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LONDON

Elevate your customers  
wine experience with  
our collection



# CALCU

## Fotem

Calcu Fotem was created in 2018 to express the unique personality of Cabernet Sauvignon from the most coastal area of the Colchagua Valley. This wine stands out for its structure, depth and power, showcasing all the strength and character of its place of origin.

### TASTING NOTES

Calcu Fotem comes from vineyards with granitic soils with a high clay content and that are cooled by coastal sea breezes. These conditions provide for a very fresh and elegant wine with a distinct personality, expressive with aromas of crunchy black cherries and red plums. It stands out for its structure, body, character, persistence and depth.

Origin: Colchagua Valley, Chile

86% Cabernet Sauvignon  
11% Cabernet Franc  
3% Carménère

Alcohol: 14°  
pH: 3.64  
Total Acidity: 3.43 g/L  
Residual sugar: 1.98 g/L



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# CALCU

Tiny Blocks

Calcu Tiny Blocks is the range of wines designed to showcase the highly diverse terroir in the vineyard which is divided into small blocks so each variety can express its maximum potential.



## *Tiny Blocks* **Carménère** **2022**

### Tasting Notes

A bright ruby colour with violet hues, this wine stands out for its aromas of blue flowers, black spices and gentle hints of fresh and ripe red fruit. In the mouth it is well-structured, enveloping and elegant with a fresh, fruity and velvety finish.

Origin: Colchagua Valley, Chile

95% Carménère  
5% Cabernet Franc

Alcohol: 13.5°  
pH: 3.44  
Total Acidity: 3.65 g/L  
Residual sugar: 2.45 g/L

## *Tiny Blocks* **Cabernet Sauvignon** **2022**

### Tasting Notes

This deep and shiny ruby-coloured Cabernet Sauvignon has upfront fresh and crunchy aromas of black cherries and red plums with a mouthfilling, supple, elegant and fresh palate with a fruity finish.

Origin: Colchagua Valley, Chile

89% Cabernet Sauvignon  
6% Cabernet Franc  
5% Carménère

Alcohol: 13.5°  
pH: 3.59  
Total Acidity: 3.26 g/L  
Residual sugar: 1.90 g/L



*Tiny Blocks*  
**Cabernet Franc**  
**2022**

**Tasting Notes**

This deep, bright and velvety ruby coloured Cabernet Franc is highly expressive with delicious and complex notes of black berries, fresh herbs like rosemary, sage and floral aromas. The mouth is well-balanced with an elegant tannic structure and a long, fruity finish.

Origin: Colchagua Valley, Chile

95% Cabernet Franc  
3% Petit Verdot  
2% Carménère

Alcohol: 14°  
pH: 3.59  
Total Acidity: 3.43 g/L  
Residual sugar: 2.29 g/L

*Tiny Blocks*  
**Malbec**  
**2022**

**Tasting Notes**

This deep and shiny velvety-red coloured wine stands out for its delicate aromas of flowers like violets and fresh red fruit. In the mouth, it is concentrated, elegant, and beautifully balanced with a long, fresh and fruity finish.

Origin: Colchagua Valley, Chile

95% Malbec  
5% Cabernet Sauvignon

Alcohol: 14°  
pH: 3.66  
Total Acidity: 2.84 g/L  
Residual sugar: 1.35 g/L

*Tiny Blocks*  
**Sauvignon Blanc Semillon**  
**2024**

**Tasting Notes**

A bright greenish-yellow colour, this wine delights with its citrus and tropical fruit aromas of pink grapefruit and mango. In the mouth it stands out for the freshness of the Sauvignon Blanc and the complexity provided by the Semillon, with a long and juicy finish.

Origin: Colchagua Valley, Chile

70% Sauvignon Blanc  
30% Semillon

Alcohol: 12.5°  
pH: 3.15  
Total Acidity: 4.21 g/L  
Residual sugar: 3.27 g/L





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# ÒNIX

The ÒNIX range is designed to showcase the highly exclusive terroir of the vineyard, allowing each variety to express its maximum potential. The rugged landscape of D.O.Q Priorat, characterized by steep slopes exceeding 30% in unevenness, the distinctive slate soil, and the advanced age of the vineyards—all centuries-old treasures—form the cornerstone of these exceptional wines.



