



GROWER CHAMPAGNE & WINE PORTFOLIO LIST

Alliance Française Member price list



**Sharing exceptional champagnes
and wines of passionate
winegrowers and the stories
behind them...**

At Propellis, we are wholeheartedly committed to sourcing and showcasing the finest French grower champagnes and wines.

We travel to France, to explore the regions and discover growers who are truly passionate about producing exceptional cuvées. We source, select and import wines for specialist, independent stores and venues, who share the same devotion to promoting quality products.

Deb & Roman

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ROSÉ CHAMPAGNE

Grower	Region	Cuvée	Food Pairing	AF Price
Fournaise-Dubois	Crugny, Vallée de l'Ardre	Rosé NV Brut Dosage 6.5 gr/L	Very pleasant as an aperitif, this Champagne will also accompany soft cow-milk cheese like camembert/brie and all desserts made with red fruits.	\$99.00 \$74.25

CHAMPAGNES

Grower	Region	Cuvée	Food Pairing	AF Price
Breton Fils <i>with gift box</i>	Congy, Côte des Blancs	Brut nature Zero dosage Dosage 0 gr/L	Perfect served with oysters or a carpaccio of salmon with dill, crabs or sushi.	\$93.00 \$69.75
Virginie Bergeronneau	Ville-Dommange, Montagne de Reims	Cuvée Ernestine NV Brut Nature Dosage 0 gr/L	This champagne is perfect for aperitif or to accompany oysters, fish and sashimi or white meats	\$95.00 \$71.25
Guillaume Marteaux <i>*biodynamic</i>	Bonneil, Vallée de la Marne	Blanc de Noirs Cuvée L'Indigène NV Extra brut Dosage 5 gr/L	Accompanies dishes with balanced flavours like creamy chicken breast, a vegetarian salad with herbs and walnut or truffle oil. It will also enhance a good low-sugar dessert.	\$139.00 \$104.25
Pascal Walczak <i>with gift box</i>	Les Riceys, Côte des Bar	Cuvée Cyriès Millésimé 2018 Extra brut Dosage 5.3 gr/L	Perfect as an aperitif or with a seafood main like grilled lobster, clams, scampi or tender veal.	\$119.00 \$89.25
Fournaise-Dubois	Crugny, Vallée de l'Ardre	Blanc de Blancs Millésimé 2018 Brut Dosage 6.5 gr/L	Perfect for a refined aperitif or to go with millefeuille of salmon, scallops, shellfish or fish.	\$149.00 \$111.75
Fournaise-Dubois <i>with magnetic gift box</i>	Crugny, Vallée de l'Ardre	Blanc de Noirs Millésimé 2013 Extra brut Dosage 4.8 gr/L	Invigorating and structured, this champagne pairs perfectly with fish, shellfish or alternatively grilled meats, rich lamb dishes or dark chocolate.	\$189.00 \$141.75
Caillez Lemaire <i>*organic</i>	Damery, Vallée de la Marne	Blanc de Noirs Cuvée Pur Meunier Millésimé 2016 Dosage 0 gr/L	This champagne will accompany foie gras canapés, roasted scallops, a terrine of chicken liver, Iberian ham, veal tenderloin with cranberries or long aging Comté cheese.	\$159.00 \$119.25
Caillez Lemaire <i>*organic</i>	Damery, Vallée de la Marne	Cuvée Jadis Millésimé 2011 Dosage 5 gr/L	Pairs perfectly with creamy poached chicken, mushroom sauce, quenelles with truffles, sweetbreads, braised veal or a Châteaubriand with foie gras sauce.	\$149.00 \$111.75

