

p&b

PEUCH & BESSE  
ONE WINE ONE STORY

**Denis Wurtz**  
Domaine Wiehlé  
Alsace Riesling

**Jean Battle**  
Mas de Lavail  
Côtes du Roussillon Villages

**Roberto Ijalba**  
Santalba Reserva  
Rioja

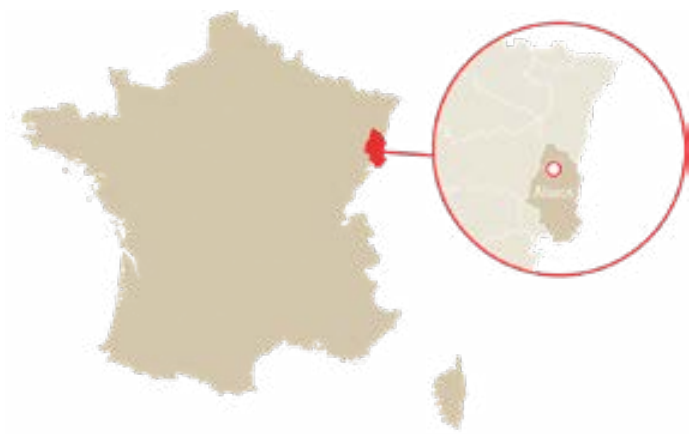
**Christelle Coulanges**  
Domaine Coulanges  
Côtes du Rhône

# WORLD OF WINEMAKERS

SELECTION



# ALSACE WINES





AOP Alsace

## DOMAINE WIEHLE

RIESLING



**Vines** : 100% Riesling

**Tasting** : Limpid pale yellow colour with green hues. Notes of fresh fruit and citrus aromas. Very structured mineral wine in the mouth with citrus aromas. Persistent, slightly spicy finish.

**Food & wine pairing** : A perfect match for fish, seafood, white meat and exotic dishes.

**Service temperature** : 8-10°C (46-50°F)

**Ageing potential** : 5 to 6 years





## AOP Alsace

# DOMAINE WIEHLE

### GEWURZTRAMINER



**Vines** : 100% Gewurztraminer

**Tasting** : Golden color. Aromatic nose with passionfruit aromas and hints of rose. Supple and fresh attack with floral notes. The final is well-balanced and suave.

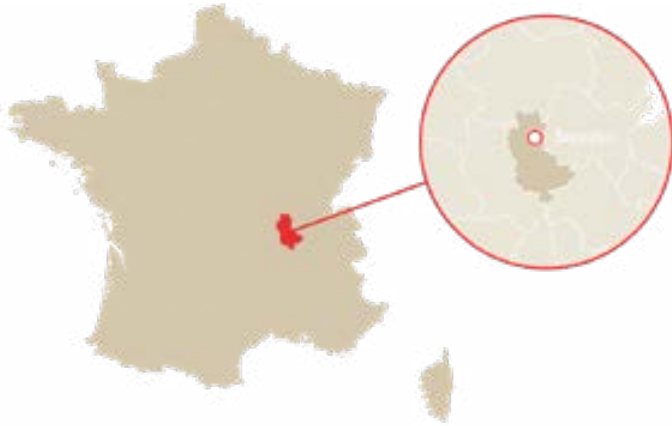
**Food & wine pairing** : A perfect match for aperitif, spicy salads, chocolate and fruit desserts, cheeses.

**Service temperature** : 8-10°C (46-50°F)

**Ageing potential** : 5 to 6 years



# BEAUJOLAIS WINES





AOP Morgon

## DOMAINE JEAN MARC LAFONT

VIA ROMANA



**Vines** : 100% Gamay

**Tasting** : Intense and brilliant ruby red colour. Stone fruits aromas flavours (cherry, peach and plum). Fine structure with freshness and silky tannins. Generous and powerful finish.

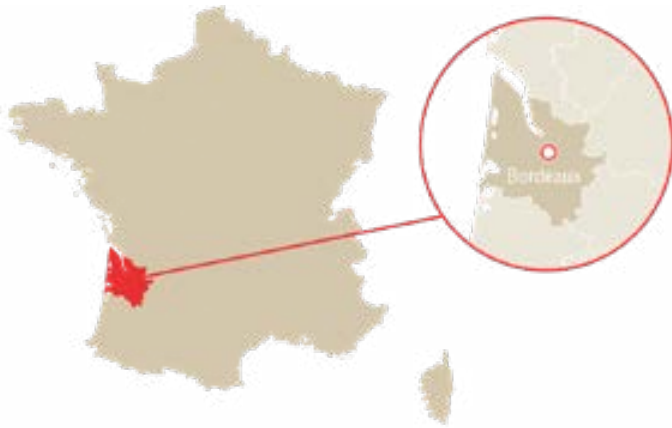
**Food & wine pairing** : A perfect match for red meat and cheeses.

**Service temperature** : 17°C (63°F)

**Ageing potential** : 5 to 8 years



# BORDEAUX VINEYARDS





## Bordeaux

# CHÂTEAU TURCAUD

### CUVÉE MAJEURE



**Vines:** 60% Sauvignon Blanc, 25% Sauvignon Gris, 15% Sémillon

**Tasting:** Beautiful freshness with a nice balance between fruit and wood. Grey sauvignon brings exotic notes (lychee, mango).

