



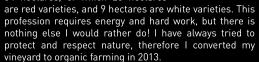
CHÂTEAU MOULIN DE VIGNOLLE BORDEAUX ROUGE

Bruno BELLY



Estate's history:

Château Moulin de Vignolle is my family legacy et gets its name from the water mill on my estate and from the location's name "Vignolle". Today the vineyards are planted over 34 hectares, of which 25 hectares



Background:

My uncle operated the vineyard when my parents, my sister, and I joined the estate. In 2004, I became the owner.

Blend:

87% Merlot, 5% Cabernet Sauvignon, 5% Malbec, 2% Petit Verdot, 1% Cabernet Franc

Terroir:

Soil of sandy gravel and clay-silt – Subsoil of clay – 77-meter-high – 25-30-year-old vines

Winemaking process:

Mechanical harvest in September and October. 20% of grapes are thermo-vinified: warm up to 70°C to extract colour and fruit before cooling at 20°C for fermentation. The remaining 80% are destemmed and sorted before going to the vat. Fermentation starts between 20-25°C. Pumping-over with oxygen. Devatting 15 days after, then tasting. Free-run juice and press-juice are separated before malolactic fermentation. Sulfite input and racking. Ageing in vat with wood input. Filtration.







Tasting comments:

A deep garnet color with purple glints. Inviting aromas of dark berries with spicy notes. The palate offers the same aromatic notes with subtle woodiness and silky-smooth finish.

Cellaring potential:

2-3 years

Recommended service temperature:

13-14°C

Food and wine pairings:

Roasted white meats





Bright and a subtle pale yellow in color. Characteristic nose with accents of ripe citrus fruit. The palate is supple, beautifully fresh, and tempered by magnificent aromatic maturity in the finish.

Cellaring potential:

1-2 years

Recommended service temperature:

9-10°C

Food and wine pairings:

Baked white fish



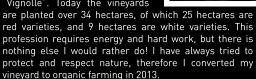
CHÂTEAU MOULIN DE VIGNOLLE BORDEAUX BLANC

Bruno Belly



Estate's history:

Château Moulin de Vignolle is my family legacy et gets its name from the water mill on my estate and from the location's name "Vignolle". Today the vineyards



Background:

My uncle operated the vineyard when my parents, my sister, and I joined the estate. In 2004, I became the owner

Blend:

66% Sauvignon Blanc, 16,5% Colombard, 16,5% Sémillon

Terroir:

Soil of sandy silt – Subsoil of clay – 77-meter-high – 25-30—year-old vines

Winemaking process:

Mechanical harvest in September. Maceration before fermenting and 5 to 8 hours before pressing. Colombard and Sémillon grapes are pressed directly. Low-temperature fermentation (16°C). Ageing on lees during two weeks before sulfite input. Tangential filtration.









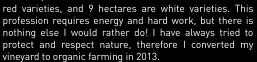
CHÂTEAU MOULIN DE VIGNOLLE BORDEAUX ROSÉ

Bruno BELLY



Estate's history:

Château Moulin de Vignolle is my family legacy et gets its name from the water mill on my estate and from the location's name "Vignolle". Today the vineyards are planted over 34 hectares, of which 25 hectares are



Background:

My uncle operated the vineyard when my parents, my sister, and I joined the estate. In 2004, I became the owner.

Blend:

100% Merlot

Terroir:

Soil of sandy silt – Subsoil of clay – 77-meter-high – 25-30—year-old vines

Winemaking process:

Mechanical harvest at the beginning of September. Direct pressing with pneumatic presser. Regulation of temperature between 16 and 18 Celsius degrees during fermentation for 2 to 3 weeks. Tangential filtration.







Tasting comments:

Pale in colour, the wine is bright light pink. The impressive nose is marked by tangy aromas. The palate is supple with a frank and fresh attack. Generous, extremely thirst-quenching and highly drinkable. This is a true and technically very accomplished rosé made by direct pressing.

Cellaring potential:

Drink in its first year

Recommended service temperature:

9-10°C

Food and wine pairings:

Marinated chicken skewers





Vivid colour. Rich, open, fruit-filled nose. Good structure on the palate: round, creamy tannins, ripe red fruit, marked sweetness, well-proportioned and well-balanced grilled, woody notes. A harmonious and high-quality wine.

Cellaring potential:

3-4 years

Recommended service temperature:

13-14°C

Food and wine pairings:

Chocolate dessert

CHÂTEAU LES REUILLES - TODESCO BORDEAUX SUPÉRIEUR

Patrick TODESCO





BORDEAUX SUPÉRIEUR Patrick Todesco



Estate's history:

The story of Château Les Reuilles is a family story since three generations now! Its origin goes back in 1910 when my grandfather was forced to flee his homeland, Italy and settled on those lands. He then passed them on



to his children who developed and grew the estate. After, winegrowing studies, I took over the farm from my father and uncle in 1992. Based in Lot-et-Garonne territory and at the borders of Gironde and Dordogne, I feed upon these renowned winegrowing terroirs to grow my vineyard with passion!

