90

Millésime 2018 - 90

Millésime 2017 - 90

Millésime 2015 - 89-91

Millésime 2014 - 91

Millésime 2013 - 88

Millésime 2012 - 88

Millésime 2011 - 91

« Un des meilleurs rosé que j'ai goûté en 2012. »

Millésime 2010 - 90

Millésime 2007 - 90

« Lancyre élabore l'un des plus beaux rosé de la planète [...] Pour sa 2eme année consécutive, ce domaine a produit l'un des meilleurs rosé au monde. »

Millésime 2006 - 90



### Concours Général Agricole de Paris

Millésime 2021 - OR Concours 2022

Millésime 2019 - ARGENT Concours 2020

Millésime 2018 - ARGENT Concours 2019

Millésime 2015 - OR Concours 2016

Millésime 2009 - ARGENT Concours 2010

Millésime 2001 - OR Concours 2002

Millésime 2000 - OR Concours 2001

Millésime 1997 - OR Concours 1998



### Concours des Grands Vins du Languedoc Roussillon

Millésime 2015 - OR Concours 2016

Millésime 2014 - OR Concours 2015

Millésime 2009 - OR Concours 2010

Millésime 2006 - ARGENT Concours 2007

Millésime 2003 - OR Concours 2004



ROSÉ

### Elizabeth Gabay MW

Millésime 2020 - 90/100

**bettane +  
desseauve**

### Bettane et Desseauve

Millésime 2016 - 15.5/20

« N'oubliez pas les rosés, magnifiques »

Millésime 2012 - 14.5/20

Millésime 2011 - 15/20

Millésime 2010 - 15/20

Millésime 2007 - 13.5/20

**Wine Spectator**

### Wine Spectator

Millésime 2011 - 90

Millésime 2009 - 89

Millésime 2007 - 88

Millésime 2005 - 88



### Wine Enthusiast

Millésime 2013 - 90



### Guide Hachette des vins

Millésime 2019 - 1 étoile ★

COSTE D'ALEYRAC 2020 AOP PIC SAINT LOUP

Focus on 2020 vintage

The 2020 vintage was early. The alternation of hot weather in spring and the significant precipitation permit a good vegetative development. The summer was hot without a scorching peak, with mild maturities. The rains at the end of August were beneficial for the balance of the berries. The harvest was early and short, it began on August 28 and ended on September 23. A 2020 vintage of great concentration and freshness.

An informal wine for sharing

**Blend** : Syrah (50%) - Grenache (40%) - Carignan (10%)

**Soils** : Clay-limestone scree. Yield : 45hl/ha Degrees : Alcohol 14.5%vol

**Vinification** : Traditional wine-making methods. Total destemming. 15-day vatting with temperature control (25°C maximum). Pumping-over, rack-and-return and punching of the cap depending on tasting results. Tank ageing in an air-conditioned cellar.

**Bottled** : January 2022

**Degustation** : A dark red dress Limpid, brilliant garnet-red. A mix of intense aromas of black cherry, red berry fruits and cinnamon notes on the nose. Fresh and thirstquenching at point on entry with red fruits marrying liquorice sweets and chocolate. Silky, full, lush and suave palate showing great finesse.

**Serving temperature** : 16 to 18°C

**Food pairing** : piperade, platter of cold cuts and St Félicien cheese



## PRESSE - MEDAILLES ET CONCOURS



### Decanter

#### Wines of the year 2021

Millésime 2019 - 95

«Pick of the Pic» by Andrew Jefford

Millésime 2019 - 91



#### Robert Parker - Wine Advocate

Millésime 2018 - 90

Millésime 2017 - 90

Millésime 2016 - 88

Millésime 2015 - 88

Millésime 2014 - 89

« Ce vin délivre un joli et juteux goût de fruits noirs et bleus, réglisse et herbe humide, avec un corps moyen, fruité, une texture mise en avant et séduisant, avec une excellente maturité et longueur. »

Millésime 2013 - 90

Millésime 2012 - 87

Millésime 2010 - 90

Millésime 2009 - 89

Millésime 2008 - 90

Millésime 2007 - 90/91



#### Wine and Spirit « 31 exceptional wine in Languedoc- Roussillon»

Millésime 2015 - 91



#### Bettane et Desseauve

Millésime 2009 - 14/20

« Vin frais, buvable, délicatement épicé. Le menthol lui donne un vrai charme. »

Millésime 2008 - 14/20

Millésime 2007 - 13/20

Millésime 2005 - 14/20



#### La Revue du Vin de France

Millésime 2012 - RVF de Juin 2013 «Réussite»

Millésime 2006 - 14/20



#### Concours Général Agricole de Paris

Millésime 2009 - Médaille d'ARGENT Concours 2011



#### Concours des Grands Vins du Languedoc Roussillon

Millésime 2008 - Médaille d'ARGENT Concours 2010

VIEILLES VIGNES 2019 AOP PIC SAINT-LOUP - SÉLECTION PARCELLAIRES

Focus on 2019

This 2019 vintage experienced exceptionally low rainfall in Pic Saint Loup, 560mm. A mild winter and a dry spring contributed to the excellent health. The start of the summer was marked by an intense heat wave on June 28th. The storm of September 10th was providential, it made it possible to correctly complete the maturities and rebalance the berries. For this particularly dry 2019 vintage, the Pic SaintLoup sector fared well with decent yields and a good balance.

A rich and élégant wine

**Blend** : Syrah (65%) - Grenache (35%)

**Soils** : Clay-limestone scree Yield : 40hl/ha Degrees : Alcohol 14.5%

**Vinification** : Traditional wine-making methods. Total destemming, 21-day vatting with temperature control (28°C to 30°C). Pumpingover, punchdown and rack-and-return according to results of tasting samples. Aged in tanks in an air-conditioned cellar.

**Bottled** : January 2022

**Degustation** : Deeply coloured. On first pour, the nose shows chocolate notes then flows into red fruit (blackberry, raspberry) followed by menthol notes after swirling. The palate is fresh, savoury, rich and fleshy with aromas of olive paste, liquorice and menthol. Lengthy exposure and extremely elegant tannins.

**Serving temperature** : 18 to 20°C

**Food pairing** : Duck with olives, roast beef in a crust, sheep tome cheese Aging potential : 7 to 10 years





## Robert Parker - Wine Advocate

Millésime 2017 - 92

«Version forte après une grêle détruit le millésime 2016. Concentré, sombre et intense, il offre des notes de pierre concassée, notes presque chocolatées de mûres et notes de myrtilles et Cassis. Un mélange de 65% de syrah et de 35% Grenache, corsé et riche, avec une texture veloutée et une longue, longue finale. C'est un exemple typique du Pic Saint Loup»

Millésime 2015 - 91

Millésime 2014 - 90

Millésime 2013 - 90

Millésime 2007 - 91-92

Millésime 2012 - 90

Millésime 2006 - 91

Millésime 2010 - 90+

Millésime 2004 - 91

Millésime 2009 - 89

Millésime 1998 - 89

Millésime 2008 - 88

**bettane +  
desseauve**

## Bettane et Desseauve

Millésime 2019 - Bronze Prix Plaisir

Millésime 2017 - Or Prix Plaisir

«Une révélation à ce prix, parfait équilibre entre maturité des parfums de fruits et de garrigue et fraîcheur de la bouche.

Millésime 2015 - 15.5/20

Millésime 2013 - 15/20

Millésime 2010 - 15.50/20

Millésime 2012 - 15/20

Millésime 2009 - 15/20

Millésime 2011 - 15.50/20

LA REVUE DU  
**vin**  
DE FRANCE

## La Revue du Vin de France

Millésime 2011 - 14.5/20

Millésime 2007 - 15.5/20

Millésime 2005 - 15/20

**Wine Spectator**

Wine Spectator

Millésime 2008 - 91

Millésime 2001 - 90

LE GUIDE  
HACHETTE  
DES VINS

HACHETTE 2023 - Millésime 2019 ★★

«Coup de Coeur»

HACHETTE 2020 - Millésime 2017 ★

HACHETTE 2016 - Millésime 2013 ★★

HACHETTE 2014 - Millésime 2011 ★

HACHETTE 2012 - Millésime 2009

HACHETTE 2011 - Millésime 2008 ★★

HACHETTE 2010 - Millésime 2007 ★★

HACHETTE 2009 - Millésime 2006 ★

HACHETTE 2008 - Millésime 2005 ★

HACHETTE 2007 - Millésime 2003 ★

HACHETTE 2004 - Millésime 2001 ★★

Tone  
de Vins

## Terre de Vins

Millésime 2018 - 17/20

« Il embaume la garrigue, la lavande, la violette, les épices, le toucher en bouche est tout en fraîcheur et en fluidité, avec un équilibre aérien d'où rien ne dépasse, malgré une structure puissante. Cet assemblage Syrah Grenache est l'exemple même de l'identité de l'AOC, un grand vin sans l'ombre d'un fût.»

Millésime 2017 - OR Concours 2019



## Concours Général Agricole de Paris

Millésime 2011 - OR Concours 2013

Millésime 2010 - BRONZE Concours 2012

Millésime 2007 - ARGENT Concours 2009

Millésime 2005 - ARGENT Concours 2007

Millésime 1995 - OR Concours 1997



## Concours Grands Vins Languedoc Roussillon

Millésime 2017 - OR Concours 2019

Millésime 2014 - OR Concours 2016

Millésime 2013 - OR Concours 2015

Millésime 2012 - ARGENT Concours 2014

Millésime 2011 - ARGENT Concours 2013

Millésime 2009 - ARGENT Concours 2011



## GRANDE CUVÉE 2019 AOP PIC SAINT LOUP

### Focus on 2019

This 2019 vintage experienced exceptionally low rainfall in Pic Saint Loup, 560mm. A mild winter and a dry spring contributed to the excellent health. The start of the summer was marked by an intense heat wave on June 28th. The storm of September 10th was providential, it made it possible to correctly complete the maturities and rebalance the berries. For this particularly dry 2019 vintage, the Pic SaintLoup sector fared well with decent yields and a good balance.

Rich and refined wine

**Blend** : Syrah (75%) - Grenache (15%) - Mourvedre (10%)

**Soils** : Hard limestone Yields : 35 hl/ha

**Degrees** : 14.5% en volume

**Vinification** : Traditional wine-making methods. Total destemming, 25 to 28-day vatting with temperature control (25°C to 30°C). Pumping-over, punchdown and rack-and-return according to results of tasting samples. Aged in new oak or one-year-old barrels for 18 months in an air-conditioned cellar.

**Bottling**: July 2022

**Degustation** : A nice expressive nose, with aromas of leather and garrigue. A sappy, fresh and dense mouth. Fresh pepper and menthol, a very nice length on the ripe fruits. An elegant and very distinctive wine. The palate is dense, fresh, the tannins very silky. The aging potential is remarkable.

**Serving temperature** : 18 à 20°C

**Food Paring** : thick-cut steak in a pepper sauce, mutton stew and chocolate-flavoured desserts



## PRESSE - MEDAILLES ET CONCOURS



- HACHETTE 2023 - Millésime 2019 ★★
- HACHETTE 2022 - Millésime 2018 ★★
- HACHETTE 2019 - Millésime 2015 ★★
- HACHETTE 2018 - Millésime 2014 ★★
- HACHETTE 2016 - Millésime 2013 ★★
- HACHETTE 2015 - Millésime 2012 ★★
- HACHETTE 2014 - Millésime 2011 ★★
- HACHETTE 2005 - Millésime 2002 ★★
- HACHETTE 2004 - Millésime 2001 ★★
- HACHETTE 2001 - Millésime 1998 ★★
- HACHETTE 2000 - Millésime 1997 ★★
- HACHETTE 1999 - Millésime 1996 ★★
- HACHETTE 1998 - Millésime 1995 ★★



### Bettane et Desseauve

- Millésime 2015 - 15/20
- Millésime 2014 - 15/20
- Millésime 2009 - 15/20
- Millésime 2008 - 14/20
- Millésime 2004 - 14/20



### Concours Général Agricole de Paris

- Millésime 2019 - OR Concours 2022
- Millésime 2017 - ARGENT Concours 2020
- Millésime 2009 - OR Concours 2012
- Millésime 2008 - OR Concours 2010



### Concours des Grands Vins du Languedoc Roussillon

- Millésime 2017 - OR Concours 2020
- Millésime 2015 - OR Concours 2018
- Millésime 2004 - ARGENT Concours 2007
- Millésime 2002 - OR Concours 2005
- Millésime 2001 - OR Concours 2003
- Millésime 1999 - OR Concours 2001
- Millésime 1998 - OR Concours 2000



### La Revue des Vins de France

Dossier spéciale Pic Saint Loup  
Millésime 2008 - 18/20

« Voici un vin complexe qui présente des notes grillées et de pévino. Une finesse sans commune mesure le caractérise. Le finale à litan frais est sublime avec ses notes d'épices fraîches. Dans les années 70, les familles Durand et Valentin ont été précurseurs de la montée en qualité du vignoble; les fondements du cru ont été battus en partie grâce à ces vigneron visionnaires. Aujourd'hui, c'est Régis Valentin, aussi président du syndicat des vignerons qui bichonne les 73 hectares de ce vignoble.»

### Decanter

«Pick of the Pic» by Andrew Jefford  
Millésime 2017 - 93 Highly Recommended



### Robert Parker - Wine Advocate

- Millésime 2017 - 92
- Millésime 2015 - 91
- Millésime 2014 - 92
- Millésime 2013 - 90
- Millésime 2009 - 91

« Mûr et concentré, avec des arômes denses de fruits noirs et des notes fumées. Myrtilles confites et cardes, accent d'épices et thé avec une finale riche et réminiscente. Bel équilibre. A boire maintenant et jusqu'en 2016.»

