

WINE

Collection



CATALOGUE

2024



INDEX

FRANCE:

BORDEAUX Page 3

LOIRE VALLEY

BURGUNDY

LANGUEDOC

PROVENCE

CHAMPAGNE

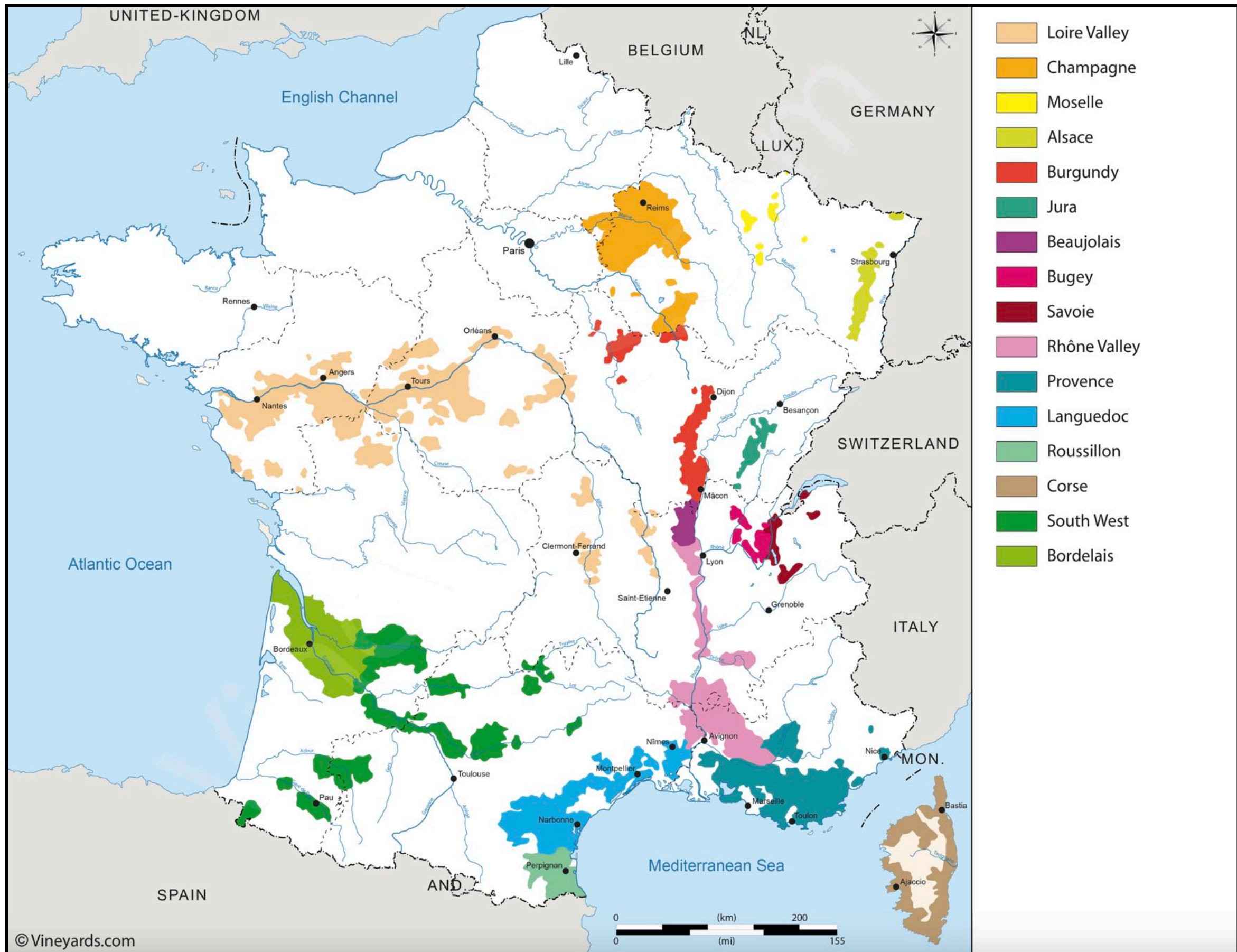
ITALY

PROSECCO

TOSCANA

USA

California



BORDEAUX

“Our Petit Chateau”



Francbeausejour

Bordeaux

2022

Merlot

Alc. 13.5%

Case 12



Francbeausejour

Bordeaux

2022

Sauvignon Blanc

Alc. 13.5%

Case 12

BORDEAUX

“Our Petit Chateau”



Chateau Andriet

Bordeaux Supérieur

2019

Cabinet Franc and Merlot

Alc. 14%

Case 12



Chateau Clou Du Pin

Bordeaux Supérieur

2019

100% Merlot

Alc. 14.5%

Case 12





CHATEAU
GOUDICHAUD

BORDEAUX

Château Brondeau du Tertre

AOC Entre-Deux-Mers

Château Brondeau du Tertre is located in the appellation Graves de Vayres also called “Graves de la Dordogne” due to its proximity with the Dordogne’s river. Facing the famous appellations of Saint Emilion, Pomerol and Fronsac, the chateau belongs to the Glotin Family since three generations. Regarded as an “easy to drink” wine, Château Haut Bessac seeks before everything the pleasure for everyone.

The Sauvignon, the most important grape variety in the blend, gives a great freshness to the wine whereas the Muscadelle bring a nice roundness. This blend allows getting an “easy to drink” wine developing aromas of citrus fruits (lemon, grapefruit) and white flowers. A lively wine focused on the respect of the fruit that will appeal to as many people as possible.

BLEND

Château Brondeau Du Tertre

80% Sauvignon 20% Muscadelle

SOIL

Graves - Argillaceous low registers





CHATEAU
GOUDICHAUD

BORDEAUX

Château Brondeau du Tertre
AOC Bordeaux Supérieur

Château Brondeau du Tertre is situated on the banks of the Dordogne in the Graves de Vayres appellation, facing the prestigious appellations of Saint-Emilion, Pomerol and Fronsac. Recently acquired by the Glotin family, the estate is one the referent chateau of the appellation, recognized for the quality of its wines.

Three grape varieties complete each other perfectly in a beautiful and round blend for this cuvée of the Château Brondeau du Tertre. A balanced wine of great freshness. A very nice fruit from the opening to the nose and then in the mouth. A lot of fruit in the final make this wine even more attractive.

BLEND

Château Brondeau du Tertre

5% Petit Verdot
20% Cabernet Sauvignon 75% Merlot

SOIL

Sandy-Gravel and Sandy-Clay.
Graves carried along by the Dordogne

HARVEST AND VINIFICATION

Vineyard: Double Guyot cut / De-budding / Leaves plucking-off Wine Making:
Cold pre fermentative maceration.



Decanter 91



BORDEAUX

Pépin d'Escurac

From Chateau d'Escurac

Pépin d'Escurac is a second wine of the Escurac estate. Pépin de Belleville was the name of a Squire, heir to the estate of Escurac.

In 1740 after buying out his co-heirs' shares, he became the owner of all of the fiefdom and lord of the Escurac parish. In 1934 the Landureau family fell in love with this charming property steeped in history.

Characteristics

Appellation: Médoc

Second wine of Château d'Escurac

HVE 3 certification since 2013 (High Environmental Value)

Vineyard area: 23 Hectares

Soil: Clay-Gravel

Grape varieties: 53% Merlot, 36% Cabernet Sauvignon, 10% Petit Verdot, 1% Cabernet Franc

Age of vines: 26 years



BORDEAUX

G d'Estournel

Medoc
From Chateau d'estournel

Our vines planted in the northern Médoc near the Gironde Estuary have given rise to a G d'Estournel that strikes an exceptional balance between its characteristic vivacity and the vintage's generosity.

It is very expressive, with intense fruity notes of blackcurrant and blueberry, the freshness of peppermint, and round aromas of gingerbread.

Rich and energetic, G d'Estournel 2022 is a veritable treat that begs to be shared.