Blend:

70% Merlot, 25% Cabernet Sauvignon, 5% Malbec

Terroir:

Soil of silt and clay – Subsoil of clay and rock – 100-meter-high – South sun exposure – 20-year-old vines

Winemaking process:

Mechanical harvest with sorting at mid-September to mid-October. Traditional vinification in stainless steel vats using new skin maceration techniques for white and rosé wines, and sometimes thermovinification for red wines. Ageing during 8 to 16 months in stainless steel, fibres and concrete vats, depending on the bottling.









CHÂTEAU MALLARD LES ROUSSEAUX BORDEAUX SUPÉRIEUR

Xavier HAURE



Estate's history:

I started my vineyard with 2 hectares coming from my parents and 7 hectares of vines and lands I purchased. Until 2015, I continued buying more lands around my estate, and so I reached 30 hectares. When my parents retired, I received 8 hectares more and their wine-making cellars.



I come from a family of winegrowers since 5 generations. I was always around viticulture. I decide to settle in 1999 after winegrowing studies and with my parents' support.

Blend:

83% Merlot, 12% Cabernet Sauvignon, 4% Malbec, 1% de Cabernet Franc

Terroir:

60% clay-limestone, 26% gravels, 4% sand soils – Subsoils of limestone and clay – 20-year-old vines – 25-to-40-meter-high

Winemaking process:

Mechanical harvest at the end of September / the beginning of October. Traditional winemaking, maceration for 20 to 30 days. Ageing in concrete and stainless-steel vats, with monthly racking at the beginning.







Tasting comments:

Intense and deep color. Open nose of red berries and wood mix. The palate is round, with supple tannins, followed by crunchy red fruit note. Well-balanced wine with nice drinkability.

Cellaring potential:

4-5 years

Recommended service temperature:

13-14°C

Food and wine pairings:

Red mea





Deep and bright color. Nose of woody notes. Fleshy palate with ripe tannins and ripe and juicy fruit. Gourmet and accessible wine.

Cellaring potential:

3-4 years

Recommended service temperature:

13-14°C

Food and wine pairings:

Red meat



CHÂTEAU MALLARD LES ROUSSEAUX BLAYE CÔTES DE BORDEAUX

Xavier HAURE



Estate's history:

I started my vineyard with 2 hectares coming from my parents and 7 hectares of vines and lands I purchased. Until 2015, I continued buying more lands around my estate, and so I reached 30 hectares. When my parents retired, I received 8 hectares more and their wine-making cellars.



I come from a family of winegrowers since 5 generations. I was always around viticulture. I decide to settle in 1999 after winegrowing studies and with my parents' support.

Blend:

83% Merlot, 12% Cabernet Sauvignon, 4% Malbec, 1% de Cabernet Franc

Terroir:

60% clay-limestone, 26% gravels, 4% sand soils – Subsoils of limestone and clay – 20-year-old vines – 25-to-40-meter-high

Winemaking process:

Mechanical harvest at the end of September / the beginning of October. Traditional winemaking, maceration for 20 to 30 days. Ageing in concrete and stainless-steel vats, with monthly racking at the beginning.











CHÂTEAU SIRAC CUVÉE CANTEGRIT CÔTES DE BOURG

Vincent BOUSSEAU



Estate's history:

In my family, winemaking is a passion since the 1920s! My great grandfather, Marcel Bodet, initiated the wine activity at the time. I joined the family winery in 2014, after my parents, Marc and Agnès, had conducted the vineyard's restructuring and its facilities.

Background:

Today, I represent the fourth generation of winegrowers at Château Sirac, located in Saint-Laurent-d'Arce village within the Côtes de Bourg appellation terroir.

Blend:

90% Merlot, 5% Malbec et 5% Cabernet Sauvignon

Terroir:

Soil of clay-limestone, sand - Subsoil of asteriated limestone - North-South and East-West exposure - 20-year-old vines

Winemaking process:

Mechanical harvest at the end of september/beginning of october. Winemaking in temperature-controlled and stainless steel vats. Long maceration with oxygen. Ageing in vats for 9







Tasting comments:

The colour is deep, intense. The nose opens up on crunchy fruit. The mouth is frank going on with fresh herb notes and tangy red fruit. Roasted wood breaks in and lasts with the finish.

Cellaring potential:

3-4 years

Recommended service temperature:

16-17°C

Food and wine pairings:

Beef filet





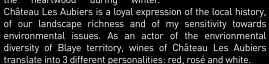
CHÂTEAU LES AUBIERS BLAYE CÔTES DE BORDEAUX

Jean-François RÉAUD



Estate's history:

"Aubier" is a typical tree of the region surrounding the historic estate of our family. Most commonly, "aubier" means sapwood : the living part of a tree, right under the bark. It transports sap and protects the heartwood during winter.





80% Merlot, 20% Cabernet Sauvignon

Terroir:

Soil of sandy gravels - Subsoil of sandy clay - east/east-south sun exposure - 28-year-old vines

Winemaking process:

Mechanical harvest at the beginning of september. Traditional winemaking in stainless-steel and concrete vats. Cold maceration according to the grapes quality. Slow start of fermentation with 2 to 3 pumping-over per day then delestage. Soft maceration during 3 weeks at 22 Celsius degrees. Ageing with wood input.