- Millésime 2007 - 87/88
- Millésime 2008 - 88
- Millésime 2000 - 89
- Millésime 1998 - 91

### Wine Spectator

Wine Spectator

- Millésime 2007 - 90
- Millésime 2003 - 92

All of Canada is prohibited

USA the following states are prohibited: NY-NJ-TX-WA-OR-MA-ME-CT

We wish to enter all other states of the USA

# DOMAINE DES TERRES CATHARES



Contact:

**Marché international saint Charles Magasin**

**107 A 109 Allée de Provence BP 25446**

**66034 PERPIGNAN CEDEX**

**Aurélien : (33) 661 445 113**

**DOMAINETERRESCATHARES@GMAIL.COM**

**[www.domaine-des-terres-cathares.com](http://www.domaine-des-terres-cathares.com)**



## **ABOUT OUR DOMAIN:**

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- The DOMAINE DES TERRES CATHARES is located on an exceptional terroir
- Of MAURY en ROUSSILLON.
- Our vines, in the Black Schist subsoil, produce wines of exceptional minerality.
- They are dominated by the fortress CATHARE de QUERIBUS, swept by powerful winds and benefit from maximum sunshine.
- Our geological particularity, this arid and dry climate associated with grape varieties such as GRENACHE (black, grey or white), an exceptional grape variety and our favourite variety, produce rich and powerful red wines with a remarkable fruitiness with notes of black fruits and the scent of the Garrigue, as well as white wines with a unique freshness and minerality revealing aromatic compounds of great richness.
- Their perfect balance ensures them a very good ageing.
- Other grape varieties such as CARIGNAN, SYRAH or MUSCAT contribute to the originality and incomparable quality of our red, white or rosé wines.

## **CATHAR WINES = SELECTIVE WINES**

Our unique wines are only sold in France for the moment to our members (more than 150) and to our partners.  
Our wines will not be found in shops, grocery shops and supermarkets.  
The choice now of export is to make our exceptional wines known outside our borders to enthusiasts and lovers of good wines.

## **CATHAR WINE IS THE NORTH AMERICAN SPIRIT**

The wines of the Domaine des Terres Cathares are a tribute to the Cathars (Middle Ages, France X and XII century) exterminated to the last one by the Roman Catholic Church after hundreds of years of resistance  
Our Cathar wine is a symbol of independence, freedom and pride.  
It represents the diversity and pluralism of the Canadian and American society that has fought for its values, its freedom and its independence  
It symbolizes and represents all those who fought to the end for their ideas and their freedom.

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## EXIMIA 2020

**Terroir** : Black marl and brown schist from metamorphic rocks

**Alcohol content** : 15°.

**Grape varieties** : Grenache 60% Syrah 40%.

**Yield** : 15 hl/ha

**Vinification** : According to very strict specifications, imposing the choice of pruning, the period, the maintenance of the soil... and a monthly follow-up. The grapes are harvested at optimum maturity. The grapes are harvested by hand, sorted in the vineyard and in the cellar. Partial destemming and maceration for more than 30 days. Aged on lees for 4 months with stirring. The wine is then aged for 18 months in our French oak demi-muids. The wine is bottled without filtration.

**Tasting temperature**: 16°.

**Tasting**: A dry Maury for ageing with a complex nose of candied black fruit, garrigue and roasting. A frank, voluptuous and powerful mouth. The notes of liquorice and spices typical of the Syrah, the velvet, the fruit and the generosity of the Grenache make this dry Maury a persistent wine with an exceptional finish.

**Food and wine pairing** : A chili con carne, a cassoulet, tapas or a steak will sublimate the aromas and the silkiness of our wine.



## Indécent 2021

**Terroir** : clay-limestone and black schist

**Alcohol level** : 13° C

**Grape varieties** : 100% Grenache gris

**Yield** : 35 hl/ha

Gold medal at the national competition for PGI wines in France

**Vinification** : The harvest of the Grenache gris is very early to optimise the freshness and the fruit.

The grapes are harvested by hand to preserve the entirety of the grape, to have quality pressings and to avoid oxidation.

The vinification is carried out at low temperature after a small settling. Once the alcoholic fermentation is complete, the wine is aged on its fine lees for 6 months before bottling to bring complexity and volume.

**Tasting temperature**: 9 to 12°C

**Tasting**: The particularity of our Grenache Gris is the high age of the plots (over 45 years) which gives our wine this minerality, these sharp and powerful aromas of almond, apricot and fennel with some exotic notes. The palate is harmonious and delicate, ending with citrus notes and a lingering, saline finish. A wine with an incredibly long and delicate finish.

**Food and wine pairing** : Aperitif, scallop risotto, asparagus, fish, fresh cheeses...



## REBEL 2021

**Terroir :** Black marl and brown schist

**Alcohol level :** 15° C

**Grape varieties :** Grenache 80% Syrah 10% Mourvèdre

**Yield :** 17 hl/ha

**Vinification :** Daily monitoring by our technicians. The grapes are harvested at optimum maturity. The grapes are harvested by hand and sorted in the vineyard. Total destemming and maceration for more than 30 days. Aged on lees for 6 months with monthly stirring of the lees until bottling.

**Tasting temperature:** 16°.

**Tasting notes:** Ruby colour with purple tints, the first nose develops a mixture of black cherries, juniper berries, pepper and sweet spices. On aeration, notes of crushed raspberries, cherries and chocolate are revealed. In its youth, red and black fruits dominate the palate and are combined with powerful liquorice and pepper notes. The velvety tannins are nonetheless present and accompany the entire tasting.

**Food and wine pairing :** A 7 o'clock lamb, a leg of venison with mustard, a tournedos Rossini or tagliatelle with black Périgord truffle.

## Vita in Roséa 2021

**Terroir :** clay-limestone and black schist

**Alcohol level :** 13° C

**Grape varieties :** 100% Grenache noir

**Yield :** 35 hl/ha

**Vinification :** The Grenache noir is harvested very early to preserve the acidity and the citrus aromas.

The grapes are harvested by hand and only in the morning for cooler temperatures, to have quality pressings and to avoid oxidation.

The vinification is direct pressing with a static and very light settling to preserve a maximum of polyphenols. Fermentation in thermo-regulated stainless steel tanks and early bottling.

**Tasting temperature:** 9 to 12°C

**Tasting notes:** The combination of the two terroirs offers great diversity to our wine. The charm and elegance of our black Grenache gives us this salmon-coloured and very clear colour. Its volume and fatness do not mask the aromatic and greedy finesse. We are seduced by the beautiful salinity, a joyful, light and festive wine. With a magnificent and rare sapidity, it announces itself with great fanfare as a wine of high gastronomy.

**Food and wine pairing :** Aperitif, tapas, veal ribs but it will also make a harmonious marriage with grilled red mullet, tian of vegetables à la niçoise, octopus salad, artichokes...





## DIABOLIQUE AOP MAURY DOUX VDN RED OUT OF AGE

**Grape variety:** 100% black grenache

**Analysis:** 16,5% alcohol volume  
107g/l residual sugar

**Yield:** 27 hl/ha

**Vinification :** Manual harvest, total destemming  
Maturation on the grapes followed by a long maceration of 3 to 4 weeks  
Maturation in oxidative environment

**Maturation:** in oak barrels

**Characteristics:** Its colour is mahogany with a slight hue of tile  
The nose is soft and charming, ranging from candied figs to walnuts and toasted cocoa notes.  
The palate is supple, with complex flavours of dried fruit, old brandy on a background of old wood and nuts with coated tannins.  
Good freshness and great persistence in the mouth.

**Tasting notes :** As an aperitif: 10 degrees C  
With dessert: 16 degrees C

**Food and wine pairing :** As an aperitif: with olives, quiches, chorizo, roasted almonds and hazelnuts...

**With meals:** with sweet and savoury dishes.

**For dessert:** with blue cheeses such as Roquefort  
A delightful accompaniment to chocolate cakes.

Rebel AOP Maury dry red 2020

Diabolique PDO Maury sweet VDN red Hors d'Age

Vita un Rosea IGP Côtes Catalanes rosé grenache noir 2022

L'Indécent IGP Côtes Catalanes white grenache gris 2021

Eximia AOP Côtes du Roussillon cuvée Prestige limited series 2020



Tarif HT départ de nos chais (France)

**REBEL AOP MAURY SEC ROUGE****BOURGOGNE 75 CL**

PRIX UNITAIRE PAR 6 BTLS	7,53 HT	
PRIX UNITAIRE PAR 12 BTLS	6,90 HT	
PRIX UNITAIRE PAR 1/2 PALETTE	5,74 HT	252 BTLS
PRIX UNITAIRE PAR PALETTE	5,42 HT	504 BTLS

**MAGNUM BOURGOGNE 150 CL**

PRIX UNITAIRE PAR 6 BTLS	14,47 HT
PRIX UNITAIRE PAR 12 BTLS	13,26 HT
PRIX UNITAIRE PAR 1/2 PALETTE	11,48 HT
PRIX UNITAIRE PAR PALETTE	10,42 HT

**ROSE ET BLEU AOP COTES DU ROUSSILLON ROSE****BOURGOGNE 75 CL**

PRIX UNITAIRE PAR 6 BTLS	4,53 HT	
PRIX UNITAIRE PAR 12 BTLS	4,15 HT	
PRIX UNITAIRE PAR 1/2 PALETTE	3,92 HT	252 BTLS
PRIX UNITAIRE PAR PALETTE	3,53 HT	504 BTLS

**MAGNUM BOURGOGNE 150 CL**

PRIX UNITAIRE PAR 6 BTLS	8,94 HT
PRIX UNITAIRE PAR 12 BTLS	8,19 HT
PRIX UNITAIRE PAR 1/2 PALETTE	7,49 HT

**L'INDECENT IGP COTES CATALANES BLANC GRENACHE GRIS****BOURGOGNE 75 CL**

PRIX UNITAIRE PAR 6 BTLS	7,08 HT	
PRIX UNITAIRE PAR 12 BTLS	6,49 HT	
PRIX UNITAIRE PAR 1/2 PALETTE	5,43 HT	252 BTLS
PRIX UNITAIRE PAR PALETTE	5,19 HT	504 BTLS

**MAGNUM BOURGOGNE 150 CL**

PRIX UNITAIRE PAR 6 BTLS	14,17 HT
PRIX UNITAIRE PAR 12 BTLS	12,99 HT
PRIX UNITAIRE PAR 1/2 PALETTE	10,64 HT
PRIX UNITAIRE PAR PALETTE	9,58 HT

**EN PREAMBULE IGP COTES CATALANES BLANC MUSCAT ALEXANDRIE****BOURGOGNE 75 CL**

PRIX UNITAIRE PAR 6 BTLS	4,53 HT	
PRIX UNITAIRE PAR 12 BTLS	4,15 HT	
PRIX UNITAIRE PAR 1/2 PALETTE	3,92 HT	252 BTLS
PRIX UNITAIRE PAR PALETTE	3,53 HT	504 BTLS

**Pour les Magnum:**

Possibilité personnalisation par gravure Caisse bois unitaire : Cuvée Prestige, nom et logo souhaités

# DOMAINE LE GRAND CASTELET



Contact:

Domaine Le Grand Castelet

13150 TARASCON, France

Téléphone :

+33 (0)6.46.59.28.66

Email:

[legrandcastelet@gmail.com](mailto:legrandcastelet@gmail.com)



## Domaine Le Grand Castelet Violon d'Ingres

**Rosé wine - IGP Alpilles**

**Grape varieties: Caladoc, Merlot, Syrah**

**Volume: 0,75cl**

**Alcohol content: 12,5° alc**

### **Tasting notes**

*Rose petal, clear and brilliant colour.*

*Fresh, intense and fruity nose.*

*Taste: lively and full in mouth with a nice length.*

### **Serving suggestions**

*8-10°*



## Domaine Le Grand Castelet Violon d'Ingres

**White wine - IGP Alpilles**

**Grape varieties: 100% Chardonnay**

**Volume: 0,75cl**

**Alcohol content: 12,5° alc**

### **Tasting notes**

*A brilliant and clear pale yellow with green tints.*

*Lively nose with light notes of white flowers.*

*Fresh and delicate in the mouth with a good persistence.*

### **Serving suggestions**

*8-10°*



## Domaine Le Grand Castelet A L'OMBRE DES PLATANES 2021

White wine - IGP Alpilles

Grape varieties: 100% Chardonnay

Volume: 0,75cl

Alcohol content: 13.5° alc

### Tasting notes

*A brilliant colour with green tints.*

*Powerful nose with fruity pear notes in syrup and white flowers.*

*Wide in the mouth, very soft, woody notes that bring complexity to the whole.*

*Slightly acidic at the end with notes of anise and cocoa powder.*

*Food pairing: ideal elegant wine served with fish and poultry.*

### Serving suggestions

8-10°



## Domaine Le Grand Castelet Violon d'Ingres

Red wine - IGP Alpilles

Grape varieties: Merlot, Syrah, Marselan

Volume: 0,75cl

Alcohol content: 13.5° alc

### Tasting notes

*Clear and brilliant colour lightly purplish.*

*Clear nose marked by red fruits.*

*Generous and ripe on the palate with tannins nicely smoo*

### Serving suggestions

16-18°

## VIOLON D'INGRES

IGP ALPILLES



Rouge / Red wine

Cépage / Grape varieties: Merlot, Syrah, Grenache  
Alcool / Alcohol: 12,5 % vol

Degré / Alcohol content: 12,5 % vol

Teneur en alcool / Serving suggestion: 12-14°C

Blanc / White wine

Cépage / Grape varieties: Arvine, Pinot, Cabernet  
Alcool / Alcohol: 12,5 % vol

Degré / Alcohol content: 12,5 % vol

Teneur en alcool / Serving suggestion: 12-14°C

Rosé / Rose wine

Cépage / Grape varieties: Grenache  
Alcool / Alcohol: 12,5 % vol

Degré / Alcohol content: 12,5 % vol

Teneur en alcool / Serving suggestion: 12-14°C

[www.famillegallego.com](http://www.famillegallego.com) • Le Grand Castelet • 13150 TARASCON

## ALPILLES - Indication Géographique Protégée

Cuvée	Vin	Couleur	Mill.	Format	Prix départ HT
Violon d'Ingres	IGP Alpilles	White / Blanc	2022	75 cl	3,60 €
	IGP Alpilles	Rosé	2022	75 cl	3,60 €
	IGP Alpilles	Red / Rouge	2021	75 cl	3,60 €
A l'Ombre des Platanes	IGP Alpilles	White / Blanc	2021	75 cl	5,15 €



Tarifs professionnels soumis à nos conditions générales de vente HT en euro, panachage possible.

