

CJPV wine tasting competition judged by wine professionals - SIA 2024

Information about the wine samples submitted to the CJPV 2024 competition

1/ Champagne A. Viot & fils - Prestige, Brut 100% Chardonnay, Harvesting - Handling Colombé-La-Fosse

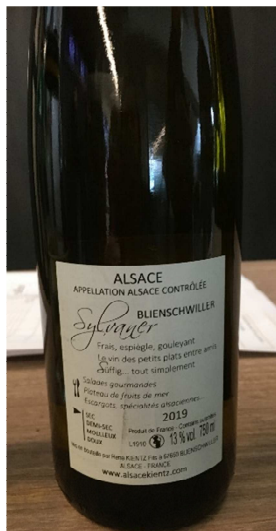


Description : This champagne has a lovely pale yellow colour and a pleasant nose with notes of white fruit, such as pear, exotic fruit and pineapple. There are also hints of candied citrus fruits such as lemon. On the palate, the body and lovely sweetness make this a gourmet champagne.

Production: Integrated farming (HVE-certified vineyard), manual harvesting, fermentation in temperature-controlled stainless steel vats, use of selected yeasts, malolactic fermentation, traditional vinification, direct pressing, ageing in temperature-controlled stainless steel vats, traditional cork stopper and finally ageing on laths before disgorging.

Grape varieties /Cépages : 100% Chardonnay

2/ Alsace - Sylvaner (White), Blienschwiller [dry, food pairing : salads, seafood platter, Alsatian specialities] 2019



Description : Sylvaner is emblematic of Central Alsace, and Blienschwiller is one of only two local appellations for this grape variety. It thrives on clay-loam soils. With its lovely pale yellow colour, this dry, mineral white wine is beautifully fresh. It has a broad range of aromas, with notes of yellow fruit (apricot), almonds and freshly cut hay.

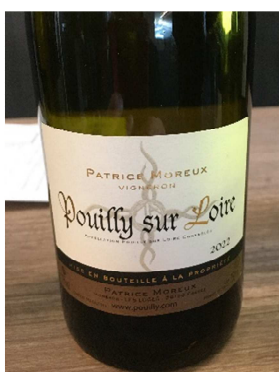
Glass to plate

Ideal with seafood (oysters, prawns, squid fritters), fish (white/fried) and dishes cooked with garlic butter (snails, frogs' legs), it can also be enjoyed as an aperitif or as an accompaniment to tasty Alsatian culinary specialities.

Service temperature: 8°C

Cellaring potential : 5 à 8 ans

3/ Pouilly sur Loire (White), Vigneron Patrice Moreux, 2022



Description Lighter and more discreet than its big brother from Pouilly-Fumé, the Pouilly-sur-Loire is best served on simple occasions. It is a tender and delicate wine, light and fruity. Its mouth shows good expression of white fruits, supported by a fresh acidity

Grape varieties: Chasselas

Region : Vallée de la Loire / Haute-Loire / Pouilly-sur-Loire

Style of wine: Haute-Loire blanc

Alcoholic strength: 11,5%

Contains sulphites

4/ Sauvignon (White), Domaine La Tour Beaumont, Appellation Haut Poitou – Loire, 2023



Description : The Sauvignon Blanc expresses very fruity, citrus notes. The palate is well-balanced with a good combination of freshness and roundness. A fine, fruity wine.

Grape varieties : AOP Haut Poitou

Color : Blanc

Tasting : Serve chilled between 8 and 10°C. Haut Poitou Sauvignon is best served as an aperitif. To accompany seafood, exotic and spicy dishes, sushi, fine charcuterie and fresh white cheeses.

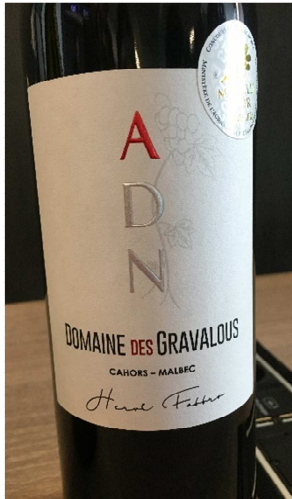
Cellaring potential : Ideal now to enjoy the freshness of the fruit. Within 2 years under normal storage conditions.

