

**VIGNERONS**  
*de nature*

Collective of producers

*Welcome to « Vignerons de nature » !*



Our collective 'Vignerons de nature' resulted from the **union of producers** who share the **same philosophy** and **love of their craft** - with the objective of **pooling our commercial and logistical resources** to enable us to focus our full attention on producing our wines.

The goal is to value the work of each and give a **tool** that is **simple**, flexible and rich to our customers, partners.

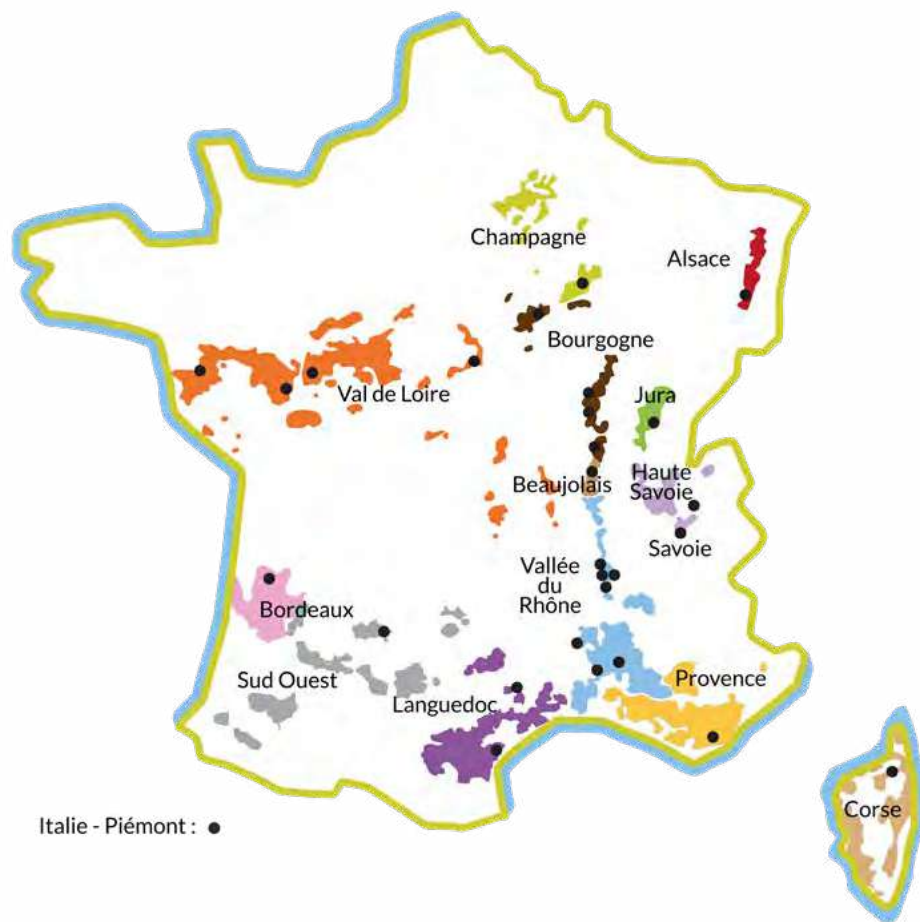
We come together around strong values that are important to us: **belonging, commitment, respect, high standards** and **authenticity**.

All our wines are produced using **organic** or **biodynamic practices** and/or by **wine producers who have a deep commitment to, and respect for, the terroir**.

The syndicate offers **to mix your order**: by buying at direct ex-cellar price, to **optimize transport cost**, to **reduce your inventory**, to **improve your cash-flow**.

We wish you great tastings and a successful life to our collective!

The « Vignerons de nature »



Italie - Piémont : ●

## SUMMARY

### Burgundy - Beaujolais

**Domaine Louis Chenu** - Burgundy / Savigny-lès-Beaune / Choresy-lès-Beaune. ....

**Château de Garnerot** - Burgundy / Mercurey. ....

**Domaine Aimé Blouzard** - Bourgogne / Mâcon. ....

### Jura - Savoy

**Domaine Eric Thill** - Côtes du Jura. ....

### Rhône Valley

**Domaine Jolivet** - St Joseph. ....

**Château de la Selve** - Coteaux de l'Ardèche. ....

**Cros des Calades** - Vin de France (South Rhône Valley). ....

**Domaine Mouriesse Vinum** - Châteauneuf-du-Pape. ....

**Domaine Duseigneur** - Châteauneuf-du-Pape / Lirac / Côtes du Rhône. ....

### Provence - Corse

**Domaine Nicolas Mariotti Bindi** - Patrimonio. ....

### Languedoc

**Mas des Caprices** - Corbières / Fitou / Rivesaltes. ....

**Mas Lasta** - Terrasses du Larzac. ....

### South-West

**Château Les Croisille** - Cahors. ....

**Château de Mayragues** - Gaillac. ....

### Bordeaux

**Domaine Jean-Yves Millaire** - Canon Fronsac / Fronsac / Bordeaux. ....

### Loire Valley

**Domaine Bonnet-Huteau** - Muscadet Sèvre et Maine. ....

**Domaine de l'Enchantoir** - Saumur-Puy-Notre-Dame. ....

**Domaine M. & S. Bouchet** - Vin de France (Saumur). ....

**Domaine de L'R** - Chinon. ....

**Domaine François le Saint** - Sancerre. ....

### Brewery

**Les Acolytes** - Luzech, Lot. ....

### Ciders & perries

### Spirits

**Liqueurs Granier** - Liqueurs (Annecy). ....

**Distillerie Entropie** - Gin / Vodka (Vercors). ....



## DOMAINE LOUIS CHENU PÈRE & FILLES

*Burgundy / Côte de Beaune*



Louis Chenu Père & Filles is a family estate located in Savigny-les-Beaune in Burgundy. The family has been growing vines and ageing wines for five generations. The domain's first vineyard parcels were purchased in 1914 and are now cultivated by Louis with the help of his wife and daughters. They are committed to respecting the vineyards, producing high-quality wines and welcoming visitors to their cellars. Juliette and Caroline have been a part of the team for several years now and play an integral role in developing and optimising the quality of the domain's wines.

All of the vines are planted in the commune of Savigny-les-Beaune, in the Côte de Beaune. They mainly produce Savigny-les-Beaune Premier Cru wines (Aux Clous, Les Hauts-Jarrons, Les Lavières and Les Talmettes) as well as a very rare white wine from Savigny-les-Beaune Village. All the domain is organic since 2015's harvests.

### Viticulture and vinification

Throughout the seasons, the family work together growing the vines (pruning, burning vine shoots, tillage, lifting the shoots, trimming, treatments and green harvesting) and ageing the wines (filling, racking, fining). The harvests are carried out by hand and last for around a week. Traditional vinification methods are used: The grapes are de-stemmed, crushed, macerated at cold temperatures for several days and the cap punched down on a daily basis. Fermentation takes place naturally and the vinification temperatures are quite low. The wines are vatted for around 2 weeks before being aged in the cellars for 18 months. The white grapes are pressed immediately after the harvest. The juices are settled and taken to the cellars where the alcoholic fermentation takes place in oak barrels.



### The red wines

**Bourgogne:** 100% Pinot Noir. Coming from three different plots of vines: "Les Boutières" is clay-limestone and quite deep. The two other plots, "Les Chevières" and "Les Périères" are stonier and poorer. 55 year old vines, manual harvest. Vinification with native yeasts. Harvest 100% destemmed, grapes crushed and punched. Several pumping overs during vatting (10 days). Cuvée aged in vats, neither filtered nor fined. Ruby color with a pretty shine. Wine very marked by red fruits, with predominant notes of blackcurrant. A supple and delicate wine of pleasure.

**Savigny-lès-Beaune « Vieilles Vignes »:** A blend of five small parcels aged between 30 and 60 years. Aged in vat for 12 months. Enjoy this Savigny in its youth to appreciate its delicate, fruity character. It can also be bottle aged for a few year. WE - 90/100, Vinous - 88/100, JR - 16/20

covered with shallow (30cm) pebbly brown soils. It is highly aromatic in its youth and evolves towards distinctive aromas of smoke and gun flint with age, characteristic of the terroir.

WE - 90/100, JR - 16.5/20

**Savigny-lès-Beaune 1er cru « Aux Clous »:** Clous is a synonym for Clos. This cru lies half-way up the hillside and is composed of several different soil types with deep red earth on the upper levels and pebbly soils on the remaining three-quarters. The hillside enjoys a perfect southern exposure. A very pleasant, soft and charming red wine with good colour. Less structured than « Les Lavières » and with less cellaring potential, it offers a very feminine style and aromas of violet.

WE - 91/100, Vinous - 91/100

**Savigny-lès-Beaune 1er cru « Les Talmettes »:** The soil is composed of sandy marls whilst the upper part of the hillside is made of iron-rich oolitic limestone. A very delicate, fruity and aromatic wine with a « lacy » structure and light body. Over time it develops attractive red fruit aromas on the palate and becomes less dense in hue.

WE - 92/100, JR - 16.5/20

**Savigny-lès-Beaune 1er cru « Les Hauts Jarrons »:** Les Hauts-Jarrons (Jarrons meaning tree branches) is situated in the middle of the hillside and is planted in deep, sandy soils. Very full-bodied and tannic with good aromatic potential, although quite closed in its youth. It requires a few years of age before it shows its full potential and is very well-suited to bottle ageing.

WE - 92/100, JR - 16/20

**Chorey-lès-Beaune « Les Beaumonts »:** This plot is one of the finest vineyards of the village of Chorey which, because of its location in the plain, has no first growth. The floor consists of Chorey limestone marl alluvium, on a stony bottom. This wine is marked by freshness and fruit (red berries). Balance is very interesting what is typical of the vintage.

JR - 15.5/20

### The white wines

**Bourgogne « Les Bruchots »:** It comes from a 30-year-old parcel of vines called Les Bruchots. This parcel is located in the direction of the Hautes Côtes de Beaune, slightly higher up. The soil is very stony and clay-limestone in nature. Alcoholic and malolactic fermentation is carried out in old oak barrels of 2 to 4 wines.

Vinous - 90/100

**Bourgogne aligoté:** A light yet well-structured wine known for its fresh and lively character. The nose is remarkably fruity. Ideally enjoyed in its youth and well-suited to those looking for a wine to drink now.

**Savigny-lès-Beaune « Les Saucours »:** This wine is produced in white, predominantly marly soils. Only 5% of the Savigny vineyards are planted with white varieties (mainly Chardonnay). Aged in barrels from Damp (15% in new barrels). This is a well-structured, dry and well-rounded wine with an attractive greenish-gold colour. Chardonnay is the main variety in the blend and brings aromatic intensity and finesse. The Pinot Blanc (around 10 %) lends it its oily character.

Vinous - 91/100, JR - 16/20





# CHÂTEAU DE GARNEROT

*Burgundy / Mercurey*



The story of the Château de Garnerot is not one about returning to family roots, but rather one about Renaissance... Alexia Russo and Caroline Fyot, after pursuing an international career in the luxury industry for one and in insurance for the other, needed to reconnect with nature and fulfil a childhood dream - creating a wine estate. After obtaining their Professional Agricultural Certificate at the Lycée Viticole de Beaune and completing their internships in Côte de Nuits and Côte Chalonnaise, their first vintage was born in 2018.

They chose Burgundy, the Côte Chalonnaise and the Château de Garnerot to create their estate due to its deep historical roots in the winemaking tradition. Property of the 18th century, major place of the Côte Chalonnaise in the village of Mercurey, the Château de Garnerot has hosted for several years the "Saint Vincent Guilde", the "Grands Jours de Bourgogne", the "Saint Vincent Tourmente", as well as many other wine events. This is the reason why they decided to develop a tourism, leisure and activity hub based on oenology, wine and flavors of Mercurey.

Alexia and Caroline farm 6 hectares of land, mainly in Côte Chalonnaise and Côte de Beaune. Organic farming is a necessary condition for working in accordance with their convictions but also for respecting the terroirs. They choose to farm high potential vineyards: old rootstock selection, soil quality and plot orientation. Each plot produces a specific cuvée. From Aligoté to Premier Cru, they take the same care and the same attention to their vines and wines. Working in the spirit of biodynamics, they plan to be certified by Biodyvin.



## *The red wines*

« **Terres de Garnerot** »: **AOP Bourgogne**: 100% Pinot Noir. The vineyard is oriented to the East and to the West. Manual harvesting and sorting, aging in oak barrels for 10 to 12 months at Château de Garnerot. Cherry red color with ruby red reflections. The nose shows notes of raspberry, blackcurrant, licorice and aromas of violet. The mouth is luscious with crisp tannins. The fresh and saline finish is accompanied by aromas of licorice and pepper.

« **Clos Margot** »: **AOP Bourgogne Côte d'Or**: 100% Pinot Noir. Plot located at Chorey-les-Beaune. Manual harvesting and sorting, aging in 500 litres oak barrels for 15 months at Chai Garnerot. Cherry red color, deep ruby red reflections. The nose is on cherry, blackcurrant, blackberry shaded with rose petals. Supple and delicate mouth, fine tannins, pulpy and fruity towards a fresh and light finish. A great Burgundy in limited edition! Gold medal at the Feminalise World Wine Competition 2020.