Milésimes communiqués à titre indicatif en fonction des stocks disponibles.

Valables à partir du 1 décembre 2022.

EARL LE GRAND CASTELET - 13150 TARASCON - France

Tél +33(0)646 59 28 66 - [legrandcastelet@gmail.com](mailto:legrandcastelet@gmail.com)

[www.famillegallego.com](http://www.famillegallego.com)

# DOMAINE SAINT ANDRIEU



DOMAINE  
**SAINT  
ANDRIEU**



**Contact:**

Arthur De Cacqueray

Domaine Saint-Andrieu

83570 Correns

Téléphone : +33(0)4 94 59 52 42

[contact@domaine-saint-andrieu.com](mailto:contact@domaine-saint-andrieu.com)

AOP CÔTES DE PROVENCE

*This rosé, with a pretty pale pink color and a fresh nose, is composed of typical Provençal grape varieties (Grenache, Cinsault, Syrah and Rolle). The nose reveals exotic fruit flavors with a delicate touch, followed by a pleasant freshness enhanced by spicy notes. The mouth is round and balanced, with a nice acidity, marked by citrus fruits. The finish is ample and refined.*

MARKUS DEL MONEGO – 90



AOP CÔTES DE PROVENCE

Made from the Rolle grape variety, this wine has a beautiful color with green and gold reflections. The nose is very expressive, with notes of pear and white flowers. The attack is fruity, with a complex and balanced palate, and is followed by a long mineral finish.

COUP DE CŒUR LE MONDE

AOP CÔTES DE PROVENCE

The typical Provençal grape varieties, Syrah and Mourvèdre, give this wine a deep color and a delicate and fine nose. The round, well-balanced palate is marked by aromas of garrigue, black fruits and spices. A wine at the same time tasty, powerful and elegant.

MÉDAILLE DE BRONZE AU CONCOURS GÉNÉRAL  
AGRICOLE DE PARIS 2018 2 ÉTOILES \*\* GUIDE  
HACHETTE 2018





### AOP COTEAUX VAROIS EN PROVENCE

*With a brilliant pink color and slightly orange reflections, the nose, very aromatic, oscillates on the peach, the citrus fruits and the fresh red fruits. The mouth is fresh, salivating, lively, marked by citrus fruits. The finish concludes with sweet and pleasant bitters, reminiscent of pomelo. A lively and well-balanced wine.*

Markus del Monego – 89



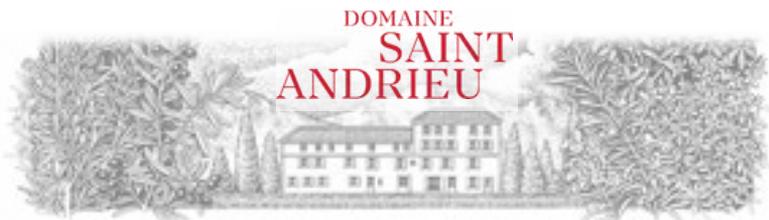
### AOP COTEAUX VAROIS EN PROVENCE

This wine presents a nose of great freshness. Very aromatic with floral notes, sweet almond and white flesh fruits, the Rolle expresses itself wonderfully. The attack is ample, on white fruits, then the palate becomes more supple and smooth, while keeping a generous and crunchy fruitiness marked by citrus fruits.

### AOP COTEAUX VAROIS EN PROVENCE

Syrah and Cabernet Sauvignon in equal parts for this deep red, with delicious aromas of cooked fruits, prunes, licorice and spices. The mouth is harmonious, warm, powerful, supported by supple tannins with a beautiful finish on the fruit.





## EXPORT PRICES 2023

(Ex-Cellar Prices for a minimum order of 300 bottles)

DOMAINE  
**SAINT  
ANDRIEU**

### DOMAINE SAINT ANDRIEU

#### AOP Côtes de Provence

<b>Rosé 2022</b>	75 cl	5,75 €
	150 cl	13,00 €
<b>Blanc 2020</b>	75 cl	5,90 €
<b>Rouge 2017</b>	75 cl	5,90 €
	150 cl	13,30 €

**SAINT  
ANDRIEU**  
L'ORATOIRE

### ORATOIRE SAINT ANDRIEU

#### Vin de Provence

##### AOP Coteaux Varois en Provence

<b>Rosé 2022</b>	75 cl	4,90 €
	150 cl	11,30 €
<b>Blanc 2022</b>	75 cl	4,90 €
<b>Rouge 2017</b>	75 cl	4,95 €
	150 cl	11,30 €

### DOMAINE SAINT ANDRIEU

#### Huile d'Olive

<b>Huile d'olive « Vierge Extra » Organic</b>	50 cl	11,00 €
	1 L	18,00 €

Delivery: \_\_\_\_\_

- To ensure the best quality service, orders should be received at least 12 business days prior to shipping date (standard labels and packaging). In the case of customized back labels, more time will be required to prepare.  
- Standard shipment is cases of 6 bottles flat packed. Cases of 12 available upon request - advance notice required.  
Payment Terms and Conditions:

- Pre-payment: 1% discount. Payment delay: after 30 days subject to 1% per month.

- By accredited bank draft received within 30 days of the invoice date.

Property Reservation Clause

- The merchandise remains our property until full payment by the client, even if it has been transferred to a third party, as per French law #80335 - May 12, 1980.

Domaine Saint Andrieu - Côtes de Provence rosé  
USA : the whole area is protected  
Canada: Quebec is protected  
Mexico: no restrictions

L'Oratoire Saint Andrieu - Coteaux Varois en Provence rosé  
USA: Colorado, Virginia and Washington DC are protected, the rest of the territory is free  
Canada: Quebec is protected  
Mexico: no restrictions

# DOMAINE TERRE DE MISTRAL



## Contact:

Route du Regagnas, 13790 Rousset  
04 42 29 14 84  
[contact@terre-de-mistral.com](mailto:contact@terre-de-mistral.com)





*Simone* 2022

AOP Côtes de Provence - Rosé

**Grape varieties:** Syrah 60% - Grenache 40%

**Age of vine:** From 8 to 40 years old

**Yield:** 55hl / ha

**Terroir:** Clay-Limestone

**Vine-growing:** Eco-friendly growing, certified «High Environmental Value» (HVE). Without any chemical herbicide.

**Harvest:**

Mechanical harvesting by night. We harvest grape variety by grape variety. Mechanical destemming made by the grape harvesting machine.

**Vinification methods:**

Pneumatic pressing - Skin maceration at low temperature - Cold settling of the must for 2 weeks - Fermentation temperature controlled between 13 and 15C°. Ageing on fine lees for one month without malolactic fermentation.

All operations are carried out in an airtight environment with nitrogen protection to preserve wine from oxidation.

**Bottling:** Estate bottling with nitrogen inerting.

**Alcohol:** 13%

**Residual sugar:** 0 g

This cuvée is made without allergenic products or products of animal origin (casein, albumin, fish protein...).

**Tasting notes:**

A pale Rosé wine with a great complexity and a nice aromatic complexity on a dominant of small red fruits (wild strawberry). The maturing on fine lees gives a great length.



**Who is Simone?** Simone is the mother of Serge Davico (our winemaker). Her patience in education allowed her to build her personality in the respect of values.



Packaging : 750 ml bottles / Full bottle weight : 1.5 kg

Stand up bottles, 12 bottles cases

Pallets VMF of 672 bottles (56 cases : 4 layers x 14 cases)



Rosalie 2022

AOP Côtes de Provence Sainte-Victoire - Rosé

**Grape varieties:** Grenache 60% - Syrah 20% - Rolle (Vermentino) 20%

**Age of vine:** From 8 to 40 years old

**Yield:** 50hl / ha

**Terroir:** Clay-Limestone

**Vine-growing:** Eco-friendly growing, certified «High Environmental Value» (HVE). Without any chemical herbicide.

**Harvest:**

Mechanical harvesting by night. We harvest grape variety by grape variety. Mechanical destemming made by the grape harvesting machine.

**Vinification methods:**

Pneumatic pressing - Skin maceration at low temperature - Cold settling of the must for 2 weeks - Fermentation temperature controlled between 13 and 15°C. Ageing on fine lees for one month without malolactic fermentation.

All operations are carried out in an airtight environment with nitrogen protection to preserve wine from oxidation.

**Bottling:** Estate bottling with nitrogen inerting.

**Alcohol:** 13%

**Residual sugar:** 0 g

This cuvée is made without allergenic products or products of animal origin (casein, albumin, fish protein...).

**Tasting notes:**

This pink pale rosé has a great aromatic complexity with a dominant of white fruits, followed by beautiful notes of citrus and exotic fruits. The maturation on fine lees confers an exceptional length making it a gastronomic wine. This is an elegant, explosive and complex modern wine.



**Who is Rosalie?** Rosalie was the maternal grandmother of Serge Davico (our winemaker). She taught him the value of a well done job.

This cuvée is also a tribute to the floral allure of her name and to her personality.



Packaging : 750 ml bottles / Full bottle weight : 1.5 kg  
Stand up bottles, 12 bottles cases  
Pallets VMF of 672 bottles (56 cases : 4 layers x 14 cases)

**Grape varieties:** Nefluciu (Sangiovese) 80% - Syrah 20%

**Yield:** 30t/ha

**Terroir:** Clay-Limestone

**Vine growing:** Eco-friendly growing, certified vigne Environmental Value (EVE). Without any chemical herbicide.

**Harvest:**

Mechanical harvesting by night. We harvest grape variety by grape variety. Mechanical destemming made by the grape harvesting machine.

**Vinification methods:**

Pneumatic pressing - Skin maceration at low temperature - Cold settling of the must for 2 weeks - Fermentation temperature controlled between 19 and 25°C. Aging on fine lees for one month without malolactic fermentation.

All operations are carried out in an airtight environment with nitrogen protection to preserve wine from oxidation.

**Bottling:** 1 more bottling with nitrogen inerting.

**Alcohol:** 13%

**Residual sugar:** 1 g

This wine is made without allergenic products or products of animal origin (yeast, albumin, fish protein...).

**Tasting notes:**

The Nefluciu grape variety (native to Corsica and Italy where it is widely used in Tuscany under the name **Sangiovese**), makes Pauline an elegant wine with an original aroma of small red fruits and citrus.



**Who is Pauline ?** She is Ingrid's first daughter. She held the position of Tourism & Communication when the estate was created. She then "went wrong" twice by becoming a teacher and then a psychologist...



Packaging: 120 or 60 bottles / Full bottle weight: 1.0 kg  
Standard bottles, 12 bottles cases  
Pauline 2022 60/120 bottles (20 cases - 4 layers x 14 cases)

**Grape varieties:** Colombard 90% - Viognier 10%

**Yield:** 30t/ha

**Terroir:** Clay-Limestone

**Vine growing:** Eco-friendly growing, certified vigne Environmental Value (EVE). Without any chemical herbicide.

**Harvest:**

Mechanical harvesting by night. We harvest grape variety by grape variety. Mechanical destemming made by the grape harvesting machine.

**Vinification methods:**

Pneumatic pressing - Skin maceration at low temperature - Cold settling of the must for 2 weeks - Fermentation temperature controlled between 19 and 20°C. Aging on fine lees for one month without malolactic fermentation.

All operations are carried out in an airtight environment with nitrogen protection to preserve wine from oxidation.

**Bottling:** 1 more bottling with nitrogen inerting.

**Alcohol:** 13%

**Residual sugar:** 1 g

This wine is made without allergenic products or products of animal origin (yeast, albumin, fish protein...).

**Tasting notes:**

A very fruity wine with a dominant citrus flavor. It has a nice tension and length in the mouth. Pauline goes wonderfully well with fish and shellfish.



**Who is Pauline ?** She is Ingrid's first daughter. She held the position of Tourism & Communication when the estate was created. She then "went wrong" twice by becoming a teacher and then a psychologist...



Packaging: 120 or 60 bottles / Full bottle weight: 1.0 kg  
Standard bottles, 12 bottles cases  
Pauline 2022 60/120 bottles (20 cases - 4 layers x 14 cases)



*Anna* 2022

AOP Côtes de Provence - White

**Grape varieties:** 100% Rolle (Vermentino)

**Age of vine:** From 8 to 40 years old

**Yield:** 55hl / ha

**Terroir:** Clay-Limestone

**Vine-growing:** Eco-friendly growing, certified «High Environmental Value» (HVE). Without any chemical herbicide.

**Harvest:**

Mechanical harvesting by night. We harvest grape variety by grape variety. Mechanical destemming made by the grape harvesting machine.

**Vinification methods:**

Pneumatic pressing - Skin maceration at low temperature - Cold settling of the must for 2 weeks - Fermentation temperature controlled between 13 and 15°C. Ageing on fine lees for one month without malolactic fermentation. All operations are carried out in an airtight environment with nitrogen protection to preserve wine from oxidation.

**Bottling:** Estate bottling with nitrogen inerting.

**Alcohol:** 13%

**Residual sugar:** 0 g

This cuvée is made without allergenic products or products of animal origin (casein, albumin, fish protein...).

