

# princess & bear

LANGUEDOC - ROUSSILLON WINES

## Get to Know Your Fall '24 Wine Club

# Amphora Mixed



### La Voûte du Verdus

Grand Saut (Organic)  
45% Carignan Noir, 45% Mourvèdre,  
5% Grenache Noir, 5% Syrah  
AOP Languedoc

**Retail**  
**\$15.99**

Carignan and Mourvèdre are the heart of this gorgeous full-bodied red, accented with Syrah and Grenache Noir. Aromas of spice and leather enhance silky tannins that blossom into a lingering, rich finish without being heavy. Cuvée Le Grand Saut 2014 took silver at the 2016 Hérault Valley wine competition.

This hearty red is a willing and able match for game, duck confit, grilled beef and hard cheeses.

Drink now or keep up to 4 years.



### Domaine Modat

Le Petit Mod'Amour Rouge  
(Organic and Biodynamic)  
50% Syrah, 25% Carignan, 25% Grenache  
IGP Cotes Catalanes

**Retail**  
**\$29.99**

This eminently drinkable blend has a nose of forest berries, currants, and cacao nibs with a hint of fresh coffee. The mildly spicy palate is concentrated and silky but still fresh with flavors of cooked raspberry, strawberries, and red plum, plus a note of freshly tanned leather. Smooth tannins offer a lovely mouthfeel that lingers in the finish.

Pairs well with beef and veal ragu, brie, and vegetable stews.

Drink now or keep for up to 4 years.



### Borie la Vitarèle

Le Grand Mayol (Organic, Biodynamic)  
40% Vermentino, 40% Clairette,  
20% Bourboulenc  
IGP Pays d'Oc

**Retail**  
**\$34.99**

Balance is the secret of this award-winning, organic white. The fine, tonic nose expresses flowers and citrus. The mouth is a perfection of volume and freshness. The mineral finish is rich in character.

Le Grand Mayol brightens any seafood dish. Serve with grilled halibut with pineapple-red pepper salsa or a shrimp salad with chutney mayonnaise.

Drink now or keep for up to 2 years.



### Domaine de L'Hortus

Bergerie de L'Hortus Blanc (Organic)  
30% Sauvignon Blanc, 30% Roussanne, 20% Viognier,  
10% Chardonnay, 5% Petit Manseng, 5% Muscat Petit Grain  
IGP St. Guilhem le Desert

**Retail**  
**\$32.99**

Domaine de L'Hortus seduces us once again with this crisp white blend. Light and lively, it lights up the glass with pale, shimmering gold. The smooth, balanced palate tantalizes with complex notes of fresh herbs, mint, white flowers, and citrus.

The finesse and fullness of this cuvée make it an ideal aperitif, as well as a delicious companion to fish, shellfish, and cheese.

Drink now or keep for up to 2 years.

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LANGUEDOC - ROUSSILLON WINES

## Get to Know Your Fall '24 Wine Club Amphora Red Only



**La Voûte du Verdus**  
Grand Saut (Organic)  
45% Carignan Noir, 45% Mourvèdre,  
5% Grenache Noir, 5% Syrah  
AOP Languedoc

**Retail**  
**\$15.99**

Carignan and Mourvèdre are the heart of this gorgeous full-bodied red, accented with Syrah and Grenache Noir. Aromas of spice and leather enhance silky tannins that blossom into a lingering, rich finish without being heavy. Cuvée Le Grand Saut 2014 took silver at the 2016 Hérault Valley wine competition.

This hearty red is a willing and able match for game, duck confit, grilled beef and hard cheeses.

Drink now or keep up to 4 years.



**Domaine Modat**  
Le Petit Mod'Amour Rouge  
(Organic and Biodynamic)  
50% Syrah, 25% Carignan, 25% Grenache  
IGP Cotes Catalanes

**Retail**  
**\$29.99**

This eminently drinkable blend has a nose of forest berries, currants, and cacao nibs with a hint of fresh coffee. The mildly spicy palate is concentrated and silky but still fresh with flavors of cooked raspberry, strawberries, and red plum, plus a note of freshly tanned leather. Smooth tannins offer a lovely mouthfeel that lingers in the finish.

Pairs well with beef and veal ragu, brie, and vegetable stews.

Drink now or keep for up to 4 years.



**Borie la Vitarèle**  
Les Schistes  
(Organic and Biodynamic)  
60% Grenache, 40% Syrah  
AOP Saint Chinian

**Retail**  
**\$39.99**

This blend draws you in with a dark and intense color. Enticing aromas of the wild garrigue, cherry, eucalyptus and light smoke lead into black fruit on the palate. Les Schistes has an elegant and velvety mouthfeel with lots of character and fine tannins.

Serve with a hearty cassoulet, beef, game, poultry, or cheeses.

Drink now or keep for up to 5 years.. Decant for one hour and serve at 62-64°.



