

# IGP Méditerranée White ROUSSANNE



## Terroir

- ◆ Vineyard in the plains.
- ◆ Soil of clay with gravel
- ◆ 2 ha (5 acres) of vines from 5 to 15 years old



## Grapes

- ◆ 100% Roussanne



## Vinification

Direct pressing, with pneumatic press. Wine making and fining of the wine in vat, with temperature control (max 17°C). Ageing for 6 months in vat before bottling.



## Tasting notes

Crystalline gold wine.  
Nose of white peach, pear and white flowers (iris & jasmin).  
Round fleshy and almost juicy attack, which quickly evolves towards the freshness and a thirst-quenching acidity. Pleasant and elegant wine, with a nice balance and minerality.



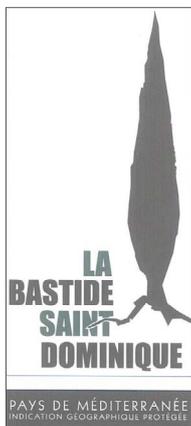
## Service

- ◆ Serve between 9° to 10°C:
- ◆ Aging - 2 to 3 years.



## Pairing

- ◆ Pan fried sole in butter, with parsley and lemon (Meunière)
- ◆ Spicy chicken with coconut milk
- ◆ Artichokes & smoked salmon.



# IGP Méditerranée Rosé CENTIFOLIA



## Terroir

- ◆ Vineyard in the plains.
- ◆ Soil of clay with gravel
- ◆ 2 ha (5 acres) of vines from 5 to 30 years old



## Grapes

- ◆ 70 % Grenache
- ◆ 30 % Egiodola



## Vinification

Direct pressing, with a pneumatic press. Wine making and fining of the wine in tank, with temperature control (max 17°C).

Aging for 4-6 months in tank before bottling.



## Tasting notes

Attractive « pomegranate » colour.

Very “summer” type of rosé. Nose of watermelon, morello cherries, prunes and blood orange.

Attractive freshness on the palate, pleasant drinking wine. Summer rosé, with a nice freshness and intense minerality.



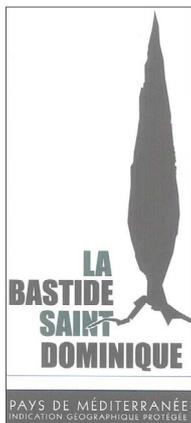
## Service

- ◆ Serve between 9 to 10°C.
- ◆ Aging - up to 3 years.



## Pairing

- ◆ Nicoise styled stuffed vegetables
- ◆ Lasagne with spinach goat cheese
- ◆ Tarte pissaladière (with fried onions)
- ◆ Sushi & sashimi



# IGP Méditerranée Red

## SYRAH - MERLOT



### Terroir

- ◆ Vineyard in the plains.
- ◆ Soil of clay with gravel
- ◆ 4 ha (10 acres) of vines from 5 to 30 years.



### Grapes

- ◆ 50% Syrah
- ◆ 50% Merlot



### Vinification

18-25 days of vatting in stainless steel tanks.  
Cap punching, pumping-over, with control of the temperatures (max 28°C).  
Ageing for 12 months in tank before bottling.



### Tasting notes

Dark purple colour.  
Nose of black currant jelly, raspberry, followed by more floral notes. Velvety mouthfeel, nicely balanced, clean and pleasant drinking wine.



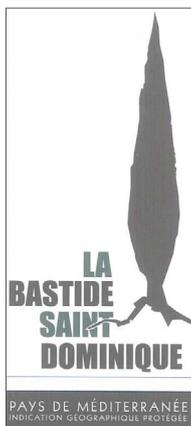
### Service

- ◆ Serve at 15°C:
- ◆ Aging - up to 4 years.



### Pairing

- ◆ Terrine of chicken liver
- ◆ Sausage in brioche
- ◆ Marinated chicken with bellpepper Salad.
- ◆ Roasted rabbit



# IGP Méditerranée Red GRENACHE VIEILLES VIGNES



## Terroir

- ◆ Vineyard in plains.
- ◆ Soil of clays and sand, locally rocky.
- ◆ 0.75 ha (1.85 acres) of vines planted in 1966.



## Grapes

- ◆ 100% Grenache



## Vinification

21 days of vatting in stainless steel tanks. Cap-punching, pump-over, with control of the temperatures (max 28°C). Ageing of 10 months in tanks before bottling.



## Tasting notes

Brilliant purple color.  
Sweet nose with crispy notes of blackcurrant, cherry and tuberoses.  
Unctuous and well balanced palate which offers a smooth and delicious sensuality. Nice concentration with depth and typical old vine tannins



## Service

- ◆ Serve between 15° and 16°C:
- ◆ Aging - 1 to 4 years.



## Pairing

- ◆ Terrine with pepperoni and goat cheese
- ◆ Ham and Roquefort pie
- ◆ Roasted chicken stuffed with fresh herbs