

# FRENCH ROSÉ

Summer  
2017-2018



MAISON  
VAURON  
FRENCH WINE MERCHANTS

# PROVENCE CRU CLASSÉ

Provence is the only area outside of Bordeaux that classifies its estates (everywhere else it's the vineyards). In 1955 the Provence Cru Classé system was established, this was well before the area was given formal appellation status (1975). Today there are 18 Crus Classés, which represent the crème of the region. Provence Rosé at its best!



## Roubine

Côtes de Provence 'Cru Classé' 2016

**\$33.00**

This bright, sunny, light-to-medium-bodied, salmon-coloured beauty is an elegantly crisp, refreshing, well-balanced, and deliciously dry blend Côtes de Provence Rosé. If you ever get the chance, don't miss an opportunity to visit Château Roubine. The larger than life Valerie Rouselle is a brilliant host and the wine is delicious, fine and delicate. A class act.



## Sainte Marguerite

Côtes de Provence 'Cru Classé' 2016

**\$35.00**

This fine drop accompanies you from the aperitif to dessert. Fresh and fruity, with subtlety and gentleness. The Fayard family, hands on owners of Sainte Marguerite, have a reputation for quality second to none. Without doubt it is their influence that has seen the area of La Londe-les-Maures rise in both prestige and importance, and now it has been given its own sub appellation. Top Wine!



## Sainte Marguerite 'Symphonie'

Côtes de Provence 'Cru Classé' 2016

**\$45.00**

A clear salmon colour, with fruity aromas of blackcurrant and raspberry on the nose. This wine is full of finesse, elegance and aromatic pleasure. The standard Cru Classe is a top wine, however this extremely small production reserve cuvee is in a world of its own. A stunning wine that redefines how good rosé can be.



# PROVENCE PREMIUM

Provence is the world's largest wine region specialising in dry rosé. Of 27,000 hectares of vineyard in Provence 88% is used for rosé. The consumption of rosé in France has tripled since the nineties, rising from representing 10% of the total wine consumption to 30% in just two decades. France is the largest producer of rosé in the world, and Provence produces an impressive half of this annual quantity. More than 25% of the world's rosé is produced in France!



## Tour de l'Évêque 'Pétale de Rose'

Côtes de Provence 2016

**\$39.00**

The most pale of onion skin colours, complex, dry and lingering. Simply superb! It's not unusual to see this wine gracing the tables of the elite in St Tropez, Nice and Monaco. Regine Sumeire is making extraordinary wines.

## Hermitage Saint-Martin

Côtes de Provence 2016

**\$34.00**

The palate is ample, elegant, fruity and mineral. One of our favourites, the estate of Enzo Fayard is situated in the most breathtakingly beautiful area on the border of the Cuers valley close to Puget. Everything about this wine exudes class. Clear and bright, with complex notes of citrus and white flowers. Bravo Enzo!



## Tour du Bon

Bandol 2016

**\$44.00**

On the terraced slopes surrounding the small Mediterranean fishing town of Bandol the Mourvedre grape thrives. It makes big, bruising reds but also one of the world's most sought after Rosés. Don't be fooled by the pale colour, a mouthfilling rosé with a bone dry, tannic finish.

# PROVENCE

Provence is famous for its pale, elegant, floral, bone-dry rosés - beautiful both to taste and to look at. Colours range from a barely-there tint known as onion skin through to a golden salmon. Very versatile with a wide range of foods and equally lovely as an apéritif.

## Les Embruns

Sable de Camargue 2016

**\$19.00**

France's largest organic vineyard. The sandy soils of the Camargue are ideal for Rosé production. Strawberry, melon, cranberry, peach and citrus, with notes of red currant and sour cherry all leap at you in this light and refreshing Rosé.



## Castel des Maures

Côtes de Provence 2016

**\$21.00**

From the slopes of the Massif des Maures north of Hyeres, in the heart of Provence. This wine is dry and fruity lingering on your taste buds long after finishing. You just want more.



## Villa Aix

Coteaux d'Aix-en-Provence 2016

**\$22.00**

The 2nd largest AOC in Provence, Coteaux d'Aix is in western Provence surrounding the town Of Aix-en-Provence. The limestone and clay soils give wonderfully fresh, fruity, mineral driven Rosés. The perfect match with charcuterie, grilled fish or white meats.



## 'R' de Roubine

Côtes de Provence 2016

**\$22.00**

Another hit from the team at Cru Classe Ch Roubine. Very pale, as if it has just been gently kissed with colour. Subtle flavours and aromas make this oh so drinkable. Without doubt one of the best buys!





# PROVENCE

The three ways to make rosé:

- The most favoured method is to crush red grapes and let the skins stay in contact with the juice for a short time.
  - Saignee (pronounced "sen-yay"), where some juice is bled off from a red wine fermentation tank.
  - To mix red and white wine, illegal everywhere in France except Champagne.



## Miradou

Côte de Provence 2016

**\$22.00**

Quintessential Provence Rosé with its pale hue, lively palate and dry finish. The perfect accompaniment to pan fried garlic prawns or equally as good just by itself.



## Bô Rivage

Côte de Provence 2016

**\$22.00**

Like a Parisian girl this rosé flaunts its pretty bright pink colour with its equally delicate and fruity nose. Predominantly Grenache and Syrah with a little Cinsault and Carignan, its equally as good as an aperitif or with light summer dishes.