« **Mercury** »: **AOP Mercurey**: 100% Pinot Noir. Plot located next to the castle in the village of Mercurey. Manual harvesting and sorting, aging in oak barrels for 15 months at Château de Garnerot. Vines aged 45 years. Very beautiful Mercurey, garnet red robe with blue reflections. The nose shows raspberry, cherry, a crunchy fruit. Great richness of body and fruit, fleshy roundness.

« **Roc Blanc** »: **AOP Mercurey**: 100% Pinot Noir. Plot facing South-East in the village of Mercurey. Manual harvesting and sorting, aging in oak barrels for 12 to 14 months (30% in new barrels) at Château de Garnerot. Cherry red color, with ruby red reflections. The nose reveals notes of raspberry, blackcurrant, licorice and black cherry. The mouth is pulpy with crunchy tannins. The

fresh salty finish is accompanied by tobacco and cocoa flavors.

« **Vignes Franches** »: **AOP Beaune 1er Cru**: 100% Pinot Noir. Plot located at Beaune next to the renowned Clos des Mouches. Manual harvesting and sorting, aging in oak barrels for 18 months at Chai Garnerot. A bright and lively robe: what a beauty! The aromas of this beautiful Beaunoise evoke black fruit (blackcurrant, blackberry), red fruits (cherry, redcurrant), undergrowth, humus and with age, truffle leather and spices. Wine tasteviné at the 105th edition 2020.

« **Clos Voyens** »: **AOC Mercurey 1<sup>er</sup> Cru**: 100% Pinot Noir. 0.5ha plot. Clay-limestone soil. Manual harvest. Native yeasts. Pre-fermentation maceration for several days. Natural extraction without punching down. Aging for 16 to 18 months in barrels (20 to 30% new barrels). With a fairly soft ruby color, this wine presents a real elegance with supple tannins and a pleasant freshness. The deliciousness is provided by an already well-marked fruit, with beautiful harmony.

« **Saint Mard** »: **AOC Bourgogne Côte Chalonnaise**: 100% Pinot Noir. Vines 40 years old. Clay-limestone and granite soil. Long pre-fermentation maceration, traditional vinification. Aged 12 months in barrel. 10% new barrels. Parcel vinified and matured separately. Unfiltered to preserve all the fruit of the Pinot Noir.

« **En Boeuf** »: **AOC Pommard**: 100% Pinot Noir. Vines 40 years old. Clay-limestone soil. Organic viticulture but not certified. Long pre-fermentation maceration. Aged in barrel for 14 months. Black fruit on the nose, with hints of blackberry and bilberry. On the palate, there are aromas of black fruit, but also spices with pepper. A hint of animal accompanies the turn. This is a complex wine, and you'll appreciate the great length of this Pommard!

## *The white wines*

« **Sur le Château** »: **AOP Bourgogne Côte Chalonnaise**: 100% Chardonnay. Plot located on the slope in Mellecey. Manual harvesting and sorting, aging in oak barrels (500L) for 10 months at Chai Garnerot. Pale yellow color, silver reflections. The nose is marked with notes of hawthorn flowers, lemon, fresh grapes, with hints of honeysuckle, pepper, brioche, iodine. Fruity and freshy palate with a fresh saline and slender finish, with licorice aromas.

« **Les Louères** »: **AOP Bouzeron**: 100% Aligoté. Plot located on the terroirs of Bouzeron. Manual harvesting and sorting, aged in oak barrels (demi-muids) for 12 months at Chai Garnerot. Gourmet white wine with a beautiful gold robe. The nose reveals acacia, white flowers with a touch of exotic fruits. The mineral aromas blend perfectly with notes of citrus, honey and a slight touch of hazelnut. The richness of the terroir of this plot brings roundness and length.

## *The crémants*

« **Renaissance** »: **Blanc Brut - AOP Crémant de Bourgogne**: Pinot Noir, Chardonnay and Aligoté. Manual harvesting and sorting. Aging 12 months on slats then setting on tips in gyro-pallets at Chai Garnerot. Sold at least 2 months after disgorging. Lemon gold color, dense foam but not too persistent. The bouquet combines the finesse of white flowers and the delicacy of marzipan and brioche bread. On the palate we find a mixture of vinosity and crunchiness.

« **Vénus** »: **Blanc de Blancs Extra Brut - AOP Crémant de Bourgogne**: Chardonnay and Aligoté. Manual harvesting and sorting. Aging 24 months minimum on slats then setting on tips in gyro-pallets at Chai Garnerot. Sold at least 2 months after disgorging. Sparkling green gold robe, a fine generous and persistent bubble. On the palate, the fine flavors of citrus fruit and white flowers (honeysuckle, acacia,...) blend harmoniously.



# DOMAINE AIMÉ BLOUZARD

*Bourgogne / Mâcon, Bourgogne*



In 2016, Rémi Desmaris, - a young winegrower - took over the 5 hectares of vines from his maternal grandfather. In homage to this one, he gives his name to the old barn, which then becomes the Domaine Aimé Blouzard. In 2018 starts the marketing of the first bottles.

Today, the estate has extended and now represents 9.5 hectares in organic farming. Rémi -concerned about its environment- works his vines daily in the principles of sustainable agriculture.

Three different grape varieties are cultivated: Pinot Noir, Chardonnay and Gamay. Rémi and his team are focusing on respecting the environment and their impact on it by setting up the maximum biodiversity in and around their plots.



## *The white wines*

« **Les As** » **AOC Mâcon-Péronne**: This cuvée highlights a lieu-dit called : « les As », Located on the heights of Peronne, this plot of 47 ares has a great exposure. The ground is mainly composed of

flint and firestone. The grapes, after pressing are vinified and aged on lees in oak barrels (from 10 to 5 wines) for a year. No filtration before bottling. This cuvée combines roundness, aromas of white-fleshed fruits and freshness while keeping a nice tension representative of the plot terroir.

« **Mâcon-Péronne** » **AOC Mâcon-Péronne**: 100% Chardonnay. This white wine is made from three plots: the first planted in the 1990s and the other two are the oldest plots of the estate, one of which was planted in 1935. Vinification with indigenous yeasts and sulphites. Floral and fresh nose. Good attack on the palate, round and fresh with citrus notes.

## *The red wines*

« **Bourgogne rouge** » **AOC Bourgogne**: 100% Pinot Noir. Plot of 75 ares planted in the 1980s. First cuvée presented in 2019, this wine allows a full expression of the Burgundian terroir in all its different flavor nuances. Vinification with indigenous yeasts and sulphites. Nose of black cherry, melted oak. Silky tannins on the palate.

« **La vache qui tâche** » **AOC Mâcon-Péronne**: 100% Gamay, vatting for 21 days in whole bunches. This cuvée highlights the grape variety and its aromas of red fruits, aged in old oak barrels (10 months) in order to bring roundness and suppleness to the wine.

« **La vache qui tâche** » **AOC Bourgogne**: 100% Pinot noir. Vatting for 21 days in whole bunches. This cuvée highlights the grape variety and its aromas of red fruits, aged in old oak barrels (10 months) in order to bring roundness and suppleness to the wine.

## *The crémant*

« **Crémant de Bourgogne** » **AOC Crémant de Bourgogne Brut**: 100% Pinot Noir. Plot of 75 ares planted in the 1980s. First vintage in 2019, this one is made from Pinot Noir which brings vinosity, structure and finesse. These characteristics generally are assimilated to the crémants de Bourgogne blanc de noirs. Vinification with indigenous yeasts and sulphites.





## DOMAINE ERIC THILL

*Jura*



Eric has always had a wine streak for as long as he can remember. He hails from a family of wine growers and grew up at the base of the Schlossberg! He came from the Haut-Rhin in the Jura in 2007 with his wife after completing his studies in Dijon. They fell in love with this region and started from scratch. They built the entire domain with the exception of a 2,76-ha parcel they had purchased.

The vines are grown organically and certified by Ecocert since 2015. The domain also looks to biodynamic, just as soon as it is fully structured. In 2017, the domain reached 5,8 ha. In the vines, only 1 out of every 2 rows is weeded, with disbudding and desuckering.

### The terroirs

The vines were planted between 1976 and 1984 in four different locations:

Les Grandes Vignes (marlstone, western exposure) including 1 ha of Chardonnay and 1,2 ha of Savagnin and 60 ares of Poulsard

Sur Montboucon (clay-limestone, southern exposure) including 1,8 ha of Chardonnay

Les Molates (yellow and blue marlstone, western exposure) including 40 ha of Chardonnay

Les Longes Combes (deep clay) including 31 ares of Pinot Noir



### The red wines

**Poulsard** : The vines are 40 years of age, West-facing, red, grey and brown marlstones. Fermentation of 21 days in carbonic maceration, 2 pump-overs in order to avoid reduction. Fermentation temperature maintained at 18°C to conserve the fruitiness. No added products interfere with the microorganisms.

**Pinot Noir** : The vines are 35 years of age, grey and brown marlstones with some shales and limestone screes. Harvest is completely de-stemmed. Fermentation of 30 days in carbonic maceration. No added products.

**Mosaïque**: 1/3 Poulsard 1/3 Pinot Noir 1/3 Trousseau. Vines 7 years old on iridescent grey-blue-red-yellow marl, chalky clay and silty clay. Whole bunches vatted for 14 days. Aged for 6 months in stainless steel vats. Well matured, with good acidity.

### The jopped-up wines

**Savagnin Cuvée Romane**: Yellow and grey marlstones, West-facing. Vinification: Indigenous yeasts, no malolactic fermentation in order to preserve freshness. Sur-lie aging for 10 months before bottling.

**Les Molates**: Chardonnay and Savagnin. Soil has a majority of blue and grey marls, exposed west. The wine has been aging on lees for 9 months in tank.

**Chardonnay Les Grandes Vignes**: Grey and yellow marlstones, West-facing.

Indigenous yeasts, no malolactic fermentation to conserve freshness. 10 months aging on lees prior to bottling.

**De marne et d'argile**: Blend of Chardonnay parcels aged from 40 to 50 years on a marl and clay soil. Vinification and aging 16 months on lees.

### The oxydative wines

**Vin Jaune**: Savagnin on Grises marl of Lias. Manual and carefully sorted harvest. Aging 6 years and 6 months under veil.

**Chardonnay Préfleur**: The vines are approximately 50 years of age, South-facing, clay-limestones soils. Vinification: Indigenous yeasts, casking at a density of 1020, final stages of fermentation and malolactic fermentation in barrels. Topped for two years.

**Chardonnay Sur Montboucon Bis**: Wine from Chardonnay on clay-limestone soils with no added sulphur. Manual harvest. 18 months ageing on lees.

### The crémants

**Crémant du Jura Rosé** : 95% Poulsard, 5% Pinot Noir. Traditional method. Plot of 20 ares, vines 50 years old. Soil of gray marls. Vinification without added sulfur and one day of maceration. Aged for 72 months on slats. Aging potential of 5 years after disgorging.

**Crémant Brut nature Adrian**: The vines are approximately 50 years of age, South-facing, clay-limestone soils. Indigenous yeasts. Disgorging after 21 months with no added sulphur or liquor.

### The regional specialties

**Liqueur de Chardonnay**: Yellow and grey marlstones, West-facing. The Chardonnay is mutated with homemade liquor from the wine distillation. Aged for 6 months in tanks. Ample mouth, suave and fruity with a refreshing finish. Ideally served as an appetizer, or with a dessert.

**Y'en aura pas pour tout le monde (vin de liqueur rosé)**: Pinot Noir and Poulsard macerate for 2 days, with no fermentation. Composed of 50% Fine for finesse and 50% Marc for its power.

**Vinum paleas (vin de paille)**: The vines are approximately 50 years of age, South-facing, clay-limestone soils. All grape bunches are picked at 13.5%. The grapes are stored in clayette. 2 months later, the grapes reach 24° potential alcohol. Pressed for 6 hours, settling in the tanks for fermentation. Indigenous yeasts with no fining or filtering.





## DOMAINE JOLIVET

### *Rhône Valley / Saint Joseph*

Situated in the northern Rhône valley, in the heart of the historical Saint-Joseph appellation, the domain's first harvests were in 2014. Following several years spent working in France and abroad, Bastien Jolivet decided to return to the family business and join forces with his father. They stopped selling on their grapes and began to produce their own wine. The domain currently has 11ha of vines in Saint-Joseph red and white.

The vines are planted on south/southeast-facing hillsides with stone walls to keep the earth in place. The Syrah varietal thrives in these granite soils and the vineyards are cultivated almost entirely by hand. The domain aims to produce wines that are as well-balanced as possible and believe that this work begins in the vineyards. The grapes are carefully handled in the winery with traditional temperature-controlled vinification in stainless steel vats for maximum extraction. The ageing and malolactic fermentation are carried out in barrels.



### *The red wines*

« **1907** » **Saint Joseph rouge**: 100% Syrah from an old selection massale, only produced on the best vintages. 4 barrels production. Terroir: Exposed Southeast on granite. Harvested on best maturity, 7°% whole clusters, 21 days maceration in stainless steel tank, 2 daily pumps over and pipeages before press. Malolactic maceration in barrel and aging for 14 months.

