

Set your watch to
the Tour de France



MAISON
VAURON

FRENCH WINE MERCHANTS



VENDÉE PAYS DE LA LOIRE
Grand Départ

LÉGENDE
The key

- Grand Départ
Race Start
- Ville départ
Start town
- Ville arrivée
Finish town
- Ville repos
Rest town
- Arrivée finale
Race finish
- Étape en ligne
Stage
- C.I.m. individuel
Individual time-trial
- C.I.m. par équipe
Team time-trial



A toast to the race

As the riders get ready to embark on one of the hardest and **most watched sporting events in the world**, we too must make our own preparations for the red, white and blue month of **July**. Swapping endurance racing for Jura, the French Alps for Alsace and the Champs-Élysées for Champagne we must complete our pre-race inspections, ensuring that the wine cellar is well stocked ahead of the 21 gruelling stages that lie ahead.

The history of the tour is one that's rich and complex, going back to 1903. In this sense, it's symbiotic with the culture that takes place across France's wine regions. The **Tour de France** was born on not only the dedication of the riders but on the support of wine. If we look back 50 years, swigging on beer, wine or Champagne mid-stage was part of the culture.

Cycling, much like viticulture, is a historic tradition which is celebrated in France like nowhere else in the world. It enthralled not only a country but close to half the world with an estimated 3.5 billion people tuning in to watch. **So join us in filling a glass, sitting back and raising a toast to the Tour and all things French.**

semaine 1

7-13 Juillet



- Vendée
- Brittany
- Loire Valley

L'Apéritif :

Pineau des Charentes

We are all aware of Cognac, but not so much Pineau des Charentes, which are more similar than you may think. This fortified wine is a blend of that region's grape juice and Cognac itself. It's slightly sweet, vibrant and fruity and has a barrel-aged character, thanks to the 12 months in oak.

Boutinet Pineau des Charentes Blanc/Rouge \$45.00
Arriving late July

Les Pommes :

Cidre

French Cidre is generally light, refreshing, and easy to drink and some of the world's most enjoyable cidre. In the apple growing regions of Normandy and Brittany you will find a rich history of cidre production. Due to their special climate, they grow sweet and plentiful cidre apples.

Père Jules Cidre de Normandie Brut 750ml \$18.00
Kerisac Cidre Breton Brut/Doux 750ml \$12.00
Val de Rance Cru Breton Cidre Brut/Doux 750ml \$11.50

Le Digestif :

Calvados

Simply put, Calvados is apple brandy. It's distilled from cidre exclusively from the Normandy region. A Calvados label reveals how it has been aged, these factors impart certain flavours and characteristics to the Calvados that impact how and when you can drink it.

Breuil Calvados VSOP 700ml \$65.00
Breuil Calvados 8 years old 700ml \$95.00
Breuil Calvados 15 years old 350ml \$64.00
Gontier Calvados Domfrontais 2011 700ml \$72.00
Gontier Calvados Domfrontais 2004 700ml \$89.00
Learn more about Calvados on our blog 'Le Journal'

Le fromage :

Camembert de Normandie

Raw milk Normandy AOP Camembert made from the milk of cows fed exclusively on grass and hay. An absolutely delicious Camembert - allow to ripen at room temperature for the perfect condition.

Camembert de Normandie AOP 250g \$24.00



Brasserie artisanale :

La bière Française

Neighbouring the original beer drinkers themselves comes with its perks. The French keep it traditional, with exceptional standards. The brewers like to preserve the tradition in their brews, focusing on perfecting original recipes.

Mont Blanc Bière Blanche	750ml	\$15.50
Mont Blanc Bière Rousse	750ml	\$15.50
St Sylvestre Bière 3 Monts	750ml	\$14.50

Le vin du Jura :

Buronfosse

In the mountainous region of Jura sits the beautiful village of Rotalier where Peggy and Jean-Pascal Buronfosse farm a small 4 hectare property. They produce a dozen cuvées each vintage that are very unique and speak of the nature of their land. Predominantly white wines are produced with emphasis on preserving the freshness of the fruit.

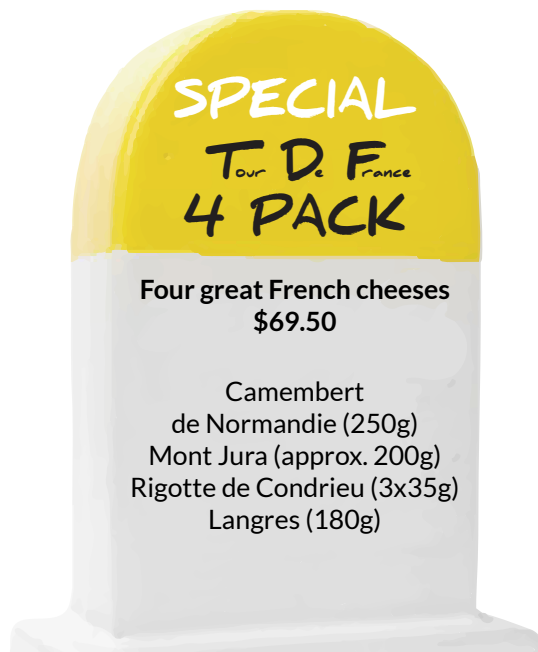
Savagnin 'L'Hôpital' 2015	\$58.00
Chardonnay 'Ammonites' 2014	\$46.00
Poulsard Rouge 2016	\$53.00

