



# ASSEMBLAGE

## Wine Agency

London-based agents and mediators for independent wine growers, we offer 360° trade and brand support tailored to producers and importers. With deep industry knowledge and a strategic approach, we help build market presence, connect with key decision-makers, and position brands for success on the international stage.



# Clémence Lederlin



Wine lover and versatile business consultant, Clémence has been part of the wine industry for over 15 years.

Her extensive travels, combined with experience at a leading premium wine event company, have given her deep market insight and a strong network across the international wine scene.

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# Maud Fierobe



Passionate about wines, but above all champagne, Maud started her career in the wine industry in 2008 by selecting unique & premium wines for the UK Market.

Over past 15 years, she also has been very active in presenting wines at international trade shows, organising wine tastings & opening a mini chain of delightful French Bistro called Champagne+Fromage, around London and the UK.

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# Assemblage Portfolio FRENCH TERROIRS





*Champagne*

# CHAMPAGNE HAUTBOIS

Historic family-run Champagne estate based in **Pévy (Massif de Saint-Thierry)** with about **8 ha of vineyards** planted to **Pinot Meunier, Pinot Noir, Chardonnay**. Now managed by **Sandrine and Fabien Hautbois**, the house produces a range of **Champagne AOC cuvées** with a commitment to **sustainable**, High Environmental Value (HVE)







## Champagne Hautbois HAUT'THENTIC – BRUT



**Appellation:** AOC Champagne

**Grape varieties:**

75% Pinot Meunier | 15% Chardonnay | 10% Pinot Noir

**Dosage:** Brut – 6 g/L

**Reserve wines:** Yes

**Aging on lees:** Minimum 3 years

**Winemaking:**

A classic multi-varietal blend highlighting the fruit-driven generosity of Pinot Meunier, supported by structure and freshness from Pinot Noir and Chardonnay.

**Tasting notes:**

Pale yellow colour with very fine bubbles.

Rich and expressive nose with aromas of Mirabelle plum and vineyard peach.

The palate is ample and round, with moderate acidity and a fresh, generous attack revealing white-fleshed fruit aromas.

**Style:**

Approachable, fruit-forward and balanced Champagne. Ideal as an aperitif.

**Bottle size:** 75 cl



## Champagne Hautbois HAUT'RIGINE – BRUT



**Appellation:** AOC Champagne

**Grape varieties:**

50% Chardonnay | 50% Pinot Noir

**Dosage:** Extra Brut – 3.5 g/L

**Reserve wines:** Yes

**Aging on lees:** Minimum 3 years, 35% aged in oak Barrels

**Winemaking:**

Some of this vintage is aged in oak barrels to give it roasted, buttery brioche and slightly woody notes. This indulgent and hearty wine has real vinosity, body and style set off by a fresh finish. A golden yellow, smooth and creamy mouthfeel with the opulence of Pinot Noir.

**Tasting notes:**

Our HAUT'RIGINE champagne is made using the best of the year's vintages. They are chosen when the grapes are picked then again after our base wines have been tasted several times. Pinot bursts with structure and body whilst Chardonnay brings finesse and a delicate touch. The blend of these two grape varieties makes a champagne with real finesse and finish. It's up there with the best.

**Bottle size:** 75 cl





*Champagne Hautbois*  
**LA PORTE GOLIVA – EXTRA BRUT**  
*Single Vineyard, Single Varietal*



**Appellation:** AOC Champagne

**Village:** Pévy – Massif de Saint-Thierry

**Exposure:** South / South-East

**Soils:** Clay-limestone and sandy-clay (tertiary soils)

**Grape variety:** 100% Pinot Meunier

**Dosage:** Extra Brut

**Vine age:** Over 30 years

**Parcel:** Single Vineyard GOLIVA (50acres)

**Winemaking:** Single-parcel cuvée produced from old vines. Hand-harvested, parcel-by-parcel selection, whole-bunch pressing.

60% vintage 2020 and 40% reserve wines.

100% vinified and aged in oak barrels and oak 'foudres'. Malolactic fermentation completed.

Second fermentation in bottle, slow ageing on lees.

**Aging** on lees: 36 months

**Bottling:** June 2021

**Disgorgement:** April 2024

**Dosage:** Extra Brut – 3.5 g/L

**Tasting notes:** Structured and expressive Pinot Meunier with depth and vinosity. Oak ageing brings texture and complexity while preserving freshness. A powerful yet balanced Champagne



*Champagne Hautbois*  
**LES LEURY– EXTRA BRUT**  
*Single Vineyard, Single Varietal*



**Appellation:** AOC Champagne

**Village:** Pévy – Massif de Saint-Thierry

**Soil:** tertiary soil: clay-limestone and clay-sand.

**Exposure:** Prime south-facing vineyard

3000m2 hillside plot overlooking the village of Pévy

**Vine age:** Over 30 years

**Parcel:** Single Vineyard 'Les Leury'

**Grape variety:** 100% Chardonnay

**Dosage:** 3,5 gr Extra Brut

**Harvest** 2020

**Bottling:** MAY 2021

**Alcohol content** 12%

**Disgorgement** AVRIL 2024.

**Viticulture:** Pruning method: Chablis

The 2020 harvest accounts for 65% of the vintage whilst reserve wine aged using a solera system in a vat since 2015 makes up the remaining 35%.

Very limited quantity for this harvest year.

**Wine making:** It undergoes malolactic fermentation.

100% of the wine is aged in oak barrels and vats.

Then it's time for one last fermentation.

Aged on on slats for 36 month



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## *Champagne Hautbois* **HAUT'VNI – COTEAUX CHAMPENOIS ROUGE**



**Appellation:** Coteaux Champenois

**Grape varieties:**

100% Pinot Noir

**Dosage:** N/A

**Reserve wines:** N/A

**Aging on lees:** 22 months in oak barrels

**Winemaking:**

Single-parcel selection from low-yielding vineyards, hand-harvested at optimal ripeness.

Green harvesting is carried out during the growing season to concentrate aromas and select the best grapes.

Vinified and aged in oak barrels and oak foudre for 22 months, highlighting the structure and power of Pinot Noir.

**Tasting notes:**

Bright ruby-red colour.

Expressive nose with aromas of raspberry and blackcurrant.

Structured and concentrated palate with depth, freshness and ageing potential.

**Style:**

Elegant and powerful still red wine from Champagne, combining concentration, freshness and oak complexity.

**Food pairing:**

Pairs well with roasted meats, game birds, duck or mature cheeses.

**Bottle size:** 75 cl | Magnum





# CHAMPAGNE FRANÇOIS SECONDE

## Champagne François Secondé – Grand Cru Sillery

Founded in the 1970s and now managed by **Jérôme Groslambert**, Champagne François Secondé domain cultivates 5.5 hectares in Sillery and surrounding Grand Cru vineyards. **HVE certified and sustainably farmed**, the wines combine structure, freshness and refined elegance. A classic expression of Sillery, excellent positioning **for premium on-trade and specialist retail**.





## Champagne François Secondé BRUT GRAND CRU



### **Terroir and Soil**

Terroirs Blend of ours 4 grand cru village :  
Sillery, Mailly-Champagne, Puisieulx and Verzenay located north of Montagne de Reims where chalk is the subsoil.

