Vine Alliance North America



APVSA Alliance des Vins

You buy directly from the winery!

Our team is available to help you every step of the way.

We have 22 years of experience introducing winemakers to buyers in the United States, Canada, and Mexico.

Our catalogue will automatically upload new wineries as they come online in the near future.

Why Vine Alliance

Many of our wines have earned 90+ ratings from accredited wine publications and highly respected sommeliers.

Numerous pallets of these incredible vintages are available for immediate shipping. You will find our wineries to be very forthright and accommodating in forming longtime relationships

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 Phone / Text / WhatsApp | 1-902-456-9400

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
- <u>Vignobles Percier</u>
- 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
- Domaine Comte de Lauze
- Domaine Rocheville
- Domaine de la Royère
- Côté Cairn

SUD OUEST

• Domaine de Combet

LANGUEDOC

- Château Lancyre
- Domaine Des Terres Cathares
- Domaine le Grand Castelet

PROVENCE

- **Domaine St Andrieu**
- Domaine Terre de Mistral

TOUTES RÉGIONS

- Authentic Wines
- Vinessen
- Cevennes Wines

ESPAGNE

<u>Pradorey</u>

ITALIE

Marenco

FRANCE INDEX

DOMAINE LAVILLAUDIERE















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 http://www.lavillaudiere.com



AOC SANCERRE WHITE LUCY CUVEE D'ASSEMBLAGE

« A great wine comes from good grapes and vines that are cultivated withPurity, 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 temperaturecontrolled 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 cassolette







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 anelegant 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 seigneury's old records. The area's vineyards were created by a succession of gifts, including vines, made by the lords to various religiousorders 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

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.



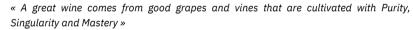






operations on the Domaine.

AOC POUILLY-FUME LUCY NEGOCE VIGNERON



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.

Winemaking 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.

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







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-delansee41@orange.fr

Presentation of the domain

The Domain PASCAL GIBAULT 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.

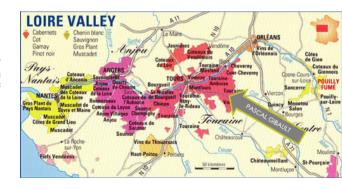
Pascal the winemaker since 1988, has a gift for understanding how contemporary wine tastes and product design evolve, intuitively aware of the wines that match the consumer needs of our time. His ambition continues through his work in the vineyard and then through winemaking where he introduces the techniques 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 GIBAULT vineyards are located in "Noyers-sur-Cher" south of Blois, in Touraine, in the heart of Loire-Valley



Discover the Estate:

Nestled in the heart of the Loire Valley in the Touraine & Touraine-Chenonceaux appellations, our family Estate spans over 35 hactares (86 acres) in production. Varitals 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 revonversion 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 establised 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 corporatioon 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 GIBAULT

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: Sustainaible 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 microoxygenation

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 GIBAULT

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

regu-larly.

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).



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 culi<u>nary movements. Pascal</u> Gibault is a true visionary in the Loire River Valley region.

<u>Their Wines</u>



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



PRICE-LIST 2023 - HT ex-works



PRICE-LIST 2023 - HT ex-works

Millésime Vintage	DOMAINE GIBAULT	PAR / By 600	
2022	. Sauvignon blanc – Aoc Touraine	3.80 €	Blanc/white
2021	. Platine (sauvignon vieilles vignes- old vines) – Aoc Touraine	4.30 €	Blanc/white
2020	. Evasion (selection de sauvignon – selection sauvignon grapes) – Aoc Touraine	4.30 €	Blanc/white
2021/22	. Frisson d'Eté (cabernet-cot malbec) Aoc Touraine	3.10 €	Rosé
2020	. Emotion (cabernes-cot malbec)- Aoc Touraine	3.60 €	Rouge/red
2020	. Le Graal Aoc Touraine Chenonceaux	5.50 €	Blanc/white
2020	. Vision Or (chardonnay)- IGP Val de Loire	3.45 €	Blanc/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 panachage - Pallet of 720 bottles – possibility to mix

Cartons 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 sujette 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 - Availibility : 7 days on available stock

Règlement de la commande : 1ere commande : paiement à la commande ou 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 bits - Price list 600/100000 bits

Sarl Danielle de l'Ansée – 15 rue des Vignes – Les Martinières – 41140 Noyers sur Cher-France
Tél. +33 (0)2.54.71.09.95 – Port. +33 (0)6 75.23.72.09
e-mail. danielle-de-lansee41@orange fr – site web : www.pascalGIBAULT.com
Sarl au capital de 7622 € - siret. 420323396 00010 – code APE 4634Z – RCS Blois B 420 323 396

FRANCE INDEX

DOMAINE DE LA RENNE















Contact:

contact@domainedelarenne.fr Téléphone : + 33 02 54 71 72 79



Sauvignon AOP Val de Loire

Distinctions

2021 OR CONCOURS MONDIAL DU SAUVIGNON 2022



2020 OR Concours des Ligers 2021 2019 OR Concours des Ligers 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 Ligers 2019 OR Tablées du Rheu (35)

2017 BRONZE Concours des Ligers 2018

2016 BRONZE Concours Général de Paris 2017 2016 ARGENT Concours des Ligers

2014 ARGENT Mondial du Sauvignon 2015 2014 BRONZE Concours des Ligers 2015

2014 BRONZE Concours Général de Paris 2015

2013 ARGENT Mondial du Sauvignon 2014



AUVIGNON

Dégustation

ŒIL

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



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, huitres et crustacés, les fromages, plus particulièrement ceux de chèvre.

TEMPÉRATURE DE SERVICE

À déguster frais à 7°-8°



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

Vieillissement : de 1 à 3 ans

1, CHEMIN DE LA FORÊT 41140 SAINT-ROMAIN-SUR-CHER 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 Ligers 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 Ligers

2019 OR Aux Tablées du Rheu (35) 2017 BRONZE Concours des Ligers 2018

2016 BRONZE Concours Général de Paris 2017

2016 ARGENT Concours des Ligers 2014 ARGENT Mondial du Sauvignon 2015

2014 BRONZE Concours des Ligers 2015

2014 BRONZE Concours Général de Paris 2015

2013 ARGENT Mondial du Sauvignon 2014



Dégustation

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, huitres 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 movenne: 120 000 bouteilles par an

> Vieillissement: de 1 à 3 ans

1, CHEMIN DE LA FORÊT 41140 Saint-Romain-Sur-Cher 02 54 71 72 79 contact@domainedelarenne.fr www.domainedelarenne.fr



FRANCE INDEX

DOMAINE RAPHAËL LUNEAU















Contact:

1 La Grange | 44430 Le Landreau | France + 33 (0)2 40 06 45 65 contact@domaineraphaelluneau.fr



DOMAINE RAPHAËL LUNEAU R de la Grange ——

BRIN D'R

White wine

DESIGNATION

Muscadet Sèvre et Maine sur Lie

REGION

Loire Valley

GRAPE VARIETY

100% Melon de Bourgogne

TERROIR

Gneiss and mica schists

PRODUCTION

Less than 35 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

Pale yellow colour with green tints. The nose is expressive, offering a floral and mineral bouquet, with fruity notes. The mouth evolves in the same way, well-balanced, seducing with its freshness and its delicacy.

WINE AND FOOD PAIRING

To serve between 8 to 12°C. It will perfectly match with seafood and fish. Excellent as well as an aperitif.



Raphaël LUNEAU, Vigneron

1. La Grange | 44430 Le Landreau | France | Tét. +33 (0)2 40 06 45 65 | Fax +33 (0)2 40 06 48 17 | E-mail : contact@domaineraphaelluneau.fr

www.domaineraphaelluneau.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, Vigneror

1, La Grange | 44430 Le Landreau | France | Tél. +33 (0)2 40 66 45 65 | Fax +33 (0)2 40 06 48 17 | E-mail : contact@domaineraphaelluneau.fr

www.domaineraphaelluneau.fr



DOMAINE RAPHAËL LUNEAU

R de la Grange ——

L'R DU TEMPS

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 during several months. Bottling in the springtime.

TASTING

Pale yellow colour. The nose in very aromatic with mineral and fruity notes. We can notice a nice and expressive structure, with strong flavours and a long finish in the mouth.

WINE AND FOOD PAIRING

To serve between 8 to 12°C. It will perfectly match with seafood, crustacean, salads of gizzards, fresh cheese. Excellent as well as an aperitif.



1, La Grange | 44430 Le Landreau | France | Tét. +33 (0)2 40 06 45 65 | Fax +33 (0)2 40 06 48 17 | E-mail: contact@domaineraphaelluneau.fr



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.





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

1, La Grange | 44430 Le Landreau | France | Tét. +33 (O)2 40 06 45 65 | Fax +33 (O)2 40 06 48 17 | E-mail : contact@domaineraphaelluneau.fr



• PRICE LIST 2023 -Export •

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

^{*} Vintage 2022 will be available over the year 2023.

FRANCE INDEX

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



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 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 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-refi ned curves. On its sharp structure, crispy essences waltzes with lace-like bubbles in infi nite whirls. The champagne unfold a horizon of delightful green fruits and nuts, amplifi ed 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





























Contact:

Damien Chéré +33 (0)6.14.15.24.84 Marie Chéré +33 (0)6.74.34.91.72 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

DevelopmentReasoned 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 CUVEE MARIE

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

25

Brut MAGNUM RESERVE

CHAMPAGNE FUMEY-MARIE





















Contact:

Arthur Fumey:

mobile: 06 87 34 09 33

<u>contact@champagnefumeytassin.com</u> <u>champagnefumeytassin.com</u>





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 ANTÉRIEUR 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



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 56 90 - portable : 06 81 35 70 85

cbampagnefumeytassin.com contact@cbampagnefumeytassin.com RM-29112 - 01

CHAPITRE I Fumey Tassin

FUTUR ANTÉRIEUR 2015 • Brut 750 ml 19.80

CHAPITRE II Marie

ÉMOTION BLANCHE 2017 •	Brut 75	0 ml	24.70
CONTRASTES . Brut	75	0 m1	20.90
PROVOCATION ROSÉE 2018	• Brut 75	0 m1	20.10

- · Shipping by boxes of 6 or 12.
- · Find our general conditions of sale on our website «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 Export Contact: Valérie HOERTER 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



FRANCE INDEX

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



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 oack 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 / Vieillissement 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



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 varios cuvées and a red côteau 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



CHAMPAGNE SEBASTIEN GIROST

BRUT MILLESIME DURE PEINE 2017

Ce Champagne est élaboré uniquement avec du Pinot Meunier de 'DURE PEINE' pour 32ares75 plantée en 1929 par mon grand-père Georges Moussy. D'ailleurs, il n'v avait iamais eu de vigne auparavant sur ce terrain. 'DURE PEINE' viendrait du celtique 'DUR PENN' c'est-àdire '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 Bourquignonnes 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 developped 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 / Vieillissement 6 mois sur lies

Avec Fermentation Malolactique

Dosage : 6g/litre de sucre





Georges Monssy et Sulteure Durpelne mai 1939



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



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



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



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. Thegrapes are vatted with careful sorting, a de-stemming and lightcrushing. Then a delicate maceration is done. Its raspberry dress ischarming, 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

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 Vitage 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 GIROST-MOUSSY brand has been linked to the world of entertainment, circus, cabaret, music hall, Our passion.

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

In 1979, we created a Cirque cuvée 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 GIROST, was created in 2002. It is the fruit of my passion for wine and oak barrels.

INDEX

Château Coustolle















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

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

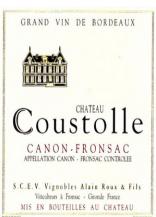
<u>HISTORY</u> In 1969, Alain and Danièle Roux purchased this former relay of post on the Santiago de Compostela road, visited and occupied by Hugues Capet.

VARIETIES 80% Merlot, 20 % Cabernet-Sauvignon

<u>PRODUCTION</u> Mean yield: 30.000 bottles Surface area: 4 ha <u>CHARACTERISTICS</u>. 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

<u>Geology and situation</u> 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 siliceouschalky soil in front of the château.

<u>Exposure</u> 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.

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

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

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

<u>Tasting</u> 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	APPELATION	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 CADET REGALID	A O C CANON EDONSAC	75.4	14 50%	2020	HVE		£ 0 10









There is no exclusivity

FRANCE INDEX

CHATEAU PUYFROMAGE















Contact:

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

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

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.

CHÂTEAU PUYFROMAGE ALBERT SIGNATURE 2016 VINTAGE

<u>APPELATION</u> 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

 $\label{eq:harvest} \begin{array}{l} \textit{HARVEST} \textit{ From October 6th} - 15 \textit{th GROWING TECHNIQUES Tillage} \textit{ and grassing} \\ \textit{with inter-row sowing, organic fertilizers, without herbicides, protection of the} \\ \textit{vineyard, as well as the environment, with the introduction of eco-friendly solutions} \\ \textit{and organic viticulture.} \end{array}$

<u>VINIFICATION / MATURING</u> De-stemming - Soft extracts for 3 weeks, temperaturecontrolled 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)

<u>ANALYSIS</u> Alcoholic percentage: 14,3 % Vol. / SO² total : 92 mg/L / absence of residues

<u>BOTTLING</u> Bottled at the château ; March 2019 – 20 400 bottles and 600 magnums













<u>CHÂTEAU PUYFROMAGE VINTAGE 2019</u>

<u>PUYFROMAGE</u> A family estate following sustainable viticulture principles <u>TASTING NOTES</u> 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.

APPELATION Francs Côtes de Bordeaux

<u>LOCATION</u> 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

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

<u>VINIFICATION / MATURING</u> 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..

<u>ANALYSIS</u> Alcoholic percentage: 14 % Vol. / SO² total: 73 mg/L. / absence of residues.

BOTTLING Bottled at the château.







PUYFROMAGE BLANC VINTAGE 2021

<u>Vineyard management:</u> Sustainable viticulture and development of biodiversity.

<u>Tasting Notes:</u> 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

<u>Average age of the vines:</u> 55 years Blending: 45% Sauvignon Blanc et Sauvignon Gris 45% Sémillon 10% Muscadelle

<u>Growing techniques</u>: 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

<u>Vinification</u>: Pelicullar 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.

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











FRANCE

VIGNOBLES DUPUY

Vignobles Dupuy













Contact:

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

Vignobles Dupuy

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





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:Clayev, 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.



Vignobles Dupuy

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).

Vignobles Dupuy

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 (0.751):4.30 € H.T. 1/2 bottle (0.3751):2.50 € H.T. Magnum (1.51): 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 (0.75I): 6.30 € H.T.

Distributors present: Washington DC, Maryland

FRANCE

VIGNOBLES PERCIER





















ASTED







Contact:

vignoblespercier@gmail.com 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



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 Benauge



Les Bordeaux



L'élevage en barriques



BORDEAUX ROUGE



MIS EN BOUTEILLE AU CHATEAU 13 nl (\$)

Château Bel-Air L'Espérance

Merlot, Cabernet Franc, Cabernet Sauvignon, Malbec, Carménére

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







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

Mill. 2015



85/100

Mill. 2018-----

TASTED by Andreas Larsson 87 /100

BORDEAUX ROSE



A ZURGON (GIRONDE) FRUNCE MIS EN BOUTEILLE AU CHATEAU

13 ni 19

Château Bel-Air L'Espérance Merlot

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

-Mill. 2018-----



BORDEAUX CLAIRET



Château

Blane - D

VIN DE BORDEAUX

Château

Bel-Air l'Espérance

ENTRE-DEUX-MERS HAUT BENAUGE

Château Bel-Air L'Espérance

Merlot

	75 cl	37,5 cl	150 cl
2017	2,50	-	-
PROMO			

BORDEAUX BLANC

Château Jean-Blanc Perrine - PRESTIGE -

VINIFIÉ EN BARRIQUE ET ELEVAGE EN BARRIQUE ET SUR LIES FINES

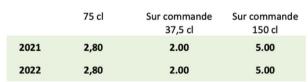
Sauvignon Blanc, Sauvignon Gris, Sémillon



ENTRE DEUX MERS HAUT BENAUGE

Château Bel-Air L'Espérance

Sauvignon Gris





-----Mill. 2018------ -----Mill. 2019------









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



11,5% tol. 🐒

Château Bel-Air L'Espérance

Sémillon

	75 cl	50 cl	
2015		2,40	-
2022	2.80	2,50	

Irange De Bel-Air L'espérance

Vin de france Macération Pellicullaire "Vin ORANGE"



Cépage: - 100% Sauvignon Blanc -

Terroir: 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

4,00 2020

2021 4,00

Price	list	&	Offer
-------	------	---	-------

I'am providing to each client:

Spec sheet

-Presenting our wine to the US and international press

-Marketing support

- Représentation for Spécial agent Vignobles Percier: The winegrower: me or my agent

Château Bel-Air L'espérance -Bordeaux Rouge

-Entre-deux-mers Haut-Benauge

-Bordeaux rosé

-Bordeaux Clairet

-Bordeaux Haut Benauge Moelleux

Price Bottles Of

2,80 € exw

Vin Orange – WHITE WINE SKIN CONTACT = Château Jean-Blanc perrine - Ageing in barrels

= Bel-Air l'espérance

-Bordeaux rouge -Bordeaux Blanc Crémant de Bordeaux

l'espérance

Bel-Air

75 cl with A&P *

4,00 € exw

5,50 € exw

A&P Program*	Level 1: 4800 bottles 5 pallets		Contenaire 40 "	Level 2: 48 000 bottles and + or 2 contenaire 40 " and +
Marketing budget	Marketing budget end of the year	Marketing budget for each container	Marketing budget for each container	Marketing budget total 4000 €

A&P goodies to

select

end of the year

Ice bag Service blackboard

FOR CDR

Box 1/4 pallets presentation Shelf Talker Corkscrew

Slate sidewalk stop

Corkscrew Ice bag Service blackboard FOR CDR SEVERAL

each container Box 1/4 pallets presentation Shelf Talker

2000€ Level 2 + 1% gratuity

Level 3 +

winegrower visits of all your best distributors or winemaker customers

FRANCE INDEX

CHÂTEAU FERRAND POMEROL

















Contact:

Matthieu Gasparoux T.+33688686044 matthieugasparoux@chateauferrand.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 litters)

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 Apri 2017 Alcohol 13.5%

CHÂTEAU DU HAUT MARAY



Haut Maray













Contact:

+33 5 56 76 83 33 +33 6 19 28 05 41 chateauduhautmaray@cegetel.net



Haut Maray

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

Color Red wine

Vinevard 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.



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 vini cation 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 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.







Haut Maray

Tarif Professionnel 2022

Validité: jusqu'au 31/12/2022

		PRIX HO	PRIX HORS TAXES EN EUROS		
APPELLATION	MILLÉSIME		Bouteille 75cl	Quantité disponible	
Château du Haut	2014	-	8.05	1800 blles	
Maray Graves Rouge AOP	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 Confidence Graves Rouge AOP	2018	-	16.50	400 blles	

Conditionnement: (6 ou 12blles 75cl)

Prix: Net Hors Taxe, départ Propriété(33)

FRANCE

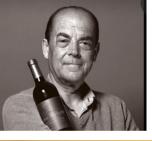
INDEX

MAISON BOIDRON

Maison Boidron















Contact:

Emmanuel Boidron

Tél: 06 10 60 49 34

vignoblesjnboidron@wanadoo.fr

CHATEAU CANTELAUZE: POMEROL

Waison Boidron

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.



