

BUGEY

DOMAINE PELLERIN

4 ha in Bugey with biodynamic principles and a focus on outstanding methods and grapes. Labels : organic, biodynamic. Decided to leave the AOC.

Classic Rosé Méthode Ancestrale

VIN DE FRANCE 2014

Rosé, 8%

GAMAY on lime claystone scree

Harvest in September, Bottled in October

Total SO2 35 mg/l

Aperitif, dessert

Appearance : solid pink

Nose : raspberries, strawberries, blackcurrant

Palate : taste of red berries, light, fruity

Brut Nature

VIN DE FRANCE 2013

White, 12,5%

CHARDONNAY, ALIGOTE on moraine glacier alluvium

Harvest early September, Bottled in May

Total SO2 13 mg/l

Aperitif, dessert

Appearance : pale yellow, fine bubbles

Nose : floral and fruity

Palate : solid fruit, fresh

Brut Tradition

VIN DE FRANCE 2013

White, 12,5%

CHARDONNAY, ALIGOTE on moraine glacier alluvium

Harvest early September, Bottled in May

Total SO2 31 mg/l

Aperitif, dessert

Appearance : pale yellow, fine bubbles

Nose : floral and fruity

Palate : solid fruit, fresh

Chardonnay

VIN DE FRANCE 2014

White, 12%

CHARDONNAY on clay-limestone scree

Harvest early September, Bottled in April

Total SO2 27 mg/l

Raclette, goat's cheese, comté, fish, snails, frogs

Appearance : bright yellow

Nose : white flowers, citrus

Palate : rich, full-bodied, exotic fruit

Fusette-Altesse

VIN DE FRANCE 2014

White, 12%

ALTESSE on glacier moraine, alluvium

Harvest early September, Bottled in April

Total SO2 28 mg/l

Raclette, goat's cheese, comté, fish, snails, frogs

Appearance : pale yellow

Nose : apricot, honey, hazelnut, truffle

Palate : rich, full-bodied, quince, lemon, pineapple

L'Estivale

VIN DE FRANCE 2014
Rosé, 12%
GAMAY on clay-limestone scree
Indigenous yeast, aged on lees
Raclette, goat's cheese, comté, fish, snails, frogs
Appearance : pink
Palate : fruity, strawberries

Gamay

VIN DE FRANCE 2014
Red, 12%
GAMAY on clay-limestone scree
Total SO2 15 mg/l
Red meat, grill, cheese
Appearance : purple red
Palate : light, red berries, spicy

Pinot Noir

VIN DE FRANCE 2015
Red, 12%
PINOT NOIR clay-limestone scree, alluvium, sand
3 weeks in vat, indigenous yeast
Palate : cherries, griottes, spicy

Mandouse

VIN DE FRANCE 2014
Red, 10,5%
MONDEUSE on glacier moraine, alluvium
Harvest early September, Bottled in April
Total SO2 10 mg/l
Red meat, braised meat, fish, cured meat, cheese
Appearance : intense purple
Nose : blackcurrant, spicy, pepper, elderflower, violet
Palate : red berries, blackberry, cherry, blackcurrant

DOMAINE RENARDAT-FACHE

12,5 ha in Méribert. Clay and limestone. Labels : organic. Hand-picked.

Renardat-Fache Méthode Ancestrale - 73917

AOC BUGEY 2014
Demi-sec, Rosé, 7,5%
GAMAY, POULSARD
Total SO2 116 mg/l
Sugar 62 g/l
Total Acidity 8,56 g/l
Aperitif, dessert
Appearance : solid pink
Nose : raspberries, strawberries, blackcurrant
Palate : taste of red berries, light, fruity

DOMAINE BALIVET

7 ha in Méribert. Clay and limestone. Label : organic. Hand-picked.

Balivet Méthode Ancestrale - 74631

AOC BUGEY 2014
Demi-sec, Rosé, 7,5%
GAMAY, POULSARD
Total SO2 30 mg/l
Sugar 58 g/l
Total Acidity 5,79 g/l

Aperitif, dessert
Appearance : solid pink
Nose : raspberries, strawberries, blackcurrant
Palate : taste of red berries, light, fruity

AOC CÔTEAUX D'AIX-EN-PROVENCE

DOMAINE DE SULAUZE

27 ha of unique soil and climate amidst an estate of 420 ha of garrigue and 80 ha of farmland near Arles. On a site dating to the 1st century AD, Sulauze grows olives, vegetables and fruit, grapes, livestock, and cultivate grains for animal feed, homemade beer and bread - all without industrial chemicals or intervention.