Tasting comments:

A beautiful deep colour with purple glints. The nose is ripe of dense fruit, emphasised by spicy, woody notes. On the palate, the frank attack softens with well-integrated tannins. An expression of ripe fruit is underpinned with freshness. Velvety and pleasant in style, with great generosity.

Cellaring potential:

3-4 years

Recommended service temperature:

13-14°C

Food and wine pairings:

Chicken with spices





Bright and pale yellow colour. Ripe citrus fruit flavours and bow tree background notes of a typical ripe Sauvignon. Supple palate, nice freshness and a beautiful and ripe aromas to finish.

Cellaring potential:

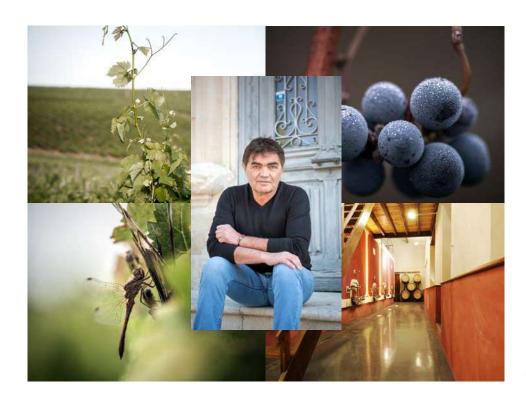
1-2 years

Recommended service temperature:

9-10°C

Food and wine pairings:

Smoked salmon



CHÂTEAU LES AUBIERS BLAYE CÔTES DE BORDEAUX BLANC

Jean-François RÉAUD



Estate's history: "Aubier" is a typical tree of the region surrounding the historic estate of our family. Most commonly, "aubier" means sapwood : the living part of a tree, right under the bark. It transports sap and protects the heartwood during winter. Château Les Aubiers is a loyal

expression of the local history, of our landscape richness and of my sensitivity towards environmental issues. As an actor of the envrionmental diversity of Blaye territory, wines of Château Les Aubiers translate into 3 different personalities: red, rosé and white.

Blend:

66% Sauvignon Blanc, 17% Colombard, 17% Sémillon

Terroir:

Soil of sandy silt - Subsoil of clay - 77-meter-high -25-30-year-old vines

Winemaking process:

Mechanical harvest in September. Maceration before fermenting and 5 to 8 hours before pressing for Sauvignon blanc grapes. Colombard and Sémillon grapes are pressed directly. Low-temperature fermentation (16°C). Ageing on lees during two weeks before sulfite input. Tangential filtration.











CHÂTEAU LES AUBIERS BORDEAUX ROSÉ

Jean-François RÉAUD



Estate's history:

"Aubier" is a typical tree of the region surrounding the historic estate of our family. Most commonly, "aubier" means sapwood : the living part of a tree,

right under the bark. It transports sap and protects the heartwood during winter. Château Les Aubiers is a loyal expression of the local history, of our landscape richness and of my sensitivity towards environmental issues. As an actor of the environmental diversity of Blaye territory, wines of Château Les Aubiers translate into 3 different personalities: red, rosé and white.

Blend:

100% Merlot

Terroir:

Soils of sandy-gravels and subsoils of sandy-clay - East/East-South sun exposure - 28-year-old vines

Winemaking process:

Mechanical harvest at the beginning of septembre. Direct pressing with pneumatic presser and clarification of must. Control of temperatures between 16 and 18 Celsius degrees during fermentation that lasts 15 days to 3 weeks. Egg white clarification then tangential filtration.







Tasting comments:

Bright colour and light pink. The nose is expressive of tangy notes. The palate is very fresh, surrounded by sweetness and crunchy red berries flavours.

Cellaring potential:

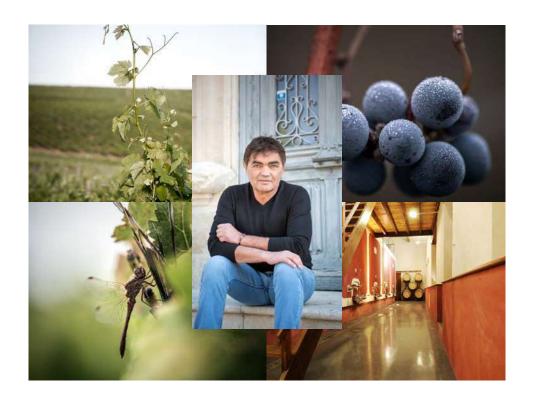
Drink in its first year

Recommended service temperature:

9-10°C

Food and wine pairings:

Marinated chicken skewers





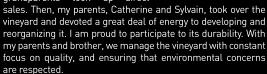
CHÂTEAU HAUT CANTELOUP BLAYE CÔTES DE BORDEAUX

Alexandre BORDENAVE



Estate's history:

Running Château Haut Canteloup is a family affair, and so is cultivating the vines! The history of Château Haut Canteloup itself started in the 1970s when my grandparents took up direct



Background:

I joined the family business in 2003. My brother, Vincent, and I are the seventh generation of Bordenave winegrowers to work on these lands.

Blend:

85% Merlot, 12% Cabernet Sauvignon, 3% Malbec

Terroir:

Soils of clay-limestone and sandy-clay-silt - Subsoils of limestone, silt and hardpan - 15-meter-high or 80 - South/south-west sun exposure - 21-year-old vines.