« **L'Instinct** » **Saint Joseph rouge**: Produced from the domain's 10 Saint-Joseph parcels. Each parcel is vinified and aged separately and then blended before bottling. For the first vintage, the domain decided to make just one wine, with each terroir bringing its own distinctive character to the blend. The wines are aged between 12 and 14 months. The nose opens up with aromas of spice and violet. The palate offers smooth, delicate tannins, good balance and a nice tannic structure. **WA - 93/100, JR - 15/20**

« **La Cuvée de Louis** » **Vin de France**: Composed of young Saint-Joseph vines and vines planted in granitic sands just a hundred metres from the Saint-Joseph appellation. The yields are controlled and the vines are cultivated in the same way as the Saint Joseph. This wine is dominated by notes of crushed strawberries and offers good volume and an elegant finish. **WA - 90/100**

### *The white wines*

« **La Clef de Sol** » **Saint Joseph blanc**: 95% Marsanne co-planted with a small amount of Roussanne. The vines are aged between 40 and 50 years. The grapes are pressed and placed in barrels directly after settling. The harvests take place quite early in order to conserve the acidity in the Marsanne, counteract its strength and give the wine balance. Bright yellow in colour with greenish tints. After a few swirls in the glass the nose develops aromas of white flowers and dried nuts such as almonds. The palate shows good volume, balance and a long and very complex finish. Enjoy within 3 years to appreciate the primary aromas of white flowers. Age longer to allow the tertiary aromas to develop such as honeyed notes from the old Marsanne vines of the Northern Rhône.

« **La Cuvée de Louis** » **Vin de France**: Composed of 40% Viognier, 40% Roussanne and 20% Marsanne planted on Saint Joseph at an altitude of 300m on a terroir of granite arenas only. Yield of 45hl/ha. Very late harvest due to the altitude but full phenolic maturity due to the wind which keeps the grapes healthy. Total destemming. Fermentation of about fifteen days in stainless steel tanks. Ageing of 6 months in old barrels and stainless-steel vats.





# CHÂTEAU DE LA SELVE

*Rhône Valley / Coteaux de l'Ardèche*



The Château dates back to the 13th century and was originally a fortified house on the boundary to the French Empire and then the French kingdom. Over the centuries it became an agricultural holding. This beautiful residence was then purchased by Benoît's parents in 1990.

In 2002, just after graduating from the Beaune viticultural college, Benoît's dream came true when he created an estate in the south of Ardèche. He was convinced of the terroir's potential with its scorching sun and cool nights, wild landscapes and limestone soils rich with aromas of scrubland, humus and truffle.

Benoît and his wife Florence use organic and biodynamic methods in order to protect the environment and allow the terroir to fully express itself. They seek to breathe life into the soils and the vines and strive to produce increasingly pure wines.



## *The Confidentielles*

**Florence:** A red wine for cellar ageing with remarkable purity and elegance.

Syrah, Grenache, Cinsault and a touch of Viognier. The grapes are sorted individually in order to select only the very best from the Serre de Berty parcels - Vinification in open barrels - Very long vatting periods - Indigenous yeasts - No mechanical interventions - Aged for 18 months in 228 litre Burgundy casks - Non-fined and non-filtered.

**L'audacieuse:** A rosé for cellar ageing and gastronomy with plenty of strength and freshness. Syrah, Grenache, Cinsault, Viognier. Indigenous yeasts-the only mechanical intervention is in the press - Vinification and ageing on lees for 6 months in Burgundy barrels - Non-fined and non-filtered.

**Madame de:** 100% Viognier Dry wine for cellar ageing, made from a selection of the best grapes from a limestone terroir. Indigenous yeasts - The only mechanical intervention is in the press - Vinification and ageing on lees for 6 months in Burgundy barrels - Non-fined and non-filtered.

**Solera MMXI:** 100% Viognier Sweet white wine (90g/l sugar), sweet yet fresh.

The Viognier grapes are harvested at the ripeness levels for a dry white wine and then the fermentation is stopped by the addition of an organic spirit. This wine is aged according to a traditional method that consists of blending very old and young vintages to achieve a timeless style. The ageing began in 2011.

## *The cuvées Terroirs*

**Berty:** Red wine intended for cellar ageing. 50% Syrah, 30% Grenache, 20% Cinsault. Syrah and Grenache: Scrubland composed of 60% limestone and 40% clay soils. Cinsault: Scrubland

composed of 60% sandstone and 40% clay. Low yields of 30 hl/ha - Long vatting periods of 6 to 8 weeks-Indigenous yeasts - Aged for 18 to 24 months in 228 litre Burgundy casks and 160-litre amphora - Non-fined and non-filtered.

**Beaulieu:** Red wine intended for cellar ageing. 60% Cabernet Sauvignon, 30% Grenache, 10% Cinsault. Cabernet: 85% clay and 15% limestone. Grenache and Cinsault: Scrubland composed of 50% limestone and 50% clay. Low yields of 35 hl/ha - Long vatting periods of 6 to 8 weeks - Indigenous yeasts - Aged for 18 to 24 months in 228 litre Burgundy casks and 160-litre amphora - Non-fined and non-filtered.

**Maguelonne:** A mineral, fruity rosé - 40% Grenache, 40% Cinsault, 20% Syrah. Scrubland composed of 60% clay and 40% limestone. Low yields of 40 hl/ha-indigenous yeasts. Direct Pressing and aged on fine lees in concrete vats. Non-fined and lightly filtered.

**Saint Régis:** Dry white 100% Viognier - 30 to 50cm of clay covered with 100% sandstone. Low yields of 40 hl/ha-Indigenous yeasts. Aged on fine lees in concrete vats - Non-fined and lightly filtered.

## *The cuvées Domaine*

**Petite Selve red:** This is a friendly wine - 40% Cinsault, 40% Grenache, 20% Syrah, Grenache and Cinsault planted in bush with 60% clay and 40% limestone - Syrah planted on plain with 0,5 to 1,5m clay and limestone plates. Low yield 40 hl/ha - 20 days maceration - Natural yeasts - Unfined.

**Petite Selve white:** Between fruit, freshness and tension, 100% Viognier - Harvest at the start of maturity, direct pressing, fermentation with indigenous yeast in small concrete vats - Aging 4 months in concrete vats on fine lees.





## CROS DES CALADES

*Vin de France / South Rhône Valley*



Cros des Calades - based in Grospièrres - is a new cellar created by Florence and Benoît from the Château de la Selve. The grapes are vinified organically and in conversion from 5 different domains located a few kilometers away from the estate in the South of the Rhône Valley.

They are keen to carry the same philosophy as on the Château de la Selve - respect for the terroir, minimalist intervention in the cellar - for a search of purity and freshness in their wines.

These 'pleasure' and 'easy drinking' wines perfectly complement the range of the historical estate with red, white and rosé wines, a classic Pet Nat' and a rosé Pet'Nat'.



### *The domain wines*

**Nia:** 75% Syrah, 25% Grenache - Vines of 30 years on average. Organic farming. Fermentation with indigenous yeasts. Vatting for 40 days in 100hl wood truncated tank punctuated by a daily pump-over. Unfined and unfiltered. Aged 12 months in 100 hl wood truncated vat.

**Azé:** 50 % Grenache, 30 % Syrah, 20% Cinsault - Vines of 30 years on average. Organic farming. Fermentation with indigenous yeasts. Vatting for 20 days in stainless steel tank punctuated by a daily pump-over. Unfined and unfiltered. Aged 6 months in stainless steel tank.

**Béline:** 50 % Viognier, 30 % Sauvignon Blanc, 10% Grenache Blanc, 10% Ugni Blanc - Vines of 30 years on average. Organic farming. Direct pressing. Fermentation with indigenous yeasts. Unfined and light filtration. Aged 6 months on fine lees.

### *The orange wine*

**Dolmen:** 50% Sauvignon blanc, 50% Viognier - Vines of 30 years on average. Fermentation with indigenous yeasts. Maceration for 20 days in stainless steel tank punctuated by a daily pump-over. Unfined and unfiltered. Aged 6 months in stainless steel tank.

### *The Pet Nat'*

**Auriana:** Rosé - 40 % Grenache, 30% Cinsault, 30 % Syrah - Vines of 30 years on average - Bottled during the fermentation at 1002 Density point on 26/09/2023. Aged for 6 months in bottle on

fine lees and disgorged in April 2024.

**Pavon:** White - 40 % Viognier, 30% Roussanne, 30 % Sauvignon Blanc - Vines of 30 years on average - Bottled during the fermentation at 1002 Density point on 21/09/2023. Aged for 6 months in bottle on fine lees and disgorged in April 2024.

### *Gavèl & Ballon*

Vines of 30 years on average - Fermentation with indigenous yeasts. Unfined and light filtration. Aged 6 months on fine lees in stainless steel tank.

**Ballon red :** Grenache, Syrah, Cabernet Sauvignon // **Ballon rosé :** Grenache, Syrah, Cinsault  
**Ballon white :** Grenache, Chardonnay, Rolle // exists in 75cl, 3L, 5L and 10L.

**Gavèl** is available in 4 varieties: Chardonnay, Sauvignon, Syrah, Cabernet-Sauvignon.





## DOMAINE MOURIESSE VINUM

*Rhône / Châteauneuf-du-Pape*



DEMETER ECOCERT

Serge Mouriessé has always lived by the conviction that a wine must be a perfect reflection of its terroir and true to its origins. He has stayed loyal to this ethos, from his early studies of the soils of Pomerol and St Emilion 35 years ago whilst attending oenology school, right through to studies carried out last year when he purchased some vine parcels on the right bank of the Rhône.

In late 2007 he bought the first parcel in the Châteauneuf-du-Pape AOC and has continued to expand his holdings ever since. The domaine currently covers 2.5ha (in Châteauneuf-du-Pape and the right bank of the Rhône, in the Gard region). He shares this "adventure" with his wife Brigitte. The vineyards are grown using sustainable practices and natural, organic fertilisers, with no chemical weed control and no synthetic pesticides or fungicides.

Regular ploughing ensures that the soils remain well aerated and encourages microbial life. The majority of vines are old and very old vines. Manual harvests with rigorous sorting, respectful vinification and ageing practices in line with the specific needs of each vintage.

Each wine represents this quest for an honest expression, from the choice of the optimum harvest date to the composition of the final blend and bottling.



### *AOC Châteauneuf-du-Pape*

#### **Cuvée Tour d'Ambre, Châteauneuf-du-Pape**

A tribute to the iconic part of their house situated at the top of the village of Châteauneuf-du-Pape (which houses the Société de Conseil Oenologique and the tasting school). Composed of 100% Grenache old vines situated in the same area as the « Valori » appellation. It offers a pure expression of the fruit, an elegant aromatic complexity and a deep, warm character that can only be achieved in such a unique terroir.

DECANTER - 94/100 RVF - 17,5/20

### *IGP Gard*

Although the wines come from vines classified as AOC Lirac, they do not come under the appellation because of the grape varieties making up the cuvées. However, the IGP Gard label

allows them to be 'anchored' in their region. These parcels are all located in the commune of St Genies de Comolas, on the right bank of the Rhône, opposite the AOC Châteauneuf-du-Pape.

« **La Mirœnière** » **IGP Gard** : from « Mirer » which signifie watch and « roenièr » Rhône... is available in white and red.

#### **La Mirœnière white, IGP Gard**

The « Mirœnière » is made from Clairette old vines planted on a terrace composed of ancient sands and small pebbles. Deep clay subsoil. Tasting notes: Pale in colour with delicate floral aromas, white flowers and a touch of citrus.

#### **La Mirœnière red, IGP Gard**

This is the first vintage of the red «Mirœnière». Made from 100 % Grenache old vines on a sandy terrace covered with smooth pebbles on a deep clay subsoil, situated alongside the Clairette. Tasting notes: A distinctive and powerful wine with aromas of stone fruits, spice and roasted notes. It is currently being aged, partially in demi-muids (600l casks) made from oak from the Fontainebleau forest.

#### **Agapanthe, IGP Gard**

The blue colour of the Agapanthe flower evokes the blue reflection on the skins of ripe Grenache grapes. A 'declaration of love' to this grape variety! The vines come from a terroir of sand and pebbles, and benefit from a cool microclimate due to the proximity of the Rhône below. 100% Grenache, hand-harvested and vinified in whole bunches. Short maceration lasting 11 days, followed by 6 months' maturing in stainless steel vats. Subtle aromas of red and black fruit with floral notes are expressed in a delicious combination of fine grain and minerality. Delicious as an aperitif and easily shared at the table from starter to dessert.





# DOMAINE DUSEIGNEUR

*Rhône / Châteauneuf-du-Pape, Lirac, Côtes du Rhône*



BIODYVIN ECOCERT

Hailing from a family of winemakers, settled in Saint Laurent des Arbres, on the other side of the Rhône, Bernard Duseigneur took charge of the Domaine in 2002. After an investment banker experience in the City, he reconnected with my Mediterranean roots by continuing his father's and brother's work, Jean and Frédéric, before pitching his tent on the left bank of the Rhône in Châteauneuf-du-Pape!

Contrary to popular belief, the terroir of Châteauneuf-du-Pape is not exclusively made of big orange pebbles! There is a wide variety of soils: red clays, limestone pebbles, sandstone sands of marine origin or deeper loams from the banks of the Rhone.

Owning a great terroir is important but not sufficient to producing great wines.

In order to achieve this, Bernard and his team enhance the vitality of the soil by favouring a flora and a fauna that mobilise the trace elements and allow the symbiosis between the plant and the soil. Enriching the vitality of the soil aims at respecting the natural elements, maintaining the organic integrity of the terroir while expressing its potential in every vintage. «Seizing the opportunity that nature gives us; that is the essence of biodynamics for me» says Bernard.



