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CHABLIS 1^{ER} CRU LES FORÊTS PIERRE MAIZIÈRE 2020

Pascal and Anne Maizière breathe the new life into the business created by their father Pierre Maizière.

Pierre, a native of Meursault, moved to Beaune in 1969 and developed his request for high quality wines. Now 87 years old, Pierre always watches over the destiny of this craftsman, but it is Anne and Pascal who are today its master craftswomen and craftsman.

Pascal and Anne select the best parcels in the vineyards to give the best wines. There are a tandem of expert in Burgundy wines.

Anne and Pascal were born in Beaune, Pascal has his certificate of oenologist and Anne has worked in wine marketing and sales for 25 years.

Fresh and vibrant, Chablis has transporting aromas of green apples, lemon zest, spring flowers, and characteristic flint and chalk notes.

Complex and elegant. butter honey stone ,citrus and minerals predominate, With a great balance.

Village: Les Forêts Burgundy

Winemaking and ageing: We only use pneumatic press in order to extract the juice softly. The pressing is very precise and perfectly adapted to the very nature of each harvest. All the steps of winemaking are as simple as possible to allow the wines to express all their character. Thus fermentation is natural, Wines are aged on lees and get a regular "batonnage". This process consists in stirring the wines gently in order to enrich them with the characteristics of the vintage and the terroir contained in the lees.

Some of our wines are aged in tank some others in barrels. We only use French oak.

Blend: Chardonnay 100%

Tasting notes: A wine of balance and precision. A nice success of freshness, mixing citrus notes, with hints of buttered pastry and a long mineral finish.

Food and wine pairing: Apéritif, caviar, oysters, crabs, lobster, scallops, tempura of prawns, calamari, grilled chicken, , sushi, green salads, asparagus, peas and just about anything with goat cheese.



CHASSAGNE-MONTRACHET 1^{ER} CRU LES BAUDINES PIERRE MAIZIÈRE 2020

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Anne and Pascal were born in Beaune, Pascal has his certificate of oenologist and Anne has worked in marketing and sales for 25 years.

High intensity nose of oily yellow apples, peach, honeysuckle, slight lemon, saline, stony minerality.



Palate similar. Very well balanced, intense and persistent, long aftertaste, saline, minerality, refreshing entry, rich and creamy very delicate.



Village: Les Baudines Burgundy

Winemaking and ageing: We only use pneumatic press in order to extract the juice softly. The pressing is very precise and perfectly adapted to the very nature of each harvest. All the steps of winemaking are as simple as possible to allow the wines to express all their character. Thus fermentation is natural, Wines are aged on lees and get a regular "batonnage". This process consists in stirring the wines gently in order to enrich them with the characteristics of the vintage and the terroir contained in the lees.

Some of our wines are aged in tank some others in barrels. We only use French oak.

Blend: Chardonnay 100%

Tasting notes: Light straw golden. Its creamy and chiseled texture blooms in a pure and tense weave.

Food and wine pairing: Caviar, fish in sauce and sushi, seafood, veal, pork in creamy sauce, risotto, lobster, cheese and pasta.



MERSAULT SOUS LA VELLE PIERRE MAIZIÈRE 2020

Pascal and Anne Maizière breathe new life into the business created by their father Pierre Maizière.

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Anne and Pascal were born in Beaune, Pascal has his certificate of oenologist and Anne has worked in wine marketing and sales for 25 years.

 Very fine great volume of fruit but refined and flinty, citrus, wet stone, oak, lingering minerality with floral notes. So perfectly balanced.

 Full body, smooth and round crisp acidity followed by a softer, creamier texture but not buttery, honey, some nuts with a lovely long and fresh finish.

Village: Mersault Hill Burgundy

Winemaking and ageing: We only use pneumatic press in order to extract the juice softly. The pressing is very precise and perfectly adapted to the very nature of each harvest. All the steps of winemaking are as simple as possible to allow the wines to express all their character. Thus fermentation is natural, Wines are aged on lees and get a regular "batonnage". This process consists in stirring the wines gently in order to enrich them with the characteristics of the vintage and the terroir contained in the lees.

Some of our wines are aged in tank some others in barrels. We only use French oak.

Blend: Chardonnay 100%

Tasting notes: Gold color. Its creamy and chiseled texture blooms in a pure and tense weave.

Food and wine pairing: Caviar, Marinated mussels, Salmon Tartare, Veal Cutlet in Milanese, fuller flavored fish, chicken or cream based dishes, lobster.



GRAND VIN DE BOURGOGNE

Sophie
MARTIN

BOURGOGNE CHARDONNAY SOPHIE MARTIN 2022

With an area of 19 hectares in Mâconnais, The vineyard is cultivated in reasoned control. Vinification according to traditional Burgundian methods.

Sophie Martin and her husband Damien work together. Their wine are like them : well balanced, with energy, and a good feeling.

A modern and sexy approach to Chardonnay.

 Aroma of tree fruit, green apple, pear, citrus, lime some white flowers.

 Dry, creamy minerals freshness, oak and nice citrus, butter. Round and well balanced
Delicious light and soft chardon- nay.

Village: Mâconnais
Burgundy

Total winegrowing area: 19 hectares.

Winemaking and ageing: Traditional Burgundian methods.

Blend: Chardonnay 100%

Tasting notes: The colour is brilliant, lemon pale. This Burgundy Chardonnay offers mineral and fruity notes. Very charming thanks to its lemony nose, Fresh and spontaneous in the mouth it expresses all the potential of the great local chardon- nays.