MERLOT: 67%

CABERNET SAUVIGNON: 29%

CABERNET FRANC: 3,6%

PETIT VERDOT: 0,4%



92-93/100 – JAMES SUCKLING
90-92/100 – JEFF LEVE (THE WINE CELLAR INSIDER)
90-92/100 – JEB DUNNUCK



BORDEAUX

Chateau De Viaud Lalande

Lalande de Pomerol

The origin of the vineyard of Viaud Lalande would be the 17th century. The Château itself, was built at the end of the 18th century. The upper floor, and the tower which was used as a water tower, were added during the 19th century.

The Durand Teyssier family bought this estate in 1962. In 1965, Philippe's father took over the Château and had to figure out how to sustain the Château itself. He decided to plant vines on a part of the parc (a bit more than 1 hectare). The money that would come from the wine sales would pay for the maintenance of the house.

Grape varietals:

85% Merlot –
15% Cabernet Franc

Tasting: Château de Viaud Lalande is a dense and concentrated wine on the nose, on black fruit aromas.

In mouth, this Lalande is velvety, with a good concentration and very balanced. It is distinguished by its delicate tannins thanks to a intelligent ageing. Pure, dense fruit with a long finish.



BORDEAUX

Château Castelot

Saint-Émilion Grand Cru

A Château steeped in history

The vineyard benefits from a beautiful micro-climate. It is protected from northerly winds by the hill of Château Quintus, Grand Cru Classé from which it is separated only by the national road 670 A, Libourne/Bergerac. Its situation optimises the evolution of the maturity of the grapes, allowing Saint-Émilion to reach exceptional levels.

Soil type

siliceous on gravelly, ferruginous subsoil so precious for the aromas of wine.

Grape varieties

70% Merlot for roundness, 30 % Cabernet Franc for elegance.

Character of the wine

wine with fine bouquet and great finesse, quickly giving an excellent bottle, which can still be kept for 10 to 25 years depending on the vintage. Château Castelot was awarded the Trophée des Honneurs by the town of Saint-Émilion. Its name was given to it by Henry IV in 1578.



WINE

Collection

BORDEAUX

Le Lion de La Fleur de Brouard

**ESTATE AREA**

29 ha

SOILS

18 hectares of clay soil with a gravelly subsoil on the Néac plateau and 11 hectares of soil comprising large pebbles and 15% clay.

APPELLATION

Lalande de Pomerol

AVERAGE AGE OF THE VINES

30 years

GRAPE VARIETIES

80% Merlot
12% Cabernet Franc
4% Cabernet Sauvignon
4% Petit Verdot

AVERAGE ANNUAL PRODUCTION

50 000 bottles

YIELD

50hl/ha

BLEND

80% Merlot
20% Cabernet Franc

WINEMAKER

Hubert de Boüard de Laforest

VINIFICATION

- Pre-fermentary maceration at cold temperature, 8 to 10°C
- Alcoholic fermentation carried out in small truncated vats and in barrels
- Winemaking entirely by gravity

AGEING IN BARRELS

16 months in tank with 15% in new barrels made with French oak.

HARVEST

14th to 24th September

ALCOHOL DEGREES

14,5°

BORDEAUX

Château le Prieuré Pomerol

Characteristics

Single or double guyot pruning. Trimming and splitting of shoots. Leaf stripping at sunrise in July and sunset in September.

First light green harvest at the end of June to aerate the grapes. The second, severe green grape harvest at the mid-ripening period, in order to eliminate overripe bunches and to avoid any compensatory phenomenon and weight gain in the berries.

Grapes hand-picked in crates by customers who come for pleasure and friendship.

Appellation: Pomerol

Grape varieties: 100% Merlot for roundness

Vinification

Fermentation of 10 to 15 days at controlled temperature at 28° C.

Vatting for 4 to 5 weeks.

Malolactic fermentation in 80% new oak barrels.



BORDEAUX

L'HOSPITALET DE GAZIN

2nd wine of Château Gazin

Château Gazin is located on the north-eastern part of the Pomerol plateau, between Châteaux Petrus and Lafleur-Gazin, on a terroir of Gunzian gravel with a subsoil of blue and green clay with iron oxides. The vineyard is managed with an environmentally friendly approach: ploughing, organic fertilizers, minimum use of pesticides, mating disruption, manual harvests...

Traditional techniques and modern knowledge are applied in equal measure both in the vineyard and in the winery, to ensure consistent high quality and expression of terroir. After the manual harvest, the grapes are vinified in small concrete tanks before being aged for 18 months in oak barrels.

L'hospitalet de Gazin, the second wine of Château Gazin, has been produced since 1986 from the fruit of younger vines. An elegant, supple, charming wine, it can be enjoyed after just a few years in bottle.

Vineyard grape varieties

90% Merlot – 7% Cabernet Sauvignon – 3% Cabernet Franc

Soil types

Gunzian gravel, subsoil of green and blue clay with iron oxides



BORDEAUX

Le Petit Smith Haut Lafitte

2nd Wine of Chateau Haut Lafitte

About our Wine

Le Petit Smith Haut Lafitte is crafted and aged in our energy-plus facilities with the same care as the estate's Grand Vin. From the vineyard to the cellar, the entire winemaking process is exactly the same.

Winemaking: Grapes are sorted twice, before and after destemming, and are not pressed before undergoing fermentation in vats. Tannins and color are extracted by punching down and/or pumping over.

Ageing: 14 months in barrels (20% new barrels) produced in our in-house cooperage.

Characteristics

Appellation: Pessac Leognan

Grape varieties: 60% Cabernet Sauvignon 40% Merlot



WINE

Collection

BORDEAUX

Château Carbonnieux White

GRAND CRU CLASSÉ DE GRAVES

PESSAC-LÉOGNAN

Château Carbonnieux white is a **legendary wine**. It is said that in the 18th century it was introduced to the Sultan of Constantinople's palace because of its clarity and was called "mineral water from Carbonnieux", thus defying the Islamic law.

The clay-limestone of Garonne gravel found in the Pessac-Léognan Appellation certainly produces the best dry white wines in the Bordeaux region. When young, Carbonnieux white wines are delightfully refreshing and pure with a fruity, floral intensity. When mature they develop hints of dried and candied fruits giving scope for a large range of gastronomic pairings. The batches which will form part of this "cru classé" will be blended so as to induce an excellent complicity between the grape varieties. The chosen **Semillon** grapes will add structure to the liveliness of the **Sauvignon** grapes by giving them roundness and volume on the palate.

Serving temperature : 12 – 14 °C

Cellaring advice : 4 – 8 years

Wine and food pairing : raw or cooked fish, seafood, foie gras, white meat, exotic dishes, cheese, fruit desserts...



WINE

Collection

BORDEAUX

Chateau La Haye

About The Chateau

Château La Haye is part of a long wine tradition dating back to 1557 when Sire Janot Bernard of Leyssac acquired the property and planted the first vines. The Châteaux is one of the oldest in Saint-Estèphe and has remained within the same family for 370 years. The Châteaux is one of the oldest in Saint-Estèphe and has remained within the same family for 370 years.

Land of Grand Vins, Saint-Estèphe is situated at the center of the Médoc. Its soil is characterized by remarkable of landscapes and different colors of soil. Everywhere the ground is covered by quartz and stone, mixed with a gravel soil surface which gives the wine a special finesse.

Characteristics

Appellation: St Estephe

Grape varieties: 65% Merlot, 25% Cabernet Sauvignon, 6% Cabernet France and 4% of Petit Verdot



Loire Valley

Pierre Brevin

Touraine Sauvignon Blanc

Appearance:

In the glass, this Sauvignon Blanc from Touraine exhibits a pale straw or light greenish-yellow color, showcasing its youthful and vibrant character.

Bouquet:

The nose is alive with zesty citrus aromas, dominated by notes of grapefruit, lime, and green apple. Intertwined with these lively fruit scents are herbal nuances, often reminiscent of freshly cut grass, and a hint of tropical fruits like passion fruit or pineapple.

Character:

Known for its crisp acidity and refreshing profile, this Sauvignon Blanc from Touraine is a true expression of the varietal. On the palate, expect a burst of citrusy flavors complemented by herbaceous undertones. The wine is typically dry, with a clean and invigorating finish.

