

Range- C'est la vie !



C'est La Vie IGP Pays d'Oc Rosé - 2022

Grape

100% Cinsault

Tasting

Pale colour with pink highlights. Pleasant nose with hints of strawberry and redcurrant. On the palate, the wine is fruity, round and well-balanced, with plenty of crispness. The finish is delicate and the wine is full of freshness.



C'est La Vie ! IGP Pays d'Oc red- 2021

Grapes

60% Syrah - 20% Marselan - 10% Merlot - 10% Cabernet-Franc

Tasting

Deep color with violet hues.

A complex and expressive nose combining intense aromas of red fruits and spices. The crisp, fresh palate harmoniously reveals notes of blackberry liqueur, peony, and chocolate. The finish is rich and indulgent.

Wine and food pairing

Ideal with grilled red meats, it also pairs beautifully with aged cheeses such as Jura Comté, Saint-Nectaire, or Pyrenean sheep's tomme. C'est La Vie is equally irresistible alongside our favorite Italian dishes: parmigiana, garden vegetable pizza, or pasta with Nonna's ragù sauce.



C'est La Vie IGP Pays D'Oc white- 2023

Grape

100%-Chardonnay

Tasting

Soft, pale colour with golden highlights. Pleasant nose with notes of ripe orchard fruit and vanilla. On the palate, the wine is fruity, round and well-balanced, with notes of buttery croissant and lemon zest that give it a refreshing mineral finish.

The Velvet Range - Our Timeless Classics



Velvet red- AOC Minervois - 2021

Grapes

Syrah, Grenache, Mourvèdre

Tasting

A deep color reveals an intense nose with warm aromas of raspberry jam, macerated black fruits, supported by floral and smoky notes. The palate is remarkably smooth, reflecting the ripeness of the grapes: plenty of warmth and roundness in the fruit, balanced by solid, spicy tannins. No doubt about it — this is a wine from the South.

Wine and food pairing

The perfect companion to traditional meat dishes in sauce, such as veal Marengo or beef Stroganoff, as well as cooked winter vegetables. Also available in MAGNUM.



Velvet white- AOC Minervois - 2023

Grapes

Roussanne, Grenache

Tasting

Beautiful pale gold color. A highly aromatic nose with an irresistibly indulgent character, finishing with intense fruitiness, leaning more toward white fruits than citrus. The palate is long, full-bodied, and offers a lovely aromatic persistence.

Wine and food pairing

Perfect as an aperitif, to pair with fish, or with Morbier cheese from Jura.



Velvet rosé - AOC Minervois - 2023

Grapes

Syrah (50%), Grenache (50%)

Tasting

Pale and delicate color with rose petal highlights. An explosive nose featuring wild strawberry and redcurrant notes. The palate is indulgent and refreshingly vibrant, with beautiful minerality.

Wine and food pairing

Perfect for all your summer meals, from salads to grilled dishes, and absolutely sublime with sushi.

The Palma Range - A Reflection of the Family

PALMA Blanc - AOC Minervois - 2023

Grapes

Roussanne, Grenache blanc

Tasting

Pale yellow color with golden highlights, this wine captivates with a fine and delicate nose featuring notes of citrus and bergamot, white-fleshed fruits, and hints of hazelnut.

Wine and food pairing

A truly exquisite wine, perfect to enjoy with pan-seared foie gras and pineapple as a starter, a sole fillet with shrimp sauce as a main course, or a Pyrenean blue sheep cheese to finish.

Serving temperature: 12°C.



PALMA Rosé- AOC Minervois - 2023

Grapes

Syrah, Grenache

Tasting

Brilliant pale pink color with raspberry highlights.

The nose of the PALMA cuvée is quite intense, offering delightful notes of strawberry and candy. On the palate, the red fruit and confectionery aromas are truly captivating.

Wine and food pairing

This gastronomic rosé pairs elegantly with meals. It is especially enjoyable with sesame-crusted tuna tataki or a salmon burger with cream cheese.

Serving temperature: 12°C.



The Audacious Range



Les Nuits de Paraza - IGP Pays d'Oc - 2023

WITHOUT SULFITES ADDED

Grapes

Merlot, Cabernet Franc

Tasting

Light color with violet hues.

A fruity and expressive nose, blending intense aromas of red and black fruits such as strawberry and cherry. The palate is fruity, smooth, and supple, with light tannins.

