



TEXAS ALCOHOLIC BEVERAGE COMMISSION
CERTIFICATE OF APPROVAL OF LABELS FOR
VINOUS LIQUOR

Date: 06/20/2007

Label License Number: 663574

Pursuant to the application of : CANNON WINES LIMITED

Holder of permit/license number : S143545

Brand : RESERVE DES ARGENTIER
Class : RED WINE
Vintage : 2003
Appellation : CHATEAUNEUF-DU-PAPE
Style : N/A
Size(s) : 750 ML
Container Type : BOTTLE
Container Material : GLASS
Stated Alc. Content : 14%
Tested Alc. Content : N/A
TTB Number : 05102001000006

are hereby approved.

This approval is issued only for the above name applicant and shall remain in effect unless there be a change in the label, contents, style, or size of the container or unless otherwise stated herein.

Labels approved by this certificate are for use on containers having the same capacity as represented hereon.

This certificate shall not operate to relieve any person from liability for any violation of the Federal Alcohol Administration Act, the Texas Alcoholic Beverage Code, or any Rules and Regulations thereunder, resulting from the failure of any container bearing the labels herein approved, or the contents of such container, to conform to the statements and representations made on such labels.

Steve Greinert
Compliance Manager

c/o CANNON WINES LIMITED
350 SANSOME ST STE 800
SAN FRANCISCO, CA 94104



TEXAS ALCOHOLIC BEVERAGE COMMISSION



Châteauneuf-du-Pape

Appellation Châteauneuf-du-Pape Contrôlée

14% alc./vol.

2003

750 ml.

VIN ROUGE - PRODUIT DE FRANCE

RED WINE - PRODUCT OF FRANCE

PRODUIT DE FRANCE - MIS EN BOUTEILLE A F 84706 PAR OGIER CAVES DES PAPES - NEGOCIANTS-ÉLEVÉS A CHÂTEAUNEUF-DU-PAPE - FRANCE

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RÉSERVE DES ARGENTIERES Châteauneuf-du-Pape

Appellation Châteauneuf-du-Pape Contrôlée

Produced from the best vineyards of the appellation, our Châteauneuf-du-Pape has been aged 8 months in oak casks in our century cellars to develop its delicate bouquet.

This wine shows a deep ruby color and a complex bouquet of spicy and ripe fruits flavours. It is full bodied with a smooth and lingering finish on the palate. This Châteauneuf-du-Pape will be the ideal accompaniment of games, hearty meats, meat in sauce and powerful cheeses.

To be served between 17 and 18°C (68 F), if possible to be decanted one hour before tasting.

To enjoy within 3 to 5 years.

GOVERNMENT WARNING : (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS.

(2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.

CONTAINS SULFITES

IMPORTED BY : CANNON WINES LTD, SAN FRANCISCO, CA

www.ogier.fr



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