Châte au lorbin Michelle Seig Ferniko Groude

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

Chateau Cerbin Michette

GRAND CRU

SAINT-ÉMILION

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

IGNITAGINE-51-EMILION

SAIN 1-GEOFIGES-51-EMILION

Ex-Cellar prices in euros, VAT not included, per bottle of 75cl, delivered in boxes of 12.

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

0.15 € for box of 6 bottles

0.80 € for wooden case of 6 bottles 0.10 € f	or back label supplied by	the buyer (in adhesive roll)	
Château CORBIN MICHOTTE ST-EMILION GRAND CRU	BOTTLE	DEMI BOTTLE	MAGNUM
1993	/	10.64	/
1994	/	8.80	/
2009	25.05	/	1
2010	/	/	/
2011	/	/	45.05
2012	/	/	1
2013	19.70	/	/
2014	21.65	/	/
2015	/	/	1
2016	28.90	/	1
2017	28.40	/	/
2018	30.00	1	1
Château CALON MONTAGNE SAINT-EMILION	BOTTLE	DEMI BOTTLE	MAGNUM
2001	/	4.32	- 1
2005	1	1 -	18.10
2011	7.95	/	1
2012	7.70	1	1
2014	7.80	/	-/
2015	9.50	/	/
2016	9.70	1	/
2017	9.20	1	1
2018	9.90	/	/
Château CALON SAINT-GEORGES SAINT-EMILION	BOTTLE	DEMI BOTTLE	MAGNUM
2004	1	4.32	. /
2005	1	5.20	1
2006	7.90	. /	1
2007	8.45	1	18.55
2010	10.95	6.00	/
2011	10.15	1	1
2012	10.35	1	/
2013	9.20	/	1
2014	10.15	1	1
2015	10.70	1	1
2016	10.70	1	1
2017	10.50	1	1
2018	11.20	1	1
Château CANTELAUZE POMEROL	BOTTLE	DEMI BOTTLE	MAGNUM
2002	23.75	/	/
2007	24.10	/	1
2010	32.20	1	/
2011	22.10	1	1
2012	24.55	1	/
2013	21.65	1	1
2014	22.95	1	1
2015	27.80	1	1
2016	32.00	1	7
2017	33.00	1	1
2018	36.00	1	
MAYNE D'OLIVET, BORDEAUX BLANC	BOTTLE	BONBEC MONTAGNE ST EMILION	BOTTLE
2002	7.70	2014	7.60
2007	8.25	POLLEN SAINT EMILION GD CRU	BOTTLE
2009	8.25	2014	14.20

J.N. BOIDRON - CORBIN MICHOTTE - 33330 SAINT-ÉMILION - FRANCE

2016.

VIGNOBLES BAYLE-CARREAU





































Contact:

VIGNOBLES BAYLE-CARREAU Route des Arnauds 33390 BERSON aurelien.broly(@)bayle-carreau.com +33 6 29 90 99 60









Château **EYQUEM** LE BELVÉDÈRE

Côtes de Bourg



TASTING NOTES

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

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	55% Merlot 30% Cabernet Sauvignon 10% Cabernet Franc 5% Malbec
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



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 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	95% Merlot 5% Cabernet Franc
Vinification	Traditional with fermentation time during 3 to 4 weeks
Ageing	Inox tanks





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



Château Barbé

Blaye Côtes de Bordeaux

TASTING RESULTS

OUR CULINARY ADVICE

GONTIER

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

It goes perfectly with red meats, games and strong

Appellation	Blaye Côtes de Bordeaux
Surface / Density	5 hectares
Type of soil	Clayer-calcareous soil
Production / Yield	950 hectoliters on average / 35000 bottles between 48 et 54 hl/ha
Grape varieties	70 % : Merlot 30 % : Cabernet Sauvignon
Vinification	Traditional with fermentation time during 2 to 3 weeks .
Ageing	50% in tanks, 50% in barrels .
Distribution	70 % Bordeaux wine merchants 30 % export

Château Gontier 2012: Médaille d'Argent - Concours de Paris 2014 Médaille d'Argent - Concours Féminalise 2014 Château Gontier 2014 : Médaille d'Argent - Concours Féminalise 2015 Château Gontier 2015 : Médaille d'Argent - Concours Féminalise 2016

Médaille d'Argent - Concours de Bordeaux 2016 Prix d'excellence - Concours des Vinalies Nationale 2016

Château Gontier 2017: Médaille de Bronze - Concours Macon 2018

Prix des Vinalies - Vinalies Nationales



Château La Cure Blaye Côtes de Bordeaux



lose to the X century church of Cars, in the center of the Blaye Cotes 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



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

and date in

LA CURE

MIS EN BOUTDIELE

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.

Appellation	Blaye Côtes de Bordeaux
Surface / Density	6 hectares / 5 500 vine-plants/ha
Type of soil	Clayey-calcareous and siliceous over subsoil clayey
Production / Yield	1 200 hectoliter on average 50 and 55 hl/ha
Grape varieties	 75 % : Merlot 20 % : Cabernet Franc 5 % : Malbec
Vinification	Traditional with fermentation time during 3 to 4 weeks checking of temperature during fermentation hot maceration at the end of the fermentation process.
Ageing	6 months in tanks, then 12 to 14 months ageing in oak barrels before bottling.
Distribution	80 % in France 20 % export



Côtes de Bourg | Bordeaux

ocated on the right bank of the Gironde, overlooking the bec d'Ambes, 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 castle 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 20th 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



Château TOUR D'EYQUEM

Côtes de Bourg | Bordeaux

TASTING RESULTS

Located on former quarries, its homogeneity gives a fullbodied, 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

TOUR

2014

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 "bordelaise", shad) and cheeses. It can amaze you as an accompaniment to Asian cuisine.

Appellation	Côtes de Bourg
Surface/Density	10 hectares / 6,000 vines/ha
Type of soil	Clay-limestone on limestone subsoil
Production/Yield	500 hectolitres on average / 65 000 / between 50 and 55 hl/ha
Grape varieties	60 % : Merlot 30 % : Cabernet Sauvignon 10 % : Malbec
Vinification	Traditional with vatting for 3 to 4 weeks, controlled fermentation temperature, final maceration.
Ageing	6 months in vats, then 12 to 14 months in oak barrels.
Distribution	60% specific customers visited since 5 generations in Normandy 40% export



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

Benefitting from a privileged location on the Gironde River, a generous graving 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





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 finess 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.

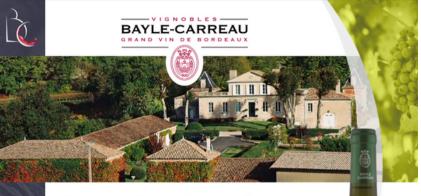
Appellation	Blaye
Surface / Density	2.5 Hectares / 6 500 vine plants / hectare
Type of soil	Clay limestone with a stone and clay subsoil
Production	125 hectoliters on average, between 45-49 hl/ha
Grape varieties	50 % : Merlot 50 % : Cabernet Sauvignon
Vinification	Traditional with vatting between 3 to 4 weeks, controlled fermentation temperatures and final maceration.
Ageing	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 Wuhan (Chine) 2018

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





Château Barbé

Blaye Côtes de Bordeaux

he actual 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 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



Château BarbéBlaye Côtes de Bordeaux

TASTING RESULTS

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

OUR CULINARY ADVICE

BAYLE-CARREAU

BARBE

It is blended with 20% Semillon, which gives volume and richness, and is the perfect accompaniment to seafood, fish and meat dishes.

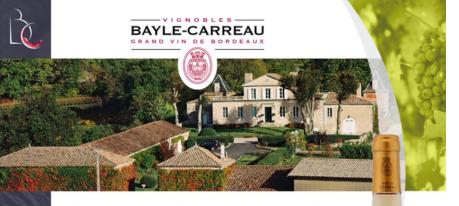
Appellation	Blaye Côtes de Bordeaux
Surface	5 hectares
Type of soil	Clayey-calcareous over subsoil clayey and stony
Production/Yield	250 hectoliter on average 50 and 55 hl/ha
Grape varieties	80 % : Sauvignon 20 % : Sémillon
Vinification	Skin maceration, pressing, clean of mud at 10°C and fermentation with cold regulation.
Ageing	5 months in tanks
Distribution	80 % general public customers from Normandy, visited for the last 5 generations 15 % Bordeaux wine merchants 5 % export

Château Barbé 2010 : Silver Medal - Concours Vinalies Nationales 2011

Château Barbé 2013 : Sélection CIVB 2014

Château Barbé 2014 : Silver Medal - Concours ELLE à Table 2015 Bronze Medal - Mâcon 2015 Château Barbé 2015 : Sélection CIVB 2016 - Stock Outil CIVB 2016

Château Barbé 2015 : Prize of Vinalies - Bronze Medal Vinalies Nationales 2016



Château Barbé

SWEET WHITE - AOC BORDEAUX SUPERIEUR

he actual 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 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



BAYLE-CARREAU



Château Barbé SWEET WHITE AOC BORDEAUX SUPERIEUR

TASTING RESULTS

OUR CULINARY ADVICE

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 aromas of exotic fruit and candied fruit.

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

Appellation	Bordeaux Supérieur
Surface	1,40 hectares
Type of soil	Clayey – calcareous over clayey and stony subsoil
Production/Yield	70 hectolitres on average 45 hl/ha
Grape varieties	• 100% : Sémillon
Vinification	Skin maceration, pressing, thermoregulated fermentation
Ageing	2 months in tanks then 4 to 6 months in oak barrels
Distribution	80 % general public customers from Normandy, visited for the last 5 generations 15 % Bordeaux wine merchants 5 % export



Château Barbé





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 impeccablykept vineyard is a fine example of sustainable viticulture.

www.bayle-carreau.com





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.

Appellation	Blaye Côtes de Bordeaux
Surface / Density	28 hectares
Type of soil	Clayey-calcareous over subsoil clayey and stony
Production / Yield	1400 hectoliter on average 50 and 55 hl/ha
Grape varieties	75 % : Merlot 15 % : Cabernet Sauvignon 10 % : Malbec
Vinification	Traditional with fermentation time during 3 to 4 weeks checking of temperature during fermentation hot maceration at the end of the fermentation process.
Ageing	6 months in tanks, then 12 to 14 months ageing in oak barrels before bottling.
Distribution	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 2013 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 Mâcon 2015 Château Barbé 2015 : Bronze Medal - Concours de Bordeaux 2016



ocated 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.

Owners since the 20th 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.

BAYLE CARREAU

ate

ate

CARPENA

CARPENA

CARPENA

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.

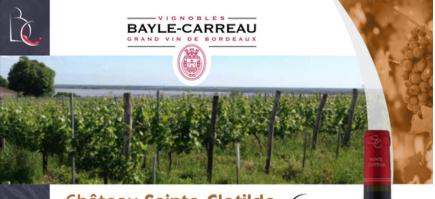
OUR CULINARY ADVICE

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

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

Château Carpena 2011 : Gold Medal - Concours de Bordeaux 2012 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 2015: Gold Medal - Concours de Bordeaux 2016



Château Sainte-Clotilde

Blaye Côtes de Bordeaux

ocated on the right bank of the Gironde River, in the Blaye area, Château Sainte-Clotiide 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



Château Sainte-Clotilde

Blaye Côtes de Bordeaux

OUR CULINARY ADVICE

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

Appellation	Blaye Côtes de Bordeaux
Surface/Density	9 hectares / 6 400 wine-plants/ha
Type of soil	Clayey-calcareous over subsoil mainly calcareous
Production/Yield	500 hectoliters on average/ 55 hl/ha
Grape varieties	60 % : Merlot 40 % : Cabernet Sauvignon
Vinification	Vinification Patch 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.
Ageing	In concrete tanks.

Château Sainte-Clotiide 9016: Bronze Medel - Concours de Mâcon 9017 Château Sainte-Clotiide 9017: Prize des Vinalies Nationales 9018 Château Sainte-Clotiide 9018: Gold Medel - Concours Féminalise 9019 Château Sainte-Clotiide 9019: Gold Medel - Concours de Bordeaux 9080





CUVEE SPECIALE			
Product	Qty Bot	Qty Cases	Price
Belvédère (Cotes de Bourg)	756	63	7€
BC de Bayle Carreau (AOC Bayle)	756	63	9€
CREMANT DE BORDEAUX			
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€
BLAYE COTES DE BORDEAUX BLANC			
Product	Qty Bot	Qty Cases	Price
Dry	756	63	3,60€
1/2 sec	756	63	3,60€
Sweet	756	63	3,60€
ROSE			
Product	Qty Bot	Qty Cases	Price
Bordeaux Rosé Dry	756	63	3,60€
Bordeaux Nose Bry			

PRICE LISTS



COTES DE BOURG			
Château	Qty Bot	Qty Cases	Price
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€
BLAYE COTES DE BORDEAUX ROUGE			
Château	Otro Bot	040	
Chatcau	Qty Bot	Qty Cases	Price
La Carelle	Qty Bot 756	Qty Cases	Price 4,5€
La Carelle	756	63	4,5€
La Carelle Barbé	756 756	63	4,5€ 4,5€
La Carelle Barbé Pardaillan	756 756 756	63 63 63	4,5€ 4,5€ 4,5€
La Carelle Barbé Pardaillan Sainte Clotilde	756 756 756 756	63 63 63	4,5€ 4,5€ 4,5€ 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

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) Breading: 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) Breading: 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

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

preferably young to appreciate all the flavors.











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) Breading: 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 Féminalise 2022 Silver medal at Challenge International of wine 2022 Gold medal at the International Challenge Gilbert et Gaillard 2021







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) Breading: 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 OUEYNAC BORDEAUX SUPÉRIEUR RED 2020

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) Breading: 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) Breading: 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@letempsdessages.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 BlancTerroir **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

LA FÉLICIANE

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,...





_A 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...)





eve VEGAN

Grape variety: 100% Viognier

1495

Mt 000297

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



eve VEGAN

SOUS L'ORMEAU I.G.P MÉDITERRANÉE 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 persistenceAromatic Terroir: Really Stony Preading. Traditional vinification, Cold pellicular maceration. Syrah, in barrels few month

DOMAINE DU BON REMÈDE



















Contact:

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



GRANGE DELAY







LA GRANGE DELAY

Appellation: Red AOC Ventoux, Rhône Valley, France

Grape Varieties: 70% Grenache, 30% Syrah

Vintage: 2020

Alcohol Content: 14,5°

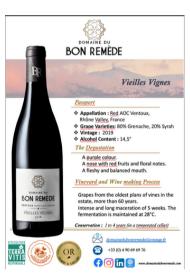
Wine making Process are on a prestigious hilly terroir. The grapes are vinified at a high temperature (28°C) with a vatting time of 5 weeks

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 temperated 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 temperated cellar)

<u>BON REMÈDE SIGNATURE ROSÉ</u>

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 pressuring 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 temperated cellar)



SIGNATURE













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: 8°C

Conservation: 1 to 2 years (in temperated cellar)









Signature Rouge

GILBERT 65 GAILLARD

- 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





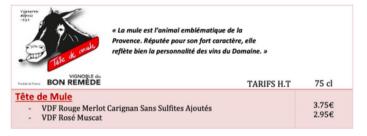
« At the foot of the giant of Provence, the vineyards of the Ventoux appellation offer supple and gournet wines. Through this "Tradition" range, the terroir is asserted in its simplest expression thanks to rigorous work from selection to elaboration... »



TARIFS Départ cave 2023

TARIFS H.T	75 cl
Les Cuvées Gourmandes SIGNATURE AOC Ventoux Rouge SIGNATURE AOC Ventoux Rosé SIGNATURE /AOC Ventoux Blanc	3,40 € 3,40 € 3,40 €
Les Cuvées Caractères Vins Rouges VIEILLES VIGNES AOC Ventoux Rouge GRANGE DELAY AOC Ventoux Rouge VIGNES ROUSSES AOC Ventoux Rouge	3,75 € 4.30 € 4.80 €
<u>Le Viognier</u> IGP Méditerranée Blanc	5.20€

Les Nouveautés :



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



























Contact:

Domaine Comte de Lauze 8 avenue des Bosquets 84230 Châteauneuf-du-Pape Tel: 04.90.83.72.87

Email: comtelauze@wanadoo.fr



Chateauneuf du pape Red Grenache Syrah



COMTE DE LAIZZE

LEAS des SALLAS

Constantes de la Sallas

Constantes d

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

La bouteille 75 cl H.T

4,92 €

Domaine Comte de Lauze

84230 Châteauneuf-du-Pape

Tel: 04.90.83.72.87

Email: comtelauze@wanadoo.fr

Châteauneuf-du-Pape

	chateachear ac rape	
2021	Vieilles Vignes Tradition (Disponible à partir de juin 23)	14,40 €
2020	Vieilles Vignes Tradition	15,05 €
2020		
2020	Cuvée Reserve du comte	30,00€
2020	Cuvée Reserve de la comtesse	24,00 €
2022		24,00 €
	Châteauneuf du pape Blanc 2022 (Disponible à partir de mars 23)	15.60 €
		4.38€

2021 Côtes-du-Rhône Blanc 2021

2021 Côtes-du-Rhône rouge 2021

Côtes-du-Rhone

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. FRANCE INDEX

FAMILLE SABON DE ROCHEVILLE





























Contact:

Vins Côtes du Rhône & Olives de Nyons117 route de Montélimar, 26110 Nyons contact@domainerocheville.com Tel 04 75 26 35 20





AOP CHATEAUNEUF DU PAPE ROUGE 2018

« LE SERRE DES MOURRES SABON DE ROCHEVILLE »



Appelation: AOP Châteauneuf-du-Pape

Accreage: < 9Ha

Vintage: 2018

<u>Location:</u> 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

<u>Driving Method</u>: since 2019: « Haute Valeur Environnementale »

Yield: 25 Hl/Ha

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

<u>Production in bottles:</u> 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 www.sabon-de-rocheville.com





AOP CHATEAUNEUF DU PAPE ROUGE 2015

« LE SERRE DES MOURRES SABON DE ROCHEVILLE »

vinous (90-92)_{pts} Appelation: AOP Châteauneuf-du-Pape

Accreage: < 9Ha

Vintage: 2015

<u>Location:</u> 50% South and 50% North in the commune of Châteauneuf du Pape

Terroir: round pebble and red clay

<u>Grappes:</u> Grenache, Syrah, Mourvèdre, Cinsault and Vaccarèse

Vines: average age of 50 years, harvest by hand

<u>Driving Method</u>: since 2019: « Haute Valeur Environnementale »

Yield: 25.5 Hl/Ha

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

<u>Production in bottles:</u> 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 www.sabon-de-rocheville.com



ateauneuf du Pap

AOP Chateauneuf-du-Pape HVE3 « Le Serre des Mourres »

Organic Côtes du Rhône « Domaine Rocheville » Nyons e-mail:sabonrocheville@gmail.com (APVSA Sunny tour)

phone number: +33 6 07121827 (Whatsapp)

Châteauneuf du Pape: 8Ha 86ca Côtes du Rhône: 13 Ha 10 ca





omaine heville



Hello, I am looking for a faithful collaboration. It's possible to me, to come in America for explain the wine on your shop (january-march) »

Mylène Rocheville

https://domainerocheville.com or http://sabon-de-rocheville.com









DOMAINE DE LA ROYÈRE

LA ROYÈRE LA ROYÈRE Huile & Vin













vigneron







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

Terroir: 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.