Food and wine pairing: Seafood, cheese, sushi, pizza, coconut milk monkfish, orange chicken.



GRAND VIN DE BOURGOGNE

Sophie
MARTIN



SAINT VÉРАН SOPHIE MARTIN 2022

With an area of 19 hectares in Mâconnais, The vineyard is cultivated in reasoned control. Vinification according to traditional Burgundian methods.

Sophie Martin and her husband Damien work together. Their wine are like them : well balanced, with energy, and a good feeling.

A modern and sexy approach to Chardonnay.



Powerful nose on citrus fruits, Floral, acacia, cream, honeyed and yellow fruits, delicate and elegant



The palate confirms the promise of the nose, minerality delicious pear, green apple a touch of almond, Fresh and lively mid palate attack with a beautiful freshness and structure. Surprisingly long finish.

Village: Mâconnais
Burgundy

Total winegrowing area: 19 hectares.

Winemaking and ageing: Traditional Burgundian methods.

Blend: Chardonnay 100%

Tasting notes: Pale yellow color clear and bright. The nose develops subtle aromas of peach, citrus and hazelnut. On the palate, a dry and round wine, mineral and lively on attack a harmonious and fresh structure, round, winey and fresh.

Food and wine pairing : Seafood, crab cakes , spicy shrimp, lobster, and cheese- Grilled gambas, salmon in papillote, chicken in mushroom.



GRAND VIN DE BOURGOGNE

Sophie
MARTIN



POUILLY – FUISSÉ SOPHIE MARTIN 2022

With an area of 19 hectares in Mâconnais, The vineyard is cultivated in reasoned control. Vinification according to traditional Burgundian methods.

Sophie Martin and her husband Damien work together. Their wine are like them : well balanced, with energy, and a good feeling.

A modern and sexy approach to Chardonnay.

✋️ Buttery notes, honey, hazelnut, stone, citrus fruits.

👄 In the palate flavors of apple, melon, lemon, white flowers, cream, toast with note of vanilla oak, and honey. Vivid acidity and ends with minerality.

Village: Mâconnais
Burgundy

Total winegrowing area: 19 hectares.

Winemaking and ageing: Traditional Burgundian methods.

Blend: Chardonnay 100%

Tasting notes: Pale yellow color. A vast aromatic palette, a seductive complexity and a naturally refreshing expressiveness in the mouth! The fat and mineral character perfectly mastered, combined with a persistent and elegant finish gives this Pouilly Fuissé all the nobility.

Food and wine pairing: Seafood, scallops with thyme, hake fillet with ginger.



POMMARD SOUS LA VELLE PIERRE MAIZIÈRE 2021

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Anne and Pascal were born in Beaune, Pascal has his certificate of oenologist and Anne has worked in wine marketing and sales for 25 years.



Smell of roses stood, strawberry, blackcurrant aromas spice and little peper.



Fresh and vibrant on the palate, raspberry, vanilla, oak, tertiary flavors of mushrooms, blackberry, plush dark cherry. Acidity is perfect.

Village: Burgundy

Winemaking and ageing: The grapes are totally or partially de-stemmed before undergoing pre- fermentary cold macera- tion to extract color (to obtain a beautiful robe) and aromas.

The alcoholic fermentation lasts 10-18 days in an open tank with daily pigeage. The skins are gently pressed using a pneumatic membrane press and then the malolactic fermentation takes place in oak barrels.

Ageing depends on the nature of the wine, always made in French Oak.

Blend: Pinot Noir 100%

Tasting notes: A bright and intense ruby colour. Wild cherry and blackcurrant aromas. Archetype of the Pommard, this wine combines strength and subtlety, the mouth becomes rounded by revealing a good mellow.

Food and wine pairing: Tuna, beef steaks, boeuf bourguignon, roe deer and wild boar, hard cheese, chicken, pork, duck, beef, casseroles. Good combination with Caviar transmontanus from Black Jewels.



GEVREY-CHAMBERTIN LES CRAIS PIERRE MAIZIÈRE 2022

Grape variety: Pinot Noir

Type of wine:

Chilled: 12 - 14° (Cellar temperature)

Serving temperature:

Can improve for another 5 to 10 years

Ageing time:

A bright ruby color.

Description of the vintage:

Red meats in sauce, game and cheeses with character such as Epoisses.



A nose with aromas of strawberry, blackberry, violet and rose.



On the palate, it is a full and powerful wine that asserts itself on a present structure with tannins that play on velvet.



NUITS-SAINT-GEORGES LES FOURCHOTS 2021

Gilles, oenologist from the University of Dijon, is engaged in Burgundy viticulture.

He is a talented man who devotes his life to his terroirs and his passion for wine.

He led the estate to make it a model, with tillage, control of yields, manual harvesting and ageing in barrels.

His wine is like him, traditional and modern.

 The nose is what you expect from a good Pinot Noir: cherry, raspberry, currant, carob, vanilla, chocolate, peony, dried flowers, in short, a real perfume.

 The palate is concentrated this time with ripe red fruits, cherry and blackberry and notes of mocha, red fruit, leather, a smoky touch.

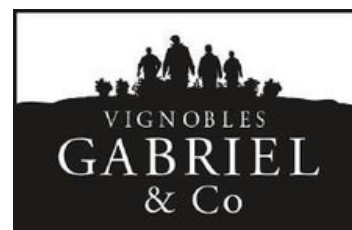
Village: Burgundy

Winemaking and ageing: Traditional Burgundian methods.