Wine making are as natural as possible, using indigenous yeasts, low doses of sulfites and no filtration.

Labels : organic, biodynamic.

Galinette

CÔTEAUX D'AIX-EN-PROVENCE 2014

White

40% WHITE GRENACHE, 20% WHITE UGNI, 20% CLAIRETTE, 20% VERMENTINO.

Average age of vines 25 years. 35hl/ha. White Grenache is pressed directly, other grapes undergo low-temperature pellicular maceration. 10% then fermented in used oak. No added yeast, no filtering, low SO2.

Pomponette

CÔTEAUX D'AIX-EN-PROVENCE 2014

Rosé

60% GRENACHE, 15% CINSAULT, 10% SYRAH, 10% MOURVEDRE, 5%

VERMENTINO. Average age of vines 15 years. 35hl/ha. Grenache, Cinsault and Mourvèdre are pressed directly, Syrah is bled off and Mourvèdre is pressed once. grapes undergo low-temperature pellicular maceration. No added yeast, no filtering, low SO2.

Cochon

VIN DE FRANCE 2014

Red

CABERNET SAUVIGNON, SYRAH, MOURVEDRE, GRENACHE, CINSAULT

Cochon is the winemaker's popular blend with most grapes on the vineyard.

GAILLAC

DOMAINE CAUSSE-MARINES

12 ha in Vieux. Limestone. Labels : organic, biodynamic.
Wines hardly filtered, minimal sulfites. Hand-picked.

Raides Bulles Méthode Ancestrale

AOC GAILLAC 2014
Demi-sec, Rosé, 9,5%
SYRAH, DURAS, BRAUCOL, JURANÇON, MAUZAC
No added sulfites
Sugar 58 g/l
Yield 25 hl/ha
No added yeast, no disgorging
No taurine, no thiamine added!
Aperitif, dessert
Appearance : pink
Nose : raspberries, strawberries, blackcurrant
Palate : taste of red berries, light, fruity

Presqu'Ambulles Méthode Ancestrale

AOC GAILLAC 2014
Demi-sec, 9%
MAUZAC
No added sulfites
Yield 20 hl/ha
No added yeast, no disgorging
Aperitif, dessert
Appearance : very fine bubbles
Nose : strong fruit aromas
Palate : green apple, pear

Les Greilles

AOC GAILLAC 2014
White
MAUZAC, LOIN DE L'OEIL, MUSCADELLE
Minimum sulfites
Yield 35 hl/ha
No added yeast, filtration and fining only when necessary
Aperitif
Nose : delicate
Palate : bold, fresh, lively

ZacMan

Vin de France
White
MAUZAC
Minimum sulfites
Yield 20 hl/ha
No added yeast, filtration and fining only when necessary
Old barrels and slight batonnage for a bold structure
Nose : delicate aromas
Palate : bold with a phenomenal fresh and lively finish, green apple
Great to air before drinking

Dencon

Vin de France
White
ONDENC

Minimum sulfites
Yield 30 hl/ha
No added yeast
Old barrels and slight batonnage for a bold structure
Foie gras, goat's cheese, exotic dishes
Nose : strong aromas
Palate : rich and very bold

Grain de Folie Douce

AOC GAILLAC 2014
White, sweet, 50cl
MUSCADELLE, ONDENC, LOIN DE L'OEIL

Les Peyrouzelles

AOC GAILLAC 2014
Red
BRAUCOL (means "bull" in Occitan), SYRAH, DURAS, some ALICANTE, PRUNELART & JURANÇON
Total SO2 16 mg/l
Yield 35 hl/ha
Grilled meat, cured meat
Nose : spicy, red berries
Palate : liveliness typical of the "Causse" (chalk) soil, fruity
Great to air before drinking

Du Rat... des Pâquerettes

Vin de France
Red
DURAS
Fermentation below 28°, 4 weeks maceration
Palate : bold, fine, fresh, fruity
Great to air before drinking

DOMAINE DE LABARTHE

68 ha in Castanet. Clay and limestone stones. Grass is grown in the vines to protect the soil naturally.
Vineyard located in a protected area on the The Albert family has been running the vineyard since 1550.
Label : organic.
Apéritif or brunch.

