



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.



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.