Blend: Pinot Noir 100%

Tasting notes: The purple colour, intense and sometimes on the mauve of a beautiful shine offers a dense and racy nose marked by blackcurrant and blueberry aromas enhanced with woody notes. Long on the palate, already sensual and racy.

Food and wine pairing: Meats both tasty and manly, roast lamb, prime rib, duck breast, fatty game, Beef Bourguignon, beef entrecote, dark chocolate mousse.



CHATEAU HAUT SOCIONDO BLAYE CÔTES DE BORDEAUX 2019

Sheltered in the village of Cars' heights and facing the Gironde estuary, Château Haut Sociondo and its vineyard overlook one of the most famous slope of Blaye Côtes de Bordeaux appellation.

The history of the estate goes back to 1949, when the Martinaud family settled there. 13 years later, Louis and Michelle Martinaud, my grandparents, started purchasing parcels of vines. They gave the name Haut Sociondo to the estate in reference to a 7-hectare land's name bought the same year.

Since 2015, Jean François Réaud is now the lucky owner of Haut Sociondo. Caring for the legacy of Martinaud family, Réaud family decided to welcome me as vine and wine manager of its three wineries.

Since 2021 and as a proof of our commitment to future generations, we have got the organic agriculture certification label.

Village: Cars

Total winegrowing area: 15 hectares

Terroir: Soil of clay and clay-limestone, south/south-west exposure - altitude of 61 meters

Winemaking and ageing: Mechanical harvest at the end of september/beginning of october. Cold maceration prior to the fermentation according to the quality of the grape. Slow alcoholic fermentation with temperature regulation. Pumping over 2 to 3 times a day then delestage. Smooth maceration during 3 weeks at 22 Celsius degrees. Ageing in cement vats with wooden dominos.

Blend: 100% Merlot

Tasting notes: Deep, almost black in colour. The subtle and pleasant nose of summer berries pierces through unmistakable, softly wooded notes of vanilla and cocoa. The wood also subtly marks the attack, giving way rapidly to a full bodied roundness underpinned by a high-quality tannic structure. A wine with great potential.

Food and wine pairing: Meats in sauce



Has good fruit and balanced acid, vanilla, tobacco, cocoa.



Peper, dark berries and little oak.

AWARDS

VINTAGE 2016: 87 points JAMES SUCKLING 2018 - DOUBLE GOLD CWSA 2018 - GOLD AMERICA WINE AWARDS 2019

VINTAGE 2017: 85 points WINE ENTHUSIAST 2020 - AWARD OF EXCELLENCE ACADEMIE DES VINS ET DE LA GASTRONOMIE - FRANCAISE 2018 - GOLD CITADELLE DU VIN 2019 - GOLD ELLE A TABLE 2018 - GOLD FEMINALISE 2018 - GOLD GILBERT ET GAILLARD 2018 - GOLD MACON 2018 - GOLD ASIA WINE TROPHY 2019 - SILVER CWWSC 2019 - SILVER AWC VIENNA 2018 - SILVER IWA 2018

VINTAGE 2018: 1 étoile GUIDE HACHETTE BLAYE 2021 - 86 points WINE ENTHUSIAST 2020 - DIAMOND TROPHY SAKURA 2020 - CONGRATULATIONS INTERNATIONAL WINE CHALLENGE 2019 - DOUBLE GOLD SAKURA 2020 - GOLD TERRE DE VINS 2019 - GOLD SHANGHAI AWARDS 2019 - GOLD JAPAN AWARDS 2019 - GOLD FEMINALISE 2020 - GOLD CITADELLE DU VIN 2020 - GOLD AMERICA WINE AWARDS 2020 - GOLD TERRE DE VINS 2020 - GOLD LONDON AWARDS 2020 (LBCBR2018) - SILVER LYON 2019 - SILVER CWWSC 2019 - SILVER SELECTION MONDIAL DES VINS DU CANADA 2020 - SILVER ASIA IMPORT NEWS AWARDS 2020 (LBCBR2018) - SILVER AWC VIENNA 2020 (LBCBR2018) - SILVER PARIS WINE CUP 2021 - BRONZE LONDON WINE COMPETITION 2020 - BRONZE INTERNATIONAL WINE AWARDS 2020 (LBCBR2018)

VINTAGE 2019: GOLD CWSA 2020 - GOLD GILBERT ET GAILLARD 2020 - GOLD LONDON AWARDS 2021 (LBCBR2019) - GOLD SAKURA 2021 (LBCBR2019) - GOLD ASIA IMPORT NEWS AWARDS 2020 (LBCBR2019) -

GOLD CHINA AWARDS 2020 (LBCBR2019) - GOLD SINGAPOUR AWARDS 2020 (LBCBR2019) - GOLD JAPAN AWARDS 2020 (LBCBR2019) - GOLD CITADELLE DU VIN 2021 (LBCBR2019) - GOLD INTERNATIONAL ORGANIC AWARDS 2021 (LBCBR2019) - SILVER CWWSC 2021 - SILVER LONDON AWARDS 2020 (LBCBR2019) - SILVER AWC VIENNA 2020 (LBCBR2019) - BRONZE INTERNATIONAL WINE AWARDS 2020 - BRONZE INTERNATIONAL WINE AWARDS 2020 (LBCBR2019) - BRONZE MACON 2021

VINTAGE 2020: GOLD BERLINER WINE TROPHY 2021 (LBCBR2020) - GOLD CHINA AWARDS 2021 (LBCBR2020) - GOLD JAPAN AWARDS 2021 (LBCBR2020) - GOLD 70 MILLIONS DE DEGUSTATEURS 2021 (LBCBR2020)

- SILVER FRANKFURT 2021 (LBCBR2020) - SILVER LYON 2021 (LBCBR2020)



CHATEAU HAUT BIGORD DAMIEN LORTEAU 2022

Château Haut Bigord is an estate that has belonged to my family for three generations. Successive members of the family have put their hearts into developing and expanding it.