### **Composition**

Blend 2/3 Pinot Noir and 1/3 Chardonnay

**Based wine:** 2023

30% of perpetual reserve wine began since 1982

**Dosage :** 7 g/l

**ABV:** 12%

### **Tasting Notes**

Saline minerality, smoothness, power, freshness and finesse are the characteristics of this Champagne.

### **Pairings**

It can be both an aperitif Champagne and a meal Champagne. Accompanying a Bresse chicken with a cream as well as a 36-month Comté...

### **Bottling :**

Half-bottle 0.375l

Bottle 0.75l

Magnum 1.5l

Jéroboam 3 l

Mathusalem 6l

### **Awards**

Gold Medal Mundus Vini 2024

Silver medal Decanter 2019 : 92/100

Silver medal Decanter 2020 : 90/100

Bronze medal Decanter 2024 : 89/100 Wine Advocate

Robert Parker: 92/100 30/04/2019



## *Champagne François Secondé* **ZERO DOSAGE INTEGRAL GRAND CRU**



### **Soil:**

Blend of ours 4 grand cru village :  
Sillery, Mailly-Champagne, Puisieulx and Verzenay located north of Montagne de Reims where chalk is the subsoil.

### **Composition**

2/3 Pinot Noir and 1/3 Chardonnay  
Base wine: 2023  
30% perpetual reserve began since 1982  
**Dosage** : 0 g/l

### **Tasting Notes**

Saline minerality , freshness and finesse with a long creamy texture are the characteristics of this Champagne.

### **Pairings**

It can be both an aperitif Champagne or a meal Champagne. Accompanied also by fish en papillote, scallops and a old parmesan.  
Bottling :            Half-bottle            0.375l

### **Bottling**

Half-bottle: 0.375l  
Bottle: 0.75l  
Magnum: 1.5l  
Jéroboam: 3 l  
Mathusalem 6l





## *Champagne François Secondé* **CLAVIER COMPOSITION BRUT**



### **Soil:**

Sillery, Mailly-Champagne, 2 villages Grand Cru located in the North of the Montagne de Reims.

### **Composition**

Blend of 2/3 Chardonnay et 1/3 Pinot Noir Base wine : 2022

30% perpetual reserve began since 2009

Vinification in vats with 10 % in oak barrel

**Dosage : 7 g/l**

**ABV: 12%**

### **Tasting Notes**

The Chardonnay on Pinot Noir terroir bring a broad and elegant structure in at the same time .

Minerality, finesse, texture that we would like to bite into and aromatic complexity are the characteristics of this Champagne from the North of the Montagne de Reims.

### **Pairings**

It accompanies everything.

Accompanying an aperitif, fish , meat, pie, cheese, and even a chocolate dessert !!!

### **Bottling**

Bottle: 0.75l



## *Champagne François Secondé* **SERMIERS PREMIER CRU** **Blanc de Blancs**



### **Soil:**

North of the Montagne de Reims,  
Vines average age: 20 years old

### **Composition**

100% Chardonnay

### **Winemaking:**

The grapes are picked by hand and, after gentle pressing, fermented in both tanks and oak barrels with a malolactic fermentation.

Aged in both tanks and oak barrels (Brief passage in wood barrel)

Rest in cellar: 18 months

Manual riddling

Disgorging dosage: 5g/l

Production: 1000 bottles per year

**Dosage :** 5 g/l

**ABV:** 12%

### **Tasting Notes**

Mineral and flower, creamy texture and finesse of the bubble.

### **Pairings**

Serve for an aperitif or during a meal. Use large Champagne glasses to allow it to express itself fully

**Bottling** Bottle: 0.75l



## *Champagne François Secondé* **ROSE BRUT GRAND CRU**



### **Soil:**

North of the Montagne de Reims  
Sillery, Mailly Champagne, Puisieulx, shallow soil on chalk. Historically a terroir of Pinot Noir.

### **Composition**

100% Pinot Noir  
Includes 20% reserve wines  
A blend of skin-contact and traditionally vinified wines

### **Winemaking:**

The grapes are picked by hand and, after gentle pressing, fermented at controlled temperature plus malolactic fermentation.

**Dosage :** 5 g/l

**ABV:** 12%

### **Tasting Notes**

On the eye it has a pale pink color with hints of rose, fine bubbles. The nose is complex, with ripe red fruit and floral notes with underlying notes of pastry. The palate is quite dry and structured, with a sensation of body that compensates for its good acidity, creamy bubbles, long and persistent.

### **Pairings**

Serve as an aperitif or with a red fruit dessert.

**Bottling** Bottle: 0.75l



## *Champagne François Secondé* **ROSE ZERO DOSAGE GRAND CRU**



### **Soil:**

North of the Montagne de Reims  
Sillery, Mailly-Champagne, Puisieulx, shallow soil on chalk. Historically a terroir of Pinot Noir.

### **Composition**

100% Pinot Noir  
Includes 20% reserve wines  
A blend of skin-contact and traditionally vinified wines

### **Winemaking:**

The grapes are picked by hand and, after gentle pressing, fermented at controlled temperature plus malolactic fermentation.

**Dosage :** 0 g/l

**ABV:** 12%

### **Tasting Notes**

On the eye it has a pale pink color with hints of rose, fine bubbles. The nose is complex, with ripe red fruit and floral notes with underlying notes of pastry. The palate is quite dry and structured, with a sensation of body that compensates for its good acidity, creamy bubbles, long and persistent.

### **Pairings**

Serve as an aperitif or with a red fruit dessert.

**Bottling** Bottle: 0.75l





## *Champagne François Secondé* **LA LOGE BLANC DE NOIRS SILLERY GRAND CRU**



### **Terroir and Soil**

Sillery, a historic grand cru village in the Champagne region located north of the Montagne de Reims where chalk is the subsoil in which our vines take roots

### **Composition**

Unique Non-Vintage Champagne 100% Pinot Noir from Sillery Grand Cru Blend of 100% Pinot Noir from old vines

### **Based wine: 2021**

30% of perpetual reserve wine began since 2005

### **Dosage: 7 g/l**

### **Tasting Notes**

With a golden yellow color, the finesse of this champagne begins with these Bubbles which gives it a persistent string of foam.

Power and finesse on the nose , it gives off notes of red fruits and pastries .

On the palate , we find this finesse of the sparkling which gives it a characteristic creaminess and also these notes of red fruits

### **Pairings**

It can be both aperitif and gastronomic Champagne.

Dare to accompany it with a soft creamy blue cheese

**Bottling :** Bottle 0.75l

**Awards** Gold Medal Mundus Vini 2025

Silver Medal Decanter 2019 : 92/100

Silver Medal Decanter 2020 : 90/100

92/100 Wine Advocate Robert Parker 30/04/2019



# CHAMPAGNE DE BARFONTARC

## Champagne Barfontarc–Côte des Bar

Founded in 1962, Barfontarc is a collective of around 50 grower families farming 130 hectares in the Côte des Bar. Pinot Noir–led vineyards on Kimmeridgian soils produce generous, structured and balanced wines. Consistently awarded, the range offers approachable, fruit-driven Champagnes with strong potential for premium on-trade and specialist retail.