Origin:

Sourced from the Touraine region in the Loire Valley, this Sauvignon Blanc benefits from the diverse terroirs that contribute to its complexity. The climate and soils of Touraine impart a distinct character to the wine, showcasing the minerality and freshness for which the region is known.



Domaine de la Villaudiere

Sauvignon Blanc

Story Handed down through several generations, this family estate is surrounded by vineyards and overlooks the famous village of Verdigny. This unique location offers stunning views of the famous Sancerre hill. Today Jean-Marie Reverdy manages the flourishing Domaine de la Villaudiere with his wife, Catherine and their son, Guillaume. The youngest son, Baptiste also shares a love of wine. Once he has finished his studies, he intends to play his part in the family business...

Vineyard Symbolic of the Loire Valley, the Sauvignon Blanc is a grape which is particularly fond of temperate areas. Grown in claylimestone soil, it shows a beautiful balance between liveliness, smoothness and aromatic power.

Vinification The grapes are pressed within 3 hours of harvesting.

After settling for 12 to 24 hours, the must is placed in stainless steel, temperature controlled tanks where fermentation takes place at between 15 and 20°C. At the end of fermentation, the first racking is carried out to remove the first lees. They begin bottling in the spring, following blending, clarification and stabilization treatments.

Tasting notes This wine is complex and elegant with a typical character of white flowers and boxwood on the nose. It is fruity on entry

to the palate, where it is fresh and well-balanced. This wine possesses elegance and personality.



Domaine de la Villaudiere

Sancerre Sauvignon Blanc

Vineyard Spread over 28 plots, La Villaudiere vineyards are over 30 years old on average. The vines mainly enjoy a south-southeast exposure where maturation is gradual and even. The typical character of this Sancerre white is the result of a blend of the two main Sancerre soil types. Firstly, the vast calcareous clay slopes locally referred to as «Terres Blanches» which produce wines that are more complex, more robust and with more fat from the clay. Then there are the dry, stony limestone hills locally known as «Caillotes» producing fruity wines with floral nuances, very fresh with lovely acidity.

Vinification The grapes are pressed within 3 hours of harvesting. After settling for 12 to 24 hours, the must is placed in stainless steel, temperature controlled tanks where fermentation takes place at between 15 and 20°C. At the end of fermentation, the first racking is carried out to remove the first lees. They begin bottling in the spring, following blending, clarification and stabilization treatments.

Tasting notes This wine displays a limpid, pale yellow hue with golden highlights. Expressive on the nose, combining floral fragrances with aromas of white peach and exotic fruit (pineapple, passion fruit). Well-balanced and honest on entry, the wine is underpinned by freshness and powerful, long-lasting acidity on the finish, revealing a lovely minerality.



Domaine de la Villaudière

Pouilly Fume Sauvignon Blanc

GRAPE VARIETIES

100% Sauvignon Blanc

BOUQUET

Attractive and quite intense aromas of peach skin and acacia flowers with hints of slightly minerally kiwi or gooseberry.

PALATE

Crisp, fresh and dry with a tangy, stony green edge which makes it refreshing as well as complex.

VITICULTURE

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 their Domaine's guiding philosophy. All these elements contribute to the creation of complex well-balanced blends, typical of the appellation.

WINEMAKING

After 12 to 24 hours' settling, fermentation takes place in temperature controlled tanks at 15-20° C. At the end of fermentation, a first tasting is carried out to ascertain the characteristics of the vintage. Clarification, stabilization and bottling operations are carried out at the Domaine after a rigorous selection of the wines.



Domaine de la Villaudiere

Sancerre Red Pinot Noir

Story Handed down through several generations, this family estate is surrounded by vineyards and overlooks the famous village of Verdigny. This unique location offers stunning views of the famous Sancerre hill. Today Jean-Marie Reverdy manages the flourishing Domaine de la Villaudiere with his wife, Catherine and their son, Guillaume. The youngest son, Baptiste also shares a love of wine. Once he has finished his studies, he intends to play his part in the family business...

Vineyard Planted 40 years ago, the vines are now reaching the pinnacle of their quality potential. 50% is planted in clay-limestone soil locally referred to as «Terres Blanches» and 50% in dry, stony limestone soil called «Caillotes.» Vines on all plots are disbudded and have the leaves thinned. The grapes enjoy ideal conditions for ripening in the summer. We take regular samples of grapes before the harvest to determine the optimum time for picking.

Vinification After rigorous sorting, the grapes go directly into tank. A few days cold maceration is then carried out. The cap is kept deliberately submerged. This technique results in a light, fruity wine. The grapes are then pressed and made ready for malolactic fermentation. Following a few months' ageing on the lees in stainless steel tanks, stabilization and clarification operations are carried out ready for bottling.

Tasting notes With a strong garnet hue with crimson highlights, this wine opens with a bouquet which is a delectable blend of ripe red fruits (blackcurrant, blackberry). Supple on entry, with noticeable maturing tannins on the finish, the wine confirms the elegance of this light, fruity Sancerre on the palate.





Loire Valley

Domaine Dominique et Janine Crochet

Sancerre White Sauvignon Blanc

Estate The Loire, by the beautiful scenery and the famous Renaissance castles captivates the viewer, offer the wine connoisseurs of the most famous wine regions of France, the Sancerre.

The couple Dominique and Janine Crochet stem from an ancient line of winemakers from Bue, the heart of Sancerre. Tasting notes This classic Sancerre is vibrant and so fresh, with aromas and flavors of green apple and quince with a stony finish that speaks to the special limestone that graces the hillsides of Bué. This price is unheard of for artisanally produced, estate bottled Sancerre.



Burgundy

DOMAINE DE LA DENANTE *Burgundy*

Denante Chardonnay

Profile:

- **Varietal:** Chardonnay
- **Vintage:** 2022
- **Terroir Influence:** Grown in the limestone-rich soils of Burgundy, contributing to its mineral complexity.
- **Vinification:** Fermented and aged in French oak barrels, enhancing texture and adding subtle oak notes.

Tasting Notes:

- **Appearance:** Pale gold with a hint of green.
- **Aromas:** A bouquet of citrus, green apple, and a touch of hazelnut.
- **Palate:** Elegant and well-balanced, showcasing crisp acidity and a creamy mouthfeel.
- **Finish:** Lingering, with a refreshing minerality.

Food Pairing:

- Ideal with seafood dishes, particularly grilled shrimp or creamy lobster pasta.
- Complements poultry, especially roasted chicken with a lemon-herb marinade.
- Versatile enough to accompany a variety of cheeses, from brie to aged gouda.



Burgundy

DOMAINE DE LA DENANTE
Burgundy

Denante Pinot Noir

Profile:

- **Varietal:** Pinot Noir
- **Vintage:** 2021
- **Terroir Influence:** Sourced from vineyards with diverse exposures, contributing to the wine's complexity.
- **Vinification:** Gentle fermentation and aging in French oak barrels, allowing the grape's natural elegance to shine.

Tasting Notes:

- **Appearance:** Ruby red with a garnet hue.
- **Aromas:** Intense red berries, cherry, and subtle notes of earth and spice.
- **Palate:** Silky and velvety texture, with well-integrated tannins.
- **Finish:** Prolonged finish, revealing layers of complexity and a hint of vanilla.

Food Pairing:

- Perfect with roasted duck, grilled salmon, or a classic coq au vin.
- Enhances the flavors of mushroom-based dishes, such as a wild mushroom risotto.
- A delightful companion to a cheese platter featuring soft, creamy cheeses and aged gouda.



Burgundy

DOMAINE DE LA DENANTE *Burgundy*

Domaine de la Denante Pouilly-Fuissé:

1. Profile:

- **Varietal:** Chardonnay
- **Vintage:** 2022
- **Terroir Influence:** Grown in the limestone-rich soils of Burgundy, contributing to its mineral complexity.

2. Vinification:

- **Vinification:** Fermented and aged in French oak barrels, enhancing texture and adding subtle oak notes.