Dry. Red fruits & Citrus





LES OLIVIERS white 2022

Organic Wine

Appellation: IGP Méditerranée (Protected Geographic Indication)

Rolle & grenache blanc Grape varieties:

Parcels located on the northern slope of the lesser Luberon range, down Terroir: to the southern end of the Calavon river. Primarily sandy-clay soils.

Direct-pressing, low-temperature fermentation (13°C) in temperature-

Winemaking: controlled stainless-steel tanks to maintain the freshness of the aromas.

Bright robe with gold tints. Tasting notes: Pleasant citrus fruit nose.

A dry wine with lovely freshness of lemon aroma on the palate and a

mineral final. 12.5% vol.







OPPIDUM white

Organic Wine

Appellation: AOP Luberon (Protected Designation of Origin)

Grape Varieties: Viognier & Roussanne

Terroir: Parcels located on the northern slope of the lesser Luberon range, down

to the southern end of the Calavon river. Primarily sandy-clay soils.

Night harvest, direct-pressing and low-temperature fermentation (13°C) in temperature-controlled stainless-steel tanks to maintain the freshness Winemaking:

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.







LES OLIVIERS red 2021

Organic Wine

Appellation: IGP Vaucluse (Protected Geographic Indication)

Grape Varieties: Merlot & Syrah

Parcels located on the northern slope of the lesser Luberon range, down Terroir:

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.







OPPIDUM rosé 2022

Organic Wine

Appellation: AOP Luberon (Protected Designation of Origin)

Grape Varieties: Black Grenache & Syrah

Terroir: 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 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.

Tasting Notes: Luminous pink-gold robe.

Tropical nose with intense coconut notes.

The mouth is frank and silky, with lovely grapefruit notes.

13% vol.

-Word Summary: Complex, Citrusy & Floral





OPPIDUM red 2021

Organic Wine

Appellation: AOP Luberon (Protected Designation of Origin)

Grape Varieties: Syrah & Grenache

Terroir: Parcels located on the northern slope of the lesser Luberon range, down to the southern end of the Calavon river. Primarily clay-limestone soils,

to the southern end of the Calavon river. Primarily clay-limestone soils, with some alluvium pebbles.

with some alluvium peooles

Winemaking: Harvested by hand, total de-stemming, and traditional vinification in

concrete tanks.

Aged in temperature-controlled stainless tanks.

Tasting Notes: 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 empyreumatic flavours.

13.5% vol.







ROSÉ FRUITÉ rosé 2022

Organic Wine

IGP Méditerranée (Protected Geographic Indication) Appellation:

Muscat de Hambourg & Muscat Petits-Grains Grape Varieties:

Terroir: 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.

Tasting Notes: 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.

Dry. Citrus & Rose 3-Word Summary:





QUERCUS red 2016 Scored 90/100 by TASTED - Andreas Larsson

AOP Luberon (Protected Designation of Origin)

Grape Varieties: Grenache, Syrah, Mourvèdre & Old Carignan

Terroir: 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 goblets.

Limited yields on clay-limestone soils with some alluvium pebbles.

Winemaking: Traditional vinification in concrete tanks, after plot selection. Aged during 30 months in new oak barrels only (225 liters).

Deep garnet robe, with ruby tints.

Complex oaky nose, gamished with liquorice and peppery gingerbread

flavours. Hints of leather.

Highly 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.





Tasting Notes:

Appellation:







SITIS red 2021

Organic Wine

Appellation: IGP Vaucluse (Protected Geographic Indication)

Grape Varieties: Carignan & Mourvèdre

Parcels located on the northern slope of the lesser Luberon range, down Terroir:

to the southern end of the Calavon river. Primarily sandy-clay soils.

Harvested by hand, total de-stemming, and traditional vinification in Winemaking:

Aged in temperature-controlled stainless tanks, before bottling.

Tasting Notes: 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.







VIEILLES VIGNES red 2018

2nd Year of Organic Conversion

Appellation: AOP Luberon (Protected Designation of Origin)

Grape Varieties: Grenache & Syrah

Terroir: Parcels on the northern slope of the lesser Luberon range down to the

village of Oppède-le-Vieux. 35-year-old vines with a limited yield of 30HL per hectare. Sandy and well-drained soils with some alluvium

pebbles.

Winemaking: Harvested by hand, total de-stemming, and traditional vinification. Aged during 18 months in oak barrels of 3 to 5 wines.

Tasting Notes: 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.



€ Intense, Oaky & Blackcurrant 3-Word Summary:

FRANCE

CÔTÉ CAIRN

côté **≰** cairn

Bio, mais pas que!













Contact:

521 rue de Beaumonde 26310 BARNAVE Biovallée - Rhône-Alpes-Auvergne cotecairn@gmail.com Tél. +33 (0)7 57458966



BIODYNAMICS

Biodynamic agriculture, challenging, and 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 cares of them with actions aimed at:

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

ALL OUR WINES ARE CERTIFIED AB AND DEMETER, GUARANTEEING THE AUTHENTICITY OF OUR PROCESSES





THE CAIRN in the mountains is a pile of stones, constructed over time by shepherds and hikers to mark a path, a passageway. The Coté Cairn group is the meeting point for winemakers from the region around Die, linked by the same commitments: 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 choices: care for the vines using natural products and medicinal plants, gentle pruning, festive harvests, picked by hand. Our 'côté cairn' is 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, companions in wine and the cellar, consumers...



MONTLAUR TASTING ROOM: 06 78 58 35 56 **DIE TASTING ROOM: 06 15 75 09 38**

THE WINEMAKERS

FROM THE HAUTE VALLÉE OF THE DRÔME

The Diois, 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 jeopardising 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



COTECAIRN

For orders and information

DEREALLY IFAN-CHARLES +33 (0)7 57 45 89 66 COTECAIRN@GMAIL.COM



CABANON DE LA LOUINE

Rosé pressed from Muscat Noir, a world... Lovely and bold, floral and fruity aromatics, nicely balanced, a rose

FRESH & DELICATE



Clairette de Die tradition, without sulphites added at vinification, a natural wine. An autumnal Clairette, with spices... a delight of balance.





CRÉMANT DE DIE BRUT

The issue of our vines at 600m above marries elegantly the dryness of Clairette Blanche and the minerality of Aligote, crowned by a touch of Muscat

BRUT & MINERAL COCKTAIL - FISH - DESSERT ALC. 11,5% BY VOL.

ORGANIC.

BUT NOT ONLY!



côté **\$** cairn



Brut Muscat Pet Nat, unfiltered, sing freshness with intense and vegetal aromatics. An unexpected variation on

MUSCAT CRÉMANT STYLE APÉRITIF - COCKTAIL - DESSERT ALC. 11,5% 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 strength, it's unique charm.



APÉRITIF - DESSERT - PARTY ALC. 7.5% BY VOL.



PEYRE ROUGE

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

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



Bio, mais pas que!

Pet Nat muscat dry unflitred Clairette de Die - Crémant de Die Biodynamic wines

Professionnal 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 Gypaète	6.25 € - 6.00		
Crémant de Die Brut AOC (subject to stock availability) Pet Nat musact 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

FRANCE

INDEX

DOMAINE DE COMBET















Contact:

David NOTTEGHEM

Domaine de Combet

24240 MONBAZILLAC
+33 (0)7 82 30 87 14



PREMICES 2021





ANTHOCYANES







n. f. 1865, du grec anthos « fleur » et kuanos « bleu sombre ». Pigments naturels, solubles dans l'eau, allant du rouge au bleu, situés notamment dans la pellicule de raisin noir, donnant leurs couleurs aux vins rouges et rosés.







HESPÉRIDES



HESPÉRIDES

n. f. p. 1845, du grec Hesperis, femme d'Atlas et mêre des Hespérides. L'un des 12 travaux d'Hercule consistait à dérober les Pommes d'Or du jardin des Hespérides. Ces fruits, alors inconnus des Grecs, correspondent à nos agrumes, partius appelés de nos jours « Hespérides ».





SUC' COMBET



INSOLITE







SUC' COMBET ROSÉ DEMI-SEC











EXPORT PRICES 2023 EXW €/bottle

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

Discount prices available for 600 and 1,200 bottles blended or not

DOMAINE DE COMBET - 24240 MONBAZILLAC

Siret : 389 525 056 00013 - TVA : FR78389525056

David NOTTEGHEM : 07 82 30 87 14 Matthieu SIMON : 06 23 98 69 15

contact@domainedecombet.com www.domainedecombet.com FRANCE INDEX

CHATEAU LANCYRE















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.













HACHETTE 2019 · Millésime 2017 · 1 étoile * HACHETTE 2018 • Millésime 2015 «Coup de Coeur» 7

«Issu de roussanne (80%), marsanne et viognier, cette cuvée a fait forte impression. Au nez, elle déploie d'éléaants arômes de fruits exotiques. de rhubarbe et de fleurs blanches. Sur des tanolités de poire et d'anis, la bauche se révêle trés ronde, trés tendre, trés langue aussi, soulignée par une fine fraicheur saine.

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



Millésime 2019 • 91-92

Millésime 2015 • 94

«La Rouvière de Lancyre est un trésor caché dans une gamme focalisé sur les rouges, elaboré avec de la Roussanne essentiellement [...] sa robe jaune fancé et san nez de fruit tropical, contribue a en faire un vin superbe.»



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 Viagnier 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



CHÂTEAU

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

Château Lancyre - 34270 Valfaunès - Tél: 33 (0)4 67 55 32 74 - Fax: 33 (0)4 67 55 23 84 - contact@chateaudelancyre.com - www.chateaudelancyre.com

LE ROSÉ 2021 APPELLATION LANGUEDOC PROTÉGÉ

CHÂTEAU LANCYRE

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 gouté 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



Elizabeth Gabay MW Millésime 2020 • 90/100



Bettane et Desseauve

Millésime 2016 • 15.5/20
« Noubliez 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%)

 ${f Soils}: {f Clay-limestone \ scree}. \ {f Yield}: {f 45hl/ha \ Degrees}: {f Alcohol \ 14}$

.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, brillant 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



Wines of the year 2021

Decanter 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. Lenghty 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









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 ★★



Terre de Vins

Millésime 2018 • 17/20

« Il embaume la garrique, la lavande, la violette, les épices, le toucher en bouche est tout en fraicheur 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



CHÂTEAU

PIC SAINT

Concours Grands Vins Languedoc

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



Robert Parker - Wine Advocate

Millésime 2017 + 92

«Version forte après une gréle 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 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 aarrique et fraicheur 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

Millésime 2011 • 14.5/20 Millésime 2007 • 15.5/20 Millésime 2005 • 15/20

Wine Spectator

Wine Spectator

Millésime 2008 • 91 Millésime 2001 • 90



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







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



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 pivoine. Une finesse sans commune mesure le caractérise. La finale à l'élan 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 batis en partie grâce à ces vignerons 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 cerises, accent d'épices et thé avec une finale riche et minérale. Bel équilibre. A boire maintenant et jusqu'en 2016.»

Millésime 2007 • 87/88 Millésime 2008 • 88

Millésime 2000 • 89

Millésime 1998 • 91

ne Spectator

Wine Spectator

Millésime 2007 • 90 Millésime 2003 • 92

Millésime 1998 • OR Concours 2000 Château Lancyre - 34270 Valflaunès - Tél: 33 (0)4 67 55 32 74 - Fax: 33 (0)4 67 55 23 84 - contact@chateaudelancyre.com - www.chateaudelancyre.com

All of Canada is prohibited

CHÂTEAU LANCYRE

GRANDE CUVÉE

PIC SAINT LOUP

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

We wish to enter all other states of the USA

FRANCE INDEX

DOMAINE DES TERRES CATHARES

















Contact:

Marché international saint Charles Magasins 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



ABOUT OUR DOMAIN:

- The DOMAINE DES TERRES CATHARES is located on an exceptional terroir
- Of MAURY en ROUSSTILLON.
- 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.

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 deminuids. 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

Service de Charles de

DOMAINE DES

ERRES CATHARES

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



TARIFS TERRES CATHARES

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





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.
Teste likely and full in mouth with a pice.

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 smooth

Serving suggestions 16-18°

10-10













Rouge / Red wine Cépage / Grape varieties : *Merlot, Syrah, Marselan* Volume / Volume : *75 cl* Degré / Alcohol content : *12,5 % alc* Rosé / Rose wine Cépage / Grape varieties : *Merlot, Syrab, Caladoc* Volume / Volume : 75 cl Degré / Alcohol content : 12,5 % alc Blane / White wine
Cépage / Grape varieties : Chardonnay
Volume / Volume : 75 cl
Degré / Alcohol content : 12,5 % alc
lempérature de service / Serving suggestion : 3-10° c

www.famillegallego.com • Le Grand Castelet • 13150 TARASCON

ALPILLES - Indication Géographique Protégée

Cuvée	Vin	Couleur	Mill.	Format	Prix depart HT
	IGP Alpilles	White / Blanc	2022	75 cl	3,60 €
Violon d'Ingres	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.

Millésimes communiqués à titre indicatif en fonction des stocks disponibles.

Valables a partir du 1 décembre 2022.

EARL LE GRAND CASTELET - 13150 TARASCON - France Tél +33(0)646 59 28 66 - legrandcastelet@gmail.com www.famillegallego.com FRANCE INDEX

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



AOP CÔTES DE PROVENCE

This rosé, with a pretty pale pink color and a fresh nose, is composed of typical Provencal 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 ETOILES ** 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 wellbalanced wine.

Markus del Monego – 89





SAINT ANDRIEÜ

2022



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 tanning with a beautiful finish on the fruit.





EXPORT PRICES 2023

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



DOMAINE SAINT ANDRIEU

AOP Côtes de Provence

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



ORATOIRE SAINT ANDRIEU

Vin de Provence AOP Coteaux Varois en Provence

Rosé 2022	75 cl	4,90 €
	150 cl	11,30 €
Blanc 2022	75	4,90
Rouge 2017	cl	€
30	75	4,95
	cl	€

DOMAINE SAINT ANDRIEU

Huila d'aliva » Viarga Eytra » Organis	50	11,00
Huile d'olive « Vierge Extra » Organic	cl 1	€
	L	18,00

Deliver<u>y:</u>

- To ensure the best quality service, orders should be received at least 12 business days prior to shipping date $\frac{1}{2} \left(\frac{1}{2} \right) = \frac{1}{2} \left(\frac{1}{2} \right) \left(\frac{1}{$

(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

FRANCE INDEX

DOMAINE TERRE DE MISTRAL

















Contact:

Route du Regagnas, 13790 Rousset 04 42 29 14 84 contact@terre-de-mistral.com



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)





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

<u>Vine-growing:</u> <u>Eco-friendly</u> 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)







IGP Méditérranée - Rosé

DOMAINE TERRE DE MISTRAL

Grape varieties: Niellucciu (Sangiovese) 80% - Syrah 20%

Yield: 70hl / 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: 1 g

This cuvée is made without allergenic products or products of animal origin (casein, albumin, fish protein...).

Tasting notes

The Niellucciu 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 Serge'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: 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)



Pauline 2022

IGP Méditérranée - White

DOMAINE TERRE DE MISTRAL

Grape varieties: Colombard 90% - Viognier 10%

Yield:70hl/ha

Terroir: Clay-Limestone

<u>Vine-growing:</u> 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: 1 g

This cuvée is made without allergenic products or products of animal origin (casein, albumin, fish protein...).

Tasting notes

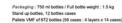
A very fruity wine with a dominant citrus flavour. It has a nice tension and length in the mouth. Pauline goes wonderfully well with fish and shellfish.



Who is Pauline? She is Serge'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...









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

<u>Vine-growing:</u> 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 fresh 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 is my wife's name. My love and passion for her stimulated me in the development of "cuvées" that aged in wood barrels" stimulated me in the development of these excellent

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.

PPneumatic 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 weigh. 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.



FRANCE INDEX

AUTHENTIC SELECT WINES























Contact: Céline Gailleton

80 Route de Beaujeu 69220 ST LAGER

Tél: 07 81 32 91 92

commercial@authentic-select-

wines.com





Business actions plan



120 DAYS for payment from your order expedition

Conditions & services:

Mixed pallet possible on different references with our porducers' wines

2% Samples on the order

Delivery direct to the prot of loading on your demand

Payment within 120 days from the order shipping or 2% discount for prepaymen

Possibility to pay in CAD\$ or in US\$ to us

Competition for magnums to winn between yoru retailers or your distributors

Vist and tasting with your clients for your sales support plan



RÉCOMPENSES







Sélection de Vins de Vignerons



80 Route de Beaujeu 69220 ST LAGER





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















Domaine familial depuis 5 générations



Vins produits : Beaujolais, Blanc, Rosé



Vignerons : Cyril et Romain LAPLACE Taille de l'exploitation : 20 ha Cépages : Gamay pour les rouges et Chardonnay pour les blancs Vendange: manuelle.