## Champagne de Barfontarc HERITAGE BRUT



**Appellation:** AOC Champagne

**Grape varieties:**

80% Pinot Noir | 20% Chardonnay

**Dosage:** Brut – 9 g/L

**Reserve wines:** Yes (19% – harvest 2021)

**Aging on lees:** Extended ageing in cellar

**Winemaking:**

Blend 51 based on the 2022 harvest (81%) complemented by 19% reserve wines from 2021.

A Pinot Noir–dominant cuvée bringing fruit and structure, balanced by the finesse of Chardonnay.

76% cuvée (first press, including 76% tête de cuvée) and 24% taille.

Long ageing in cellar ensures fine bubbles and good integration.

**Tasting notes:**

Pale yellow colour with a light mousse and a fine, regular sparkle.

Pleasant and dense nose showing good complexity with aromas of citrus, white peach, fruit paste and brioche.

The palate is ample with good length, revealing notes of yellow and dried fruits. A generous and elegant Champagne, with a round texture supported by freshness and a persistent citrus finish.

**Style:**

Opulent and smooth, fruit-forward yet balanced Champagne. Easy-drinking and crowd-pleasing. Ideal as an aperitif.

**Food pairing:**

Perfect for aperitif or the beginning of a meal. Pairs well with simple roasted poultry and convivial dishes.

**Bottle size:** 75 cl



## *Champagne de Barfontarc* **CARACTERE – BLANC DE NOIR**



**Appellation:** AOC Champagne

**Grape varieties:**

100% Pinot Noir

**Dosage:** Brut – 8 g/L

**Reserve wines:** Yes (20% – harvests 2020–2019)

**Aging on lees:** Extended ageing in cellar

**Winemaking:**

Blend 20 based on the 2021 harvest (80%) complemented by 20% reserve wines.

A Blanc de Noirs made exclusively from Pinot Noir, expressing the grape's structure, depth and roundness.

90% cuvée (including 50% tête de cuvée) and 10% taille.

Careful vinification and ageing bring balance, texture and aromatic complexity.

**Tasting notes:**

Pale yellow colour with light golden reflections.

Expressive and complex nose combining floral notes with red fruits and hints of lime blossom.

The palate opens on white fruits and white peach with a silky attack.

Balanced and generous, with freshness, structure and a citrus-driven finish.

**Style:**

Generous and silky Blanc de Noirs, structured yet approachable, with a smooth texture and ripe fruit profile.

**Food pairing:**

Ideal throughout a meal. Pairs well with poultry dishes such as Bresse chicken with mushroom sauce, or fish rillettes as an aperitif.

**Bottle size:** 75 cl





## Champagne de Barfontarc CARACTÈRE - ROSÉ



**Appellation:** AOC Champagne

**Grape varieties:**

70% Pinot Noir (including 20% red wine) | 30% Chardonnay

**Dosage:** Brut – 9 g/L

**Reserve wines:** Yes (20% – harvest 2021)

**Aging on lees:** Extended ageing in cellar

**Winemaking:**

Blend 34 based on the 2022 harvest (80%) complemented by 20% reserve wines from 2021.

Rosé d'assemblage combining Pinot Noir (including 20% vin rouge) and Chardonnay.

80% cuvée and 20% taille.

Careful blending and ageing bring finesse, balance and aromatic intensity.

**Tasting notes:**

Bright, luminous pink colour with fine bubbles.

Open and expressive nose with aromas of red fruits and blackcurrant.

Fresh and lively palate, balanced and supple, with a generous texture.

An elegant and juicy finish driven by red fruit notes.

**Style:**

Fruity, generous and vibrant rosé Champagne with a delicate yet expressive profile. Ideal for aperitif or dessert.

**Food pairing:**

Perfect as an aperitif or paired with duck breast. Also works well with red fruit desserts or exotic frozen desserts.

**Bottle size:** 75 cl

## *Champagne de Barfontarc* **CARACTÈRE – BLANC DE BLANC**



**Appellation:** AOC Champagne

**Grape varieties:**

100% Chardonnay

**Dosage:** Brut – 9 g/L

**Reserve wines:** Yes (20% – harvest 2021)

**Aging on lees:** Extended ageing in cellar

**Winemaking:**

Blend 31 based on the 2022 harvest (80%) complemented by 20% reserve wines from 2021.

A 100% Chardonnay cuvée expressing freshness, finesse and precision within the Côte des Bar.

100% cuvée (including 15% tête de cuvée).

Careful vinification and ageing enhance purity, balance and aromatic definition.

**Tasting notes:**

Pale yellow colour.

Expressive nose with citrus aromas, grapefruit, hints of honey and subtle notes of white-fleshed fruits.

Fresh and generous attack with a touch of minerality and notes of pear.

A well-balanced Champagne with remarkable length.

**Style:**

Fresh, precise and elegant Blanc de Blancs with a vibrant and structured profile.

**Food pairing:**

Ideal as an aperitif. Pairs perfectly with oyster and trout tartare, white fish or seared scallops with coral butter.

**Bottle size:** 75 cl



# ALSACE | LA MAISON ZEYSSOLFF

Historic family estate founded in **1778** in **Gertwiller** on the Alsace Wine Route, now led by **Yvan and Céline Zeyssolff**, with around **10 ha of vineyards** planted to the classic Alsace varieties. The domaine produces a broad range of **Alsace AOC wines and Crémant d'Alsace**. They are certified **ORGANIC** viticulture and sustainable practices.



C & Y  
**ZEYSSOLFF**  
AU PÉCHÉ VIGNERON  
MAISON VITICOLE DEPUIS 1778  
  
GERTWILLER



## Zeyssolff – Vins d'Alsace *CRÉMANT D'ALSACE ASSEMBLAGE BRUT*

**Appellation:** AOC Crémant d'Alsace

**Grape origin:** Gertwiller & Heiligenstein

**Grape varieties:** Auxerrois, Pinot Gris, Pinot Noir

**Winemaking:** Produced using the traditional method. No malolactic fermentation is intentionally carried out in order to preserve freshness and natural tension.

**Tasting notes:** Pale, luminous golden colour with a fine and persistent mousse. Delicate nose with brioche aromas and white fruit notes (pear, apple). The palate is elegant and lively, with notes of white flowers and yellow fruits. Fine bubbles bring freshness and a well-balanced structure.

**Style:** A well-balanced and expressive Crémant, easy to enjoy, with a distinctive character shaped by the blend of the three grape varieties.

**Food pairing:** Ideal as an aperitif. Also pairs well with fish, white meats, fresh cheeses and desserts.

**Aging potential:** 2–3 years after disgorgement

**Serving temperature:** 7–8°C

**Alcohol content:** 12% vol



## Zeyssolff – Vins d'Alsace KLEVENER DE HEILIGENSTEIN 2024 ORGANIC

C & Y  
**ZEYSSOLFF**  
AU PÉCHÉ VIGNERON  
MAISON VITICOLE DEPUIS 1778  
  
GERTWILLER

**Appellation:** AOC Alsace – Klevener de Heiligenstein

**Origin:** Heiligenstein and surrounding villages (including Gertwiller)

**Altitude:** 200–325 m.

**Grape variety:** Klevener de Heiligenstein (*non-aromatic selection of Gewurztraminer*)

**Terroir:** The Klevener de Heiligenstein appellation covers 90 hectares, of which only around 51 hectares are planted with this grape variety. The vineyards are located on gentle slopes below the village of Heiligenstein. The soils are deep, rich clay-limestone and silty soils, well protected from drought, allowing vine roots to explore deeply and contribute to the wine's complexity.