Labarthe Méthode Ancestrale - 76230

AOC GAILLAC 2014
Brut, White, 10%
MAUZAC
Total SO2 33 mg/l
Sugar 16,4 g/l
Acidity 3,75 g/l
Harvest by hand, only first press
Fermentation stopped at 34 g total sugar. 4 months after bottling, bubble fermentation leaves 12 g sugar after disgorging
Apéritif
Appearance : pale yellow
Palate : fresh, fruity, balanced, green apple, pear

CLAIRETTE DE DIE

DOMAINE DAVID BAUTIN

5,5 ha in Barsac. Clay and limestone on blue marls. Label : organic.
Apéritif, dessert.

David Bautin Méthode Ancestrale Dioise - 77629

AOC CLAIRETTE DE DIE 2014

Doux, White, 8,5%

MUSCAT, CLAIRETTE

Total SO2 78 mg/l

Sugar 51,7 g/l

Acidity 4,26 g/l

Harvest by hand, only first press

Apéritif

Appearance : pale yellow

Nose : intense ripe fruit, apricot, white peach

Palate : fresh, fruity, clean finish, elderflower

AOC COTES DU ROUSSILLON

DOMAINE LE BOUT DU MONDE

7 ha in Côtes du Roussillon Villages, are spread over three adjoining villages : Lansac, Rasiguères and Cassagnes. Altitude varies between 300 and 400 m, on schist, gneiss and granitic sand.

Work is performed without weedkillers or pesticides in organic farming. Grapes are harvested by hand, the wine making is as natural as possible, using carbonic maceration and low temperature. Label : organic.

Brave Margot

VIN DE FRANCE 2014

White

ROUSSANE on granitic sand.

L'échappée Belle

VIN DE FRANCE 2014

Red

60% SYRAH, 40% CARIGNAN on granitic sand.

Tam-Tam

COTES DU ROUSSILLON 2014

Red

SYRAH on schist.

Hop'la

COTES DU ROUSSILLON 2013

Red

40% GRENACHE, 40% SYRAH, 20% CARIGNAN on gneiss.

Avec le Temps...

COTES DU ROUSSILLON 2013

Red

CARIGNAN on granitic sand.

La Luce

COTES DU ROUSSILLON 2014

Red

GRENACHE on gneiss.

AOC SANCERRE

DOMAINE PAUL PRIEUR

18,50 ha in Verdigny on the finest locations in AOC Sancerre (Monts Damnés – Bouffants – Paradis – Les Garennes – Cou d'Brau – Les Perriers – Pieuchaud – Les Pichons...). Limestone ("caillotte"), clay and limestone ("terre blanche") or silex. Grass is grown in the vines for natural protection of the soil. 11th generation of winemakers, chosen methods of cultivation respect the environment. Hand-picked.

Domaine Paul Prieur Blanc - 79314

AOC SANCERRE 2014

White, 13%

SAUVIGNON BLANC on (1) light limestone ("caillotte"), (2) clay and limestone ("terre blanche") and (3) silex

Total SO₂ 92 mg/l

Sugar 1,65 g/l

Acidity 5,45 g/l

Harvest by hand, beginning of October

Cold débouillage, 24-48 hours before thermo-regulated fermentation in steel vats

Elevage on lees for 8 months

Aperitif, raw vegetables, fish, goat's cheese

Palate : balanced, very fresh, tense, mineral, citrus, white flowers

Domaine Paul Prieur Rouge - 79313

AOC SANCERRE 2014

Red, 13%

PINOT NOIR on clay and limestone, limestone subsoil.

Total SO₂ 55 mg/l

Sugar 0,11 g/l

Acidity 4,14 g/l

Harvest by hand, beginning of October

Cold pre-fermentation maceration for a few days, fermentation with indigenous yeast

Elevage 40% in barrels, 60% in steel vats

No filtering, no fining

Nose : red berries, violet

Palate : fresh, fruit

Domaine Paul Prieur Rosé

AOC SANCERRE 2014

Rosé, 13%

PINOT NOIR on clay and limestone ("terre blanche").

Monts Damnés

AOC SANCERRE 2014

White

SAUVIGNON BLANC on clay and limestone ("terre blanche"). Located on the eastern end of the legendary Monts Damnés hill, on the "chemin des Potiers". Location receives less sun thereby preserving the freshness and acidity necessary for the production of great ageing wines. Late harvest. Ageing, 14 months.

Les Pichons

AOC SANCERRE 2014

Red

PINOT NOIR on thin layer of marl derived from the erosion of the Monts-Damnés above.

Poorer in nature, this soil creates clusters of grapes with very small, concentrated berries. No filtering, no fining. Ageing, 14 months.