**Château de L'Engarran**  
Les Gravières (Terra Vitis Certified)  
63% Syrah, 33% Grenache,  
2% Mourvedre, 2% Cinsault  
AOP Languedoc Grès de Montpellier

**Retail**  
**\$31.99**

This lively red blend entices with its vivid, berry color, velvety feel and pleasant minerality. Cassis, menthol, spices and a hint of smoke delight the nose. A well-balanced palate expresses red fruit and gray pepper then blossoms into fresh laurel and mint.

Serve with curried lamb shoulder with fried shallot couscous, Greek cinnamon spiced moussaka, or classic turkey and herbed dressing with cranberry-orange sauce.

Drink now after decanting for an hour or cellar for up to 3 years.

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LANGUEDOC - ROUSSILLON WINES

## Get to Know Your Fall '24 Wine Club

# Amphora No Red



### **Borie la Vitarèle**

Le Grand Mayol (Organic, Biodynamic)  
40% Vermentino, 40% Clairette,  
20% Bourboulenc  
IGP Pays d'Oc

**Retail**  
**\$34.99**

Balance is the secret of this award-winning, organic white. The fine, tonic nose expresses flowers and citrus. The mouth is a perfection of volume and freshness. The mineral finish is rich in character.

Le Grand Mayol brightens any seafood dish. Serve with grilled halibut with pineapple-red pepper salsa or a shrimp salad with chutney mayonnaise.

Drink now or keep for up to 2 years.



### **Domaine de L'Hortus**

Bergerie de L'Hortus Blanc (Organic)  
30% Sauvignon Blanc, 30% Roussanne, 20% Viognier,  
10% Chardonnay, 5% Petit Manseng, 5% Muscat Petit Grain  
IGP St. Guilhem le Desert

**Retail**  
**\$32.99**

Domaine de L'Hortus seduces us once again with this crisp white blend. Light and lively, it lights up the glass with pale, shimmering gold. The smooth, balanced palate tantalizes with complex notes of fresh herbs, mint, white flowers, and citrus.

The finesse and fullness of this cuvée make it an ideal aperitif, as well as a delicious companion to fish, shellfish, and cheese.

Drink now or keep for up to 2 years.



### **Domaine La Coume-Lumet**

Camin de Lumet Blanc  
(Terra Vitis Certified)  
50% Chardonnay, 50% Chenin Blanc  
AOP Limoux

**Retail**  
**\$26.99**

This blend of Chardonnay and Chenin Blanc delights gourmets and casual sippers alike. Brioche and ripe pear aromas drift into an opulent finish. The Terra Vitis certified vineyards are maintained using responsible viticulture.

Serve this light-infused wine with chicken, cheese and sushi.

Drink now or keep for up to 2 years.



### **Domaine de La Réserve d'O**

La Réserve Blanc (Organic, Biodynamic)  
34% Chenin Blanc, 33% Grenache Blanc,  
33% Roussanne  
IGP St Guilhem Le Desert

**Retail**  
**\$39.99**

The delicate nose of this exceptional Languedoc white entices with aromas of flowers and orange peel. Notes of anise, jasmine, lavender, and salty spice create a full and charming palate. The lingering finish expresses balanced acidity and bright minerality. Enjoy with grilled fish in a green vinaigrette sauce.

La Réserve Blanc will also transform ordinary meals of chicken and stuffed pork into special occasions.

Drink now or until 2025.

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LANGUEDOC - ROUSSILLON WINES

## Get to Know Your Fall '24 Wine Club

### Cathar Mixed



**La Voûte du Verdus**  
Grand Saut (Organic)  
45% Carignan Noir, 45% Mourvèdre,  
5% Grenache Noir, 5% Syrah  
AOP Languedoc

**Retail**  
**\$45.99**

Carignan and Mourvèdre are the heart of this gorgeous full-bodied red, accented with Syrah and Grenache Noir. Aromas of spice and leather enhance silky tannins that blossom into a lingering, rich finish without being heavy. Cuvée Le Grand Saut 2014 took silver at the 2016 Hérault Valley wine competition.

This hearty red is a willing and able match for game, duck confit, grilled beef and hard cheeses.

Drink now or keep up to 4 years.



**Domaine Modat**  
Le Petit Mod'Amour Rouge  
(Organic and Biodynamic)  
50% Syrah, 25% Carignan, 25% Grenache  
IGP Cotes Catalanes

**Retail**  
**\$29.99**

This eminently drinkable blend has a nose of forest berries, currants, and cacao nibs with a hint of fresh coffee. The mildly spicy palate is concentrated and silky but still fresh with flavors of cooked raspberry, strawberries, and red plum, plus a note of freshly tanned leather. Smooth tannins offer a lovely mouthfeel that lingers in the finish.

Pairs well with beef and veal ragu, brie, and vegetable stews.

Drink now or keep for up to 4 years.