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
Domaine du Père Benoit	
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 White75 cl	8.10 €
« Le Caprice de Théo » Late Harvest 75 cl	9.00 €
Crémant de Bourgogne 75cl (on demand)	7.15 €
Vignobles Laplace	
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 VIF 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€
Domaine SJ Fritsch & Fils	
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 €
Domaine Les Guillaudons	
Saint Joseph Blanc - Millésime 2019/2020 - 60% Roussanne, 40% Marsanne	12.00 €
Cuvée « La Maison »	
Saint Joseph Rouge Millésime 2020 - 100% Syrah	11.80 €
Cuvée « Mémé Lise »	
SCEA Larmada	
Cote de Bordeaux Rouge Millésime 2021 – 100% Merlot Cuyée « Larmada »	6.00 €
Domaine Lou Dévet	
	4 20 6
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 €

VINESSEN

































Contact:

Mail: c.taberner@vinessen.fr -Tél: +33 6 71 14 73 28 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

Domaine de La Garnaude

Cuvée Âne Volant – 2022 Grenache, Cinsault, Syrah, Rolle Rosé Wine

Vin de Pays des Maures IGP

HVE 75cl

EX-Cellar price per bottle : €3.34

VINESSEN

Domaine de La Garnaude

Cuvée Coeur – 2022 Grenache, Cinsault,, Rolle Rosé Wine

Côtes de Provence AOP

HVE 75cl

EX-Cellar price per bottle: €4.19





VINESSEN

Vignerons des 4 Chemins

Cuvée Prestige Le Serre – 2019 Grenache rouge, Syrah Red Wine

Côtes du Rhône AOP

75cl Silver Medal

Orange Wine Competition 2020 EX-Cellar price per bottle: €3.36

VINESSEN

Domaine de Gouredon

2020 Grenache, Syrah, Mourvèdre

Organic Red Wine

Côtes du Ventoux AOP

75cl Gold Medal Gilbert & Caillard

EX-Cellar price per bottle : €4.04





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**



VINESSEN

Eugène Leblanc

ne Lebianc 2020

Grenache, Syrah, Cinsault Red Wine

Vacqueras AOP

75cl

Gold Medal

Avignon Wine Competition 2022 EX-Cellar price per bottle: €8.95













Château Au Vignoble 2018

Merlot Cabernet-Sauvignon HVE Red Wine

Bordeaux AOP 75cl

/50

Gold Medal Bordeaux Wine Competition 2019

EX-Cellar price per bottle : €3.42





VINESSEN

Château la Haute Brande

2019 Merlot, Cabernet Franc, Cabernet-Sauvignon

HVE Red Wine

Bordeaux Supérieur AOP

Bordeaux Supérieur AOP

/50

Gold Medal Macon 2021

EX-Cellar price per bottle : €3.93



Château le Bourdillot 2016

Merlot, Cabernet Franc HVE Red Wine Graves AOP 75cl

Gold Medal Macon 2018 EX-Cellar price per bottle: €5.97



VINESSEN

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





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



Domaine de La Garnaude

Cuvée 777 - 2022 Grenache, Cinsault Rosé Wine

Côtes de Provence AOP

HVF 75cl

EX-Cellar price per bottle : €4.91



Galician

Cuvée Prestige 2020 Grenache blanc, Clairette, Marsanne White Wine

Costières de Nîmes AOP 75cl

EX-Cellar price per bottle: €3.65







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

VINESSEN

Château Les Vergnes

2021

Sauvignon Blanc, Sémillon, Muscadelle, Colombard Organic White Wine

Bordeaux AOP

75cl

EX-Cellar price per bottle: €4.36







Organic wines and award-wining wines

EXW PRICE LIST - USA - CANADA - MEXICO - FEBRUARY 2023

EXW GONFARON - VAR - France

Some wines might not be available in every State or Country

D233 83590 GONFARON TEL: 04 94 72 01 69 / FAX: 04 94 72 19 12 SIRET 487 956 393 00028 / TVA FR 93487956393 contact@vinessen.fr

Price per bottle 75cl

REF	QTE	GENCOD	APPELLATION	CUVEE / DOMAINE / CHÂTEAU	CULTURE	ANNEE	DISTINCTION	PA EXW 6
				VINS ROUGES				
				VALLEE DU RHONE	Innen			
1125	\rightarrow	3 760 117 290 073	GRIGNAN LES ADHEMAR	LE VIEUX TRUFFOLIER PRESTIGE LE SERRE	TRAD	2021	OR LYON 2022 ARGENT ORANGE 2020	3,47 €
1402	\rightarrow	3 700 025 909 339	COTES DU RHONE				ARGENT ORANGE 2020	
1402	\rightarrow		COSTIERES DE NIMES	LES ROSELIERES SAUVAGES ZERO SULFITES	BIO HVE - SS SULF.	2020		3,84 €
1401	\rightarrow		COSTIERES DE NIMES		TRAD		ABCENT OBANCE 2021	4,07 €
1104	\rightarrow	3 760 146 021 914	COSTIERES DE NIMES COTES DU VENTOUX	TERRES DES LAUNES DOMAINE DE GOUREDON	BIO	2020	ARGENT ORANGE 2021 OR GILBERT & GAILLARD 2022	4,04 €
1107	\rightarrow	3 760 146 021 515	SECURET SECURET	FLEURS DES DENTELLES	TRAD	2020	OR ORANGE 2021	4.34 €
1102	$\overline{}$	3 760 146 021 525	COTES DU RHONE	SAINTE ROCHE	BIO	2021	OR PARIS 2022	4,85 €
1131	$\overline{}$		COTES DU RHONE VILLAGE	SAINTE NATURE	BIO	2017	OR PARIS 2022	4,95 €
1106			COTES DU RHONE	LUBIE	BIO - SS SULF.	2021		5,73 €
1109	-	3 760 146 021 136	BEAUMES DE VENISE	TRIUM DES BALMES	TRAD	2019	OR ORANGE 2020	6.19 €
1112	-	3 760 146 023 109		EUGENE LEBLANC	TRAD	2020	OR AVIGNON 2022	8,95 €
1193			VIN DE France - syrah	GR VINS / BOMMERANG	BIO	2020	OTT TO TO TENER	10,00 €
1119	$\overline{}$	3 760 235 570 019	CROZES HERMITAGE	DOMAINE DE LA VILLE ROUGE	BIODYNAMIE	2021		10,10 €
196	\neg		COTES DU RHONE - grenache /syrah	GR VINS / HYPNOTIC	TRAD	2020	RVF 90	15.00 €
1111			CHATEAUNEUF DU PAPE	DOMAINE LOU FREJAU	BIO	2020	OR MACON 2022	18,64 €
194			CROZES HERMITAGE - syrah	GR VINS / LES BELLES AMES	BIO	2021	RVF 91	21,00 €
195		3 770 019 411 407		GR VINS / SILICIUM	TRAD	2020		24.00 €
701		3 760 146 022 997	CÔTE-RÔTIE	DOMAINE GALLET	TRAD	2019		26,75 €
				PROVENCE				
1201		3 760 059 970 903	IGP VAR	MERLOT	TRAD	2019	OR GILBERT & GAILLARD 2020	3,34 €
1225		3 760 057 981 178	IGP DES MAURES	DOMAINE DE LA GARNAUDE - L'ANE VOLANT	HVE	2022		3,35 €
218		3 760 146 022 041	IGP VAR	LES QUATRE CHENES - MERLOT	BIO	2021		3.46 €
1223		3 760 146 022 034	IGP VAR	LES QUATRE CHENES - MARSELAN	BIO	2021		3,52 €
1224			COTEAUX VAROIS	LES REFLETS	TRAD	2021	ARGENT GILBERT & GAILLARD 2022	
1221		3 760 057 981 031	COTES DE PROVENCE	DOMAINE DE LA GARNAUDE - CŒUR	HVE	2019		4,56 €
1217		3 760 146 021 327	COTEAUX VAROIS	LES RESTANQUES VERTES	BIO	2018	ARGENT AVIGNON 2019	5,36 €
1222		3 760 057 981 017	COTES DE PROVENCE	DOMAINE DE LA GARNAUDE - LES TROIS 7	HVE	2018		5,91 €
1213		3 458 301 151 117		DOMAINE DE L'OLIVETTE	HVE	2017	ARGENT LYON 2020	11,43 €
				LANGUEDOC - ROUSSILLON				
1412		3 760 146 021 860	IGP PAYS D'OC	BIO'NYSOS	BIO	2020		3,71 €
1418		3 288 841 035 789	FITOU	ROCFLAMBOYANT TRADITION	TRAD	2019		3,97 €
1417		3 500 610 113 840		CHATEAU ARTOS LACAS	TRAD	2020	OR GRDS VINS DU LANGUEDOC 21	4,97 €
1421		3 437 500 211 914	PIC SAINT LOUP	CHÂTEAU LANCYRE - LATITUDE SUD	TRAD	2019		10,15 €
				LOIRE				
1720		3 760 133 900 093	TOURAINE GAMAY	DOMAINE DU CHARBONNIER	TRAD	2020	OR GILBERT & GAILLARD 2021	4,82 €
1721		3 760 133 900 031	TOURAINE MALBEC	DOMAINE DU CHARBONNIER	TRAD	2019	OR GILBERT & GAILLARD 2020	4,98 €
1722		3 760 146 021 723	SANCERRE	DOMAINE BALLAND	TRAD	2019		11,04 €
				BORDEAUX				
1905			IGP ATLANTIQUE MERLOT	DOMAINE HAUTE BRANDE	HVE	2019	ARGENT LYON 2020	2,47 €
1925	$\overline{}$	3 760 002 810 171	IGP ATLANTIQUE CABERNET SAUV.	DOMAINE HAUTE BRANDE	HVE	2020	OR BORDEAUX 2021	2,47 €
1926	$\overline{}$	3 760 002 810 188	IGP ATLANTIQUE CABERNET FRANC	DOMAINE HAUTE BRANDE	HVE	2020	OR LYON 2021	2,47 €
1927	_	3 760 002 810 195	IGP ATLANTIQUE MALBEC	DOMAINE HAUTE BRANDE	HVE	2020	ARGENT FEMINALISE 2021	2,47 €
1929	_	3 760 002 812 014	BORDEAUX	CHÂTEAU AU VIGNOBLE	HVE	2018	OR BORDEAUX 2019	3,42 €
1917	_	3 522 030 006 649		CHÂTEAU LA BORIE	TRAD	2020	OR CHALLENGE INTER. 2021	3,49 €
1901	_		BORDEAUX SUPERIEUR	CHÂTEAU HAUTE BRANDE	HVE	2019	OR MACON 2021	3,93 €
1903	\rightarrow	3 522 030 008 032	BLAYE COTES DE BORDEAUX	CHÂTEAU LE JONCIEUX	TRAD	2018	ARGENT FEMINALISE 2020	3,77 €
1936	\rightarrow	3 770 009 206 235	BORDEAUX	CHÂTEAU HAUTS CABROLES	BIO	2019	BRONZE CHAL, MILL, BIO 2022	4,64 €
1916	_	3 522 030 071 029		CHÂTEAU QUATRE RIEUX	BIO	2019		4,89 €
1919	_	3 522 030 020 126	LUSSAC SAINT EMILION	CHÂTEAU BLANCHON	TRAD	2018	ARGENT LYON 2019	5,67 €
1910	_	3 522 030 011 094		CHÂTEAU LE BOURDILLOT - SEDUCTION	HVE	2016	OR MACON 2018	5,97 €
1931	_	3 770 009 206 273	BORDEAUX SUPERIEUR	CHÂTEAU HAUTS CABROLES	BIO	2018		7,30 €
1954	\rightarrow	3 760 055 231 558	FRONSAC	CHATEAU MAGONDEAU	HVE	2018	OR VIGNERONS INDEP. 2020	6,77 €
915	\rightarrow	3 760 247 180 046	SAINT EMILION	CHÂTEAU BELLE ASSISE	TRAD	2018	OR BORDEAUX 2019	8,54 €
914	\rightarrow		SAINT EMILION GRAND CRU	CHÂTEAU BELLE ASSISE COUREAU	TRAD	2017	JS 91	11,51 €
1955	_	3 760 146 022 133		CHÂTEAU DE LA RONCERAY HAUT MEDOC DE BRANAIRE DUCRU	TRAD	2019		12,42 €
	\rightarrow	3 760 146 022 126						12112
957	_		SAINT EMILION GRAND CRU	CHÂTEAU LUSSEAU	TRAD	2017	10 00 01	15,87 €
1958	_	3 760 146 022 140		CHÂTEAU DE MALLERET	TRAD	2019	JS 90-91	22,89 €
1959	\rightarrow		POMEROL	LA ROSE FIGEAC	BIO	2018	JS 93-94	37,70 €
1960	\rightarrow	0.000.000.000.000	POMEROL	LA ROSE FIGEAC	BIO	2019	JS 91-92	33,63 €
1961		3 760 146 022 157	PAULLAC	L'HARMONIE DE FONBADET	TRAD	2019	JS 91 / DEC 91	28,71 €
1962	_	3 760 146 022 164	PAUILLAC	L'HARMONIE DE FONBADET SUD-OUEST	TRAD	2020	JS 92-93	30,36 €
1001		2 770 000 000 000	DEDCEDIC		T BIO	2020	OR LECKERONE MOED 2000	4.22.5
1921	\rightarrow	3 770 009 206 099		CHÂTEAU MARIE PLAISANCE - LE BRIN	BIO	2020	OR VIGNERONS INDEP. 2022	4,33 €
1922	_	3 770 009 206 556	BERGERAC	CHÂTEAU MARIE PLAISANCE - WOUAF ALSACE	BIO - SS SULF.	2021		5,76 €
1601		3 760 079 261 081	DINOT NOID		BIO	2020		8.55 €
1001	_	3 rec ora 261 081	PINOT NOIN	LES CHAIS SAINT ANTOINE BOURGOGNE	810	2020		9.00€
716	_	2 640 224 604 244	noi incochie core pion		TRAD	2004		45.04.5
	\rightarrow		BOURGOGNE COTE D'OR	STEPHANE BROCARD DOMAINE TREMEAUX		2021		15,81 €
708	_		MERCUREY VIEILLES VIGNES		TRAD	2021		17,59 €
709	\rightarrow		MERCUREY 1er CRU	DOMAINE TREMEAUX - LES CROICHOTS	TRAD	2021		19,38 €
1715	\rightarrow	3 760 165 601 050	MARSANNAY VIEILLES VIGNES	STEPHANE BROCARD	TRAD	2017		19,99 €
1718	_	3 760 165 604 099		LES ROUGES GORGES	TRAD	2018		21,43 €
1719	\rightarrow		NUITS-SAINT-GEORGES VIEILLES V		TRAD	2021		27,13 €
1710		3 662 321 005 552	CHAMBOLLE-MUSIGNY	STEPHANE BROCARD	BIO	2017		37,22 €
712	\rightarrow		GEVREY-CHAMBERTIN VIEILLES VI		TRAD	2021		37,37 €