## Ònix D.O.Q *Evolució* 2020

### Tasting Notes

With an intense purple hue, this wine presents an expressive nose of sweet spices like vanilla and cinnamon, with earthy notes of forest floor. The palate bursts with ripe red and black fruits—plum, prune, and blackberry. Well-structured, it features smooth grape tannins, slightly astringent oak tannins, and balanced acidity. The oak adds complexity, leading to a long, pleasantly dry finish.

Origin: DOQ Priorat, Spain

Grenache  
Carignan  
Production: 2,707 bottles

Elaboration: Handpicked grapes, fermented in stainless steel tanks, followed by 12 months of aging in French oak barrels before bottling.

## Ònix D.O.Q *Fusió* 2022

### Tasting Notes

Deep and bright in color, this wine opens with ripe black fruits like cherry and blackberry, subtly accented by vanilla and a hint of smokiness from oak. On the palate, oak adds tannic structure and complexity, with spicier notes of prunes, black plum, black cherry, pepper, and clove. The finish is long, warm, and slightly earthy, with a distinct mineral touch.

Origin: DOQ Priorat, Spain

Grenache  
Carignan  
Production: 4,530 bottles

Elaboration: Handpicked grapes, fermented in stainless steel tanks, followed by 4 months of aging in French oak barrels before bottling.

## Ònix D.O.Q *Clàssic Blanc* 2023

### Tasting Notes

This fresh and vibrant white blend offers enticing aromas of ripe yellow fruits like peach and nectarine, with refreshing acidity. On the palate, the wine continues with notes of stone fruit, green apple, and zesty lime juice, complemented by a subtle touch of minerality on the finish. A beautifully balanced wine that shines with lively character.

Origin: DOQ Priorat, Spain

White Grenache  
Macabeo  
Pedro Ximénez  
Production: 6,849 bottles

Elaboration: Handpicked grapes, gently pressed, followed by fermentation in stainless steel tanks.



# TERRERS *de Llicorella*



## *Terrers de Llicorella* **Carinyena** **2021**

**Tasting Notes**  
100% Carinyena, Terrers de Llicorella Carinyena shows the perfect adaptation of this variety to the warm Mediterranean climate. An initial acidity, persistent but ripe tannins, and fresh fruit such as blackcurrant and blueberry, as well as blackcurrant leaf, make this a delicious and lively wine.

Origin: DOQ Priorat, Spain  
Old vineyards of Carignan with low productions. All of them collected in small plots in the villages of Gratallops, El Lloar, La Vilella Baixa and La Vilella Alta.

100% Carignan  
Production: 2,431 bottles

Manual harvest, fermentation in stainless steel tanks and aging in French oak barrels for 12 months. Long aging in bottle.



## *Terrers de Llicorella* **Garnatxa blanca** **2022**

**Tasting Notes**  
This varietal Garnacha Blanca reveals straight away its character with a complex nose with clear oak influence (cedar wood) and oxidoreduction (biscuit, breaddough, bruised apple). The palate is mouth filling, offering a fine balance between ageing notes, ripe fruit character and refreshing acidity. Cedar wood, vanilla, yellow apple, breaddough and toast.

Origin: DOQ Priorat, Spain  
Old vines of White Grenache over 65 years old. All of them collected in plots in the towns of La Vilella Baixa and La Vilella Alta.

100% White Grenache  
Production: 1,269 bottles

Handpicked grapes. Fermentation in new French oak barrels and aging in the same barrels for three months in contact with the lees. Later bottling and bottle aging.



## *Terrers de Llicorella* **Garnatxa negra** **2021**

**Tasting Notes**  
100% Red Grenache, this wine shows what this grape variety is all about. A high dose of ripe red and black fruits (cherries, plums, and strawberry jam), pepper, warmth, juiciness and silkiness, all combining wonderfully with the mineral, salty character one can expect from a well-made Priorat wine.