**Borie la Vitarèle**  
Le Grand Mayol (Organic, Biodynamic)  
40% Vermentino, 40% Clairette,  
20% Bourboulenc  
IGP Pays d'Oc

**Retail**  
**\$34.99**

Balance is the secret of this award-winning, organic white. The fine, tonic nose expresses flowers and citrus. The mouth is a perfection of volume and freshness. The mineral finish is rich in character.

Le Grand Mayol brightens any seafood dish. Serve with grilled halibut with pineapple-red pepper salsa or a shrimp salad with chutney mayonnaise.

Drink now or keep for up to 2 years.



**Domaine La Coume-Lumet**  
Camin de Lumet Blanc  
(Terra Vitis Certified)  
50% Chardonnay, 50% Chenin Blanc  
AOP Limoux

**Retail**  
**\$26.99**

This blend of Chardonnay and Chenin Blanc delights gourmets and casual sippers alike. Brioche and ripe pear aromas drift into an opulent finish. The Terra Vitis certified vineyards are maintained using responsible viticulture.

Serve this light-infused wine with chicken, cheese and sushi.

Drink now or keep for up to 2 years.

# Cathar Mixed

Continued...



**Borie la Vitarèle**  
Les Schistes  
(Organic and Biodynamic)  
60% Grenache, 40% Syrah  
AOP Saint Chinian

**Retail**  
**\$39.99**

x2

This blend draws you in with a dark and intense color. Enticing aromas of the wild garrigue, cherry, eucalyptus and light smoke lead into black fruit on the palate. Les Schistes has an elegant and velvety mouthfeel with lots of character and fine tannins.

Serve with a hearty cassoulet, beef, game, poultry, or cheeses.

Drink now or keep for up to 5 years.. Decant for one hour and serve at 62-64°.



**Mas De Cynanque**  
Fleur de Cynanque (Organic)  
50% Cinsault, 20% Syrah,  
15% Grenache, 15% Carignan  
IGP Pays d'Oc

**Retail**  
**\$26.99**

This rosé blends several different grapes from small yields that are aged on the lees, giving it nice body. It is an elegant combination of crisp and round with a full, fresh palate of raspberries, strawberries, and citrus fruits.

Pair with grilled fish or poultry, Asian dishes or a fresh salad.

Ready to drink now.



**Domaine de La Réserve d'O**  
La Réserve Blanc (Organic, Biodynamic)  
34% Chenin Blanc, 33% Grenache Blanc,  
33% Roussanne  
IGP St Guilhem Le Desert

**Retail**  
**\$39.99**

The delicate nose of this exceptional Languedoc white entices with aromas of flowers and orange peel. Notes of anise, jasmine, lavender, and salty spice create a full and charming palate. The lingering finish expresses balanced acidity and bright minerality. Enjoy with grilled fish in a green vinaigrette sauce.

La Réserve Blanc will also transform ordinary meals of chicken and stuffed pork into special occasions.

Drink now or until 2025.

## Get to Know Your Fall '24 Wine Club

# Cathar Red Only



**La Voûte du Verdus**  
Grand Saut (Organic)  
45% Carignan Noir, 45% Mourvèdre,  
5% Grenache Noir, 5% Syrah  
AOP Languedoc

**Retail**  
**\$45.99**

Carignan and Mourvèdre are the heart of this gorgeous full-bodied red, accented with Syrah and Grenache Noir. Aromas of spice and leather enhance silky tannins that blossom into a lingering, rich finish without being heavy. Cuvée Le Grand Saut 2014 took silver at the 2016 Hérault Valley wine competition.

This hearty red is a willing and able match for game, duck confit, grilled beef and hard cheeses.

Drink now or keep up to 4 years.

# Cathar Red Only

Continued...



## Domaine Modat

Le Petit Mod'Amour Rouge  
(Organic and Biodynamic)  
50% Syrah, 25% Carignan, 25% Grenache  
IGP Cotes Catalanes

Retail  
\$29.99

x2

This eminently drinkable blend has a nose of forest berries, currants, and cacao nibs with a hint of fresh coffee. The mildly spicy palate is concentrated and silky but still fresh with flavors of cooked raspberry, strawberries, and red plum, plus a note of freshly tanned leather. Smooth tannins offer a lovely mouthfeel that lingers in the finish.

Pairs well with beef and veal ragu, brie, and vegetable stews.

Drink now or keep for up to 4 years.



## Borie la Vitarèle

Les Schistes  
(Organic and Biodynamic)  
60% Grenache, 40% Syrah  
AOP Saint Chinian

Retail  
\$39.99

This blend draws you in with a dark and intense color. Enticing aromas of the wild garrigue, cherry, eucalyptus and light smoke lead into black fruit on the palate. Les Schistes has an elegant and velvety mouthfeel with lots of character and fine tannins.

Serve with a hearty cassoulet, beef, game, poultry, or cheeses.

Drink now or keep for up to 5 years.. Decant for one hour and serve at 62-64°.