**Tasting notes:**

The Rolle (Vermentino) grape variety wonderfully expresses itself on the Sainte-Victoire area's terroir. It offers marked aromas of citrus and exotic fruits (pineapple) combined with white fruits (pear).

A pure happiness at all times...



**Who is Anna ?** They were the grandmothers of Serge Davico (our winemaker) and his wife Nadia.

One Italian, the other Spanish, their immigrant status helped their grandchildren to open up to the world.



Packaging : 750 ml bottles / Full bottle weight : 1.5 kg  
Stand up bottles, 12 bottles cases  
Pallets VMF of 672 bottles (56 cases : 4 layers x 14 cases)

# Nadia

« Nadia is my wife's name. My love and passion for her stimulated me in the development of these excellent "cuvées" that aged in wood barrels"

Nadia white 2020 - Rolle (Vermentino)  
AOP Côtes de Provence - Yield : 55 hL/Ha

Residual sugar : 0 g. This wine is made without allergen products (casein, albumin...) - 13% alc/vol.

Pneumatic pressing - Cold skin-contact maceration for 4/7 days - Fermentation in 400 L oak barrels (French oak). Nitrogen protection to preserve wine from oxidation.

Wine maturation : Aged 6-8 months in oak wood barrel.

This elegant white offers alluring scents of pineapple, banana and lemon, polished with a roasted almond finish.



Nadia rosé 2019 - Syrah (40%), Grenache (40%), Rolle (20%)

Residual sugar : 0 g. This wine is made without allergen products (casein, albumin...) - 13% alc/vol.

Pneumatic pressing - Cold skin-contact maceration - Cold stalling of the must for 2 weeks and more (2-4 °C) - Fermentation temperature control between 15 and 17°C. Nitrogen protection to preserve wine from oxidation.

Wine maturation : Matured on fine lees for a month without malolactic fermentation. Aged 3 months in acacia wood barrel (400L).

Perfumed and crisp with citrus and exotic fruits flavors. Generous texture for this wine that also has some weight. Refreshing with almond and acacia flower finish.



Nadia red 2018

Syrah (40%), Grenache (40%), Cabernet Sauvignon(20%)

AOP Sainte - Victoire Côtes de Provence Yield : 40 hL/Ha

Residual sugar : 0 g. This wine is made without allergen products (casein, albumin...) - 14% alc/vol.

Pneumatic pressing - Cold skin-contact maceration for 4/7 days - Fermentation temperature control at 24°C. Nitrogen protection to preserve wine from oxidation.

Wine maturation : Long vatting (approximately 4 weeks). Matured on fine lees for a month with malolactic fermentation. Aged 14-18 months in oak wood barrel (400 L).

Ripe raspberry, cherry and blackcurrant aromas with a firm vanilla and coffee finish. Sensual silky tannins displaying the elegance and finesse of this wine. To enjoy with beautiful grilled noble red meat.



# AUTHENTIC SELECT WINES

DOMAINE du  
*Père Benoit*

DOMAINE DU  
MOULIN BERGER



Contact:

Céline Gailleton

80 Route de Beaujeu 69220 ST LAGER

Tél : 07 81 32 91 92

commercial@authentic-select-wines.com

Business actions plan



Conditions & services:

- Mixed pallets possible on different references with our producers' wines
- 2% Samples on the order
- Delivery direct to the port of loading on your demand
- Payment within 120 days from the order shipping or 2% discount for prepayment
- Possibility to pay in CAD\$ or in US\$ in an
- Competition for magazines to win between your retailers or your distributors
- Visit and tasting with your clients for your sales support plan.

RÉCOMPENSES



DOMAINE du

Fère Benoit

DOMAINE DU  
MOULIN BERGER



## Sélection de Vins de Vignerons

Authentic Select Wines

80 Route de Beaujeu  
69220 ST LAGER



DOMAINE du

Fère Benoit

Domaine familial depuis 5 générations



Vins produits :  
Beaujolais, Blanc, Rouge, Rosé  
Brouilly  
Côte de Brouilly  
Morgon  
Moulin à Vent  
Crémant de Bourgogne  
Feuillette Dorée  
Le Caprice de Théo



Vignerons : Laurence, Pascal et Nicolas MUTIN

Taille de l'exploitation : 17 ha

Cépages : Gamay pour les rouges et Chardonnay pour les blancs  
Vendange : manuelle.



DOMAINE DU  
MOULIN BERGER

Domaine familial depuis 5 générations



Vins produits :  
Beaujolais, Blanc, Rosé  
Juliénas  
Saint-Amour  
Macon Charenté  
Pouilly Fuisse



Vignerons : Cyril et Romain LAPLACE

Taille de l'exploitation : 20 ha

Cépages : Gamay pour les rouges et Chardonnay pour les blancs  
Vendange : manuelle.



## Nos partenaires vignerons



Gewurztraminer, Rebling,  
Pinot blanc, Pinot gris,  
Pinot noir,  
Cuvée d'Alsace



Saint Joseph rouge et blanc.



Château  
La Dînette

Château du Pape  
Côtes du Rhône,  
Vins de Pays





80, route de Beaujeu  
69220 SAINT LAGER  
Tél : +33 (0)7.81.32.91.82  
Courriel : commercial@authentic-select-wines.com

**EXPORT PRICE LIST**  
**Until the 30th.09.2023**

APPELLATIONS	La bouteille
<b>Domaine du Père Benoit</b>	
Beaujolais Nouveau 2022 75 cl « without sulfites added »	4.50 €
Beaujolais 2021/2022 75 cl	4.80 €
Beaujolais 2021/2022 75 cl « without sulfites added »	4.95 €
Beaujolais Blanc 2021/2022 75 cl	5.80 €
Brouilly 2019 75 cl	6.15 €
Côte de Brouilly 2019 75 cl	6.40 €
Brouilly 2019 Oak barrel 75 cl	7.30 €
Brouilly 2020/2021 « Cuvée Tane » 75 cl	9.00 €
Morgon 2021 75 cl	6.80 €
« Feuillette Dorée » Oak Barrel White 75 cl	8.10 €
« Le Caprice de Théo » Late Harvest 75 cl	9.00 €
Crémant de Bourgogne 75cl (on demand)	7.15 €
<b>Vignobles Laplace</b>	
Saint Amour 2019/2021 - 75 cl Sélection Guide Hachette 2022	6.60 €
Saint Amour « Cuvée Flora » 2020/2021 - 75cl	7.10 €
Saint Amour « Fût de Chêne » 2020/2021 - 75 cl	7.30 €
Juliénas 2018 – 75 cl Sélection Guide Hachette 2021 et médaille d'Or au VIN à Paris 2020	6.60 €
Juliénas « Cuvée Mathys » 2020/2021 – 75 cl	8.05 €
Beaujolais Blanc « L'Instant Chardonnay » 2019 – 75 cl	5.80 €
Pouilly Fuissé 2021 – 75 cl	12.50€
<b>Domaine SJ Fritsch &amp; Fils</b>	
Pinot Blanc	4.95 €
Pinot Gris	6.20 €
Riesling	6.00 €
Gewurztraminer	6.50 €
La Guinguette	6.30 €
Pinot Noir	7.30 €
Pinot Gris "il était une fois"	9.95 €
Riesling Grand CRU	12.20 €
Crémant d'Alsace	7.30 €
Crémant rose	7.95 €
MARC DE GEWURZTRAMINER 70 cl 45°	25.00 €
<b>Domaine Les Gullaudons</b>	
Saint Joseph Blanc - Millésime 2019/2020 - 60% Roussanne, 40% Marsanne Cuvée « La Maison »	12.00 €
Saint Joseph Rouge Millésime 2020 - 100% Syrah Cuvée « Mémé Lise »	11.80 €
<b>SCEA Larmada</b>	
Cote de Bordeaux Rouge Millésime 2021 – 100% Merlot Cuvée « Larmada »	6.00 €
<b>Domaine Lou Dévet</b>	
Vin de Pays Méditerranéen Rouge « Soleil » Merlot Grenache Marselan	4.30 €
Côtes du Rhône « Soleil » 2019/2020 75cl Grenache Syrah Mourvèdre	5.80 €
Châteauneuf du Pape « Tradition » 75cl 2021	20.00 €

MXF: mincl/palet possible minimum 6 bouteilles / box of 6 or 12

# VINESSEN

# VINESSEN



## Contact:

Mail: [c.taberner@vinessen.fr](mailto:c.taberner@vinessen.fr) -  
 Tél: +33 6 71 14 73 28 -  
[contact@vinessen.fr](mailto:contact@vinessen.fr) -  
 Vinessen - RD 233 - 83590  
 Gonfaron - France

In the heart of the  
 Domaine de la  
 Garnaude, vineyard of  
 Provence  
 200 wines in the same  
 warehouse

- From organic, HVE and traditional agriculture
- Value for money and great wines selected by Anthony Lamoot
- Positive energy storage warehouse



**VINESSEN**

**VINESSEN**

**Domaine de La Garnaude**  
 Cuvée Âne Volant - 2022  
 Grenache, Cinsaut, Syrah, Rolle  
 Rosé Wine

**Domaine de La Garnaude**  
 Cuvée Coeur - 2022  
 Grenache, Cinsaut, Rolle  
 Rosé Wine

**Vin de Pays des Maures IGP**

**Côtes de Provence AOP**

HVE  
 75cl

HVE  
 75cl

EX-Cellar price per bottle : €3.34

EX-Cellar price per bottle : €4.19



**VINESSEN**

**VINESSEN**

**Vignerons des 4 Chemins**  
 Cuvée Prestige Le Serre - 2019  
 Grenache rouge, Syrah  
 Red Wine

**Domaine de Gouredon**  
 2020  
 Grenache, Syrah, Mourvèdre  
 Organic Red Wine

**Côtes du Rhône AOP**

**Côtes du Ventoux AOP**

75cl

75cl

Silver Medal

Gold Medal Gilbert & Caillard

Orange Wine Competition 2020

EX-Cellar price per bottle : €3.36

EX-Cellar price per bottle : €4.04



V I N E S S E N

**Eugène Leblanc**

Cuvée Trium des Balmes - 2019  
Grenache, Syrah, Mourvèdre  
Red Wine

**Beaumes de Venise AOP**

75cl

Gold Medal

Orange Wine Competition 2020

EX-Cellar price per bottle : **€6.19**



V I N E S S E N

**Eugène Leblanc**

2020

Grenache, Syrah, Cinsault  
Red Wine

**Vacquieras AOP**

75cl

Gold Medal

Avignon Wine Competition 2022

EX-Cellar price per bottle : **€8.95**



V I N E S S E N

**Château Au Vignoble**

2018

Merlot Cabernet-Sauvignon  
HVE Red Wine

**Bordeaux AOP**

75cl

Gold Medal

Bordeaux Wine Competition 2019

EX-Cellar price per bottle : **€3.42**



V I N E S S E N

**Château la Haute Brande**

2019

Merlot, Cabernet Franc,  
Cabernet-Sauvignon  
HVE Red Wine

**Bordeaux Supérieur AOP**

75cl

Gold Medal Macon 2021

EX-Cellar price per bottle : **€3.93**



**V I N E S S E N****Château le Bourdillot**

2016

Merlot, Cabernet Franc  
HVE Red Wine**Graves AOP**

75cl

Gold Medal Macon 2018

EX-Cellar price per bottle : **€5.97****V I N E S S E N****Château Belle Assise Coureau**

2018

Merlot, Cabernet-Sauvignon  
Red Wine**Saint Emilion AOP**

75cl

Gold Medal - Bordeaux 2019

EX-Cellar price per bottle : **€8.54**

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200 wines in the same  
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- From organic, HVE and traditional agriculture
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**V I N E S S E N****Domaine de La Garnaude**

