





## DIANE AOP CÔTES DE PROVENCE

*« Diane was the hunting goddess in the Roman mythology. It is also the name of our sister who is blending our wines in Our Estate. The DIANE vintage represents the fiery and energy of the deer, as well as the elegant femininity of this wine which has a real personality »*

*Aurore (owner)*





## DIANE 2024 ROSÉ WINE AOP CÔTES DE PROVENCE

Diane Rosé wine is certified organic. The grapes grow on a sunny Provencal climate refreshed by a sea breeze which is the best for making a fresh aperitive wine.



Organic wine

### GRAPES

Grenache 60% - Tibouren 20% - Cinsault 10% - Mourvèdre 10%

### VINIFICATION

Direct pressing and alcoholic fermentation at low temperature.

### TASTING

**COLOR:** A clear and bright rose with silver notes.

**NOSE:** An explosive exotic fruit aroma like litchi, passion fruit with a light vanilla note and a bright mineral taste. A nice freshness in this wine.

**MOUTH:** Fresh notes with pleasant exotic fruits with a light mineral final taste. It is a charming young and refreshing wine.

### WINES AND FOOD

Wonderful with aperitive dishes. It matches very well with a veal tartare with olive oil from Provence. Also, very fresh with a crab tartare with citrus fruits. Try it with some tapas, anchovies, sushi's, salad, and grilled fishes.

Temperature: 8 à 10°C

Lovely when young

### CASES

12 bottles case for 37.5 cl

12 bottles case for 50 cl

6 bottles case for 75cl

3 bottles case for 1.5 L (magnum)





## DIANE 2023 WHITE WINE AOP CÔTES DE PROVENCE

DIANE white makes you dream of greediness and exotism.

It makes you remember of summer night parties on the seaside.



Organic wine

FR-BIO-01  
Agriculture France

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### GRAPES

Sémillon 55% - Rolle 25% - Clairette 20%

### BLENDING

Direct pressing and then alcoholic fermentation at low temperature.

### TASTING

**COLOR:** Bright with gold green lights. The color of this wine remembers the moon rays on the sea.

**NOSE:** A delicate noise, with freshness and citrus aromas, a well noted lemon smell balanced with the exotic fruit delicate aromas (banana, litchee).

**MOUTH:** Vivacity and freshness in mouth with a lemon finale and a suave touch of exotic fruits.

### WINES AND FOOD

A wonderful wine with scallops marinated in a passion fruit juice or with a fresh fished cod with a Thai soup.

Temperature: 8 à 10°C

Lovely when young

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### CASES:

6 or 12 bottles case for 75 cl

12 bottles case for 50 cl





## DIANE 2022 RED WINE AOP CÔTES DE PROVENCE

This DIANE, with generous intensity, develops intense aromas of black fruits and spicy and undergrowth tastes which are typical from Mediterranean landscape. A pure greedywine.



Organic wine

FR-BIO-01  
Agriculture France

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### GRAPES

Syrah 70% - Carignan 10% - Mourvèdre 10 % - Grenache 10%

### BLENDING

When phenolic maturity is obtained, the full sun grapes with full bodied pulp are traditionally blended.

### TASTING

**COLOR:** Bright and intense, a purple color with pink shadows as a typical Mediterranean wine.

**NOSE:** An original and delicate wine, with mash red fruits (raspberry, cherry) and spicy notes (muscade, white pepper).

**MOUTH:** Fresh and like as if you eat grapes, cherries, or raspberries. A devil wine with nice tannins.

### WINES AND FOOD

Can be served a bit chilly, DIANE red wine is marvelous with great Provencal dishes as tapenade, "petits farcis" (meat in Provencal vegetables), or with duck cooked with olives. Also perfect with a roast pork with sage and a chicken marinated with lemon.

Temperature: 14 à 16°C

Can age 3 years

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### CASES:

6 or 12 bottles case for 75 cl

12 bottles case for 50 cl







## CHÂTEAU PAS DU CERF AOP CÔTES DE PROVENCE

« Our vintage Signature is the pure expression of the love of our land and of the schistous soil emblem of our Estate. Château Pas du Cerf vintage represents both strength and majesty of the deer, a unique personality synonym of the Provence Art of Life ».

*Diane, Wine maker and owner.*





## CHATEAU PAS DU CERF ROSÉ 2024

AOP CÔTES DE PROVENCE

A singular blend of Grenache, Mourvèdre, Tibouren (an endemic Provence grape) and cinsault.

