

CDR VILLAGES ST GERVAIS WHITE

GRAPE VARIETIES

30 % Viognier

70 % Roussanne

WINE MAKING PROCESS

Destemmed and pressed in an inert setting. The juice is then settled for a period of 48 hours at low temperature before to be pumped off into oak barrels for fermentation. After primary fermentation the aging process begins where the wine is left on its lees and mixed around when needed.

TERROIR

Vines are planted on red clay sandstone and stony soil on the plateau which permit to obtain wine with powerful aromas. This area is made of a series of limestone plates that reach 200 meters. "Les Cellettes" produce wines that have a very unique style and character. It is important to underline the presence of the Mistral ("master" in provencal language): wind sometimes violent but needful and benefic for the development of the vines.

TASTING

This wines has a lovely golden color with verbena glints. The nose reveals all its complexity after ventilation, first you will find lily petal notes, then stewed fruit, apricot and syrup fruit, and at the end a mineral note. It's a powerful and well-balanced wine, with aromas of peach and pear, and a good length.

WINE & FOOD PAIRING

This complex wine goes well with exotic dishes (roasted pork confit with lemon) but also with scallops, foie gras or rabbit.

PACKAGING

- Bottle 0.75 L
- Magnum 1,5 L

Gastronomy Wine



CDR VILLAGE ST GERVAIS RED

GRAPE VARIETIES

Grenache
Syrah
Carignan

WINES MAKING PROCESS

Fermented traditionally using techniques as pigeage (punching-down) and delestage (pumping over). The blend of the wines is done after ageing in oak casks.

TERROIR

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TASTING

Beautiful garnet red dress. The nose, intense and powerful, exhale black fruits, spices, fresh leather. The mouth is round, concentrated with a very nice volume. The structure is well balanced. The finish is long with liquorice notes.

WINE & FOOD PAIRING

To drink during the meal, this wine goes well with meat of any sort (duck filet, roast beef, rabbit stew with olives) or spicy dishes (Tex Mex pork ribs, Moroccan pigeon).

PACKAGING

- Bottle 0.75 L
- Magnum 1.5 L
- Jeroboam 3 L

Gastronomy Wine



CDR VILLAGE ST GERVAIS ROUGE

Eclipse was born out of passion, love of the profession, thirst for discovery, encounters, the desire to surpass oneself and to always improve oneself.

An exceptional cuvée vinified only in the years when the grapes reach an optimal quality....

"A beautiful Terroir,
beautiful Syrahs, a touch of Viognier,
a good team, manual work,
a natural fermentation
an ageing in barrels,
all our attention,
the quintessence of the Syrah,
of finesse, elegance, material,
the purity of the fruit..."

TASTING

Beautiful carmine red dress with garnet reflections.

The nose exudes powerful and elegant aromas of crushed strawberry, ripe fig, liquorice and spices coated with a well controlled woody note. The palate is ample, creamy and delicate on candied fruit aromas. The tannins are fine and silky. The finish continues on zan and cocoa.

FOOD & WINE PAIRINGS

To drink during the meal, this wine will accompany very well meat of all kinds (duck breast, beef with string, rabbits with olives) or spicy dishes.

PACKAGING

- Bottle 0.75 L
- Magnum 1.5 L
- Jeroboam 3 L

Exception Wine