Cuvée 777 - 2022

Grenache, Cinsault

Rosé Wine

**Côtes de Provence AOP**

HVE

75cl

EX-Cellar price per bottle : **€4.91****V I N E S S E N****Galician**

Cuvée Prestige 2020

Grenache blanc, Clairette, Marsanne

White Wine

**Costières de Nîmes AOP**

75cl

EX-Cellar price per bottle : **€3.65**

V I N E S S E N

**Vignerons des 4 Chemins**

Cuvée Prestige Le Serre – 2021

Grenache blanc, bourboulec,  
roussane

White Wine

**Côtes du Rhône AOP**

75cl

Gold Medal Paris 2022

EX-Cellar price per bottle : **€3.86**



V I N E S S E N

**Château Les Vergnes**

2021

Sauvignon Blanc, Sémillon,

Muscadelle, Colombard

Organic White Wine

**Bordeaux AOP**

75cl

EX-Cellar price per bottle : **€4.36**



## EXW PRICE LIST - USA - CANADA - MEXICO - FEBRUARY 2023

EXW GONFARON - VAR - France

Price per bottle 75cl

Some wines might not be available in every State or Country

REF	QTE	GENCO	APPELLATION	CV/VIN - DOMAINE / CRU/CEL	CULTURE	ANNEE	DESIGNATION	PA XXV
<b>VINS ROUGE</b>								
<b>VALLEE DU RHONE</b>								
1120	3.780.117.280.273		ORGANIC LES ACHEMAR	LE VIEUX TRUFFOUER	TRAD	2021	OR LYON 2021	3,47 €
1121	3.780.025.808.108		COTES DU RHONE	PRESTIGE LE BOURG	TRAD	2021	ARGENT ORANGE 2021	3,36 €
1492	3.307.640.907.323		COTES/ERES DE VINIS	DES ROSELOUES SAUVAGES	ORG	2022		3,84 €
1493	3.307.640.907.314		COTES/ERES DE VINIS	TERROIR SAUVAGES	ORG	2021		3,90 €
1491	3.307.640.208.274		COTES/ERES DE VINIS	LES VINS DES LAURES	TRAD	2020	ARGENT ORANGE 2021	4,07 €
1124	3.780.146.521.824		COTES DU VENTOUX	DOMAINE DE GOUANON	TRAD	2022	OR LYON 2021 & GALLARD 2021	4,04 €
1127	3.780.146.521.824		SECOURS	LE FLEUVE DES CHATELLES	TRAD	2022	OR GALLARD 2021	4,54 €
1128	3.780.146.521.824		COTES DU RHONE	SAINTE SOUM	TRAD	2021	OR FRANCE 2021	4,21 €
1131	3.780.146.521.843		COTES DU RHONE ISLAZE	SAINTE MATURE	TRAD	2021		4,29 €
1136	3.780.146.521.821		COTES DU RHONE	SURE	ORG	2017		5,71 €
1139	3.780.146.521.136		MALMAIS DE VENISE	TRAM DES BALAIS	TRAD	2019	OR ORANGE 2020	4,19 €
1138	3.780.146.521.128		VACQUEYRAS	EUGENE LEBLANC	TRAD	2020	OR ANNONCI 2021	4,89 €
1135	3.779.029.471.120		VIN DE France - syrah	GR VIN - BOMBERON	ORG	2020	OR ANNONCI 2021	10,20 €
1134	3.780.235.979.974		VACQUEYRAS	DOMAINE DE LA VILLE ROUGE	TRAD	2021		10,10 €
1136	3.779.029.471.209		COTES DU RHONE - grenache syrah	GR VIN - HORTONIC	TRAD	2020	WVF 96	10,20 €
1131	3.780.234.949.286		CHATEAUNEUF DU PAPE	DOMAINE LOU FERRE	ORG	2022	OR MACON 2022	10,64 €
1134	3.779.029.471.203		VACQUEYRAS - syrah	GR VIN - LES BELLES AMES	ORG	2021	WVF 91	11,20 €
1139	3.779.029.471.407		SAINTE JOEYNE	GR VIN - BLAUCO	TRAD	2020		14,24 €
1131	3.780.146.521.947		COTES DU RHONE	DOMAINE GAILLET	TRAD	2019		20,71 €
<b>PROVENCE</b>								
1201	3.780.099.470.803		GR VIN	MESLOT	TRAD	2019	OR GILBERT & GALLARD 2020	3,34 €
1205	3.780.047.987.178		GR VIN DES SAUBOIS	DOMAINE DE LA GARNAUDE - L'ANE VOLANT	TRAD	2020		3,35 €
1218	3.780.146.521.843		GR VIN	LES QUATRE CHENES - MESLOT	TRAD	2021		3,48 €
1224	3.780.146.521.254		GR VIN	LES QUATRE CHENES - MONTAN	TRAD	2021		3,51 €
1223	3.780.059.470.507		COGNAC VAGROU	LES REFLETS	TRAD	2021	ARGENT GILBERT & GALLARD 2021	4,11 €
1202	3.780.099.470.803		COTES DE PROVENCE	DOMAINE DE LA GARNAUDE - COEUR	TRAD	2019		4,98 €
1217	3.780.146.521.827		COTES DU VENTOUX	LES BELS THOMAS VERTES	TRAD	2019	ARGENT ANNONCI 2019	5,30 €
1203	3.780.099.470.803		COTES DE PROVENCE	DOMAINE DE LA GARNAUDE - LES TREIS 2	TRAD	2019		5,30 €
1213	3.498.307.107.117		SAOONS	DOMAINE DE L'OLIVETTE	TRAD	2017	ARGENT LYON 2021	11,03 €
<b>LANGUEDOC - ROUSSILLON</b>								
1472	3.780.146.521.843		GR VIN DE COC	ROUSSILLON	TRAD	2020		3,71 €
1474	3.884.841.238.790		GR VIN	GRAND CROISSANT TRADITION	TRAD	2020		3,87 €
1477	3.526.410.713.840		COGNERS	CHATEAU METOS LACAS	TRAD	2020	OR GREC VIN DE LANGUEDOC 21	4,87 €
1471	3.437.502.271.914		GR VIN	CHATEAU DE LAURE - LAFFITE SUIS	TRAD	2019		10,14 €
1720	3.780.133.802.303		TOURNAI GARNY	DOMAINE DU CYPRIENNIER	TRAD	2020	OR GILBERT & GALLARD 2021	4,51 €
1721	3.780.133.802.303		TOURNAI MUREL	DOMAINE DU CYPRIENNIER	TRAD	2021	OR GILBERT & GALLARD 2020	4,98 €
1722	3.780.146.521.510		SARCELORE	DOMAINE BRILLANT	TRAD	2019		11,58 €
<b>BORDEAUX</b>								
1805	3.780.092.818.018		GR ATLANTIQUE MÉSLOT	DOMAINE HAUTE BRUNO	TRAD	2019	ARGENT LYON 2021	3,47 €
1801	3.780.092.818.017		GR ATLANTIQUE CABERNET SAUV	DOMAINE HAUTE BRUNO	TRAD	2020	OR BORDEAUX 2021	3,47 €
1802	3.780.092.818.186		GR ATLANTIQUE CABERNET France	DOMAINE HAUTE BRUNO	TRAD	2020	OR LYON 2021	3,47 €
1807	3.780.092.818.190		GR ATLANTIQUE MALBEC	DOMAINE HAUTE BRUNO	TRAD	2020	ARGENT FEMINAISE 2021	3,47 €
1809	3.780.092.818.018		BORDEAUX	CHATEAU VINCENDE	TRAD	2019	OR BORDEAUX 2019	3,62 €
1817	3.720.030.808.849		BORDEAUX	CHATEAU LA ROSE	TRAD	2020	OR CHATEAU NEUF 2020	3,89 €
1801	3.818.732.208.127		BORDEAUX SUPERIEUR	CHATEAU HAUTE BRUNO	TRAD	2019	OR MACON 2021	3,90 €
1803	3.812.030.808.032		BLAIS COTES DE BORDEAUX	CHATEAU LE ZONCOUR	TRAD	2019	ARGENT FEMINAISE 2020	3,77 €
1806	3.779.029.208.233		BORDEAUX	CHATEAU HAUTE BRUNO	TRAD	2019	BRONZE CHAL. MIL. 800 2021	4,84 €
1816	3.812.030.871.029		GASTILLON COTES DE BICH	CHATEAU QUATRE REUX	TRAD	2019		4,89 €
1819	3.812.030.808.128		LUSIGNAC SAINT EMILION	CHATEAU BLANCHON	TRAD	2019	ARGENT LYON 2019	3,87 €
1815	3.812.030.871.024		GRANDS	CHATEAU LE BOURGLOTT - REDUCTION	TRAD	2019	OR MACON 2019	3,97 €
1821	3.779.029.208.273		BORDEAUX SUPERIEUR	CHATEAU HAUTE BRUNO	TRAD	2019		5,04 €
1814	3.780.092.818.048		GRANDS	CHATEAU BRUNO	TRAD	2019	OR LYON 2020 INDEP. 2020	5,17 €
1818	3.780.247.180.048		SAINTE EMILION	CHATEAU BELLE ASSISE	TRAD	2019	OR BORDEAUX 2019	9,94 €
1814	3.780.247.180.053		SAINTE EMILION GRAND CRU	CHATEAU BELLE ASSISE COUPEAU	TRAD	2017	JE 81	11,10 €
1808	3.780.146.521.110		SAINTE ESTEPHE	CHATEAU DE LA ROUSSELOU	TRAD	2019		11,40 €
1809	3.780.146.521.128		SAINT MEDOC	HAUT MEDOC DE BRANNE (GRU)	TRAD	2019		11,48 €
1807	3.856.641.189.801		SAINTE EMILION GRAND CRU	CHATEAU LISSEAU	TRAD	2017		11,87 €
1804	3.780.146.521.145		BORDEAUX	CHATEAU DE MAILLET	TRAD	2019	JE 80-81	11,89 €
1808			POMEROL	LA ROSE FUSAC	ORG	2019	JE 83-84	11,70 €
1802			POMEROL	LA ROSE FUSAC	ORG	2018	JE 81-82	11,43 €
1801	3.780.146.521.117		PAULLIAC	L'AMBIANCE DE FOMBADET	TRAD	2019	JE 81 - JEK 81	10,71 €
1803	3.780.146.521.104		PAULLIAC	L'AMBIANCE DE COMBART	TRAD	2020	JE 82-83	10,94 €
<b>MARSEILLE</b>								
1801	3.779.029.208.296		SECOURS	CHATEAU VINIS PLANTAGE - LE BOURG	ORG	2022	OR VIGNERONS INDEP. 2022	4,33 €
1802	3.779.029.208.294		SECOURS	CHATEAU VINIS PLANTAGE - NOUVEAU	ORG	2017		5,79 €
<b>ALSACE</b>								
1801	3.780.079.201.987		GRAND CRU	LES CHAIS SAINT ANTOINE	ORG	2020		4,54 €
<b>BOURGOGNE</b>								
1716	3.842.321.501.884		BOURGOGNE COTE D'OR	STEPHANE BRICARD	TRAD	2021		11,81 €
1719	3.842.321.502.018		MERCUREY PHELLES VIGNES	DOMAINE THIENEAUX	TRAD	2021		11,84 €
1718	3.780.146.521.478		MERCUREY 1er CRU	DOMAINE THIELEUX - LES ORCHONOTS	TRAD	2021		13,36 €
1714	3.780.146.521.502		MARLBOROUGH VILLES VIGNES	STEPHANE BRICARD	TRAD	2021		13,38 €
1719	3.780.146.521.499		SAINTE ALBINE 1er CRU	LES MOULDES COGNES	TRAD	2019		21,40 €
1719	3.780.146.521.234		MULTIS SAINT GEORGES VILLES V	DOMAINE FLEURY	TRAD	2021		21,73 €
1712	3.842.321.502.050		CHAMPAGNE MAISON	STEPHANE BRICARD	ORG	2021		17,20 €
1711	3.780.146.521.286		SECOURS CHAMBERAIN VILLES V	DOMAINE DES ALBERS	TRAD	2021		17,57 €



REF	QTE	GENCOG	APPELLATION	CEVRE / DOMAINE / CHATEAU	CULTURE	ANNEE	DISTINCTION	FA EXV 4
<b>VINS ROSES</b>								
<b>VILLE DU RHONE</b>								
2121	3 750 000 000 200		COTES DU RHONE	PRESTIGE LE SERRE	TRAD	2021	ARGENT FRANCE 2021	3,42 €
2120	3 537 840 000 000		COTES FRONCES DE MARS	LES PRODIGES SAUVAGES	RES	2020		3,34 €
<b>PROVENCE</b>								
2050	3 750 000 000 000		VDP DES MAIRES	DOMAINE DE LA GARNAUDE - CLASSIQUE	VVS	2021		2,95 €
2051	3 750 140 000 000		VDP VDP VDP	VINS DE ROSE	TRAD	2021	ARGENT LYON 2021	2,99 €
2049	3 750 140 000 000		VDP VDP VDP	VIN CABERNET	TRAD	2021	ARGENT COURTIER 2021	3,05 €
2059	3 750 000 000 000		VDP DES MAIRES	DOMAINE DE LA GARNAUDE - CAME VOLANT	VVS	2021	OR PARIS 2021 - WE 90	3,34 €
2058	3 750 140 000 000		VDP VDP	100% CABERNET	TRAD	2021	BRONZE PARIS 2021	3,36 €
2027	3 750 000 000 000		VDP VDP	100% MERLOT	TRAD	2021	OR PARIS 2021	3,36 €
2048	3 750 140 000 000		VDP VDP	VIN SYDRA	TRAD	2021	OR COURTES 2021	3,05 €
2045	3 750 140 000 000		VDP VDP	MIS GROS	TRAD	2021	ARGENT PARIS 2021	3,38 €
2052	3 750 140 000 000		VDP VDP	VINS DE ROSE	RES	2021	ARGENT COURTIER 2021	3,45 €
2020	3 750 140 000 000		VDP VDP	DOMAINE DES MONTICOLES	RES	2021	ARGENT LYON 2021	3,32 €
2046	3 750 000 000 000		COTES DE PROVENCE	DOMAINE DE LA GARNAUDE - COEUR	VVS	2021	BRONZE PARIS 2021 - WE 90	4,19 €
2021	3 750 000 000 000		COTEAUX VAROIS	LES REPLETS	TRAD	2021	ARGENT PARIS 2021	4,14 €
2056	3 750 000 000 000		COTES DE PROVENCE	DOMAINE DE LA GARNAUDE - LES TROIS T	VVS	2021		4,91 €
2022	3 750 140 000 000		COTEAUX VAROIS	LES RESTANQUES BLEUES	TRAD	2021	OR PARIS 2021	4,93 €
2026	3 750 140 000 000		COTEAUX VAROIS	LES RESTANQUES VERTES	RES	2021	ARGENT PARIS 2021	5,17 €
2084	3 750 000 000 000		COTEAUX VAROIS	DOMAINE DU POUILLIEUX	RES	2021	OR BRUNOLES 2021	4,44 €
2089	3 750 000 000 000		COTES DE PROVENCE	DOMAINE LES TROIS TERRES	TRAD	2021	OR BRUNOLES 2021	6,12 €
2088	3 750 140 000 000		COTES DE PROVENCE	CHATEAU DE POUILLIEUX	VVS	2021	OR SILBERT & GALLAND 2021	6,17 €
2086	3 750 000 000 000		COP - NOTRE DAME DES ANGES	DOM DE LA GARNAUDE - PRODIGES DES ANGES	VVS	2020	WE 91	5,80 €
2088	3 750 140 000 000		COP SAINTE VICTOIRE	CHATEAU DE POUILLIEUX	VVS	2021	OR BRUNOLES 2021	7,32 €
2172			COP SAINTE VICTOIRE	CHATEAU DE POUILLIEUX BOUX	VVS	2021	OR BRUNOLES 2021	8,24 €
2028	3 458 000 000 000		BRANDY	DOMAINE L'ON NETTE	VVS	2021	OR MAISON 2021	8,96 €