3. Tasting Notes:

- **Appearance:** Pale gold with a hint of green.
- **Aromas:** A bouquet of citrus, green apple, and a touch of hazelnut.
- **Palate:** Elegant and well-balanced, showcasing crisp acidity and a creamy mouthfeel.
- **Finish:** Lingering, with a refreshing minerality.

4. Food Pairing:

- **Ideal with:** Seafood dishes, particularly grilled shrimp or creamy lobster pasta.
- **Complements:** Poultry, especially roasted chicken with a lemon-herb marinade.
- **Versatile enough to accompany:** A variety of cheeses, from brie to aged gouda.



Burgundy

DOMAINE DE LA DENANTE *Burgundy*

Domaine de la Denante Saint-Véran 2022:

1. Profile:

- **Varietal:** Chardonnay
- **Vintage:** 2022
- **Terroir Influence:** Cultivated in the distinct terroir of Saint-Véran, showcasing the unique characteristics of the region.

2. Vinification:

- **Vinification:** Crafted through meticulous fermentation and aging processes, with a potential influence from French oak barrels to enhance texture and impart nuanced oak notes.

3. Tasting Notes:

- **Appearance:** Brilliant pale yellow with a subtle glint.
- **Aromas:** Aromatic notes of orchard fruits such as ripe apple, complemented by floral hints and a touch of almond.
- **Palate:** Well-structured, displaying a harmonious balance of fruitiness and a refreshing acidity.
- **Finish:** Long and satisfying, featuring a delicate minerality that lingers on the palate.

4. Food Pairing:

- **Ideal with:** Seafood dishes like grilled fish or scallops, offering a perfect match for the wine's vibrant acidity.
- **Complements:** Poultry dishes, such as roast chicken or turkey, accentuating the wine's versatility.
- **Pairs well with:** Creamy cheeses like brie or comté, enhancing the wine's complexity.



Burgundy

DOMAINE DE LA DENANTE *Burgundy*

Domaine de la Denante Saint-Véran 2022:

- **Varietal:** Chardonnay
 - **Vintage:** 2022
 - **Terroir Influence:** Grown in the Mâcon-Villages appellation, reflecting the distinct terroir of the region.
2. Vinification:
- **Vinification:** Meticulously crafted through fermentation and aging processes, possibly with the influence of French oak barrels for enhanced texture and subtle oak nuances.
3. Tasting Notes:
- **Appearance:** Brilliant pale straw with golden reflections.
 - **Aromas:** Enticing aromas of citrus fruits, ripe pear, and a subtle hint of white flowers.
 - **Palate:** Well-rounded and expressive, featuring a delightful combination of fruit-driven flavors and a crisp, refreshing acidity.
 - **Finish:** Satisfying and clean, with a touch of minerality that enhances the overall complexity.
4. Food Pairing:
- **Ideal with:** Light seafood dishes, such as grilled fish or shrimp, to complement the wine's vibrant acidity.
 - **Complements:** Poultry and white meat, offering versatility for various culinary pairings.
 - **Pairs well with:** Soft and semi-soft cheeses, enhancing the wine's character without overpowering its nuances.



Burgundy

DOMAINE DE ROCHEBIN Henry De Bareuil *Petit Chablis, Burgundy.*

Petit Chablis Domaine Rochebin Henry de Bareuil embodies the essence of its namesake appellation with precision and finesse. Crafted from 100% Chardonnay grapes sourced from carefully tended vineyards, this wine undergoes a meticulous vinification process to showcase the pure expression of its terroir.

Upon harvest, the grapes are gently pressed to extract the pristine juice, which undergoes cold settling to clarify and preserve its freshness. Fermentation takes place in temperature-controlled stainless steel tanks, where selected yeast strains initiate a slow transformation of sugars into alcohol. This controlled fermentation process ensures the retention of vibrant fruit flavors and aromatic complexity.

Following fermentation, the wine is aged on its lees to enhance texture and depth. Regular stirring of the lees, or batonnage, contributes to a creamy mouthfeel and adds layers of complexity to the final wine.

In the glass, Petit Chablis Domaine Rochebin reveals a pale straw hue, with delicate aromas of green apple, citrus zest, and a subtle hint of flinty minerality. On the palate, crisp acidity enlivens flavors of Granny Smith apple, lemon, and a distinct saline note, characteristic of its limestone-rich soils. The wine's medium-bodied structure and refreshing finish make it an ideal companion to a variety of seafood dishes or enjoyed on its own as a delightful apéritif.

Petit Chablis Domaine Rochebin exemplifies the meticulous craftsmanship and terroir-driven philosophy of its winemakers, offering a true reflection of the unique character of the Petit Chablis appellation.



Burgundy

DOMAINE DE ROCHEBIN Henry De Bareuil *Chablis, Burgundy.*

Chablis Domaine Rochebin Henry de Bareuil, crafted from 100% Chardonnay grapes, epitomizes the essence of the iconic Chablis terroir. With a pale straw color, it beckons with a nose redolent of flinty minerality, green apple, and citrus zest. The palate is greeted with a vibrant acidity, seamlessly integrated with flavors of lemon, Granny Smith apple, and a subtle saline note, characteristic of its limestone-rich soil. Its lean, medium-bodied structure showcases a distinct chalky texture, leading to a precise, lingering finish that refreshes the palate. This Chablis Rochebin is a testament to the meticulous craftsmanship and unique character inherent in Chardonnay from the Chablis region, making it a delightful choice for enthusiasts seeking a true expression of this noble grape.

Chablis Domaine Rochebin Henry de Bareuil undergoes a meticulous fermentation process that enhances its distinctive character and terroir expression. After hand-harvesting the Chardonnay grapes, they are gently pressed to extract the purest juice. The juice undergoes a cold settling process to clarify it and remove any impurities before being transferred to stainless steel tanks for fermentation.

During fermentation, selected yeast strains are introduced to initiate the transformation of sugars into alcohol. Fermentation temperatures are carefully controlled to preserve the delicate aromas and flavors inherent in the grapes. This slow fermentation process allows for the development of complexity while maintaining the wine's vibrant acidity.

Following fermentation, the wine is aged on its lees for a period to impart additional texture and complexity. Stirring of the lees, known as batonnage, is occasionally performed to enhance the wine's richness and mouthfeel.

Once the winemaker determines that the wine has reached optimal balance and expression, it is gently filtered and bottled to preserve its freshness and purity. The result is Chablis Rochebin, a wine that beautifully reflects the unique terroir of the Chablis region and the meticulous craftsmanship of its winemakers.



Burgundy

Domaine de la Choupette Cote D'or



Vine pruning

Winter, season of transition.

The different plots need maintenance such as pruning.

We prune from December to prepare future branches.

Two kinds of pruning depending on whether it is a white or red vine

Pressing The white grapes (Chardonnay) are pressed in the press.

Fermentation

After decanting in vats for 36 hours, the grape juice ferments in barrels at room temperature, in the cellar.

Stirring

We practice stirring once a week during the malolactic fermentation.



Burgundy

Domaine de la Choupette Santenay "St Jean"



Vine pruning

Winter, season of transition.

The different plots need maintenance such as pruning.

We prune from December to prepare future branches.

Two kinds of pruning depending on whether it is a white or red vine

Pressing The white grapes (Chardonnay) are pressed in the press.

Fermentation

After decanting in vats for 36 hours, the grape juice ferments in barrels at room temperature, in the cellar.

Stirring

We practice stirring once a week during the malolactic fermentation.



Burgundy

Domaine de la Choupette

Maranges



Vine pruning

Winter, season of transition.

The different plots need maintenance such as pruning.

We prune from December to prepare future branches.

Two kinds of pruning depending on whether it is a white or red vine

*Red **Pinot Noir** pruning*

For the Pinot Noir we prune using Cordon de Royat.

Objective: limit yields, increase sunshine, air the vines and improve maturity.

Fermentation

The vat is then brought to 33 °, to stabilize the tannins and colors. This type of vinification makes it possible not to extract too much tannins, but to highlight the fruit aromas.