WHITE WINES

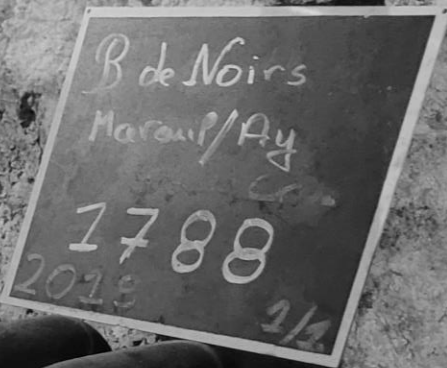
Grower	Region	Cuvée	Food Pairing	AF Price
Domaine des Chaumes – <i>Romain & Celine Poullet</i>	Chablis	Fût de chêne (oak) 2019	It will pair perfectly with duck breast, cheeses, and even dark chocolate cakes.	\$72.00 \$54.00
Domaine des Chaumes – <i>Romain & Celine Poullet</i>	Chablis	1er cru Vaillons 2020	Perfect with an aperitif, or with seafood poultry and mushrooms. It can also work wonders with a cheese platter (goat's cheese in particular).	\$95.00 \$71.25
Domaine des Chaumes – <i>Romain & Celine Poullet</i>	Chablis	Cuvée 1902 2018 <i>From vines more than 120 years old</i>	Particularly appreciated as an aperitif, or to highlight delicate dishes like scallops, poultry with candied lemons, scampi and foie gras.	\$99.00 \$74.25
Domaine De Pouilly	Mâconnais, Pouilly-Fuissé	Pouilly-Fuissé 2021	It is perfect to accompany a pike-perch or oven baked trout, poultry with cream and mushrooms or scallops.	\$79.00 \$59.25
Domaine De Pouilly	Mâconnais, Pouilly-Fuissé	Pouilly-Fuissé 1er cru "Au Vignerai" 2020	It will be perfect to accompany seafood, shellfish, fish, white meats or semi-dry goat cheese	\$125.00 \$93.75
Romuald Petit <i>*organic</i>	Mâconnais, Saint Verand	Bourgogne Chardonnay 2022	Pairs perfectly with fish and seafood, or simply as an aperitif.	\$52.00 \$39.00
Romuald Petit <i>*organic</i>	Mâconnais, Saint Verand	Saint Veran 'Les Champs-Ronds' 2021	The perfect accompaniment to red or white meats in sauce or with cured cheeses.	\$67.00 \$50.25
Domaine La Rouge Jouvence	Southern Côtes du Rhône, Grignan-Les-Adhémar	Cuvée Caterole 2022	Perfect for a starter, served with a salmon gravlax topped with a dill cream garnished with fennel seeds. As a dish, with an aioli made with finely garlicky homemade mayonnaise.	\$60.00 \$45.00
Domaine des Pères de l'Eglise	Southern Côtes du Rhône, Vin de France	Cuvée 'L'Esprit' 2022	An easy drinking wine, pairs perfectly with summery salads or a barbecue.	\$45.00 \$33.75

RED WINES

Grower	Region	Cuvée	Food Pairing	AF Price
Romuald Petit <i>*organic</i>	Beaujolais, Morgon	Cuvée Vieilles vignes 2021	Perfect pairing with grilled meats, poultry or a cheese platter.	\$55.00 \$41.25
Domaine Christophe Semaska <i>*organic</i>	Northern Côtes du Rhône, Côte Rôtie	Cuvée Harmony 2021	Perfect with juicy roast beef, a grilled steak, or a hearty lamb stew. Bold, earthy flavours of game meats such as venison, pheasant, or duck will also be an excellent match.	\$169.00 \$126.75
Domaine Delhome	Northern Côtes du Rhône, Crozes-Hermitage	Cuvée Boréal 2021	Pairs wonderfully with chicken tikka masala, festive Chinese fondue, duck filet with honey, beef bourguignon, lamb tagine with preserved lemons and onion compote.	\$82.00 \$61.50
Domaine La Rouge Jouvence	Southern Côtes du Rhône, IGP Coteaux des Baronnies	Cuvée Le Ciel 2022	Pair with a porcini mushroom linguini, or a thyme roasted prime rib with sweet potato fries.	\$59.00 \$44.25
Domaine des Pères de l'Eglise	Southern Côtes du Rhône, Vin de France	Cuvée 'L'Esprit' 2022	An easy drinking wine, pairs perfectly with a barbecue or pizza.	\$45.00 \$33.75
Domaine des Pères de l'Eglise	Southern Côtes du Rhône, Châteauneuf du Pape	Cuvée Le Calice de Saint Pierre 2016	Pairs perfectly with rich red meats in sauce, such as quail, pigeon or roasted duck.	\$110.00 \$82.50
Domaine des Garriguettes <i>*organic and biodynamic</i>	Southern Côtes du Rhône, Côtes du Rhône	Cuvée Béret Bleu 2022	To enjoy around a charcuterie board, or during a barbecue of grilled meat.	\$54.00 \$40.50

Searching for a particular grape, grower or year?

We source and import wines for the needs, tastes and enjoyment of our customers, please get in touch with us at contact@propellis.com.au if you have a specific wine that you would like to see added to our portfolio in the future.



Within the cocoon of a wine cellar, time weaves its magic, transforming humble grapes into an elixir of memories, whispering stories of seasons past with each aged drop.

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