Château Pas du Cerf rose vintage is a real gem in Provence, with subtlety and personality.

This high-level wine charms with its feminine pale pink color and with its aroma's complexity and minerality.

Organic wine.



### CÉPAGES

Grenache 70% - Mourvèdre 15% - Tibouren 10% - Cinsault 5%

### BLENDING

The skin maceration during 6 hours gives to this wine a nice aromatic complexity, the real expression of LA LONDE schist terroir.

### NOTES DE DÉGUSTATION

**COLOR:** nice bright and pale expressive rose color with some silver lights and bright salmon colors.

**NOSE:** a very thin nose with various aromas like white flower, raspberry, strawberry, a nice freshness holds by gooseberry aromas and some light and nice vegetal notes at the end.

**MOUTH:** A full-bodied expression of a mix of white peaches and raspberry tastes.

The mouth is full of freshness, longness and velvet notes. It is a pleasure and charming rose wine for summer and winter time. A pure and wonderful expression of Château Pas du Cerf wines.

### WINES AND FOOD:

Perfect with a Saint Pierre fish with capers, a roasted lobster with Provence herbs or also with a roasted veal shoulder. Grilled lamb with thyme, sea bass in a salt crust. pan-fried cockles with parsley and garlic, grilled pork marinated with thyme, rosemary, olive oil.

Temperature: 8 à 10°C  
Can be aged 1 to 2 years.

### Éléments techniques

75 d 6 bottles case  
50 d 12 bottles case

1.5 L 3 bottles case  
3 L 1 bottle case





## CHATEAU PAS DU CERF 2023 WHITE WINE

AOP CÔTES DE PROVENCE

A 100% Rolle wine.

Château Pas du Cerf white wine its unique personality and its mineral typicity from our schist Terroir.

Pure and sensual, this bright wine describes our real Provence Art of Life.



Organic wine  
(ECOCERT certification)

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### GRAPES:

Rolle (Vermentino) 70 % - Clairette 30%

### BLENDING:

The skin maceration during 6 hours gives to Château Pas du Cerf white wine its aromatic intensity.

### TASTING:

**COLOR:** Pale yellow color with crystalline lights.

**NOSE:** Very elegant, intense with white flowers, hawthorn and nice citrus aromas. A well balanced and delicate nose of Rolle, our famous and excellent Provence grape.

**MOUTH:** Firstable nervousness on the palate. Then we recognize the nose aromas with an explosion of flavors well balanced. An elegant, well balanced and recognized wine with a long final.

### WINES AND FOOD:

Saint Pierre fish with laurel, chicken barbecues with curcuma or creamy Saint Félicien cheese match very well with Château Pas du Cerf white wine. Also perfect with a Scallop's carpaccio, an asparagus and prawn's risotto and with goat cheese.

Temperature: 8 to 10°C

Can age 2 years.

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### CASES:

6 or 12 bottles case for 75 cl,  
3 bottles case for 1.5 L (Magnum),  
12 bottles case for 50 cl.







## CHATEAU PAS DU CERF 2023 RED WINE

### AOP CÔTES DE PROVENCE

Syrah with Grenache and Mourvèdre, the typical red grapes for Château Pas du Cerf red blending, makes this wine powerful and full-bodied with fruit, scrub, and spicy aromas.

Its authentic crimson color is the symbol of Provence nature and this exceptional Terroir.



Organic wine  
(ECOCERT certification)

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#### GRAPES :

Syrah 80% - Grenache 10% - Mourvèdre 10%

#### BLENDING :

1 month fermentation skin and inox tank aging.

#### TASTING:

**COLOR:** Bright and limpid with a ruby lights and gooseberry red colors.

**NOSE:** Fine and full of red fruits aromas (like strawberry) and black fruits (like blackcurrant), spices like coriander, cumin, pepper and in final nose, rosemary with light toasty aromas.

**MOUTH:** We find the complexity noise between fruits and spices. A full-bodied mouth, straight, fresh with harmonious tannins. A well balanced and very elegant wine, a nice freshness thanks to our schist soil and nice long final taste.

#### WINES ANDFOOD:

A duck steak with Nepal pepper, a lamb navarin or a veal steak with chanterelle mushrooms match delicately with this Château Pas du Cerf red wine.

Temperature: 16°C.

Can age 5 years.

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#### CASES:

6 or 12 bottles case for 75 cl,  
3 bottles case for 1.5 L (Magnum),  
12 bottles case for 50 cl.