**Winemaking:** Produced under a strict quality charter designed to optimise the expression of this rare and historic Alsatian grape variety.

**Tasting notes:** Pale yellow colour, bright and clear.

Expressive nose with floral aromas and a subtle spicy note.

On the palate, the wine is broad and ample, with fine bitterness balanced by refreshing acidity on the finish. A generous yet silky texture. A distinctive Alsatian wine combining richness, finesse and freshness. Structured yet approachable, with a refined, gastronomic profile.

**Food pairing:**

Pairs well with terrines, white meats, tarte flambée, and fish served with cream-based sauces.

**Aging potential:** Up to 5 years

**Serving temperature:** 8–10°C

**Alcohol content:** 12.5% vol

**Residual sugar:** 12.5 g/L





## Zeyssolff – Vins d’Alsace RIESLING 2024 – ORGANIC



**Appellation:** AOC Alsace

**Grape origin:** Gertwiller and surrounding vineyards

**Vine age:** Average 25 years

**Grape variety:** Riesling

**Residual sugar:** 0.57 g/L (dry wine)

**Winemaking:** Grapes sourced from the estate’s finest Riesling parcels. Vinified to express purity, freshness and terroir-driven minerality.

**Tasting notes:** Pale green colour with yellow highlights, showing excellent clarity and brightness.

Expressive nose with aromas of acacia, honeysuckle, white peach and citrus fruits such as grapefruit and lime.

On the palate, a precise and vibrant acidity supports distinctive mineral notes. The wine shows fine length and depth, with a racy, elegant and delicately fruity structure.

**Style:** A refined, terroir-driven Riesling combining freshness, minerality and precision. Particularly well suited to gastronomy.

**Food pairing:** Excellent with fish (turbot, ray, pike, smoked eel, Arctic char), seafood, white meats and poultry. Also pairs very well with sushi, carpaccio and goat’s cheese.

**Aging potential:** Drink now or age for 3–5 years

**Serving temperature:** 8–10°C

**Alcohol content:** 12% vol



# JURA | MAISON BONNOT

Family négociant-éleveur in Saint-Lothain. Produces Côtes du Jura whites, reds, rosés, and Crémant from Chardonnay, Savagnin, Poulsard, Trousseau, Pinot Noir across several cuvées.

The house produces multiple cuvées across Côtes du Jura and regional AOCs, combining traditional élevage with accessible, terroir-driven styles.





## Maison Bonnot ARBOIS FMR



**Appellation:** AOP Arbois

**Vintage:** 2023

**Grape variety:** Chardonnay

**Certification:** Organic Farming

**Winemaking:** Fermentation in old barrels,  
aged with regular topping-up for 6 months.

Tasting notes: Pale yellow colour with light golden reflections.

Expressive nose combining white fruits and candied citrus with a slight floral touch.

On the palate, a crisp and lively attack supported by fine tension. The aromas from the nose carry through, enriched by a saline, taut finish.

**Food pairing:** Trout meunière, fresh goat's cheese, fruity Comté, or simply as an aperitif.

**Aging potential:** 3 to 6 years

**Serving temperature:** 10–12°C

**Available bottles:** 3,600 bottles



Maison Bonnot  
***COTES DU JURA – SAVAGNIN OUILLÉ  
A L'ORIGINE 2022***



**Appellation:** AOC Vin du Jura

**Grapes:** 100% Savagnin

**Wine making process:** Vinification and aging 11 months in barrels, topping up and stirring for 11 months

**Tasting Notes:** Pale yellow robe, golden reflections, brilliant and limpid.  
Intense nose of dry flowers, mineral, apple and toasted bread.  
On the palate, lively saliva, notes of iodine then butter and vanilla, beautiful amplitude

**Wine and food pairing:** Seafood, creamy goat's cheese, ris de veau

**Available:** 75 cl

**Aging** 5 -7 years

**Service :** entre 10 et 12 °C



# JURA | DOMAINE NOIR FRERES

## **Domaine Noir Frères – Jura, Poligny**

Founded in 1973 and now run by brothers Jean-Yves and Philippe Noir, the estate spans 11 hectares in the heart of the Jura. Certified organic since 2025, it produces a full range of Jura wines from its five native grape varieties, combining terroir expression, precision winemaking and strong potential for premium on-trade and specialist retail.



La signature de vignerons français  
qui respectent la nature,  
les hommes et les vins

[terravitis.com](https://terravitis.com)





## Domaine Noir Frères LES CREUX D'ENFER – SAVAGNIN OUILLE 2023



**Appellation:** AOP Côtes du Jura

**Grape varieties:** 100% Savagnin

**Dosage:** N/A

**Reserve wines:** N/A

**Aging on lees:** 12–14 months

**Winemaking:**

Aged in topped-up oak barrels (non-oxidative style) on lees.

**Tasting notes:**

Bright pale yellow colour.

Nose of white fruits, citrus and flowers, with subtle toasted and buttery notes.

Fresh, precise and saline palate with good tension.

**Style:**

Fresh, precise and modern Savagnin (non-oxidative style).

**Food pairing:**

Fish, scallops, white meats, cheeses.

**Bottle size:** 75 cl



## Domaine Noir Frères CÔTES DU JURA – TRADITION



**Appellation:** AOP Côtes du Jura

**Grape varieties:** 70% Chardonnay | 30% Savagnin

**Aging on lees:** 24 months (partly under flor)

**Winemaking:**

Aged in oak barrels, partly under flor (oxidative ageing), with final blending at the end of maturation.

**Tasting notes:**

Pale golden yellow colour.

Complex nose with notes of white fruits, citrus, spices, nuts and saline hints.

Fresh, round and well-balanced palate with good length.

**Style:**

Classic Jura oxidative style, combining freshness and complexity.

**Food pairing:**

Cheeses (raclette, fondue), fish, scallops, Asian cuisine.

**Bottle size:** 75 cl



## Domaine Noir Frères **COTES DU JURA – PINOT NOIR VIEILLES VIGNES 2022**



**Appellation:** AOP Côtes du Jura

**Grape varieties:** 100% Pinot Noir

**Aging on lees:** 12 months (oak)

**Winemaking:**

Fermented in stainless steel tanks, then aged in oak barrels.

**Tasting notes:**

Bright ruby colour.

Complex nose of red and black fruits, with spice and floral notes.

Direct and structured palate, with present tannins, good freshness and an elegant finish.

**Style:**

Elegant, structured Pinot Noir with classic Jura freshness.

**Food pairing:**

Red meats, dishes in sauce, aged cheeses.

**Bottle size:** 75 cl



## Domaine Noir Frères CÔTES DU JURA – POULSARD 2025



**Appellation:** AOC Côtes du Jura

**Grape varieties:** 100% Poulsard

**Origin:** Poligny, Jura – France

**Soil type:** Clay and limestone

**Alcohol:** 12% vol

**Winemaking:**

Short maceration in stainless steel tanks for 1 to 3 weeks, followed by fermentation and 12 months ageing in stainless steel to preserve fruit purity and freshness.