## The red wines

**Châteauneuf-du-Pape « Le Songe de Catherine »:** 100% Grenache-vines of an average of 60 years old - average yield of 25hl/ha-40% of whole clusters - fermentation with indigenous yeasts for a 4-to-5-week maceration in concrete tanks under 24 months in French oaked demi-muids. *Jeb.D. - 95/100*

**Châteauneuf-du-Pape « Catarina »:** 100% Grenache – vines of an average of 60 years old - average yield of 25hl/ha - 30% of whole clusters - fermentation with indigenous yeasts for a 4-to-5-week maceration in concrete tanks under 12 months in French oaked demi-muids.

*Vinous - 93/100*

**Châteauneuf-du-Pape « Matteo »:** 80% Grenache, 20% Syrah - hand-picked - natural yeasts - 21 to 30 days maceration - ageing half in concrete tanks, half in oak barrels for 12 months.

*Vinous -93/100*

**Lirac « Antarès »:** 60% Grenache, 40% Mourvèdre. Vines of an average of 50 years - destemmed grapes - traditional maceration with natural yeasts - the Grenache is aged in cement tank - the Mourvèdre is aged in French oak (demi-muids) for 12 months. *Jeb.D. - 92/100*

**Côtes-du-Rhône Villages « Odysée »** 80% Grenache, 20% Syrah, the vines aged 30 years. The

vineyard is planted on the alluvial terraces and the north-facing hillsides of the appellation, the soil is dominated by quartz and silex round pebbles, clay and limestone embedded in sand. Each varietal is vinified separately with indigenous yeasts for a 2 to 3-week-maceration in concrete tanks under controlled temperature preserving the freshness of the fruit. No oak aging. *Jeb.D. - 90/100*

**VDF « Yamakasi »:** 60% Grenache, 20% Syrah and 20% Cinsault. Semi-carbonic de Syrah immersed in a direct pressing of Grenache and Cinsault.

**VDF « Sakura »:** 100% Syrah, hand-picked, average yield is about 30hl/ha. Natural yeasts. No added sulphites. Semi-carbonic maceration in stainless steel tank (whole cluster) - no oak aging.

**Côtes-du-Rhône « La Goutte du Seigneur »:** 50% Grenache, 50% Syrah. Average yield of 30hl/ha de-stemmed, 2 to 3 weeks maceration. Ageing in stainless steel vats and concrete tanks. *Jeb.D.-90/100*

## The white, the rosé and the sparkling wines

**Châteauneuf-du-Pape « Catarina » :** 100% Clairette - a single vineyard wine produced from the lieu-dit "La Cerise" in the very village of Châteauneuf-du-Pape - vines of an average of 40 years old - the soil type is pebbles and limestone - average yield of 30hl/ha - vinified in new French oak (demi-muids) for 60% of the wine - the other part in stainless steel - bâtonnage on fine less for 8 months. *Jeb.D. - 91/100, Decanter - 92/100*

**VDF « La Goutte du Seigneur » white :** 33% Grenache, 33% Bourboulenc, 33% Viognier - clay-limestone soil - vines of an average of 30 years old - average yield of 30hl/ha - direct pressing - ageing in stainless steel vats.

**VDF « La Bulle du Seigneur » Pet'Nat :** Vin de France Natural Sparkling White. Blend of 25% Chardonnay, 25% Roussanne, 50% Picpoul - 25-year-old vines - organic plot of 2ha. Residual sugar 4g/l.





# DOMAINE NICOLAS MARIOTTI BINDI

Corse / Patrimonio



All great accomplishments start off with a dream and Nicolas Mariotti-Bindi's is living proof of this. After studying law in Paris, Nicolas decided to make a U-turn and return to his roots in Corsica to live the dream of winemaking. However, nothing predestined him to pursue a career in winemaking: "I don't come from a winemaking family" he often likes to remind us. And yet, in 2007, he successfully produced his first vintage!

With passion and above all, perseverance, Nicolas set up his winery in Oletta. Today, he organically grows 17 ha of vines on his domain. Each plot of vines is worked with the intention of producing a matchless wine, unique to its terroir. Vinification is natural, only small doses of SO<sub>2</sub> are used and indicated on the label. The vineyards are worked with respect for the land, ploughing is kept to the minimum necessary to enable the soil to regenerate in winter and to prevent any erosion. Harvesting is carried out by hand and placed in 500l boxes in order to prevent the grapes from crushing.

## 4 terroirs

**Mursaglia** : An east-facing clay-limestone terroir, made up of 1 ha of Niellucciu and 1 ha of Vermentinu derived from massal selections planted at high density (7,600 vines/ha). These vines were planted in 2009.

**Porcellese** : A terroir of old alluvial deposits and smooth pebbles, this 3.5 ha plot was planted with Niellucciu in 1966. The yield is low and the wines from these old vines are concentrated.

**Lumiu** : A south-facing clay-limestone terroir, made up of 2 ha of Vermentinu derived from clonal selections planted at high density (7,600 vines/ha).

**Carcu** : Set of plots of land on clayey-limestone hillsides on 7,5 ha facing North-East in Organic Agriculture since 2016. There are vines planted in 1970, 1995 and 2009 that produce the wines of the Cantina di Torra vintages.



## The red wines

The grapes are destemmed and go into vat for a 48-hr cold pre-fermentation maceration. Fermentation starts naturally and the wine never remains in vat for longer than one month. A gentle daily pumping over is carried out to wet the cap, and all extractions are avoided in order to obtain elegant, easy-to-drink wines. 500l boxes are used for devatting in order to avoid pumping.

**AOP Patrimonio « Cantina Di Torra »** : 100% Niellucciu North-facing clay-limestone slopes. Vines 50 and 25 years old. The de-stemmed grapes are placed in a concrete vat. After a cold maceration maceration for 48 hours, fermentation begins naturally. The cap is pumped over lightly every day, and no extraction is carried out to preserve the fruit aromas and finesse. No sulphites are added. The wine is aged for 6 months in concrete vats and bottled without filtering or fining.

**VDF « Les Soiffards »** : 100% Niellucciu. Clay-limestone soil facing east. 13-year-old vines, massal selection. Hand-picked. The destemmed grapes are placed in a concrete vat. After 48 hours of cold maceration, the wine ferments naturally. This cuvée is characterised by a short maceration period of 5 days, with no pumping over. All forms of extraction are avoided in order to preserve the fruit aromas and finesse. The wine is aged for six months in stainless steel vats and bottled without filtering or fining.

**AOP Patrimonio « Albore »** : carbonic maceration of 5 days of whole bunches of Niellucciu harvested at low maturity. A thirsty wine with fruit and very fine tannins.

**VDF « Suchju »** : 100% Niellucciu. Maceration of whole Niellucciu clusters harvested at small maturity. A thirst-quenching wine with fruit and very fine tannins. Suchju means juice in Corsican! 1L bottle.

**VDF « Mursaglia »** : Fairly light colour, with pronounced fresh red fruit on the nose. Taut and refreshing on the palate with notes of pomegranate and sour cherries. Lovely persistence over a nice acidic and slightly tannic structure. The wine is aged for 30 months in stainless steel vats. A good aperitif wine, it pairs nicely with charcuterie and tapas.

**AOP Patrimonio « Porcellese Non Solus »** : 100% Niellucciu from the Porcellese terroir. Pre-fermentative cold maceration for 48 hours, natural start of fermentation. Light daily pumping over. Aged for 24 months in 600L barrels and bottled without filtration or fining.

## The white wines

The grapes are pressed in whole bunches and lightly settled in order not to strip the bunches. The natural fermentation can take over a month. After racking, the wine is aged for 12 months on its fine lees in stainless steel vats for the Mursaglia cuvée, and for 24 months in an egg-shaped concrete tank, for the longer-aged wine. Bottling is carried out without filtration.

**AOP Patrimonio « Albore »** : 100% Vermentinu. Terroirs of Lumiu and Carcu. Manual harvest. Pressing in whole bunches, very light settling so as not to strip the must. Vinification in stainless steel vats is natural. The wine is aged for 6 to 18 months in stainless steel vats on its lees. Light filtration only on the 2022 vintage then assembly of different vintages before bottling without fining.

**VDF « Zinzinu »** : 100% Vermentinu from the Lumiu terroir. Whole bunch pressing, very light settling. Natural vinification in stainless steel vats. Light filtration before bottling. 1 L bottle.

**VDF « Mursaglia »** : 100% Vermentinu on east-facing clay-limestone soil. Vines 10 years old, massal selection. Whole bunches pressed, very light settling to avoid stripping the must. The wine is vinified naturally in stainless steel vats, with only a small amount of SO<sub>2</sub> used. The wine is aged for 12 months in stainless steel vats on its lees and bottled without filtration or fining.

**AOP Patrimonio « Alone »** : 100% Vermentinu on Lumiu terroir. Vinification in thermos-regulated stainless-steel vats and aging on lees for 9 months in the same vats. Bottling without filtration or fining.

**VDF « Mursaglia - Extended ageing »** : Clear, golden hue. Fine and mineral on the nose with slightly oxidative notes. Fine and taut on the palate with a mineral, iodine character. Lovely persistence with a slight bitterness. This wine is aged for 24 months in an egg-shaped concrete tank.





## MAS DES CAPRICES

*Languedoc / Corbières - Fitou - Rivesaltes*



The domaine is located between Narbonne and Perpignan, on the edge of Languedoc and Roussillon, in Catalonia close to the Spanish border. Children of Alsatian winegrowers, Mireille and Pierre Mann began their journey in the service industry; receiving people in their restaurant was a shared pleasure. Then came the desire that soon transformed to need... This need that drove them to create the "Retour aux Sources", throwing in the towel only to begin again. Working the land, cultivating the vines to produce wine, celebrating nature's generosity and richness within the Mediterranean basin. Aging the wine, accompanying it in its youth so that it may enrich dishes, delight palates and mature through the ages... Sharing this pleasure. With moderation!



### *The white wines*

**Le Blanc de l'oeuf - AOP Corbières:** Subtle pairing of Grenache Blanc, Maccabeu and a touch of Muscat. Vinified in an egg-shaped tank that conveys roundness and flexibility to a fruity wine.

**B to B-AOP Corbières:** "Blanc pour la Barrique": Old vines of Grenache blanc on the cliff and and Vermentino vinified and aged for 9 months in demi-muid (600L).

**Gris Gris - IGP Aude:** "An Earth fruit for a Sea fruit. Like the shells swept away into the sea, this wine overwhelms all those who consume it. A high cliff is Grenache Gris, a call to the open ocean... the Sea Fruit compels!"

**Muscat Sec - IGP Aude:** "White Muscat and Dry white, Contrast of musc and minerality. Amuse bouche: Mixed appetizers and asparagus with Mousseline sauce."

**Muscat de Rivesaltes:** Muscat grown on brittle schists and macerated with skins at cold temperatures. Rich and lingering in the mouth, it bathes the palate in its liquor and retains a surprising freshness. Fruit-concentrated and exotic, minty flavours.

**Aud'Ace:** Blend of Grenache blanc, Pinot blanc and Sylvaner. Manual harvest, direct pressing. Early harvest for Grenache blanc and classic vinification.

**Mouss'cat:** Blend of 30% Chardonnay and 20% Maccabeu. Natural method.

### *The red wines*

**R.A.S - IGP Aude:** "Rouge à siroter". The product of young Carignan, Grenache Noir and Mourvèdre vines. "Millefeuille" vinification with a short maceration of 10 days and aged in concrete tanks.

**Ze Fitou - AOP Fitou:** "Fitou maritime" the product of the wind-swept Leucate limestone cliffs, marked by fresh and ripe fruity notes. It is composed of typical Fitou red varieties: Mainly Carignan and Mourvèdre and tweaked with Grenache Noir...

**Retour aux sources - AOP Fitou:** Made from the Corbières Maritimes terroir, on pink schists and calcareous hillsides. Traditional vinification while alternatively performing pump-overs and pigeages, and a three-week long fermentation. After the fermentation process, 1/3 of the contents is aged on fine lies in oak.

**Anthocyane - AOP Fitou:** A selection of the vintage's best elements, mainly from old Mourvèdre, completed with Carignan and Grenache from the Calcareous plateau of the Leucate isthmus. Aged for 16 months in oak.

**Aud'Ace - Vin de France:** Pinot noir and Grenache. The Pinot noir is aged in concrete and stainless-steel vats, the Grenache is aged on lees in concrete tank.

**Grenat - AOP Rivesaltes Grenat:** Natural, sweet wine exclusively made from fortified Grenache noir, meaning alcohol has been added to the mature harvest from the start of the fermentation, in order to favour the maceration so that more fruitiness can be extracted from the grapes, whilst keeping a naturally high sugar content.

### *The rosé wine*

**Ozé - AOP Corbières:** Made from Grenache grown on calcareous cliffs overlooking the sea and young Mourvèdre grown on Fitou schists. Direct pressing.

### *The « blouge » wine*

**Blouge - VDF:** White on Red: Mediterranean grape varieties : Carignan, Grenache Noir, Mourvèdre, Grenache Blanc, Gris, Macabeu, etc... (tutti frutti: 1/3 white and 2/3 red). Vines of all ages (early harvest) and soils of all types. Direct pressing of all the grapes, typical «white» vinification and indigenous yeast... Frequent racking to slim down the wine and keep it drinkable and fresh! Aged in concrete vats and floating cap for 3 months.