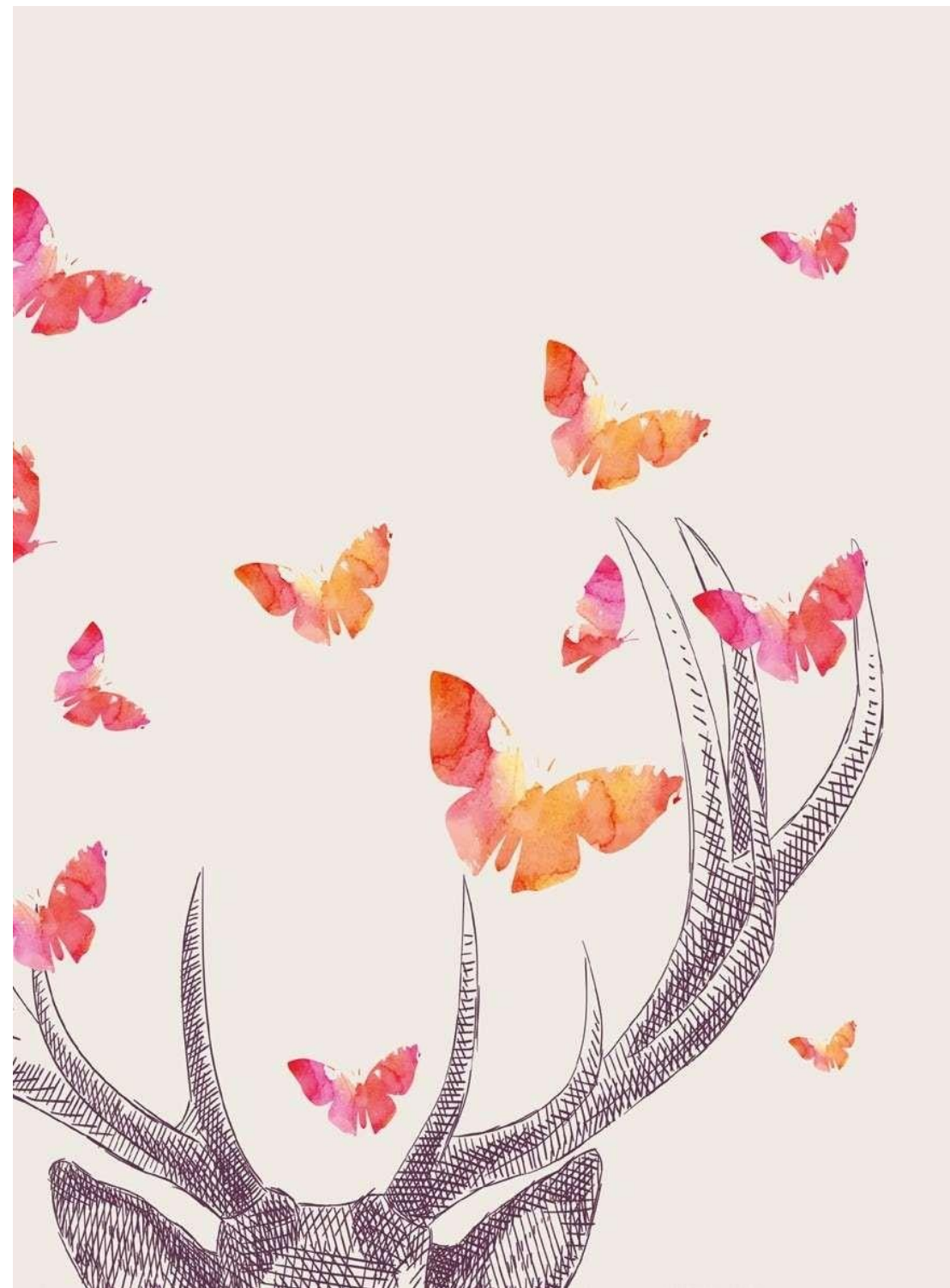


A WITHOUT ANY ADDED SULFITES WINE

**DAMES NATURE**  
AOP CÔTES DE PROVENCE

*« Our Estate is in a wonderful place, surrounded by natural and protected biodiversity. Dames Nature expresses this alchemy that gives birth to a naturally elegant wine. »*

*Aurore, Diane et Marion*





## DAME NATURE ROSE 2024

AOP CÔTES DE PROVENCE

In harmony with nature, this vintage blended without sulfite is a surprising aroma rose with a nice freshness. A delicious travel that makes you share the 3 ladies of this beautiful Estate.



Certified organic wine.