**Food & wine pairing:** A perfect match for aperitif, with seafood and fish but also with foie gras, white meats and cheese.

**Service temperature:** 10-12°C (50-54°F)

**Ageing potential:** 4 to 5 years





## AOP Entre-Deux-Mers CHATEAU LE GAY L'ENCLOS



**Vines :** 50% Sauvignon, 50% Sémillon

**Tasting :** Nice pale-yellow color. Very expressive nose with floral, exotic fruit and citrus aromas. Ample and rounded palate dominated by white fruits. Lovely fresh finish.

**Food & wine pairing :** A perfect match for seafood and fish.

**Service temperature :** 9-10°C (48-50°F)

**Ageing potential :** 2 to 3 years





## AOP Loupiac

# CHÂTEAU DU GRAND PLANTIER

### HÉRITAGE



**Vines** : 85% Sémillon, 15% Muscadelle

**Tasting** : Deep yellow flavor. Intense fruity nose on exotic fruits and citrus notes. Round, aromatic and smooth attack. Fine balance between acidity and sugar giving a charming and delicate final touch.

**Food & wine pairing** : A perfect match for aperitif, white meat, spicy food and cheeses.

**Service temperature** : 10-12°C (50-54°F)

**Ageing potential** : 15 years





## Bordeaux Clairet

# RENAISSANCE PERLE DE ROSE



**Vines:** 70% Merlot, 30% Cabernet Franc

**Tasting:** Intense pink color ; in mouth, explosion of red fruits and light spicy notes.

**Food & wine pairing:** A perfect match for aperitif, but also with cold cuts, salads and grilled meats.

**Service temperature:** 9-11°C (48-52°F)

**Ageing potential:** 2 to 3 years





## AOP Bordeaux

# CHATEAU LE GAY

### L'ENCLOS



**Vines** : 75% Merlot, 25% Cabernet Franc

**Tasting** : Nice deep ruby color. Powerful nose with gorgeous red fruits. Ample and generous attack, well-balanced and persistent finish.

**Food & wine pairing** : A perfect match for grilled red meat and cheese.

**Service temperature** : 16-18°C (61-64°F)

**Ageing potential** : 5 to 6 years





AOP Bordeaux  
**CHÂTEAU LAMARCHE**  
 CUVÉE LUTET



**Vine :** 100% Merlot

**Tasting :** Nice deep ruby color. Powerful aromas of red fruits. On the palate, flavours of blackberry. Nicely balanced, persistent finish.

**Food & wine pairing :** A perfect match for grilled red meat, poultry and cheese.

**Service temperature :** 13-15°C (55-59°F)

**Ageing potential :** 4 to 5 years





## AOP Saint-Émilion Grand Cru CHATEAU LA BONNELLE

LA CROIX



**Vines** : 75% Merlot, 25% Cabernet Franc

**Tasting** : Nice deep ruby color. Intense aromatic nose of red fruits. On the palate, soft red and purple fruits enriched with subtle tannins. Suave and elegant finish.

**Food & wine pairing** : A perfect match for most light to medium flavoured food including Oriental.

**Service temperature** : 16-18°C (61-64°F)

**Ageing potential** : 10 to 15 years





## Saint-Emilion Grand Cru GRANDE RENAISSANCE



**Vines:** 75% Merlot, 25% Cabernet Franc

**Tasting:** Expressive nose and mouth of dark fruits. Beautiful substance ample and velvety, silky tannins. Very elegant and harmonious.

**Food & wine pairing:** A perfect match for poultry, beef, cheese and chocolate desserts.

**Service temperature:** 15-18°C (59-64°F)

**Ageing potential:** 10 to 15 years





AOP Pomerol

# CHÂTEAU HERMITAGE MAZEYRES

SIGNATURE



**Vines** : 80% Merlot, 20% Cabernet Franc

**Tasting** : Deep dark robe. Plums, black cherries and roasting notes. Very well concentrated and rounded with smooth and powerful tannins. Expressive, delicious and elegant finish.

**Food & wine pairing** : A perfect match for red meat, game and cheese.

**Service temperature** : 18°C (64°F)

**Ageing potential** : 15 to 20 years





## AOP Margaux

# CHÂTEAU LAROQUE

BEL AIR



**Vines** : 65% Cabernet Sauvignon, 25% Merlot, 10% Cabernet Franc

**Tasting** : Intense red color. Sustained aromas of blackberry and black current. Rounded and creamy palate, velvety tannins. Great wine with intense fruit, fresh and juicy.

**Food & wine pairing** : A perfect match for grilled meat, game and full-flavoured cheeses.

**Service temperature** : 16-18°C (61-64°F)

**Ageing potential** : 10 to 15 years





## Saint-Estèphe CHÂTEAU LA LANDE DE PEZ



**Vines:** 50% Cabernet Sauvignon, 45% Merlot, 5% Petit Verdot

**Tasting:** Beautiful dark red color. Remarkable structure associated with aromatic finesse.

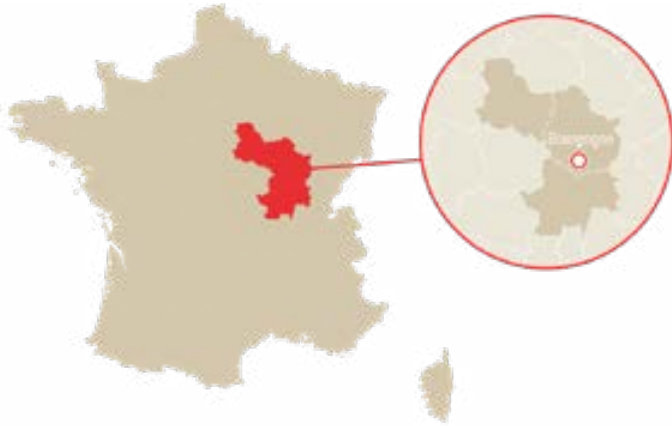
**Food & wine pairing:** A perfect match for red meat, game and full flavored cheese.