### *The spirit*

**Marc de Muscat :** Marc de Muscat Petits Grains. Marc brandy (45%). Distillation by Laurent Cazottes. Aging in glass carboys for almost a year then fine bottling of 350ml.

### *The Alcohol-free*

**Verjus :** Natural verjuice for cooking! Green grape juice. Alcohol-free. Harvested green, pressed then pasteurised. Ideal for cooking, deglazing, marinades, sauces, pickles... Perfect for fish, seafood, cooked or raw, and for spicing up various vegetables and meats. Green grape juice can also be used to replace lemon or vinegar in cocktails and other drinks.





# MAS LASTA

## Languedoc / Terrasses du Larzac



ECOCERT

Mas Lasta, « the last » in Esperanto, like the last winegrowing footprint before the Larzac plateau in the commune of Saint-Privat, at the foot of the springs gushing from the Aveyron Causse. Here, amid the Roquefort ewe-pens and the Lucquiers olive groves, Mas Lasta cultivates old Grenaches and Syrahs and some high-altitude Carignan up in the Terrasses du Larzac appellation, in an organic and artisanal manner.

« After my agronomic engineering studies and my oenology diploma in Montpellier, my passion for the vineyards and my love of wine took me all around the world (Australia, Spain, Uruguay, Canada, New Zealand and a few French wine regions) vinifying wine as a flying winemaker. I finally settled in Saint Privat on the high-lying land of the Terrasses du Larzac in 2015. I set myself up with 8 hectares of old, forgotten vines, planted in sandstone soil and backing on to the Causse Larzac, with the determination to bring this high-lying terroir back to life. As I'm a fighter by nature (I'm a fan of the French women's rugby team known as «les affamées» meaning the «hungry women»), I embarked on natural winegrowing by converting the vineyard to organic agriculture. I'm planning new plantings to rejuvenate and extend the vineyards between now and 2025. I created Mas Lasta in 2016 to vinify these plots whose grapes used to go to the Cooperative. The terroir is tough but I'm tougher and I'm always busy doing something! After planting another 4 hectares, I'm planning to diversify the vineyard by adding high- altitude fruit trees and to create a partnership with a sheep farmer... »



## The red wines

**VDF « Qvevri des Oies »** :100% Carignan, 50-year-old vines on sandstone soil. Hand-harvested, indigenous yeasts. Maceration for 9 months in a Georgian amphora (Qvevri) buried on a terrace above the vines and carefully protected by the vineyard's guardian geese. Aged in bottle for 12 months.

**Languedoc**: A blend of 80% Grenache of 45 years of age and 20% Syrah of 20 years of age, growing in a sandstone soil at 400 m altitude. The harvesting is carried out by hand with the grapes placed in 15 kg crates. The yield is 27 hl/ha. The harvested grapes are destemmed and crushed. Each grape variety is vinified separately. The wine remains in vat for 2-3 weeks during

which time it receives some gentle pumping over and cap punching. It is then aged in vat for 7 months. The wine is racked, blended and finally bottled when the moon is in a favourable phase.

**Terrasses du Larzac**: A blend of 45% Grenache of 80 years of age, 40% Syrah of 50 years of age and 15% Cinsault of 40 years of age, growing in sandstone and schist soils at 400 m altitude. The harvesting is carried out by hand with the grapes placed in 15 kg crates. The yield is 16 hl/ha. The grapes are destemmed and crushed. Each grape variety is vinified separately. The vinification takes place in a temperature-controlled stainless-steel vat. The wine remains in vat for 2-3 weeks during which time it receives some gentle pumping over and cap punching. Only the "run" wine is selected without any pressing of the pomace. The wine then undergoes 10 to 11 months' ageing, 60% in vat, 30% in barrels previously used for 2 to 5 fills, and 10% in new barrels. The wine is racked, blended and finally bottled when the moon is in a favourable phase.

**VDF « Là-Haut »** : 100% Cinsault from «Garenne du Bosc» sandstone and schist soil. 50% whole crop, 50% direct press juice. Fermentation in temperature-controlled stainless steel vats with indigenous yeasts and no inputs. Short vatting by infusion for 8 days. Racking and bottling in favourable lunar phase. Not filtered. Aged in vats for 3 months.

## The white wine

**VDF « Mouton Blanc de Noir »**: 100% Grenache Noir planted in sandstone and schist soils at 400 m altitude. The harvesting is carried out by hand and the grapes are carefully sorted. The yield is 29 hl/ha. The grapes are pressed in whole clusters and the must is then settled. Vinification is carried out in a temperature-controlled stainless-steel vat. After malolactic fermentation, the wine undergoes 7 months' ageing on the lees with regular batonnages (stirring of the lees).

## The Pet'Nat wines

**Pet'Nat « Blanc de Noir » (white)**: 100% Grenache noir, made from Mouton Blanc de Noir must. Manual harvest with sorting. The drawing takes place during fermentation. Unfiltered, undisgorged. No added sulphite. End of fermentation in bottle, under capsule.

**Pet'Nat Rosé**: 100% Grenache noir, made from the end of pressing of Mouton Blanc de Noir must. Manual harvest with sorting. Fermentation draft. End of fermentation in bottle under cap. Unfiltered and undisgorged. No added sulphites.





# CHÂTEAU LES CROISILLE

*South-West / Cahors*



The Croisille family's adventure began in 1979 when Cécile and Bernard rented an abandoned domain on the Causses de Luzech terroir. They cleared the land and brought it back to life, gradually creating vineyard parcels in which the Malbec varietal now reigns supreme. Their son Germain joined them in 2008, followed by his childhood friend Nicolas in 2010 and lastly by Simon, who joined his family at the domaine in 2015.

The domaine now covers 30 hectares of vines. The members of the younger generation have brought their passion for wine and fresh perspective on viticulture to the estate giving its wines new ambitions and a new lease of life.



## *The red wines*

**Le Croizillon:** 100% Malbec. An easy drinking wine, vinified in whole bunches. Enjoy this intensely fruity wine in its youth.

**Silice:** 100% Malbec. Sandy, ferrous red clay soils. A pure interpretation of its Malbec terroir, the wine undergoes a long maceration period and one year's ageing in old oak barrels.

*Decanter - 90/100*

**Calcaire:** 100% Malbec. Limestone and clay-limestone soils. The magnificent Causse limestone gives this wine its taut, rich and elegant backbone. Aged for 2 years in old barrels.

*Bettane & Desseuve - 93/100*

**La Pierre:** Limestone at 300m of altitude. On a siderolithic terroir. Aged in an unseen limestone tank (hand cut stone from the Lot) for 10 months. This porous rock is the link between the ageing and its origin terroir with its mineral expression.

*Decanter - 89/100*

**Divin Croisille:** 100% Malbec. Terroir composed of sandy clay, clay-limestone and white limestone. The distinctive feature of this exceptional wine is that it is made from a blend of the domaine's 3 best parcels, with each one bringing its own reflection of the terroir. One brings fruit, the second gives it its fleshy texture and the third brings minerality and freshness. This fresh and elegant wine is aged for 2 years in 225 and 500-litre barrels.

*Bettane & Desseuve - 94/100 Decanter - 95/100*

**Le Grain:** Made from the same terroir as the Divin. We chose to undertake the extraordinary feat of selecting micro-zones within parcels and sorting only the highest quality fruit, grape by grape. The grapes are left intact and directly vinified in an open 500-litre barrel. The same barrel is then closed and the wine is aged for 30 months.

**Cocoricot:** Malbec and Merlot blend on a clay loam soil and siderolithic sands. Carbonic maceration of 12 days without indigenous yeast and sulphites. Pressing and end of fermentation in the liquid phase.

**Silice :** 100% Malbec. Particular soil composed mainly of sand, mixed with a little clay and iron ore. Manual harvest, the grapes are de-stemmed, extracted by light punching down and daily pumping over. Aged for 1 year in cement vats. Here the terroir allows you to experience the freshness, the fruit of a juicy and digestible Cahors.

**OVNI :** 100% Malbec. AOP Cahors. Plots located on the limestone plateau of Luzech between 250 and 300m above sea level. Blend of limestone soils: Kimmeridgian, marly and siderolithic. Manual harvest. Destemming 70% whole harvest 30%. Infusion of 15 days without extraction. Aging 10 months in tuns.

## *The white and rosé wines*

**Sauvignon:** Causse terroir: White limestone. Planted on a magnificent limestone hillside, this parcel was re-grafted in 2003 and produces a "southern style" of Sauvignon with a rich, round texture combined with good acidity and freshness thanks to the limestone and a slightly saline and iodized character.

**Chardonnay:** Causse terroir: White limestone planted in 2006. The Chardonnay varietal draws its strength from the same limestone soils that shape the wines of Burgundy... although in a very different climate! This is a sunny, fat and ripe style of Chardonnay with excellent acidity from the limestone.

**Rosé des Croisille :** 100 % Malbec. IGP Côtes du Lot. Sol argilo-calcaire des causses de Cahors. Vignes âgées de 30 ans. Vendanges précoces. Pressurage direct. Débourage à froid. Elevage 6 mois en cuve inox. Vin doté d'une belle acidité et d'une bonne richesse.

## *The Ratafia*

**Ratafia:** Malbec grape juice whose fermentation has been stopped by the addition of marc made from lees distilled at the domain. It is aged in oak barrels for 1 year.





# CHÂTEAU DE MAYRAGUES

*South West / Gaillac*



DEMETER



ECOCERT

**Recent history** - Acquired in 1980 by the Geddes family -Alan ( Scottish) , Laurence (Parisienne) and their children Duncan and Anne (born in the 1980's) – a castle in ruin, but registered as a Historic Monument, with its vineyard, winery, fields and woods much as described in the deed of 1609. The restoration work started immediately with the help of a group of friends, and the first bottling was done in 1982. Converted to biodynamics in January 1999, Mayragues was the first vineyard in Gaillac to have adopted this approach. Duncan and Anne took over the running of the vineyard in 2015. **The terroir and the grape varieties** - A mixture of limestone and clay on a limestone base, the 12 hectares of vines (8 Ha of red and 4 Ha of white) are in gently rolling countryside bordered by woodland on the slopes which ascend from the right bank of the Tarn river to the plateau around the village of Cordes sur Ciel. On north/north-west facing slopes, The grape varieties are predominantly local, Duras and Braucol for the reds, Loin de l'oeil and Mauzac for the whites with a little Syrah, Cabernet Sauvignon and Gamay. Harvesting is all by hand, and the vinification is more a matter of accompanying nature, with as only additive small amounts of Sulphur Dioxide with the objective of bringing out the specific aromas and characteristics of the local varieties and the terroir. The weather pattern is different each year and our 'natural' wines reflect this changing pattern. **Viticulture** - Natural grassing of the vines with the ground being worked every second row. Manual pruning in either Cordon de Royat or simple Guyot leaving a maximum of 5 buds per vine. No synthetic chemicals: biodynamic practices being applied since January 1999 to the whole domain using preparations and composts specific to Biodynamics applied at times indicated by the biodynamic calendar according to the relative positions of the sun, the moon and other astral bodies: certified Biodynamic by Demeter and organic by Ecocert. Vines planted at a density of 4,000 vines per hectare. The grapes are hand-picked at optimal maturity with sub-standard bunches being eliminated at the time of picking. **Winemaking** - The red grapes are generally destalked before going into concrete vats for fermentation: the bunches of white grapes are tipped directly into the winepress. Indigenous yeasts only are used and there are no additives other than small doses of SO2 (in some cases the doses are so small that the SO2 is not detected in the laboratory analysis of the wine!). A 'soft touch' approach to wine making allowing nature to take its course with racking and bottling being done at moments indicated by the biodynamic calendar. The reds generally remain in the vats in contact with the grape skins for 6 weeks before racking. The rosé, the dry white Loin de l'Oeil and the sparkling Brut are fermented in stainless steel vats.



## *The red wines*

**Les Mages** : 70% Braucol (also known as Fer Servadou) 30% Cabernet Sauvignon. Average age of the vines – 25 years, planted on gently North-facing slopes. Yields around 25 – 30 hectolitres per hectare. Fermentation at temperatures between 25°C and 30°C to optimise the extraction. After initial racking, only part of the wine is matured in oak barrels (1 to 4 years old) the rest remaining in vats in order not to 'over oak' the wine but to bring out the natural aromas and flavours of the local grape varieties. The wine is reassembled for bottling. Well-structured and elegant: long on the palate with persistent aromas.

« 1609 » **Rouge Classique** : 65% Duras, 30% Syrah with 5% Gamay. Average age of the vines 15 years, planted on SouthWest facing slopes. Yields around 35 – 40 hectolitres per hectare. After initial racking the wine is matured in vats, and racked every 3 months, before bottling. Aromas and flavours of pepper and spices.

**23 ° Fahrenheit** : Duras, Braucol, Syrah, Cabernet Sauvignon and Gamay in roughly equal proportions. Vines planted predominantly on South-West facing slopes. Matured in vats, and racked every 3 months, before bottling. Fruity, gourmand, with good length. (23° Fahrenheit equals -5° Celsius, the temperature in the vines for several nights running at the end of April 2017 when the vines had already started to sprout. We suffered severe damage with significant losses and were only able to make one red instead of three. We have continued to make this cuvée using the same proportions of grapes as in 2017).

