



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 HAUTBOIS

Champagne

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



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

CHAMPAGNE FRANÇOIS SECONDE

Champagne François Secondé – Grand Cru Sillery

Founded in the 1970s and now managed by **Jérôme Gros Lambert**, 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.





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



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:

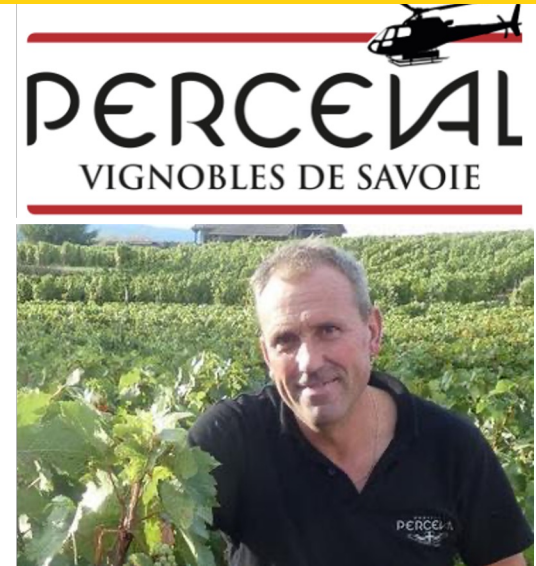
Foie gras, Comté cheese, poultry in cream sauce, morels, spicy or Asian cuisine.

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 BANDOL



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

Wine Making

They are fully destemmed before undergoing a low temperature-controlled maceration and fermentation.

After fermentation, the wine is aging in large oak casks for 18 months.

Food pairing: Roasted leg of lambs, prime ribs, beef stew, duck breath or venison.

Abv: 14.5% Vol





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



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

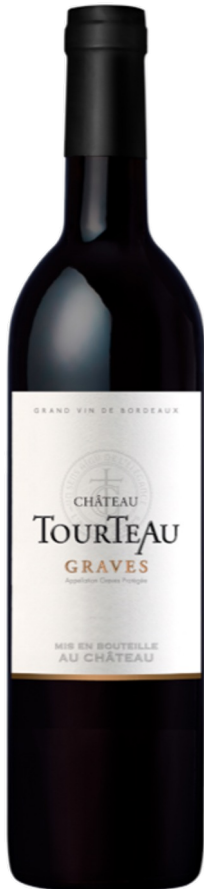
Notes:

- 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

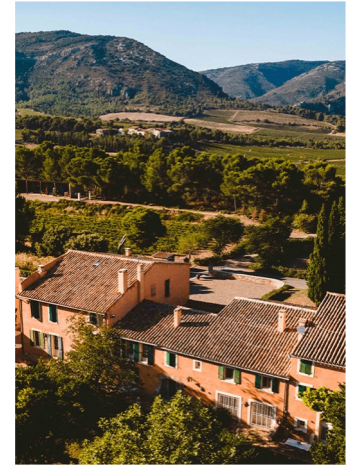
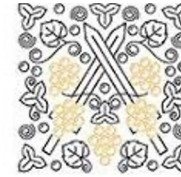




LANGUEDOC | VIALADE & Fils

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 **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

Wine type: Organic orange wine

Terroir: Vergèze and Codognan/Aimargues in the Gard, Occitanie. A Mediterranean climate with limestone and sandstone formations.

Vineyard: Hot, dry summers and mild winters. The mistral helps keep the vines healthy and supports aromatic freshness.

Winemaking: Night harvest; light direct pressing using free-run juice only; three-day cold stabilisation; cold fermentation at 16°C.

Tasting notes: Dry, with intense fruit and good acidity. Lightly aromatic, showing orange blossom, apricot, preserved lemon, jasmine and spices.

Style: Aromatic, dry and fresh, with a gently textured profile.

Food pairing: Aperitif, Mediterranean dishes, charcuterie and summer BBQs.



Vialade & Fils **ATTRAPE MOI SI TU PEUX - ALBARIÑO**



Appellation: IGP Pays d'Oc

Grape varieties: 100% Albariño

Wine type: Organic white wine

Terroir: Northern slopes of the Fontfroide Massif and Quaternary terraces of the Orbieu River; clay-limestone and granitic soils.

Viticulture: Organically farmed for over 20 years. Copper and sulphur only; green manures and limited soil cultivation protect microbial life and moisture.

Winemaking: Hand-harvested in small crates; cool whole-bunch pressing. Free-run and press juices are vinified separately in stainless-steel tanks.

Tasting notes: Bright pale yellow with green highlights. Citrus, stone fruit and delicate florals; lively and refreshing, with a full, balanced palate and a long saline finish.

Style: Pure, precise and mineral, combining freshness with generous texture.

Food pairing: Seafood, grilled or ceviche-style fish, and grilled octopus.



Vialade & Fils **BELLES DU SUD - CICÉRON**



Appellation: IGP Pays d'Oc

Grape varieties: Cinsault, Grenache Gris

Wine type: HVE Rosé Gris

Alcohol: 10%

Terroir: Near Carcassonne, in the heart of Languedoc and close to the sea. Limestone scree soils over clay; hot, dry climate.

Viticulture: Trellised vines averaging 15 years old, Guyot-pruned. A hanging leaf canopy helps preserve berry freshness.

Winemaking: Night harvest; direct pressing using free-run juice only; three-day cold settling; cold fermentation at 16°C.

Tasting notes: Pale, bright salmon. Floral and spicy nose. Exotic fruit and pink grapefruit on the palate, with fine tannins and a light, refreshing finish.

Style: Light, fresh and dry, with delicate structure.

Food pairing: Summer BBQs, aperitif and Asian cuisine.



Vialade & Fils CALAÏA



Appellation: AOP Côtes de Provence

Grape varieties: Grenache, Syrah, Rolle

Wine type: Rosé

Terroir: Sun-drenched Provençal terroirs shaped by the Mediterranean climate and sea breezes, near Montagne Sainte-Victoire.

Vineyard: Vines approximately 30 years old, cultivated and vinified at Cellier Marius Caius.

Tasting notes: Elegant and mineral, with citrus notes. Fresh and fruit-driven, with intense flavours and a refined finish.

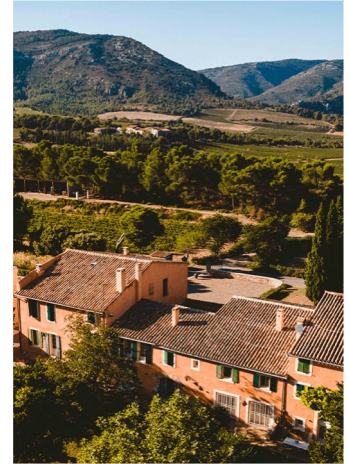
Style: Authentic Côtes de Provence rosé: elegant, fresh and refined.

Food pairing: Fish ceviche, grilled squid with garlic and parsley, or watermelon, feta and mint salad.



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%