



# DOMAINE PIGNERET FILS

## *French Wines*

"We put at your disposal more than 15 years of experience in the Latin American and international market, in the location and acquisition of new products."

**THE POWER OF EXCELLENCE**



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# Domaine Pigneret Fils

Viticulteurs propriétaires récoltants



WHITE WINES

RED WINES

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EAUX DE VIE

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# WINERY



## Health benefits of drinking a glass of wine daily:

- ✓ Good memory.
- ✓ Reducing up to 50% the chances of suffering from ovarian cancer.
- ✓ The components of wine protect heart muscle.
- ✓ Reducing up to 11% the risk of suffering from a bacterial infection.



# DOMAINE PIGNERET



Domaine  
**Pignernet Fils**  
Viticulteurs propriétaires récoltants

*White  
Wines  
Content*

BOURGOGNE ALIGOTÉ

BOURGOGNE BLANC

RULLY BLANC

MERCUREY BLANC

GIVRY BLANC

MONTAGNY 1ER CRU LES COERES

MONTAGNY 1ER CRU CHAMP TOIZEAUX





# WHITE



## Bourgogne Aligoté



*Bourgogne Aligoté*

*Mis en bouteille à la Propriété*

*Domaine Pignaret Fils*

[www.pignaret.com](http://www.pignaret.com)

**Color** White wine

**Grape variety** Aligote

**Serving temperature** About 10°C

**Food pairing** Gougere, hot pate, charcuterie, fresh goat cheese

Made from 100% Aligote grapes, this dry white wine develops fine aromas of lemon and peach, while retaining its freshness and minerality.





# WHITE



## Bourgogne Blanc



Color	White wine
Grape variety	Chardonnay
Serving temperature	Between 10 and 12°C
Food pairing	Snails, Bresse poultry, white meats

From the traditional Chardonnay grape variety, we produce a very fine Borgona white with a very round mouthfeel. Depending on the vintage, you will find fine aromas of honey, apricot and acacia flowers.





# WHITE



## Rully Blanc



Color	White wine
Grape variety	Chardonnay
Serving temperature	Between 10 and 12°C
Food pairing	Grilled fish, seafood

The wines Rully Blanc develop aromas of white peach, lemon and flint, and with time evolve towards aromas of honey, quince and dried fruits. The palate is fruity, lively, round and fatty, which gives it good length.

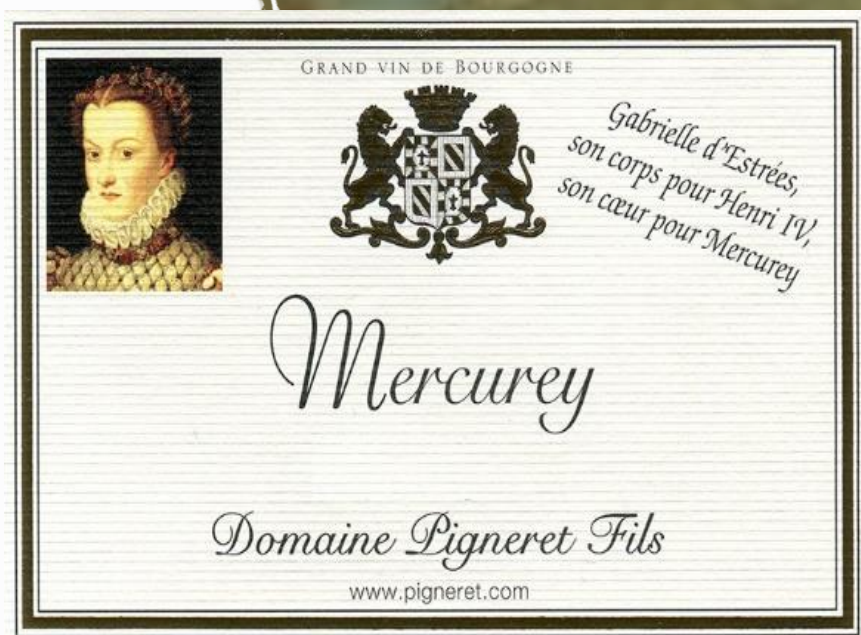




# WHITE



## Mercrey Blanc



<b>Color</b>	<b>White wine</b>
<b>Grape variety</b>	<b>Chardonnay</b>
<b>Serving temperature</b>	<b>Between 10 and 12°C</b>
<b>Food pairing</b>	<b>As an aperitif, egg meurette with white wine, grilled fish, seafood served hot, cooked or matured cheeses.</b>

Mercrey's white wines are more confidential but exploit the potential of Chardonnay with a generally golden color, aromas of white flowers, hazelnuts, almonds, spices and a sometimes mineral, gourmand note on the palate.