Certification: High Environmental Value (HVE)

Awards: Sauvignon Blanc 2019, Liger d'Argent at the Val de Loire Wine Competition 2020

Technical information : [LaTourBeaumontHPsauvignon](https://www.la-tour-beaumont.com/fr/sauvignon)

5/ Cahors - Malbec (Red), Domaine des Gravalous - ADN, winemaker Hervé Fabbro



Grape varieties : Malbec 85 %, 15% Merlot

Terroir : Grave 100 %

Grape harvest: Mechanical with on-board sorting

Wine maturing : Medium maceration (8 days), followed by malolactic fermentation. In concrete vats for 12 months.

Description : A fruity cuvée with silky tannins. A fine balance between roundness and finesse.

Food and wine pairing: Cooked white meats and meats from the Quercy region (duck, game, grilled meats) as well as cured meats and charcuterie.

Cellaring potential: Drinkable from 3 years of age, with an ageing potential of 7 years.

Technical information

https://www.domainedesgravalous.fr/files/ugd/eccdbb_482b150b90f14a6aa47ee97c257528c9.pdf

6/ Côtes de Provence appellation (Rosé) - Pierre de Moulin, Notre Dame des Anges, Domaine la Fouquette (organic wine)



Description With its light peachy-pink colour, fine nose of exotic fruit and citrus and a fresh attack on the palate that evolves with balance to finish on pleasant aromas of wild strawberries, the Pierres de Moulin cuvée is perfect with a scallop carpaccio, tapenade or anchoïade...

Cellaring potential: Its freshness and youth are its assets (1-2 years).

Color: Rosé

Designation: Côtes de Provence Notre Dame des Anges

Terroir : Acidic chalky-clay

Grape varieties: Syrah 30% - Grenache 45% - Cinsault 25%.

Cultivation method: Short pruning and green harvesting to limit production.

Vinification: Yield: 40 HL/hectare Direct pressing (pneumatic). Selection of free-run juice. Pre-fermentation maceration to develop citrus aromas. Temperature control

(16°C-18°C).

7/ Vin de Bourgogne - Mâcon Villages, Es Fortis Héritage Vérizet, 2022



Grape variety : Chardonnay

Ageing potential : 5 to 6 years

This cuvée comes from plots of Chardonnay grapes, made up of old vines carefully tended by our young generation of passionate winemakers.

No weedkillers used, green harvesting to reduce the yield to 40 hectolitres per hectare, then manual harvesting and sorting at harvest.

Ageing: For a period of 12 months, we ferment and age the wine on its fine lees in stoneware jars, ovoid vats and 9 Burgundy 228-litre rooms.

60% oak barrels 30% ovoid vats 10% amphora

Tasting notes: An intense, complex nose, with fruity and mineral flavours. Round and powerful on the palate, with spicy and subtle buttery notes.

Food and wine pairing: Enjoy young or after 5 or 6 years with poultry, salmon carpaccio, frogs' legs or Comté cheese.

8/ Bandol, Domaine La Suffrene, 2020 (Red)



Description : A deep, dark red colour, a rich nose of ripe, candied fruit, a round palate, velvety tannins and a lingering, spicy finish.

Grape varieties: Mourvèdre 55%, Grenache 20%, Cinsault 15%, Carignan 10%.

Terroir : Our soils are based on a geological limestone bedrock, on which we can find different types of calcium-magnesium soils such as silty soils (e.g. safres du brulat), very clayey soils (e.g. quartier des cotes), and superficial, clayey and very stony soils.

Yield: 40 Hl/Ha maximum

9/ Medoc (red), Château Ladignac, 2018



Description : The dress is of a beautiful purple color and of a deep intensity. On the nose, pleasant notes of red fruits are accompanied by shades of spice, vanilla and toast. The mouth is ample and of a great roundness, the tannins are already very silky pledge of the maturity of this great Medoc.

Grape variety: Cabernet Sauvignon, Merlot

Region : Bordeaux / Médoc

Appellation : Médoc

Alcohol content : 13

Contains sulphites