**Duras** : 100% Duras (a grape variety exclusive to Gaillac) bottled only in Magnums. Vines, average age 10 years, planted on West-facing slopes. Yields around 40 hectolitres per hectare. Matured in vats, and racked every 3 months, before bottling. Taste of fresh red berries.

## *The white wines*

**Loin de l'oeil (Len de L'el in local dialect)** : 100% Loin de l'Oeil (a grape variety exclusive to Gaillac). Vines, average age 40 years, planted on North-West facing slopes. Yields around 35 hectolitres per hectare. After pressing the juice is cooled to enhance the settling process then racked before the fermentation starts. The fermentation is slow and the temperature is not allowed to rise above 18°C. Distinctive floral tastes with good structure and long on the palate.

**Les Mages** : Gaillac - 100% Mauzac. Clay-limestone soil, 0.5ha plot, 4-year-old vines. Manual harvest. Native yeasts. Vinification and aging in acacia barrels.

**Doux de Mayragues** : 100% Loin de l'Oeil late harvested with Botrytis (noble rot). Yields of 5 - 10 hectolitres per hectare. After pressing and settling at low temperatures, the juice is slowly fermented in Acacia barrels, then racked, then matured, again in Acacia barrels, for several months before bottling. Creamy and fresh at the same time, supported by good acidity which masks the underlying high level of residual sugar. The fermentation is stopped by chilling and filtering. A dessert wine with flavours of quince and pear, but not a 'sticky'!

## *The rosé, the orange wine and the rosé sparkling wine*

**Rosé de Mayragues** : VDF - 100% Cabernet Sauvignon. Clay-limestone soil, 1ha plot, 30 year old vines. Manual harvest. Native yeasts. Vinification in stainless steel vats and aging in fiberglass vats.

**Orange** : 100% Loin de l'Oeil Yields of around 15 hectolitres per hectare. Grapes destalked then tipped directly into the vat. Several pigeages or punch downs during 1 month of slow fermentation then racked and matured, half in the vat, half in acacia barrels before reassembling for bottling.

**Brut Rosé de Mayragues** : VDF - 100% Duras. Clay-limestone soil, 0.7ha plot and 5-year-old vines. Manual harvest. Native yeasts. Vinification in stainless steel vats and aging in bottle. Sparkling wine using ancestral method.





# DOMAINE JEAN-YVES MILLAIRE

*Bordeaux / Canon Fronsac, Fronsac, Bordeaux*



## Our family

It all began when Jean Garnier acquired several vineyard plots in the 1950s. In 1979 the land was leased for farming and remained as such for the next 18 years. In January 1998 Jean-Yves Millaire, Jean Garnier's grandson, took over the family domaine. Along with his wife Christine, he now cultivates 45 hectares of vines across 3 different appellations.

## Our land

The Fronsac and Canon Fronsac appellations are situated on the right bank of the Dordogne at the confluence of 2 rivers, the Dordogne and the Isle. This unique location acts as a protection for the vineyards and lends them their excellent climatic conditions. The diverse landscapes are formed of hillsides and clay-limestone soils which are the result of the erosion of the bedrock and give rise to an outstanding terroir.

## Our philosophy

As winemakers, their work is rooted in the quality of and respect for our Land and it was therefore a natural decision to adopt organic and biodynamic growing. They produce natural wines that offer a true expression of their terroir thanks to growing techniques involving no herbicides, fungicides, insecticides or any other synthetic pesticides. They prefer to use techniques such as ploughing, grassing and leaf stripping and they monitor each plot very closely as, in organic wine growing, anticipation and prevention are very important. Vinification is also allowed to take place naturally and without any artifice, thanks to the savoir-faire of the winemaker. The restoration of the symbiosis between man and the vine enables our wines to reveal their quintessence.



## The red wines

**Volcelest:** 50% Merlot, 50% Cabernet Franc. Old vines of 50 years old on a clay and limestone soil, South Southeast exposure. Aged 12 months in 300L oak barrel and 10 months in cement tank.

**Loupiot - Vin de France-Sulphur-free:** 50% Merlot, 50% Cabernet Sauvignon. 15 year old vines on a plain alluvial clay soil. Not fined or filtered or very slightly depending on the year. Sulphur free. Purple colour. Fruity and supple on the palate with forest fruit aromas.

**Château Lamarche Canon - AOP Canon Fronsac:** 70% Merlot, 10% Cabernet Sauvignon, 10% Cabernet Franc, 10% Malbec 40-year-old vines planted in clay-limestone soils. Aged for 24 months in French oak barrels, foudres and wooden vats. Clear, ruby red hue and spicy, fresh and fruity nose that gains in density upon aeration. A full, long, fleshy, complex, precise and well-balanced wine.

**Château La Rose Garnier - AOP Fronsac:** 100% Merlot. 40-year-old vines planted in sandy soils. Aged for 18 months in French oak barrels. Deep, bright, ruby red hue. Spicy, smoky, soft and mineral nose revealing notes of stewed fruit. Fruity palate dominated by strawberry and raspberry. A rich, fresh, well-balanced, precise and elegant wine.

**Château Cavale - AOP Bordeaux:** 100% Merlot. 20-year-old vines planted in clay soils. Aged in vats on its fine lees. Attractive garnet red hue, intense red fruit on the nose. Fruity, crunchy and meaty palate.

**L'Enfant Prodige :** 100% Marselan. A successful, balanced marriage between Cabernet Sauvignon and Grenache, with one contributing its charming structure and the other its roundness on the

palate. The result is Marselan, a hardy and vigorous grape variety. With its rich blackcurrant and blackberry aromas, it's sure to delight you!

**L'Intrigant :** 100% Petit Verdot. A grape variety with a strong personality that likes to be warm as long as its feet are cool. When properly installed, it will reveal itself to be a powerful aromatic force, with its aromas of cocoa, coffee and spices. Its temperament will not leave you indifferent.

**Le Gentleman :** This single-varietal cuvée, made from one of Bordeaux's oldest grape varieties, produces a wine that is both fine and elegant. As the climate has warmed, this grape variety has gained in maturity while remaining young and fresh. Fragrances of raspberry and violet give it great charm and style.

## The white, rosé and orange wines

**Volcelest - Vin de France:** 100% Sauvignon Blanc. 10-year-old vines planted in clay-limestone soils. Aged in barrels on its fine lees. Vivid yellow hue with greenish tints, a complex nose disclosing pear Williams, mango, lime blossom and honey.

**Loupiot:** 60% Sauvignon blanc and 40% Fié gris. Clay-loamy soil. Cold pressing and settling in stainless steel vats.

**Astéries:** the name refers to the limestone rock of the terroir. 100% Chenin with a pale-yellow color - a subtle bouquet of fresh white fruits with a hint of lemon and vanilla. Low temperature with cold settling 48 hours after harvest and ageing 9 months on fine lees in 400 L barrels.

**La Hase - Vin de France:** 70% Merlot, 20% Cabernet Franc, 10% Malbec. 20-year-old vines planted in clay soils Aged in vats. Petal pink hue, smooth and very fruity.

**A Fleur de Peau:** 100% Fié Gris, 50-year-old vines planted in silty clays. Skin maceration for 3 weeks in micro-tanks and aged in tanks. Sunset color finely spicy nose, candied citrus notes.

## The sparkling wines

**Jean (Bulles Brut Rosé):** 100% Cabernet Sauvignon. 20-year-old vines planted in clay soils. Aged in vats. Pale pink hue with delicate bubbles. Fruity, well balanced and crunchy with a lovely smooth attack and vinous character.

**Pépette:** 100% Cabernet Franc. 25-year-old vines planted in clay soils. Cold pressing and settling in stainless steel vats. Peach hue, fine nose of fresh grapes, tender and delicate palate.





# DOMAINE BONNET-HUTEAU

Loire Valley / Muscadet Sèvre et Maine



Domaine Bonnet-Huteau is situated in the heart of the Muscadet region in the Sèvre et Maine appellation. It has been producing Muscadet for over 150 years on the site of a mediaeval dwelling that was at the origins of the Chapelle-Heulin commune.

The Bonnet-Huteau family has been working this 40-hectare vineyard for the past 4 generations. Rémi and Jean-Jacques Bonnet strive to reflect the diversity and expression of Muscadet Sèvre et Maine and the minerality of each of its terroirs: Gneiss, mica schist, amphibolite and granite. Respectful viticultural methods are in place (including ploughing, organic fertilisation, plant-based treatments, organic certification since 2005) and the domaine is moving towards Biodynamic practices. Low yields and hand harvesting followed by gentle pressing in order to enable fermentation using the natural yeasts present on the grapes. The Muscadet wines from Bonnet-Huteau are aged on their lees with a low dose of sulphites before being bottled.



## The white wines

**Les Bonnets Blancs:** 100 % Melon de Bourgogne with yields of 55 hl/ha. Vines aged 15 to 30 years, shallow soils on mica schists and gneiss. Indigenous yeasts and aged on lees for 6 months.

A. Gismondi - 89/100

**Les Gautronnières:** 100 % Melon de Bourgogne with yields of 50 hl/ha. Vines aged 20 to 30 years. Shallow soils on amphibolites. Indigenous yeasts and aged on lees for 6 months.

A. Gismondi - 89/100, WE - 91/100

**Les Laures:** 100 % Melon de Bourgogne with yields of 35 hl/ha. Vines aged 30 to 45 years. Shallow soils on granite. Indigenous yeasts and aged on lees for 6 months.

WE - 91/100

**Clos Moulin Chartrie:** 100 % Melon de Bourgogne with yields of 40 hl/ha. 15 to 45 years old vines, orthogneiss soil. Traditional vinification with temperature control. Natural yeasts and aging on lees for 8 months.

**Plant B:** Vin de France. 100% Folle Blanche on a silica-clay and micashist soil at 30hl/ha. Slow pressing in a pneumatic press without prior crushing. Traditional vinification with temperature control in stainless steel tanks. Ageing of 6 months on lees. No sulphite added.

**Goulaine:** 100 % Melon de Bourgogne with yields of 30 hl/ha. Vines aged over 40 years. Shallow soils on greenstone and amphibolite. Indigenous yeasts and aged on lees for 18 to 20 months.

**Médolia:** 100 % Melon de Bourgogne with yields of 35 hl/ha. Over 40 years old vines, 2 terroirs: Gabbro and micaschistes. Vinification and aging for 12 months in an egg tank (700 L).

**Pinot Gris:** 100 % Pinot Gris with yields of 55 hl/ha. From young vines on a silica, clay and gneiss terroir. Gentle pressing of uncrushed grapes. Temperature controlled vinification at 18° to 20°C.

**Tougri :** Blend of 45% Sauvignon gris, 45% Pinot gris and 10% Chardonnay. Soil silico-argileux and gneiss. A fresh, supple and fruity wine.

**Muscadet BiB 5L :** 100% Melon de Bourgogne. Sandy loam and gneiss terroir. Manual harvests. Natural yeasts. Traditional vinification with controlled temperature. Aged on lees during 6 months. Fruity and expressive wine that combines suppleness and freshness on the palate.

## The sparkling wines

**Perles d'Agathe:** Traditional rosé method. Blend of 90% Pinot-Noir and 10% Chardonnay on a silica-clay and gneiss. Hand-picked whole bunches, slow pressing in a pneumatic press, juice selection and maturing on slats for 9 months.

**Nuit Boréale:** Chardonnay, Melon de Bourgogne with yields of 60 hl/ha. Gentle pressing in a pneumatic press, selection of the juices and ageing "sur lattes" for at least 9 months. Traditional method.

**Champ d'Or (sans alcool) :** Grape juice selected from part of the production of the «Folle Blanche» variety. It is obtained from a rigorous selection of fresh pressed and sterilized grapes. Slightly carbonated, it contains no preservatives, coloring or added sugar. It is 100% natural.

## The red and orange wines

**Cabernet Côt – IGP Val de Loire:** 70% Cabernet franc, 30% Côt. Yield: 45 hl/ha. 15 to 30 years old vines. Silice, clay and gneiss soil. Vinification with temperature control. Fermentation malolactic.

**Seraïne:** 100% Syrah, 70% barrels and 30% in tanks for 1 year. Dark purple, the nose is delicate, ripe on black fruits, cherry stone with a minty/pepper touch.

**Ceptentrional:** 100% Syrah from the Loire. Aged for 1 year, 70% in barrels and 30% in vats, this cuvée has an open nose with pretty notes of spices, violets and black fruit, and a fresh, delicious palate.

**Ordolia:** 100% Pinot Gris with yields of 35 hl/ha. Young vines. The soil is silico-clay and gneiss. Indigenous yeasts, aging on ovoid tanks without adding sulphur.

**Bonnet Orange :** Maceration of 15 days on a blend of Sauvignon Gris and Pinot Gris, whole grapes just destemmed. Aged for 6 months in underground concrete vats.





# DOMAINE DE L'ENCHANTOIR

Loire Valley / Saumur-Puy-Notre-Dame



Located in Puy Notre Dame village, the last Saumur village before the Anjou Noir region, Domaine de l'Enchantoir and the viticulture shared several centuries of common history. Its 15 hectares of organic wines, situated at the top of the Enchantoir hill surround the estate listed buildings built between the 15th and 19th centuries.