REF	QTE	GENCOG	APPELLATION	CEVRE / DOMAINE / CHATEAU	CULTURE	ANNEE	DISTINCTION	FA EXV 4
<b>VINS BLANCS</b>								
<b>VILLE DU RHONE</b>								
2124	3 537 840 000 000		COTES FRONCES DE MARS	DAVIER PRESTIGE	TRAD	2020		3,85 €
2121	3 750 000 000 000		COTES DU RHONE	PRESTIGE LE SERRE	TRAD	2021	OR PARIS 2021	3,46 €
2120	3 750 140 000 000		CLARET CLOS DE DIE	DOMAINE MONGE GRACON	RES	2021	OR CHALLENGE INTERNATIONAL	4,48 €
2120	3 750 000 000 000		COTES HERMITAGE	DOMAINE DE LA VILLE ROUGE	RES	2021		12,86 €
2126	3 750 000 000 000		COTES DU RHONE	GR VINS - ELECTRON LIBRE - Grande / Grande	TRAD	2021	WV 90	10,11 €
2127	3 750 000 000 000		COTES DU RHONE	GR VINS - ATENTIC	TRAD	2019		10,11 €
2125	3 750 000 000 000		COP - CLOUET DU PAYS	DOMAINE DU POUILLIEUX	RES	2020		10,32 €
2128	3 750 000 000 000		COTE DE VALENTIGNE - MARSAN	GR VINS - CLOS BELLE-LAMBRE - Marsan / Marsan	TRAD	2021	WV 90	21,00 €
2123	3 750 000 000 000		COP - CLOUET	GR VINS - MALCOURT - Marsan / Marsan	TRAD	2021	WV 90	24,00 €
2124	3 750 000 000 000		COP - CLOUET	GR VINS - CLARET - Marsan / Marsan	TRAD	2021	WV 90	24,00 €
<b>LANGUEDOC - ROUSSILLON</b>								
2083	3 750 140 000 000		VDP VDP VDP	BRONZE	RES	2020		3,71 €
<b>PROVENCE</b>								
2070	3 750 140 000 000		VDP VDP	100% BULLE	TRAD	2021	ARGENT PARIS 2021	3,38 €
2071	3 750 140 000 000		VDP VDP	VIN COLOMBARD	TRAD	2021	ARGENT LYON 2021	3,42 €
2069	3 750 140 000 000		VDP VDP	FLUX BLANCHE	TRAD	2021	ARGENT COURTIER 2021	3,44 €
2068	3 750 140 000 000		VDP VDP	VIN LANGUEDOC	RES	2021	ARGENT LYON 2021	3,45 €
2072	3 750 140 000 000		COTEAUX VAROIS	LES REPLETS	TRAD	2021	OR SILBERT & GALLAND 2021	4,24 €
2073	3 750 140 000 000		COTEAUX VAROIS	LES RESTANQUES BLEUES	TRAD	2019	BRONZE PARIS 2019	4,82 €
2074	3 750 140 000 000		COTEAUX VAROIS	LES RESTANQUES VERTES	RES	2021	BRONZE PARIS 2021	5,18 €
2075	3 750 000 000 000		COTES DE PROVENCE	DOMAINE DE LA GARNAUDE - LES TROIS T	VVS	2021	OR PARIS 2021	5,10 €
2076	3 750 140 000 000		COTES DE PROVENCE	CHATEAU DE POUILLIEUX	VVS	2021	ARGENT MAISON 2021	6,47 €
2077	3 458 000 000 000		BRANDY	DOMAINE DE L'ON NETTE	VVS	2021	ARGENT PARIS 2021	10,17 €
<b>VAL DE LOIRE</b>								
2084	3 750 140 000 000		VDP CHARDONNAY	DOMAINE DES HERMAGES - MOULIN D'ARGENT	VVS - VS	2021	ARGENT PARIS 2021	4,02 €
2085	3 537 840 000 000		BRANDY - COTES DE GRANDS RUIS	DOMAINE DES HERMAGES - CLASSIC	VVS - VS	2020	BRONZE LYON 2020	4,20 €
2086	3 537 840 000 000		BRANDY - COTES DE GRANDS RUIS	CHATEAU DE LA PIERRE - VIGNES VIGNES	VVS - VS	2020	OR LYON 2020	6,08 €
2078	3 750 000 000 000		TOURNAI SAUVIGNON	DOMAINE DE CHARDONNAY	TRAD	2020	OR LYON 2021	4,98 €
2083	3 537 840 000 000		MOULINS BLANC	DOMAINE DES HERMAGES - LIMNE SCIENCE	VVS - VS	2021	ARGENT VIVALDES	7,21 €
2027	3 750 140 000 000		POUILLY FINE	DOMAINE CARRON	VVS	2021	ARGENT LYON 2021	10,71 €
11	3 264 000 000 000		BRANDY	DOMAINE BALLAND	TRAD	2020		11,06 €
<b>BORDEAUX</b>								
2053	3 532 000 000 000		BORDEAUX MERQUEUR	CHATEAU LA BORE	TRAD	2021	ARGENT SILBERT & GALLAND	3,61 €
2052	3 228 000 000 000		BORDEAUX	CHATEAUX VIGNONS	RES - VVS	2021		4,36 €
2051	3 170 000 000 000		BORDEAUX	CHATEAUX VIGNONS	RES	2019		4,71 €
<b>SAO-ONNAIS</b>								
2060	3 170 000 000 000		SAO-ONNAIS SEC	CHATEAU MAIRE PLASSANCE	RES	2020		4,34 €
2068	3 170 000 000 000		COTES DE BERGONNE MERQUEUR	CHATEAU MAIRE PLASSANCE	RES	2020		4,34 €
<b>ALSACE</b>								
2011	3 750 000 000 000		GRAND CRU	LES CHAIS SAINT ANTOINE	RES	2020		7,84 €
2012	3 750 000 000 000		GRAND CRU	LES CHAIS SAINT ANTOINE	RES	2021	OR COURTES 2021	8,93 €
2013	3 750 000 000 000		GRAND CRU	LES CHAIS SAINT ANTOINE	RES	2020		8,93 €
2014	3 750 000 000 000		GRAND CRU	LES CHAIS SAINT ANTOINE	RES	2019	OR CHALLENGE 800 2019	10,20 €
<b>BURGONDE</b>								
2129	3 892 000 000 000		BURGONDE ALIGOTE	DOMAINE FAHROT	TRAD	2021		8,21 €
2128	3 750 140 000 000		BURGONDE CHARDONNAY	BROCARD	TRAD	2021		10,94 €
2089	3 750 140 000 000		CHARENTAIS VIGNES VIGNES	CLUSENE DES ALBISERS	TRAD	2021		14,82 €
2126	3 842 000 000 000		GRAND CRU VIGNES VIGNES	CLUSENE DES ALBISERS	TRAD	2019		13,68 €
2127	3 750 140 000 000		GRAND CRU VIGNES VIGNES	DOMAINE FROSTON	TRAD	2019		27,07 €
<b>SAOIS</b>								
2017	3 275 000 000 000		CHARDONNAY	DOMAINE JEAN PISSEUR & FILS	TRAD	2021		6,35 €
2018	3 275 000 000 000		CHARDONNAY	DOMAINE JEAN PISSEUR & FILS	TRAD	2020		6,81 €
2019	3 275 000 000 000		CHARDONNAY	DOMAINE JEAN PISSEUR & FILS	TRAD	2021	OR PARIS 2021	7,81 €
2020	3 275 000 000 000		CHARDONNAY	DOMAINE JEAN PISSEUR & FILS	TRAD	2021	OR PARIS 2021	11,34 €



REF. VIT	AN	TYPE	CEVRE	CL.	EST. CARTON	PIANCI
1112	1.700.180.000.700	BIERE BLANCHE	CHATEAU L'ÂNE VOLANT	750ml	6	1.514,4
1113	1.700.180.000.700	BIERE BLANCHE	CHATEAU L'ÂNE VOLANT	750ml	6	1.514,4
1114	1.700.180.000.700	BIERE AMBRE	CHATEAU L'ÂNE VOLANT	750ml	6	1.514,4
1115	1.700.180.000.700	BIERE AMBRE	CHATEAU L'ÂNE VOLANT	750ml	6	1.514,4
1116	1.700.180.000.700	BIERE BLANCHE	CHATEAU L'ÂNE VOLANT	750ml	6	1.514,4
1117	1.700.180.000.700	BIERE BLANCHE	CHATEAU L'ÂNE VOLANT	750ml	6	1.514,4
1118	1.700.180.000.700	BIERE AMBRE	CHATEAU L'ÂNE VOLANT	750ml	6	1.514,4
1119	1.700.180.000.700	BIERE AMBRE	CHATEAU L'ÂNE VOLANT	750ml	6	1.514,4



Direct sourcing of Vignerons wines.

Double selection, first of all, winners of French wine competitions (both local and national ones), second selection after bottling by our team of experts

Over 200 wines from France

70 winemakers

Over 50 AOP

10 wine producing regions

Consolidated imports on the same invoice

#### CONDITIONS GÉNÉRALES DE VENTE :

##### Application des conditions générales de vente:

À défaut de stipulations particulières aux présentes conditions et conventions par écrit entre les parties, les commandes sont soumises de plein droit aux présentes conditions générales de vente.

##### Commandes et livraisons.

Toute commande passée auprès de la société VINESSEN est ferme et définitive après réception d'un bon de commande ou tout autre support faisant lieu de commande. Les produits commandés sont livrés à l'adresse indiquée par le client. Les colis seront acheminés jusqu'à destination par l'intermédiaire de notre transporteur habituel. **Le client est tenu de vérifier l'état de l'emballage avant que le contenu des colis à la livraison, de rapprocher la quantité et références livrées par rapport au bon de commande.** La signature du récipiendaire de livraison empêche toute acceptation du client. Le client est tenu d'informer dans les 48 heures après réception des colis, la société VINESSEN des éventuels dommages ou accidents pendant le transport. Si un colis arrive endommagé, le destinataire doit refuser le colis. À réception de cette information, la société VINESSEN s'engage à réexpédier au destinataire un colis identique.

Paiement à 30 jours par LCR (traite-directe)

##### Exemple :

Nous accusons un exemplaire de 2% pour un règlement sous 3 jours par virement uniquement.

RIB : IBAN : FR76 0000 0011 0000 0009 0137 210

BIC : ACHRE33 UNPT - 50000000

##### Retard de paiement.

Dans le cadre de vente à un professionnel, en application de l'article L. 441-10 du code de commerce, des pénalités de retard sont exigibles le jour suivant la date de règlement figurant sur la facture dans le cas où les sommes dues sont payées après cette date. Le taux de ces pénalités est d'une fois et demi le taux d'intérêt légal.

##### Clause de réserve de propriété.

De convention expresse, la société VINESSEN se réserve la propriété des marchandises fournies jusqu'au jour de leur parfait paiement, conformément aux articles 2129 à 2172 du code civil ainsi qu'aux termes de la loi n°90-289 du 24 mai 1990, et aux dispositions du code de commerce relatives à la réserve de propriété.

##### Protection des Mineurs.

Conformément à l'article L. 3142-3 du code de la santé publique qui stipule que la vente d'alcool à des mineurs de moins de 18 ans est interdite, l'acheteur s'engage, en remplissant le bon de commande, à avoir 18 ans révolus à la date de la commande.

##### Mises d'avance.

L'alcool d'alcool est dangereux pour la santé, à consommer avec modération.

Direct sourcing of Vignerons wines,

Double selection, first of all, winners of French wine competitions (both local and national ones), second selection after bottling by our team of experts

Over 200 wines from France

70 winemakers

Over 50 AOP

10 wine producing regions

Consolidated imports on the same invoice

**Garnade wines (Côtes de Provence distributed by Vinessen) are present in Virginia, Maryland and DC (Lanterna)**

# CEVENNES WINES



## Contact:

Sylvie FONTAINE

[sf@bottlair.com](mailto:sf@bottlair.com)

Mob. +33 679 420 922 (whatsapp)

CEVENNES WINES

LES CLAUDS DES TOURETTES

30360 Cruviers Lascours - France Tel.

+33 (0)4 66 83 21 64

[contact@cevenneswines.com](mailto:contact@cevenneswines.com)

[www.cevenneswines.com](http://www.cevenneswines.com)

# CEVENNES WINES



## DOMAINE CONDAMINE

### *A natural heritage*

In Occitan, Condamine means "quite fertile land belonging to a Lord". The wines of Domaine Condamine reflect the ancestral heritage of winegrowing.

-  **WHITE:** 40% Grenache blanc, 40% Viognier, 20% Roussanne
-  **ROSÉ:** 40% Grenache noir, 30% Cinsault, 30% Syrah
-  **RED:** 50% Syrah, 50% Grenache Noir



## CONDAMINE LASCOURS

### *The noble signature*

Fruit of desire to respect our land and requirement to perfection, Domaine Condamine Lascours is an unique wine offering the best of our terroir: **generosity, minerality and subtlety.**

**DOMAINE CONDAMINE LASCOURS**

= uncooked Marselan =

Alc. 13% vol - 45 + 3 gr



## LE GLOBE

*Aromatic and modern collection*

Each varietal wine tells the story of our region at any table and during any occasion.

MUSCAT À PETIT GRAIN	Alc. 11.0% vol - RS - 8pt
CHARDONNAY	Alc. 12.5% vol - RS - 3pt
SAUVIGNON	Alc. 12% vol - RS - 2pt
GRENACHE ROSÉ	Alc. 12.5% vol - RS - 3pt
ALICANTE MERLOT	Alc. 10% vol - RS - 2 pt



## LES COSTES

*The slopes*

fruity expression and identity of our terroir - each cuvée symbolizes the "blood and spirit of the Cévennes"

### NEW PINOT NOIR

- WHITE: 80% Grenache blanc, 20% Viognier
- ROSÉ: 40% Grenache noir, 30% Cinsault, 30% Syrah
- RED: 80% Syrah, 20% Grenache Noir



## L'OR

*des Cévennes*

Under the sun piercing through the vine leaves, such as gold miners looking for gold glitter, these blond and noble grapes are picked by hand appear as real treasures.