Aging

Aging takes place in oak barrels for about a year. We use new barrels associated with barrels from 1 to 3 years old.



Burgundy

Domaine de la Choupette

Chassagne Montrachet Red 1er Cru 'Les Morgeots'



Vine pruning

Winter, season of transition.

The different plots need maintenance such as pruning.

We prune from December to prepare future branches.

Two kinds of pruning depending on whether it is a white or red vine

Red *Pinot Noir* pruning

For the Pinot Noir we prune using Cordon de Royat.

Objective: limit yields, increase sunshine, air the vines and improve maturity.

Fermentation

The vat is then brought to 33 °, to stabilize the tannins and colors. This type of vinification makes it possible not to extract too much tannins, but to highlight the fruit aromas.

Aging

Aging takes place in oak barrels for about a year. We use new barrels associated with barrels from 1 to 3 years old.





Burgundy

Mathieu Laboureau

Pommard

ITS APPEARANCE

Deep red, dark purple ruby, with mauve highlights.

ITS BOUQUET

Aromas of blackberry, blueberry, or even red currant, cherry pit, ripe plum. A feline and wild evolution is not uncommon with time, with its maturity leading towards leather, chocolate, and pepper.

ITS CHARACTER

It has a reputation for being a robust wine since the 19th century, somewhat austere, masculine, more suited for connoisseurs.

ITS ORIGIN

100% Pinot Noir grape
Clay-limestone soil
Aged in French oak barrels





Burgundy

Mathieu Laboureau

Volnay 1er Cru

ITS APPEARANCE

Bright ruby, light garnet.

ITS BOUQUET

You will find violet, red currant, cherry, and with age, spices, game, and cooked prune.

ITS CHARACTER

Often presented as the most feminine red wine of Burgundy, it is fresh at the beginning, warm at the finish, more powerful than its Village appellation.

ITS ORIGIN

100% Pinot Noir grape

Clay-limestone soil

Aged in French oak barrels

ITS SERVICE

Keep between 8 and 10 years.

Serve at around 13°C, after opening it at least 1 hour before, with game birds, simply roasted, or in a slowly braised stew. Its intensity deserves to be paired with cheeses with bold flavors.





Burgundy

Mathieu Laboureaux

Pernand Vergelesses 1er Cru

ITS APPEARANCE

Dark ruby with intense purple reflections.

ITS BOUQUET

It opens with strawberry, raspberry, and also violet. As it ages, it takes on notes of undergrowth and spices.

ITS CHARACTER

It is an accommodating wine, with strong shoulders, well-integrated tannins, fleshy, and full-bodied.

ITS ORIGIN

100% Pinot Noir grape

Clay-limestone soil

Aged in French oak barrels

ITS SERVICE

To be served between 15 °C and 16 °C, it pairs well with meats with relatively strong flavors such as roasted veal, braised or sauced veal, leg of lamb, game birds, and grilled pork. As for cheeses, it complements Mont d'Or, Vacherin, Tomme de Savoie, Reblochon, or Cîteaux.

To be served between 15 °C and 16 °C, it pairs well with meats with relatively strong flavors such as roasted veal, braised or sauced veal, leg of lamb, game birds, and grilled pork. As for cheeses, it complements Mont d'Or, Vacherin, Tomme de Savoie, Reblochon, or Cîteaux.



Burgundy

Mathieu Laboureaux

Meursault

ITS APPEARANCE

Golden-green robe, canary yellow, slightly accentuated or polished bronze gold depending on age. Clear and brilliant, often accompanied by silvery reflections.

ITS BOUQUET

It calls to mind the ripe grape. In young wine, it reveals roasted almond and hazelnut in a vegetal and floral environment (hawthorn, elderberry, fern, lime, verbena) and mineral (flint). You also find flavors of butter, honey, and citrus.

ITS CHARACTER

A rich and full-bodied wine, with a delightful and joyful hazelnut flavor. It offers a beautiful balance between creaminess and freshness, exploring all the registers of silk.

ITS ORIGIN

100% Chardonnay grape

Clay-limestone soil

Aged in French oak barrels

ITS SERVICE

Long and structured, it requires maturity. It is a great white wine for aging.





Burgundy

Mathieu Laboureaux

Pernand Vergelesses

ITS APPEARANCE

White gold and pale yellow take on a golden tint with age.

ITS BOUQUET

You'll find aromas of white flowers, such as hawthorn or acacia, promising hints of amber and honey with time, along with lingering spice notes.

ITS CHARACTER

Mineral, harmonious, and very friendly.

ITS ORIGIN

100% Chardonnay grape

Clay-limestone soil

Aged in French oak barrels

ITS SERVICE

To be served between 10 °C and 12 °C.

Consider pairing with freshwater fish in white sauce or seafood pasta and risottos. Also, try it with sushi, as it awakens the flavors while respecting their dual crunchy and tender texture. It complements cheeses from the Gruyère, blue, and goat families.



Languedoc *Jean Balmont*



Cabernet Sauvignon

Merlot

Pinot Noir

Chardonnay

Sauvignon Blanc





Languedoc

Le Jardin Pinot Noir

Appearance:

A radiant ruby red hue with a touch of garnet, this Pinot Noir from Languedoc displays a clarity that captivates the eye.

Bouquet:

The nose is greeted with a delicate fusion of red berries, such as ripe strawberries and cherries, accompanied by subtle floral notes of violet. With a hint of aging, it unfolds into nuanced aromas of forest floor and mild spices.

Character:

Expressing the quintessential characteristics of Pinot Noir, this wine is known for its finesse, elegance, and a well-balanced acidity. The palate delights in a harmonious blend of fruitiness and earthiness, with soft tannins contributing to its silky texture.

Origin:

Sourced from the diverse terroirs of Languedoc, this Pinot Noir reflects the unique combination of soil and climate in the region. The Mediterranean influence adds a touch of warmth, complementing the grape's inherent delicacy.

90^{pts}
 WINE
ENTHUSIAST





Cotes Du Rhone

Pitchouline la Galine

Appearance:

It is pretty dark color rimmed with purple.

Bouquet:

The richness is evident on the nose: black fruits, crème de cassis, violet

Character:

The palate offers fat and chewiness balanced by a fresh and fruity finish.



Provence

Rose 83 Cotes de Provence

Ramatuelle

83

Appearance:

The Rosé 83 Côtes de Provence boasts a delicate and inviting pale pink hue, reminiscent of a Provencal sunset. Its color exudes elegance and hints at the freshness within.

Bouquet:

On the nose, this rosé unfolds a symphony of floral notes, with delicate aromas of wild roses and lavender. The fragrance is complemented by a burst of red berries, such as ripe strawberries and raspberries, creating a captivating and inviting bouquet.

Character:

Renowned for its light and refreshing character, this Côtes de Provence rosé is a quintessential expression of the region. Crisp acidity invigorates the palate, while flavors of summer fruits dance gracefully, offering a delightful balance between fruitiness and minerality.

Vineyard grape varietals
50% Grenache – 30% Cinsault – 20% Syrah





Provence

Rose 83 IGP

Ramatuelle

83

Appearance:

The Rosé 83 IGP presents a charming and inviting salmon-pink color, reflecting the sunlit vineyards that contribute to its creation. Its hue is a visual celebration of the lively character within.

Bouquet:

Aromas of red berries dominate the bouquet, with vibrant notes of strawberries and cherries taking center stage. Delicate floral hints, reminiscent of blooming roses, add a touch of elegance to the aromatic profile.

Character:

This IGP rosé is characterized by its lively and approachable nature. Balanced acidity contributes to its freshness, while the palate enjoys a medley of fruit flavors. The wine strikes a delightful equilibrium between sweetness and crispness, making it a versatile and enjoyable choice.

Origin:

Originating from the IGP (Indication Géographique Protégée) designation, this rosé reflects the diversity of the region's terroir. The vineyards contribute unique qualities, resulting in a wine that captures the essence of its origin while embracing the freedom of expression allowed by the IGP classification.