**Aging potential:**

1 to 3 years

**Tasting notes:**

Pale red colour with light brick hues, bright and translucent with low colour intensity.

Aromatic and complex nose with notes of tangy red fruits, citrus, spices, floral and light animal hints. After aeration, more expressive aromas of redcurrant, strawberry and crunchy cherry, alongside lemon zest, black pepper and delicate violet notes.

**Bottle size:** 75 cl



## Domaine Noir Frères CRÉMANT DU JURA – BLANC BRUT



**Appellation:** AOP Crémant du Jura

**Grape varieties:** 100% Chardonnay

**Dosage:** 8 g/L

**Reserve wines:** N/A

**Aging on lees:** 15–18 months

**Winemaking:**

Traditional method with second fermentation in bottle and ageing on lees.

**Tasting notes:**

Pale colour with silvery reflections and fine mousse.

Nose of white fruits, citrus, with floral and mineral notes.

Fresh and balanced palate with fine bubbles and a clean finish.

**Style:**

Fresh, precise and elegant sparkling wine with mineral tension.

**Food pairing:**

Aperitif, snails, scallops, fish, risotto, fruit desserts.

**Bottle size:** 75 cl





## Domaine Noir Frères VIN JAUNE – 2018



**Appellation:** AOP Côtes du Jura

**Grape varieties:** 100% Savagnin

**Dosage:** N/A

**Reserve wines:** N/A

**Aging on lees:** Over 6 years under flor

**Winemaking:**

Aged for more than 6 years and 3 months in oak barrels under flor (oxidative style), following the traditional Jura method.

**Tasting notes:**

Pale yellow colour with golden reflections.

Complex nose with notes of candied fruits, citrus, spices, nuts and Comté cheese.

Fresh and broad palate evolving towards roundness, with a lively and slightly bitter finish.

**Style:**

Iconic, oxidative and highly complex Jura wine with exceptional ageing potential.

**Food pairing:**

Foie gras, Comté cheese, poultry in cream sauce, morels, spicy or Asian cuisine.

**Bottle size:** 62 cl (clavelin)



## SAVOIE | DOMAINE PERCEVAL

Family vineyard founded in **1910** on the slopes of the **Combe de Savoie**, now run by the **4th generation** with around **54 ha of vines**. The estate produces a broad range of **Savoie wines and Crémant de Savoie** (whites, reds, and sparkling) from signature grape varieties such as **Jacquère, Altesse (Roussette), Mondeuse, Gamay, and Pinot Noir**, across several cuvées that reflect the Alpine terroir.





## DOMAINE PERCEVAL ABYMES VIEILLES VIGNES 2024



**Appellation:** AOC Vin de Savoie Abymes

**Grape variety:** 100% Jacquère

**Vineyard & terroir:** Vineyards planted on clay-rich soils formed from ancient moraine following the Mount Granier landslide. Hillside vineyards with East / South-East exposure.

**Winemaking:** Fermented for 15 days in oak vats, bringing additional texture while preserving freshness and varietal character.

**Tasting notes:** Delicate aromas of white flowers, reminiscent of honeysuckle. On the palate, flinty notes add freshness and precision, delivering a cool, refreshing finish.

**Style:** Fresh, mineral and expressive Savoyard white with added depth from old vines.

**Food pairing:** Aperitif, goat's cheese, cod, sardines.

**Aging potential:** Up to 4 years

**Serving temperature:** 8°C

**Alcohol:** 11.5% vol



## DOMAINE PERCEVAL APREMONT "LA PIERRE HÂCHEE" 2024



**Appellation:** AOC Vin de Savoie Abymes

**Grape variety:** 100% Jacquère

**Vineyard & terroir:** Vineyards planted on clay-rich soils formed from ancient moraine following the Mount Granier landslide. Hillside vineyards with East / South-East exposure.

**Winemaking:** Fermented for 15 days in oak vats, bringing additional texture while preserving freshness and varietal character.

**Tasting notes:** Delicate aromas of white flowers, reminiscent of honeysuckle. On the palate, flinty notes add freshness and precision, delivering a cool, refreshing finish.

**Style:** Fresh, mineral and expressive Savoyard white with added depth from old vines.

**Food pairing:** Aperitif, goat's cheese, cod, sardines.

**Aging potential:** Up to 4 years

**Serving temperature:** 8°C

**Alcohol:** 11.5% vol



## DOMAINE PERCEVAL ROUSSETTE VIEILLES VIGNES 2024



**Appellation:** AOC Roussette de Savoie

**Producer:** Vignobles Perceval

**Grape variety:** 100% Altesse

**Vineyard & terroir:** Located in South Chambéry at the foot of the Bauges massif. Clay-marl soils well suited to the Altesse grape, a delicate variety requiring careful vineyard management.

**Winemaking:** 15-day fermentation in oak vats, followed by ageing in 2,000-litre oak vats in the château cellars for a minimum of four months.

**Tasting notes:** Golden colour.

A racy and expressive wine with aromas of white fruits (pear), violet, dried fruits and almond.

Structured yet balanced, with good depth and elegance.

**Style:** A gastronomic Savoyard white with structure and aromatic complexity.

**Food pairing:** Cheeses (Beaufort, Comté), veal blanquette, poultry.

**Aging potential:** Up to 3 years

**Serving temperature:** 8°C

**Alcohol:** 11.5% vol

## CHÂTEAU DE LA GENTILHOMMIÈRE MONDEUSE BLANCHE 2024



**Appellation:** AOC Vin de Savoie

**Producer:** Vignobles Perceval

**Grape variety:** 100% Mondeuse Blanche

**Vineyard & terroir:** The oldest native grape variety of Savoie, historically grown across Savoie and Ain, now limited to fewer than 5 hectares. Late-ripening variety producing wines of remarkable freshness and tension. Naturally low yields (approx. 45 hl/ha).

**Winemaking:** Hand-harvested at full maturity. Fermented and aged on fine lees in stainless steel tanks to preserve purity and freshness. Short maturation before bottling to enhance texture while maintaining aromatic precision.

**Tasting notes:** Bright golden-yellow colour.

Expressive and elegant nose with aromas of white flowers, citrus and hawthorn, with delicate honeyed notes.

The palate is round and silky, lifted by vivid freshness that brings balance and length. Rustic yet floral, with real finesse.

**Style:** A rare, heritage Savoyard white combining character, freshness and elegance.

**Food pairing:** Lake fish, shellfish, goat's cheese, white meats in cream sauces. Also excellent with savoury tarts or mountain dishes such as gratin dauphinois.

**Aging potential:** Up to 5 years

**Serving temperature:** 14–16°C

**Alcohol:** 11.5% vol





# DOMAINE DE L'OLIVETTE

## Domaine de l'Olivette – Bandol AOC

Domaine de l'Olivette is a respected estate in the **Bandol appellation** of Provence, known for producing expressive, terroir-driven wines, especially from **Mourvèdre**. The vineyards are planted on limestone and clay soils overlooking the Mediterranean, benefiting from strong coastal influences that give structure and finesse.