It was not until that 2016 that Jean-Michel and Fabienne fulfilled their dreams of producing their own wine by taking over the leadership of the domain. They are soon joined by their daughter Amandine, who joins forces in their desire to produce quality wines, which reflect the generosity of the village clay limestone terroirs. They now cultivate Chenin, Cabernet Franc and 1 hectare of Chardonnay that they use for their pet' nat'. The quality of their Cabernet Franc vintages is well-known by the Saumur Puy Notre Dame appellation, renowned for the complex and generous character of its red wines. Nowadays, they have multiple projects such as agroforestry, biodynamic conversion, new grapes varieties plantation, market gardening, orchard planting and lodge implementation. They see Domaine de l'Echantoir as an ecosystem in which each activity is dedicated to the terroirs and nature expression of the nature and the terroirs.



## The red wines

**L'ilot des biches - AOC Saumur:** Cabernet Franc parcel on Jurassic soil. Carbonic semi maceration (50% whole bunches, 50% de-stemmed) and aged 9 months in concrete vats.

Vinous - 90/100

**Pied à l'Étrier - AOC Saumur Puy-Notre-Dame:** 100% Cabernet Franc on tuffeau terroir, vinified and matured 18 months in concrete vats.

WE - 91/100, Vinous - 90/100

**Clos du Petit Chavannes - AOC Saumur Puy-Notre-Dame:** 100% Cabernet Franc on tuffeau soil. Free-run and press juices are blended together, fermentation in concrete vats then aged 12 months in used oak barrels (not new).

**Rouge Anjou - AOC Anjou rouge:** The only parcel of Cabernet Franc planted in 2016 and located on the lands of the Anjou Red appellation. This plot on sandy soil on the river edge offers aromatic red wines that will be vinified in concrete vats for 9 months.

## The white wines

**Terres blanches:** 100% Chenin on tuffeau soil matured in concrete tanks for 9 months.

WE - 92/100

**Refuge de Chavannes:** 100% Chenin on tuffeau terroir, fermentation and aged for 2 years in oak barrels (mix of new barrels and used for 1 or 2 fills).

**VDF « Blanc de Noir » :** 100% Cabernet Franc on sandy-silty soil. Harvest at low ripeness - immediate pressing - only the first juice from the press is used. Aged in stainless steel vats.

## The orange wine

**Macération :** 100% Chenin on tuffeau terroir. Clay-limestone soil. 6 months maceration in sandstone amphora. Press and drop blend, bottling the year after the harvest.

## The sparkling wines

**Turbulente:** Natural white sparkling wine made from 70% Chardonnay and 30% Chenin using traditional method.

**La Chavannaise:** Natural rosé sparkling wine made from a blend of Cabernet Franc, Chenin and Chardonnay. Soil that mixes clay-limestone and sand. Aging on slats at the domain.

## Alcohol-free sparkling grape juice

**Turbulette:** sparkling white and black grape juice from Cabernet Franc. Immediate pressing, sorting of the lightest and tinted juices, cold settling. 20g/l residual sugar, no inputs.





# DOMAINE M. & S. BOUCHET

*Loire Valley / Saumur*



DEMETER ECOCERT

In 1990, Matthieu and Sylvanie Bouchet took over this 6-hectare family-owned domaine situated in the La Salle locality.

The domaine has been worked using Biodynamic practices since 1962 by François Bouchet, Matthieu's father and one of the founding fathers of biodynamics.

They have decided to continue this biodynamic approach in the vineyards, in order to stay true to the domaine's family roots, within a well-balanced, healthy farm environment.

They work in harmony with the seasons in a protected natural environment, surrounded by wildlife. They work with nature to produce wines that can be enjoyed by all, even though some years are definitely easier than others!

The soils are composed of clay-limestone. The wines are aged in oak barrels in cellars of Tufa, the same limestone that was used to build the Loire châteaux. The grapes are vinified and bottled at the domaine.



## *The red wines*

**Le Sylphe:** 100% Cabernet Franc. Clay-limestone soils, vines with an average age of 60 years. Aged for 24 months in ten-year-old oak barrels. Vinification takes place in wooded truncated

vats. The wines are unfiltered and unfined. A powerful, strongly coloured wine with healthy tannins and a true, joyous expression of its terroir.

**P'tit Bouchet:** 100% Cabernet Sauvignon. Yield 25 to 30 hl/ha. The harvest is manual. Vinification is done in wooden truncated cone vats. Malolactic fermentation and ageing in oak barrels for 18 to 24 months.

**Fleur Bleue:** 100% Grolleau. Clay-limestone soils, vines with an average age of 70 years. Aged for 18 months in ten-year-old oak barrels. Vinification takes place in wooden truncated vats. The wines are unfiltered and unfined. Loyal, dependable and discreet with a light, fruity structure. Enjoy with everyday dishes.

## *The white wine*

**Blanc de Chenin:** 100% Chenin. Clay-limestone soils, vines with an average age of 100 years. Aged for 12 months in ten-year-old oak barrels. Vinification takes place in wooden truncated vats. The wines are unfiltered and unfined. A combination of finesse, freshness and pleasure in your glass! Ideal served as an aperitif or with fish.





## DOMAINE DE L'R

Loire Valley / Chinon



Domaine de l'R lies on a vast gravel plain on the right bank of the Vienne, in the heart of the Chinon appellation. Having initially learned the profession in Spain, Frédéric Sigonneau returned to Touraine in 2004 and founded the domaine in 2007 on the vestiges of the family domaine in Cravant les Coteaux. Frédéric has always used organic methods to grow his Cabernet Franc vines and chooses to use no herbicides or pesticides, instead treating the land with copper and sulphur. The grapes are harvested by hand and taken to the cellars in crates. The wines are vatted using a gravity system, light pumping over operations is carried out and the yeasts are indigenous.



### The red wines

**Le Canal des Grands Pièces:** Sandy-gravel soils (the old Vienne riverbed), yields of 40hl/ha, vines aged between 45 and 65 years. Fermentation in rough cement vats with light, daily pumping over operations for short periods-controlled temperatures - malolactic fermentation also takes place in cement vats-light racking - aged on fine lees for 7 months. **Decanter -92/100**

**Les Cinq Éléments:** Gravel soils from the old Vienne riverbed (sandy-clay) on hillocks composed of a limestone subsoil and a sandy parcel. Yields of 35hl/ha, vines aged 50 to 65 years. Fermentation in rough cement vats with light, daily pumping over operations for short periods - controlled temperatures-malolactic fermentation also takes place in cement vats-light racking - aged on fine lees for 8 months.

**La Familia:** East-facing hillsides, perruche (flinty) soils on limestone, yields of 35hl/ha, vines aged from 20 to 45 years. Fermentation in rough cement vats with light, daily pumping over operations for short periods - controlled temperatures - malolactic fermentation and aged for 12 months in barrels.

**SO2:** Deep gravel soils, yields of 35hl/ha, vines aged 20 years. Alcoholic fermentation in stainless steel vats with treading by foot every day for 3 weeks - malolactic fermentation in stainless steel vats - no racking, no filtering and no sulphites.

**Les Folies du Noyer Vert:** Gravel soils, old Vienne riverbed (sandy-clay) on hillsides with a limestone subsoil and a sandy parcel. Yields of 35hl/ha, vines aged 45 to 65 years. Alcoholic fermentation in stainless steel vats with twice-daily treading by foot for 3 weeks - malolactic fermentation and aged for 12 months in Bordeaux barrels (Darnajou) or Burgundy

barrels (Dargaud) already used for 4 or 5 vintages. **Decanter - 90/100, CK - 89/100, BL - 93/100**

**Les Mains:** Beautiful, very deep gravel soils, vines aged 130 years (post-phyllloxera). 0.3ha parcel. This parcel is grown solely by Fred who treats it like his «garden»! No efforts are spared in the vineyards with the use of spades. The removal of the secondary «entrecoeur» buds, bunches harvested individually and placed into small crates, rigorous destemming and alcoholic fermentation in barrels with gentle stirring. Malolactic fermentation in a neutral (stainless steel) container. «I strive to achieve finesse in its purest form» says Fred.

**À Boire :** 100% Grolleau. 40-year-old vines on sandy-loam soil. Harvested by hand, macerated for 3 days, then pressed. End of vinification in liquid phase. Aged in stainless steel vats. A fresh wine with little alcohol and an explosion of red fruit. A typical Loire wine.

### The white wines

**Agudelo:** 100% Chenin. Clay-limestone soil, yield of 45hl/ha, age of the vines 20 years. Fermentation in stainless steel tanks with temperature control. Maturing on lees for 7 months. Free SO2 <25mg/l.

**Les Houttes:** 100% Chenin, young vines on a clay-siliceous soil, yield of 40hl/ha. Harvesting is manual, the grapes are pressed directly, followed by a settling of the must. Fermentation takes place in stainless steel tanks. Maturing for 12 months, part (600L) in new half-muid and the rest in vats. Nice ageing potential.

### The rosé wine

**Une fille de l'Air:** Sandy-gravel soils (the old Vienne riverbed), yields of 45hl/ha, vines aged 45 years. Maceration for several hours followed by skin contact and half direct pressing-cold settled for 24 hours-alcoholic fermentation at 15°C in stainless steel vats for 5 weeks-aged on fine lees for 4 months.

### The sparkling wine

**Pét Nat :** 100% Chenin. Clay-limestone soil, 10-year-old vines. Yield of 45hl/ha. Direct pressing, foam taking, disgorgement with addition of the same wine. Aging on slats for 6 months. Freshness, bubbles, pleasure.





# FRANCOIS LE SAINT

Loire Valley / Sancerre



Located in the Loire valley, Francois le Saint wines were developed by Paul & Benoit Fouassier and by Florence & Benoît Chazallon winemakers with the aim of creating a new range of wines for 'Vignerons de Nature' by selecting parcels.

The vineyards cover nearly 8 hectares of vines aged of 15 years and 80% of which are planted with the ancient, noble Sauvignon varietal. They cultivate Sauvignon and Pinot noir by using traditional, artisanal methods in the vineyard and strives to respect the environment as far as possible. Three-quarters of the work is consequently carried out by hand. Their priority is to respect the terroir. A biodynamic approach has therefore been in place in both the vineyards and the winery since 2000.



## The white wines

### Sancerre « Silex »:

Surface area: 2 hectares. Grape variety: Sauvignon. Soils: Predominantly flinty clay formations and Saint Doulchard. Marls at the bottom of the parcel. Planting density: Around 7,500 vines per hectare. Viticulture: The vines are pruned using the Cordon de Royat method. Harvests: Sancerre François le Saint Silex comes from 25-year-old vines. Average yields: 50 hl/ha. The harvest is de-stemmed and taken to the pneumatic press on a conveyor belt in order to avoid damaging the fruit. Winemaking: Natural vinification, fermentation with indigenous yeasts. Work in the winery respects the lunar calendar.

### Sancerre « Calcaire »:

Surface area: 4 hectares. Grape variety: Sauvignon. Soils: Buzançais limestone on Lower Kimmeridgian. Predominantly limestone plateau. Planting density: Around 7,500 vines per hectare. Viticulture: The vines are pruned using the Guyot Simple method. Harvests: Sancerre François le Saint Calcaire comes from vines aged 25 to 35 years. Average yields: 50 hl/ha. The harvest is de-stemmed and taken to the pneumatic press on a conveyor belt in order to avoid damaging the fruit. Winemaking: Natural vinification, fermentation with indigenous yeasts. Work in the winery respects the lunar calendar.

## The red wine

### Sancerre « Rouge »:

Surface area: 1.5 hectares. Grape variety: Pinot Noir. Soils: 70% limestone (Buzançais bedded or higher), 10% of clay formation in flint and 20% Marnes Saint Doulchard. Plateau and hillsides. Density: 7500-8500 vines per hectare. Viticulture: The vines are pruned in single Guyot. Harvest: « The Starling » Red is made from vines 25 to 45 years. Harvesting is done manually in boxes of 25 kg and then sorted on a sorting table. It is then scraped and channeled mats for the respect to the maximum in the wine vats. Winemaking: Natural vinification, fermentation in natural yeasts. pre-fermentation cold maceration of about 8 days and fermentation is carried out during this period light punching down. Fermentation lasts from three to five weeks depending on the vintage. Racking is done using a carpet and is followed by a light pressing. Then comes the time of malolactic fermentation and breeding happens in barrels for twelve months.

## The rosé wine

### Sancerre « Rosé »:

Grape variety: 100% Pinot Noir, 45 hl/ha. Soils: limestone soil from Buzançais on lower Kimmeridgian. Winemaking: The grapes are destemmed then brought to pneumatic press to respect to grapes. Natural vinification, fermentation with indigenous yeasts.





# BREWERY LES ACOLYTES

## Beers



Les Acolytes micro-brewery is the brainchild of Germain Croisille, winemaker at Château Les Croisille, and his friend, Mathieu Ressayac, a project manager from the building industry. The brewery is located on the premises of the wine estate in Fages, in the heights of Luzech. "At first, we were brewing with very rudimentary equipment made up of a 50L cauldron and a few plastic buckets in a garage. Then we bought some 200L stainless steel vats and constructed our own brewery."



## The traditionals

**Banzaï:** White beer, aromatized with ginger and citronella - Available in 33 & 75CL - 5 % vol  
Type: Ginger Wheat Beer // Malts: Wheat malt 40% and Pilsner 60%  
Hop: Hallertau Hersbrucker (German type with herbaceous, floral and spices notes)  
Slightly cloudy colour by the wheat malt, aromas of ginger and lemongrass with a nice acidity.