Vineyard grape varieties:

70% Grenache – 20% Cinsault – 10% Syrah





Champagne

Baron d'Auvergne

Grand Cru-Blanc de Noir

Origin : *GRAND CRU in BOUZY*

Grape Variety : *100% Pinot noir*

Ageing : Manual harvest, pressing of the whole bunch of grapes, alcoholic fermentation at 18° C, malolactic fermentation in temperature-controlled stainless steel tanks, ageing on boards in our traditional cellars.

Assembling : A "Blanc de Noirs"

Dosage : 9 g of sugar per litre

Format : Half Bottle 37,5cl, Bottle 75cl, Magnum 150cl, Jeroboam 300cl

Tasting-Card :

Visual examination : Gold yellow colour, shining and sparkling robe.

Olfactory : Fruity nose, with a taste of hazelnuts and toasted bread.

Gustatory : Very good structure and some freshness which keeps long. This is a wine which opens your taste-buds.

Wine and Food Pairing :

This Cuvée is to be shared with friends and relatives for aperitif. It is also to be tasted with elaborate starters such as fried foie gras, Saint-Jacques with truffles...



Champagne

Baron d'Auvergne

Grand Cru-Special Edition

“Parisienne”

Indulge in the luxurious and chic taste of BARON DAUVERGNE Champagne Parisienne Grand Cru Limited Edition. It is the perfect sparkling wine for any celebration! Its golden yellow color and fine bubbles are sure to impress, while the pleasurable aroma of candied fruits will tantalize your taste buds. On the palate, you'll enjoy its invigorating lightness and well-balanced flavor. Cheers to the perfect glass of champagne.

As the sun sets, you contemplate your next move. You could order another bottle of wine, but this time you want to impress your guests. You need something special, something that will make them feel like they're part of an exclusive club. That's where BARON DAUVERGNE Parisienne Blanc de Noirs Champagne comes in. This fine champagne is made with grapes from some of the most celebrated vineyards in France, and it's perfect for any special occasion. It boasts a delicate balance of fruit and acidity that pairs perfectly with seafood entrees like scallops or salmon based dishes such as sushi, for a delicious meal.

A truly unique wine that must be experienced to be believed. Made from a blend of 80% Pinot Noir and 20% Chardonnay grapes, manually harvested from 35-year-old vines, this champagne is characterized by its exceptionally deep flavor profiles and rich aroma. What's more, it's made only with the finest grapes from the grand cru BOUZY, ensuring an incomparable taste experience. So, if you're looking for something special to impress your guests at your next gathering, look no further than Champagne BARON DAUVERGNE Parisienne Blanc de Noirs Limited Edition.

Champagne Blending:

- 80 % pinot noir
- 20 % chardonnay





Sparkling

Marie France Brut Prestige



Varietal Blend: Crafted from a harmonious blend of traditional grape varieties, embodying the essence of French terroir.

Vinification: Meticulously produced using the méthode charmat, a time-honored technique ensuring the highest quality and effervescence.

Tasting Notes:

- **Appearance:** Elegant and effervescent, with a pale golden hue and a persistent stream of fine bubbles.
- **Aroma:** Delicate floral notes, hints of citrus, and subtle yeasty undertones.
- **Flavor:** Crisp and refreshing, showcasing a balance of orchard fruits, brioche, and a touch of minerality.
- **Finish:** Lingering and refined, leaving a lasting impression of sophistication.

Pairing Suggestions:

- Ideal as an aperitif to celebrate special moments.
 - Perfectly complements seafood, light salads, and soft cheeses.
- Occasions:** Suited for both casual gatherings and formal celebrations, Marie France Sparkling Wine adds a touch of French elegance to any occasion.

- Ideal as an aperitif to celebrate special moments.





Sparkling

Baron De Rothberg Brut

Location: A large area around the Mediterranean Sea.

Grape Varieties: A blend of the best grapes from the area.

Winemaking process: Machine harvest. The basic wine is fermented at a low temperature. The second fermentation takes place in tanks for 2 weeks at 14° C and is then followed by dosing.

Soil type: Chalk.

TASTING COMMENTS

Color: Shiny yellow with beautiful bubbles.

Nose: Fruity aromas with buttery notes.

Palate: A pleasant taste resulting in a harmonious sparkling wine.

Food and wine pairing: Enjoy it at any occasion, from the aperitif to the dessert.





Sparkling

Baron De Rothberg Brut

Appearance:

This Baron de Rothberg Rose enchants with a captivating coral or salmon-pink hue, evoking the charm of a Provencal sunset. Its effervescence gracefully dances in the glass, promising a lively and festive experience.

Bouquet:

The nose is embraced by a fragrant bouquet of red berries and delicate florals. Aromas of ripe strawberries, raspberries, and hints of rose petals intertwine, creating a sensory symphony. Subtle notes of citrus zest add a refreshing touch to the ensemble.

Character:

Renowned for its vivacious character, this French Rosé Sparkling Wine is a celebration of freshness and fruitiness. Crisp acidity dances on the palate, revealing a delightful fusion of summer berries, watermelon, and a touch of peach. Its fine bubbles contribute to a silky and elegant mouthfeel.

Origin:

Sourced from prestigious French vineyards, this Rosé Sparkling Wine captures the essence of the terroir. Whether crafted in Champagne,







Prosecco Doc *Franzi E Cratzi*

Appearance:

The Prosecco Franzini & Cratzi from Treviso, Italy, displays a pale straw-yellow color with greenish reflections, creating an inviting and luminous appearance. The wine's effervescence is showcased through a cascade of fine and persistent bubbles.

Bouquet:

The nose is greeted by a delightful bouquet of floral and fruity aromas. Aromas of white flowers, such as acacia and wisteria, mingle with notes of green apple, pear, and citrus zest. These fragrances contribute to a lively and aromatic profile.

Character:

Known for its refreshing and approachable character, this Prosecco from Treviso boasts a crisp acidity that enlivens the palate. Flavors of green apple, white peach, and a hint of honey create a harmonious and well-balanced taste. The fine bubbles enhance the wine's texture, offering a light and effervescent quality.

Origin:

Sourced from the prestigious Treviso region in northeastern Italy, this Prosecco reflects the unique terroir of the area. The climate and soils contribute to the wine's distinctive characteristics, capturing the essence of the Prosecco appellation.

Available in 750 ml and 200 ml



FRANZINI & CRATZI





Prosecco Rose Doc

Franzi E Cratzi



FRANZIE
& CRATZI

Appearance:

Radiant and inviting, this Prosecco Rosé from Treviso graces the glass with a delicate and alluring pale pink hue. Its effervescence is showcased through a lively dance of fine bubbles, adding an extra touch of elegance.

Bouquet:

The nose is a fragrant bouquet of summer delights. Ripe strawberries and red berries take center stage, creating a fruity symphony. Floral notes, such as rose petals, add a layer of sophistication to the aromatic experience.

Character:

Elevating the senses with a lively and refreshing character, this Prosecco Rosé embraces a crisp acidity on the palate. Flavors of juicy watermelon, red currants, and a hint of citrus contribute to a harmonious and uplifting taste. The fine bubbles enhance the overall effervescence, leaving a light and joyous impression.

Origin:

Hailing from the renowned Treviso region in northeastern Italy, this Prosecco Rosé captures the essence of the local terroir. The climate and soils infuse the wine with a distinct personality, reflecting the excellence of the Prosecco appellation.

Available in 750 ml and 200 ml



Torre Giacomo

Pinot Grigio Delle

Venezie

Torre Giacomo Pinot Grigio Dell Venezie is a renowned white wine hailing from the picturesque Veneto region in Italy. This delightful varietal is celebrated for its light and refreshing character, making it a popular choice among wine enthusiasts. The grapes used to craft Pinot Grigio Dell Venezie are carefully selected, resulting in a wine with a pale straw hue that captivates the eye.

On the palate, Torre Giacomo Pinot Grigio often reveals a harmonious blend of flavors, including crisp green apple, zesty citrus, and delicate floral notes. The wine's profile is further enriched by a subtle mineral undertone, adding depth and complexity to each sip. With its well-balanced acidity, Pinot Grigio Dell Venezie offers a refreshing and invigorating experience, making it an excellent companion for various occasions.