## Gassier

Côteaux d'Aix-en-Provence 2016

**\$24.00**

The vibrant cultural mecca of Aix-en-Provence has seen many literary and artistic greats Cezanne, Picasso, Zola and Hemmingway to name a few. They frequented the many bars and cafés and a rosé such as the classy organic Gassier was never far from hand. Today little has changed.

## Houchart 'Sainte Victoire'

Côte de Provence 2016

**\$24.50**

Driving on the motorway from Aix to Nice, your view to the left is dominated by the impressive, monolithic outcrop of Ste Victoire. The barren, rocky slopes and poor soils of the surrounding countryside are the ideal conditions for making dry, mineral driven rosés. Subtle floral red fruits with great texture and a fresh finish.



## Roubine 'La Vie en Rose'

Côte de Provence 2016

**\$26.50**

Oh so easy to drink, this is a real winner with the ladies. Made from the Provencal grape variety Tibouren, the aromas and flavours echo the garrigue covered slopes of the hills surrounding Cru Classe Ch Roubine.

# HAUTE PROVENCE

**Mourgues du Grès  
'Galets Rosés'**  
Costières de Nîmes 2016  
**\$23.00**

Strawberry, red currant and raspberry with a peppery touch, lots of depth, and great aromatic persistence. A favourite of US wine critic Robert Parker who always buys a case or two. What better recommendation.



**Prieuré de Montézargues**  
Tavel 2016  
**\$33.00**

Tavel looks directly across the Rhone river towards the famous red wine appellation of Chateauf-neuf-du-Pape. Dark coloured with impressive weight and depth, these Rosés are very food friendly and are often referred to as the King of Roses.

# LANGUEDOC



**Le Paradou**  
Cinsault Rosé 2016  
**\$17.00**

This 100% cinsault Rosé is classic, light, fruity and easy to drink. It is the brainchild of brothers Alexandre & Frédéric Chaudière from iconic Cotes-du-Ventoux producer Ch Pesquie. Very well made wine that will give enormous pleasure.



**Lascaux**  
Côteaux du Languedoc 2016  
**\$24.50**

In the limestone hills north of Montpellier, the temperatures are a little cooler, which gives a certain elegance and subtlety to the wines. And Jean-Benoit Cavalier has used this to his advantage, a rosé with great depth and a gorgeous bone dry finish.



**La Negly 'La Natice'**  
Côteaux du Languedoc la Clape 2016  
**\$31.00**

The rock star winemaking team at Ch Negly produce some of the best and most expensive wines in the Languedoc. With this in mind La Natice is a bargain, a real beauty that picks up a saline like minerality on the gorgeous finish.



# CORSE

# LOIRE

# BORDEAUX



**Fazi**  
Corsica 2016  
**\$18.50**

Corsica in the middle of the Mediterranean might not want to be French but French it is. The rugged terrain and extremely dry conditions are made for the vine and especially rosé. The highly aromatic local grape Sciaccarellu is the base, giving restrained fruit and spice aromas, a translucent pink colour and a finish that leaves you parched and wanting more.



**Clos Cntenac 'Lexuberance'**  
Bordeaux 2016  
**\$39.00**

From highly acclaimed St Emilion Grand Cru Clos Cntenac, a merlot dominant Rosé that transcends the norm. Red summer berry fruit flavours meld with subtle notes of vanilla and caramel on the long dry silky finish.



**Fesles**  
Rosé d'Anjou 2015  
**\$21.00**

The Loire valley rosés from around Anjou have an enormous following. Made from 70% Grolleau and 30% Gamay in an off-dry style. This has great texture in the mouth with abundant bright red fruits offset by lovely acidity and a finish that just keeps on and on.

## A TASTE OF PROVENCE

**One bottle of each:**  
Bô Rivage  
Villa Aix  
'R' de Roubine  
Houchart 'Sainte Victoire'  
Gassier  
Hermitage Saint Martin

**6 PACK  
SPECIAL  
\$125**

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# CHAMPAGNE / MÉTHODE

*There is nothing more festive than Champagne rosé - guaranteed to put a smile on your face! Very few Champagne rosés are produced, and far from being frivolous most have a serious edge that encourages pairing with food. Champagne is the only appellation where it is legal to blend red and white to make a rosé.*



## Monmousseau

Cuvée JM Touraine Brut

**\$25.00**

Outside of Champagne there is an enormous amount of sparkling wine made. Some are very good and some are very bad. In the Loire Valley, Monmousseau uses the high acid Chenin grape to make one of the best. This is our go to wine. Keep a six pack at home at all times for unexpected visitors.



## Gatinois Champagne

Grand Cru 'Ay' Brut

**\$85.00**

Based in the Grand Cru village of Ay, it's all Grand Cru fruit, and 90% Pinot Noir. This is a serious full-bodied rosé with layers of flavours and aromas, and good yeast autolysis. A tiny artisan Champagne that everyone is talking about.



## Boizel Champagne

Brut

**\$90.00**

There are five generations of Champagne passion and expertise at what is still a family owned and operated house. This is deliciously fresh with a pale salmon pink robe and very fine mousse that explodes in the mouth with flavours of wild strawberry and cherry.

Join us **Saturday 11th Nov**  
for our **Market Rosé Day!**

**10am to 3pm 5 McColl Street Newmarket**

Not only will there be as many as twenty Rosés on tasting, there will be

- foodstalls – Crêpe Creations, Gaston Rotisserie organic chickens, L'Authentique sausages...
- Flower bouquets and workshops by Vida Flores
- French cheeses and gourmet products to taste and buy