**Blending without any**

### GRAPES

Grenache 50% - Cinsault 30% - Tibouren 20%

### BLENDING

Blending without any added sulfite.

### TASTING

**COLOR:** A nice pale rose color with orange bright and clean notes.

**NOSE:** An explosive nose, with vanilla, candy, marshmallow aromas and a nice freshness. A charming nose to discover.

**MOUTH:** A suave wine with a delicate and elegant mouth with light vanillanotes, and a fresh final which brings a nice freshness that makes you want to keep on tasting.

### WINE AND FOOD

Wonderful with a sea bass filet cooked with olive oil, a grilled lamb chop with thyme or just with a Picodon goat cheese.

Temperature: 8°C

### CASE :

6 bottles per case for 75cl bottles.



## HIGH LEVEL VINTAGES

### **AUDACE** AOP CÔTES DE PROVENCE LA LONDE

« Goethe said that daring (audace in French) has genius, power and magic. We created this high rose vintage, AUDACE, in that spirit and with a precious authenticity and simplicity. Its minerality, pleasant and special in mouth makes you think about the shisteous Terroir of our vineyard, the best Terroir of Provence »

*Aurore, Diane and Marion, owners.*







HIGH LEVEL VINTAGE

## AUDACE

2023 ROSE WINE

AOP CÔTES DE PROVENCE LA LONDE

This high-level vintage, AUDACE, pure expression of the Château Pas du Cerf Terroir, belongs to the limited family of rose Provence wines the most sought-after. Between maritime flavors and great cork oak trees forests, this AUDACE vintage makes the difference with its exceptional minerality as well as with its pure color, which make it a real very unusual wine.



Parcels in  
organic reconversion

### GRAPES:

Mourvèdre 50% - Grenache 50 %.

### BLENDING:

Night harvest at low temperature, a cold skin maceration during 12 hours and then direct pressing. Drop pressed juice selection. Static settling of the juices. Vinification at low temperature during 20 days. Aging in inox tank and then 2 months in oak barrels.

### TASTING:

**COLOR:** Pale pink color with golden salmon tints.

**NOSE:** Very nice aromatic complexity with gooseberry, vanilla, pineapple, and mango flavors, with touch of violet flower and cakes aromas. A nice minerality announcing a freshness in mouth.

**MOUTH:** Freshness as in nose, the mouth is generous with complex aromas in that wine all in smoothness and fineness. A subtle wine with personality and elegance, roundness, and freshness very delightful.

### WINES AND FOOD:

This gastronomic rose matches very well with delicate Mediterranean dishes like an urchin "brouillade", a bouillabaisse, a roasted devilfish with herbs or veal chops with a spicy tropical salsa dressing. Test also with a fillet of sole served with a slice of foie gras.

Temperature: 9 to 10°C

Can age till 2 years.

**Cases:** 6 bottles case for 75 cl 3 bottles case for 1.5 l







HIGH LEVEL VINTAGES

## INSTINCT

AOP CÔTES DE PROVENCE LA LONDE

*« For reminding the deers crossing our vineyard following their proud instinct, we chose to work our terroir «with instinct» for every vintage. Let follow the nature for creating a high level White wine. Our terroir knowledge is a precious guide ».*

*Aurore, Diane and Marion, owners.*



GRANDE CUVÉE  
**INSTINCT**  
2023 WHITE WINE

AOP CÔTES DE PROVENCE LA LONDE

**This high wine vintage INSTINCT is remarkable for its nice balance between fatness and minerality. Its pale crystalline lemon color with gold tints and nice and delicate exotic fruits flavors places this wine among the top-quality wines following the tradition of excellence in Château Pas du Cerf.**



Parcels in  
organic reconversion

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**GRAPES:**

100 % Rolle

**BLENDING :**

Night harvest at low temperature, a cold skin maceration during 12 hours and then direct pressing. Drop pressed juice selection. Static settling of the juices. Vinification at low temperature during 20 days. Aging in inox tank and then 2 months in oak barrels.

**TASTING:**

**COLOR:** A real yellow color with wheat straw tints, light, bright and crystallin color.

**NOSE:** A nice originality nose with a pear dominant flavor with white flowers as hawthorn. A spicy final with flavors as curry, nutmeg and garrigue aromas.

**MOUTH:** A full-bodied, fresh mouth, with vivacity and elegance. We recognize fruits, spices bringing vivacity and elegance. A long final with delicateness. This white wine if done for gastronomy

**WINES AND FOOD:**

This long aged white matches very well with a stuffed capon, a wild bass roasted in salt, a veal cutlet with chanterelle mushrooms, a fillet mignon with apricot, or a St Nectaire cheese.