DOMAINE DE  
L'OLIVETTE



DOMAINE DE  
L'OLIVETTE

## Domaine de L'Olivette BLANC 2025 BANDOL



**Appellation** BANDOL Protégée

**Blending :** Clairette (80%), White Ugni (10%), Rolle/ Vermentino (10%)

Alcohol level - 13,5% vol

**Tasting:** Fine and airy floral aromas with citrus notes and a delicate salty finish.

**Viticulture:** All grapes are harvested by hand to ensure only the finest fruit is selected.

**Wine Making** - They subsequently undergo total destemming, followed by maceration before low pressure pressing. Its vinification is then performed at low temperature with cold clarification.

**Food Pairing:** Sea food, shell fish, scallops, white meat or aperitif with tapas

**Abv:** 13% Vol





DOMAINE DE  
L'OLIVETTE

## Domaine de L'Olivette ROSÉ 2025 BANDOL



**Appellation** BANDOL Protégée

**Blending** : Mourvèdre (40%), Grenache (30%), Cinsault (30%)  
Alcohol level - 13,5% vol

**Tasting**: Subtle blending of flowers and red berries. Fruity, complex and very fresh with a harmonious balance and delicate spicy notes.

**Terroir**: Spread out facing the Mediterranean, the vines rest on soil of stones and rocks.

**Viticulture**: All grapes are harvested by hand to ensure only the finest fruit is selected. !!!

**Wine Making** - They are then fully destemmed before undergoing a carefully controlled, low-temperature maceration, adapted to each grape variety, to optimise aromatic expression and preserve purity of character.

**Food Pairing**: Shellfish, scallops, sushi, shrimps, risotto, roasted chicken

**Abv**: 13.5% Vol





DOMAINE DE  
L'OLIVETTE

## Domaine de L'Olivette RED 2022

DOMAINE DE L'OLIVETTE



**Appellation** BANDOL Protégée

**Blending :** Mourvèdre (80%), Grenache (15%), Syrah (5%)

Alcohol level - 14,5% vol

**Tasting:** Rich, complex aromas of ripe red fruits and black cherry, lifted by subtle spicy notes. Harmonious and elegant on the palate, with smooth tannins and a long, refined finish.

**Viticulture:** All grapes are harvested by hand to ensure only the finest fruit is selected.

Low yield: 36-37 hl/hectare. 111



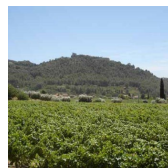
**Making**

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controlled r  
After ferme



ed be...dergoing a low temperature-  
nd fermentation.

wine is aging in large oak casks for 18 months.



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0% V

leg

ime ribs, beef stew, duck breath

For two centuries now, the vineyard has been under the loving protection of one family.





DOMAINE DE  
L'OLIVETTE



## « MARE NOSTRUM » WHITE 2025



**Appellation :** IGP Méditerranée

- **Blending :** Rolle/Vermentino (40%), Clairette (35%), white Ugni (20%), white Muscat (5%)
- **Alcohol percentage::** 13% vol
- **Tasting Notes :** Aromas of white peach and a smooth and elegant citrus finish
- **Food Pairing:** Fish, sea food or aperitiv.



OUR DOMAINE



For two centuries now, the vineyard has been under the loving protection of one family. Over the years, they have been able to preserve all the local and typical characteristics of this wine.



DOMAINE DE  
L'OLIVETTE

« MARE NOSTRUM »  
ROSÉ 2025

DOMAINE DE  
L'OLIVETTE



**Appellation :** IGP Méditerranée

- **Blending :** Grenache (40%), Cinsault (40%), Mourvèdre (20%)
- **Alcohol percentage::** 13% vol

• **Tasting Notes :** A great freshness with aromas of red fruits and a long elegant citrus finish.

• **Food Pairing:** Sea food, grilled meat and summer salads.  
chicken



OUR DOMAINE



For two centuries now, the vineyard has been under the loving protection of one family.  
Over the years, they have been able to preserve all the local and typical characteristics of this wine.





DOMAINE DE  
L'OLIVETTE

## « TERROIRS » RED 2025



**Appellation :** IGP Méditerranée

- **Blending :** Grenache (40%), Syrah (30%), Mourvèdre (30%)
- **Alcohol percentage::** 13% vol
- **Tasting Notes :** Red fruit aromas with a fleshy and supple mouth
- **Food Pairing:** Grilled beef, lamb cutlets, roasted chicken



OUR DOMAINE



For two centuries now, the vineyard has been under  
the loving protection of one family.  
Over the years, they have been able to preserve all the local  
and typical characteristics of this wine.



# Bordeaux | LES VIGNOBLES DE MAXIME

## Vignobles de Maxime – Bordeaux

Vignobles de Maxime brings together three distinct estates in Bordeaux: **Château Trolley**, **Château Grand Lartigue**, and **Château Ferrand Lartigue**. Each property expresses a unique facet of Bordeaux's diverse terroirs while sharing a common commitment to precision, authenticity, and long-term quality.





## Château Tourteau Chollet AOC GRAVES BLANC - 2022



### AOC GRAVES

**Grape:** 70% Sauvignon Blanc and 30% Sémillon

**Soil:** Gravels, from the 3rd terrace of the Garonne

**Density:** 5,000 vines / ha

**Age :** 25 years old

**Superficy:** 7 ha

**Alcohol :**14% vol.

**Tasting Notes:** This unique and exquisite graves wine complements an improvised meal your most beautiful dinners. Full of white peach and dried apricot aromas with a wonderful long finish for real food lovers...

**Winemaking:** Low temperature fermentation. Temperature-controlled stainless-steel vats

**Aging:** Stainless steel tanks with lees suspension for 22% of the blend in barrels for 6 months

**Food pairing:** White meats – cooked fish

### Packaging :

\* *Subject to stock availability*

- 75 cl bottles in cardboard boxes of 6

**Estate price :** €16 incl.VAT per 75 cl bottle





## Château Tourteau Chollet AOC GRAVES BLANC 2020



### AOC GRAVES ROUGE (Red)

#### Ambassadeur des Graves

**Grape:** 40% Merlot, 40% Cabernet Sauvignon,  
20% Malbec

**Soil:** Gravel

**Density:** 7,500 vines / ha

**Age:** 25 year old

**Superficy:** 50 ha

**Alcohol:** 13% vol.

**Tasting Notes:** Structured and complex, this wine it is particularly appreciated with red meat and chocolate, that elevate the tones of blackcurrant. It will seduce you with its extraordinary fresh and vibrant finish.

**Winemaking:** Maceration from 18 to 30 days depending on tasting

**Aging:** 10 months in French oak barrels (30% new oak). In barrels 1st and 2nd wines (40% of the blend) for the rest.

**Food pairing:** Beef, veal, lamb dishes or strong cheeses

#### Packaging :

- 75 cl bottles in cardboard boxes of 6
- 150 cl bottles in cardboard boxes of 6

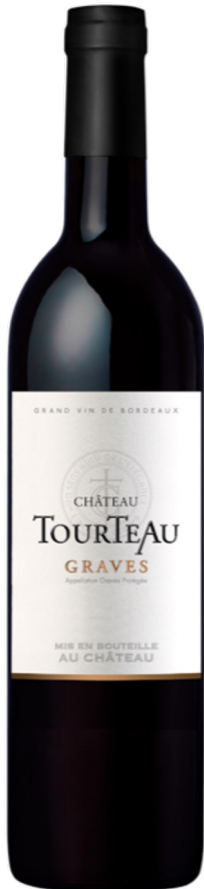
#### Notes:

- Bee Friendly
- Haute Valeur Environnementale Niveau 3





## Château Tourteau Chollet AOC GRAVES ROUGE 2018



### AOC GRAVES ROUGE (Red)

#### Ambassadeur des Graves

**Grape:** 65% Merlot, 33% Cabernet Sauvignon, 2% Petit Verdot

**Soil:** Sandy Gravels from the 3rd terrace of the Garonne River

**Density:** 5,000 vines / ha

**Age:** 50 years old

**Superficy:** 5 ha

**Alcohol:** 14% vol.

**Tasting Notes:** Fruit, elegance, and finesse: these are the words that characterize this wine, which will perfectly complement white meats. Dare to surprise by pairing it with dark chocolate for your cravings and the pleasure of your guests.