Wine and food pairing

It pairs effortlessly with barbecues, pizzas, and cheese platters.

Serving temperature: 16–18°C.



Madame Simone - IGP Pays d'Oc - 2023

Grapes

Pinot noir, Grenache

Tasting

Deep color with violet hues.

A fruity and expressive nose, blending intense aromas of red and black fruits. The palate is fruity, smooth, and supple, with light tannins.

Wine and food pairing

Madame Simone is a versatile and indulgent wine: perfect to kick off an aperitif, light enough for a summer barbecue, delightful with a shepherd's pie, and fruity enough to pair with a molten chocolate cake.



Été Indien - Vin de France - 2023

Grape

100% Gewurztraminer

Tasting

Beautiful orange hue, with a slightly tangy nose and notes of white flowers, pear, and honey. On the palate, the texture is enveloping; the wine is dense and well-balanced, with a tannic structure that brings tension and an impressive length.

L'Été Indien is a dry and fruity wine.

Wine and food pairing

It pairs effortlessly with fresh and spicy Asian cuisine and offers intriguing combinations with a variety of cheeses. It also complements fish and chips beautifully, especially with a flavorful tartar sauce.

Serving temperature: 12°C.

The Romaine Range - Our Essentials



Clos Saint Michel - AOC Minervois - 2020

Grapes

60% Syrah - 40% Grenache noir

Tasting

A deep and brilliant ruby color. The nose reveals notes of blackcurrant and spices, with a delightful touch of cocoa and vanilla. On the palate, the wine is soft and remarkably smooth; the fruity flavors and silky tannins bring both freshness and elegance.

Wine and food pairing

Perfect year-round, whether paired with free-range chicken supreme, parmigiana, or truffle pasta. Serving temperature: 18°C.



AD Vinam Aeternam- AOC Minervois - 2020

Grapes

40% Syrah - 30% Grenache - 30% Mourvèdre

Tasting

Brilliant ruby color. A beautifully spiced nose with notes of nutmeg and clove. Bright attack, with a round and supple palate showcasing aromas of black cherry and wild blackberry. Well-integrated tannins support this harmonious profile, leading to a fresh finish accented with delicate spices.

Wine and food pairing

Pairs perfectly with red meats, whether grilled or in sauce. Serving temperature: 18°C.



In Vino Veritas - AOC Minervois - 2020

Grapes

70% Syrah - 20% Grenache - 10% Mourvèdre

Tasting

Beautiful cherry-red color. A delicate nose revealing aromas of red fruits with a hint of sweet spices. The palate is rich, with notes of chocolate and sandalwood complemented by flavors of black plum.

Wine and food pairing

A harmonious wine to pair with local specialties: cassoulet, duck breast, or game. Or why not surprise your guests with a generous platter of mountain charcuterie and cheeses.

Serving temperature: 18°C.

The Exclusive Range - Our Old Vines



X - AOC Minervois - 2020

Grapes

Syrah, Grenache, Mourvèdre

Tasting

This cuvée reveals a precise and mineral nose, enhanced by roasted and smoky notes. On the palate, aromas of strawberry and redcurrant unfold. A powerful and exotic finish with hints of vanilla and mocha.

Wine and food pairing

A perfect pairing for lasagna al ragù or herb-crusted roasted lamb with honey.

Serving temperature: 18°C.



MMV - AOC Minervois - 2018

Grapes

Syrah, Grenache, Mourvèdre

Tasting

Ruby robe, elegant and deep. Expressive and complex nose, rich in notes of spices and licorice. Balanced on the palate with bright acidity and silky tannins. Gourmet aromas of morello cherry, strawberry, and violet. Finish with incredible aromatic persistence.

Wine and food pairing

Its finesse and structure will perfectly enhance a beef Wellington.

Serving temperature: 18°C.



1 - AOC Minervois - 2018

Grapes

Syrah (90%), Grenache (10%)

Tasting

An elegant, deep ruby colour paves the way for an exceptional sensory experience. The expressive, complex nose reveals a rich blend of spicy and menthol notes. The palate is full-bodied, fruity and balanced, with good acidity and silky tannins. Luscious aromas of morello cherry, strawberry and violet evoke a palette of delicate flavours. The finish is marked by incredible aromatic persistence, prolonging the pleasure of every sip.

Wine and food pairing

Sublime with veal grenadin with morel mushrooms, capon stuffed with foie gras or tournedos rossini. Serving temperature: 18°C