## Domaine Girard

Cuvée Neri  
(Haute Valeur Environnementale)  
50% Merlot, 40% Cabernet Franc, 10% Malbec  
AOP Malepère

Retail  
\$32.99

x2

This Merlot-dominant blend has entrancing aromas of cherry, dark fruit, and sweet spices, touched with roasted oak. The fruit blooms in a very ripe mouth and nuances of macerated fruit integrate the medium tannins.

Pair this red with savory meat dishes such as beef cheek stew.

Drink now or keep for up to 5 years.



## Château de L'Engarran

Les Gravières (Terra Vitis Certified)  
63% Syrah, 33% Grenache,  
2% Mourvedre, 2% Cinsault  
AOP Languedoc Grès de Montpellier

Retail  
\$31.99

This lively red blend entices with its vivid, berry color, velvety feel and pleasant minerality. Cassis, menthol, spices and a hint of smoke delight the nose. A well-balanced palate expresses red fruit and gray pepper then blossoms into fresh laurel and mint.

Serve with curried lamb shoulder with fried shallot couscous, Greek cinnamon spiced moussaka, or classic turkey and herbed dressing with cranberry-orange sauce.

Drink now after decanting for an hour or cellar for up to 3 years.



## Château de L'Ou

Secret de Schistes  
(Organic)  
100% Syrah  
IGP Côtes Catalanes

Retail  
\$59.99

This award-winning Syrah has been described as a "Velvet Touch." Baked blackberries mingle with hints of herbal garrigue and the scent of violets. A sophisticated, rich, and delicious wine with a luscious mouthfeel.

This wine is robust enough to pair with grilled meats, duck, and lamb.

Drink now or keep for 6 years or longer. Decant for an hour and serve slightly chilled to 65°.

# Cathar Red Only

Continued...



## Château Milhau Lacugue

Cuvée des Chevaliers  
45% Syrah, 40% Grenache Noir, 15% Cinsault  
AOP Saint Chinian

**Retail**  
**\$28.99**

Dark red fruit, spiciness, leather tones, and a long finish make this an all-occasion, “knife-and-fork” wine. A hearty blend, Cuvée des Chevaliers reflects the rich history of the Milhau Lacugue estate.

Serve with braised lamb with cumin and cinnamon or black currant lacquered duck breast with mashed yams.

Drink now or in the next year.

## Get to Know Your Fall '24 Wine Club

# Cathar No Red



## Borie la Vitarèle

Le Grand Mayol (Organic, Biodynamic)  
40% Vermentino, 40% Clairette,  
20% Bourboulenc  
IGP Pays d'Oc

**Retail**  
**\$34.99**

x2

Balance is the secret of this award-winning, organic white. The fine, tonic nose expresses flowers and citrus. The mouth is a perfection of volume and freshness. The mineral finish is rich in character.

Le Grand Mayol brightens any seafood dish. Serve with grilled halibut with pineapple-red pepper salsa or a shrimp salad with chutney mayonnaise.

Drink now or keep for up to 2 years.



## Domaine La Coume-Lumet

Camin de Lumet Blanc  
(Terra Vitis Certified)  
50% Chardonnay, 50% Chenin Blanc  
AOP Limoux

**Retail**  
**\$26.99**

This blend of Chardonnay and Chenin Blanc delights gourmets and casual sippers alike. Brioche and ripe pear aromas drift into an opulent finish. The Terra Vitis certified vineyards are maintained using responsible viticulture.

Serve this light-infused wine with chicken, cheese and sushi.

Drink now or keep for up to 2 years.



## Mas De Cynanque

Fleur de Cynanque (Organic)  
50% Cinsault, 20% Syrah,  
15% Grenache, 15% Carignan  
IGP Pays d'Oc

**Retail**  
**\$26.99**

This rosé blends several different grapes from small yields that are aged on the lees, giving it nice body. It is an elegant combination of crisp and round with a full, fresh palate of raspberries, strawberries, and citrus fruits.

Pair with grilled fish or poultry, Asian dishes or a fresh salad.

Ready to drink now.

# Cathar No Red

Continued...



## La Voûte du Verdus

Rosé (Terra Vitis Certified)  
50% Cinsault, 50% Syrah  
AOP Languedoc

**Retail**  
**\$29.99**

The Cinsault in this rosé imparts a fine, floral nose, while the Syrah lends a robust, alluring and harmonious palate. This delicate rosé took Silver at the 2016 Hérault Valley wine competition.

Serve this with stuffed tomatoes, peppers, zucchini and eggplant, or a seafood platter of shrimp and crab.

Drink now or keep for up to one year.



## Domaine Bernatas

La Petite Cordillère  
(Organic, Biodynamic)  
100% Chenin Blanc  
AOP Limoux

**Retail**  
**\$36.99**

This stunning, pale-yellow wine is full of freshness, with minerality as its support. Layers of citrus, verbena, wild herbs, fennel pollen and clementine zest shimmer around this strong structure.