Le fromage :

Mont Jura

Mont Jura is a hard, unpasteurized cow's milk cheese produced in the highland area of the Jura Mountains (the same cows that are used for Comté). It has a fruity, satisfying taste and warm, nutty flavour which becomes quite powerful after many months. This is best savoured in very thin slices and when left to melt on the tongue.

Mont Jura	\$9.20/100g
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semaine 2

14-19 Juillet

- Pas-de-Calais
- Jura
- Les Alpes



Le vin du Rhône :

Michelas

One of the oldest in its region, Michelas St Jemms has been operating since 1861. Today the 50 hectare vineyard is managed by four siblings. It is divided into plots across four of the most prestigious northern Rhône appellations – Hermitage, Crozes-Hermitage, St Joseph and Cornas.

Crozes-Hermitage Rouge 2016	\$37.00
Crozes-Hermitage Blanc 2016	\$43.00

Pégau

Regarded as one of the top estates in the Châteauneuf-du-Pape appellation, Domaine du Pegau produce rich, robust and concentrated reds. The Feraud family, owners of the domaine, are fervent advocates of traditional wine-making, delivering wines that truly showcase the excellent terroir they sit on.

Côtes du Rhône Villages 'Setiers' 2015	\$30.00
Châteauneuf-du-Pape 2015	\$130.00

Le vin du Languedoc :

Languedoc Rouge

The Languedoc offers a panoply of wines and styles from high-end garagiste to amazing value everyday red and white. Below we have a selection of knock your socks off drinkers, these are juicy, mouthfilling, affordable reds.

Château La Bastide Corbières 2015	\$20.00
Château Rigaud Faugères 2014	\$24.00
Tendon St Chinian 2015	\$25.00
Baptiste Boutes Minervois 2013	\$22.00
Galaman Fitou 2013	\$21.00
Paradou 'Vieilles Vignes' Grenache 2015	\$17.00

Vaïsse

A vineyard located at the foot of the Terrasses du Larzac in the Languedoc sets the foundations for complex and fresh wines, which are what Domaine Vaïsse offer. The rich land is composed of limestone, calcareous clay and pebbles. Pierre Vaïsse has come a long way since 2007 with only two hectares of vines, he now has another 11 hectares to show for himself.

'Pur' 2014	\$65.00
'Galibaou du Russe' 2014	\$65.00

Grange des Pères

A philosophical man of nature, Laurent Vaille is undoubtedly one of the star producers of the Languedoc region, having planted vines on the stony south facing slopes of Gassac, an area now regarded as one of the finest terroirs in the Languedoc. Producing an unforgettable first vintage, his wines have since been elevated to cult status.

Pays d'Hérault 2014	\$175.00
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Le fromage :

Rigotte de Condrieu

This farmhouse cheese is quite rare since it's made with goat's milk - unlike most Rigottes which are made with cow's milk. The milk is collected in the Massif du Pilat, a mountainous area in the Rhône-Alpes region. It's a very old cheese that has been AOC protected since 2008. It has a slightly goaty aroma, and the smooth and creamy paste has a mild flavour of honey and hazelnut.

Rigotte de Condrieu AOC 3x 35g	\$15.00
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- Northern & Southern Rhône
- Languedoc

semaine 3

20-25 Juillet

semaine 4

26-29 Juillet

- South West
- Paris

Le vin du Jurançon : Château Jolys

The story of Château Jolys started in the 60s on a beautiful estate in the foothills of the Pyrénées. Once a transformation on the estate was complete, Pierre-Yves Latrille joined forces with his granddaughters to bring ideas and energy into the project that is now Château Jolys.

Jurançon Blanc sec 2014 \$25.50
Jurançon doux (sweet) 2016 375ml \$19.00

La Vodka : Summum Espelette

Summum vodka is crafted at the Fussygny distillery in the heart of the historic French town of Cognac. Their unique blend with the piment d'Espelette is a specialty of theirs and to the village that is Espelette. This spirit is the epitome of their brand - crafted, unique and top quality.

Vodka Espelette \$57.00

Les bulles : Champagne

Ending in the only way we know how: Champagne. Even though the creation of this bubbly wine may have been accidental, there is no doubt it has fairly gained its reputation as the best celebratory drink. Its golden colour may throw you off but the main grape used in Champagne is Pinot Noir, with Chardonnay and Pinot Meunier offering the freshness and fruity aroma.