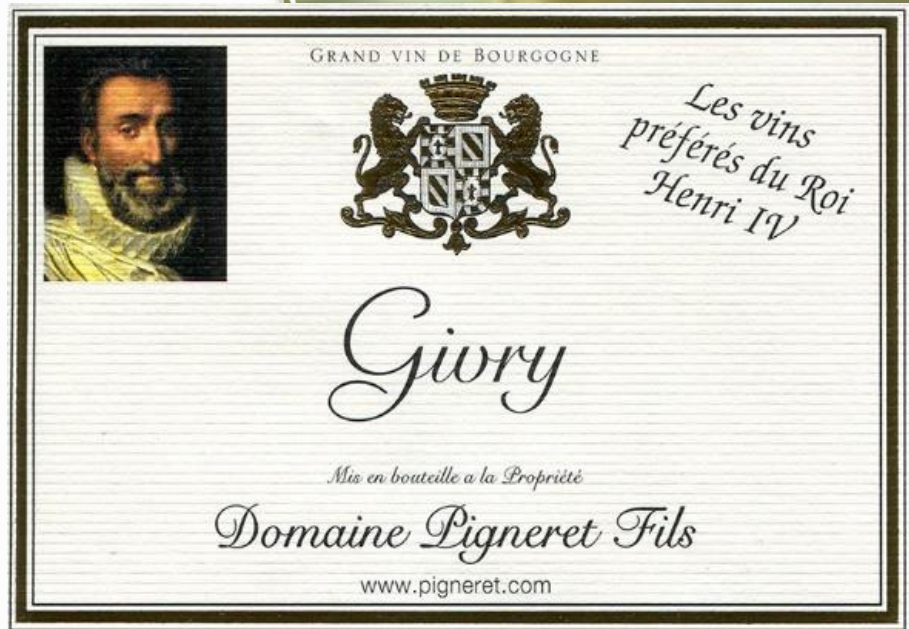




# WHITE



## Givry Blanc



<b>Color</b>	<b>White wine</b>
<b>Grape variety</b>	<b>Chardonnay</b>
<b>Serving temperature</b>	<b>Between 10 and 12°C</b>
<b>Food pairing</b>	<b>Foie gras, seafood, fish with white butter, white meats, certain cheeses such as Comte or Charollais goat cheese.</b>

The aromas of white Givry can be honeyed and lemony. They are reminiscent of lime blossom, lily and dried fruits. Chardonnay exalts apricot and peach aromas. The balance between acidity and softness gives it a long finish.

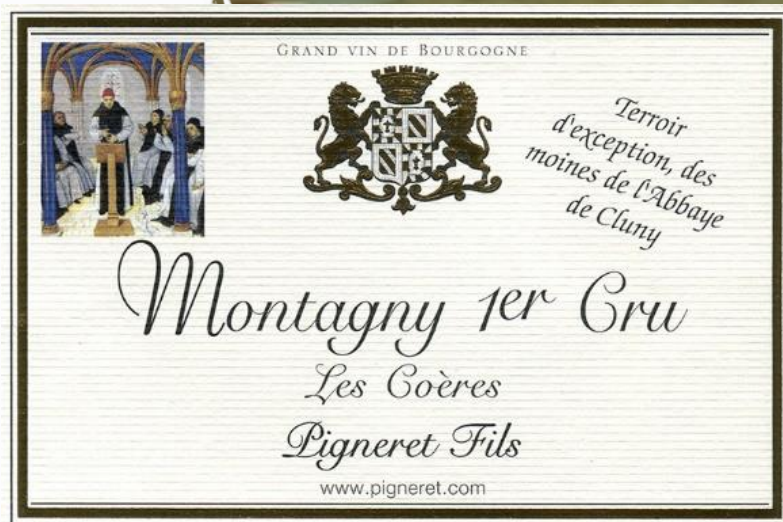




# WHITE



## Montagny 1er Cru Les Coeres



<b>Color</b>	<b>White wine</b>
<b>Grape variety</b>	<b>Chardonnay</b>
<b>Serving temperature</b>	<b>Between 10 and 12°C</b>
<b>Food pairing</b>	<b>Snails, grilled fish, seafood dishes.</b>

This wine has a beautiful bouquet of floral aromas, such as acacia, hawthorn and honeysuckle, with hints of esparto in the second. On the palate it is a wine with a lively, mineral attack, very typical of the Montagny appellation.