Winemaking process:

Mechanical harvest at mid-september. Grapes sorted by density after harvesting. Traditional vinification. Ten days' fermentation and three weeks' maceration. Grape varieties are blended after the ageing process. Mixed ageing in vats and barrels.







Tasting comments:

Deep in colour, with a straightforward nose marked by toasted aromas. On the palate the attack is frank, leading to smooth, velvety tannins. It offers very ripe fruit, generous and juicy. It is perfectly harmonious and delicate. This is an accomplished wine that can be kept in the cellar.

Cellaring potential:

4-5 years

Recommended service temperature:

13-14°C

Food and wine pairings:

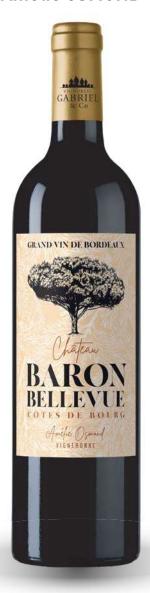
Charcuterie





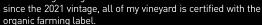
CHÂTEAU BARON BELLEVUE CÔTES DE BOURG

Amélie OSMOND



Estate's history:

The vineyard of Château Baron Bellevue benefits from an ideal microclimate for winegrowing. I run my vineyard with rigor, modernity, passion, tradition and quality. As I arrived, I started to attach my agro-ecology vision to the winegrowing. As a result:



Background:

I chose to settle in 2015 on this historical terroir of Côtes de Bourg appellation, after a professional retraining. I fell under the spell of Château Baron Bellevue's estate and vineyard.

Blend:

84% Merlot, 10% Cabernet Sauvignon, 6% Cabernet Franc

Terroir:

Soil of red clay, subsoil of limestone quarries and asteriated limestone - South-West exposure - 35-year-old vines

Winemaking process:

Maturity control. Mechanical and parcel harvest at the beginning of september. Sorting, de-stemming, crushing, settling of the juice at the beginning of the harvest. Fermentation in stainless steel vats under temperature control. 18 to 25 days of maceration. Split windings for flexible and deep extractions. Closed-circuit pumpin-over. Maceration: 18 to 25 days. Malolactic fermentation and ageing in stainless steel vats and new wood.







Tasting comments:

The color is dense, purple, the nose has a beautiful freshness, the mouth continues on melted tannins, qualities, accompanied by notes of cedar and black fruit point. The finish is long and greedy.

Cellaring potential:

4-5 years

Recommended service temperature:

16-17°C

Food and wine pairings:

Red meat

As of 2021 vintage





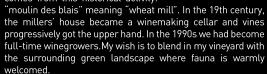
CHÂTEAU MOULIN DES BLAIS IV VENTUS BLAYE CÔTES DE BORDEAUX

Guillaume GUÉRIN



Estate's history:

The farm of Château Moulin des Blais has been in my family since the 17th century. Our ancestors were millers mainly and also practiced polyculture and livestock for many years. The name of the estate comes from this historical activity:



Background:

After travelling the wine world, I took over the family estate in 2014 and converted it to organic farming as I arrived.

Blend:

100% Merlot

Terroir:

Soil of clay-silt – East sun exposure – 25 to 70-meter-high – 15-year-old vines

Winemaking process:

Mechanical harvest à the end of September. Traditional winemaking in stainless steel, concrete and fibres vats at 25°C. Ageing in fibres and stainless steel vats. One to two rackings with or without oxygen according to the vintage.







Tasting comments:

Deep colour, with highlights of carmine red. Open nose of delicate fruit. Intense palate of tangy red berries aromas. Intense palate of tangy red berries. Crunchy set with a nice freshness.

Cellaring potential:

3-4 years

Recommended service temperature:

13-14°C

Food and wine pairings:

Mushrooms with garlic and parsley, Stuffed veal cutlets





Deep and intense colour. Wild blackberries and licorice notes. Dense palate with round tanins. Ripe fruit with subtil notes of caramel and toast. Balanced and rich set.

Cellaring potential:

3-4 years

Recommended service temperature:

16-17°C

Food and wine pairings:

Lamb shoulder with soft spices, Pan-fried ceps



CHÂTEAU MOULIN DES BLAIS CÔTES DE BOURG

Guillaume GUERIN



Estate's history:

The farm of Château Moulin des Blais has been in my family since the 17th century. Our ancestors were millers mainly and also practiced polyculture and livestock for many years. The name of the estate comes from this historical



activity: "moulin des blais" meaning "wheat mill". In the 19th century, the millers' house became a winemaking cellar and vines progressively got the upper hand. In the 1990s we had become full-time winegrowers. My wish is to blend in my vineyard with the surrounding green landscape where fauna is warmly welcomed.

Background:

After travelling the wine world, I took over the family estate in 2014 and converted it to organic farming as I arrived.

Blend:

80 % Merlot, 20 % Cabernet Sauvignon

Terroir:

Soil of clay-silt – South-South/east sun exposure – 25 to 45-meter-high – 20-year-old vines

Winemaking process:

Mechanical harvest à the end of September. Traditional winemaking in stainless steel, concrete and fibres vats at 25°C. Ageing in fibres and stainless steel vats. One to two rackings with or without oxygen according to the vintage.