Temperature: 8 to 10°C

Has to be decanted 2 hours before drinking.

Can age 3 to 5 years.

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**Cases:**    6 bottles case for 75 cl       3 bottles case for 1.5 l







HIGH LEVEL VINTAGE

**MARLISE**  
AOP CÔTES DE PROVENCE

*« This wine, created for paying tribute to our grandparents,  
Marcel and Elise, is a testimony of our know how and our  
Provençal way of life. »*

*Aurore, Diane and Marion, owners.*







HIGH LEVEL VINTAGE

## MARLISE 2014

RED WINE

AOP CÔTES DE PROVENCE

Marlise is a meridional and heady vintage, with a pepper and mineral personality with stewed fruits flavors.

This exceptional vintage, already known by our privileged clients who make it discovers, is a concentrate and mix of our know how, maritime influences and our exceptional Terroir.

### GRAPES:

70 % Syrah – 30 % Grenache

### VINIFICATION:

Harvest by hand with fine grape selection. Aging in new oak barrel during 12 months.

### TASTING:

**COLOR:** A nice garnet color with purple lights.

**NOSE:** Complex and well balanced, harmonious with prunes in brandy, blackberry, spices, and woody aromas lightly mixed with cacao and licorice flavors.

**MOUTH:** Astonish to find in that wine freshness with little black fruits taste after this 9 aged oak blending. First tannins are rounded and melted and they well balance this wine.

It is a high level with personality wine that will share your celebration Sundays.

### WINES AND FOOD:

This high level Marlise wine matches wonderfully with game and long cooked dishes like a saddle deer with blueberries or with a jugged hare.

Temperature: 16 to 18°C

It must be decanted 2 hours before drinking. Can age for 10 to 15 years.

**Cases:** 6 bottles case for 75 cl





HIGH LEVEL VINTAGE

## MARLISE 2018

RED WINE

AOP CÔTES DE PROVENCE

Marlise is a meridional and heady vintage, with a pepper and mineral personality with stewed fruits flavors.

This exceptional vintage, already known by our privileged clients who make it discovers, is a concentrate and mix of our know how, maritime influences and our exceptional Terroir.

### GRAPES :

60 % Syrah - 40% Mourvèdre

### VINIFICATION :

Harvest by hand with fine grape selection. Aging in new oak barrel during 12 months.

### TASTING:

**COLOR:** A nice brightness for this garnet with purple lights color.

**NOSE:** Discreet, delicate with fineness with mashed black fruits (blackberry, blackcurrant) spices (pepper and cinnamon) and some woody aromas with a light smoky touch.

**MOUTH:** Nice with freshness for this full bodied and voluptuous silky wine. We find once more black fruits and spices with supple and fine tannins. It is a velvet, charming expressive wine that gives you pleasure for drinking another glass.

It is a high level with personality wine that will share your celebration Sundays.

### WINES AND FOOD:

This high level Marlise wine matches wonderfully with game and long cooked dishes like a saddle deer with blueberries or with a jugged hare.

Temperature: 16 to 18°C

It must be decanted 2 hours before drinking. Can age for 10 to 15 years.