Origin: DOQ Priorat, Spain  
Old vineyards of Red Grenache with low productions. All of them collected in small plots in the villages of Gratallops, El Lloar, La Vilella Baixa and La Vilella Alta.

100% Red Grenache  
Production: 2,651 bottles

Manual harvest, fermentation in stainless steel tanks and aging in French oak barrels for 12 months. Long aging in bottle.



## *Terrers de Llicorella* **Pedro Ximénez** **2022**

**Tasting Notes**  
This PX varietal has a pale yellow color with golden tones. Complex on the nose, with intensity and aromas of white fruit and fresh floral touches. In the mouth it gives us a wide and unctuous entry, with a creamy palate and a long persistence. Complex and well structured.

Origin: DOQ Priorat, Spain  
Pedro Ximénez vines over 40 years old from small plots in the town of La Vilella Baixa

100% Pedro Ximénez  
Production: 1,260 bottles

Handpicked grapes, fermentation and maturation in ceramic egg, favoring the micro-oxygenation of the wine and the continuous movement of the lees. Later bottling and bottle aging.





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Weingut Mayer am Pfarrplatz is a shining example of Viennese Heurigen culture, crafting exceptional wines in Heiligenstadt since 1683. Vienna, uniquely the only city with renowned vineyards within its boundaries, boasts a viticultural area of around 640 hectares. Our village wines thrive in the vineyards of Grinzing, Hernalis, and Wiener Nussberg, while our celebrated single-site wines, Preussen and Langteufel, proudly hold the prestigious Erste Lage classification.



### *Fräulein Rosé* **2023**

#### Tasting Notes

Delicate salmon pink, wild berries and currant aroma dominate the impression of our famous rosé wine. It presents itself as balanced and highly elegant on the palate followed by a mineral finish. This is the wine for your terrace in mild evenings!

Origin: Austria, Vienna  
Grade: Österreichischer Qualitätswein  
Site: Vineyard selection

Pinot Noir 100%  
Soil: gravel

Alcohol: 12°



### *Grüner Veltliner* **2024**

#### Tasting Notes

An aroma of juicy pear and green apple. A creamy/dense texture on the palate with the pear again present. Acidity and spices bring about a varied structure. A very juicy and concentrated Grüner Veltliner.

Origin: Austria, Vienna  
Grade: Österreichischer Qualitätswein  
Site: Vineyard selection  
Normal Classification: Gebietswein

Grüner Veltliner 100%  
Soil: Muschelkalkç

Alcohol: 12.5%  
Residual Sugar: 1 g/l  
Acid: 5.6 g/l  
Aging Potential: 5 years



### *Ried Alsegg Riesling* **2023**

#### Tasting Notes

The Riesling imparts a strong aroma of fully ripe apricots and peaches. A delicate fruity sweetness on the palate which integrates the acidity well. The body is moderate and well balanced. A very lively wine with a lot of taste experiences.

Origin: Austria, Vienna, Alsegg  
Grade: Österreichischer Qualitätswein  
Site: Alsegg  
Normal Classification: Lagenwein

Riesling 100% | 31 - 51 years  
Soil: gravel

Alcohol: 13.5%  
Residual Sugar: 2.5 g/l  
Acid: 6.4 g/l



### *Wiener Klassik* **2024**

#### Tasting Notes

Fragrant and fruity notes.  
Medium-bodied, enjoyable  
and lively style.  
Well integrated acidity.  
Cuvée made from Grüner  
Veltliner, Riesling, Pinot  
Blanc and Welschriesling.

Origin: Austria, Vienna  
Grade: Österreichischer Qualitätswein  
Site: vineyard selection  
Normal Classification: Gebietswein

Grüner Veltliner 50%  
Riesling 25%  
Weißburgunder 15%  
Welschriesling 10%

Alcohol: 12%  
Residual Sugar: 2 g/l  
Acid: 5 g/l

### *Wien Weiss* **2023**

#### Tasting Notes

A fine floral fragrance reminis-  
cent of jasmine and acacia.  
On the palate, the wine is  
very juicy with a fine peach  
flavour. Wien Weiss promises  
a lot of fun in the glass and  
great drinking pleasure.