“I decided to take over after my parents at the end of my studies. I run the vineyard, which has been organic since 2013, with great pride and dedication” by Thierry Bonnet.



Without added sulphites

A bouquet of red fruits .



Red Berries and a bit of citrus flavor.



Village: St Androny, Reignac

Total winegrowing area: 12 hectares

Terroir: Clay-limestone and sandy-clay soil.

Winemaking and ageing: Grape sorting, low-temperature fermentation without added sulphur. Ageing in concrete vats for 6-8 months and bottling 10 months after harvest without adding SO₂.

Blend: 80 % Merlot 20 % Cabernet Sauvignon.

Tasting notes: The colour is intense garnet, the very open nose evokes beautifully ripe red berries and the palate is fleshy with a high- quality tannic structure. Aromas of lovely, juicy red fruit come through, combined with delicate notes of cedar. The finish is long, with toasted notes.

Food and wine pairing: Veal paupiettes

AWARDS

VINTAGE 2017: GOLD ACADEMIE DES VINS ET DE LA GASTRONOMIE FRANCAISE 2018 - GOLD GILBERT ET GAILLARD 2018 - SILVER AWC VIENNA 2018 - SILVER CHALLENGE MILLÉSIME BIO 2018 - SILVER IWA 2018 - SILVER MUNDUS VINI 2018

VINTAGE 2018: GOLD AWC VIENNA 2019 - GOLD JAPAN AWARDS 2019 - GOLD GILBERT ET GAILLARD 2019 - GOLD LONDON AWARDS 2020 (LBCBR2018) - SILVER CWWSC 2019 - SILVER ASIA IMPORT NEWS AWARDS 2020 (LBCBR2018) - SILVER AWC VIENNA 2020 (LBCBR2018) - BRONZE INTERNATIONAL WINE AWARDS 2020 (LBCBR2018)

VINTAGE 2019: GOLD AMERICA WINE AWARDS 2020 - GOLD AMPHORE 2020 - GOLD INTERNATIONAL ORGANIC AWARDS 2020 - GOLD VIGNERONS BIO NOUVELLE AQUITAINE 2020 - GOLD CHALLENGE MILLESIME BIO 2021 - GOLD LONDON AWARDS 2021 (LBCBR2019) - GOLD SAKURA 2021 (LBCBR2019) - GOLD ASIA IMPORT NEWS AWARDS 2020 (LBCBR2019) - GOLD CHINA AWARDS 2020 (LBCBR2019) - GOLD SINGAPOUR AWARDS 2020 (LBCBR2019) - GOLD JAPAN AWARDS 2020 (LBCBR2019) - GOLD CITADELLE DU VIN 2021 (LBCBR2019) - GOLD INTERNATIONAL ORGANIC AWARDS 2021 (LBCBRBIO19) - SILVER FEMINALISE 2020 - SILVER CWWSC 2021

VINTAGE 2020: GOLD BERLINER WINE TROPHY 2021 (LBCBR2020) - GOLD CHINA AWARDS 2021 (LBCBR2020) - GOLD JAPAN AWARDS 2021 (LBCBR2020) - GOLD 70 MILLIONS DE DEGUSTATEURS 2021 (LBCBR2020) - SILVER FRANKFURT 2021 (LBCBR2020) - SILVER LYON 2021 (LBCBR2020)



CHÂTEAU BARRAIL TAPON MONTAGNE SAINT EMILION 2020

We work with 35 hectares of vines today, located in the terroirs of Saint-Emilion for Château Lafleur Tapon, Montagne Saint Emilion for Château Barrail Tapon, Saint-Georges Saint-Emilion and Lalande de Pomerol.

Since 2011 and 2012, our wines are certified organic farming by the Ecocert organization. We strive to maintain our vineyard in a natural environment : between earth, animals and stars.

Tannic structure, which is balanced.



Bold, vanilla plum with touch spice and little leather.

By the more juicy characteristics of plum and black cherry fruit, along with chocolate and sweet spice, developing savory tobacco and cedar characteristics with age.



Village: Montagne

Total winegrowing area: 22 hectares

Winemaking and ageing: Natural vinification without input apart from sulphur, ageing in concrete vats and barrels of 18 and 24 months depending on the vintage.

Blend: 80% Merlot noir, 18% Cabernet Franc, 2% Cabernet Sauvignon

Tasting notes: Intense colour, open nose of pine resin notes, nice and frank start of slight blackberry and underwood notes. The whole is juicy and driven by powerful and fine tanins, expression of its terroir. A wine with no frills.

Food and wine pairing: Candied and tender piece of beef, Stuffed veal cutlets with girolles.