PA EXW €

DISTINCTION

OR COLMAR 2022

2016 OR CHALENGE BIO 2018

4,34 €

4,34 €

7,86 €

8,55 €

15,29 €

10,86 €

14,63 €

6,35 €

6,80 € 7,85 €

11,54 €

BIO

BIO

BIO

TRAD

TRAD

TRAD

TRAD

TRAD

TRAD

TRAD

2020

2020

2021

2020

2022

2021

2016

2019

2021

2020

2021 OR PARIS 2022 2021 OR PARIS 2022

				VINS ROSES				
				VALLE DU RHONE				
2101		3 700 025 909 230	COTES DU RHONE	PRESTIGE LE SERRE	TRAD	2021	ARGENT ORANGE 2022	3,42 €
2104		3 327 640 001 660	COSTIERES DE NIMES	LES ROSELIERES SAUVAGES	BIO	2020		3,84 €
				PROVENCE				
2252			IGP DES MAURES	DOMAINE DE LA GARNAUDE - CLASSIQUE	HVE	2021		2,95 €
2233		3 760 146 021 815		GRIS DE ROSE	TRAD	2021	ARGENT LYON 2022	2,99 €
2249			IGP VAR CABERNET	RR CABERNET	TRAD	2021	ARGTENT COURTIER 2022	3,05 €
2259		3 760 057 981 192	IGP DES MAURES	DOMAINE DE LA GARNAUDE - L'ANE VOLANT	HVE	2021	OR PARIS 2022 - WE 89	3,34 €
2226		3 760 146 021 938	IGP VAR	100% CABERNET	TRAD	2021	BRONZE PARIS 2022	3,36 €
2227		3 760 059 970 309		100% MERLOT	TRAD	2021	OR PARIS 2022	3,36 €
2244		3 760 146 021 501	IGP SYRAH	RR SYRAH	TRAD	2021	OR COURTIER 2022	3,05 €
2243		3 760 146 023 659	IGP VAR	MISS GRIS	TRAD	2021	ARGENT PARIS 2022	3,38 €
2230		3 760 146 021 884		GRIS DE ROSE	BIO	2021	ARGENT COURTIER 2022	3,46 €
2203		3 760 146 022 010	IGP VAR	DOMAINE DES MONTICOLES	BIO	2021	ARGENT LYON 2022	3,52 €
2248		3 760 057 981 154		DOMAINE DE LA GARNAUDE - CŒUR	HVE	2021	BRONZE PARIS 2022 - WE 90	4,19 €
2221		3 760 059 970 163	COTEAUX VAROIS	LES REFLETS	TRAD	2021	ARGENT PARIS 2022	4,34 €
2256		3 760 057 981 161	COTES DE PROVENCE	DOMAINE DE LA GARNAUDE - LES TROIS 7	HVE	2021		4,91 €
2223		3 760 146 023 567	COTEAUX VAROIS	LES RESTANQUES BLEUES	TRAD	2021	OR PARIS 2022	4,93 €
2236		3 760 146 023 574	COTEAUX VAROIS	LES RESTANQUES VERTES	BIO	2021	ARGENT PARIS 2022	5,37 €
2206		3 760 146 022 621	COTEAUX VAROIS	DOMAINE DU POULAGNIER	BIO	2021	OR BRIGNOLES 2022	5,46 €
2264		3 760 255 430 058	COTES DE PROVENCE	DOMAINE LES TROIS TERRES	TRAD	2021	OR BRIGNOLES 2022	6,18 €
2266		3 760 146 022 980	COTES DE PROVENCE	CHÂTEAU DE POURCIEUX	HVE	2021	OR GILBERT & GAILLARD 2022	6,21 €
2205		3 760 057 981 208	CDP - NOTRE DAME DES ANGES	DOM. DE LA GARNAUDE - FRISSONS DES ANGES	HVE	2022	WE 91	5,89 €
2268		3 760 146 021 907	CDP SAINTE VICTOIRE	CHÂTEAU DE POURCIEUX	HVE	2021	OR BRIGNOLES 2022	7,32 €
2272			CDP SAINTE VICTOIRE	CHÂTEAU DE POURCIEUX BOUR.	HVE	2021	OR BRIGNOLES 2022	8,24 €
2228		3 458 301 571 120	BANDOL	DOMAINE L'OLIVETTE	HVE	2021	OR MACON 2022	8,96 €
REF	QTE	GENCOD	APPELLATION	CUVEE / DOMAINE / CHÂTEAU	CULTURE	ANNEE	DISTINCTION	PA EXW
REF	QIL	GENCOD	ATTEMATION		COLICIC	ALC: CLEAR	Distriction	LALA
				VINS BLANCS				
				VALLEE DU RHONE				
3104		3 327 640 000 519	COSTIERES DE NIMES	CUVEE PRESTIGE	TRAD	2020		3.65 €
	-					222	OR PARIS 2022	0.00.0
3101		3 700 025 910 137	COTES DU RHONE	PRESTIGE LE SERRE	TRAD	2021		3.86 €
					BIODYNAMIE	2021		3,86 €
3110		3 760 166 512 214	CLAIRETTE DE DIE	DOMAINE MONGE-GRANON	110.00		OR CHALLENDE INTERNATINAL	6,46 €
3110 3102		3 760 166 512 214 3 760 235 570 057	CLAIRETTE DE DIE CROZES HERMITAGE	DOMAINE MONGE-GRANON DOMAINE DE LA VILLE ROUGE	BIODYNAMIE	2021	OR CHALLENDE INTERNATINAL	6,46 €
3110 3102 3196		3 760 166 512 214 3 760 235 570 057 3 770 019 412 404	CLAIRETTE DE DIE CROZES HERMITAGE COTES DU RHONE	DOMAINE MONGE-GRANON DOMAINE DE LA VILLE ROUGE GR VINS / ELECTRON LIBRE - Grenache / Clairette	BIODYNAMIE BIODYNAMIE TRAD	2021 2021		6,46 € 12,89 € 15,11 €
3110 3102		3 760 166 512 214 3 760 235 570 067 3 770 019 412 404 3 770 019 412 107	CLAIRETTE DE DIE CROZES HERMITAGE COTES DU RHONE COTES DU RHONE	DOMAINE MONGE-GRANON DOMAINE DE LA VILLE ROUGE GR VINS / ELECTRON LIBRE - Grenache / Clairette GR VINS / HYPNOTIC	BIODYNAMIE BIODYNAMIE TRAD TRAD	2021 2021 2021 2019	OR CHALLENDE INTERNATINAL	6,46 € 12,89 € 15,11 €
3110 3102 3196 3191 3111		3 760 166 512 214 3 760 235 570 067 3 770 019 412 404 3 770 019 412 107 3 760 218 540 206	CLAIRETTE DE DIE CROZES HERMITAGE COTES DU RHONE COTES DU RHONE CHATEAUNEUF DU PAPE	DOMAINE MONGE-GRANON DOMAINE DE LA VILLE ROUGE GR VINS / ELECTRON LIBRE - Grenache / Claireite GR VINS / HYPNOTIC DOMAINE LOU FREJAU	BIODYNAMIE BIODYNAMIE TRAD	2021 2021 2021 2019 2020	OR CHALLENDE INTERNATINAL RVF 89	6,46 € 12,89 € 15,11 € 15,11 €
3110 3102 3196 3191 3111 3116		3 760 166 512 214 3 760 235 570 057 3 770 019 412 404 3 770 019 412 107 3 760 218 540 206 3 770 019 412 305	CLAIRETTE DE DIE CROZES HERMITAGE COTES DU RHONE COTES DU RHONE CHATEAUNEUF DU PAPE CROZES HERMITAGE - manianne	DOMAINE MONGE-GRANON DOMAINE DE LA VILLE ROUGE GR VINS / ELECTRON LIBRE - Grenache / Clairete GR VINS / HYPROTIC DOMAINE LOU FREJAU GR VINS / LES BELLES AMES - Mersanne / Roussa	BIODYNAMIE BIODYNAMIE TRAD TRAD BIO BIO	2021 2021 2021 2019 2020 2021	OR CHALLENDE INTERNATINAL RVF 89 RVF 92	6,46 € 12,89 € 15,11 € 15,11 € 18,57 € 21,00 €
3110 3102 3196 3191 3111 3195 3193		3 760 166 512 214 3 760 235 570 057 3 770 019 412 404 3 770 019 412 107 3 760 218 540 206 3 770 019 412 305 3 770 019 412 503	CLAIRETTE DE DIE CROZES HERMITAGE COTES DU RHONE COTES DU RHONE CHATEAUNEUF DU PAPE CROZES HERMITAGE - mansanne ST JOSEPH	DOMAINE MONGE-GRANON DOMAINE DE LA VILLE ROUGE GR VINS / ELECTRON LIBRE - Grenache / Clairette GR VINS / HYPNOTIC DOMAINE LOU FREJAU GR VINS / LIS BELLES AMES - Mersanne / Roussa GR VINS / LIS LOUIGM - Roussanne / Marsanne	BIODYNAMIE BIODYNAMIE TRAD TRAD BIO	2021 2021 2019 2020 2021 2020	OR CHALLENDE INTERNATINAL RVF 89 RVF 92 RVF 92	6,46 € 12,89 € 15,11 € 15,11 € 18,57 € 21,00 €
3110 3102 3196 3191 3111 3195 3193		3 760 166 512 214 3 760 235 570 057 3 770 019 412 404 3 770 019 412 107 3 760 218 540 206 3 770 019 412 305	CLAIRETTE DE DIE CROZES HERMITAGE COTES DU RHONE COTES DU RHONE CHATEAUNEUF DU PAPE CROZES HERMITAGE - mansanne ST JOSEPH	DOMAINE MONGE-GRANON DOMAINE DE LA VILLE ROUGE GR VINS / ELECTRON LIBRE - Grenache / Claireite GR VINS / HYPROTIC DOMAINE LOU PREJAU GR VINS / LES BELLES AMES - Marsanne / Roussa GR VINS / S.C. LUM - Roussanne / Marsanne GR VINS / S.C. LUM - Roussanne / Marsanne GR VINS / GR VINS / ELECTRON - Roussanne	BIODYNAMIE BIODYNAMIE TRAD TRAD BIO BIO TRAD	2021 2021 2021 2019 2020 2021	OR CHALLENDE INTERNATINAL RVF 89 RVF 92	6,46 € 12,89 € 15,11 € 15,11 € 18,57 € 21,00 €
3110 3102 3196 3191 3111 3195 3193 3194		3 760 166 512 214 3 760 235 570 057 3 770 019 412 404 3 770 019 412 107 3 760 218 540 206 3 770 019 412 305 3 770 019 412 503 3 770 019 412 602	CLAIRETTE DE DIE CROZES HERMITAGE COTES DU RHONE COTES DU RHONE CHATEAUNEUP DU PAPE CHATEAUNEUP DU PAPE CROZES HERMITAGE - marianne ST JOSEPH ST PERAY	DOMAINE MONGE-GRANON DOMAINE DE LA VILLE ROUGE GR VINS / ELECTRON LIBRE - Grenache / Clairette GR VINS / HYPNOTIC DOMAINE LOU FREJAU GR VINS / LIS BELLES AMES - Mersanne / Roussa GR VINS / LIS LOUIGM - Roussanne / Marsanne	BIODYNAMIE BIODYNAMIE TRAD TRAD BIO BIO TRAD	2021 2021 2019 2020 2020 2021 2020 2021	OR CHALLENDE INTERNATINAL RVF 89 RVF 92 RVF 92	6,46 € 12,89 € 15,11 € 15,11 € 18,57 € 21,00 € 24,00 €
3110 3102 3196 3191 3111 3195 3193 3194		3 760 166 512 214 3 760 235 570 057 3 770 019 412 404 3 770 019 412 107 3 760 218 540 206 3 770 019 412 305 3 770 019 412 503	CLAIRETTE DE DIE CROZES HERMITAGE COTES DU RHONE COTES DU RHONE CHATEAUNEUP DU PAPE CHATEAUNEUP DU PAPE CROZES HERMITAGE - marianne ST JOSEPH ST PERAY	DOMAINE MONCE-GIRANON DOMAINE DE LA VILLE ROUGE GR VINS / ELECTRON LIBRE - Grenache / Claireile GR VINS / HYPMOTIC DOMAINE LOU PREJAU GR VINS / LUS BELLES AMIS - Marsanne / Roussai GR VINS / SLICIUM - Roussaine / Marsanne GR VINS / ELEMENT - Roussaine LANGUEDOC - ROUSSILLON BIOTNYSOS	BIODYNAMIE BIODYNAMIE TRAD TRAD BIO BIO TRAD TRAD	2021 2021 2019 2020 2021 2020	OR CHALLENDE INTERNATINAL RVF 89 RVF 92 RVF 92	6,46 € 12,89 € 15,11 € 15,11 € 18,57 € 21,00 € 24,00 €
3110 3102 3196 3191 3111 3195 3193 3194 3103		3 760 166 512 214 3 760 235 570 057 3 770 019 412 404 3 770 019 412 107 3 760 218 540 206 3 770 019 412 503 3 770 019 412 503 3 770 019 412 602 3 770 019 412 602	CLARETTE DE DIE CROZES HERWITAGE COTES DU RHONE COTES DU RHONE COTES DU PHONE COTES DU PHONE COTES DU PHONE COTES DU PHONE CROZES HERMEUF DU PAPE ST PERAY IGP PAYS D'OC	DOMANNE MONDE-GIRANON DOMANNE DEL AVILLE ROUGE GR VINS / ELECTRON LIBRE - Grenache / Clairette GR VINS / HYPPKOTIC DOMAINE LOI PREAD GR VINS / LES BELLES AMES - Mersanne / Roussa GR VINS / LES GUILLE - Roussanne / Marsanne GR VINS / SE CLUIDA - Roussanne LANGUEDOC - ROUSSILLON BIO'NYSO'S BOOTON'SOS PROVENCE	BIODYNAMIE BIODYNAMIE TRAD TRAD BIO BIO TRAD TRAD TRAD	2021 2021 2021 2019 2020 2021 2020 2021 2020	OR CHALLENDE INTERNATINAL RVF 69 RVF 92 RVF 91	6,46 € 12,89 € 15,11 € 15,11 € 18,57 € 21,00 € 24,00 € 3,71 €
3110 3102 3196 3191 3111 3195 3193 3194 3103		3 760 166 512 214 3 760 235 570 057 3 770 019 412 404 3 770 019 412 107 3 760 218 540 206 3 770 019 412 305 3 770 019 412 305 3 770 019 412 602 3 760 146 021 877	CLARECTTE DE DIE CROZES HERMITAGE COTES DU RHONE CROZES HERMITAGE - marsanne ST JOSEPH ST PERAY IGP PAYS D'OC	DOMAINE MONCE-GIRANON DOMAINE DE LA VILLE ROUGE GIR VINS / ELECTIRON LIBRE - Grenache / Cairette GIR VINS / HYPPROTIC DOMAINE LOU PREJAU GIR VINS / LES BELLES AMIS - Mansanne / Roussa GIR VINS / ELEULH - Roussanne / Marsanne GIR VINS / SICLUM - Roussanne / Mansanne / GIR VINS / SICLUM - ROUSSANNE / GIR VINS / SICLUM - ROUSSANNE / GIR VINS / ELEMENT - ROUSSANNE	BIODYNAMIE BIODYNAMIE TRAD TRAD BIO BIO TRAD TRAD	2021 2021 2019 2020 2020 2021 2020 2021	OR CHALLENDE INTERNATINAL RVF 89 RVF 92 RVF 92	6,46 € 12,89 € 15,11 € 15,11 € 18,57 € 21,00 € 24,00 € 3,71 € 3,38 €
3110 3102 3196 3191 3111 3195 3193 3194 3103 3210 3202		3 760 166 512 214 3 760 235 570 057 3 770 019 412 404 3 770 019 412 404 3 770 019 412 107 3 760 218 540 206 3 770 019 412 305 3 770 019 412 802 3 770 019 412 802 3 760 146 021 877	CLARETTE DE DIE CROZES HERWITAGE COTES DU RHONE CHATEAUNEUP DU PAPE CROZES HERMATAGE - mainsanne ST JOSEPH IGP PAYS D'OC IGP PAYS D'OC IGP VAR IGP VAR	DOMANE MONCE-GIRANON DOMANE DE LA VILLE ROUGE GR VINS / ELECTRON LIBRE - Grenache / Clairette GR VINS / HYPPKOTIL ORMANE LOLD FRELMO GR VINS / LES BELLES AMES - Merkenne / Roussa GR VINS / ELECULA - Roussanne / Marsanne GR VINS / SELCULA - Roussanne / Marsanne LANGUEDOC - ROUSSILON BIOTONYSOS PROVENCE 100% ROLLE RR COLOMBARD	BIODYNAMIE BIODYNAMIE TRAD TRAD BIO BIO TRAD TRAD TRAD TRAD TRAD TRAD TRAD TRAD	2021 2021 2019 2020 2021 2020 2021 2020 2021 2020 2021 2020	OR CHALLENDE INTERNATINAL RVF 69 RVF 92 RVF 91 ARGENT PARIS 2022 ARGENT LYON 2022	6,46 € 12,89 € 15,11 € 15,11 € 18,57 € 21,00 € 24,00 € 3,71 € 3,38 € 3,40 €
3110 3102 3196 3191 3191 3195 3193 3194 3103 3210 3210 3211		3 760 166 512 214 3 760 235 570 057 3 770 019 412 404 3 770 019 412 404 3 770 019 412 105 3 770 019 412 105 3 770 019 412 505 3 770 019 412 503 3 770 019 412 602 3 760 146 021 877 3 760 146 021 754 3 760 146 021 754 3 760 146 022 607	CLARRETTE DE DIE CROZES HERMITAGE COTES DU BHONE CROZES HERMITAGE - marisanne ST JOSEPH ST PERAY IGP PAYS D'OC IGP VAR IGP VAR IGP VAR	DOMAINE MONGE-GIRANON DOMAINE DE LA VILLE ROUGE GIR VINS / ELECTRON LIBRE - Grenache / Clairette GIR VINS / HELECTRON LIBRE - Grenache / Clairette GIR VINS / HYPMOTIC DOMAINE LOU PREJAU GIR VINS / LES GIELLES AMIS - Marsanne / Roussa GIR VINS / SELCIUM - Roussanne / Marsanne LANGUEDOC - ROUSSILLON BICHYSIOS PROVENCE 100% ROLLE IRR COLOMBARD FIELDER BLANCHE	BIODYNAMIE BIOOYNAMIE TRAD TRAD BIO BIO TRAD TRAD TRAD TRAD TRAD TRAD TRAD TRAD	2021 2021 2021 2019 2020 2021 2020 2021 2020 2021 2020 2021 2020 2021 2020	OR CHALLENDE INTERNATINAL RVF 89 RVF 92 RVF 91 ARGENT PARIS 2022 ARGENT LYON 2022 ARGENT LYON 2022	6,46 € 12,89 € 15,11 € 15,11 € 21,00 € 24,00 € 24,00 € 3,71 € 3,38 € 3,40 € 3,44 €
3110 3102 3196 3191 3111 3195 3193 3194 3103 3210 3210 3202 3211 3209		3 760 166 512 214 3 760 235 570 057 3 770 019 412 404 3 770 019 412 404 3 770 019 412 107 3 760 218 569 206 3 770 019 412 303 3 770 019 412 303 3 770 019 412 503 3 760 146 021 877 3 760 146 021 358 3 760 146 021 358 3 760 146 022 027	CLARETTE DE DIE CROZES HERWITAGE COTES DU BRONE COTES DU BRONE CATES DU BRONE CANTEAUNEUF DU PAPE CROZES HERMITAGE - mainsanne ST JOSEPH IGP PAYS D'OC IGP VAR IGP VAR IGP VAR IGP VAR	DOMANE MONCE-GIRANON DOMANE DE LA VILLE ROUGE GR VINS J. ELECTRON LIBRE - Grenache / Clairette GR VINS J. ELECTRON LIBRE - Grenache / Clairette GR VINS J. ELES GRELES AMES - Mersanne / Roussa GR VINS J. LES BRELES AMES - Mersanne / Roussa GR VINS J. ELECTUM - Roussanne / Marsanne LANGUEDOC - ROUSSILLON BIOTATYSOS PROYENCE TOOK ROLLE RR COLLOMBARD FLEUR BLANCHE FR SALVIVIONON	BIODYNAMIE BIODYNAMIE TRAD TRAD BIO TRAD TRAD TRAD BIO TRAD TRAD TRAD TRAD TRAD TRAD TRAD TRAD	2021 2021 2021 2019 2020 2021 2020 2021 2020 2021 2020 2021 2021 2021 2021 2021	OR CHALLENDE INTERNATINAL RVF 69 RVF 92 RVF 91 ARGENT PARIS 2022 ARGENT LYON 2022 ARGENT COURTIER 2022 ARGENT COURTIER 2022 ARGENT COURTIER 2022 ARGENT COURTIER 2022	6,46 € 12,89 € 15,11 € 15,11 € 18,57 € 21,00 € 24,00 € 3,71 € 3,38 € 3,40 € 3,44 € 3,49 €
