



RIESLING KOENIG 750 ML

Brand: Koenig
Country: France
Sub region: Alsace
Style: Dry

Varietal: Riesling
Blend: Riesling
Type: White

Specifications

Bottle Size: 750ML	Bottle Material: Glass
Closure: Diams	Bottles Per Case: 12
Cases Produced: 1400	ABV%/Proof: 13.00
pH: 3.3	Acidity (g/L): 4.95
Residual Sugar (g/L): 6.6	Gluten Free: No
Vegan: No	Kosher: Kosher For Passover
Mevushal: Yes	Kosher Certifying Agency: OU; Rabbinate of Strasbourg

Winemaker(s)

Lamberger and Gisselbrecht

Tasting Note

Fresh spring flowers as well as notes of green apple, dry on the palate with lime and yellow plums as well as high yet well-balanced acidity.





CHATEAU DE SAINT COSME



PRODUCER PROFILE

Estate owned by: Louis Barruol
 Winemaker: Louis Barruol
 Total acreage under vine: 62
 Estate founded: 1490
 Winery production: 50,000 Bottles
 Region: Rhone Valley
 Country: France

Domaine de Saint Cosme Les Deux Albion Blanc 2020

WINE DESCRIPTION

Château de Saint Cosme is the leading estate of Gigondas and produces the benchmark wines of the appellation. The property has been in the hands of the Barruol family since 1490. Louis Barruol took over from his father in 1992 making a dramatic shift to quality and converting to biodynamics in 2010.

The estate lies in the heart of Gigondas where 15 hectares of vineyard grow in the shade of the Dentelles de Montmirail mountain. In addition to the estate-grown wines labeled "Château de Saint Cosme," Louis Barruol buys grapes from contracted growers, labeling these "négociant" wines simply as "Saint Cosme."

Domaine de Saint Cosme Les Deux Albions Blanc carries the Principauté-d'Orange IGP and comes from 10-hectares near Violès, directly across the Ouvèze River from Gigondas. "The level of limestone here is, I think, the highest in the region," says Louis Barruol. This wine is a blend of Viognier, Picpoul, and Marsanne aged on the lees in a combination of pièce, demi-muids, and INOX tank.

TASTING NOTES

Les Deux Albions Blanc shows the salty minerality typical of limestone terroir with notes of dried apricots and white flowers. The plantings near Violès include Bourboulenc, Marsanne, Viognier, Picpoul, Clairette, and Ugni Blanc, and all varieties will be included in future bottlings.

FOOD PAIRING

Viognier aged in neutral barrels has a full body and rich texture with just-medium acidity. It is easily paired with dishes that feature creamy sauces, mild white fish, and roasted pork or chicken. Picpoul brings acidity to the blend and gives this wine salinity, making it a superb choice for cooked or raw shellfish.

VINEYARD & PRODUCTION INFO

Vineyard name:	Saint Martin
Vineyard size:	10 Hectares
Soil composition:	Calcareous, Rocky, and Clay
Exposure:	Southwestern
Year vineyard planted:	2013
First vintage of this wine:	2016
Bottles produced of this wine:	50,000
Certified Organizations:	Ecocert

WINEMAKING & AGING

Varietal composition:	40% Viognier, 30% Picpoul, 20% Marsanne, 4% Clairette, 3% Ugni Blanc, 3% Bourboulenc local grapes
Fining agent:	Vegan
Type of aging container:	Barrels and Stainless steel tanks
Size of aging container:	25% in demi-muids, 50% in small barrels, 25% in tanks
Age of aging container:	One year
Type of oak:	French
Length of aging before bottling:	5 months
Total SO2:	67 mg/L

ANALYTICAL DATA

Alcohol:	13.59%
pH level:	3.56
Residual sugar:	1.62 g/L
Acidity:	52.7 g/L
Dry extract:	19.6 g/L



CHATEAU ROUBINE

- CRU CLASSE -

CUVÉE PREMIUM

Wines with sunlight colors and the aromas of Provence



- LE ROSÉ -

AOP CÔTES DE PROVENCE

2021

13%

A cuvée with the colors of the sun and the aromas of Provence, respects the regional wine tradition while using the most modern vinification techniques. We use the 6 more emblematic rosé grape varieties of Provence to create a unique blend.