**Winemaking:** Skin contact for 15 to 20 days, as determined by tasting  
Aging: 100% in stainless steel tanks for 6 months

**Food pairing:** Cold cuts, steak and fries, pizza, pot-au-feu...

#### Packaging :

- 75 cl bottles in cardboard boxes of 6 or 12

#### Awards:

- Gold at « Concours International de Lyon » 2025
- 91/100 at Decanter Magazine 2024

#### Notes:

- Bee Friendly
- Haute Valeur Environnementale Niveau 3





## Château Tourteau Chollet 1760 AOC GRAVES ROUGE – 2015



### AOC GRAVES ROUGE (Red)

#### Ambassadeur des Graves

**Grape:** 65% Merlot, 33% Cabernet Sauvignon, 2% Petit Verdot

**Soil:** Sandy Gravels from the 3rd terrace of the Garone River

**Density:** 5,000 vines / ha

**Age:** 50 years old

**Superficy:** 5 ha

**Alcohol:** 14% vol.

**Tasting Notes:** Intense red color – Nose of morello cherries, vanilla, spicy and fresh. Round attack on red fruits, vanilla and toast. Full and round mouth with fine tannins evolving into aromas of ripe blackcurrant fruit and spices on the finish. Nice overall balance with a nice length on the palate. Wine to keep.

**Winemaking:** Cold pre-fermentation maceration Post fermentation-maceration

**Aging:** All batches are put into barrels – Aging time 12/18 months. Max 30% new wood.

**Food pairing:** Red meat in sauce or grilled, game, mature cheeses... A great Graves wine for an exceptional moment!

#### Packaging :

- 75 cl bottles in cardboard boxes of 6

#### Notes:

Haute Valeur  
Environnementale  
Niveau 3







## Queyron Lartigue AOC SAINT-EMILION 2016



**Grape:** 100% Merlot

**Soil:** Sandy Gravel

**Density:** 7,500 vines / ha

**Age :** Age: 35 years old

**Superficy:** 5 ha

**Alcohol :**14% vol.

**Tasting Notes:** For festive dinners, in summer and winter, this Saint Emilion wine will be a pleasure if you like well balanced and aromatic wines.

**Winemaking:** Maceration from 18 to 30 days depending on tasting

**Aging:** 100% stainless steel tank for 12 months

**Food pairing:** Duck filet, filet mignon, lamb tajine

**Packaging :**

*\* Subject to stock availability*

- 75 cl bottles in cardboard boxes of 6

- 150 cl magnum in cardboard boxes of 6

**Estate price :** €17 incl.

VAT per 75 cl bottle

**Awards :**

- Silver medal Bettane & Desseauve: Prix plaisir

- Haute Valeur Environnementale Niveau 3





## Queyron Lartigue AOC SAINT-EMILION 2016



**Grape:** 100% Merlot

**Soil:** Sandy Gravel

**Density:** 7,500 vines / ha

**Age :** Age: 35 years old

**Surface area:** 5 ha

**Alcohol :** 14% vol.

**Tasting Notes:** For festive dinners, in summer and winter, this Saint Emilion wine will be a pleasure if you like well balanced and aromatic wines.

**Winemaking:** Maceration from 18 to 30 days depending on tasting

**Aging:** 100% stainless steel tank for 12 months

**Food pairing:** Duck filet, filet mignon, lamb tajine

**Packaging :**

*\* Subject to stock availability*

- 75 cl bottles in cardboard boxes of 6

- 150 cl magnum in cardboard boxes of 6

**Estate price :** €17 incl.

VAT per 75 cl bottle

**Awards :**

- Silver medal Bettane & Desseauve: Prix plaisir

- Haute Valeur Environnementale Niveau 3





## Château Ferrand Lartigue AOC SAINT-EMILION GRAND CRU 2015



**Grape:** 80% Merlot - 20% Cabernet Franc

**Soil:** Clay-limestone on hillside slopes Density: 6.600 pieds / ha

**Age:** 40 years old

**Superficy:** 2 ha

**Alcohol:** 13% vol.

**Tasting Notes:** The expression of the terroir, combined with the winemaker's expertise, has given birth to this exceptional cuvée, combining elegance and balance. It will enhance your most delicate food pairing.

Winemaking: Maceration from 20 to 45 days depending on tasting

Aging: 100 % aged in barrel for 14 to 18 months (60% French new oak)

Food pairing: Rib steak grilled in the fireplace, Tournedos Rossini, Slow-cooked lamb with onions, Black Angus steak

### Packaging

75 cl bottles in cardboard boxes of 6

150 cl magnum in cardboard boxes of 6

300 cl Double-Magnum & 600 cl Impériale

### Awards

1 star at Guide Hachette 2016

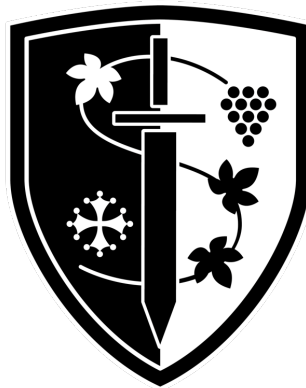




# LANGUEDOC | VIALADE & Fils

## **Vialade & Fils – Languedoc**

Founded and led by Claude Vialade, Vialade & Fils is a dynamic southern French wine company specialising in expressive, modern wines from the Languedoc. Working with a network of growers across key terroirs, the range combines accessibility, consistency and strong branding, offering excellent value and broad appeal for international on-trade and retail markets.



# VIALADE & FILS

DOMAINES ET NATURE



## *Vialade & Fils* **ATTRAPE MOI SI TU PEUX - MALBEC**



**Appellation:** IGP Pays d'Oc

**Grape varieties:**

100% Malbec

**Dosage:** N/A

**Reserve wines:** N/A

**Aging on lees:** Short ageing

**Winemaking:**

Machine-harvested with strict plot selection. Fully destemmed, fermented in temperature-controlled tanks with daily pumping over.

Racked before the end of fermentation for refined tannins and fruit expression.

**Tasting notes:**

Ruby colour with bright highlights.

Spicy nose with black fruit aromas.

Structured palate with good weight, refined tannins and generous fruit.

**Style:**

Fruity, structured and approachable red with soft tannins.

**Food pairing:**

Pairs well with grilled meats, roast dishes, charcuterie and mild cheeses.