**Service temperature:** 17°C (63°F)

**Ageing potential:** 10 years



# BURGUNDY VINEYARDS





## Saint-Véran CHÂTEAU VITALLIS



**Vine:** 100% Chardonnay

**Tasting:** Pale gold color. Fresh and complex nose revealing fruity and floral notes mixed with honey notes. On the palate, the attack is soft and velvety. Long finish.

**Food & wine pairing:** A perfect match for fish, seafood and white meat.

**Service temperature:** 10-12°C (50-54°F)

**Ageing potential:** 2 to 7 years





## AOP Chablis

# DOMAINE L&C POITOUT

PAULLOU



**Vines** : 100% Chardonnay

**Tasting** : Very clear pale gold colour. Very fresh, bright and mineral nose. On the palate, persistent and sophisticated aromas. Beautiful mineral finish.

**Food & wine pairing** : A perfect match for fish, white meat and cheese

**Service temperature** : 10-13°C (50-55°F)

**Ageing potential** : 5 to 6 years





## Ladoix 1er Cru

# DOMAINE MARATRAY DUBREUIL

LES GRÊCHONS



**Vine:** 100% Chardonnay

**Tasting:** Mineral attack, then dried fruit and toasted hazelnuts are noticeable. This wine has the elegance of the great white wines of Côte de Beaune, it mixes slightly crystalline freshness with the characteristic corpulence of «corton».

**Food & wine pairing:** A perfect match for fish.

**Service temperature:** 12-14°C (54-57°F)

**Ageing potential:** 4 to 6 years





## Chassagne-Montrachet

# DOMAINE BERTRAND BACHELET



**Vine:** 100% Chardonnay

**Tasting:** Wine of great complexity full of minerality. Remarkable persistence in the mouth.

**Food & wine pairing:** A perfect match for fish, seafood and veal.

**Service temperature:** 14-16°C (57-61°F)

**Ageing potential:** 5 to 7 years





## AOP Bourgogne DOMAINE DUBOIS

### LES CORNILLOTS



**Vines :** 100% Pinot noir

**Tasting :** Bright ruby colour. Rich and full aromas with notes of red berries. Pleasant and fruity on the palate ; great elegant finish.

**Food & wine pairing :** A perfect match for grilled or roasted red meat, game and cheese.

**Service temperature :** 12-13°C (53-55°F)

**Ageing potential :** 3 to 6 years





## Chorey-lès-Beaune

# DOMAINE MARATRAY DUBREUIL

LES BONS ORES



**Vine:** 100% Pinot Noir

**Tasting:** Bright red color. It expresses aromas of red berries. Typical wine of the village appellation, moderately tannic, more stylish than powerful.

**Food & wine pairing:** A perfect match for grilled meat, poultry and cold meat.

**Service temperature:** 15-16°C (59-61°F)

**Ageing potential:** 1 to 3 years





## Pernand Vergelesses 1er Cru DOMAINE MARATRAY DUBREUIL



**Vine:** 100% Pinot Noir

**Tasting:** Strong purple color. Nose full of red fruits. Round and melted tannins, well-balanced structure.

**Food & wine pairing:** A perfect match for red meat, poultry and cheese.

**Service temperature:** 14-16°C (57-61°F)

**Ageing potential:** 4 to 8 years





## Maranges 1er Cru La Fuisse

# DOMAINE BERTRAND BACHELET



**Vine:** 100% Pinot Noir

**Tasting:** Sustained color. Fruity nose with hint of blackcurrant. Fine and silky tannins. Beautiful length in the mouth.

**Food & wine pairing:** A perfect match for grilled meat and braised pork.

**Service temperature:** 14-16°C (57-61°F)

**Ageing potential:** 3 to 10 years





## Aloxe-Corton

# DOMAINE MARATRAY DUBREUIL



**Vine:** 100% Pinot Noir

**Tasting:** Purplish red color. Mouth full of black berries quickly masked by notes of underbrush. A firm, structured and full-bodied village appellation.

**Food & wine pairing:** A perfect match for game and matured cheese.

**Service temperature:** 15-17°C (59-63°F)

**Ageing potential:** 4 to 12 years





## Chassagne-Montrachet

# DOMAINE BERTRAND BACHELET



**Vine:** 100% Pinot Noir

**Tasting:** Peppery and spicy nose. Very well-balanced, beautiful structure and round tannins.

**Food & wine pairing:** A perfect match for game and beef.

**Service temperature:** 16°C (61°F)

**Ageing potential:** 2 to 5 years





## Pommard

# DOMAINE BERTRAND BACHELET



**Vine:** 100% Pinot Noir

**Tasting:** Red deep color, dark purple. Fruity nose mixing blackberry, blueberry and candied fruit. Tender but powerful structure full of fruit.