AWARDS

VINTAGE 2019: GOLD AMERICA WINE AWARDS 2020 - GOLD INTERNATIONAL ORGANIC AWARDS 2020 - GOLD GILBERT ET GAILLARD 2020 - GOLD PARIS WINE CUP 2021 - GOLD ASIA IMPORT NEWS AWARDS 2021 (LMSE19) - GOLD SINGAPORE COMPETITION 2021 (LMSE19) - GOLD 70 MILLIONS DE DEGUSTATEURS 2021 (LMSE19) - SILVER INTERNATIONAL WINE AWARDS 2020 - SILVER SAKURA 2021 (LMSE19) - SILVER CWWSC 2021

VINTAGE 2020: GOLD ASIA IMPORT NEWS AWARDS 2021 (LMSE2020) - GOLD SINGAPORE COMPETITION 2021 (LMSE2020) - GOLD 70 MILLIONS DE DEGUSTATEURS 2021 (LMSE2020)



1904 - MERLOT BORDEAUX



Village: Saint-Aubin-de-Blaye
Total winegrowing area: 53 hectares

Terroir: Clay and clay-limestone soils - South / south-west / north-west exposure - 25-meter-high - 25-year-old vines

Winemaking and ageing: One-parcel selection. Mechanical harvest at the beginning of October. Cold maceration according to grape quality. A slow start to alcoholic fermentation with pumping over twice a day followed by delestage. Three weeks' gentle maceration at a temperature of 22°C.

Using lees and aged stainless steel vats with woodwork for 12 months.

Blend: 97% Merlot, 3% Cabernet Sauvignon

Tasting comments: The color is intense. The nose opens with cedar and black fruit notes. The palate is powerful with ripe and silky tannins. Juicy candied fruit aromas. Long finish of toasted wood flavors.

Food and wine pairings: Burgundy beef stew, Curry lentils stew



Awards:
Vintage 2021: GOLD AMERICA AWARDS 2022 (LBR2021), GOLD JAPAN AWARDS 2022 (LBR2021), GOLD INTERNATIONAL ORGANIC AWARDS 2022 (LBR2021) GOLD CHINA AWARDS 2023 (LBR2021), GOLD JAPAN AWARDS 2023 (LBR2021), GOLD LONDON AWARDS 2023 (LBR2021)
GOLD ASIA / BERLINER WEIN TROPHY 2022 (LBR2021) GOLD ELLE A TABLE 2022 (LBR2021), GOLD CHINA AWARDS 2022 (LBR2021), GOLD SAKURA 2023 (LBR2021), GOLD FEMINALISE 2023 (LBR2021), SILVER LONDON AWARDS 2022 (LBR2021), SILVER SINGAPOUR COMPETITION 2022 (LBR2021), SILVER TAIWAN AWARDS 2022 (LBR2021), SILVER FEMINALISE 2022 (LBR21)
Vintage 2020: GOLD JAPAN AWARDS 2021 (LBR2020), GOLD CHINA AWARDS 2021 (LBR2020), GOLD ASIA IMPORT NEWS AWARDS 2022 (LBR2020) GOLD BORDEAUX 2022 (LBR20), GOLD BORDEAUX 2022 (LBR2020), GOLD LONDON AWARDS 2021 (LBR2020), GOLD LYON 2022 (LBR2020), GOLD SAKURA 2022 (LBR2020), GOLD FEMINALISE 2021 (LBR20), GOLD FRANKFURT 2022 (LBR20), SILVER LYON 2022 (LBR20), SILVER TERRE DE VINS 2022 (LBR2020)



1904 CABERNET SAUVIGNON BORDEAUX



Village: Saint-Aubin-de-Blaye

Total winegrowing area:

53 hectares

Terroir: Clay and clay-limestone soils - South / south-west / north-west exposure - 25-meter-high - 25-year-old vines

Winemaking and ageing:

One-parcel selection. Mechanical harvest at the beginning of October.

Cold maceration according to grape quality. A slow start to alcoholic fermentation with pumping over twice a day followed by delestage.

Three weeks' gentle maceration at a temperature of 22°C.

Using lees and aged stainless steel vats with woodwork for 12 months.

Blend: 100% Cabernet Sauvignon

Tasting comments: The color is bright garnet. The nose opens with fresh herbs notes. On the palate, aromas of fresh, crisp red fruits, coated with a lovely sweetness. Notes of cocoa and leather follow, for a wine of remarkable balance.

Food and wine pairings: Burgundy beef stew, Curry lentils stew



Awards:

Vintage 2022: GOLD CHINA AWARDS 2023 (LBR2022), GOLD AMERICA AWARDS 2023 (LBR2022) GOLD JAPAN AWARDS 2023 (LBR2022) GOLD LONDON AWARDS 2023 (LBR2022) GOLD SINGAPOUR AWARDS 2023 (LBR2022)



Cazade Vins



CHATEAU HAUTES TERRES BORDEAUX 2022

The first appearance of the vineyard as well as the property date from 1831.

The Lambert family bought the vineyard in 1945 and their daughter Gilberte will take over.

Married in 1960 to René Cazade, the expansion of the property will first be done through polyculture (very common at the time).

The conversion to 100% vine will take place in the 1970s.

A succession of consecutive takeovers accompanied by a strong replanting program will make it one of the most successful vineyards in the Entre deux mers region, producing high quality wines.

✍ A balanced white Bordeaux with fruity aromas and silky tannins.

Dry and fresh, pear and green apple, citrus, melon, smooth.

👄 Hint of fresh herbs, touch of lime

nice fruity flavors granny smith, peach, pineapple, and passion fruits. Shows minerality.

Village: St. Léger de Vignague the very center of the Bordeaux Vineyards.

Total winegrowing area: 130 hectares.

Terroir: Clay-limestone in nature, dotted with gravel on a highest point in Bordeaux.

Winemaking and ageing: is a traditionnal in stainless steel vats with temperature control. This wine is produced with a high respect of the environment. Grapes are collected at their best level of maturity & are sorted by hand such as grand crus classé do. The 2020 thank to very good climatic conditions, we got an excellent level of maturity & acidity.

Blend: Sauvignon 90%, Semillon 5% et muscadelle 5%.