Whether enjoyed on a warm summer day or paired with light dishes such as seafood, salads, or poultry, Torre Giacomo Pinot Grigio Dell Venezie showcases its versatility. Its clean and vibrant taste profile makes it a go-to choice for those seeking a wine that effortlessly complements a range of culinary delights. Immerse yourself in the charm of Italian winemaking with Pinot Grigio Dell Venezie, a true expression of the region's vinicultural excellence.



Toscana Bolgheri

Pondere Conca, Elleboro

NAME – Elleboro from Helleborus, flower of the Ranunculaceae family, also called Christmas Rose because it blooms in December.

GRAPE VARIETIES – Viognier, Chardonnay, Sauvignon blanc.

WINE-MAKING – The grapes are hand-harvested, destemmed, crushed, and fermented in stainless steel tanks.

AGEING – In stainless steel for 4 months, followed by two months in the bottle.

COLOUR – golden yellow with green hints.

SCENT – The bouquet includes notes of summer yellow fruits, above all peach and apricot.

TASTE – it features a beautiful structure enhanced by fresh acidity, tropical fruits hints and persistent finish.

PAIRINGS – Perfect as aperitif or with fish dishes or light entrées, greens, ceasar salad. To try with goat chees crostini and a drop of honey garnish.

ALCOHOL – 13% alcohol by volume.



Toscana Bolgheri

Pondere Conca, 196

NAME – Is the house number of the Podere on via Bolgherese, representing our company center and the focal point for all our activities.

GRAPE VARIETIES – 100% Cabernet sauvignon.

WINE-MAKING – The grapes are hand-

harvested, destemmed, crushed, and fermented with the skin in Tulipes, our concrete tanks - shaped like a Tulip flower, for 7-10 days.

AGEING – About 8 months in concrete tanks.

COLOUR – Intense and brightly red.

SCENT – A fresh, young and captivating wine. To the nose it has exuberant aromas of fruity and vegetable notes which perfectly harmonize in the bouquet.

TASTE – Pleasant ripened red fruit notes, accompanied by a fresh acidity.

PAIRINGS – It pairs well with meat dishes, also spicy ones, or with vegetables and cheeses at different maturing stages.

Its pleasant liveliness makes it ideal to drink it throughout fresh summer meals.

ALCOHOL – 13,5% alcohol by volume.



Toscana Bolgheri

Pondere Conca, Agaponto

NAME – Agapanto from Agapanthus, flower of the Liliaceae family originated in South Africa. The name comes from old Greek “agape” (love) and “anthos” (flower).

GRAPE VARIETIES – Cabernet Sauvignon, Cabernet Franc, Ciliegiolo.

WINE-MAKING – The grapes are hand- harvested, destemmed, crushed, and fermented with the skin in stainless steel tanks for 20 days.

AGEING – About 12 months in wood (tonneaux and French oak barrels of second passage).

COLOUR – Intense and bright red.

SCENT – Prevailing notes of red fruits to the nose.

TASTE – A good harmony and persistence in the mouth even if young and exuberant. Its cherry finish notes make Agapanto a well distinguishable red wine within its appellation.

PAIRINGS – The highest pleasure is its accompaniment with cold cuts, cheeses, game and young red meat cuts, although its softness and balance make it palatable for the whole meal.

ALCOHOL – 14% alcohol by volume.



Toscana Bolgheri

Pondere Conca, Apistos

NAME – Apistos from the ancient greek word ἄπιστος, means incredible. It is our imaginary flower, that does not exist in nature and is therefore for us incredible.

GRAPE VARIETIES – Cabernet Franc 100%.

WINE-MAKING – The grapes are hand-harvested, destemmed, crushed, and fermented with the skin in tanks for 30 days.

AGEING – About 16 months in wood (French oak barrels of first and second passage). Six months in bottle.

COLOUR – Intense and bright red.

SCENT – To the nose it is characterized by elegant

herbaceous varietal notes.

TASTE – On the palate is complex, harmonious and smooth.

PAIRINGS – Great with pasta dressed with white or red meat sauces. Excellent with beef, game, grilled meat and oven baked mince pies.

ALCOHOL – 14% alcohol by volume



WINE

Collection



Toscana Montalcino

Piombaia, Brunello di Montalcino 2016

Grapes:

100% Sangiovese Grosso

Denomination:

Red wine

Vinification:

Steel tanks without temperature control, spontaneous fermentation without adding sulphites with a maceration of 16 day

Color:

Pomegranate red color

Tasting notes:

Hints of crunchy red fruit juice, and dangerous drinkability with agile and dynamic tannins.



Red Wine

Succo di Piombaia BIO

Grapes:

100% Sangiovese Grosso

Denomination:

Red wine

Vinification:

steel tanks without temperature control, spontaneous fermentation without adding sulphites with a maceration of 16 days

Color:

Pomegranate red color with

Tasting notes:

hints of crunchy red fruit juice, and dangerous drinkability with agile and dynamic tannins



Brunello di Montalcino
Piombaia, Brunello di Montalcino 2015

Grapes:

100% Sangiovese Grosso

Denomination:

Brunello di Montalcino DOCG

Vinification:

steel tanks without temperature control, spontaneous fermentation without the addition of sulphites with a maceration of 35 days.

Aging: large barrel of 15 hl and 30hl for 36 months, followed by 1 year of aging in the bottle

Pairing: Game, grilled meat, porcini mushrooms, roasts, aged cheeses



Sicilia
Ferreri, Pignatelli Rosè

COLOUR:

Light pink with hints of copper

NOSE:

Violets, berries and medlar flowers

TASTE:

Elegant and graceful, persistent, consistent on the nose with anise fruity aftertaste

VINIFICATION:

After destemming-crushing, static sedimentation of the free-run must, temperature- controlled fermentation in stainless steel tanks

BOTTLE AGING:

6 months

LONGEVITY OF THE WINE:

8 years



Sicilia
Ferreri, Zibibbo

COLOUR:

Straw yellow with greenish highlights NOSE: Jasmine, cyclamen and rose petals

TASTE:

Full and lively with an aftertaste of peach, apricot, sage, mint and honey

HARVEST PERIOD:

First ten days of September

VINIFICATION:

After soft pressing, static sedimentation of the must and temperature-controlled fermentation in stainless steel

BOTTLE AGING:

6 months

LONGEVITY OF THE WINE:

8 years



Barbera d'Alba
Ca Brusa, Superiore Conca d'Or

Vinification:

red wine with emerged cap with daily pumping over and fermentation controlled temperature, maceration for 15-20 days

Aging:

in small oak barrels for 12 months and in bottles for another 12 months

Colour:

brilliant, ruby red, intense garnet with slightly purple reflections

Nose:

clear, broad with notes of rose, currant, light spice and chocolate

Taste:

full, harmonious , savory with a pleasant and persistent finish.