**Food & wine pairing:** A perfect match for beef and cheese.

**Service temperature:** 16-18°C (61-64°F)

**Ageing potential:** 5 to 10 years



# LANGUEDOC ROUSSILLON VINEYARDS





## IGP Pays d'Oc

# LES BORIETTES

### SAUVIGNON BLANC



**Vines** : 100% Sauvignon blanc

**Tasting** : Brilliant yellow colour with green tints. Powerful aromas of exotic fruits (lychee and mango) and citrus. Beautiful finish with hints of citrus and blackcurrant buds.

**Food & wine pairing** : A perfect match for salads and seafood or for aperitif.

**Service temperature** : 8-10°C (46-50°F)

**Ageing potential** : 3 years





Vin de Pays de l'Hérault  
**DOMAINE MILHAU LACUGUE**  
 VÉNUM



**Vines :** 100% Chardonnay

**Tasting :** Nice bright gold color. Pretty fruity nose with a hint of floral notes. Full bodied, well-balanced with a surprising freshness.

**Food & wine pairing :** A perfect match for poultry, white meat, fish and seafood.

**Service temperature :** 12°C (55°F)

**Ageing potential :** 7 to 8 years





## Muscat de Rivesaltes

# MAS DE LAVAIL

PÉPITE



**Vines:** 100% Muscat Petits Grains vieilles vignes

**Tasting:** Very bright pale gold. Fine and elegant nose combining white fruits and white flowers. Intense and powerful in the mouth, final with hints of honey and gingerbread.

**Food & wine pairing:** A perfect match for foie gras and desserts.

**Service temperature:** 12°C (54°F)

**Ageing potential:** 5 to 10 years





## IGP Pays d'Oc

# LES BORIETTES

### MERLOT



**Vines :** 100% Merlot

**Tasting :** Garnet red colour. Complex flavours of ripe fruit and spices. Ample on the palate with harmonious tannins. Fresh finish with small black fruits.

**Food & wine pairing :** A perfect match for grilled meat, Mediterranean dishes and cheeses.

**Service temperature :** 16-18°C (61-64°F)

**Ageing potential :** 3 years





IGP Pays d'Oc

## DOMAINE MILHAU LACUGUE

DIVINE PROPORTION



**Vines** : 35% Nielluccio, 30% Cinsault, 20% Grenache, 15% Syrah

**Tasting** : Beautiful purple color. Powerful nose full of red fruits and spices. Long and persistent mouth, fine and delicate tannins.

**Food & wine pairing** : A perfect match for game, red meat and full-flavoured cheese.

**Service temperature** : 14-16°C (57-61°F)

**Ageing potential** : 8 years





## AOP Languedoc PERRET



**Vines :** 75% Syrah 25% Grenache

**Tasting :** Deep ruby purple with bright reflections. Really pleasant fruity nose with raspberry and blackcurrant aromas. In the mouth, the attack is delicate and greedy. Slightly mentol finish full of finesse.

**Food & wine pairing :** A perfect match for red meat and duck.

**Service temperature :** 14-16°C (57-60°F)

**Ageing potential :** 4 to 5 years





## AOP Côtes du Roussillon Villages

# MAS DE LAVAIL

CARMIN



**Vines** : 35% Carignan, 45% Syrah, 20% Grenache

**Tasting** : Bright garnet colour. Complex notes of ripe fruits, spices and black berry aromas. Fleshy, well-structured with soft velvety tannins. Long warming and fruity finish.

**Food & wine pairing** : A perfect match for red meat, dishes cooked in sauce and cheeses.

**Service temperature** : 15-18°C (59-64°F)

**Ageing potential** : 5 years





## Côtes du Roussillon Villages

# MAS DE LAVAIL

LA DÉSIRADE



**Vines:** 50% Syrah, 25% Carignan, 25% Grenache Noir

**Tasting:** Dark ruby, complex nose of red fruit, black cherry and ripe blackcurrant. On the palate, the attack is wide and expressive, red fruit aromas mingle with those of undergrowth and roasting. The remarkably long final is marked by notes of liquorice and cocoa.

**Food & wine pairing:** A perfect match for beef, lamb and game.

**Service temperature:** 18°C (64°F)

**Ageing potential:** 10 years





## Maury Grenat

# MAS DE LAVAIL

### GRENAT



**Vines:** 100% Grenache Noir

**Tasting:** Deep Garnet. Complex aromas of blackberry and fig fresh nose. Beautiful amplitude and good structure in the mouth.

**Food & wine pairing:** A perfect match for aperitif, blue cheese, red fruits and chocolate.

**Service temperature:** 18°C (64°F)

**Ageing potential:** 5 to 10 years





## AOP Corbières

# CHÂTEAU MOULIN DE CARSAC

BY CHRISTOPHE GUALCO



**Vines :** 60% Syrah, 20% Grenache, 20% Mourvèdre

**Tasting :** Intense ruby red color. Delicate and elegant nose with notes of spices and red fruits. Smooth with round tannins which reflect the complexity of this wine, soft and full. Great lengthy finish.