Deep color with garnet tints. Open on the nose. The palate has a rich tannic structure with aromas of generous, fresh summer berries. Well-balanced, it is crafted with finesse to make a lively, accessible

Cellaring potential:

3-4 years

Recommended service temperature:

13-14°C

Food and wine pairings:

Grilled white meat



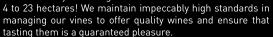
CHÂTEAU THOMAS FRANCS CÔTES DE BORDEAUX

David LABATUT



Estate's history:

My family has run the estate for four generations. I am very proud to be able to perpetuate the family's savoir-faire and to think that our vineyard has grown from



Background:

I became my father's associate in 2010 and we created together the company VIGNOBLES LABATUT.

Blend:

70% Merlot, 20% Cabernet Sauvignon, 10% Cabernet Franc

Terroir:

Soil of clay-limestone

Winemaking process:

Cold maceration according to grape quality. A slow start to alcoholic fermentation with pumping over twice a day. Three weeks' gentle maceration at a temperature of 22°C. Aged in cement vats.















Garnet red colour. Cherry flavours with notes of flowers and tangy, terpene aromas. Th palate is round, sweet with supple tannins. Nice aromatic length of red fruit and a discrete note of passion fruit. A very drinkable wine, light and easy to drink.

Cellaring potential:

1-2 years

Recommended service temperature:

13-14°C

Food and wine pairings:

Eggplant caviar, Hummus





DU RAISIN, C'EST TOUT! BLAYE CÔTES DE BORDEAUX ROUGE

Adrien et Thomas NOVOA



Estate's history:

Our father purchased the Château Les Garelles' estate in 1997. As I arrived, I launched the conversion of the vineyard to organic farming. To take my commitment to the next step, I stopped using any kind of input in my winemaking process in 2013. Together,



we are proud to be back to the core of our métier: crafting grapes as naturally as possible to seize the best of our terroir and offer natural organic wines at a fair price so that everyone can enjoy. Here's our winegrowing vision!

Background:

After agronomy and oenology studies for me, Thomas, I decided to take over the family estate in 2009 with one ambition: going back to natural winemaking. My brother, Adrien, graduated of oenology studies and joined me on the estate in 2018.

Blend:

75% Merlot, 15% Malbec, 10% Carménère

Terroir:

Soil of clay-limestone and clay-sand – Subsoil of limestone and clay – 50-meter-high-25-year-old vines

Winemaking process:

Hand-harvest at mid-September. Traditional vinification with sorting and gravity flow vatting. Fermentation lasts around 25 days with natural yeasts without the addition of any additives. No added sulfite. Ageing in stainless steel vats.













DU RAISIN, C'EST TOUT! BLAYE CÔTES DE BORDEAUX BLANC

Adrien et Thomas NOVOA



Estate's history:

Our father purchased the Château Les Garelles' estate in 1997. As I arrived, I launched the conversion of take my commitment to the next step,



Background:

After agronomy and oenology studies for me, Thomas, I decided to take over the family estate in 2009 with one ambition: going back to natural winemaking. My brother, Adrien, graduated of oenology studies and joined me on the estate in 2018.

to seize the best of our terroir and offer natural organic wines at a fair price so that everyone can enjoy. Here's our winegrowing

Blend:

75% Sauvignon Blanc, 25% Sauvignon Gris

Terroir:

Soil of clay-limestone and clay-sand – Subsoil of limestone and clay - 50-meter-high-25-year-old vines

Winemaking process:

Hand-harvest at mid-September. Direct pressing under inert gas and no maceration. No addition of any additives. No added sulfite.











Tasting comments:

Pale yellow colour with a few green hints. Bright nose, fresh. Typical Sauvignon Blanc aromas like box tree and white flesh fruit.

Cellaring potential:

Drink in its first year

Recommended service temperature:

9-10°C

Food and wine pairings:

Mixed salad, raw or pickled vegetables







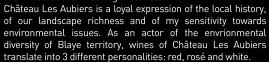
DU RAISIN, C'EST TOUT! BLAYE CÔTES DE BORDEAUX

Jean-François RÉAUD



Estate's history:

"Aubier" is a typical tree of the region surrounding the historic estate of our family. Most commonly, "aubier" means sapwood : the living part of a tree, right under the bark. It transports sap and protects the heartwood during winter.





80% Merlot, 20% Cabernet Sauvignon

Terroir:

Soil of sandy gravels - Subsoil of sandy clay - east/east-south sun exposure - 28-year-old vines

Winemaking process:

Traditional winemaking in stainless-steel and concrete vats. Cold maceration according to the grapes quality. Slow start of fermentation with 2 to 3 pumping-over per day then delestage. Soft maceration during 3 weeks at 22 Celsius degrees. Ageing with wood input.









Tasting comments:

A beautiful deep colour with purple glints. The nose is ripe of dense fruit, emphasised by spicy, woody notes. On the palate, the frank attack softens with well-integrated tannins. An expression of ripe fruit is underpinned with freshness. Velvety and pleasant in style, with great generosity.

