

Cuvées de Cépages

Chardonnay Tradition

Straw yellow robe. The nose is delicate, marked with flower's notes. The taste and the mouth are intense and round with butter's flavour.

Agreements: Monkfish, Cuttlefish

Aging Potential: 12 à 24 months

Service Temperature: 8 - 10°C



Muscat Sec

Brilliant pale-yellow colour. Nose of exotic fruits and rose petals. The mouth is intense and fresh at the same time with subtle and refined aromas.

Agreements: Cod Brandade, Asparagus, Salmon

Aging Potential: 12 à 24 months

Service Temperature: 8 - 10°C



Viognier

Crystalline pale-yellow robe. Nose of yellow fruits, dried apricots and ripe peaches. The palate is lively and thirst-quenching.

Agreements: County cheese, aperitifs, Shellfish

Aging Potential: 12 à 24 months

Service Temperature: 8 - 10°C



Chardonnay in Barrel

12 months in Oak

Clear yellow colour. Notes of chestnuts and grilles toast. Beautiful roundness and great aromatic persistence on smoky notes prolonging the pleasure of tasting.

Agreements: Foie gras, Mushrooms, Fish, Cheese

Aging Potential: 48 à 60 months

Service Temperature: 10 - 12°C



Cuvées Hors Gamme

Murmure d'Automne

Muscat, Viognier

Crystalline colour with straw reflections. Nose of honey and candied fruit. The sweetness is textured by a delicate freshness creating roundness and harmony.

Agreements: Foie gras, Fruit Pastry, Roquefort Cheese/Nuts / TS: 10°C

Aging Potential: 60 months



Folle Sageesse

Chardonnay, Viognier, Muscat

Crystalline yellow colour with golden reflections. The nose, intense, is carried on notes of ripe and exotic fruits. The palate is delicate, supported by a hit of sweetness.

Agreements: International cooking, Sweet salty food / TS: 10 - 12°C

Aging Potential: 24 à 36 months



La Grande Vague

Mosaic of different grapes

Very pale pink colour. Intense nose of white flowers and citrus. The mouth is lively and fresh, punctuated by notes of crunchy and acidulated red fruits.

Agreements: Seafood, Salads, Barbecue / TS: 8 - 10°C

Aging Potential: 12 à 24 months



Marianne

Syrah, Merlot - 24 months in Amphora

Dark ruby colour. A unique cuvée combining suppleness, roundness and voluptuousness.

Agreements: Italian and Oriental Food / TS: 16 - 17°C

Conservation: 24 à 60 months



SAINT-GEORGES D'IBRY
Côtes de Thongue

Cuvées Excellence

Excellence Blanc

Sauvignon, Viognier, Chardonnay, Muscat

Pale yellow colour. Intense citrus nose and exotic fruits. Silky mouth and gourmet with mineral and floral notes with a fresh and lively finish on the palate.

Agreements: Fish, Oysters, Seashells

Aging Potential: 12 à 18 months

Service Temperature: 8 - 10°C



Excellence Rosé

Grenache, Syrah, Cinsault

Soft pink dress. Greedy nose, notes of English candies red fruits. Flattering and fresh mouth with a very nice length, carried by a delicate liveliness.

Agreements: Salads, Tapas, Barbecue

Aging Potential: 12 à 24 months

Service Temperature: 8 - 10°C



Excellence Rouge

Syrah, Merlot, Cabernet Sauvignon, Grenache

Dark robe of a beautiful deep red. Notes of candied fruit dominated by aromas of incense and eucalyptus. Rich and silky mouth with melted tannins.

Agreements: French food, Meats, Salads

Aging Potential: 36 à 60 months

Service Temperature: 16 - 17°C



Cuvées des Amis

Cuvée des Amis Blanc

Sauvignon, Viognier

Pale yellow colour with green highlights. The nose is focused on citrus and ripe fruits. The mouth is fresh with pomelo and dried apricot flavour.

Agreements: Seafood

Aging Potential: 12 à 24 months

Service Temperature: 8 - 10°C



Cuvée des Amis Rosé

Syrah, Grenache noir

Candy pink dress. The nose, very aromatic, is revealed with notes of English sweets and red fruits. The palate is round and greedy as desired with a long finish.

Agreements: Delicatessen, Tapas, Salads

Aging Potential: 12 à 24 months

Service Temperature: 8 - 10°C



Cuvée des Amis Rouge

Syrah, Merlot

Red colour Dress. The nose is very lively, with notes of blackcurrant and strawberry. The mouth, light and stimulating, is adorned with notes of raspberries and blackberries.

Agreements: Meats and duck breast grilled, Salads

Aging Potential: 12 à 24 months

Service Temperature: 12 - 14°C



Cuvées de Convivialité

Chemin Partagé Blanc

Chardonnay, Viognier

Yellow colour with golden reflections. Intense nose of ripe apricots. Short passage in barrel which gives it a nice roundness, notes of flowers and a finish of butter and hazelnuts.

Agreements: Fish in sauce

Aging Potential: 24 à 48 months

Service Temperature: 8 - 10°C



Chemin Partagé Rouge

Syrah, Merlot, Cabernet-Sauvignon, Grenache

Garnet colour. Partially matured in barrels the aromas of candied ripe fruit and sweet spices make the nose travel with relish.

Agreements: Red meat grilled, or in sauce

Aging Potential: 24 à 60 months

Service Temperature: 16 - 17°C



Merlot

Dark and dense robe. Aromatic nose of black and red undergrowth fruits. On the palate, suppleness and sensuality with velvety tannins.

Agreements: Stews, Pheasants

Aging Potential: 24 à 48 months

Service Temperature: 14 - 16°C



Cabernet Sauvignon

Purple black dress. Intense nose, of a tannic and robust grape variety. Spicy notes of ripe cassis and vegetal.

Agreements: Red meats/ TS: 14 - 16°C

Aging Potential: 24 à 48 months



Cuvées Élevées en fût

Âme des Pins

Merlot, Cabernet-Sauvignon

- 12 months in Oak

Red colour with amber reflection. The nose is spicy with a touch of candied fruit. The mouth, ample, is revealed on a note of fresh fruits, bringing roundness and power.

Agreements: Pheasants, Beef chuck, Roast with porcini mushrooms

Aging Potential: 24 à 60 months

Service Temperature: 16 - 17°C



Et Mon Père

Cabernet-Sauvignon, Merlot

- 15 months in Oak

Dark red colour. The nose reveals roasted notes. The palate is velvety and unctuous with aromas combining power and sensualist.

Agreements: Braised beef, Tandoori chicken

Aging Potential: 24 à 60 months

Service Temperature: 16 - 17°C



Cuvée 1860

Syrah, Cabernet-Franc

- 12 months in Oak

Dark purple robe. Nose with spicy aromas of black pepper and chilli. The palate is melted with notes of forest fruits and roasting

Agreements: Roast, Meats in sauce

Aging Potential: 24 à 72 months

Service Temperature: 16 - 17°C