Late harvest - vintage 2013  
Grenache Blanc, Roussanne, Clairette =

Alc. 12.5% vol - RS, 20 pt





Feb. 2023

**PRICE LIST | EXPORT | 2023**

**CEVENNESWINES**  
MAISON FONDÉE EN 1880
**Océan IGP**
**DOMAINE CONDAMINE**

 Price ex winery  
 / 75 cl

**Lascours**

100% Marselan (Cabernet Sauvignon/Grenache noir)


**4,95 €**
**Condamine white**

50% Grenache blanc, 40% Viognier, 10% Roussanne


**3,60 €**
**Condamine rosé**

40% Grenache noir, 30% Cinsault, 30% Syrah | "free run"

**3,60 €**
**Condamine red**

50% Grenache noir, 50% Syrah

**3,60 €**

*Story*
**7 SEVEN TERRES**
**Sauvignon**

100% Sauvignon

**Chardonnay**

100% Chardonnay

**Grenache rosé**

100% Grenache Noir

**Merlot Alicante**

85% Merlot, 15% Alicante


 Offer  
 only on request  
 min. 6000 liter  
 screw cap or OAM

 Winery: Cevennes Wines - Les Claus des Tourelles - F-30340 Curvières Lascours - France - Tel. +33 4 66 85 31 84 - [contact@cevenneswines.com](mailto:contact@cevenneswines.com)
**COMMERCIAL CONDITIONS:**

The prices are in Euros per Bottle ex-cellar winery (F-30340) exclusive of VAT.

**The prices are included labelling for importation in USA.** The costs of custom are not included.

The prices are valid from 01.02.2023 and while stocks last. With this price list all previous ones lose their validity.

Palletizing: Euro Pallet for exchange 120x80cm

Bdx Bottle : 600 bottles per palette, 100 cartons of 6 bottles 750 ml

Bourg Bottle : 576 bottles per palette, 96 cartons of 6 bottles 750 ml.

Payment: Prepayment by Bank Transfer



Feb. 2023


**CEVENNESWINES**
**PRICE LIST | EXPORT | 2023**
**Cévennes IGP LES COSTES**

 Price ex winery  
 / 75 cl

<b>Pinot Noir</b>	100% Pinot Noir	<b>Neu</b>	<b>3,95 €</b>
<b>Les Costes white</b>	50% Grenache blanc, 40% Viozier, 10% Roussanne		<b>3,60€</b>
<b>Les Costes rosé</b>	40% Grenache noir, 30% Cinsault, 30% Syrah   'Tree run'		<b>3,60€</b>
<b>Les Costes red</b>	50% Grenache noir, 50% Syrah		<b>3,60 €</b>


**Cévennes IGP LE GLOBE**

<b>Muscat à Petits Grains</b>	100% Muscat à Petits Grains		<b>2,95 €</b>
<b>Sauvignon</b>	100% Sauvignon		<b>2,95 €</b>
<b>Chardonnay</b>	100% Chardonnay	<b>screw cap</b>	<b>2,95 €</b>
<b>Grenache rosé</b>	100% Grenache Noir		<b>2,95 €</b>
<b>Merlot Alicante</b>	85% Merlot, 15% Alicante		<b>2,95 €</b>


 Winery: Cévennes Wines - Les Clos des Tourelles - F-30380 Curviès Lacaussans - France - Tel. +33 4 66 83 21 64 - [contact@cevenneswines.com](mailto:contact@cevenneswines.com)
**COMMERCIAL CONDITIONS:**

The prices are in Euros per bottle ex-cellar winery (F-30380) exclusive of VAT.

**The prices are included labelling for importation in USA.** The costs of custom are not included.

The prices are valid from 01/02/2023 and while stocks last. With this price list all previous ones lose their validity.

Palletizing: Euro Pallet for exchange 120x80cm

Bulk Bottle : 600 bottles per palette, 100 cartons of 6 bottles 750 ml

Bourg Bottle : 576 bottles per palette, 96 cartons of 6 bottles 750 ml.

Payment: Prepayment by Bank Transfer

**PRICE LIST | USA | 2023**

Feb. 2023

## CÉVENNES


**CEVENNESWINES**  
MAISON FONDÉE EN 1982

### ORGANIC - BLEND

<b>White</b>	Sauvignon, Chardonnay
<b>Rosé</b>	Grenache, Syrah, Merlot,
<b>Red</b>	Picot Noir, Syrah, Merlot.

**BIB 3 L**
**9,75 €**
**8,65 €**
**9,75 €**
**Bag in Box**


### BOTTLE & BAG IN BOX

Price ex cellar / 75 cl

<b>White</b>	100% Chardonnay		<b>2,95 €</b>
<b>Rosé</b>	100% Grenache Noir	<i>screw cap</i>	<b>2,95 €</b>
<b>Red</b>	100% Merlot		<b>2,95 €</b>



Price ex cellar / BIB

		<b>BIB 5 L</b>	<b>BIB 10 L</b>
<b>White</b>	100% Chardonnay	<b>11,50 €</b>	<b>18,65 €</b>
<b>Rosé</b>	100% Grenache Noir	<b>10,10 €</b>	<b>16,75 €</b>
<b>Red</b>	100% Merlot	<b>11,50 €</b>	<b>18,65 €</b>

 Winery: Cévennes Wines - Les Clos des Tavelles - F-30160 Curvières Lézardey - France - Tel. +33 4 66 83 21 64 - [contact@cevenneswines.com](mailto:contact@cevenneswines.com)
**COMMERCIAL CONDITIONS:**

The prices are in Euros per Bottle ex-cellar France (F-30140) exclusive of VAT. The costs of custom are not included. The prices are valid from 01/02/2023 and while stocks last. With this price list all previous ones lose their validity.

Palétiottes BIB: 5L = 210 BIB per palette - 10L = 105 BIB per palette - 10L = 72 BIB per palette

# PRADOREY



# PRADOREY



Contact:

Juan Maestro

+34 663 740 991

[juan.maestro@pradorey.com](mailto:juan.maestro@pradorey.com)

# PRADOREY

COLLECTION		Price / bottle	Bottles per Case	Price per case	A&P	
EL RETABLO		A mystery revealed in 484 bottles only for the chosen few.	\$250.00	3	<b>\$750.00</b>	
EL BUEN ALFARERO		A wine made in clay amphoras. A craft wine, purity from ancient times.	\$100.00	1	<b>\$100.00</b>	10% Billback
<b>SIGNATURE WINES</b>						
PRADOREY ÉLITE		The utmost expression of the terroir and the Élite clone. Pure Ventosilla estate.	\$17.50	6	<b>\$105.00</b>	10% Billback
ADARO		A tribute to the founder of the winery, Mr. Javier Cremades de Adaro.	\$12.00	6	<b>\$72.00</b>	10% Billback
EL CUENTISTA		A "blanc de noirs" 100% authentic. For bohemians and dreamers.	\$11.50	6	<b>\$69.00</b>	10% Billback
<b>TERROIR WINES</b>						
FINCA VALDELAYEGUA CRIANZA		Single Vineyard and estate grown and bottled. Aged 12 months in french and american barrels.	\$9.90	6	<b>\$59.40</b>	10% Billback 20% Billback with complete pallet
FINCA LA MINA RESERVA		Single Vineyard and estate grown and bottled. A traditional Reserva from Ribera del Duero.	\$14.00	6	<b>\$84.00</b>	10% Billback
<b>ESSENTIALS</b>						
Sr. NIÑO		A trendy red wine to have fun. Organic.	\$7.50	6	<b>\$45.00</b>	10% Billback
PRADOREY BLANCO		Multi-varietal using native white varieties from Castile-Leon. Aged in concrete vats and oak barrels	\$9.00	6	<b>\$54.00</b>	50% Billback

#### Terms and conditions:

These FCA prices (FCA Edison, New Jersey) do not include taxes or delivery costs. Prices valid for all loadings until 31st December 2023.



# Aldo-Marenco



ALDO®  
MARENCO



## Contact:

CLAUDIO MARENCO

T. +393356468232

[info@marencoaldo.it](mailto:info@marencoaldo.it)

[clodmare@gmail.com](mailto:clodmare@gmail.com)

## SURI – DOGLIANI DOCG

*“South East, what else is there to say”*

Made from organic certified grapes which have been hand selected from our vineyards in just above the town of Dogliani. One of the main characteristics of Suri is the uniqueness that the aging in concrete vats gives the wine. The Dolcetto grape originates from the Dogliani area and was first used to make wine in the 1100's.

Grape Type: 100% Dolcetto

Appellation: DOCG

Wine Type: Dry Red Wine

Growing area: Dogliani (CN)

Yield per hectare: Approx 8000 kg

Vinification: Grapes are harvested from the south east part of our vineyards around mid September. It is aged in concrete vats before being aged for a period of 8 months. Further aged in the bottle.

Characteristics: Suri is a easy drinking young red wine which has a bouquet of red fruits, jam and liquorice.

Pairings: Best served with sirloin steak with asparagus, medium aged cheeses as well as satay dishes.

Serving temperature: 16 – 18°C

Alcohol content: 14% by volume (*depending on vintage*)

Acidity: 5.0 g/l (*depending on vintage*)

Residual Sugar: 1 g/l (*depending on vintage*)



## SOLE LUNA – LANGHE FAVORITA

*“The warmth of the summer sun and the beauty of a full moon”*

The Favorita grape has been grown in Piemonte and Liguria for centuries now and is a clone of the Vermentino grape found on Sardegna and in Toscana. we purposely make our Langhe Favorita to be light, simple and enjoyable with all foods. The perfect summer wine.

Grape Type: 100% Favorita

Appellation: DOC

Wine Type: Dry White Wine

Growing area: Dogliani (CN)

Yield per hectare: Approx 10 000 kg

Vinification: Light and friuty our Favorita is fermented and aged in concrete vats for a period of 30 days before being further aged in stainless steel tanks for 4 months.

Characteristics: It has a bouquet of fresh flowers and exotic fruits. Haselnuts, lychee and yellow flowers.

Pairings: Recommended to be served with light pasta dishes, shell fish Salads and starters.

Serving temperature: Serve chilled

Alcohol content: 12.5% by volume (*depending on vintage*)

Acidity: 5.4 g/l (*depending on vintage*)

Residual Sugar: 1 g/l (*depending on vintage*)



## SAINS SULFITI – LANGHE BARBERA DOC

*"Floating away never to be forgotten"*

Made from organic certified grapes with no added sulfites which have been hand selected from our vineyards. Sains Sulfiti should be drunk within two years of its vintage. Barbera has been grown in the Piemonte region of Italy since the 1300's and produces high yields if not kept in check.

Grape Type: 100% Barbera

Appellation: DOC

Wine Type: Dry Red Wine

Growing area: Dogliani (CN)

Yield per hectare: Approx 9000 kg

Vinification: Grapes are harvested during September and are fermented for between 12 – 15 days before being transferred to stainless steel tanks. It is then aged in concrete vats for a short period of time before bottling. There are no added sulfites in Sains Sulfiti.

Characteristics: Sains Sulfiti has a bouquet of blackberries and jam.

Pairings: Best served with soppres and polenta, grilled cheeses as well as with meats with savory sauces.

Serving temperature: 16 – 18°C

Alcohol content: 14% by volume (*depending on vintage*)

Acidity: 5.0 g/l (*depending on vintage*)

Residual Sugar: 1 g/l (*depending on vintage*)



## BARBARESCO

*"Elegant, distinct and classy"*

One of the main characteristics of Barbaresco is its fine elegance thus being nicknamed by many as the queen of Piemonte wines. Its name derives from the hilltop town of Barbaresco and it is generally agreed that the Barbaresco wine was born in the late 1800's. Before this, the Nebbiolo grapes harvested in the area were sold to the Barolo producers to be made into Barolo.

Grape Type: 100% Nebbiolo

Appellation: DOCG

Wine Type: Dry Red Wine

Growing area: Neive (CN)

Yield per hectare: Approx 8000 kg

Vinification: Grapes are harvested late October and are fermented for between 12 – 15 days before being transferred to Slavonian oak casks where the juice is then aged for a period of 20 months. The wine is then transferred to the bottle for further aging for a period of 1 year.

Characteristics: Our Barbaresco has a bouquet of cherry, sweet spices as well as cracked black pepper.

Pairings: Best served with Pheasant and Grouse as well as rich stews, Sirloin steak and Mongolian BBQ.

Serving temperature: 16 – 18°C

Alcohol content: 14% by volume (*depending on vintage*)

Acidity: 5.0 g/l (*depending on vintage*)

Residual Sugar: 1 g/l (*depending on vintage*)



## ROERO ARNEIS

*"Passionate, rich and complex"*

*The first documented history of the Arneis grape dates back to the 1500's with some historians stating that Arneis originates from the village of Chieri located just a shorty distance from Torino. My family have been making our Arnieis for just a few years now and we harvest the grapes from a small vineyard which my father originally discovered and fell in love with.*

Grape Type: 100% Arneis

Appellation: DOCG

Wine Type: Dry White Wine

Growing area: Canale (CN)

Yield per hectar: Approx 8000 kg

Vinification: Rich and complex our Arneis is fermented and aged in concrete vats for a period of 30 days before being further aged in stainless steel tanks for 4 months.

Characteristics: It has a bouquet of peach as well as acacia, Haselnuts, lychee and yellow flowers.

Pairings: Recommended to be served with savoury pies, grilled fish dishes, Sushi, Zhejaing cuisine, Longjing shrimp as well as drunk by itself.