Cellaring potential:

3-4 years

Recommended service temperature:

13-14°C

Food and wine pairings:

Chicken with spices







DU RAISIN, C'EST TOUT! BLAYE CÔTES DE BORDEAUX

Damien LORTEAU



Estate's history: Château Haut Bigord is an estate that has belonged to my family for three generations. Successive members of the family have put their hearts into developing and expanding it. Since 2013, the vineyard hase been organic.



Background:

I decided to take over after my parents at the end of my studies I run the vineyard with great pride and dedication.

Blend:

80% Merlot, 20% Cabernet Sauvignon

Terroir:

Soil of clay-limestone and sandy-clay

Winemaking process:

Grape sorting, low-temperature fermentation without added sulphur. Ageing in concrete vats for 6-8 months and bottling 10 months after harvest without adding SO2.









Tasting comments:

The colour is intense garnet, the very open nose evokes beautifully ripe red berries and the palate is fleshy with a high-quality tannic structure. Aromas of lovely, juicy red fruit come through, combined with delicate notes of cedar. The finish is long, with toasted notes.

Cellaring potential:

2-3 years

Recommended service temperature:

14-15°C

Food and wine pairings:

Veal paupiettes







DU RAISIN, C'EST TOUT! SAINTE-FOY CÔTES DE BORDEAUX ROUGE VIN MÉTHODE NATURE

Christophe PORCHER



Estate's history:

This métier forces to question yourself very often and to listen to new discoveries to find the best balance between terroir, the soil's life and the vine, in hopes to produce balanced wines. Today, my vineyard counts for 10 hectares of vines

located on slopes south of Sainte-Foy-La-Grande. I have been running it following organic farming, since 1990 for one part, the other got certified in 2011, as I settled.

Background:

The passion of winegrowing – grapes – comes from my childhood. It got stronger as I met men and women in love with this job and also thanks to apprenticeships and knowledge exchanges.

Blend:

55% Merlot, 30% Cabernet Sauvignon, 15% Cabernet Franc

Terroir:

Soil of clay-limestone, loamy and clay - Subsoil of limestone - 90-meter high - South-west slopes of Sainte-Foy-La-Grande - 40-year-old vines

Winemaking process:

Hand-harvest at the beginning of September. No added sulphites winemaking. Oxygen-less work throughout fermentations and ageing. If needed, aeration to launch the fermentation. Only natural yeasts. Fermentation lasts 3 weeks with daily pumping-over then malolactic fermentation and ageing in vat.









Tasting comments:

Dark red colour, open nose of cedar wood flavours, powerful body with melted tanins. Ripe and juicy red fruit, long finish of toasted notes.

Cellaring potential:

2-3 years

Recommended service temperature:

16-17°C

Food and wine pairings:

Roasted beef, Blue-veined cheese







Deep, almost black in colour. The subtle and pleasant nose of summer berries pierces through unmistakeable, softly wooded notes of vanilla and cocoa. The wood also subtly marks the attack, giving way rapidly to a full-bodied roundness underpinned by a high- quality tannic structure. A wine with great potential.

Cellaring potential:

5-6 years

Recommended service temperature:

16-17°C

Food and wine pairings:

Meat in sauce





DU RAISIN, C'EST TOUT! BLAYE CÔTES DE BORDEAUX

Jérôme ZABEL



Estate's history:

Sheltered in the village of Cars' heights and facing the Gironde estuary, Château Haut Sociondo and its vineyard overlook one of the most famous slope of Blaye Côtes de Bordeaux appellation.



Background:

After vine and wine studies, I joined the farm in 2001, full of passion for the terroir of Blaye and loyal to my family's work. ince 2015, Jean-François Réaud is now the lucky owner of Haut Sociondo.

Blend:

100% Merlot

Terroir:

Soil of clay and clay-limestone - South/South-West sun exposure - 61-meter-high

Winemaking process:

Cold maceration prior to the fermentation according the quality of the grape. Slow alcoholic fermentation with temperature regulation. Pumping over 2 to 3 times a day then delestage. Smooth maceration during 3 weeks at 22 Celsius degrees. Ageing in cement vats with wooden dominos.











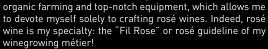
LE FIL ROSE BORDEAUX ROSÉ

Thierry BONNET



Estate's history:

Determination, enthusiasm, and passion: these are the keys to quality and the philosophy I try to apply in my vineyard. I leave nothing to chance on the estate as I combine tradition and modernity with a perfectly structured vineyard, converting to



Background:

I represent the 4th generation of an authentic winegrowing family, which has handed the love of work well done.

Blend:

60% Merlot, 20% Cabernet Sauvignon, 20% Cabernet Franc

Terroir:

Soil of clay-limestone - North-South exposure - 20-yearold vines

Winemaking process:

Mechanical harvest. Vinified by pressing directly with a pneumatic press, perfect control of temperatures between 16 and 18 Celsius degrees during fermentation, which lasts from 2 to 3 weeks. Fining followed by filtration. Ageing in stainless steel vats.









vintage

ONE WINEGROWER, ONE WINE - IMPRINTS

Tasting comments:

Pale in colour, the wine is a bright light pink. The impressive nose is marked by tangy candy aromas. The palate is supple with a frank very fresh attack with a distinctive amylic aroma. The wine is generous, extremely thirst-quenching and highly drinkable. This is a true and technically very accomplished rosé made by direct pressing!