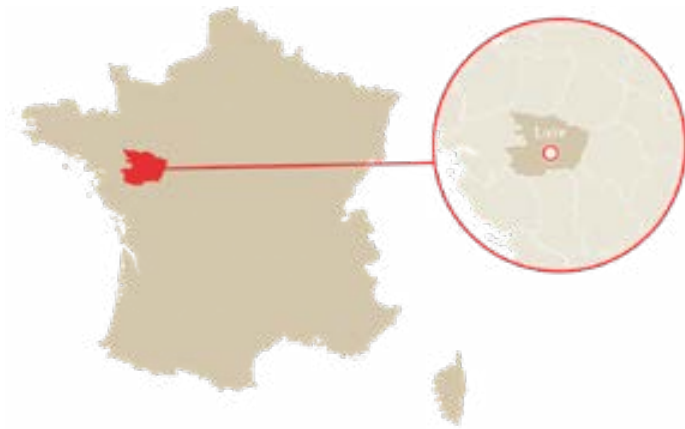
**Food & wine pairing :** A perfect match for meat in sauce and cheeses.

**Service temperature :** 16-17°C (61-63°F)

**Ageing potential :** 5 to 6 years



# LOIRE VINEYARDS





AOP Sancerre

## DOMAINE REVERDY DUCROUX

LES PERRIERS



**Vines** : 100% Sauvignon blanc

**Tasting** : Very clear pale yellow colour. Subtle and fresh nose with floral and fruity notes. Very well-balanced, long persistence in mouth. Elegant mineral finish.

**Food & wine pairing** : A perfect match for fish, seafood and goat cheese.

**Service temperature** : 12°C (54°F)

**Ageing potential** : 3 to 5 years





## Cabernet d'Anjou

# DOMAINE GAGNEBERT

LES CHAILLOUX



**Vines:** 50% Cabernet Franc, 50% Cabernet Sauvignon

**Tasting:** Salmon brilliant color. Nose full of red fruits mixed with floral and spicy notes. Wine bright and full of freshness in the mouth, round and flattering.

**Food & wine pairing:** A perfect match for Mediterranean exotic dishes and desserts with red fruits.

**Service temperature:** 10-12°C (50-54°F)

**Ageing potential:** 2 to 5 years





AOP Saint-Nicolas de Bourgueil

## DOMAINE LES PINS

LES ROCHES



**Vines** : 100% Cabernet Franc

**Tasting** : Bright ruby red colour. Intense red berry fruit aromas. Silky and delicate attack. Well-balanced, fruity and velvety with round tannins.

**Food & wine pairing** : A perfect match for poultry, soft cheeses and chocolate desserts.

**Service temperature** : 15-17°C (59-63°F)

**Ageing potential** : 5 to 10 years





## Bourgueil

# CHÂTEAU DE LA PHILBERDIÈRE



**Vine:** 100% Cabernet Franc

**Tasting:** Clear purple color. Fruity and greedy nose. Nice roundness and beautiful melted tannins.

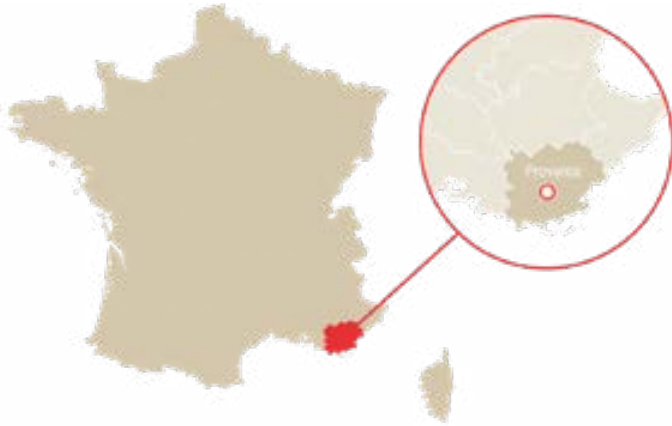
**Food & wine pairing:** A perfect match for veal, beef and goat cheese.

**Service temperature:** 14-16°C (57-61°F)

**Ageing potential:** 4 to 10 years



# PROVENCE WINES





## AOP Côtes de Provence CHÂTEAU CAMP LONG

SAINTE-LÉONIE



**Vines** : 60% Grenache, 20% Syrah, 10% Cinsault, 10% Tibouren

**Tasting** : Pale pink dress, slightly salmon pink. Fresh nose with notes of white peach, fenel and citrus. Fresh and soft attack. Smooth and crisp finish.

**Food & wine pairing** : A perfect match for grilled fish and exotic dishes.

**Service temperature** : 10-12°C (50-55°F)

**Ageing potential** : 2 to 3 years



# RHONE VALLEY VINEYARDS





## Condrieu

# DOMAINE FAURY



**Vine:** 100% Viognier

**Tasting:** Aromas of yellow fruits (apricot, peach). In the mouth remarkable density and a very long finish.

**Food & wine pairing:** A perfect match for poultry and fish.

**Service temperature:** 12-14°C (54-57°F)

**Ageing potential:** 1 to 4 years





## AOP Costières de Nîmes COUDEHLER



**Vines :** 50% Syrah, 20% Carignan, 20% Marselan, 10% Grenache

**Tasting :** Deep red robe. Very intense and fruity nose with red berries and smells of « pâte de fruit ». Round palate, soft tannins, beautiful texture.