This delicate wine is aromatic and elegant.



CÉPAGES

35% Grenache, 35% Cinsault, 10% Mourvèdre,
10% Syrah, 5% Tibouren, 5% Rolle



FORMATS

50cl / 75 cl
150 cl / 300 cl

VINIFICATION

Following the night harvest, we do direct pressing to keep all the freshness of our berries and a beautiful pale color. The grape varieties are vinified separately. The temperature is maintained at 15°C - 16°C, after cold settling. Malolactic fermentation is blocked. We taste each fermented juice separately to find the perfect blend between the 6 grapes varieties. The wine is then filtered naturally and bottled.

ROBE

Light pink with bright shades

NEZ

Gourmet notes, an expressive nose on floral (jasmine & rose) and spicy (white pepper) notes

BOUCHE

Deliacte mouth with a beautiful aromatic, unique to Côtes de Provence. The black Grenache plays its role wonderfully between an ample bouquet (small red fruits) and a mineral finish.

GARDE

2 years

ACCORD METS/VIN

This rosé match perfectly with a poultry aspic or a grilled sea fish with fennel

NOTES

JancisRobinson.com

16/20

WINE
ENTHUSIAST
93/100

Decanter.
90/100

90/100

FAMILLE
ROUSSELLE - RIBOUD



CÔTES-DU-RHÔNE



Our oenologist, Sylvain Colson, has carefully researched the terroirs in order to select the vineyards best suited for the production of this rich, captivating Côtes-du-Rhône.

TERROIR(S)

The **Côtes-du-Rhône** appellation derives its personality from the astounding diversity of soil types, climates and grape varieties located in two different areas:

- Vines grown on slopes that are protected from the Mistral wind at an altitude of 300m in the **Drôme** department where the stony marl-based soil yields classy, harmonious, powerful wines.
- Vines grown on the flatlands in Provence's **Gard** department in predominantly sandy soils where the Grenache grape can express itself fully and lend the wine its aromatic complexity and smoothness.



TASTING

This is a gorgeous, Côtes-du-Rhône with perfectly balanced structure and roundness. Beautiful garnet red in colour with red berry and cherry on the nose underscored by lovely notes of liquorice and pepper. Nice structure on the palate with fine, silky tannins.

VINIFICATION

After the grapes were harvested, I had the juice undergo a 15 to 18-day fermentation period with regular pumping over as well as rack and return. The barrel-aged Mourvèdre adds a subtle touch of complexity.

FOOD & WINE

Serve with beef carpaccio, red and white meat, grilled or with sauce, cheeses.

GRAPE VARIETIES: 50% Grenache, 30% Syrah,

10% Mourvèdre, 10% Carignan

ALCOHOL CONTENT: 13.5%



GRAPEJUICE GROUP

WINE IMPORTER

www.grapejuicegroup.com



Vintage:
2019

Tier:
Prestige

Grapes:
100% Syrah

Region/Appellation:
Rhône Valley
AOP Crozes-Hermitage

Alcohol by Volume:
14.0%

Residual Sugar:
0.25 g/L

pH:
3.74

Total Acidity:
3.55 g/L

Vegetarian:
Yes

Vegan:
Yes

Drinking Window:
2021 - 2029

Certifications :



Les Meysonniers Rouge AOP Crozes-Hermitage

The Wine

Lay May-Sone-ee AY Rooj Crows Air-MEE-taj

Winemaker Notes

'Les Meysonniers' is a wine with fleshy tannins and loads of floral and black fruit notes, as well as elegance.

Vineyard

From gently sloping, south-facing hillsides, composed of Isère river sedimentary soils and large, round pebbles.