Tasting notes: Pale in colour, the wine is a bright light pink. The impressive nose is marked by acid drop aromas; the palate is supple with a frank very fresh attack with distinctive amylic aromas. As a whole it is generous, extremely thirst quenching and highly drinkable. This is a true and technically very accomplished rosé made by direct pressing.

Food and wine pairing: Marinated chicken skewers, aperitive, sea food, white meat & chesse,





Cazade Vins

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A succession of consecutive takeovers accompanied by a strong replanting program will make it one of the most successful vineyards in the Entre deux mers region, producing high quality wines.



Aromas of black fruits, réglisse, friendly tannis on the finish. Very smooth, fruity, dry, tobacco.



Smoke blackberry, black cherry,



Village: St. Léger de Vignague the very center of the Bordeaux Vineyards.

Total winegrowing area: 130 hectares.

Terroir: Clay-limestone in nature, argile & chalk, on little hills, dotted with gravel on a highest point in Bordeaux.

Winemaking and ageing: Traditional, is made in stainless steel tanks with temperature regulation. The grapes are harvested in the best conditions and at perfect maturity (guarantee of a successful wine). A regular sampling program makes it possible to determine analytically the optimum date of the harvest. Selective sorting is carried out on the sorting table before destemming.

Blend: Cabernet Sauvignon 43% , Cabernet Franc 26%, merlot 31%.

Tasting notes: The Château Hautes Terres offers a beautiful ruby dress. Aromas of red fruits and blackcurrants. Robust wine with fine tannins, well balanced and with a good length in the mouth. Wine of guard that competes with the greatest wines of Bordeaux, but appreciable from now on because of its great finesse.

Food and wine pairing: Ideal on red meats, civets, pork, duck breast and cheeses



CHATEAUNEUF DU PAPE SAINT ARCHE 2020

The vines of this cuvée come from the place called Angles, near Cabrières.

Typical of Châteauneuf du Pape due to its terroir and its grape varieties, Grenache and Syrah are the emblematic grape varieties of the region.

Terroir: Pebbles rolled over several meters deep, rich in limestone, with old alluvium and molasse sands.

Winemaking and ageing: The grapes are partially destemmed, crushed, and the vinification takes place in stainless steel and concrete vats, at controlled temperature for 20 at 30 days.

We do regular pigeages as well as 3 load shedding.

We use micro oxygenation to round off the wine and polish the tannins.

After alcoholic fermentation, a pneumatic press is used to extract the press wine.

We do a partial aging of 6 to 8 months in barrels of 225L of French oak bringing fine and complex woody aromas.

The bottling takes place made on the estate with our own bottling line.

Blend: Grenache 80%, Syrah 20%

Food and wine pairing: Châteauneuf du Pape pairs well with game dishes such as wild boar and most red meats, working well with beef and lamb. It can pair with spicier meals due to its blend of Syrah.

Rich, tomato based pasta can work great as well as hearty chilli con Carne, and beef bourguignon.



Rich and fruity aroma with flavours of raspberries, strawberries and black currents.



Mulberry, vanilla, black chocolate. There's also subtle hints of Provencal herbs, tobacco and leather. Black cherry.





C'EST TROP MAITRES VIGNERONS DE LA PRESQU'ÎLE DE SAINT - TROPEZ 2025

Premier producer of Cotes de Provence and implanted since 1964.

Land of men and vineyards...

Our wines come from 3 great terroirs in Provence. Each of these 3 areas produces wines with a marked typicity. It is our constant search for quality and the diversity of our offer that allow us to be part of the strong and unavoidable values of Provence.

Precise, rigorous work is carried out through a cartographic approach of the vineyard to ensure the vines give their very best.

C'est Trop! A wine inspired by the "hippie chic" trend of Saint-Tropez, which began in the 1950s with a certain Brigitte B....

An invitation to relax, this wine invites you for a moment of escape. An aperitif with friends, what a good idea in these intense back-to-school weeks!

And you, what are your ideas for small moments of happiness

Village: Saint-Tropéz

Terroir: Peninsula Soil Type. Surrounded by the sea, the vineyards stretch from the hills of Gassin to the beaches of Ramatuelle.

An exceptional location: Strong maritime influence. The greatest amount of sunshine in France. Very mild temperatures all year round.

Blend: Merlot, Grenache, Syrah, Ugni Blanc, Carignan.

Food and wine pairing: Appetizer, Greek salad, chicken skewers marinated, fresh tomatoes and burrata.



Little red fruits, candy with a touch of lemon.



Beautiful freshness and a pleasant and tangy finish, easy to drink a real pleasure.



CUVÉE ANJOU VALLIENNES ANJOU 2019

In the heart of Anjou, halfway between Angers and Saumur, the Castle Tigné resists the assaults of time for ten centuries. Scarred by religious wars and revolution, marked by people who love or betray him, Tigné is a castle bruised. Through all this the vineyards that surround are a part of him.

In his 1878 dictionary of the Val de Loire, Célestin Port describes: "...immense vaulted cellars which shelter the harvest of a considerable vineyard, the red wines of which are considered the best of the area".

It is in 1989 that Monsieur Gérard Depardieu purchases Château Tigné.



Aroma of peach, honey and acacia flowers.



A light woodiness, white flowers, pineapple.

Village: Val de Loire / Anjou.

Total winegrowing area: 95 hectares.

Terroir: Loire Valley. Castle of tigne valued patrimoine of UNESCO.

Winemaking and ageing: The age of the plot which produces this blending is 10 years. No fertilizer contribution and ground plowing to express the best of the schist.