Perfect alongside foie gras and honey, white fish in a tangerine beurre blanc sauce, or simply as an aperitif with soft cheeses.

Enjoy this wine now or keep for up to 6 more years.



## Domaine La Louvière

Le Libertin (Organic)  
100% Sauvignon Blanc  
IGP Pays d'Oc

**Retail**  
**\$22.99**

Masterfully crafted with aromas of litchi, fresh hay, and pepper, this cuvée delights with fresh, unique flavors. The palate meanders from citrus to green apple to tangerine and even vegetal notes.

Enjoy Le Libertin by itself or paired with sushi, Asian food, and white marinated meats.

Ready to drink now.



## Domaine de La Réserve d'O

La Réserve Blanc (Organic, Biodynamic)  
34% Chenin Blanc, 33% Grenache Blanc,  
33% Roussanne  
IGP St Guilhem Le Desert

**Retail**  
**\$39.99**

x2

The delicate nose of this exceptional Languedoc white entices with aromas of flowers and orange peel. Notes of anise, jasmine, lavender, and salty spice create a full and charming palate. The lingering finish expresses balanced acidity and bright minerality. Enjoy with grilled fish in a green vinaigrette sauce.

La Réserve Blanc will also transform ordinary meals of chicken and stuffed pork into special occasions.

Drink now or until 2025.



# Get to Know Your Fall '24 Wine Club

## Mediterranean Mixed



**La Voûte du Verdus**  
Grand Saut (Organic)  
45% Carignan Noir, 45% Mourvèdre,  
5% Grenache Noir, 5% Syrah  
AOP Languedoc

**Retail**  
**\$45.99**

Carignan and Mourvèdre are the heart of this gorgeous full-bodied red, accented with Syrah and Grenache Noir. Aromas of spice and leather enhance silky tannins that blossom into a lingering, rich finish without being heavy. Cuvée Le Grand Saut 2014 took silver at the 2016 Hérault Valley wine competition.

This hearty red is a willing and able match for game, duck confit, grilled beef and hard cheeses.

Drink now or keep up to 4 years.



**Domaine Modat**  
Le Petit Mod'Amour Rouge  
(Organic and Biodynamic)  
50% Syrah, 25% Carignan, 25% Grenache  
IGP Cotes Catalanes

**Retail**  
**\$29.99**

This eminently drinkable blend has a nose of forest berries, currants, and cacao nibs with a hint of fresh coffee. The mildly spicy palate is concentrated and silky but still fresh with flavors of cooked raspberry, strawberries, and red plum, plus a note of freshly tanned leather. Smooth tannins offer a lovely mouthfeel that lingers in the finish.

Pairs well with beef and veal ragu, brie, and vegetable stews.

Drink now or keep for up to 4 years.



**Domaine Girard**  
Cuvée Neri  
(Haute Valeur Environnementale)  
50% Merlot, 40% Cabernet Franc, 10% Malbec  
AOP Malepère

**Retail**  
**\$32.99**

This Merlot-dominant blend has entrancing aromas of cherry, dark fruit, and sweet spices, touched with roasted oak. The fruit blooms in a very ripe mouth and nuances of macerated fruit integrate the medium tannins.

Pair this red with savory meat dishes such as beef cheek stew.

Drink now or keep for up to 5 years.



**Borie la Vitarèle**  
Les Schistes  
(Organic and Biodynamic)  
60% Grenache, 40% Syrah  
AOP Saint Chinian

**Retail**  
**\$39.99**

This blend draws you in with a dark and intense color. Enticing aromas of the wild garrigue, cherry, eucalyptus and light smoke lead into black fruit on the palate. Les Schistes has an elegant and velvety mouthfeel with lots of character and fine tannins.

Serve with a hearty cassoulet, beef, game, poultry, or cheeses.

Drink now or keep for up to 5 years.. Decant for one hour and serve at 62-64°.



**Domaine de L'Hortus**  
Grand Cuvée Rouge (Organic)  
60% Syrah, 35% Mourvèdre, 5% Grenache  
AOP Pic Saint Loup

**Retail**  
**\$49.99**

This spectacular blend is enriched by the wild sage, thyme and rosemary surrounding the vineyards.. Deep garnet reflections light up the glass. The nose is intense and complex with aromas of dried red fruit, licorice, violet, vanilla, pear, and a touch of mint.

Savor this wonderful cuvée with steaks, game and meats with brown mushroom sauce.

Drink now slightly chilled to 65° and decanted for 1 hour, or cellar for up to 7 years.

+2

# Mediterranean Mixed

Continued...



## Domaine Des Schistes

Illico Rosé (Organic)  
60% Grenache Noir, 40% Syrah  
IGP Côtes Catalanes

**Retail**  
**\$23.99**

This rosé dazzles with aromas of ripe raspberry and strawberry. This deep rose-colored beauty is lively on the palate, even tangy and its freshness lingers then resolves into bright, satisfying minerality.