Origin: Austria, Vienna  
Grade: Österreichischer Qualitätswein  
Normal Classification: Gebietswein

Grüner Veltliner 60%  
Gelber Muskateller 10%  
Weißburgunder 30%

Alcohol: 12.5%  
Residual Sugar: 1.8 g/l  
Acid: 5.8 g/l  
Certificates: Sustainable Austria

### *Gelber Muskateller* **2023**

#### Tasting Notes

Pronounced aromas of  
elderflower and citrus zest.  
Lively and animated on the  
palate with an intensely fruity  
texture. Very grapey and  
succulent.

Origin: Austria, Vienna  
Grade: Österreichischer Qualitätswein  
Site: vineyard selection  
Normal Classification: Gebietswein

Gelber Muskateller 100% | 25 - 35 years  
Soil: Muschelkalk

Alcohol: 13%





*Wiener Gemischter Satz DAC*  
**2023**

**Tasting Notes**

This wine, which is based on Grüner Veltliner, Riesling, Rotgipfler and Zierfandler, presents itself as very flavourful and aromatic. Citrus and pear fruit in the nose, playful and elegant on the palate, with refreshing crisp acidity on the finish.

Origin: Austria, Vienna

Grade: Wiener Gemischter Satz DAC  
Site: vineyard selection  
Normal Classification: Gebietswein

Grüner Veltliner 40 %  
Riesling 30 %  
Rotgipfler 15 %  
Zierfandler 15 % | 13 - 48 years  
Soil: Muschelkalk sand gravel



*Das Prickelnde Fräulein Rosé N.V.*  
**2024**

**Tasting Notes**

This vibrant rosé sparkling wine charms with its floral and aromatic notes, a creamy texture, and hints of sweet berry aromas. The fine, well-integrated perlage enhances its elegance from the very first sip. Perfect as an aperitif or paired with antipasti, it's a refined, fruit-forward all-rounder that suits any occasion.

Origin: Austria, Vienna  
Grade: Sekt aus Österreich  
Site: Vineyard Selection  
Zweigelt 100 %  
Soil: loess

Alcohol: 12 %  
Residual Sugar: 11 g/l  
Acid: 5.2 g/l  
Certificates: Sustainable Austria  
Dosage: 4 g/L



*Mayer Alkoholfrei N.V.*  
**2024**

**Tasting Notes**

Light and refreshing, Mayer Alkoholfrei blends Grüner Veltliner, Riesling, Pinot Blanc, and Welschriesling, offering vibrant grapey aromas and a slender, easy-drinking body. Perfect with salads, snacks, or simply on its own.

Origin: Austria  
Grade: Dealcoholised wine from Austria

Grüner Veltliner  
Riesling  
Welschriesling  
Weißburgunder

Alcohol: <= 0.38 %  
Residual Sugar: 29.8 g/l  
Acid: 6.7 g/l  
Total Sulfur: 20 mg



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Champagne Roger Manceaux is a house where the art of winemaking has been carefully nurtured through five generations. Situated in the prestigious Montagne de Reims, their vineyards extend across five villages: Rilly la Montagne, Taissy, Trois-Puits, Villers-Allerand (all Premier Cru), and Maily-Champagne (Grand Cru). The estate is renowned for cultivating three distinguished grape varieties: the bold Pinot Noir, the elegant Chardonnay, and the versatile Pinot Meunier.



### **Millésime**

*Maily-Champagne - Grand Cru  
Taissy-Premier Cru*

#### **Tasting Notes**

Appearance: Crystal gold with a cascade of fine, delicate bubbles.

Aroma: An inviting bouquet of apricot, peach, and raspberry, complemented by woody and lightly toasted nuances.