Cellaring potential:

Drink in its first year

Recommended service temperature:

Food and wine pairings:

Marinated chicken skewers





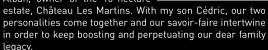
UN CYCLE À DEUX BLAYE CÔTES DE BORDEAUX

Cédric et Jean-Michel BERGERON



Estate's history:

In our family, winemaking is a passion that we pass on from father to son. I, Jean-Michel, soon followed my father's footsteps, Alban, owner of the 10-hectare



Background:

In 2000, I brought the two wineries together to create one 24-hectare family estate. Today, the most satisfying is to work in tandem with my son, Cédric, who went through vine and wine studies and several professional expériences before joining me in 2008.

Blend:

100% Merlot

Terroir:

Soils of clay-limestone - South-West sun exposed slopes - 40-year-old vines

Winemaking process:

Mechanical harvest at the end of september. Traditional winemaking : yeasting, pumping-over and delestage, depending on the wine structure. Temperature regulation. Three-week fermentation. Ageing in stainless steel vats with wood input.









ONE WINEGROWER, ONE WINE - IMPRINTS ———

Tasting comments:

The colour is deep. The fragrance opens with liquorice notes. The palate is dense with ripe and soft tanins thanks to a good maturity. The whole is round with poise.

Cellaring potential:

5-6 years

Recommended service temperature:

16-17°C

Food and wine pairings:

Stuffed quail, Stew





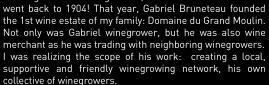
1904 BLAYE CÔTES DE BORDEAUX

Jean-François RÉAUD



Estate's history:

I was still a teenager when I discovered the rich winemaking past of the family farm and the role played by my great-greatgrandfather, Gabriel Bruneteau. Reading his accounting books, I



Nearly a century later, I decided to follow his footsteps, and took the same path by creating my own collective of winegrowers: Vignobles Gabriel & Co.

1904 is a premium wine of Château Le Grand Moulin, a tribute to my ancestor and the simple ways of his time, that revealed my taste for winegrowing mutual aid.

Blend:

97% Merlot, 3% Cabernet Sauvignon

Terroir:

Clay and clay-limestone soils - South / south-west / north-west exposure - 25-meter-high - 25-year-old vines

Winemaking process:

One-parcel selection. Mechanical harvest at the beginning of October. Cold maceration according to grape quality. A slow start to alcoholic fermentation with pumping over twice a day followed by delestage. Three weeks' gentle maceration at a temperature of 22°C. Using lees and aged in stainless steel vats with woodwork for 12 months.







Tasting comments:

The color is intense. The nose opens with cedar and black fruit notes. The palate is powerful with ripe and silky tannins. Juicy candied fruit aromas. Long finish of toasted wood flavors.

Cellaring potential:

8 years

Recommended service temperature:

16-17 °C

Food and wine pairings:

Burgundy beef stew, Curry lentils stew





Crunchy attack of ripe and black little fruit (blackberry, plum). Rich and fleshy palate, nice and round chewing with a subtle woodiness. Dynamic and savoury finish with a natural feshness due to the limestone terroir. Notes of menthol and liquorice.

Cellaring potential:

5-6 years

Recommended service temperature:

13-14°C

Food and wine pairings:

Meat with sauce, Spicy meals, Chocolate desert with red fruit



QUAND ELLE VOUS RENVERSE! CÔTES DE BOURG

Amélie OSMOND



Estate's history:

The cuvée Quand Elle Vous Renverse! will make you fall off your chair! It offers a more modern extraction technique to get more concentration. I tried to express in this wine my vision of winemaking and its future: terroir identity,



modern cellars blended with my wish to suprise wine lovers palates.

Background:

I chose to settle in 2015 on this historical terroir of Côtes de Bourg appellation, after a professional retraining. I fell under the spell of Château Baron Bellevue's estate and vineyard.

Blend:

100% Merlot

Terroir:

Soil of red clay, subsoil of limestone quarries and asteriated limestone - South-West exposure - 35-year-old vines

Winemaking process:

Pumping-over with the R'Pulse system (CO2 using a stick under the marc, total immersion and supple extraction on the cap). Regulated oxygen using a micro-oxygenation cabinet.









As of 2021 vintage



La robe est dense, avec de jolis reflets pourpres, le nez s'épanouie sur des notes de baies rouges acidulées, la bouche s'ouvre sur une attaque franche, suit un joli fruit rouge croquant, l'ensemble dispose d'une belle tension et d'une grande fraicheur.

Cellaring potential:

5-6 years

Recommended service temperature:

16-17°C

Food and wine pairings:

Curry poultry skewers



NOIR DE VIGNE CÔTES DE BOURG

David ARNAUD



Estate's history:

The cuvée Noir de Vigne is made out my oldest vines of cabernet sauvignon and cabernet franc, and it browses a 100% cabernet blend, grown on the right bank of Bordeaux territory, mostly planted in merlot.



Background:

I joined in 2009 the business as the fifth generation of ARNAUD family and I am proud to carry on the reputation and traditional savoir-faire. We have always whished to favour the terroir's expression and the quality of our wines. That is why I have been running my vineyard according to organic agriculture since 2021.