We love this wine with shrimp salad, all forms of salmon, deli plates and smoked sausage.

Drink now or keep through next year.



## La Voûte du Verdus

Rosé (Terra Vitis Certified)  
50% Cinsault, 50% Syrah  
AOP Languedoc

**Retail**  
**\$29.99**

The Cinsault in this rosé imparts a fine, floral nose, while the Syrah lends a robust, alluring and harmonious palate. This delicate rosé took Silver at the 2016 Hérault Valley wine competition.

Serve this with stuffed tomatoes, peppers, zucchini and eggplant, or a seafood platter of shrimp and crab.

Drink now or keep for up to one year.



## Borie la Vitarèle

Le Grand Mayol (Organic, Biodynamic)  
40% Vermentino, 40% Clairette,  
20% Bourboulenc  
IGP Pays d'Oc

**Retail**  
**\$34.99**

Balance is the secret of this award-winning, organic white. The fine, tonic nose expresses flowers and citrus. The mouth is a perfection of volume and freshness. The mineral finish is rich in character.

Le Grand Mayol brightens any seafood dish. Serve with grilled halibut with pineapple-red pepper salsa or a shrimp salad with chutney mayonnaise.

Drink now or keep for up to 2 years.



## Domaine La Coume-Lumet

Camin de Lumet Blanc  
(Terra Vitis Certified)  
50% Chardonnay, 50% Chenin Blanc  
AOP Limoux

**Retail**  
**\$26.99**

This blend of Chardonnay and Chenin Blanc delights gourmets and casual sippers alike. Brioche and ripe pear aromas drift into an opulent finish. The Terra Vitis certified vineyards are maintained using responsible viticulture.

Serve this light-infused wine with chicken, cheese and sushi.

Drink now or keep for up to 2 years.



## Domaine de La Réserve d'O

La Réserve Blanc (Organic, Biodynamic)  
34% Chenin Blanc, 33% Grenache Blanc,  
33% Roussanne  
IGP St Guilhem Le Desert

**Retail**  
**\$39.99**

The delicate nose of this exceptional Languedoc white entices with aromas of flowers and orange peel. Notes of anise, jasmine, lavender, and salty spice create a full and charming palate. The lingering finish expresses balanced acidity and bright minerality. Enjoy with grilled fish in a green vinaigrette sauce.

La Réserve Blanc will also transform ordinary meals of chicken and stuffed pork into special occasions.

Drink now or until 2025.

# Get to Know Your Fall '24 Wine Club Mediterranean Red Only



**La Voûte du Verdus**  
Grand Saut (Organic)  
45% Carignan Noir, 45% Mourvèdre,  
5% Grenache Noir, 5% Syrah  
AOP Languedoc

**Retail**  
**\$45.99**

Carignan and Mourvèdre are the heart of this gorgeous full-bodied red, accented with Syrah and Grenache Noir. Aromas of spice and leather enhance silky tannins that blossom into a lingering, rich finish without being heavy. Cuvée Le Grand Saut 2014 took silver at the 2016 Hérault Valley wine competition.

This hearty red is a willing and able match for game, duck confit, grilled beef and hard cheeses.

Drink now or keep up to 4 years.



**Domaine Modat**  
Le Petit Mod'Amour Rouge  
(Organic and Biodynamic)  
50% Syrah, 25% Carignan, 25% Grenache  
IGP Cotes Catalanes

**Retail**  
**\$29.99**

This eminently drinkable blend has a nose of forest berries, currants, and cacao nibs with a hint of fresh coffee. The mildly spicy palate is concentrated and silky but still fresh with flavors of cooked raspberry, strawberries, and red plum, plus a note of freshly tanned leather. Smooth tannins offer a lovely mouthfeel that lingers in the finish.

Pairs well with beef and veal ragu, brie, and vegetable stews.

Drink now or keep for up to 4 years.



**Domaine Girard**  
Cuvée Neri  
(Haute Valeur Environnementale)  
50% Merlot, 40% Cabernet Franc, 10% Malbec  
AOP Malepère

**Retail**  
**\$32.99**

This Merlot-dominant blend has entrancing aromas of cherry, dark fruit, and sweet spices, touched with roasted oak. The fruit blooms in a very ripe mouth and nuances of macerated fruit integrate the medium tannins.

Pair this red with savory meat dishes such as beef cheek stew.

Drink now or keep for up to 5 years.



**Borie la Vitarèle**  
Les Schistes  
(Organic and Biodynamic)  
60% Grenache, 40% Syrah  
AOP Saint Chinian

**Retail**  
**\$39.99**

This blend draws you in with a dark and intense color. Enticing aromas of the wild garrigue, cherry, eucalyptus and light smoke lead into black fruit on the palate. Les Schistes has an elegant and velvety mouthfeel with lots of character and fine tannins.