Palate: Tense and lively on the palate, this Champagne strikes a perfect balance between freshness and fullness, revealing its subtle vinosity.

**Gastronomic Pairing:** Ideal for social occasions, it pairs beautifully with mushroom-based starters, flavored dry hams, or grilled meats.



### **Grande Réserve**

*Maily-Champagne - Grand Cru  
Taissy-Premier Cru*

#### **Tasting Notes**

Appearance: Crystal gold with fine bubbles.

Aroma: Opens with fruity notes of apricot, peach, and raspberry, complemented by woody and toasted nuances.

Palate: Tense and lively with perfect balance and breadth. Features a meaty, structured character, showcasing freshness and subtle vinosity. The finish highlights its finesse and texture.

#### **Gastronomic Pairing**

Ideal with mushroom starters, flavored dry hams, or grilled meats. Perfect for convivial gatherings and winter comfort.

50% Grand Cru Pinot Noir from Maily-Champagne  
50% Premier Cru Chardonnay from Taissy  
Vines aged 40 years.





### **Blanc de Noirs**

*Grand Cru  
Milly-Champagne*

#### **Tasting Notes**

**Appearance:** A golden yellow hue with lustrous reflections, echoing its origin from the Pinot Noirs of Milly-Champagne.

**Aroma:** Rich and gourmet, the nose opens with brioche, mirabelle plum, and nutmeg, evolving to reveal subtle hints of spices, white pepper, and undergrowth.

**Palate:** The attack is generous, with a harmonious balance between bright acidity and aromatic richness. Flavors of biscuit and cherry brandy lead to a vibrant finish with touches of lemon zest.

**Character:** A bold yet refined expression of Grand Cru Pinot Noirs, offering depth and complexity in every sip.

#### **Gastronomic Pairing**

Perfect for lovers of wines with character, it pairs beautifully with sauced dishes or roasted poultry, elevating any gourmet experience

100% Pinot Noir  
From Grand Cru slopes of Milly-Champagne.



### **Brut Nature**

*Zéro Dosage - Premier Cru  
Montagne de Rheims*

#### **Tasting Notes**

**Appearance:** Luminous light yellow with a cascade of fine, delicate bubbles.

**Aroma:** Opens with fresh, fruity notes of apricot, peach, and plum, evolving into mature hints of quince and blackberries.

**Palate:** Youthful freshness and vivacity shine through, balanced by a fine, robust texture and exceptional smoothness.

**Character:** A Champagne of robust character, highlighting the depth and structure of Premier Cru Pinot Noirs.

#### **Gastronomic Pairing**

Perfect for summer aperitifs, it pairs exquisitely with light, refined appetizers such as delicate quiches or artisanal pizzas.

45% Premier Cru Pinot Noir  
25% Premier Cru Meunier  
30% Premier Cru Chardonnay.  
True to its name, no sugar is added during disgorgement, showcasing its bold, unadulterated nature.



### **Cuvée de Réserve**

*Premier Cru  
Montagne de Rheims*

#### **Tasting Notes**

**Appearance:** Slightly golden and bright, with a cascade of fine bubbles.

**Aroma:** A fresh, fruity bouquet complemented by subtle hints of spring flowers.

**Palate:** Fresh and tense, offering a harmonious blend of pulpy fruit aromas with a smooth, fluid structure.

**Character:** This Champagne is known for its balanced and aromatic qualities, receiving acclaim from various guides and magazines.

#### **Gastronomic Pairing**

Ideal for friendly gatherings, summer cocktails, and family meals. Pairs beautifully with pastries, Comté cheese, and Parmesan.

45% Pinot Noir  
25% Meunier  
30% Chardonnay  
From Premier Cru vineyards.



## **Blanc de Blancs**

*Grand Cru  
Rilly-La-Montagne and Taissy*

### **Tasting Notes**

Appearance: Light yellow hue, lively and shimmering with thousands of fine bubbles.

Aroma: Fresh mint and damp green foliage dominate, exuding purity and freshness. As it evolves, mature notes of dried fruits and hay add complexity.

