



**TEXAS ALCOHOLIC BEVERAGE COMMISSION
CERTIFICATE OF APPROVAL OF LABELS FOR
WINE**

Date: April 06, 2015

Label Certificate Number: 903872

**Pursuant to the application of : AQUITAINE WINE USA LLC
Holder of permit/license number : S788383**

**Brand : GRANDE COURTADE
Fanciful Name : N/A
Vineyard : N/A
Class : TEMPRANILLO
Vintage : 2013
Appellation : COTEAUX D'ENSERUNE
Size(s) : 50ML-30L
Stated Alc. Content : 12.5% ALC/VOL
Tested Alc. Content : N/A
TTB Number : 15027001000345**

are hereby approved with the same conditions and restrictions as the Federal Certificate of Label Approval (COLA) issued by the Department of Treasury (TTB). If label changes require a new Federal COLA(s) to be obtained, new Texas label approval will also be required.

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.

APPROVAL OF THIS LABEL DOES NOT SIGNIFY COMPLIANCE WITH TABC'S CODES AND RULES.

Label Approval Section

Tax Division

Label.Approval@tabc.state.tx.us

**c/o AQUITAINE WINE USA LLC
56 GYPSY LN
BERKELEY, CA 94705**



TABC

TEXAS ALCOHOLIC BEVERAGE COMMISSION

service ★ courtesy ★ integrity ★ accountability

TEXAS ALCOHOLIC BEVERAGE COMMISSION

GRANDE COURTADE 2013

IGP Côteaux d'Enserune

Mis en Bouteille au Domaine

GFA Fabre - 11200 Luc-sur-Orbieu - France

PRODUCE OF FRANCE

RED BORDEAUX WINE

ALC. 12.5 % BY VOL.

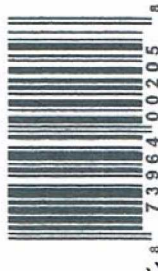
750 ML

100% TEMPRANILLO

Grande Courtade is a historical estate that has belonged to the Fabre family since 1763. The vineyards are planted on the ancient Roman Oppidum of Enserune (6th century B.C.) on clay and limestone soil dredged from a local swamp drained in the 13th century. Grande Courtade is one of the few estates in France with the microclimate to grow the finicky Tempranillo grape, which grows best at high altitudes with both Continental (cool) and Mediterranean (hot) climates. Heat bestows sugar and rich coloring to the wine, while a cool climate gives elegance and acidity. The grapes are harvested at full maturity and fermented in stone vats from the 18th century. The result is a fresh, fruity wine with aromas of violets and marshmallows, and rich flavors of black fruit, spices and cocoa. Serve with tapas, grilled meats or Mediterranean food.

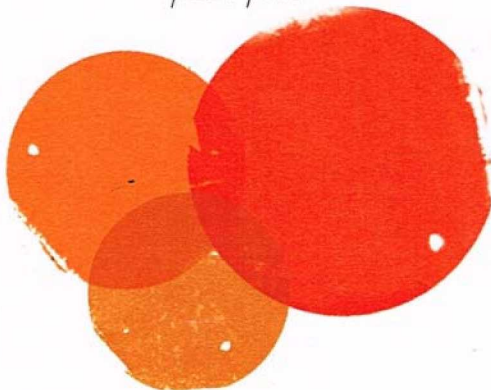
IMPORTED BY
AQUITAINE WINE USA, LLC
BERKELEY, CA

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**



**Grande
Courtade**

famille fabre
VIGNERONS DEPUIS 1763



Tempranillo

2013 | *Sud de France

E S T A T E B O T T L E D