Serve with a hearty cassoulet, beef, game, poultry, or cheeses.

Drink now or keep for up to 5 years.. Decant for one hour and serve at 62-64°.



**Domaine de L'Hortus**  
Grand Cuvée Rouge (Organic)  
60% Syrah, 35% Mourvèdre, 5% Grenache  
AOP Pic Saint Loup

**Retail**  
**\$49.99**

This spectacular blend is enriched by the wild sage, thyme and rosemary surrounding the vineyards.. Deep garnet reflections light up the glass. The nose is intense and complex with aromas of dried red fruit, licorice, violet, vanilla, pear, and a touch of mint.

Savor this wonderful cuvée with steaks, game and meats with brown mushroom sauce.

Drink now slightly chilled to 65° and decanted for 1 hour, or cellar for up to 7 years.

# Mediterranean Red Only

Continued...



## Château de L'Engarran

Les Gravières (Terra Vitis Certified)  
63% Syrah, 33% Grenache,  
2% Mourvedre, 2% Cinsault  
AOP Languedoc Grès de Montpellier

**Retail**  
**\$31.99**

This lively red blend entices with its vivid, berry color, velvety feel and pleasant minerality. Cassis, menthol, spices and a hint of smoke delight the nose. A well-balanced palate expresses red fruit and gray pepper then blossoms into fresh laurel and mint.

Serve with curried lamb shoulder with fried shallot couscous, Greek cinnamon spiced moussaka, or classic turkey and herbed dressing with cranberry-orange sauce.

Drink now after decanting for an hour or cellar for up to 3 years.



## Château de L'Ou

Secret de Schistes (Organic)  
100% Syrah  
IGP Côtes Catalanes

**Retail**  
**\$59.99**

This award-winning Syrah has been described as a "Velvet Touch." Baked blackberries mingle with hints of herbal garrigue and the scent of violets. A sophisticated, rich, and delicious wine with a luscious mouthfeel.

This wine is robust enough to pair with grilled meats, duck, and lamb.

Drink now or keep for 6 years or longer. Decant for an hour and serve slightly chilled to 65°.



## Château Milhau Lacugue

Cuvée des Chevaliers  
45% Syrah, 40% Grenache Noir, 15% Cinsault  
AOP Saint Chinian

**Retail**  
**\$28.99**

Dark red fruit, spiciness, leather tones, and a long finish make this an all-occasion, "knife-and-fork" wine. A hearty blend, Cuvée des Chevaliers reflects the rich history of the Milhau Lacugue estate.

Serve with braised lamb with cumin and cinnamon or black currant lacquered duck breast with mashed yams.

Drink now or in the next year.



## La Jasse Castel

La Pimpanela (Organic)  
50% Grenache Noir, 20% Syrah,  
20% Cinsault, 10% Carignan  
AOP Languedoc

**Retail**  
**\$35.99**

Aromas of the herbs and spices of the south of France while blackcurrant, blackberry and a hint of raspberry awaken the palate. Notes of tobacco complement flavors of cherry, chocolate, balsamic, and vanilla. The soft texture evolves into a rich body with firm tannins.

Pairs perfectly with hearty lamb and other grilled meats, as well as exotic Indian and Chinese dishes with sweet and sour elements.

Drink now after decanting for an hour or cellar for up to 4 years. In warmer months, serve slightly chilled.



## La Jasse Castel

Les Combariolles (Organic)  
75% Grenache, 25% Syrah  
AOP Terrasses du Larzac

**Retail**  
**\$55.99**

This is a big beauty! Soft in the mouth, but powerful with complex flavors. Think stewed fruits, chocolate, and sweet spices. Add a touch of candied orange peel and you have a luscious rich finish to a wonderful food wine.

Enjoy with a Beef Bourguignon or a Mexican Pork Mole.

Drink now or cellar for 10 years or more. Decant one hour prior to serving.

# Get to Know Your Fall '24 Wine Club

## Mediterranean No Red



**La Voûte du Verdus**  
Rosé (Terra Vitis Certified)  
50% Cinsault, 50% Syrah  
AOP Languedoc

**Retail**  
**\$29.99**

The Cinsault in this rosé imparts a fine, floral nose, while the Syrah lends a robust, alluring and harmonious palate. This delicate rosé took Silver at the 2016 Hérault Valley wine competition.

Serve this with stuffed tomatoes, peppers, zucchini and eggplant, or a seafood platter of shrimp and crab.

Drink now or keep for up to one year.



**Domaine Des Schistes**  
Illico Rosé (Organic)  
60% Grenache Noir, 40% Syrah  
IGP Côtes Catalanes

**Retail**  
**\$23.99**

This rosé dazzles with aromas of ripe raspberry and strawberry. This deep rose-colored beauty is lively on the palate, even tangy and its freshness lingers then resolves into bright, satisfying minerality.