3110 3102 3196 3191 3111 3195 3193 3194 3103 3210 3202 3211 3209		3 760 166 512 214 3 760 235 570 057 3 770 019 412 404 3 770 019 412 404 3 770 019 412 404 3 770 019 412 005 3 770 019 412 005 3 770 019 412 503 3 770 019 412 503 3 770 019 412 503 3 770 019 412 503 3 760 146 021 375 3 760 146 021 387 3 760 146 022 607 3 760 146 022 607 3 760 146 022 607 3 760 146 022 607	CLARECTTE DE DIE CROZES HERMITAGE COTES DU BHONE COTES DU BHONE COTES DU HONE COTES DU HONE COTES DU HONE CROZES HERMITAGE - marisanne ST JOSEPH ST PERAY IGP PAYS D'OC IGP VAR	DOMAINE MONGE-GIRANON DOMAINE DE LA VILLE ROUGE GIR VINS / ELECTRON LIBRE - Gerache / Clairette GIR VINS / HELECTRON LIBRE - Gerache / Clairette GIR VINS / HYPMOTIC DOMAINE LOU FREJAU GIR VINS / SELLULB - ROUSSANDE / Marsanne / ROUSSA GIR VINS / SELLULB - ROUSSANDE / Marsanne LANGUEDOC - ROUSSALLON BIO'NYSOS PROVENCE 100% ROLLE ROUSSALLON FREDERIC -	BIODYNAMIE BIODYNAMIE TRAD TRAD BIO TRAD BIO TRAD TRAD TRAD TRAD TRAD TRAD TRAD TRAD	2021 2021 2021 2020 2020 2021 2020 2021 2020 2021 2021 2021 2021 2021 2021 2021	OR CHALLENDE INTERNATINAL RVF 89 RVF 92 RVF 91 ARGENT PARIS 2022 ARGENT LYON 2022 ARGENT LYON 2022 ARGENT LYON 2022 ARGENT LYON 2022 OR GLIBERT & GAILLARD 2022	6,48 € 12,89 € 15,11 € 15,11 € 15,12 € 21,00 € 24,00 € 3,71 € 3,38 € 3,40 € 3,49 € 4,34 €
3110 3196 3196 3191 3111 3195 3193 3193 3210 3202 3211 3202 3203		3 760 166 512 214 3 780 235 570 057 3 770 019 412 404 3 770 019 412 404 3 770 019 412 404 3 770 019 412 407 3 760 218 504 206 3 770 019 412 503 3 770 019 412 503 3 770 019 412 503 3 760 146 021 877 3 760 146 021 754 3 760 146 021 754 3 760 146 022 607 3 760 146 022 607 3 760 146 022 607 3 760 146 022 607 3 760 146 021 764 3 760 146 022 607 3 760 146 022 607 3 760 146 021 762	CLARETTE DE DIE CROZES HERWITAGE COTES DU BRONE COTES DU BRONE CATES DU BRONE CROZES HERWITAGE CROZES HERWITAGE TO PARE TO PAR	DOMANE MONCE-GRANON DOMANE DIL AVILLE ROUGE GR VINS J. ELECTRON LIBRE - Grenache / Clairette GR VINS J. ELECTRON LIBRE - Grenache / Clairette GR VINS J. ELES GRELES AMES - Mersanne / Roussa GR VINS J. ELES GRELES AMES - Mersanne / Roussa GR VINS J. ELES COLUM - Roussanne / Marsanne LANGUEDO - ROUSSILLON BIOTATYSOS PROVENCE IRC COLOMBARD FLEUR BLANCHE RR COLOMBARD FLEUR BLANCHE ER SALIVICION LES REFLETS LES RESTANOUS BLEUES	BIODYNAMIE BIODYNAMIE TRAD TRAD BIO TRAD TRAD TRAD TRAD TRAD TRAD TRAD TRAD	2021 2021 2021 2019 2020 2021 2020 2021 2020 2021 2021	OR CHALLENDE INTERNATINAL RVF 69 RVF 92 RVF 91 ARGENT PARIS 2022 ARGENT LYON 2022 ARGENT COURTIER 2022 ARGENT COURTIER 2022 OR GLIBERT & GAILLARD 2022 BRONZE PARIS 2019	6,46 € 12,89 € 15,11 € 15,11 € 18,57 € 21,00 € 24,00 € 24,00 € 3,71 € 3,38 € 3,40 € 4,90 €
3110 3192 3196 3191 3111 3193 3193 3194 3103 3210 3202 3211 3209 3203 3203 3203 3203		3 760 146 512 217 3 770 019 412 404 3 770 019 412 404 3 770 019 412 404 3 770 019 412 107 3 760 218 504 206 3 770 019 412 303 3 770 019 412 503 3 770 019 412	CLARECTTE DE DIE CROZES HERMITAGE COTES DU BHONE COTES DU BHONE COTES DU BHONE CROZES HERMITAGE CROZES HERMITAGE IN THE CONTRACT OF THE CROZES HERMITAGE IN TORSEN ICP VAR ICP	DOMAINE MONDE-GIRANON DOMAINE DE LA VILLE ROUGE GR VINS / ELECTRON LIBRE - Gerarche / Cairette GR VINS / HELECTRON LIBRE - Gerarche / Cairette GR VINS / HYPNOTIC DOMAINE LOU FREJAU GR VINS / SELLUES AMES - Marsanne / Roussa GR VINS / SELLUEN - Roussanne / Marsanne LANGUEDOC - ROUSSBLLON BIOTHYSOS PROVENCE 100% ROLLE RO COLOMBATO FLEUR BLANCHE RIS SAUVIONION LES REFILETS LES RESTANOUES BLEUES LES RESTANOUES BLEUES LES RESTANOUES BLEUES LES RESTANOUES BLEUES	BIODYNAMIE BIODYNAMIE BIODYNAMIE TRAD BIO BIO TRAD TRAD TRAD TRAD TRAD TRAD TRAD TRAD	2021 2021 2029 2020 2021 2020 2021 2020 2021 2021	OR CHALLENDE INTERNATINAL RVF 89 RVF 92 RVF 91 ARGENT PARIS 2022 ARGENT LYON 2022 ARGENT COURTIER 2022 ARGENT TON 2022 ARGENT TON 2022 BRONZE PARIS 2019 BRONZE PARIS 2019	6,46 € 12,89 € 15,11 € 15,11 € 21,00 € 24,00 € 24,00 € 3,71 € 3,38 € 3,40 € 3,43 € 4,30 € 4,30 € 5,38 €
3110 3192 3196 3191 3111 3193 3193 3193 3210 3202 3211 3209 3203 3203 3203 3205 3207		3 760 166 512 217 217 217 217 217 217 217 217 217 2	CLARETTE DE DIE CROZES HERWITAGE COTES DU BRONE COTES DU BRONE CHATCAUREUP DU PAPE CROZES HERMITAGE - marsanne ST JOSEPH ST PERAY IGP PAYS D'OC IGP VAR IGP VA	DOMANE MONCE-GIRANON DOMANE DIL AVILLE ROUGE GR VINS I FLECTRON LIBRE - Grenache / Clairette GR VINS I FLENOTIO DOMANE LOU FREJAU GR VINS I LES BELLES AMES - Mersanne / Rousse GR VINS I SALCIUM - Roussanne LANGUEDO - ROUSSILLON BIOTATSOS PROVENCE TOOL NOS / SALCIUM - ROUSSANDE LANGUEDO - ROUSSILLON BIOTATSOS PROVENCE RIC COLOMBARD FLEUR BLANCHE RIC COLOMBARD FLEUR BLANCHE ES RESTANOUES BLEUES LES RESTANOUES BLEUES LES RESTANOUES VERTES LES RESTANOUES VERTES LES RESTANOUES VERTES	BIODYNAMIE BIODYNAMIE TRAD TRAD BIO TRAD TRAD TRAD TRAD TRAD TRAD TRAD TRAD	2021 2021 2019 2020 2021 2020 2021 2020 2021 2021	OR CHALLENDE INTERNATINAL RVF 69 RVF 62 RVF 91 ARGENT PARIS 2022 ARGENT LYON 2022 ARGENT COURTIER 2022 ARGENT COURTIER 2022 ARGENT COURTIER 2022 ARGENT LYON 2022 OR GLIBERT & GAILLARD 2022 BRONZE PARIS 2019 ARGENT PARIS 2022 OR PARIS 2022	6,46 € 12,89 € 15,11 € 15,11 € 18,57 € 21,00 € 24,00 € 24,00 € 3,71 € 3,38 € 3,40 € 3,49 € 4,90 € 5,38 € 5,10 €
3110 3192 3196 3191 3111 3193 3193 3194 3103 3210 3202 3211 3209 3203 3203 3205 3207 3204		3 760 166 512 217 3 770 019 412 404 3 770 019 412 404 3 770 019 412 404 3 770 019 412 407 3 760 218 504 206 3 770 019 412 503 3 770 019 412 502 3 760 146 021 877 3 760 146 021 877 3 760 146 021 878 3 760 146 021 846 3 760 146 021 845 3 760 146 021 845	CLARECTTE DE DIE CROZES HERMITAGE COTES DU PRIONE COTES DU PRIONE COTES DU PRIONE CROZES HERMITAGE CROZES HERMITAGE TRANSPORT ST PERAY IGP PAYS D'OC IGP VAR IGP VAR IGP VAR IGP VAR COTEAUX VAROIS COTEAUX VAROIS COTEAUX VAROIS COTEAUX VAROIS COTEAUX VAROIS COTEAUX VAROIS COTES DE PROVENCE	DOMAINE MONCE-GIRANON DOMAINE DEL VILLE ROUGE GR VINS / ELECTRON LIBRE - Grenache / Clairette GR VINS / ELECTRON LIBRE - Grenache / Clairette GR VINS / HYPPROTIC DOMAINE LOU PREJAU GR VINS / SELCIUM - Roussanne / Marsanne / Roussa GR VINS / SELCIUM - Roussanne / Marsanne LANGUEDOC - ROUSSILLON BIOTYSOS PROVENCE 100% ROLLE RE COLOMBARD FLEUR BLANCHE RE SALVINGON LES REFLETS LES RESTANGUES BLEUES LES RESTANGUES BLEUES LES RESTANGUES BLEUES LES RESTANGUES VERTES DOMAINE DE LA GARRAUDE - LES TROIS 7 CHÂTEJAU DE POURCIEUX	BIODYNAMIE BIODYNAMIE BIOOTNAMII TRAD TRAD BIO TRAD TRAD TRAD TRAD TRAD TRAD TRAD TRAD	2021 2021 2019 2020 2021 2020 2021 2020 2021 2021	OR CHALLENDE INTERNATINAL RVF 69 RVF 92 RVF 91 ARGENT PARIS 2022 ARGENT LYON 2022 ARGENT LYON 2022 ARGENT COURTIER 2022 ARGENT COURTIER 2022 OR GLIBERT & GAILLAND 2022 OR GLIBERT & GAILLAND 2022 OR GAILBERT & GAILLAND 2022 OR PARIS 2022 OR PARIS 2022 OR PARIS 2022 OR PARIS 2022	6,46 € 12,89 € 15,11 € 15,11 € 24,00 € 24,00 € 3,71 € 3,38 € 3,40 € 4,90 € 5,38 € 6,47 €
3110 3192 3196 3191 3111 3193 3193 3194 3103 3210 3202 3211 3209 3203 3203 3205 3207 3204		3 760 166 512 217 217 217 217 217 217 217 217 217 2	CLARECTTE DE DIE CROZES HERMITAGE COTES DU PRIONE COTES DU PRIONE COTES DU PRIONE CROZES HERMITAGE CROZES HERMITAGE TRANSPORT ST PERAY IGP PAYS D'OC IGP VAR IGP VAR IGP VAR IGP VAR COTEAUX VAROIS COTEAUX VAROIS COTEAUX VAROIS COTEAUX VAROIS COTEAUX VAROIS COTEAUX VAROIS COTES DE PROVENCE	DOMAINE MONCE-GIRANON DOMAINE DIL VAILER ROUGE GR VINS I FLECTRON LIBRE - Grenache / Clairette GR VINS I FLECTRON LIBRE - Grenache / Clairette GR VINS I LES BELLES AMES - Mersenne / Rousse GR VINS I SELCUM - Rousseavre LANGUEDO - ROUSSELLON BIOTATION BIOTATION BIOTATION PROVENCE RR COLOMBARD FLEUR BLANCHE RR COLOMBARD FLEUR BLANCHE ES RESTANOUES BLEUES LES RESTANOUES BLEUES LES RESTANOUES VERTES DOMAINE DE LA GRAPAUDE - LES TROIS 7 CHÂTEAU DE POURCIEUX DOMAINE DE LOUETTE	BIODYNAMIE BIODYNAMIE TRAD TRAD BIO TRAD TRAD TRAD TRAD TRAD TRAD TRAD TRAD	2021 2021 2019 2020 2021 2020 2021 2020 2021 2021	OR CHALLENDE INTERNATINAL RVF 69 RVF 62 RVF 91 ARGENT PARIS 2022 ARGENT LYON 2022 ARGENT COURTIER 2022 ARGENT COURTIER 2022 ARGENT COURTIER 2022 ARGENT LYON 2022 OR GLIBERT & GAILLARD 2022 BRONZE PARIS 2019 ARGENT PARIS 2022 OR PARIS 2022	6,46 € 12,89 € 15,11 € 15,11 € 24,00 € 24,00 € 3,71 € 3,38 € 3,40 € 4,90 € 5,38 € 6,47 €
3110 3192 3196 3191 3111 3195 3193 3193 3210 3202 3202 3203 3203 3203 3204 3204 320		3 760 146 512 21 34 52 50 57 5	CLARECTTE DE DIE CROZES HERMITAGE COTES DU PRIONE COTES DU PRIONE COTES DU PRIONE COTES DU PRIONE CROZES HERMITAGE CROZES HERMITAGE - marsanne ST JOSEPH ST PERAY IGP PAYS D'OC IGP VAR IGP VAR IGP VAR IGP VAR COTEAUX VAROIS COTEAUX COTEAUX COTECE BANDOL	DOMAINE MONCE-GIRANON DOMAINE DEL VILLE ROUGE GR VINS / ELECTRON LIBRE - Grenache / Clairette GR VINS / ELECTRON LIBRE - Grenache / Clairette GR VINS / ILES GRELES AMES - Marsanne / Roussa GR VINS / ILES GRELES AMES - Marsanne / Roussa GR VINS / SELCIUM - Roussanne / Marsanne LANGUEDOC - ROUSSILLON BIOTYSOS PROVENCE 100% ROLLE RE GOLOMBARD FLEUR BLANCHE RE SALVIKORON LES REFLETS LES RESTANGUES BLEUES LES RESTANGUES BLEUES LES RESTANGUES VERTES DOMAINE DE LA GARRAUDE - LES TROIS 7 CHÂTEJU DE PUDICIPILIX DOMAINE DE LO LIVETTE VAL DE LORIETE VAL DE LORIETE	BIODYNAMIE BIODYNAMIE TRAD TRAD BIO TRAD TRAD TRAD TRAD TRAD TRAD TRAD TRAD	2021 2021 2019 2020 2021 2020 2021 2020 2021 2021	OR CHALLENDE INTERNATINAL RVF 69 RVF 92 RVF 91 ARGENT PARIS 2022 ARGENT LYON 2022 ARGENT LYON 2022 ARGENT COURTIER 2022 OR GLIBERT & GAILLARD 2022 BRONZE PARIS 2019 ARGENT PARIS 2022 OR PARIS 2022 OR PARIS 2022 ARGENT PARIS 2022 ARGENT PARIS 2022 ARGENT PARIS 2022 ARGENT PARIS 2022	6,46 € 12,89 € 15,11 € 15,11 € 18,57 € 24,00 € 24,00 € 3,71 € 3,44 € 3,44 € 4,90 € 5,10 € 6,47 € 10,31 €
3110 3102 3196 3191 3111 3195 3193 3193 3210 3202 3211 3209 3203 3203 3204 3204 3304		3 760 166 512 217 42 52 52 52 52 52 52 52 52 52 52 52 52 52	CLARETTE DE DIE CROZES HERWITAGE COTES DU BRONE COTES DU BRONE CHATALINEUP DU PAPE CROZES HERMITAGE - marsanne ST JOSEPH ST PERAY IGP PAYS D'OC IGP VAR IGP VA	DOMANE MONCE-GIRANON DOMANE DIL AVILLE ROUGE GR VINS I FLECTRON LIBRE - Grenache / Clairette GR VINS I FLECTRON LIBRE - Grenache / Clairette GR VINS I SENTONICO DOMANE LOU FREJAU GR VINS I SELCIUM - Roussarree / Rousse GR VINS I SELCIUM - Roussarree / Marsacriee GR VINS I SELCIUM - Roussarree / Marsacrie LANGUEDO - ROUSSAILLON BIOTATION BIOTATION BIOTATION BIOTATION BIOTATION BIOTATION RIC COLOMBARD FLEUR BLANCHE RIC COLOMBARD FLEUR BLANCHE LES RESTANOUSS BLEUES LES RESTANOUSS BLEUES LES RESTANOUS SULUES LES	BIODYNAMIE BIODYNAMIE TRAD TRAD BIO BIO TRAD BIO TRAD TRAD TRAD TRAD TRAD TRAD TRAD TRAD	2021 2021 2019 2020 2020 2021 2020 2021 2021	OR CHALLENDE INTERNATINAL RVF 69 RVF 62 RVF 91 ARGENT PARIS 2022 ARGENT LYON 2022 ARGENT COURTIER 2022 ARGENT COURTIER 2022 ARGENT PARIS 2029 ARGENT PARIS 2029 ARGENT PARIS 2029 ARGENT PARIS 2029 ARGENT PARIS 2022	6,46 € 12,89 € 15,11 € 15,11 € 24,00 € 24,00 € 3,71 € 3,38 € 3,40 € 4,90 € 5,38 € 5,10 € 4,90 €
3110 3192 3196 3191 3111 3193 3193 3193 3210 3202 3211 3209 3203 3203 3203 3205 3207		3 760 166 512 21 3 760 167 170 170 170 170 170 170 170 170 170 17	CLARECTTE DE DIE CROZES HERRITAGE COTES DU PRIONE CROZES HERRITAGE TO PARE TO	DOMAINE MONCE-GIRANON DOMAINE DEL VILLE ROUGE GR VINS / ELECTRON LIBRE - Grenache / Clairette GR VINS / ELECTRON LIBRE - Grenache / Clairette GR VINS / INTERNATION LIBRE - Grenache / Clairette GR VINS / ILES GRELES AMES - Marsanne / Roussa GR VINS / ILES GRELES AMES - Marsanne GR VINS / SELCIUM - Roussanne / Marsanne LANGUEDOC - ROUSSILLON BIOTHYSOS PROVENCE 100% ROLLE RO COLOMBARD FLEUR BLANCHE RS BALVICHON LES RESTANOUES BLEUES LES RESTANOUES BLEUES LES RESTANOUES VERTES DOMAINE DE LA GARRALDE - LES TROIS 7 CANTELLO BLOOMER DOMAINE DE LO LIBETS DOMAINE DE SERBALUCES - MOULN D'ARGENT DOMAINE DES HERBALUCES - MOULN D'ARGENT DOMAINE DES HERBALUCES - MOULN D'ARGENT DOMAINE DES HERBALUCES - LO, ASSIC	BIODYNAMIE BIODYNAMIE TRAD TRAD BIO TRAD TRAD TRAD TRAD TRAD TRAD TRAD TRAD	2021 2021 2019 2020 2021 2020 2021 2020 2021 2021	OR CHALLENDE INTERNATINAL RVF 69 RVF 91 ARGENT PARIS 2022 ARGENT LYON 2022 ARGENT LYON 2022 ARGENT COURTIER 2022 ARGENT GOURTIER 2022 OR GLIBERT 4 GAILLARD 2022 OR GAISERT 4 GAILLARD 2022 OR GAISE 2022 OR FARIS 2022 ARGENT PARIS 2022 ARGENT PARIS 2022 ARGENT PARIS 2022 ARGENT PARIS 2022 BRONZE INTERNACION 2022 BRONZE INTERNACION 2022 BRONZE LIGER 2021	6,46 € 12,89 € 15,11 € 15,11 € 15,11 € 121,00 € 24,00 € 24,00 € 3,71 € 3,38 € 3,44 € 5,34 € € 5,10 € 6,47 € 10,31 €
3110 3102 3196 3191 3111 3195 3193 3194 3103 3210 3202 3211 3209 3203 3205 3207 3204 3304 3304 3305		3 760 166 512 217 207 3 760 218 218 208 218 218 218 218 218 218 218 218 218 21	CLARETTE DE DIE CROZES HERWITAGE COTES DU BRONE COTES DU BRONE CHATALINEUP DU PAPE CROZES HERMITAGE - marsanne ST JOSEPH ST PERAY IGP PAYS D'OC IGP VAR IGP COTEAUX VAROIS COTEAUX VAROIS COTEAUX VAROIS IGP CHARDONNAY MUSCADET COTES DE GRANDLEU MUSCADET COTES DE GRANDLEU MUSCADET COTES DE GRANDLEU MUSCADET COTES DE GRANDLEU	DOMAINE MONCE-GIRANON DOMAINE DEL VAILE ROUGE GR VINS I FLECTRON LIBRE - Grenache / Clairette GR VINS I FLECTRON LIBRE - Grenache / Clairette GR VINS I FLEVRONTO DOMAINE LOU FREJAU GR VINS I LES BELLES AMISS. Menserve / Rousse GR VINS I SALCILUM - Roussance / Mansance LANGUEDOS - ROUSSILLON BIOTATION BIOTATION BIOTATION PROLETE ROY COLOMBARD FLEUR BLANCHE ROY SOLUTION LES REPLETS LES RESTANDUES BLEUES DOMAINE DEL RERBAUGES - CLASSIC DOMAINE DEL RERBAUGES - MOULIN D'ARGENT DOMAINE DES HERBAUGES - CLASSIC ONTREDATES DOMAINE DES HERBAUGES - CLASSIC	BIOOYNAME BIODYNAME TRAD BIO	2021 2021 2019 2020 2021 2020 2021 2020 2021 2021	OR CHALLENDE INTERNATINAL RVF 69 RVF 62 RVF 91 ARGENT PARIS 2022 ARGENT LYON 2022 ARGENT LYON 2022 ARGENT COURTIER 2022 ARGENT SOUTH 2022 ARGENT PARIS 2022 BRONZE LIGER 2021 ARGENT PARIS 2022 BRONZE LIGER 2021 OR LYON 2022	6,46 € 12,89 € 15,11 € 15,11 € 24,00 € 24,00 € 3,71 € 3,38 € 3,44 € 3,49 € 4,90 € 5,38 € 6,47 € 10,31 €