**Cases:** 6 bottles case for 75 cl





**CLUB**

VIN DE PAYS DU VAR



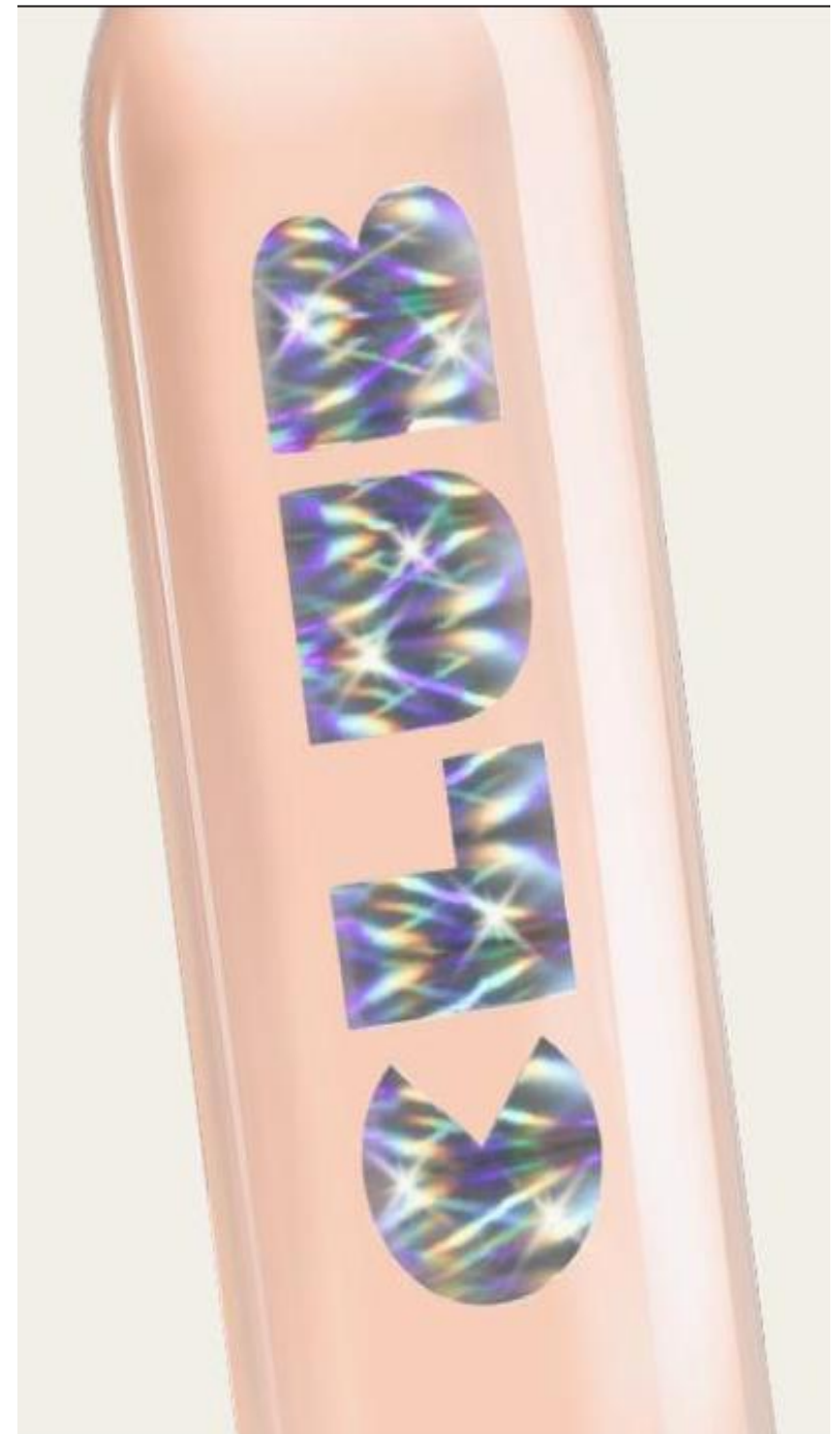


## CLUB VINTAGE

### VIN DE PAYS DU VAR

*“You will recognize our CLUB vintage by its iconic bottle that will be available in limited number. Its original and festive design predicts a very nice quality, refreshing and greedy wine! « Liberty » is the theme of this CLUB vintage for transmitting the energy we use for proposing pleasure wines.”*

*Aurore*





## CLUB ROSÉ

### VIN DE PAYS DU VAR

Blended with the young vines of the Estate, Club rosé is a fruity and fresh wine.

This wine makes you discover greediness and moments shared with friends on seaside or with tapas at the beginning of a dinner. This wine matches also perfectly for aperitive time. Wonderful choice with summer dishes and fashionable “planchas”.

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#### GRAPES

Grenache 50 % - Cinsault 25 % - Rolle 15%- Tibouren 10%

#### VINIFICATION

Direct pressing and alcoholic fermentation at low temperature.

#### TASTING NOTES

**COLOR:** Pale and bright salmon rose.

**NOSE:** Simple but expressive nose with gooseberry and raspberry aromas with a touch of vanilla.

**MOUTH:** A nice and vivacity taste for this full-bodied wine. Light and well balanced with a nice little red fruits and vanilla final.

#### WINE AND FOOD

We propose to drink this wine with simple and authentic summer dishes. Perfect for aperitive time, with prawns' brochettes with Thai sauce or with a fennel and peach salad, BBQ.

**TEMPERATURE:** 8 or 10°C

Lovely when young

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#### CASES

Cases of 6 bottles for 75 cl  
Cases of 3 bottles for 150 cl  
Bag in Box for 5L







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LA LONDE LES MAURES

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