Serving temperature: Serve chilled

Alcohol content: 14% by volume (*depending on vintage*)

Acidity: 5.5 g/l (*depending on vintage*)

Residual Sugar: 2 g/l (*depending on vintage*)



## PIRIN – DOGLIANI DOCG

*"Green hills and lush meadows"*

*Made from organic certified grapes which have been hand selected from our vineyards in just above the town of Dogliani. One of the main characteristics of Pirunis its versatility. It is easy to drink by itself or else with meat or fish. The Dolcetto grape originates from the Dogliani area and was first used to make wine in the 1100's.*

Grape Type: 100% Dolcetto

Appellation: DOCG

Wine Type: Dry Red Wine

Growing area: Dogliani (CN)

Yield per hectar: Approx 9000 kg

Vinification: Grapes are harvested from selected parts of our vineyards around Mid September. Aged in concrete vats for a period of 6 months. Further aged in the bottle.

Characteristics: Pirin is a easy drinking young red wine which has a Bouquet of cherries with hints of basil.

Pairings: Best served with salads, light pasta dishes, grilled rib rack as well as served chilled with grilled swordfish steaks.

Serving temperature: 16 – 18°C

Alcohol content: 12% by volume (*depending on vintage*)

Acidity: 5.0 g/l (*depending on vintage*)

Residual Sugar: 1 g/l (*depending on vintage*)



## PARLAPA – DOGLIANI SUPERIORE DOCG

*"He who talks too much"*

Made from organic certified grapes which have been hand selected from our vineyards in just above the town of Dogliani. One of the main characteristics of Parlapa, roughly translated as "he who talks too much" is born from the combined wine making knowledge of my grandfather, father and myself and as such is very much a family affair of generations. The Dolcetto grape originates from the Dogliani area and was first used to make wine in the 1100's.

Grape Type: 100% Dolcetto

Appellation: Superiore DOCG

Wine Type: Dry Red Wine

Growing area: Dogliani (CN)

Yield per hectar: Approx 7000 kg

Vinification: Grapes are carefully selected and harvested by hand from vines in our vineyard which are exposed to the south. Fermented in concrete vatst before being aged for a period of 12 months in wooden casks. Parlapa is further aged in the bottle.

Characteristics: Parlapa has a bouquet of ripe fruits, blueberry jam with hints of smoky wood.

Pairings: Best served with sirloin steak with asparagus, medium aged cheeses as well as satay dishes.

Serving temperature: 16 – 18°C

Alcohol content: 14% by volume (*depending on vintage*)

Acidity: 5.6 g/l (*depending on vintage*)

Residual Sugar: 2 g/l (*depending on vintage*)



ALDO.  
MARENCO



## PIRONA – LANGHE BARBERA DOC

*"My great grandfather, stubborn !!"*

Made from organic certified grapes which have been hand selected from our vineyards in Madonna Delle Grazie., one of the main characteristics of Pirona is its hints of dark chocolate and its garnet red colour. Barbera has been grown in the Piemonte region of Italy since the 1300's and produces high yields if not kept in check.

Grape Type: 100% Barbera

Appellation: DOC

Wine Type: Dry Red Wine

Growing area: Dogliani (CN)

Yield per hectar: Approx 9000 kg

Vinification: Grapes are harvested early to mid October and are fermented for between 12 – 15 days before being transferred to stainless steel tanks. It is then placed in oak barrels for a short period of time before bottling were the wine is left to further age.

Characteristics: Pirona has a bouquet of ripe fruits, liquorice with hints Of dried straw.

Pairings: Best served with salami and prosciutto crudo as well as with grilled chicken and new potatoes.

Serving temperature: 16 – 18°C

Alcohol content: 14% by volume (*depending on vintage*)

Acidity: 5.0 g/l (*depending on vintage*)

Residual Sugar: 1 g/l (*depending on vintage*)



## DOJAN ROSE – VINO ROSATO

*“The feisty little one”*

*Made from organic certified grapes which have been hand selected from our Vineyards. One of the main characteristics of Dojan Rose is its fresh and fragrant bouquet with a intense rose colour. Barbera has been grown in the Piemonte region of Italy since the 1300's and produces high yields if not kept in check.*

Grape Type: 100% Barbera

Appellation: NA

Wine Type: Dry Rose Wine

Growing area: Dogliani (CN)

Yield per hectar: Approx 10 000 kg

Vinification: Dojan Rose is fermented with its skins before being aged in stainless steel tanks for a period of 4 months before being further refined in the bottle.

Characteristics: It has a fresh and fruity bouquet that evokes cherries.

Pairings: Recommended to be served with starters, egg dishes as well As fish dishes. Also to be served chilled as an aperitif.

Serving temperature: Serve chilled

Alcohol content: 13% by volume (*depending on vintage*)

Acidity: 5.4 g/l (*depending on vintage*)

Residual Sugar: 2 g/l (*depending on vintage*)



## LANGHE NEBBIOLO

*“Dark, mysterious and yet welcoming”*



*The name Nebbiolo derives from the name nebbia which means fog in Italian and is named as such because the harvest usually takes place during late October. The first mention of the Nebbiolo grape dates back to the 12th century. Our Nebbiolo grapes are grown on the south east slopes of our vineyards and are carefully selected and harvested by hand.*

Grape Type: 100% Nebbiolo

Appellation: DOC

Wine Type: Dry Red Wine

Growing area: Dogliani (CN)

Yield per hectar: Approx 9000 kg

Vinification: Grapes are harvested late October. Left to ferment in concrete vats for a period of 10 days before the juice is transferred to big oak barrels for a period of 9 months, we then transfer the wine back to concrete vats for a further period of 2 months before bottling.

Characteristics: Our Nebbiolo has intense fruity notes evoking raspberry and blackberry as well as wild ripe cherries.

Pairings: Best served with wild boar stew as well as roasted wild hare, Sichuan cuisine as well as pasta with ragu.

Serving temperature: 16 – 18°C

Alcohol content: 14% by volume (*depending on vintage*)

Acidity: 5.5 g/l (*depending on vintage*)

Residual Sugar: 2 g/l (*depending on vintage*)



## BRICCOLINA – LANGHE NASCETTA

*"The feisty little one"*

*The Nascetta grape has been used to make wine since the 800's and although its past glories have faded, it is now starting to make a comeback of sorts in Piemonte and Liguria for centuries now*

Grape Type: 100% Nascetta

Appellation: DOC

Wine Type: Dry White Wine

Growing area: Dogliani (CN)

Yield per hectar: Approx 10 000 kg

Vinification: Briccolina is fermented in stainless steel for a period of 4 months before being further aged in the bottle.

Characteristics: It has a bouquet of grape fruit as well as pear.

Pairings: Recommended to be served with sushi, shell fish as well as white meats such as grilled veal steaks.

Serving temperature: Serve chilled

Alcohol content: 13% by volume (*depending on vintage*)

Acidity: 5.4 g/l (*depending on vintage*)

Residual Sugar: 2 g/l (*depending on vintage*)



## BRIC – DOGLIANI DOCG

*"Totally free to dream"*

*Made from organic certified grape with no added sulfites which have been hand selected from our vineyards in just above the town of Dogliani. One of the main characteristics of Bric is that it has been made as natural as possible. The Dolcetto grape originates from the Dogliani area and was first used to make wine in the 1100's.*

Grape Type: 100% Dolcetto

Appellation: DOCG

Wine Type: Dry Red Wine

Growing area: Dogliani (CN)

Yield per hectar: Approx 9000 kg

Vinification: Grapes are harvested from selected parts of our vineyards around Mid September. Aged in concrete vats for a period of 6 months. Further aged in the bottle.

Characteristics: Bric should be drunk within two years of its vintage and has a bouquet of blackberries with hints of chocolate.

Pairings: Best served with salads, grilled red meats, fresh cheeses as well as Cantonese food.

Serving temperature: 16 – 18°C

Alcohol content: 13% by volume (*depending on vintage*)

Acidity: 5.0 g/l (*depending on vintage*)

Residual Sugar: 2 g/l (*depending on vintage*)



## BAROLO

*"Noble, outspoken and robust"*

*Often referred to as the king of Piemonte wines, the name Barolo derives from the small Piemontese town from where the grapes originate. It is one of Italy's oldest DOCGs and it is said that the Countess of Barolo would often send shipments of the wine to Palace of Racognigi were the King and Queen of Italy would pass the summer months.*

Grape Type: 100% Nebbiolo

Appellation: DOCG

Wine Type: Dry Red Wine

Growing area: Monforte d'Alba (CN)

Yield per hectare: Approx 8000 kg

Vinification: Grapes are harvested late October and are fermented for between 12 – 15 days before being transferred to Slavonian oak casks where the juice is then aged for a period of 24 months. The wine is then transferred to the bottle for further aging for a period of 1 year. Yield per hectare is approximately 65 quintals per hectare.

Characteristics: Our Barolo has a bouquet of spices along with hints of liquorice and wild dried flowers.

Pairings: Best served with roasted leg of lamb, braised beef, game, aged cheeses as well as Peking duck.

Serving temperature: 16 – 18°C

Alcohol content: 14% by volume (*depending on vintage*)

Acidity: 5.5 g/l (*depending on vintage*)

Residual Sugar: 1 g/l (*depending on vintage*)



## BALIN – LANGHE BARBERA DOC

*"The wandering dreamer, full of ideas"*

*Made from organic certified grapes and exposed to the south, one of the main characteristics of Balin is its jaminess and its garnet red colour. Barbera has been grown in the Piemonte region of Italy since the 1300's and produces high yields if not kept in check.*

Grape Type: 100% Barbera

Appellation: DOC

Wine Type: Dry Red Wine

Growing area: Dogliani (CN)

Yield per hectare: Approx 8000 kg

Vinification: Grapes are harvested late October and are fermented for between 12 – 15 days before being transferred to Slavonian and French oak barrels the wine is then aged for a period of 12 months and then left to rest for a month in concrete vats. The wine is then transferred to the bottle for further aging.

Characteristics: Balin has a bouquet of nutmeg, dried plums, tobacco as well as wild fruit jam.

Pairings: Best served with roasted meats, grilled vegetables as well as seasoned cheeses.

Serving temperature: 16 – 18°C

Alcohol content: 14.5% by volume (*depending on vintage*)

Acidity: 5.0 g/l (*depending on vintage*)

Residual Sugar: 1 g/l (*depending on vintage*)



PRICE LIST – 2023

## Red Wines

<p><b>Dogliani DOCG “Pirun”</b> Alc 12% by vol, 750 ml – Dolcetto aged in 6 months in concrete vats</p>	2021	<b>7,00€</b>
<p><b>Dogliani DOCG “Bric” (zero sulfites)</b> Alc 13% by vol, 750 ml – Dolcetto with no added sulphites, aged in concrete vats</p>	2021	<b>7,50€</b>
<p><b>Dogliani DOCG “Suri”</b> Alc 14% by vol, 750 ml – Dolcetto aged 10 months in concrete vats - 91 points</p>	2021	<b>7,50€</b>
<p><b>Dogliani Superiore DOCG “Parlapa”</b> Alc 14% by vol, 750ml – Dolcetto aged 12 months in wooden casks - 90 Points Mundus Vini - Gold</p>	2020	<b>9,00€</b>
<p><b>Langhe Barbera DOC “Pirona”</b> Alc 14% by vol, 750 ml - Barbera aged 8 months in wooden casks</p>	2020	<b>8,00€</b>
<p><b>Langhe Barbera DOC “Sains Sulfi” (zero sulfites)</b> Alc 14% by vol, 750 ml – Barbera with no added sulphites aged in concrete vats</p>	2021	<b>8,00€</b>
<p><b>Langhe Barbera DOC “Balin”</b> Alc 14.5% by vol, 750 ml – Barbera aged in concrete vats then 12 months in barrique - 90 Points</p>	2018	<b>9,00€</b>
<p><b>Langhe Nebbiolo DOC</b> Alc 14% by vol, 750 ml – Nebbiolo aged 9 months in Slavonian wooden barrels Mundus Vini - Gold</p>	2020	<b>9,50€</b>

<b>Barolo DOCG (non Organic)</b> Alc 14% by vol, 750 ml – Nebbiolo aged 22 months in Slavonian wooden barrels	2018	<b>25,00€</b>
<b>Barbaresco DOCG (non Organic)</b> Alc 14% by vol, 750 ml – Nebbiolo aged 22 months in Slavonian wooden barrels	2018	<b>20,00€</b>

## White Wines

<b>Langhe Favorita DOC “Sole Luna”</b> Alc 12.5% by vol, 750 ml – Favorita aged 6 months in stainless steel tank	2021	<b>6,50€</b>
<b>Langhe Nascetta DOC “Briccolina”</b> Alc 13% by vol, 750 ml – Nascetta aged 6 months in stainless steel tank	2021	<b>6,50€</b>
<b>Roero Arneis DOCG (non Organic)</b> Alc 14% by vol, 750ml – Arneis aged 6 months in stainless steel tank	2021	<b>8,00€</b>

## Rose Wines

<b>Langhe Rosato DOC “Dojan Rosé</b> Alc 13% by vol, 750 ml – Barbera and Dolcetto aged 6 months in stainless steel tank	2021	<b>7,00€</b>
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CERTIFIED ORGANIC BY IT BIO 007 n°EUE75FDG

### NOTES:

1. All wines are certified Organic unless otherwise noted.
2. All sales based on ex works (EXW - Incoterms)

**Vine Alliance**  
North America

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**APVSA**  
Alliance des Vins

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**You buy directly from the winery!**

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Many of our wines have earned 90+ ratings from accredited wine publications and highly respected sommeliers.

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**Value**

Not only are our wines offered at reasonable prices, you don't have to incur travel expenses.

Please accept our personal invitation to contact us for samples or to answer any questions you may have.

**Email : [vinealliance1@outlook.com](mailto:vinealliance1@outlook.com)**

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