Four weeks maceration in stainless steel tank. This vintage is bottled in spring following its harvest. Maturing during 3 months in barrel

Blend: Chenin 100%.

Tasting notes: The natural weak yields confer at this wine a concentration of charm and fruits dominated by very pure aromas of raspberry and pupil.

Food and wine pairing: Ideal companion with poultry and cheese



LE VOLEUR DE CHARDONNAY

Name of Owner: Gérard Depardieu

History of the Estate: Halfway between Angers and Saumur, in the heart of Anjou, Château Tigné has resisted the onslaught of time for ten centuries. Scars from the wars of religion and the revolution, marks of the men who loved or betrayed him, Tigné is a battered castle. The vines have always surrounded him and been part of him. In 1878 in his dictionary of the Loire Valley, Célestin Port noted that: "Huge vaulted cellars house the harvest of a considerable vineyard, whose red wines are reputed to be the best in the region".

It was in 1989 that Mr. Gérard Depardieu acquired Château Tigné. Total planted area: 95 hectares

Appellation: Wine of France Chardonnay

Age of the vines: The age of the plot which produces this vintage is 20 years

Grape variety: Chardonnay

Planting density: 5000 pieds / hectare

Size : Simple guyot size

Cultivation method: No fertilizer and tillage to best express the richness of the terroir (shale). Leaf removal in July to bathe the clusters in sunlight.

Type of vinification: Alcoholic fermentation in stainless steel tanks at low temperature under the protection of dry ice to best express the fruity aromas of the harvest followed by partial or total malolactic fermentation depending on the year.

Type of aging : On fine lees until early bottling.

Aging time : Drink now

Food/wine pairings : With white meat, fish in sauce, grilled shrimp, goat cheese.

Special feature :

At Château de Tigné there is a fantastic way to know when the Chardonnay is perfectly ripe. All you need to do is observe the squirrels that live in the trees in the Château park. As soon as the Chardonnay turns a beautiful gold color, the squirrels come down to grab a few berries from the nearby vineyard. This is why we pay homage with this label to these friendly "little thieves".





PINOT NOIR ANJOU 2020

In the heart of Anjou, halfway between Angers and Saumur, the Castle Tigné resists the assaults of time for ten centuries. Scarred by religious wars and revolution, marked by people who love or betray him, Tigné is a castle bruised. Through all this the vineyards that surround are a part of him.

In his 1878 dictionary of the Val de Loire, Célestin Port describes: "...immense vaulted cellars which shelter the harvest of a considerable vineyard, the red wines of which are considered the best of the area".

It is in 1989 that Monsieur Gérard Depardieu purchases Château Tigné.



Almond and raspberry.

Cherry and peanut.

Village: Val de Loire / Anjou.

Total winegrowing area: 95 hectares.

Terroir: In the hearth of Loire Valley.

Winemaking and ageing: The age of the plot which produces this blending is 10 years. No fertilizer contribution and ground plowing to express the best of the schist.

Four weeks maceration in stainless steel tank. This vintage is bottled in spring following its harvest. Maturing during 3 months in barrel

Blend: Pinot Noir 100%.

Tasting notes: The natural weak yields confer at this wine a concentration of charm and fruits dominated by very pure aromas of raspberry and pupil.

Food and wine pairing: Ideal companion with poultry and cheese



DOMAINE TERRA VECCHIA 2023



From Corsica Island:

Exceptional place, incomparable wines.

Soil: Clay-limestone soil

Vineyard Management: Pruning: Guyot, 3,333 vines/ha, Ploughing of the soil, sustainable agricultural practices

Vinification: Harvested mechanically at night. Direct pressing. Selection of the juices. Settling. Fermentation started with selected yeasts. Temperature-controlled alcoholic fermentation. Racking.

Ageing: Aged in concrete tank on the fine lees with bâtonnage (stirring of the lees). Fining and filtration before bottling

A Vineyard between the sea and the mountains terroir: Vineyard between the mountains (2500 metres at their peak) and the "Diana Lagoon" and stretch across the gently sloping hills of two very different terroirs; the mountainous terroir of the plateau de Pianiccia and the maritime terroir of the coastal strip. This unique environment allows the vines to capture the incredible luminosity of the Mediterranean sun yet benefit from the influence of the mountains at night to produce grapes which are bright in colour and bursting in flavour. The contrasting effects of the altitude and the Tyrrhenian Sea result in wines which show remarkable complexity and a distinctive character.

Blend: 80% vermentinu and 20% biancu gentile

This white grape variety is also known as « Corsican Malvoisie ». It produces a wine of the highest quality, one of the best white wines in the Mediterranean, distinctive with strong floral aromas.

Color: Light yellow with silver and green tints

Food Pairings: Serving temperature: 10-12°C

This wine, which fully expresses its maritime terroir, is a revelation with grilled sardines or enjoyed as an aperitif with anchovies. It is superb with a platter of seafood and delicious with goat's cheese. Its lovely fresh character makes it perfect with sushi.



On the nose, whites flowers the wine releases pronounced citrus aromas of lemon, lime, clementine, grapefruit and citron. It also shows a lovely minty freshness combined with some exotic notes.



A precise, crisp wine with plenty of freshness on the palate. The citrus aromas are complemented by fruity (peach) and floral (linden) notes. This wine is a fine example of purity and lightness which finishes on the palate as it began - with a lovely, refreshing minerality.





DOMAINE TERRA VECCHIA 2023



From Corsica Island:

Exceptional place,
incomparable wines.