**Clandestina:** Lager - Available in 33 & 75CL - 6,5% vol  
Type: American Pale Ale // Malts: 90% Pale ale and 10% Cara blond // Hop: Cascade: An American variety with citrus overtones // Golden hue, full-bodied dry beer with citrus aromas and a slightly bitter aftertaste. Fine, craft beer.

**Saison is Coming:** Lager - Available in 33 & 75CL - 4,5% vol  
Type: Farmhouse Ale // Malts: Pilsen, Wheat, Cara Munich II // Hop: Fuggle, Mozaïc, Simcoe & Citra. Nice light gold colour, a light hoppy ale, aromas of floral and herbal.

**Road Triple:** Lager - Available in 33 & 75CL - 7,5% vol  
Type: Triple Belge // Malts: Pilsen, Spécial B, Cara Gold // Hop: Hallertau, Saaz  
A nice amber colour. Beautiful on the palate, fleshy and a light sensation of sweetness.

**Dark Side of the Moon:** Dark beer - Available in 33 & 75CL - 8% vol  
Type: Impérial Stout // Malts: Pilsen, Spécial B, Chocolat, Cara gold, Crystal, Black  
Hop: Perle // Dark colour. Aromas of roasted, toasted nuts with richness and body.

**Pils à l'Heure:** Lager - Available in 33 & 75 CL - 4% vol

Type: Lager // Malts: Pilsen and wheat // Hop: Saaz, Mozaic and simcoe  
Ruby color, notes of fresh grapes and red fruits, marked by a light acidity.

**Walk on the Wine Side:** Amber Beer - Available in 33 & 75CL - 7.5% vol  
Type: Christmas Amber Ale // Malts: Pilsner, Cara Blond, Biscuit, Cara Munich II  
Hop: Hallertau Hersbrucker // Spices: Coriander, anise, skins of orange, cinnamon and honey.  
Amber colour, smooth consistency, robust flavour, delicate sweet-sour flavour.

## The mayfly

**Gamme Beta** - Existe en 33 et 75 cl

To bring a bit of the unexpected, we launched the BETA range (Ephemeral Beers). Nothing is planned, nothing is programmed. Only the desire and the mood of the moment guide us to brew a unique beer off the beaten track. Ex: IPA with tagete passion fruit, Barley Wine with apples from the orchard aged in barrels.

## The vigneronnes

**Bière des vendanges** - Lager aromatized with grape - Available in 33 & 75 cl - 4,5% vol  
Type: Lager // Malts: Pilsen and wheat malt // Hop: Saaz, Mozaic et Simcoe

The brewery being located within the Château les Croisille, the assembly of grapes and beer must seemed obvious. Malbec brings body, acidity and fruit to beer, it is a good alternative to new Beaujolais! Sometimes in white, sometimes in red, the brewery adapts to the estate's harvests.

**Bâtarde** - Malbec beer - Available in 75 cl - Type: Ale - 8% vol  
Malts: Pilsen // Grape: Marc de Malbec // Boil hopping: Cascade  
Originality of the marriage between the Brewery and the partner winegrowers. This beer, which is not really one, is based on the maceration in amphora and for several months of the marc of grapes from different grape varieties. It is then aged in oak barrels to bring structure and roundness to this delicious blend.





# GRANIER

## Annecy / Liqueurs

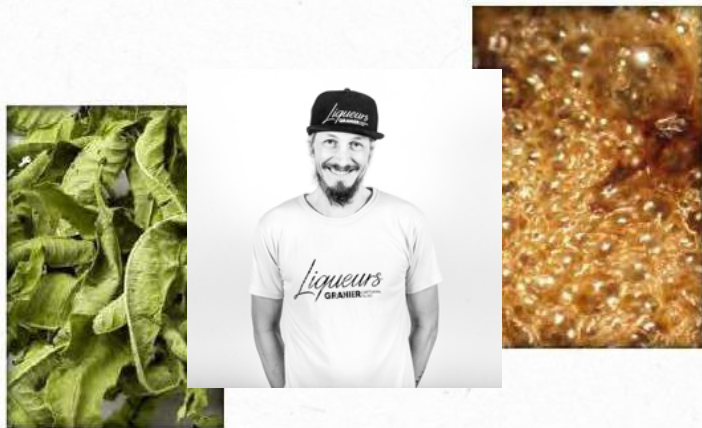


Established in 2015, Liqueurs Granier was formed with the aim of creating delicious, balanced and original digestifs.

After a long period of market research, (and sampling a huge variety) of both artisanal and industrial liqueurs, Vincent Granier came up with the idea of producing his own organic, handmade and short-circuit liquor.

Through hard work and with great patience, Vincent learned a real trade, becoming a distiller and learning the finer details of infusion and maceration times, optimum quantities ingredients and how light and oxygen affect the final outcome. The notion of details takes on its full meaning, each tiny variant profoundly changing the final product. Through this detailed experimentation, Vincent quickly realized that what he prized above all in his liqueurs is smoothness and mellowness. In 2019, Vincent's older brother, Stéphane joined the adventure. A former professional basketball player, liquor enthusiast, who has the determination and the will of sportsmen. He then, become the driving force behind the project, by whom and for whom Liqueurs Granier would exist. France's first lockdown finally gave the brothers time to set up this ambitious project as well as putting into practice all the skills and know-how they had acquired over time, this leads to their first production in late 2020, the Liqueurs Granier was born!

Artisanal and organic values lie at the heart of the Granier brothers, all of their products are from organic farming. From the production of the base syrup and distillate to the selection and preparation of botanicals, supervision of the maceration process, to filtration and finishing, all elements of the process are carried out by hand, including the bottling, labelling and wax capping of the bottles.



### The liquors

The base of the liqueurs is made from 100% organic wheat, pure spring water from the Boubioz spring in Lake Annecy and organic sugar produced in the Vosges and the Palatine Forest in Germany.

**V.V. 62°:** It comes from the very first creation, Verveine de Vincent but revisited, from 26° to 62° alcohol. It is a liqueur prepared in the purest of liqueur traditions on a base of 200g of sugar per litre. It is fresh and a little heavier in alcohol (62°). Always as pleasant and easy to drink, it is perfect as an aperitif, as a shot as a digestive or in a cocktail, but above all for pleasure!

**Verveine de Vincent:** Granier's Verveine liqueur is infused with hand-picked Alpine verbena and coriander and biodynamically farmed Egyptian lemongrass (the closest location for 100% organic lemongrass). Organic lemons come from the world-famous citrus groves of Menton in the Côte d'Azur and are made especially for the needs of Maison Granier.

**Verveine de Stéphane:** After Verveine of Vincent, here is the Verveine reviewed by the big brother. Friend with Cédric, the creator of "Rums of Ced", Stéphane recovered oak barrels which were used for the production of arranged rums. An identical recipe but with 6 months of aging in vats for the liquor to settle then a passage in rum barrels to bring a different taste and olfactory envelope. It is a liqueur with the same degree of alcohol, the same sugar level and the same plants but marked by the difference in its ageing. The color is more intense and deeper, the nose reveals vanilla and caramelized notes; brought by the aging in wood. On the palate, more power, the aromas of agricultural rum come to encompass the plants to give a more empyreumatic dimension to this new liqueur. To drink as an aperitif on ice or as a long drink or straight as a digestive for purists.

**Gentiane:** Long regarded as a digestive stimulant, the root of Gentiana lutea, yellow gentian, is cut, dried and infused in alcohol to extract its aromatic compounds. Picked by local gençanaires, it grows wild in the Alps and the Massif Central, sustainably grown and protected by the work of the Association Interprofessionnelle de la GENTIANA LUTEA.

**Menthe:** The peppermint leaves are picked up and dried by our Auvergne producers before being infused in 40%vol alcohol. This slightly sweet, thirst-quenching, and refreshing liquor is characterized by a pepper aftertaste and can be drunk on its own, with a few ice cubes or naturally in cocktails. A 26% alcohol liqueur made in the purest liquorist traditions on a basis of less than 50 grams of sugar per liter.

**Reine des Prés:** An alcohol made from 100% organic wheat produced by harvesting owners. Natural water from the Boubioz source of Lake Annecy. An organic sugar produced in the Vosges and the Palatine Forest. Maceration of Meadowseet, Mallow, lemon zest from Menton and Timut Pepper.

**Génépi:** 32° of alcohol. Génépi, water, wheat alcohol 96°, sugar syrup. Infusion of Dry Génépi. No inputs. Unlimited aging potential. Genepi is the emblematic liqueur of its region. This is why it was only natural for Stéphane to lean on it and create the first «Génépi» from Annecy.





# DISTILLERIE L'ENTROPIE

Vercors / Gin, Vodka



L'entropie, or in other words - strong spirits from the Vercors terroir, made with respect for humans and the environment. The distillery's aim is to enhance local plants through distillation and maceration.

Léa Verrier and David Wehrung met in engineering school in Strasbourg. Once they both graduated - united by a beautiful friendship - and after 8 years each on their own in the industry, the conclusion was clear. Their lives did not correspond to their common values of respect for nature and the living, protection of the environment, equality, sharing, tolerance... Adding to these values a great desire to undertake, a passion for plants, gleaning in the mountains, a love of good products and discoveries and this is how the distillery project hatched in 2021. At the heart of the Vercors, a land of agriculture and mountains, rich in botanics and varied terroirs, Entropie produces spirits inspired by its environment.

While David and Léa are committed to offering quality spirits, environmental considerations are also at the heart of the bottles - they are returnable and made of 100% recycled glass. The use of a water-soluble glue facilitates the washing, and therefore the reuse of the bottle. The distillation residues are composted using the bokashi method. The energy used for heating the still is 100% green. The botanicals are selected as close as possible to the distillery, from wild picking and from partner producers.

The heart of the distillery is the still. It is a Charentais type still made entirely of copper, custom made in Germany according to the specifications of Entropy. It is this distillation in small batches that brings roundness and subtlety to the spirits. All the different operations from the development of recipes, distillation, slow reduction, bottling, to labelling and more are carried out by hand at the distillery in Autrans.



## The spirits

**Gin 'young shoots & old branches':** london dry gin

On the nose: a dominance of juniper softened by a warm floral bouquet. On the palate: the aromas promised by the nose as well as herbaceous notes and a slight bitterness. Wheat alcohol, water from Vercors, meticulously selected plants, a right maceration, a careful distillation and a gentle reduction: this is the operating mode of this gin!

**Vodka de fleurs:** flavored vodka

On the nose: light fragrance of dry herbs and notes of pollen and mallow. On the palate: a sweet floral harmony with the aromatic persistence of the elderflower. This vodka is naturally flavored by the distillation of a maceration of six flowers from the meadows of Vercors: mallow, queen of meadows, elderflower, yarrow, lemon thyme and lavender. Four other common botanics contribute to the delicate aroma of the spirits.

## The regional specialties

**Alpine Liqueur:** 'flore du Vercors'

The nose reveals the power of lemon verbena softened by a spring bouquet. On the palate, the tonic of peppermint is followed by rich herbaceous notes and an aromatic persistence on honey and pollen. This liqueur is a blend of 13 common Vercors plants in selected proportions to create a powerful and balanced blending. A wheat alcohol base, botanicals mainly from Isère, optimal maceration and precisely dosed French beet sugar syrup.

**Liqueur alpine :** 'en fût de chêne' (in oak barrel)

This is the big sister of the Alpine liqueur: a stronger version for less sweet-toothed palates. Its 40% alcohol content, low (very!) sweetness and woody aromatic depth give it character. On the nose: notes of oak supported by a herbaceous bouquet of lemon verbena. On the palate: a woody attack, enhanced by lemon verbena. The smokiness of the oak gives a deep note of peppermint. A slight astringency at the finish calls for the next sip.

**Lucette:** the anisette from Vercors

Lucette is an anisette created by and for those who do not like pastis. It is singular because it does not contain any star anise or licorice. It is close to an absinthe, with less bitterness, fresher and with a slight blur. Distillation of anise and fennel followed by a long maceration of angelica roots and coriander seeds, finalized by a brief infusion of secret plants that bring a minty and resinous touch.

**Hiver :** Gnôle naturelle (natural hooch)

An exceptional spirit: a cross between the fines of the Jura, grappa and gourmet gin. Fig leaves give it its characteristic coconut smell. The sweet nose contrasts with the lively attack of wine brandy. The finish is empyreumatic, with a hint of vanilla and even French toast. On the nose: fig leaves offer coconut notes against a backdrop of candied fruit and grappa. On the palate: After opening with a hint of wine brandy, a surprising vanilla, empyreumatic and gently spicy aroma. Round, liquorice finish.





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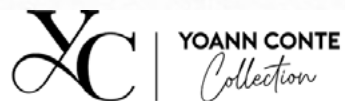
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Paul Bocuse



LA PYRAMIDE  
VIENNE • FRANCE



Geranium



CHAMBERS

Famille  
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THE PENINSULA  
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[...]



**Vignerons de nature**

1067 route du Stade  
07120 Grospierres - France

Tél. +33 (0)4 27 10 83 73

Fax +33 (0)4 27 10 83 74

[contact@vignerons-de-nature.fr](mailto:contact@vignerons-de-nature.fr)  
[www.vignerons-de-nature.fr](http://www.vignerons-de-nature.fr)