



## **Ogier - Cotes du Rhone Gentilhomme White**

**Origin :** France.

**Appellation :** AOC Cotes du Rhone Blanc.

**Grape Varieties :** Grenache blanc, Clairette, Bouboulenc, Viognier.

**Tasting Note :** Intense aromas of white flowers, violet and acacia honey. Lingering finish on the palate.

**Food Matching :** Enjoy with seafood and grilled fish.



## **Ogier - Cotes du Rhone Gentilhomme Red**

**Origin :** France.

**Appellation :** AOC. Cotes du Rhone.

**Grape Varieties :** 85% Grenache, 5% Mourvedre, 10% Syrah.

**Tasting Note :** Deep ruby in colour. Expressive character- Intense aromas of red fruits and spices with hints of vanilla and oozing quality. Medium-full bodied with smooth tannins and a long aromatic aftertaste

**Food Matching :** Perfect with red meat, casseroles and cheese.



## **Ogier - Gigondas Duc de Mayreuil**

**Origin :** France.

**Appellation :** AOC Gigondas.

**Grape Varieties :** 100% Syrah.

**Tasting Note :** Deep red colour. The palate is refined and delicate. This wine has persistent fruity aromas (raspberry, black currant) and smooth tannins.

**Food Matching :** Enjoy with light dishes including seasoned poultry.



## **Ogier - Chateauneuf du Pape Clos de l'Oratoire des Papes**

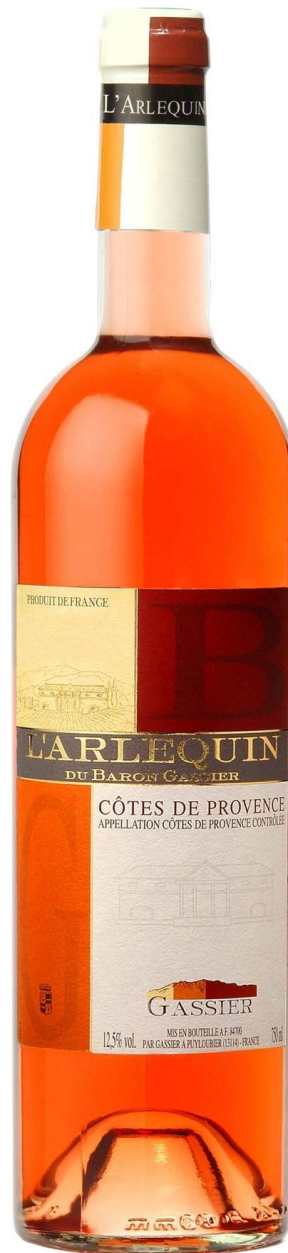
**Origin :** France.

**Appellation :** AOC. Chateauneuf du Pape.

**Grape Varieties :** 70% Grenache, 15% Syrah, 15% Mourvedre.

**Tasting Note :** Deep ruby red colour. Intense bouquet of ripe fruits with hints of fresh vanilla and sweet spices. Full - bodied palate, very silky with pure aromas of strawberry and blackberry, spicy notes. Superb finish with very elegant tannins.

**Food Matching :** Good lamb shank, mushrooms, spicy foods, duck and beef.



## **Gassier - Cotes de Provence Rose**

**Origin :** France.

**Appellation :** Cotes de Provence AOC.

**Grape Varieties :** Grenache / Syrah / Cinsault.

**Tasting Note :** An elegant, delicate nose, with hints of fruit, spring flowers and citrus peel, clean yet full reminiscent of fresh fruit.

**Food Matching :** As an aperitif with tapenade or aubergine puree with anchovies, with grilled meats and “ratatouille”



## **Gassier - Chateau Gassier Le Pas Du Moine Rose**

**Origin :** France.

**Appellation :** Cotes de Provence AOC.

**Grape Varieties :** 32% Grenache, 23% Syrah, 29% Cinsault, 8% Ugni Blanc.

**Tasting Note :** Light peach color. A nose of white peach, exotic fruits and blackcurrant bud tip. A balanced palate of greed and structure. A mouth with exotic fruits, peaches and berries. Fine wine with good minerality and a very good length.

**Food Matching :** Perfect with asian meals, like sushis, spring rolls or Asian stir - fried beef.



## **Chateau Gassier, Miradou Côtes de Provence AOP**

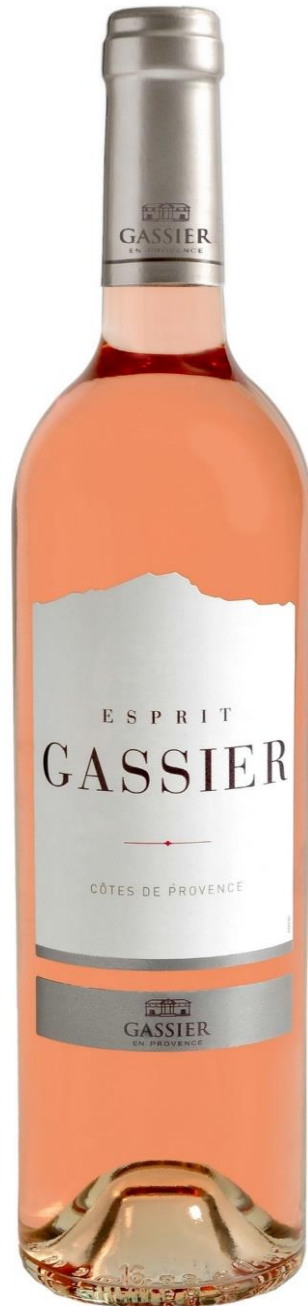
**Origin :** France.

**Appellation :** Côtes de Provence AOP

**Grape Varieties :** Syrah, Grenache, Cinsault

**Tasting Note :** Elegant perfumes of wild berries and hints of vanilla. Fruity and lightly balanced with wild-strawberry flavours that are laced with just the right amount of acidity. The finish is tight and crisp.

**Food Matching :** Best served with mediterranean dishes such as “petits farcis” or seafood. Also a good match with exotic food.



## **Chateau Gassier, Esprit Gassier Côtes de Provence AOP**

**Origin :** France.

**Appellation :** Côtes de Provence AOP

**Grape Varieties :** Grenache, Syrah, Cinsault, Carignan, Cabernet-Sauvignon

**Tasting Note :** A light salmon color. Complex and fruity nose with exotic flavors (guava, lychee) and notes of citrus (grapefruit). A mouth fresh and acidulated.

**Food Matching :** Serve as an aperitif or accompanying asiatic dishes, a grilled seabream or mediterranean dishes.





## **Ogier – Lou Caminé Lirac**

**Origin :** France.

**Appellation :** Lirac AOP.

**Grape Varieties :** Grenache / Syrah / Mourvèdre / Cinsault, 14.5%

**Tasting Note :** Deep red cherry colour. Bouquet of ripe red fruits with hints of leather and mild spices. Complex and mineral character. Full bodied with fresh aromas - very elegant, silky and attractive tannins with a long finish on vanilla notes.

**Food Matching :** Red meat, casseroles, full- flavoured dishes and cheese.