3110 3102 3196 3191 3191 3191 3193 3193 3294 3202 3203 3203 3203 3204 3204 3304 330		3 760 166 512 217 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2	CLARETTE DE DIE CADZES HERWITAGE COTES DU RHONE COTES DU RHONE COTES DU RHONE COTES DU PHONE ST PERAY IGP PAYS D'OC IGP VAR IGP VAR IGP VAR IGP VAR IGP VAR IGP VAR COTEAUX VAROIS COTEAUX VAROIS COTEAUX VAROIS COTEAUX VAROIS COTEAUX VAROIS COTES DE PROVENCE BANDOL IGP CHARDONNAY MUSCADET COTES DE GRANDLEU	DOMAINE MONCE-GIRANON DOMAINE DEL VILLE ROUGE GR VINS / ELECTRON LIBRE - Grenache / Clairette GR VINS / FLECTRON LIBRE - Grenache / Clairette GR VINS / FLECTRON LIBRE - Grenache / Clairette GR VINS / FLECTRON - ROUSSAIRES - Mensanne / Roussaire GR VINS / SELCIUM - Roussaire / Mansanne LANGUEDOC - ROUSSAILON BIOTHYSOS PROVENCE 100% ROLLE RS COLOMBARD FLEUR BLANCHE RS SALVINGON LES REFILITS LES RESTANQUES BLEUES LES RESTANQUES BLEUES LES RESTANQUES BLEUES LES RESTANQUES BLEUES LES RESTANQUES VERTES DOMAINE DE LA GARNAUDE - LES TROIS 7 CHÂTEAU DE LA GRANAUDE - LES TROIS 7 CHÂTEAU DE LA GRANAUDES - MOULN D'ARGENT DOMAINE DE SERBALOGES - MOULN D'ARGENT DOMAINE DES HERBALOGES - MOULN D'ARGENT DOMAINE DES HERBALOGES - LOLÁSSIC CHÂTEAU DE LA PIERRE - VIEILLES VIGNES DOMAINE DES HERBALOGES - LOLÁSSIC CHÂTEAU DE LA PIERRE - VIEILLES VIGNES DOMAINE DES HERBALOGES - LOLÁSSIC CHÂTEAU DE LA PIERRE - VIEILLES VIGNES DOMAINE DES HERBALOGES - LOLÁSSIC CHÂTEAU DE LA PIERRE - VIEILLES VIGNES DOMAINE DES HERBALOGES - MOULN D'ARGENT	BIODYNAME BIODYNAME BIODYNAME BIO	2021 2021 2019 2020 2021 2020 2021 2020 2021 2021	OR CHALLENDE INTERNATINAL RVF 69 RVF 92 RVF 91 ARGENT PARIS 2022 ARGENT LYON 2022 ARGENT LYON 2022 ARGENT COURTIER 2022 ARGENT COURTIER 2022 ARGENT TAY 2022 OR GLIBERT 4 GAILLARD 2022 BRONZE PARIS 2019 ARGENT PARIS 2022 BRONZE LIGHT 2021 OR LYON 2022	6.46 € 12.89 € 15.11 € 15.11 € 18.57 € 21.00 € 24.00 € 24.00 € 3.71 € 3.38 € 3.44 € 4.90 € 5.10 € 6.47 € 10.31 € 4.00 € 4.00 € 4.00 € 4.00 € 4.00 € 4.00 € 4.00 €
3110 3102 3196 3191 3191 3191 3193 3194 3193 3292 3210 3202 3203 3203 3203 3203 3204 3204 3304 3304 3305 3306 3006 3006 3006 3006 3006 3006 3006 3006 3006 3006 3006		3 760 166 512 217 3 770 218 218 218 218 218 218 218 218 218 218	CLARETTE DE DIE CROZES HERWITAGE COTES DU BRONE COTES DU BRONE COTES DU BRONE CHATEAUNEUF DU PAPE CROZES HERWITAGE - marsanne ST JOSEPH ST PERAY IGP PAYS D'OC IGP PAYS D'OC IGP VAR IGP VA	DOMANIE MONCE-GIRANON DOMANE DEL AVILLE ROUGE GR VINS I FLECTRON LIBRE - Grenache / Clairette GR VINS I FLECTRON LIBRE - Grenache / Clairette GR VINS I FLEVENTONIC DOMANIE LOU FREJAU GR VINS I SELELIES AMISS. Menserve / Rousse GR VINS I SELELIES AMISS. Menserve / Rousse GR VINS I SELEURA PROSSERVE I MANGE PROSSERVE LANGIEDOC - ROUSSILLON BIOTATIONS PROVENCE ROUGH DEL ROUGH DE LA COLOMBATO FLEUR BLANCHE RIC COLOMBATO FLEUR BLANCHE ES RESTANDUES BLEUES LES RESTANDUES BLEUES LES RESTANDUES BLEUES LES RESTANDUES VERTES DOMANIE DEL GARRAUDE - LES TROIS 7 CHÂTEAU DE POURCIEUX DOMANIE DEL SERBAUGES - CLASSIC CHÂTEAU DE PERBAUGES - MOULIN D'ARGENT DOMANIE DES HERBAUGES - CLASSIC CHÂTEAU DE PERBAUGES - CLASSIC ONTRE DOMANIE DEL SERBAUGES - CLASSIC ONTRE DE HERBAUGES - LUMINE SCENCE DOMANIE DE SHERBAUGES - LUMINE SCENCE	BIOOYNAME BIODYNAME TRAD BIO	2021 2021 2019 2020 2021 2020 2021 2020 2021 2021	OR CHALLENDE INTERNATINAL RVF 69 RVF 62 RVF 92 RVF 91 ARGENT PARIS 2022 ARGENT LYON 2022 ARGENT LYON 2022 ARGENT BANK 2022 ARGENT BANK 2022 ARGENT BANK 2022 ARGENT BANK 2022 ARGENT PARIS 2022 OR EVEN 2022 OR LYON 2021 OR LYON 2021 ARGENT WALLES	6.46 € 12.89 € 15.11 € 15.11 € 18.57 € 21.00 € 24.00 € 3.71 € 3.38 € 3.40 € 3.49 € 4.30 € 5.36 € 6.67 € 4.90 € 4.90 € 4.90 €
3110 3196 3196 3191 3111 3111 3195 3193 3210 3202 3211 3209 3203 3205 3207		3 760 166 512 217 3 770 218 12 3 2 3 3 7 3 2 3 3 2 3 3 3 3 3 3 3 3 3	CLARETTE DE DIE CADZES HERWITAGE COTES DU PRIONE CROZES HERMETAGE - marsanne ST JOSEPH ST PERAY IGP PAYS D'OC IGP VAR IGP VAR IGP VAR IGP VAR IGP VAR IGP VAR COTEAUX VAROIS COTEAUX VAROIS COTEAUX VAROIS COTEAUX VAROIS COTEAUX VAROIS COTES DE PROVENCE BANDOL IGP CHARDONNAY MUSCADET COTES DE GRANDLEU MUSCADET COTES DE GRANDLEU TOURAINE SAUVIGNON MUSCADET COTES DE GRANDLEU TOURAINE SAUVIGNON MOUSSEUX BRUT POULLY-FUME	DOMAINE MONCE-GIRANON DOMAINE DEL VILLE ROUGE GR VINS JELECTRON LIBRE - Grenache / Clairette GR VINS JELECTRON LIBRE - Grenache / Clairette GR VINS JELECTRON LIBRE - Grenache / Clairette GR VINS JELECULA - Roussanne / Marsanne GR VINS JELECULA - Roussanne / Marsanne LANGUEDOC - ROUSSILLON BIOTHYSOS PROVENCE 100% ROLLE ROS COLOMBARD FLEUR BLANCHE ROS ROLLE ROS COLOMBARD FLEUR BLANCHE ROS SALVIVORON LES REFLETS LES RESTANDUES BLEUES LES RESTANDUES BLEUES LES RESTANDUES BLEUES LES RESTANDUES VERTES DOMAINE DE LO ARBENDE - LES TROIS 7 CHÂTEAU DE POURCIEUX DOMAINE DEL RERBAUCES - LOASSIC CHÂTEAU DE LOR PERBAUCES - CLASSIC CHÂTEAU DE LOR PERBAUCES - CLASSIC CHÂTEAU DE LA PERROR - VIELLES VIGNES DOMAINE DEL SERBAUCES - LOASSIC CHÂTEAU DE LA PERROR - VIELLES VIGNES DOMAINE DES HERBAUCES - LUMINESCENCE	BIOOYNAME BIODYNAME BIO	2021 2021 2019 2020 2021 2020 2021 2021	OR CHALLENDE INTERNATINAL RVF 69 RVF 92 RVF 91 ARGENT PARIS 2022 ARGENT LYON 2022 ARGENT LYON 2022 ARGENT COURTIER 2022 ARGENT COURTIER 2022 ARGENT TAY 2022 OR GLIBERT 4 GAILLARD 2022 BRONZE PARIS 2019 ARGENT PARIS 2022 BRONZE LIGHT 2021 OR LYON 2022	6.46 € 12.89 € 15.11 € 15.11 € 18.57 € 21.00 € 24.00 € 3.71 € 3.38 € 3.44 € 3.44 € 4.90 € 5.38 € 4.91 € 10.31 €
3110 3102 3196 3191 3111 3195 3193 3193 3210 3202 3211 3209 3203 3203 3204 3204 3304		3 760 166 512 217 3 770 218 218 218 218 218 218 218 218 218 218	CLARETTE DE DIE CADZES HERWITAGE COTES DU PRIONE CROZES HERMETAGE - marsanne ST JOSEPH ST PERAY IGP PAYS D'OC IGP VAR IGP VAR IGP VAR IGP VAR IGP VAR IGP VAR COTEAUX VAROIS COTEAUX VAROIS COTEAUX VAROIS COTEAUX VAROIS COTEAUX VAROIS COTES DE PROVENCE BANDOL IGP CHARDONNAY MUSCADET COTES DE GRANDLEU MUSCADET COTES DE GRANDLEU TOURAINE SAUVIGNON MUSCADET COTES DE GRANDLEU TOURAINE SAUVIGNON MOUSSEUX BRUT POULLY-FUME	DOMAINE MONCE-GIRANON DOMAINE DIL VILLE ROUGE GR VINS I FLECTRON LIBRE - Grenache / Clairette GR VINS I FLECTRON LIBRE - Grenache / Clairette GR VINS I FLEVENTONIC DOMAINE LOU FREJAU GR VINS I LEB BLEIS AMIS- Menserve / Rousse GR VINS I SE BLEIS AMIS- Menserve / Rousse GR VINS I SELICIM - Rousserve / Marsarvie LANGUEDO - ROUSSILLON BIOTOTOS PROVENCE TOON ROLLE RIC COLOMBARD FLEUR BLANCHE RIC COLOMBARD FLEUR BLANCHE LES RESTANDUSS BLEIUES LES RESTANDUSS BLEIUES LES RESTANDUSS BLEIUES LES RESTANDUS BLEIUES LES RESTANDUS BLEIUES LES RESTANDUS BLEIUES LES RESTANDUS BLEIUES DOMAINE DEL SERBAUGES - CLASSIC CHÂTEAU DE POURCIEUX DOMAINE DEL SERBAUGES - MOULIN D'ARGENT DOMAINE DES HERBAUGES - MOULIN D'ARGENT DOMAINE DES HERBAUGES - LUMINESCENCE DOMAINE DES HERBAUGES - LUMINESCENCE DOMAINE DE SHERBAUGES - LUMINESCENCE DOMAINE DES HERBAUGES - LUMINESCENCE	BIOOYNAME BIODYNAME TRAD BIO	2021 2021 2019 2020 2021 2020 2021 2020 2021 2021	OR CHALLENDE INTERNATINAL RVF 69 RVF 62 RVF 92 RVF 91 ARGENT PARIS 2022 ARGENT LYON 2022 ARGENT LYON 2022 ARGENT BANK 2022 ARGENT BANK 2022 ARGENT BANK 2022 ARGENT BANK 2022 ARGENT PARIS 2022 OR EVEN 2022 OR LYON 2021 OR LYON 2021 ARGENT WALLES	6.46 € 12.89 € 15.11 € 15.11 € 18.57 € 21.00 € 24.00 € 3.71 € 3.38 € 3.44 € 3.44 € 4.90 € 5.38 € 4.91 € 10.31 €
3110 3192 3196 3191 3191 3191 3193 3194 3202 3211 3209 3203 3203 3203 3204 3204 3303 3304 3303 3304 3303 3303		3 760 166 512 217 3 770 179 121 201 3 770 179 121 201 3 770 179 121 201 3 770 179 121 201 3 770 179 121 201 3 770 179 121 201 3 770 179 121 201 3 770 179 121 201 3 770 179 121 201 3 770 179 121 201 3 770 179 121 201 3 770 179 121 201 3 770 179 121 201 3 770 179 121 201 3 770 179 121 201 3 770 179 121 201 3 770 179 179 179 179 179 179 179 179 179 179	CLARECTTE DE DIE CROZES HERWITAGE COTES DU RHONE COTES DU RHONE COTES DU RHONE COTES DU PRIONE CROZES HERWITAGE CROZES HERWITAGE - marsanne ST JOSEPH ST PERAY IGP PAYS D'OC IGP VAR IGP VAR IGP VAR IGP VAR IGP VAR IGP VAR COTEAUX VAROIS COTEAUX VAROIS COTEAUX VAROIS COTEAUX VAROIS COTEAUX VAROIS COTES DE PROVENCE BANDOL GOTES DE PROVENCE COTES DE GRANDLEU MUSCADET COTES DE GRANDLEU MUSCADET COTES DE GRANDLEU TOURAINE SALVIGNON MOUSSEUX BRUT POUILLY-PUME SANVGRONE SANVGRO	DOMAINE MONCE-GIRANON DOMAINE DEL VILLE ROUGE GR VINS JELECTRON LIBRE - Grenache / Clairette GR VINS JELECTRON LIBRE - Grenache / Clairette GR VINS JELECTRON LIBRE - Grenache / Clairette GR VINS JELECULA - Roussanne JELEMENT - ROUSSANDE - MATSIANTE GR VINS JELEMENT - ROUSSANDE LANGUEDO - ROUSSILLON BIOTOTSOS PROVENCE 100% ROLLE ROC COLOMBARD FLEUR BLANCHE ROS ROLLONG IES RESTANDUES BLEUES LES RESTANDUES BLEUES LES RESTANDUES BLEUES LES RESTANDUES BLEUES LES RESTANDUES VERTES DOMAINE DEL GARRAUDE - LES TROIS 7 CHÂTEAU DE POURCIEUX DOMAINE DEL VICTIE VAL DE LORRE DOMAINE DES HERBAUGES - LOASSIC CHÂTEAU DE LA PERRE - VIELLES VICONES DOMAINE DES HERBAUGES - LOASSIC CHÂTEAU DE LA PERRE - VIELLES VICONES DOMAINE DES HERBAUGES - LOASSIC CHÂTEAU DE LA PIERRE - VIELLES VICONES DOMAINE DES HERBAUGES - LOASSIC CHÂTEAU DE LA PIERRE - VIELLES VICONES DOMAINE DES HERBAUGES - LOASSIC DOMAINE DES HERBAUGES - LOASSIC DOMAINE DES HERBAUGES - LUMINESCENCE DOMAINE BALLANO BORDEAUX	BIOOYNAME BIODYNAME BIO	2021 2021 2019 2020 2021 2020 2021 2021	OR CHALLENDE INTERNATINAL RVF 69 RVF 92 RVF 91 ARGENT PARIS 2022 ARGENT LYON 2022 ARGENT COURTIER 2022 ARGENT COURTIER 2022 ARGENT FARIS 2019 ARGENT PARIS 2019 ARGENT PARIS 2019 ARGENT PARIS 2019 ARGENT PARIS 2022 ARGENT PARIS 2022 ARGENT PARIS 2022 ARGENT PARIS 2022 ARGENT LYON 2022	6.46 € 12.89 € 15.11
3110 3196 3196 3191 3191 3193 3193 3194 3202 3202 3203 3205 3207 3207 3207 3207 3207 3207 3207 3207		3 760 166 512 217 3 770 218 218 218 218 218 218 218 218 218 218	CLARETTE DE DIE CROZES HERMITAGE COTES DU BRONE COTES DU BRONE COTES DU BRONE CHATEAUNEUP DU PAPE CROZES HERMITAGE - marsanne ST PERAY IGP PAYS D'OC IGP PAYS D'OC IGP VAR	DOMAINE MONCE-GIRANON DOMAINE DEL VAILE ROUGE GR VINS I FLECTRON LIBRE - Grenache / Clairette GR VINS I FLECTRON LIBRE - Grenache / Clairette GR VINS I FLEVRONTO DOMAINE LOU FREJAU GR VINS I LES BELLES AMISS. Menserve / Rousse GR VINS I SEI SELLES AMISS. Menserve / Rousse GR VINS I SEI SELLES AMISS. Menserve / Rousse GR VINS I SELCILLA - Rousserve / Marsanne LANGUEDOS - ROUSSILLON BIOTOTOSO ROULE ROUGHEDOS - ROUSSILLON BIOTOTOSO ROULE ROUGHED RE COLOMBARIO PLEUR BLANCHE RE SALVIVOINON LES REFLETS LES RESTANGUES BLEUES LES RESTANGUES BLEUES LES RESTANGUES BLEUES LES RESTANGUES VERTES DOMAINE DEL AGRIPAUDE - LES TROIS 7 CHÂTEAU DEL POUNCIEUX DOMAINE DEL HERBAUGES - CLASSIC ONAIRE DES HERBAUGES - LUMINE SCENCE DOMAINE DEL HERBAUGES - LUMINE SCENCE DOMAINE DEL HERBAUGES - LUMINE SCENCE DOMAINE DEL HERBAUGES - LUMINE SCENCE DOMAINE DES HERBAUGES - LUMINE SCENCE DOMAINE DES HERBAUGES - LUMINE SCENCE DOMAINE CARROY DOMAINE DEL HERBAUGES - LUMINE SCENCE DOMAINE CARROY BORDEAUX CHÂTEAU LA DORIE CHÂTEAU LA DORIE DOMAINE DEL HERBAUGES - LUMINE SCENCE DOMAINE CARROY DOMAINE BALDO BORDEAUX CHÂTEAU LA DORIE CHÂTEAU LA CARON LA CARON CHÂTEAU LA CARON LA CARON CHÂTEAU LA CARON LA CARON CHÂTEAU LA CARON LA CA	BIODYNAME BIODYNAME TRAD BIO	2021 2021 2021 2019 2020 2021 2020 2021 2021	OR CHALLENDE INTERNATINAL RVF 69 RVF 62 RVF 92 RVF 91 ARGENT PARIS 2022 ARGENT LYON 2022 ARGENT LYON 2022 ARGENT BANK 2022 ARGENT BANK 2022 ARGENT BANK 2022 ARGENT BANK 2022 ARGENT PARIS 2022 OR EVEN 2022 OR LYON 2021 OR LYON 2021 ARGENT WALLES	6,46 € 12,89 € 15,11 € 15,11 € 18,57 € 21,00 € 24,00 € 24,00 € 3,71 € 3,38 € 3,44 € 3,40 € 4,90 € 5,10 € 6,03 € 4,92 € 4,93 € 7,91 € 10,51 €
3110 3192 3196 3191 3191 3191 3193 3194 3202 3211 3209 3203 3203 3203 3204 3204 3303 3304 3303 3304 3303 3303		3 760 166 512 217 3 770 179 121 201 3 770 179 121 201 3 770 179 121 201 3 770 179 121 201 3 770 179 121 201 3 770 179 121 201 3 770 179 121 201 3 770 179 121 201 3 770 179 121 201 3 770 179 121 201 3 770 179 121 201 3 770 179 121 201 3 770 179 121 201 3 770 179 121 201 3 770 179 121 201 3 770 179 121 201 3 770 179 179 179 179 179 179 179 179 179 179	CLARECTTE DE DIE CARCETTE DE DIE COTES DU PRIONE COTES DE PRIONE COTES DE PRIONE COTES DE PROVENCE	DOMAINE MONCE-GIRANON DOMAINE DEL VILLE ROUGE GR VINS JELECTRON LIBRE - Grenache / Clairette GR VINS JELECTRON LIBRE - Grenache / Clairette GR VINS JELECTRON LIBRE - Grenache / Clairette GR VINS JELECULA - Roussanne JELEMENT - ROUSSANDE - MATSIANTE GR VINS JELEMENT - ROUSSANDE LANGUEDO - ROUSSILLON BIOTOTSOS PROVENCE 100% ROLLE ROC COLOMBARD FLEUR BLANCHE ROS ROLLONG IES RESTANDUES BLEUES LES RESTANDUES BLEUES LES RESTANDUES BLEUES LES RESTANDUES BLEUES LES RESTANDUES VERTES DOMAINE DEL GARRAUDE - LES TROIS 7 CHÂTEAU DE POURCIEUX DOMAINE DEL VICTIE VAL DE LORRE DOMAINE DES HERBAUGES - LOASSIC CHÂTEAU DE LA PERRE - VIELLES VICONES DOMAINE DES HERBAUGES - LOASSIC CHÂTEAU DE LA PERRE - VIELLES VICONES DOMAINE DES HERBAUGES - LOASSIC CHÂTEAU DE LA PIERRE - VIELLES VICONES DOMAINE DES HERBAUGES - LOASSIC CHÂTEAU DE LA PIERRE - VIELLES VICONES DOMAINE DES HERBAUGES - LOASSIC DOMAINE DES HERBAUGES - LOASSIC DOMAINE DES HERBAUGES - LUMINESCENCE DOMAINE BALLANO BORDEAUX	BIOOYNAME BIODYNAME BIO	2021 2021 2019 2020 2021 2020 2021 2021	OR CHALLENDE INTERNATINAL RVF 69 RVF 92 RVF 91 ARGENT PARIS 2022 ARGENT LYON 2022 ARGENT COURTIER 2022 ARGENT COURTIER 2022 ARGENT FARIS 2019 ARGENT PARIS 2019 ARGENT PARIS 2019 ARGENT PARIS 2019 ARGENT PARIS 2022 ARGENT PARIS 2022 ARGENT PARIS 2022 ARGENT PARIS 2022 ARGENT LYON 2022	6.46 € 12.89 € 12.89 € 15.11 € 15.11 € 18.57 € 21.00 € 24.00 € 24.00 € 3.71 € 3.38 € 3.40 € 3.49 € 4.90 € 5.10 € 6.47 € 10.31 € 6.47 € 10.31 € 6.70 € 7.01 € 10.31 €