Blend:

70% Cabernet Sauvignon, 30% Cabernet Franc

Terroir:

Soils of gravel and clay - Subsoil of clay - 35-meter-high - 25-year-old vines

Winemaking process:

Mechanical harvest at mid-september. Automatic sorting. Two to three weeks of maceration, maintaining temperatures between 26 and 28 Celsius degrees. Pressing the grape marc with a pneumatic press. Ageing in cimet vats during 8 to 10 months.









As of 2021 vintage



The colour is intense with purple hints. Nose of black fruit. The attack is nice on the palate with juicy fruit aromas mixed with vanilla and toasted notes. The whole is qualitative and of great poise.

Cellaring potential:

5-6 years

Recommended service temperature:

16-17°C

Food and wine pairings:

Pulled duck confit, Beef with pepper sauce



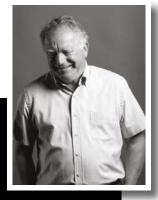
LE PETIT FIGUIER CÔTES DE BOURG

Dominique BONNET



Estate's history:

The wine Le Petit Figuier is a blend of my old vines that captures the essence of my terroir; my secret and flowery garden, my harvesting memories during which we used to take breaks feeding from our old fig tree and its generous fruit.



Background:

I have been a winegrower since 1969, first in Charente-Maritime area, then I turned to technical business jobs in winegrowing.

Blend:

85% Merlot, 10% Cabernet Franc, 5% Malbec

Terroir:

Soil of clay-limestone in Lansac and Mombrier, soil of silt, clay and sand in Comps and Gauriac - North/South and East/ West sun exposure in Lansac, North-West and South-East sun exposure in Comps and Gauriac - 42-year-old vines

Winemaking process:

Mechanical harvest at the end of september. Yeasting, pumping-over twice a day, depending on the wine structure. Temperature regulation unti 24 Celsius degrees for a smooth maceration. Ageing with wooden staves (3 types of toasting) during a year, four rackings, no collage, earth filtration or on grids.















LE CHANT DU LORIOT LUSSAC SAINT EMILION

Noémie TANNEAU



Estate's history:

I finally started my own wine estate in Lussac in January 2020! Naturally, I chose to start converting to organic farming as of 2021 and I got closer to environmental associations in order to favour flora on my property to welcome and protect local fauna.



The wine Le Chant du Loriot is a tribute to the local bird of my vineyard, the "Loriot" in French, or Eurasian golden oriole in English. His distinctive song accompanies me until the harvest, between May and July.

Background:

When I turned 25, I decided to give a new boost to my professional career and quit my social worker job. My thirst for nature growing and as I discovered oenology, I was drawn to winemaking. I soon after started studying the subject until I graduated with an agricultural engineering diploma.

Blend:

90% Merlot, 10% Cabernet Franc

Terroir:

Soil of caly and sand. Mesozoic period geology (100 million years older than Bordeaux city) – 50 to 70 meters high – 25-year-old vines – sustainable farming since 2020 – Converting to organic farming since 2021

Winemaking process:

Mechanical harvest at mid/end of September. Three-week wine-making, yeasting, pumping-over mornings and afternoons. Soft extraction depending on the terroir's identity. 5% barrelageing, 70% stainless-steel-vat-ageing with wood input and 25% stainless-steel-vat-ageing. Tangential filtration.







Tasting comments:

The colour is deep. The nose shows mint aromas. The palate is fleshy with fine and elegant tannins. The fruit is tangy, crunchy and fresh. The wine is well-balanced and juicy.

Cellaring potential:

5-6 years

Recommended service temperature:

16-18°C

Food and wine pairings:

Spicy lamb skewers, Marinated chicken with thyme and lemon



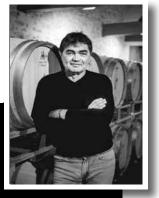
PRÉLUDE DU GRAND MOULIN BLAYE CÔTES DE BORDEAUX

Jean-François RÉAUD



Estate's history:

I love wines for their delicacy and complexity, and I'm passionate about music. Prélude du Grand Moulin is a perfect blend of my family's wine legacy and my personality. When I play my



personality. When I play my favourite piano scores, I let myself escape from my every-day job as operating director. For this special wine of Château Le Grand Moulin, I have selected with care the best notes of my vine repertoire, blended them together to my own beat in order to get a harmonious and timeless finish: the prelude of my vision of wine.

Blend:

95% Merlot, 4% Cabernet Sauvignon, 1% Malbec

Terroir:

Soil of sandy gravels

Winemaking process:

Mechanical harvest at the beginning of october. Cold maceration prior to the fermentation according the quality of the grape. Slow alcoholic fermentation with pumping over twice a day then delestage. Smooth maceration during 3 weeks at 22 Celsius degrees. Ageing with lees in French-oak barrels of 225 litres (1/3 of new barrels) during 12 months without racking, in a reducing environment to maintain fruit aromas.







Tasting comments:

Deep purple in color. Pleasant aromas of confit dark fruit with caramelized, spicy notes. The palate is elegant, underpinned by pronounced yet entirely unaggressive tannins that emphasize a long, complex finish.

Cellaring potential:

7-8 years

Recommended service temperature:

16-17°C

Food and wine pairings:

Prime rib of beef