**Food & wine pairing :** A perfect match for red meat and delicatessen.

**Service temperature :** 16-18°C (61-64°F)

**Ageing potential :** 3 to 4 years





## AOP Côtes du Rhône

# DOMAINE COULANGE

### SECRET



**Vines :** 75% Grenache, 25% Syrah

**Tasting :** Intense red ruby colour. Aromas of red fruits with notes of cinnamon. Delicate and supple texture, fruity and fleshy with beautiful tannins.

**Food & wine pairing :** A perfect match for grilled meats and cheeses.

**Service temperature :** 16°C (61°F)

**Ageing potential :** 2 to 4 years





## AOP Châteauneuf du Pape

# DOMAINE DURIEU

LA RÉSERVE DE PAUL



**Vines** : 80% Grenache, 10% Syrah, 5% Mourvedre, 5% Cinsault

**Tasting** : Dark red garnet colour. Black fruit jam, blackberry and violet touches. Supple and refined texture associated with a delicate aromatic palette. Clear elegant tannins on the finish.

**Food & wine pairing** : A perfect match for red meat, dishes cooked in sauce and cheeses.

**Service temperature** : 15-18°C (59-64°F)

**Ageing potential** : 2 to 10 years





## Saint-Joseph DOMAINE FAURY



**Vine:** 100% Syrah

**Tasting:** Brilliant Garnet color. Nose full of fresh red and black fruits (blackcurrant, blueberries, raspberries, etc.) that evolve on spicy notes over time. Fine and melted tannins.

**Food & wine pairing:** A perfect match for game, pork, lamb and matured cheeses.

**Service temperature:** 17-18°C (63-64°F)

**Ageing potential:** 3 to 8 years





## Côte-Rôtie

# DOMAINE FAURY



**Vines:** 90% Syrah, 10% Viognier

**Tasting:** Complex nose of red fruits and flowers (violet). On the palate, notes of sweet spices with a fine tannic structure.

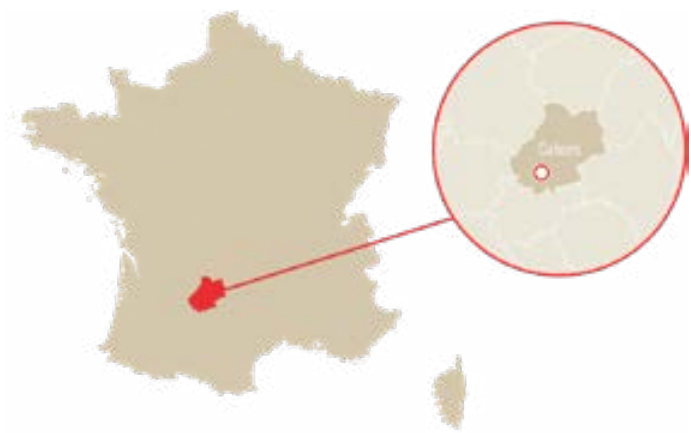
**Food & wine pairing:** A perfect match for game, poultry and cheese.

**Service temperature:** 18-19°C (64-65°F)

**Ageing potential:** 5 to 15 years



# SOUTH-WEST WINES





AOP Cahors

## CHATEAU DE HAUTERIVE

ORIGINEL



**Vines** : 70% Malbec, 30% Merlot

**Tasting** : Deep garnet colour. Intense flavor of black and red fruits reinforced by peppermint and liquorice notes. Generous wine with nice velvety tannins. Rich and fresh finish.

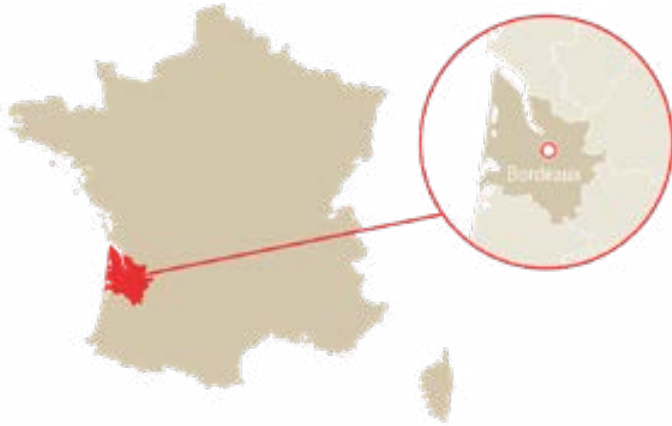
**Food & wine pairing** : A perfect match for red meat, duck and cheeses.