CUVEE / DOMAINE / CHÂTEAU

CULTURE ANNEE

REF QTE

3400

3406

3601

3602

3604

3125

3732 3309

3126 3127

3801

3803 3802

3 770 009 206 051 BERGERAC SEC

3 760 079 261 067 PINOT GRIS 3 760 079 261 043 RIESLING 3 760 079 261 074 GEWURZTRAMINER

3 279 984 000 017 APREMONT 3 279 984 000 109 CHARDONNAY 3 279 984 000 088 ROUSSETTE 3 279 984 000 055 CHIGNIN BERGERON

3 760 079 261 173 PINOT GRIS VENDANGES TARDI

3 662 321 004 753 BOURGOGNE ALIGOTE
3 760 165 600 435 BOURGOGNE CHARDONNAY
3 760 165 600 190 CHABLIS VIELLES VIGNES
3 662 321 004 427 RULLY VIELLES VIGNES
3 760 165 603 263 SAINT-AUBIN 1er or U.Es Castets

3 770 009 206 136 COTES DE BERGERAC MOELLEUX CHÂTEAU MARIE PLAISANCE ALSACE

GENCOD

APPELLATION

CHÂTEAU MARIE PLAISANCE

LES CHAIS SAINT ANTOINE LES CHAIS SAINT ANTOINE

LES CHAIS SAINT ANTOINE

LES CHAIS SAINT ANTOINE

CLOSERIE DES ALISIERS

CLOSERIE DES ALISIERS

DOMAINE PANSIOT

DOMAINE PRUDHON

BROCARD

BOURGOGNE

SAVOIE

DOMAINE JEAN PERRIER & FILS DOMAINE JEAN PERRIER & FILS

DOMAINE JEAN PERRIER & FILS

DOMAINE JEAN PERRIER & FILS





REF OTE		TYPE	CUVEE	CL	UVC / CARTON	PA EXW 6
5131	3 760 146 022 706	BIERE BLONDE	CUVEE L'ANECDOTE	33CL	12	2,20 €
	3 760 146 022 713		COVEE EARECDOIE	75CL	6	3.74 €
5231	3 760 146 022 720	BIERE AMBREE	CUVEE L'ANESTHESIE	33CL	12	2,20 €
5271	3.760 146 022 737	DIERE AMOREE	COVEE ENVESTRESIE	75CL	6	3,74 €
5331	3 760 146 022 744	BIERE BLANCHE	CUVEE L'ANERIE	33CL	12	2,20 €
5371	3 760 146 022 751	DIENE BLANCHE		75CL	6	3,74 €
5431	3 760 146 022 768	BIERE TRIPLE	CUVEE L'ANEANTIE	33CL	12	2,20 €
5471	3 760 346 022 775	BIENE IRPLE	OUTE ENGINEE	75CL	6	3746















le 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

Over 50 AOP

10 wine producing regions

Consolidated imports on the same invoice

CONDITIONS GENERALES DE VENTE :

Application des conditions générales de vente:

A défaut de stipulations particulières aux présentes conditions et convenues 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'au destinataire par l'intermédiaire de notre transporteur habituel. Le client est tenu de vérifier l'état de l'emballage ainsi que le nu des colis à la livraison, de rapprocher la quantité et références livrées par rapport au bon de commi récépissé de livraison emportera acceptation du client. Le client est tenu d'informer dans les 48 heures après réception des colis, la société VINESSEN des éventuels dommages occasionnés pendant le transport. Si un colis arrive endommagé, le destinataire doit refuser le colis. A réception de cette information, la société VINESSEN s'engage à réexpédier au destinataire un colis identique. Paiement à 30 jours par LCR (traite directe)

Escompte:

Nous accordons un escompte de 2% pour un règlement sous 8 jours par virement uniquement.

RIB: IBAN: FR76 3000 3021 0800 0209 9137 278 RIC-ADRESSE SWIFT - SOGFERPP

Retard de paiement:

Dans le cadre de vente à un professionnel, en application de l'article L 441-16 du code de commerce, des pénalités de retards 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 2329 à 2372 du code civil ainsi qu'aux termes de la loi N°80 336 du 1er mai 1980, et aux dispositions du code de commerce relatives à la réserve de propriété.

Protection des Mineurs

Conformément à l'article L 3342-1 du code de la santé publique qui stipule que la vente d'alcool à des mineurs de moins de 16 ans est interdite, l'acheteur s'engage, en remplissant le bon de commande, à avoir 16 ans révolus à la date de la commande.

L'abus 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

Garnaude wines (Côtes de Provence distributed by Vinessen) are present in Virginia, Maryland and DC (Lanterna)

FRANCE

CEVENNES WINES















Contact:

Sylvie FONTAINE sf@bottlair.com Mob. +33 679 420 922 (whatsapp) CÉVENNES WINES LES CLAUX DES TOURETTES 30360 Cruviers Lascours - France Tel. +33 (0)4 66 83 21 64 contact@cevenneswines.com 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.

MHITE: 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 subtility.

DOMAINE CONDAMINE LASCOURS

« unoaked Marselan »

Alc. 13% vol - RS. < 2 g/l





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 CHARDONNAY SAUVIGNON

GRENACHE ROSÉ

ALICANTE MERLOT

Alc. 11,5% vol - RS. 8g/l Alc 12,5% vol - RS. < 2g/l Alc 12% vol - RS. < 2g/l

Alc. 12,5% vol - RS. < 2g/l

Alc. 13% vol - RS. < 2 g/l





LES COSTES

The slopes

fruity expression and dentity of our terroir : each cuvée symbolizes the "blood and spirit of the Cevennes"

NEW PINOT NOIR

MHITE: 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. 35 g/l









Feb. 2023

PRICE LIST | EXPORT | 2023

CEVENNESWINES

Oc IGP DOMAINE CONDAMINE

Lascours 100% Marselon (Cabernet SauvignonxGrenache noir)

59

Price ex winery / 75 cl 4.95 €

Condamine white 50% Grenache blanc, 40% Viognier, 10% Roussanne

Condamine rosé 40% Grenache noir, 30% Cinsault, 30% Syrah | "free run"

Condamine red 50% Grenache noir, 50% Syrah



3,60 €

3,60 €

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 mini. 6000 btes screw cap or DIAM

Winery: Cevennes Wines - Les Claux des Tourettes - F-30360 Curviers Lascours - France Tel. +33 4 66 83 21 64 - 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 fallen 750 ml.

Payment: Prepayment by Bank Transfer





PRICE LIST | EXPORT | 2023



Cévennes IGP	LES COSTES		Price ex winery / 75 cl
Pinot Noir	100% Pinot Noir	Neu	3,95 €
Les Costes white Les Costes rosé Les Costes red	50% Grenache blanc, 40% Viognie 40% Grenache noir, 30% Cinsault, 50% Grenache noir, 50% Syrah		3,60€ 3,60€ 3,60€

Cévennes IGP LE GLOBE

Muscat à Petits Grains	100% Muscat à Petits Grains				2,95 €
Sauvignon	100% Sauvignon		2 2		2,95 €
Chardonnay	100% Chardonnay	screw cap	$ \stackrel{\wedge}{\circ}$ $\stackrel{\wedge}{\circ}$	•	2,95 €
Grenache rosé	100% Grenoche Noir			100	2,95 €
Merlot Alicante	85% Merlot, 15% Alicante		0		2,95 €

Winery: Cevennes Wines - Les Claux des Tourettes - F-30360 Curviers Lascours - France Tel. +33 4 66 83 21 64 - contact@cevenneswines.com

COMMERCIAL CONDITIONS:

The prices are in Euros per Bottle ex-cellar winery (F-3O34O) 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 fallen 750 ml.

Payment: Prepayment by Bank Transfer





PRICE LIST | USA | 2023

White

CÉVENNES

Feb. 2023



ORGANIC - BLEND

White Sauvignon, Chardonnay 9,75 €

Rosé Grenache, Syrah, Merlot, 8,65 €

Red Pinot Noir, Syrah, Merlot,.. 9.75 C

Bag in Box





BOTTLE & BAG IN BOX

100% Chardonnay

Rosé 100% Grenache Noir screw cαp 2,95 €

Red 100% Merlot 2,95 €

O S N M ·



Price ex cellar / BiB

Price ex cellar / 75 cl

2,95 €

BiB3L

		BiB 5 L	BiB 10 L
White	100% Chardonnay	11,20 €	18,65 €
Rosé	100% Grenache Noir	10,10 €	16,75 €
Red	100% Merlot	11,20 €	18,65 €

Winery: Cevennes Wines - Les Claux des Tourettes - F-30360 Curviers Lascours - France Tel. +33 4 66 83 21 64 - contact@cevenneswines.com COMMERCIAL CONDITIONS:

The prices are in Euros per Bottle ex-cellar France (F-30340) 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

Palettization: BIB: 3L = 210 BIB per palette - 5L = 105 BIB per palette - 10L = 72 BIB per palette

PRADOREY



PRADOREY













Contact:

Juan Maestro +34 663 740 991 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	\$750.00	
EL BUEN ALFARERO					
	A wine made in clay amphoras. A craft wine, purity from ancient times.	\$100.00	1	\$100.00	10% Billback
SIGNATURE WINES					
PRADOREY ÉLITE					
	The utmost expression of the terroir and the Élite clone. Pure Ventosilla estate.	\$17.50	6	\$105.00	10% Billback
ADARO					
The state of the s	A tribute to the founder of the winery, Mr. Javier Cremades de Adaro.	\$12.00	6	\$72.00	10% Billback
EL CUENTISTA					
	A "blanc de noirs" 100% authhentic. For bohemians and dreamers.	\$11.50	6	\$69.00	10% Billback
TERROIR WINES					
FINCA VALDELAYEGUA CRIANZA					
11 to 12 1	Single Vineyard and estate grown and bottled. Aged 12 months in french and american barrels.	\$9.90	6	\$59.40	10% Billback 20% Billback with complete pallet
FINCA LA MINA RESERVA					
((i) no (š)	Single Vineyard and estate grown and bottled. A traditional Reserva from Ribera del Duero.	\$14.00	6	\$84.00	10% Billback
F005NFVAL0					
ESSENTIALS Sr. NIÑO					
	A trendy red wine to have fun. Organic.	\$7.50	6	\$45.00	10% Billback
PRADOREY BLANCO					
4.8	Multi-varietal using native white varieties from Castile- Leon. Aged in concrete vats and oak barrels	\$9.00	6	\$54.00	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.



ITALIE INDEX

Aldo-Marenco











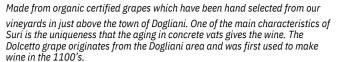




CLAUDIO MARENCO T. +393356468232 info@marencoaldo.it clodmare@gmail.com

SURI - DOGLIANI DOCG

"South East, what else is there to say"



Grape Type: 100% Dolcetto

Appelation: DOCG

Wine Type: Dry Red Wine

Growing area: Dogliani (CN)

Yield per hectar: 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, iam 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 cenuries now and is a clone of the Vermentino grape found on Sardegna and in Toscana. we purposly make our Langhe Favorita to be ligh, simple and enjoyable with all foods. The perfect summer wine.

Grape Type: 100% Favorita

Appelation: DOC

Wine Type: Dry White Wine

Growing area: Dogliani (CN)

Yield per hectar: 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.

in stanitess steet tanks for 4 months.

Characteristics: It has a bouquet of fresh flowers and exotic friuts.

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)





SAINS SULFITI – LANGHE BARBERA DOC

"Floating away never to be forgotton"

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

Appelation: DOC

Wine Type: Dry Red Wine

Growing area: Dogliani (CN)

Yield per hectar: 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 sopress 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)







"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

Appelation: DOCG

Wine Type: Dry Red Wine

Growing area: Neive (CN)

Yield per hectar: Approx 8000 kg

Vinification: Grapes are harvested late October and are fermented for

between 12-15 days before being transferred to Slavonian oak casks were the juice is then aged for a period of 20 months. The wine is then transferred to the bettle for further origin for a period of 1 was

to the bottle for further aging for a period of 1 year.

as well as cracked black pepper.

Pairings: Best served with Pheasant and Grouse as well as rich stews,

Characteristics: Our Barbaresco has a bouquet of cherry, sweet spices

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)









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 Arnies 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 Appelation: 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, Zheiaing cuisine, Longiing 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)

PIRUN – 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

Appelation: 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: Pirun 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)





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 Parlap, 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

Appelation: 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 satav 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)

<u> PIRONA – LANGHE BARBERA DOC</u>

"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

Appelation: 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)









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

Appelation: 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.

Terrica in the bottle

Characteristics: It has a fresh and friuty 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)



"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

Appelation: 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 botteling.

Characteristics: Our Nebbiolo has intense fruity notes evoking rasperry 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)





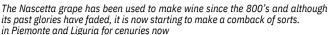






BRICCOLINA - LANGHE NASCETTA

"The feisty little one"



Grape Type: 100% Nascetta

Appelation: 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 sulfitess 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 possibile. The Dolcetto grape originates from the Dogliani area and was first used to make wine in the 1100's.

Grape Type: 100% Dolcetto

Appelation: 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)





BAROLO

"Noble, outspoken and robust"

Often referred to as the king of Piemonte wines, the name Barolo derives from the small Piemontese town from were the grapes originate. It is one of Italys 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

Appelation: DOCG

Wine Type: Dry Red Wine

Growing area: Monforte d'Alba (CN)

Yield per hectar: Approx 8000 kg

Vinification: Grapes are harvested late October and are fermented for between 12 - 15 days before being transferred to Slavonian oak casks were the juice is then aged for a period of 24 months. The wines is then transferred to the bottle for further aging for a period of 1 year. Yeald per hectar is

aproxematly 65 quintals per hectare.

Characteristics: Our Barolo has a bouquet of spices along with

hints ofliquorice 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

Appelation: DOC

Wine Type: Dry Red Wine

Growing area: Dogliani (CN)

Yield per hectar: 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 friut iam.

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)





CERTIFIED ORGANIC BY IT BIO 007 n°EUE75FDG PRICE LIST - 2023

Red Wines

2021

2021

7,00€

7.50€

8,00€

8,00€

Alc 13% by vol, 750 ml – Dolcetto with no added sulphites, aged in concrete vats		1,000
Dogliani DOCG "Suri" Alc 14% by vol, 750 ml – Dolcetto aged 10 months in concrete vats - 91 points	2021	7,50€
Dogliani Superiore DOCG "Parlapa" Alc 14% by vol, 750ml – Dolcetto aged 12 months in wooden casks - 90 Points Mundus Vini - Gold	2020	9,00€

Langhe Barbera DOC "Pirona" Alc 14% by vol, 750 ml - Barbera aged 8

months in wooden casks

Dogliani DOCG "Pirun" Alc 12% by vol, 750 ml - Dolcetto aged in

6 months in concrete vats

Dogliani DOCG "Bric" (zero sulfites)

2020 Langhe Barbera DOC "Sains Sulfi" (zero sulfites)

Alc 14% by vol, 750 ml - Barbera with no

added sulphites aged in concrete vats

- 90 Points

Langhe Nebbiolo DOC Alc 14% by vol, 750 ml - Nebbiolo aged 9 months in Slavonian wooden barrels

Mundus Vini - Gold

Langhe Barbera DOC "Balin"

Alc 14.5% by vol, 750 ml - Barbera aged in concrete vats then 12 months in barrique

2018

2020

2021

9,00€ 9.50€

Barolo DOCG (non Organic) Alc 14% by vol, 750 ml – Nebbiolo aged 22 months in Slavonian wooden barrels	2018	25,00€		
Barbaresco DOCG (non Organic) Alc 14% by vol, 750 ml – Nebbiolo aged 22 months in Slavonian wooden barrels	2018	20,00€		
White Wines				
Langhe Favorita DOC "Sole Luna" Alc 12.5% by vol, 750 ml – Favorita aged 6 months in stainelss steel tank	2021	6,50€		
Langhe Nascetta DOC "Briccolina" Alc 13% by vol, 750 ml – Nascetta aged 6 months in stainelss steel tank	2021	6,50€		
Roero Arneis DOCG (non Organic) Alc 14% by vol, 750ml – Arneis aged 6 months in stainless steel tank	2021	8,00€		
Rose Wines				
Langhe Rosato DOC "Dojan Rosé Alc 13% by vol, 750 ml – Barbera and Dolcetto aged 6 months in stainless steel tank	2021	7,00€		
CERTIFIED ORGANIC BY IT BIO 007 n°EUE75FDG NOTES:				
All wines are certified Organic unless otherwise noted. All sales based on ex works (EXW - Incoterms)				

Vine Alliance North America



APVSA Alliance des Vins

ou buy directly from the winery !

ur team is available to help you every step of the wa

Ve have 22 years of experience introducing winemakers buyers in the United States, Canada, and Mexico.

Our catalogue will automatically upload new wineries they come online in the near future.

Vhy Vine Alliance

lany of our wines have earned 90+ ratings from accredite rine publications and highly respected sommeliers. Tumerous pallets of these incredible vintages are available for Inmediate shipping. You will find our wincries to be very

orthright and accommodating in forming longtime relationsh

alue

ot only are our wines offered at reasonable prices, you on't have to incur travel expenses. Tease accept our personal invitation to contact us for samp r to answer any questions you may have.

Email: vinealliance1@outlook.com

Phone / Text / WhatsApp | 1-902-456-940