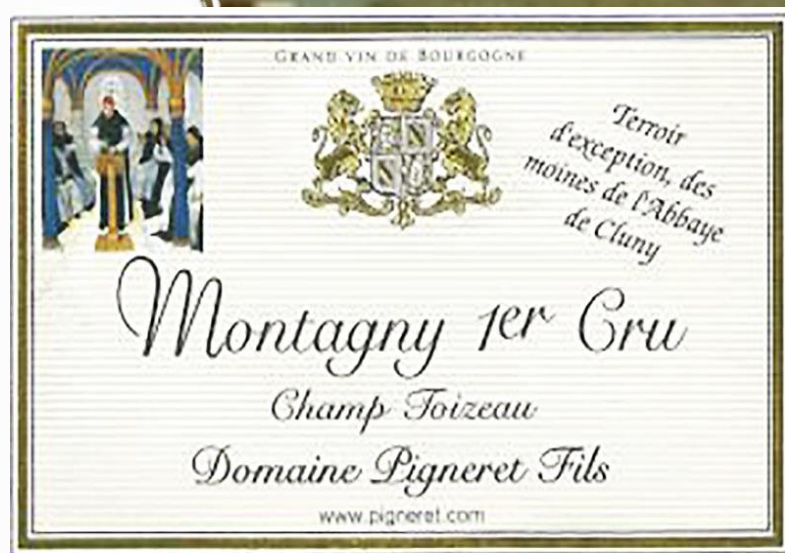




# WHITE



## Montagny 1er Cru Champ Toizeaux



<b>Color</b>	<b>White wine</b>
<b>Grape variety</b>	<b>Chardonnay</b>
<b>Serving temperature</b>	<b>Between 10 and 12°C</b>
<b>Food pairing</b>	<b>Seafood, lobster, noble fish, Bresse poultry, goat cheese.</b>

The aromas often evoke notes of white flowers such as hawthorn, acacia, honeysuckle, lemongrass and, more vividly, gunflint. In the fruity register, white peach, pear and white fruit are perceived.







*Domaine Pigneret Fils*  
Viticulteurs propriétaires récoltants

**BOURGOGNE ROUGE**

**BOURGOGNE ROUGE VIEILLES VIGNES**

**MERCUREY ROUGE**

**GIVRY ROUGE**

*Red  
Wines  
Content*





# RED WINES



## Bourgogne Rouge



**Color** Red

**Grape variety** Pinot noir

**Serving temperature** Between 14 and 17°C

**Food pairing** Grilled meats, kebabs.

Our traditional cuvee preserves the aromas of small red fruits of the Pinot Noir, black cherry, blackberry...

The delicacy of the nose is reflected in the mouth, easy to drink, they are to discover in their youth.





# RED WINES



## Bourgogne Rouge Vieilles Vignes



Color Red

Grape variety Pinot noir

Serving temperature Between 14 and 17°C

Food pairing Lightly seasoned red meats, cheeses.

By selecting grapes from our oldest plots we produce a more concentrated Pinot Noir with aromas of black fruit, blackcurrant and even spices.

One third of the wine is aged in oak barrels, which adds complexity and toasty notes. Therefore, it will be better adapted to aging.



*Bourgogne*  
*Pinot Noir*  
*Mis en bouteille à la Propriété*  
*Domaine Pignernet Fils*  
www.pignernet.com



# RED WINES



## Mercrey Rouge



**Color** Red

**Grape variety** Pinot noir

**Serving temperature** Between 14 and 17°C

**Food pairing** Beef, lamb, game, cured cheeses.

De caracter profundo y color rojo rubi, este vino evoca la sensacion de fruta crujiente, con aromas de frambuesa, fresa y cereza. Las anadas mas antiguas pueden tener notas de sotobosque, tabaco, cacao en grano e incluso especias.

En boca es un vino rico y con cuerpo.