**Bottle size:** 75 cl



## *Vialade & Fils* ATTRAPE MOI SI TU PEUX - CHENIN



**Appellation:** IGP Pays d'Oc

**Grape varieties:**

100% Chenin

**Dosage:** N/A

**Reserve wines:** N/A

**Aging on lees:** Yes (tank ageing)

**Winemaking:**

Night harvest and gentle pressing to preserve aromatics.

Fermentation at low temperature (14°C), followed by lees ageing in tank to enhance complexity and texture.

**Tasting notes:**

Pale yellow with white gold highlights.

Floral nose with notes of broom and hawthorn.

Fresh, precise palate with tension and balanced structure.

**Style:**

Fresh, precise and elegant white with vibrant acidity and aromatic finesse.

**Food pairing:**

Ideal with goat's cheese, fish, white meats or savoury tarts.

**Bottle size:** 75 cl





## *Vialade & Fils* **ATTRAPE MOI SI TU PEUX - ORANGE**



**Appellation:** IGP Pays d'Oc

**Grape varieties:**

Sauvignon | Muscat | Viognier | Grenache Blanc

**Dosage:** N/A

**Reserve wines:** N/A

**Aging on lees:** Short ageing

**Winemaking:**

Night harvest to preserve freshness, followed by direct cold pressing using only free-run juice.

Cold stabilisation for 3 days, then fermentation at low temperature (16°C).

A precise vinification aimed at preserving aromatic intensity and balance.

**Tasting notes:**

Dry wine with intense fruity aromas and fresh acidity.

Aromatic profile with notes of orange blossom, apricot, candied lemon, jasmine and spices.

**Style:**

Fresh, aromatic and slightly exotic orange wine, combining brightness, texture and drinkability.

**Food pairing:**

Ideal as an aperitif or with Mediterranean dishes, charcuterie and summer barbecues. Also suitable for more refined pairings.

**Bottle size:** 75 cl



# LOIRE | DOMAINES LES TROIS TOITS

Located in Vertou, on the outskirts of Nantes, Les Trois Toits is a 17-hectare organic estate within the Muscadet Sèvre et Maine appellation, taken over in 2019 by Vincent Barbier and Cécile Perraud. Planted on mica-schist soils, the vineyard focuses on Melon de Bourgogne and Folle Blanche, alongside small plantings of Gamay, Côt and Merlot. Certified organic and regenerative, the domaine integrates agroforestry and no-till practices to enhance biodiversity. The range spans precise, terroir-driven Muscadets to more creative cuvées, offering strong potential for premium on-trade and specialist retail.





## *Domaine Les Trois Toits* **CRU LA HAYE FOUASSIÈRE – 2022**



**Appellation:** AOP Muscadet Sèvre & Maine

**Grape varieties:**

100% Melon de Bourgogne

**Dosage:** N/A

**Reserve wines:** N/A

**Aging on lees:** Yes – 30 months on lees

**Winemaking:**

Long ageing on lees in underground tanks, unfiltered, to preserve texture and aromatic complexity.

**Tasting notes:**

Golden colour with green highlights.

Complex nose with honey, linden, fennel and smoky mineral notes.

Full, creamy palate balanced by freshness and salinity, with a long finish.

**Style:**

Powerful, gastronomic Muscadet with depth and complexity.

**Food pairing:**

Rich dishes, sauces, winter cuisine, aged cheeses.

**Bottle size:** 75 cl

**Abv:** 11%



## *Domaine Les Trois Toits* **RED HOT**



### **RED HOT**

**Appellation:** Vin de France

**Grape varieties:**

90% Gamay | 10% Côt

**Soil:**

Micaschist

**Aging on lees:** Short ageing

**Winemaking:**

Carbonic & semi-carbonic maceration for maximum fruit expression.

**Tasting notes:**

Red berries, light spice.

Juicy, fresh and easy-drinking.

**Style:**

Light, juicy “vin de soif”.

**Food pairing:**

Charcuterie, tapas, pizza, light grills.

**Bottle size:** 75 cl

**Abv:** 11% Vo.



## *Domaine Les Trois Toits* **ARDAN**



**Appellation:** Vin de France

**Grape varieties:**

90% Côt | 10% Gamay

**Soil:**

Wind-blown loess over micaschist (south-facing terroir)

**Dosage:** N/A

**Reserve wines:** N/A

**Aging on lees:** No (8 months in concrete)

**Winemaking:**

Fermentation with gentle extraction (10–12 days), no additives, aged in concrete. Bottled without filtration to preserve freshness and purity.

**Tasting notes:**

Deep red colour.

Aromatic nose of black fruits (plum, blueberry), spices and menthol notes.

Fresh, structured palate with silky tannins and long, fruit-driven finish.

**Style:**

Fresh, expressive and structured red with a vibrant fruit profile.

**Food pairing:**

Braised beef, duck, lamb tagine, hearty dishes, cheeses.

**Bottle size:** 75 cl



## *Domaine Les Trois Toits* **PHILEAS**



### **PHILEAS**

**Appellation:** AOP Muscadet Sèvre & Maine

**Grape varieties:**

100% Melon de Bourgogne

**Dosage:** N/A

**Reserve wines:** N/A

**Aging on lees:** Yes – 20 months on lees

**Winemaking:**

Manual harvest from selected plots. Slow pressing and extended lees ageing to emphasise texture, complexity and mineral expression.

**Tasting notes:**

Pale yellow with golden reflections.

Complex nose of dried fruits, almond and white peach with brioche notes.

Round and balanced palate with salinity, fine bitterness and a long, elegant finish.

**Style:**

Refined, structured and mineral-driven Muscadet with ageing potential.

**Food pairing:**

Ceviche, scallop carpaccio, sushi, rich fish dishes.

**Bottle size:** 75 cl

**Abv:** 12.5% Vol





## *Domaine Les Trois Toits* **GROS PLANT**



**Appellation:** Gros Plant du Pays Nantais

**Grape varieties:**

100% Folle Blanche

**Dosage:** N/A

**Reserve wines:** N/A

**Aging on lees:** Yes – 7 months on lees

**Winemaking:**

Short ageing in underground tanks on lees to preserve freshness and aromatic intensity.

**Tasting notes:**

Pale yellow colour.

Citrus-driven nose with herbal and mineral notes.

Light-bodied, crisp and dry with high acidity and a clean, fresh finish.

**Style:**

Light, sharp and refreshing white with strong acidity and coastal character.

**Food pairing:**

Oysters, ceviche, smoked fish.

**Bottle size:** 75 cl

**Abv:** 12% Vol



## *Domaine Les Trois Toits* **MUSCADET SÈVRE & MAINE**



**Appellation:** AOP Muscadet Sèvre & Maine

**Grape varieties:**

100% Melon de Bourgogne

**Dosage:** N/A

**Reserve wines:** N/A

**Aging on lees:** Yes – 14 months on lees

**Winemaking:**

Traditional Muscadet vinification with ageing in underground tanks on lees to enhance texture and minerality.

**Tasting notes:**

Pale yellow with green reflections.

Aromatic profile of citrus (grapefruit, lime), white flowers and green apple.

Fresh, vibrant palate with high acidity and marked minerality, finishing on saline notes.

**Style:**

Classic, crisp and mineral Muscadet with strong tension and purity.

**Food pairing:**

Seafood, oysters, ceviche, goat's cheese, sushi.

**Bottle size:** 75 cl

**Abv:** 12%