Soil: Sandy-loamy soil.

Grape Varieties: Niellucciu & Syrah

Vineyard management:

Guyot pruning. Soil cultivation.
Reasoned farming

Vendange: Mechanical
harvesting at night.

Vinification:

Traditional red winemaking with
gentle extraction of different
grape varieties. Inoculation with
selected yeasts. Alcoholic
fermentation with temperature
control. Maceration for 2 to 3
weeks. Draining. Pressing.
Selection of wines. Blending.
Malolactic fermentation.
Racking.

Ageing:

Maturation in concrete tank,
blending, possible fining and
filtration before bottling.

Alcohol: 1,50 %vol

Bottling: Mise en bouteille à la
propriété



Food pairing: Service
temperature: 16-18°C

It's a wine that invites itself
wherever the pleasure of the
palate and the senses reigns.
Its easy-drinking nature
encourages consumption as
an aperitif. It will also be ideal
with grilled dishes, red meats,
or pizzas. Finally, its
tenderness makes it a great
choice for charcuterie or
cheese platters of all kinds.

Tasting notes:

Colour: Purple-red, clear, and
bright red.



The maquis and candied
notes express themselves
wonderfully in this enticing,
ripe, and complex nose. A
hint of chocolate and toasty
aromas, delicate spices, and
great freshness contribute
complexity and finesse to
this red wine.



Round, indulgent, and silky,
we are truly facing a
pleasurable wine with
surprising complexity. The
candied aspect of the
fruitiness balances with the
freshness of the terroir and
the suppleness of the wine.
The tannins are melted and
elegant, the character of
the wine is expressed in the
volume in the mouth, and
the gentle spices. A
balanced and charming
sensation in the mouth!



JEAN BAILLY
FAMILLE DE VIGNERONS

RIESLING VIEILLES VIGNES 2023



In Alsace, vines are considered "old" when they are at least 25 years old. At Ribeauvillé, our old vines are at least 30 years old. They have low yields, producing rich, complex wines. it of body text

APPELLATION VIN D'ALSACE CONTRÔLÉE

Grape Variety : Riesling

Sweetness : Dry

Content : 750 ml

WINEMAKING

The grapes are harvested exclusively by hand.

Whole bunches are pressed in pneumatic presses to avoid any trituration. Juices are separated to optimize the quality of our wines. After static settling, the wines are fermented under temperature control, and then aged on fine lees for 7 months.



SERVICE

To be served between 8 and 10°C.

FOOD & WINE PAIRING

Enjoy this Riesling with different fishes : trout, matelote, crayfish or with shellfish too.

AGEING

To drink young to take advantage of its aromatic richness. It will age favorably for 5 years.

 Bright, deep golden color.

 Great aromatic intensity, with grapefruit and gunflint notes.

 Long, deep, with a beautiful acidity.

Alcohol : 13 % vol

Residual sugars : 2.8 g/L

Total acidity : 6.24 g/L (in H₂SO₄)

PH : 2.98



JEAN BAILLY
FAMILLE DE VIGNERONS



PINOT NOIR VIEILLES VIGNES 2022

In Alsace, vines are considered "old" when they are at least 25 years old. At Ribeauvillé, our old vines are at least 30 years old. They have low yields, producing rich, complex wines. it of body text

**APPELLATION VIN D'ALSACE
CONTRÔLÉE**

Grape Variety : Pinot Noir

Sweetness : Dry

Content : 750 ml

WINEMAKING

The grapes are harvested exclusively by hand.

Whole bunches are pressed in pneumatic presses to avoid any trituration. Juices are separated to optimize the quality of our wines. After static settling, the wines are fermented under temperature control, and then aged on fine lees for 7 months.

SERVICE

Serve between 10 and 12°C.

FOOD AND WINE PAIRING

This Pinot Noir is an excellent companion for stews, meats in sauce and hard cheeses.

AGEING

Drink it young, within 3 to 5 years, to enjoy its freshness and aromas.

 Red deep color.

 Fruity notes of strawberry and cherry.

 Red berries and complex vanilla aromas.

Alcohol : 14 % vol

Residual sugars : 0.40 g/L

Total acidity : 3.32 g/L (in H₂SO₄)

PH : 3.62



JEAN BAILLY
FAMILLE DE VIGNERONS



CRÉMANT D'ALSACE BLANC DE BLANCS BRUT

Crémant d'Alsace is the ideal wine to accompany any festive occasion. Its fine bubbles and freshness will whet your appetite and whet your appetite for the rest of the tasting experience.

**APPELLATION CRÉMANT
D'ALSACE CONTRÔLÉE**

Grape Variety : 80% Pinot Blanc, 20% Auxerrois

Sweetness : BRUT

Content : 750 ml

WINEMAKING

The grapes are harvested exclusively by hand.

75 % vintage 2021 and 25% reserves wine (2016-17-18-19-20). Separation of juices to keep only the best.

Slow vinification for the first fermentation under controlled temperatures, then bottling to make the second fermentation respecting the traditional vinification process. Raising on lees at least 12 months before disgorgement.

SERVICE

To be served between 6 and 8°C. **FOOD & WINE PAIRINGS**
Enjoy this Crémant from aperitif to dessert.

AGEING

Drink young within 2 years to enjoy its freshness and aromas.

 Golden colour, fine, delicate bubbles.

 Aromas of white flowers, such as lime blossom and acacia.

 Fine and fresh, with good persistence.

Alcohol : 12 % vol

Residual sugars : 8.5 g/L

Total acidity : 4.65 g/L (in H₂SO₄)

PH : 2.85