



CHÂTEAU

Calissanne

VINS & HUILES D'OLIVE
LANÇON-PROVENCE



DOMAINE
CLEF DE ST THOMAS

VINS
CHÂTEAUNEUF-DU-PAPE



Route Départementale 10 – 13680 Lançon-Provence, France

Tel. +33 (0)4 90 42 63 03 – commercial@chateau-calissanne.fr – www.chateau-calissanne.fr
S.A.S. La Jasso de Calissanne au capital de 672 600€ - SIRET 441 530 888 00011 – APE 4725Z





Terroir

Set in a remarkable location at the foot of dramatic limestone cliffs, the hot, dry climate contrasts with the natural freshness of the Durançole plain.

This unique position, balanced between aridity and humidity, creates a distinctive ecosystem specific to the estate—forming what can truly be described as the Château Calissanne microclimate. As a result, it is consistently the first vineyard in the appellation to begin harvest, often before August 15.

The Château Calissanne vineyard is composed of 25 plots planted on gently sloping, rocky hillsides. A wide diversity of grape varieties thrives here, giving the wines their distinctive character: Syrah, Cabernet Sauvignon, Cinsault, Mourvèdre, and Grenache for red and rosé wines; Rolle, Sémillon, and Bourboulenc for the whites.

Sustainable Agriculture

In 2019, Château Calissanne officially obtained level 3 “Haute Valeur Environnementale” (high environmental value) certification for its products.

Level 3 of this “Haute Valeur Environnementale”, certification is based on result indicators relating to biodiversity, phytosanitary strategy, fertilisation as well as irrigation management and traceability (from the vine to the bottle).

This label was created to recognise products from estates that are committed to the highest level of environmental certification.

Château Calissanne is proud to demonstrate its commitment to agriculture that combines production quality with respect for the environment.

Château Calissanne

History and Unique Character of the Estate

Château Calissanne, a 1,200-hectare estate in the heart of the Provence region, currently has 110 hectares of vines (AOP Coteaux d’Aix-en-Provence and IGP) and 50 hectares of olive trees (AOP Provence and Aix-en-Provence).

It is considered to be an exceptional estate, combining history, nature, biodiversity and agricultural activity (wine, olive oil, arable crops) all in one location.

Since ancient times, Calissanne has been a place of intense activity, beginning with the Gallic oppidum of Constantine, later occupied by the Romans until the 8th century. The Visigoths continued to cultivate the land’s resources—olive trees and vineyards—until the arrival of the Templars.

In the 12th century, the Templars established a commandery, which was transformed into an agricultural château in the 17th century by a wealthy family from Aix-en-Provence.

In the 19th century, Charles-Auguste Verminck took over the estate and modernized it.

In 2001, the Kessler family—Philippe, Sophie, and their son Thomas—acquired the property and undertook a complete renovation, revitalizing the entire estate, including the cellar, vineyards, and olive groves.





Château Calissanne

AOP Coteaux d'Aix-en-Provence

Fruity aromas
Easy drinking

White - 2024/25: Grape varieties: 70% Vermentino, 30% Bourboulenc, i. *Vinification:* Skin maceration at a low temperature, the grapes are crushed in an inert press. The juice ferments at a controlled temperature (16 to 18°C). *Tasting:* Beautiful pale buttercup colour with green hues. Floral bouquet with citrus notes. Gourmet palate with dominant grapefruit notes. A beautiful long aftertaste with a fresh lemon and salty zest.

Red - 2024: Grape varieties: 60% Syrah-Sauvignon, 40 Cabernet Sauvignon%. *Vinification:* After vatting the harvested grapes at a low temperature (10 to 12°C) and a few days of cold maceration, a short vinification is carried out to ensure that this wine maintains its round, fruity character. *Tasting:* Beautiful luminous red colour. Bouquet of blackberry, blackcurrant and liquorice. Full-bodied on the palate with a tannic finesse that makes it rich and savoury. A very good balance for a typical but consensual regional wine.

Rosé - 2025: Grape varieties: 50% Grenach, 30% Cinsault, 20% Syrah. *Vinification:* The harvest is cooled for a cold skin maceration, then the juice is stabilised for 3 weeks. *Tasting:* Beautiful pale grapefruit flesh colour. Bouquet of citrus fruits (clementine, zest) and spices. Fresh and dynamic on the palate with a redcurrant aftertaste.

COCORICO
CHÂTEAU Calissanne

Freshness
Citrus notes

AN INSPIRATION «SO FRENCH»

The "Cocorico Château Calissanne©" collection, with its bespoke design in the colors of the French flag, embodies the very identity of the Calissanne estate. It features the iconic "Rocher Rouge" overlooking the property, bathed in Provençal sunlight, the Villa Bellevue reception house with views over the Étang de Berre, the olive groves and Mediterranean vegetation, the Durançole spring that nourishes the estate's orchards and vineyards, the estate's mascots – our friendly Labradors – and, of course, the Château itself.