Winemaking

Our Crozes-Hermitage is vinified traditionally with punching down and pumping over taking place in concrete tanks. This wine is made from organically grown grapes. The exclusion of all chemical products (in particular herbicides), and the ploughing of the vineyards, enables the vine to plunge its root system deep down into the heart of the soil. Deeper root systems make the vine's physiological behavior more even and provide better resistance to sudden changes in temperature.

Food match

Grilled and Roasted Red Meats

Pairs beautifully with pizza, pasta, casseroles and hearty stews.





CHÂTEAU DE PENNAUTIER

AOP CABARDÈS



LABEL

High Environmental Value Level 3 certification



GRAPES VARIETIES

40% Merlot, 30% Syrah, 20% Cabernet, 10% Grenache



TERROIR

The vineyard is situated on the sunny, south-facing lower slopes of the Montagne Noire, at between 200 and 400 meters of altitude. The soil is predominantly made up of limestone.



WINE MAKING

De-stemming prior to vinification in separate vats for each grape variety. 25 to 30 days cuvaison on the skins to extract maximum fruit flavours. The blend is decided after vinification.



TASTING NOTES

Dark red-purple color, almost black in its youth. A very pure flavor of ripe red and black fruits (cherries, blackberries, mulberries...). On the palate, there is an intense fruitiness which is enhanced by a tannic structure, typical of the bordelaise grape varieties.



SERVICE TEMPERATURE

18°C



FOOD AND WINE PAIRING

Grilled meats, Daube de canard, cassoulet, Barbecues, poultry, strong cheese



FAMILY ESTATE



2018

2017

2016



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CROCUS

L'ATELIER 2020

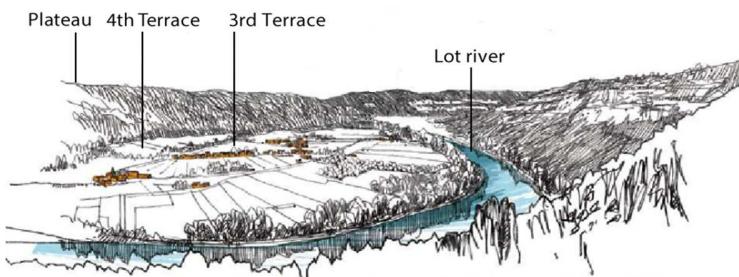
Malbec de Cahors

An international partnership between Paul Hobbs and Bertrand Gabriel Vigouroux, Crocus raison d'être -to redefine Malbec from its Cahors birthplace. L'Atelier refers to the artisan's "workshop", where skill, creativity and passion make art. Inspired by the diverse palette of Cahors terroirs, Hobbs and Vigouroux craft this wine from the vineyard deftly revealing a Malbec of structure and elegance, singular to these ancient soils.

Terroirs	Plateau	4 th Terrace	3 rd Terrace
Geologic time (Million yrs ago)	2 nd stage of the Jurassic (157.3 to 152.1)	Quaternary (2.6 to now)	Mindel (0.7 to 0.5)
Avg. Elev. (ft)	980	788	558
Wine profile	structure, energy	red fruits, hints of rustic earthiness	bold black fruits, supple tannins, roundness

Vineyard

- Guyot-pruned to one arm
- High density planting 12,350 vines/ acre (5000 vines/ ha)
- 2.6 tons per acre (50 hl/ ha)
- Low-input methods “lutte raisonnée”; dry-farmed



Winemaking

- 100% malbec
- Fruit selected predominantly from the 4th and 3rd terrace
- 3-day cold soak, 19 days total maceration
- Fermentations in stainless steel tank
- Cap management via pump-over and ‘delestage.’

Tasting Notes:

Dark garnet color. Fresh violet, cherry blossom, red and black fruit such as Burlat cherry and blackcurrant jam, finishing with a soft hint of spices. The palate is smooth, giving black cherry, fresh raspberry and ripe blueberry flavors. Its persistence ends with firm tannins and bright acidity.