We love this wine with shrimp salad, all forms of salmon, deli plates and smoked sausage.

Drink now or keep through next year.



**Borie la Vitarèle**  
Le Grand Mayol (Organic, Biodynamic)  
40% Vermentino, 40% Clairette,  
20% Bourboulenc  
IGP Pays d'Oc

**Retail**  
**\$34.99**

Balance is the secret of this award-winning, organic white. The fine, tonic nose expresses flowers and citrus. The mouth is a perfection of volume and freshness. The mineral finish is rich in character.

Le Grand Mayol brightens any seafood dish. Serve with grilled halibut with pineapple-red pepper salsa or a shrimp salad with chutney mayonnaise.

Drink now or keep for up to 2 years.



**Domaine de L'Hortus**  
Bergerie de L'Hortus Blanc (Organic)  
30% Sauvignon Blanc, 30% Roussanne, 20% Viognier,  
10% Chardonnay, 5% Petit Manseng, 5% Muscat Petit Grain  
IGP St. Guilhem le Desert

**Retail**  
**\$32.99**

Domaine de L'Hortus seduces us once again with this crisp white blend. Light and lively, it lights up the glass with pale, shimmering gold. The smooth, balanced palate tantalizes with complex notes of fresh herbs, mint, white flowers, and citrus.

The finesse and fullness of this cuvée make it an ideal aperitif, as well as a delicious companion to fish, shellfish, and cheese.

Drink now or keep for up to 2 years.



**Domaine La Coume-Lumet**  
Camin de Lumet Blanc  
(Terra Vitis Certified)  
50% Chardonnay, 50% Chenin Blanc  
AOP Limoux

**Retail**  
**\$26.99**

This blend of Chardonnay and Chenin Blanc delights gourmets and casual sippers alike. Brioche and ripe pear aromas drift into an opulent finish. The Terra Vitis certified vineyards are maintained using responsible viticulture.

Serve this light-infused wine with chicken, cheese and sushi.

Drink now or keep for up to 2 years.

# Mediterranean No Red

Continued...



## Domaine Bernatas

La Petite Cordillère  
(Organic, Biodynamic)  
100% Chenin Blanc  
AOP Limoux

**Retail**  
**\$36.99**

This stunning, pale-yellow wine is full of freshness, with minerality as its support. Layers of citrus, verbena, wild herbs, fennel pollen and clementine zest shimmer around this strong structure.

Perfect alongside foie gras and honey, white fish in a tangerine beurre blanc sauce, or simply as an aperitif with soft cheeses.

Enjoy this wine now or keep for up to 6 more years.



## Domaine La Louvière

Le Libertin (Organic)  
100% Sauvignon Blanc  
IGP Pays d;Oc

**Retail**  
**\$22.99**

Masterfully crafted with aromas of litchi, fresh hay, and pepper, this cuvée delights with fresh, unique flavors. The palate meanders from citrus to green apple to tangerine and even vegetal notes.

Enjoy Le Libertin by itself or paired with sushi, Asian food, and white marinated meats.

Ready to drink now.



## Clos du Gravillas

À Fleur de Peau (Organic)  
100% Muscat Petit Grains  
Vin de France

**Retail**  
**\$39.99**

We are thrilled to bring this dry Muscat Petit Grains wine to the US to help showcase the diverse, gorgeous wines produced in the Languedoc-Roussillon region. This beauty will surprise and delight your palate with intense ripe apricot, cream caramel flavors, but dry with a crisp, sassy finish.

Because of their boldness, orange wines pair well with equally bold foods, including Moroccan, Ethiopian and Japanese cuisine, or Korean dishes with fermented kimchi

Drink now or keep until 2026.



## La Croix Gratiot

Désir Blanc (Organic)  
Viognier, Sauvignon, Roussanne, Muscat  
IGP Pays d'Herault

**Retail**  
**\$24.99**

In the glass, this Viognier-dominant blend is bright and crystalline. Rich aromas of stone fruit, white flowers and citrus are balanced with notes of herbs. A crisp opening finesses into a pleasant, medium body.

Pair this appealing wine with chicken tagine with almonds, roast pork, Thai cuisine, or even lemon meringue pie. Offer as an inviting aperitif for casual or formal gatherings.

Ready to drink now. Serve chilled at 53°.



## Princess and Bear Private Label

Sparkling Rosé  
60% Chardonnay, 25% Chenin, 15% Pinot Noir  
AOP Cremant de Limoux

**Retail**  
**\$29.99**

This vigorous rosé lights up the glass with delicate bubbles and subtle shades of cherry. A rich raspberry nose harmonizes with a hint of soft stone fruit on the palate. Chardonnay and Chenin dominate, but it's the Pinot Noir that brings this wine to fullness.

Pair this rosé with pink-hued foods such as shrimp, salmon and tarama spread. It is also lovely with fresh fruit desserts like red fruit pie and strawberry melba.

Drink now, serve well chilled!