Clos Victoire

AOP Coteaux d'Aix-en-Provence

Oldest vines
Oak ageing

White – 2024/25

Grape Varieties: 55% Vermentino, 45% Sémillon

Vinification: Grapes are gently pressed at low temperature, with only the first juices selected for barrel fermentation on fine lees. No malolactic fermentation is performed to preserve the wine's freshness and vivacity, giving this cuvée its exceptional richness.

Tasting Notes: A floral nose with hints of hazelnut and honey. The palate is complex and full-bodied, with dried apricot and honey nuances that highlight its signature texture.

Red – 2022/23

Grape Varieties: 70% Syrah, 30 % Cabernet Sauvignon

Vinification: Thermoregulated fermentation in small lots by grape variety, with extended maceration for 15–20 days. After malolactic fermentation, the wine is aged in oak barrels and demi-muids. The final blend is crafted after careful tasting of each barrel.

Tasting Notes: Deep ruby red colour. The nose reveals garrigue aromas (laurel, Provence herbs), red fruit coulis, exotic wood (cedar), and tobacco. The palate mirrors this aromatic complexity, with pronounced roasted notes and refined structure.

Rosé – 2025

Grape Varieties: 85% Grenache, 15% Sirah

Vinification: After stabilisation, the juices are partially aged in wood for 4–6 months before blending with tank-fermented wines.

Tasting Notes: Translucent raspberry color. The nose is playful and fruity, with red berries (raspberry, red currant, wild strawberry). The palate is dense and fresh, finishing with notes of currant and citrus.



Calisson de Calissanne

AOP Coteaux d'Aix-en-Provence

Refined
Balanced

Rosé - 2025 : *Grapes varieties* – 50% Grenache, 35% Syrah, 15% Cinsaut

Vinification: Grapes are hand-harvested at dawn to preserve freshness. Juices are gently extracted from the grapes in an oxygen free, inert press. After several weeks of cold maceration, vinification is then carried out in temperature-controlled vats at 15°C.

Tasting Notes: The nose opens with floral notes that quickly give way to delicate herbal infusions, highlighted by fresh citrus aromas. The palate is round, refined, and elegantly balanced.

Rocher Rouge

AOP Coteaux d'Aix-en-Provence

Mourvèdre
Oak ageing

Red – 2022

Grape Varieties: 95% Mourvèdre, 5% Syrah

Vinification: Hand-harvested in mid to late September, allowing careful selection if needed. Upon arrival at the winery, grapes are destemmed and cooled. Fermentation takes place over three weeks in small, temperature-controlled vats, with gentle punching down during maceration if required. The wine is then racked into barrels and demi-muids, where malolactic fermentation occurs. Aging continues for a minimum of 14 months.

Tasting Notes: The palate is rich and full-bodied, with red currant, cedar, and soft spice notes. Structured and powerful yet elegant, the oak is perfectly integrated, enhancing the fruit without overpowering it.



Sparkling wines de Calissanne

La Sirène de Calissanne

Rosé : Rose Sparkling

Vinification: This sparkling rosé undergoes a secondary fermentation with a 4-weeks of foaming in a closed tank, creating fine, persistent bubbles.

Tasting Notes: Fresh aromas of white peach and red currant, offering a lively, crisp, and elegant palate.



Villa Bellevue

Blanc de Blancs : White Sparkling

Vinification: This sparkling white undergoes a secondary fermentation with a 4-week in-tank mousse development, creating delicate and persistent bubbles.

Tasting Notes: Fresh notes of pear, white flowers, and lychee, offering a lively, elegant, and refined palate.





Olives oils

At the foot of the hills surrounding the château, the 60 hectares of olive trees, classified as AOP Aix-en- Provence and Provence, alternate between vines and scrubland.

The olive groves are planted on limestone scree in warm, dry soil, with the three traditional varieties of the Pays d'Aix: Salonenque, Aglandau, Picholine and 3% of various varieties that enhance pollination. The harvest is spread over a month and a half, from the end of October until Christmas.

The olives are crushed quickly: they are picked and pressed within 24 hours to prevent any oxidation and to preserve their natural fruitiness. The balance is provided by mixing the varieties in order to obtain a fruity green oil with a nice intensity and without excess bitterness.

Green aromas Fresh notes

Font de Leu

AOP Huile d'Olive d'Aix-en-Provence

Fruité Vert - Extra Virgin : Varieties: 40% Aglandau, 60% Salonenque. Terroir: From the «Les Chalets» grove on the heights of the estate, on south-west-facing limestone hillsides. Tasting: Vegetal flavours of freshly-mown meadows, very chlorophyllous and full-bodied. Fresh and slightly spicy, it is ideal for Mediterranean cuisine.



Les Terres de Provence

AOP Huile d'Olive de Provence

Fruité Vert Intense - Extra Virgin : Varieties: 40% Salonenque, 40% Aglandau, 20% Picholine. Terroir: From the «Chemin Blanc» olive grove, a south-facing limestone terroir. The olives are crushed quickly: they are picked and pressed within 24 hours to avoid oxidation and preserve their natural fruitiness. We take care to maintain a nice balance and blend the varieties to obtain green fruitiness with beautiful, not too pungent intensity. Tasting: With its vegetable and chlorophyll flavours and menthol notes, this olive oil is perfect to enhance the flavour of Mediterranean cuisine.