**Service temperature** : 15-17°C (59-63°F)

**Ageing potential** : 4 to 7 years



# VIN DE FRANCE





## Vin de France

# ORELLE

SAUVIGNON



**Vines:** 100% Sauvignon blanc

**Tasting:** Intense notes of citrus and passion fruit. Full of vivacity and freshness, really intense fruity mouth.

**Food & wine pairing:** A perfect match for aperitif, seafood and salads.

**Service temperature:** Serve at 9°C (48°F)

**Ageing potential:** 2 to 3 years





## Vin de France

# ORELLE

ROSÉ



**Vines:** Merlot, Cabernet Sauvignon

**Tasting:** Delicate aromas of red fruits as well as tangy notes. Harmonious finish with lots of freshness.

**Food & wine pairing:** A perfect match for aperitif, seafood and salads.

**Service temperature:** Serve at 10°C (50°F)

**Ageing potential:** 2 to 3 years





## Vin de France

# ORELLE

MERLOT



**Vines:** 100% Merlot

**Tasting:** Sustained carmine red hue. On the palate, notes of cassis and ripe red fruits blend with black pepper.

**Food & wine pairing:** A perfect match for red meat and cheeses.

**Service temperature:** Serve at 17°C (63°F)

**Ageing potential:** 2 to 3 years





## Vin de France

# ORELLE

MERLOT - MEDIUM SWEET



**Vines:** 100% Merlot

**Tasting:** Sustained carmine red hue. On the palate, sweet smell of cherries, very soft taste and mellow tannins.

**Food & wine pairing:** A perfect match for red meat and cheeses.

**Service temperature:** Serve at 10-12°C (50-54°F)

**Ageing potential:** 3 years





## Vin de France

# ORELLE

CABERNET SAUVIGNON



**Vines:** 100% Cabernet Sauvignon

**Tasting:** Deep red color and deep notes of red fruits. It expresses perfectly the typicality of the cabernet sauvignon : black currant buds aromas and tannic structure.

**Food & wine pairing:** A perfect match for grilled meat and cheeses.

**Service temperature:** Serve at 17°C (63°F)

**Ageing potential:** 2 to 3 years





## Vin de France

# ORELLE

CABERNET SAUVIGNON - MEDIUM SWEET



**Vines:** 100% Cabernet Sauvignon

**Tasting:** Deep red color. Beautiful aromas of plum and blackberry ; full-bodied mouth with an underlying freshness.

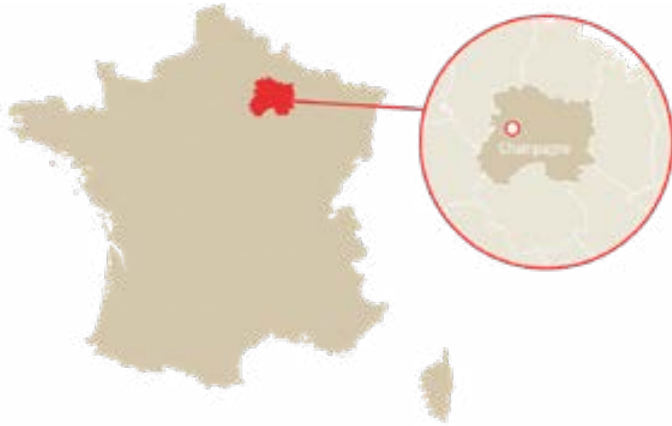
**Food & wine pairing:** A perfect match for fried noodles and curry chicken.

**Service temperature:** Serve at 10-12°C (50-54°F)

**Ageing potential:** 3 years



# CHAMPAGNE





## Champagne

# GERVAIS GOBILLARD

BRUT - AUTHENTIQUE



**Vines:** 1/3 Chardonnay, 1/3 Pinot Noir, 1/3 Pinot Meunier

**Tasting:** Complex bouquet which combines white flesh fruits and spices. Elegant and round, it offers fresh and well-balanced finish.

**Food & wine pairing:** A perfect match for aperitif, fish, seafood and caviar.

**Service temperature:** 7-8°C (45-46°F)





Champagne  
**GERVAIS GOBILLARD**  
 BLANC DE BLANCS



**Vines:** 100% Chardonnay

**Tasting:** Pale yellow color with green reflections. Complex flavours with hint of lemon and toasted almonds. Elegant fresh finish with fruity and mineral aromas.

**Food & wine pairing:** A perfect match for aperitif, fish and seafood.

**Service temperature:** 7-8°C (45-46°F)





Champagne

## GERVAIS GOBILLARD

BRUT - VINTAGE



**Vines:** 60% Chardonnay, 40% Pinot Noir

**Tasting:** Beautiful aromatic complexity of dried fruits. Full-bodied, mineral and fresh ; long and delicate finish.

**Food & wine pairing:** A perfect match for refined aperitif and lightly spicy fish dishes.

**Service temperature:** 7-8°C (45-46°F)





Champagne  
**GERVAIS GOBILLARD**  
VINTAGE ROSÉ



**Vines:** 60% Chardonnay, 40% Pinot Noir

**Tasting:** Discreet notes of strawberry and raspberry. Fresh, powerful and fleshy mouth with delicate aromas of red fruits.

**Food & wine pairing:** A perfect match for aperitif, red meat and red fruit desserts.

**Service temperature:** 7-8°C (45-46°F)



# INTERNATIONAL WINES





D.O.C. RIOJA  
**SANTALBA**  
VIÑA HERMOSA WHITE



**Vines:** 100% Viura

**Tasting:** Intense and bright pale yellow colour. Very fruity aroma with notes of citrus overtones and white flowers. Well-balanced, nice structure with a good acidity.

**Food & wine pairing:** A perfect match for seafood and exotic dishes.

**Service temperature:** Serve at 8 °C (46°F)

**Ageing potential:** 2 years





D.O.C. RIOJA  
**SANTALBA**  
 VIÑA HERMOSA ROSE



**Vines:** 100% Tempranillo

**Tasting:** Intense and bright Cherry red. Very intense aromas of red fruits, strawberries and raspberries. Nice structure, great acidity; long fruity aftertaste.