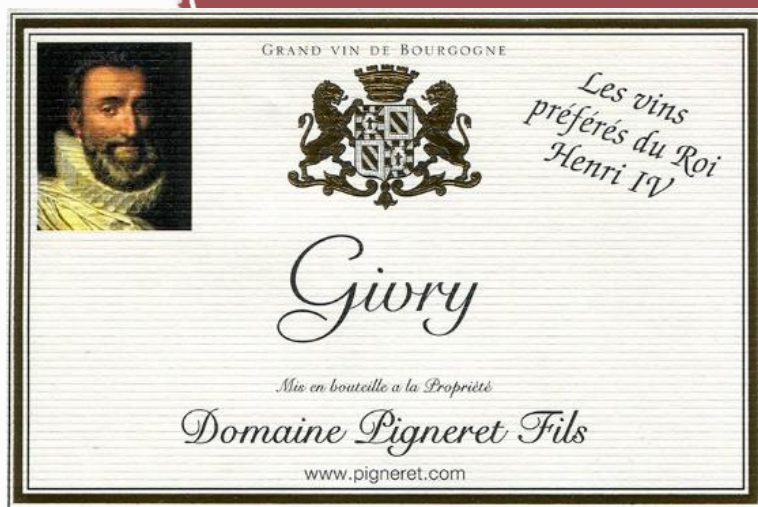




# RED WINES



## Givry Rouge



Color	Red
Grape variety	Pinot noir
Serving temperature	Between 14 and 17°C
Food pairing	Veal clotheslines in sauce, cheese.

The name Givry hides a delicate aromatic register, hence the agreement with hot cakes.

However, its solid structure means that it can also be served with roast veal and Bresse poultry, as well as with chicken casserole.

The Givry appellation also appreciates soft cheeses, Brie de Meaux and goat cheese from our hillsides.

From these soils, the pinot noir exhales its best aromas of raspberry, black cherry in a crimson mantle, the whole with a roundness and a great finesse in the mouth.





# EFFERVESCENT WINES CONTENT

Domaine Pigneret Fils  
Viticulteurs propriétaires récoltants



CRÉMANT



BACCHANALIA





# EFFERVESCENT WINES



## Crémant



Color	White wine
Grape variety	Aligote, Chardonnay, Pinot Noir and Gamay
Serving temperature	Between 7 and 8°C
Food pairing	As an aperitif, with gougères, foie gras toasts.

Our Crémant de Bourgogne is made entirely on our estate. It will delight your guests during a warm aperitif. Its fine bubbles give off aromas of fresh fruit accompanied by a beautiful roundness in the mouth.





# EFFERVESCENT WINES



## Bacchanalia



Color	Rosé wine
Grape variety	100% Gamay
Serving temperature	Between 7 and 8°C
Food pairing	It will be a perfect match for your fresh fruit desserts.

Made according to the traditional method as a Cremant de Bourgogne, its fine bubbles will enhance its pink color. Vinified on a Gamay base, its fresh fruit flavors, raspberry, wild strawberry, are enhanced by its slightly sweet side.





Domaine  
*Pignernet Fils*  
Viticulteurs propriétaires récoltants

EAUX DE VIE  
WAMES  
CONTENT

RATAFIA DE BOURGOGNE

VIEILLE FINE DE BOURGOGNE

VIEUX MARC DE BOURGOGNE

PRUNELLE





# EAUX DE VIE



## Ratafia de Bourgogne

From the marriage of our fruitiest grape juices and a selection of our Vieilles fines de Bourgogne, we elaborate our traditional ratafia. This ancestral liqueur is still as much appreciated by the new generations as by our elders.

Ratafia is best enjoyed chilled between 8 and 10° C. As an aperitif or with a chocolate dessert.





# EAUX DE VIE



## *Vieille Fine de Bourgogne*

Distilled in our old still, this Vieille Fine de Bourgogne has been aged for more than 10 years in oak barrels, which has allowed it to slowly develop its aromas of vanilla, cinnamon and gingerbread.

It is at the end of a meal, accompanied by coffee, that it is most appreciated.





# EAUX DE VIE



## *Vieux Marc de Bourgogne*



It is at the end of the press that we select the best Marc.

It is thanks to a slow distillation and a high quality barrel aging that our old Marc acquires subtle aromas of grape and spicy notes.

Tasted with a strong coffee, it will reveal all its masculine side.





# EAUX DE VIE



## Prunelle

The Prunelle de Bourgogne is a typical liqueur of our region. Made by macerating sloe stones in Fine de Bourgogne, it reveals the sweetness of almond aromas on the palate.



*Prunelle de Bourgogne*

*Mis en bouteille à la Propriété*

*Domaine Pignaret Fils*

[www.pignaret.com](http://www.pignaret.com)

It will soothe your taste buds as a digestive after coffee. To enjoy at room temperature or on the rocks.





# Contact information

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