Minty aromas Artichoke notes



Black olive aromas
Cocoa notes

Sainte Modeste

AOP Huile d'Olive de Provence

Olives Maturées - Virgin : Varieties: 70% Salonenque, 30% Aglandau. Terroir: "La Cantine" locality. The olives are harvested late and stored away from light and air for 4 to 5 days at 30°C. The fermentation therefore attenuates the natural bitterness of the fruit and develops its characteristic notes of mature, ripe sweetness. Tasting: This oil is distinguished by its rounded flavours of nuts, undergrowth, truffles and sometimes cocoa. A fruity and spicy oil that brings out the flavour of Mediterranean cuisine.

UNE INSPIRATION SO FRENCHY

COCORICO
CHÂTEAU *Calissanne*



Green Fruity - PDO Aix-en-Provence - Extra Virgin

Varieties: Aglandau et Salonenque

Terroir: From the «Les Chalets» grove on the heights of the estate, on south-west-facing limestone hillsides.

Tasting: Vegetal flavors of freshly mown meadow and tomato leaf. Very chlorophyll-like, fleshy mouthfeel. Fresh and slightly spicy, with notes of white pepper.

Intense Green Fruity - PDO Provence - Extra Virgin

Varieties: Salonenque, Aglandau et Picholine

Terroir: From the «Chemin Blanc» olive grove, a south-facing limestone terroir.

Tasting: Vegetal and chlorophyll flavors. Hints of menthol, green banana and raw artichoke. Beautiful freshness and controlled ardor. A very well-balanced oil.

Black Fruity - PDO Provence - Virgin

Varieties: Salonenque et Aglandau

Terroir: "La Cantine" locality. The olives are harvested late and stored away from light and air for 4 to 5 days at 30°C. The fermentation therefore attenuates the natural bitterness of the fruit and develops its characteristic notes of mature, ripe sweetness.

Tasting: This oil is characterized by round flavors of walnut, undergrowth, truffle and sometimes cocoa. A mild oil with lots of character.



Domaine Clef de Saint Thomas

The other family estate in Châteauneuf-du-Pape



Bought by Philippe Kessler in 2006, it is now his wife, Sophie Kessler-Matière, who runs this 11-hectare estate, planted in several plots around the village of Châteauneuf-du-Pape.

Grenache, Syrah and Mourvèdre for the reds, and Clairette, Roussanne, Bourboulenc and Grenache for the whites all thrive on these plots, creating a patchwork of different terroirs. The grapes are harvested by hand in mid-September and then vinified in the estate's cellars located in the heart of the village.

Pierre Troupel

AOP Châteauneuf-du-Pape

Fruity aromas
Easy drinking

Red - 2024: **Grape varieties:** 50% Syrah, 50% Grenache. Terroir: A selection of plots in the «Charbonnières» lieux-dit. **Vinification:** The grapes are harvested by hand in crates from mid-September and vinified with complete destemming. Fermentation takes place at 25°C. Traditional maturing in stainless steel tanks. **Tasting:** A garnet red colour, bouquet of red berries (blackberries, raspberries, black cherries), revealing hints of spices when aired. The palate is full-bodied, mature and rounded. Exactly the same bouquet notes can be found on the palate with a fresh and liquorice finish.

White - 2025:

Grape Varieties: 25% Bourboulenc, 25% Clairette, 50% Roussanne
Terroir: Selected parcels from the "Charbonnières" vineyard
Winemaking: Grapes are hand-harvested in crates and fully destemmed.
Aging: Traditional stainless steel tanks
Tasting Notes: Golden yellow with green highlights. The nose is rich and expressive, revealing white fruits and fennel. The palate is round and fresh, finishing with subtle almond kernel notes.



La Clef de Saint Thomas

AOP Châteauneuf-du-Pape

Oldest vines
Oak ageing

White - 2023/24: **Grape varieties:** 50% Roussanne, 25% Clairette, 25% Bourboulenc. Terroir: Sandy-limestone soil. **Vinification:** Complete destemming with fermentation in vats, barrels and half muids at 15°C, followed by maturation on fine lees for 3 to 4 months. Tasting: Expressive with floral notes, delicate notes of almond and bourbon vanilla. Freshness and balance characterise this mouth-watering wine.

Red - 2022 : **Grape varieties:** 50% Grenache, 30% Syrah, 20% Mourvèdre. Terroir: A selection of plots with old vines to the south of the village: stony plateaus and sandstone soils. **Vinification:** Complete destemming with fermentation in stainless steel tanks, then vinification at 25°C followed by ageing in French oak barrels (60% old and 40% new). Tasting: Garnet red in colour, the bouquet has hints of exotic wood (cedar), before releasing gentle notes of spices and then raspberry after letting it breathe for a few minutes. The palate is full-bodied, mature, with coated tannins. Very elegant, with a slight truffle and woody note at the end.