**Food & wine pairing:** A perfect match for fish, exotic dishes and salads.

**Service temperature:** Serve at 6 °C (43°F)

**Ageing potential:** 2 years





**D.O.C. RIOJA**  
**SANTALBA**  
 VIÑA HERMOSA RED



**Vines:** 100% Tempranillo

**Tasting:** Intense red colour. Aromatic, fruity notes with a hint of vanilla sweetness. Well-balanced, surprisingly fruity and fresh.

**Food & wine pairing:** A perfect match for grilled meat, beef carpaccio, pork, poultrys and fresh pasta.

**Service temperature:** Serve at 16 °C (61°F)

**Ageing potential:** 2 to 3 years





IGT Toscana

## CANTINA IL PALAZZO

DINASTICO



**Vines** : 80% Sangiovese, 20% Merlot

**Tasting** : Ruby red colour with dark purple. Intense aromas of ripe fruit (brandied cherries, peach skin and Mediterranean scrub). Fresh and very well-balanced finish.

**Food & wine pairing** : A perfect match for red meat, roasts and game

**Service temperature** : 17-18°C (63-64°F)

**Ageing potential** : 4 to 5 years





## CANTINA IL PALAZZO

DOCG CHIANTI



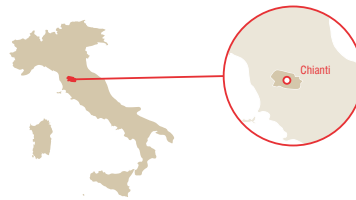
**Vines** : 90% Sangiovese, 5% Colorino, 5% Canaiolo

**Tasting** : Ruby red with a purple touch. The nose is harmonious and intense with red fruit aromas and floral notes. Fine tannic structure and a dominant freshness.

**Food & wine pairing** : A perfect match for red meat, roasts and games.

**Service temperature** : 17-18°C (59-64°F)

**Ageing potential** : 4-5 years





## SOUTH AFRICA

# KOELENBERG

### CHENIN BLANC



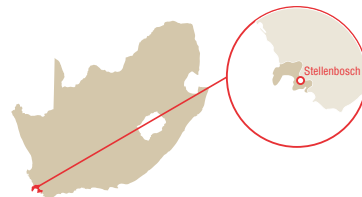
**Vine :** 100% Chenin Blanc

**Tasting :** Brilliant gold with green tint. Wonderfully fruity nose with notes of pear, peach and tropical fruits. On the palate, grapefruit dominates, followed by good and crisp acidity resulting in a lingering finish.

**Food & wine pairing :** A perfect match for salad, seafood and poultry.

**Service temperature :** 8-10°C (46-50°F)

**Ageing potential :** 2 years





## SOUTH AFRICA

# KOELENBERG

### SHIRAZ



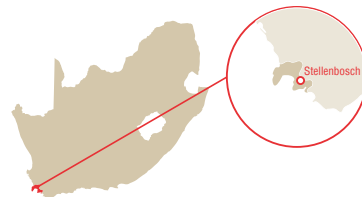
**Vine :** 100% Shiraz

**Tasting :** Deep red colour. Complex nose of mint, cherry and berries with hints of spiciness. Elegant, velvety mouth-feel and long, lingering finish.

**Food & wine pairing :** A perfect match for any red meat and pasta.

**Service temperature :** 15-17°C (59-63°F)

**Ageing potential :** 5 years





**Andrew de Vries**  
Koelenberg  
Chenin & Shiraz



pe&b

PEUCH & BESSE  
ONE WINE | ONE STORY

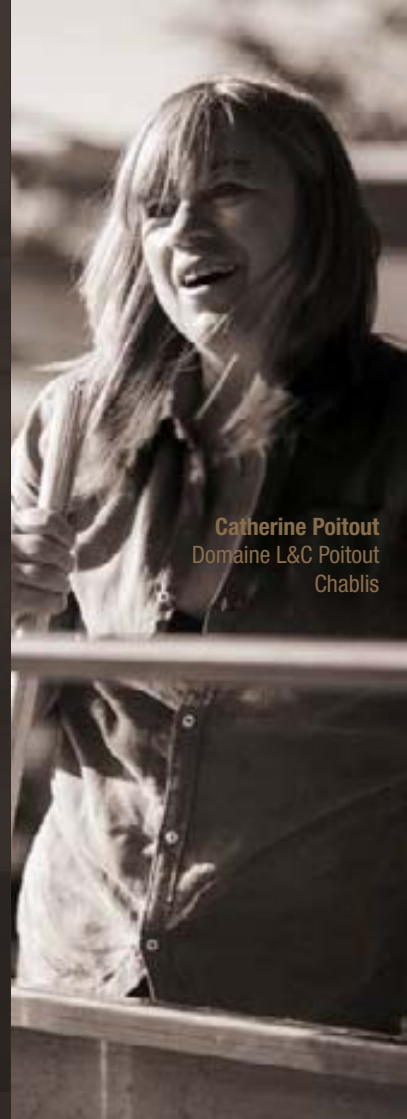
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Gravet

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# WORLD OF WINEMAKERS

SELECTION



**Catherine Poitout**  
Domaine L&C Poitout  
Chablis