Barolo

Ca Brusa, Vigna D'Vai Riserva 10 Anni

Vinification:

On the skins, fermentation at a controlled temperature with daily pumping of the must over the cap, and maceration for 30 days

Colour:

Bright, intense garnet red, with slight orangey undertones

Nose:

Clear-cut and expansive, with liquorice, mint and hay

Taste:

Full-bodied, warm and round, with appealing long aftertaste



Barolo Menico
Ca Brusa, Barolo Menico

Vinification:

On the skins, fermentation at a controlled temperature with daily pumping of the must over the cap, and maceration for 10-15 days

Colour:

Bright, intense garnet red, with slight orangey undertones

Nose:

Clear-cut and expansive, with cherries and liquorice, hay and vanilla

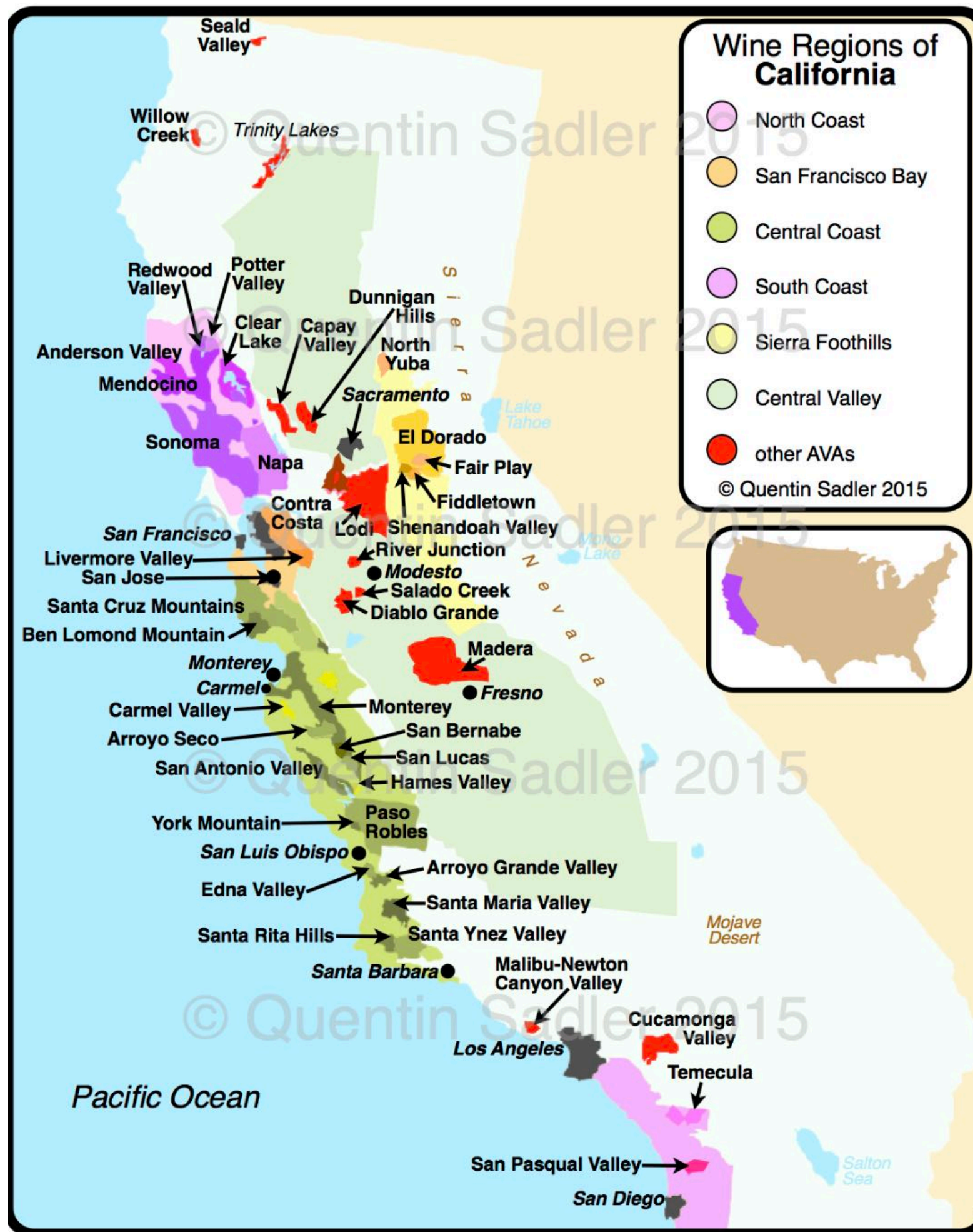
Taste:

Full-bodied, warm and round, with appealing long aftertaste



WINE

Collection





California
Domaine de la Riviere
Next Door Neighbor Chardonnay 2019
Russian River

Domaine de la Riviere, Next Door Neighbor Chardonnay is known for its distinctive characteristics, combining richness and elegance.

Appearance:

Domaine de la Riviere Chardonnay typically displays a pale to medium golden hue in the glass. The wine's appearance is often bright and clear, reflecting the cool climate of the region.

Aroma:

The nose of Next Door Neighbor Chardonnay is characterized by a captivating blend of orchard fruits and citrus. Aromas of ripe apple, pear, and lemon are common, complemented by subtle notes of tropical fruits like pineapple and a touch of floral elements.

Taste:

On the palate, Domaine de la Riviere Chardonnay tends to be rich and well-structured. Flavors of ripe orchard fruits persist, accompanied by a creamy and buttery texture. The wine often undergoes malolactic fermentation and oak aging, contributing to a rounded mouthfeel and notes of vanilla, caramel, and baking spices. However, the level of oak influence can vary among different producers and styles.

Acidity:

One of the hallmarks of Russian River Chardonnay is its balancing acidity. Despite the richness and depth, the wine maintains a refreshing acidity that adds vibrancy to the overall profile.





California
Domaine de la Riviere
2019 Middle Reach Vineyards Pinot Noir
Russian River

Domaine de la Riviere Pinot Noir is characterized by its elegance, complexity, and vibrant fruit flavors. The cool climate of the Russian River Valley creates an ideal environment for growing Pinot Noir grapes, allowing for a longer ripening period and the development of nuanced flavors.

Appearance:

The wine typically exhibits a translucent ruby-red color with hints of garnet at the rim. It is known for its clarity and brilliance in the glass.

Aroma:

On the nose, the Pinot Noir presents a captivating bouquet of red and dark berries such as cherry, raspberry, and blackberry. There might be subtle floral notes, like violets, and a touch of earthiness or forest floor, adding depth to the aroma.

Taste:

The palate of Domaine de la Riviere Pinot Noir is marked by a harmonious balance of fruit, acidity, and silky tannins. Flavors of red berries persist, complemented by hints of baking spices, vanilla, and sometimes a subtle minerality. The wine tends to be medium to full-bodied, offering a smooth and lingering finish.

Structure:

Well-structured and with a refined mouthfeel, the Pinot Noir often showcases our region's signature acidity, providing freshness and aging potential. The judicious use of oak in the winemaking process contributes to the wine's overall texture and complexity.





California
Domaine de la Riviere
Shoshana Rose Of Pinot Noir
Russian River

Appearance:

Shoshana Rosé typically exhibits a delicate salmon or pale pink color in the glass. The hue is often translucent, with a beautiful clarity that reflects the wine's freshness.

Aroma:

On the nose, Shoshana Rosé offers an enticing bouquet of red fruits and floral notes. Aromas of strawberries, raspberries, and cherries dominate, accompanied by hints of rose petals and subtle citrus undertones.

Taste:

The palate of Shoshana Rosé is characterized by a bright and refreshing profile. Flavors of ripe strawberries and cranberries are prominent, with a touch of watermelon and citrus zest adding complexity. The wine is typically dry, with a crisp acidity that provides structure and balance.

Texture:

Shoshana Rosé from the Russian River Valley has a light to medium-bodied texture, offering a silky mouthfeel and a lingering finish. The wine's vibrant acidity contributes to its overall freshness and drinkability.





California

RUSSIAN RIVER VALLEY PINOT NOIR

A blend of two vineyards (47% Hallberg Vineyard and 53% Cloud 9 Vineyard).

Appearance:

This Pinot Noir has deep hues of ruby red color.

Aroma:

Primary aromas of black candied cherries, pomegranate, and rose, giving way to raspberry, sage, herbs, cola, sassafras, and plum.

Taste:

This wine has a soft velvety mouthfeel with a lively, medium-light body and toasted notes on a long finish.

Awarded Best of Class at the Sonoma County Harvest Fair!





California
WILDWOOD VINEYARDS
SAUVIGNON BLANC

Appearance:

This Sauvignon Blanc from Sonoma Valley has a brilliant pale yellow color with green hues.

Aroma:

Its impactful aromas of passion fruit, guava, and lychee give way to stonefruit notes of honied peach, apricot, and nectarine, with a finish of cut grass.

Taste:

Enjoy this crisp and lively white wine with a cheese and charcuterie board, oysters, and fresh picks from the garden.