Palate: The attack is precise, with a predominant mineral character over a light, taut structure. The finish is silky and delicate.

Character: A pure, fresh, and airy Blanc de Blancs Champagne, delivering elegance and vibrancy in every sip.

### **Gastronomic Pairing**

A lively, light, and refreshing Champagne, perfect as an aperitif in any season. Best enjoyed chilled in the summer outdoors, alongside a seafood platter or mild, briny oysters. It also pairs beautifully at the table with dishes like baked fish en papillote or a scallop carpaccio.

100% Chardonnay from Rilly-la-Montagne 1er Cru and Taissy 1er Cru vineyards.

## **Brut Rosé**

*Premier Cru  
Mailly-Champagne*

### **Tasting Note**

Appearance: Bright pink hue, with lively and persistent bubbles that create a beautiful effervescence.

Aroma: Fresh and inviting, with aromas of red berries and subtle floral notes, complemented by a hint of citrus zest.

Palate: Refreshing and vibrant, with a balanced blend of red fruit flavors. The texture is smooth, with a delightful fruitiness and a crisp, clean finish.

Character: A classic Rosé Champagne, perfect for Spring or Summer moments on the terrace. This Champagne is renowned for its refreshing and versatile nature, ideal for any relaxed gathering.

### **Gastronomic Pairing**

Pairs beautifully with fresh red fruits or a fruit tart. It also complements baked fruit desserts, lightly spiced exotic dishes, simple grilled meats like steak, and pan-fried foie gras.

85% Pinot Noir and Pinot Meunier from Rilly-La-Montagne & Mailly-Champagne 15% Coteau Champenois still red wine.

## **Meunier**

*Premier Cru  
Montagne de Rheims*

### **Tasting Notes**

Appearance: Golden yellow hue with slight amber highlights, accompanied by fine, lively bubbles that form a creamy mousse collar.

Aroma: The first nose reveals aromas of yellow peaches in syrup and exotic fruits, with green mango and passion fruit. The second nose unveils more subtle spicy notes of white pepper.

Palate: The palate remains flavorful despite the low sugar dosage, offering a remarkable balance between aromatic richness and liveliness.

Character: This Champagne combines indulgence with finesse, showcasing a harmonious interplay of vibrant and delicate flavours.

### **Gastronomic Pairings**

Perfect for refined culinary experiences, this Champagne pairs wonderfully with a variety of dishes, highlighting its vibrant yet elegant character.

100% Meunier from Montagne de Reims.





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BOLLE is a collection of exquisite non-alcoholic wines crafted to embody celebration, joy, and inclusivity. Designed for everyone to enjoy at any time of day or night, BOLLE brings the experience of fine wine to those seeking an alcohol-free option. Each bottle is the result of years of tireless innovation, perfected through a patented technique unlike any other. Celebrate life's special moments with sophistication and inclusivity, creating lasting memories with every sip.



### *Bolle Rosé*

#### Tasting Notes

Fine bubbles release an expressive bouquet of white strawberry, red berries, blackcurrant, violet, and a hint of fresh herbs.

Dry, fresh flavours with a rich finish that is well-balanced with a touch of minerality.

#### Method

Bolle wines are double-fermented, meaning that all the flavour comes only from the grapes, the terroir and the wine making process. There are no added flavourings, colours or sugar.

Chardonnay (min 75%)  
Pinot Noir

Alcohol: <0.5% by volume  
15 Calories per 100ml  
Vegan



### *Bolle Blanc de Blancs*

#### Tasting Notes

Fine bubbles release an expressive bouquet of crisp apple, juicy pear, zesty citrus, and a whisper of toasted notes.

Dry, fresh flavours with a rich finish that is well-balanced with a touch of minerality.

#### Method

Bolle wines are double-fermented, meaning that all the flavour comes only from the grapes, the terroir and the wine making process. There are no added flavourings, colours or sugar.

Chardonnay (min 75%),  
Silvaner

Alcohol: <0.5% by volume  
15 Calories per 100ml  
Vegan



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