Charles Orban 'Blanc de Noirs' Brut NV \$54.00
Boizel Brut Réserve NV 375ml \$44.00
Boizel Brut Réserve NV \$72.00

Le fromage : Langres

Langres is a French cow's milk cheese that originated from the plateau of Langres in the Champagne region. This cheese has been granted AOC status since 1991. Langres combines a firm texture with a soft, creamy and slightly crumbly inner paste. It releases a complex mixture of aromas. This cheese has a pretty pale orange wrinkled rind with a dense white interior. It looks great on the cheeseboard, and goes well with red wine from Burgundy, Marc de Bourgogne or Champagne.

Langres AOC 180g \$19.00



L'Atelier du Fromage

Every week as the Tour de France goes through the different French regions, our Chef de Cuisine Gilles Papst will delight you with the corresponding plats du jour and their perfect match. This is a fun way to follow the race with your favourite gourmet products and people.

A Plat du Jour & a glass of wine \$33.50 - 3 McColl Street, Newmarket, Auckland



Semaine 1 (Noirmoutier) Bretagne

Cotriade Bretonne

Traditional fish soup from Brittany made with crayfish, braised fish, cidre and bacon. Served with croutons and seasonal vegetables.

Wine match:

Château de la Ragotière Muscadet Sèvre & Maine sur Lie

Semaine 2 (Amiens) Nord-Pas-de-Calais

Joue de porc braisée à la bière

Beer-braised free range pork cheeks, Savoy cabbage and Camembert au Calvados velouté.

Beer match:

St Sylvestre 3 Monts

Semaine 3 (St-Paul-Trois Châteaux) Drôme

Daube de canard aux olives

Duck leg confit, black olives, Beluga lentils cassolette and St Marcellin cheese cream.

Wine match:

Pégau Côtes du Rhône Villages Setiers

Semaine 4 (Espelette) Pays Basque

Epaule d'agneau confite à la Basquaise

Slow cooked lamb shoulder, Espelette peppers, Bayonne ham and Agour cheese.

Wine match:

Château Rigaud Faugères

\$33.50
per person

Bookings
are essential
Available at
lunch time on the
corresponding days*

*except Bastille Day Sat 14th
(set menu on our
website)

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SEMAINE 1	PRICE	QTY
Boutinet Pineau des Charentes Blanc <i>ETA late July</i>	\$45.00	
Boutinet Pineau des Charentes Rouge <i>ETA late July</i>	\$45.00	
Père Jules Cidre de Normandie Brut 750ml	\$18.00	
Kerisac Cidre Breton Brut 750ml	\$12.00	
Kerisac Cidre Breton Doux 750ml	\$12.00	
Val de Rance Cru Breton Cidre Brut 750ml	\$11.50	
Val de Rance Cru Breton Cidre Doux 750ml	\$11.50	
Breuil Calvados VSOP 700ml	\$65.00	
Breuil Calvados 8 years old 700ml	\$95.00	
Breuil Calvados 15 years old 350ml	\$64.00	
Gontier Calvados Domfrontais 2011 700ml	\$72.00	
Gontier Calvados Domfrontais 2004 700ml	\$89.00	
Camembert de Normandie AOP 250g <i>IN STORE ONLY</i>	\$24.00	
SEMAINE 2		
Mont Blanc Bière Blanche 750ml	\$15.50	
Mont Blanc Bière Rousse 750ml	\$15.50	
St Sylvestre Bière '3 Monts' 750ml	\$14.50	
Buronfosse Savagnin 'l'Hôpital' 2015	\$58.00	
Buronfosse Chardonnay 'Ammonites' 2014	\$46.00	
Buronfosse Poulsard Rouge 2016	\$53.00	
Mont Jura bulk cow's milk cheese <i>IN STORE ONLY</i>	\$9.20/100g	
TOUR DE FRANCE CHEESE PACK	\$69.50	
SEMAINE 3		
Michelas Crozes-Hermitage Rouge 2016	\$37.00	
Michelas Crozes-Hermitage Blanc 2016	\$43.00	
Pégau Côtes du Rhône Villages 'Setiers' 2015	\$30.00	
Pégau Châteauneuf-du-Pape 2015	\$130.00	
Château La Bastide Corbières Rouge 2015	\$20.00	
Château Rigaud Faugères 2014	\$24.00	
Tendon St Chinian 2015	\$25.00	
Baptiste Boutes Minervois 2013	\$22.00	
Galaman Fitou 2013	\$21.00	
Paradou 'Vieilles Vignes' Grenache 2015	\$17.00	
Vaïsse Languedoc 'Pur' 2014	\$65.00	
Vaïsse Languedoc 'Galibaou du Russe' 2014	\$65.00	
Grange des Pères Pays d'Hérault 2014	\$175.00	
Rigotte de Condrieu AOC 3x35g cheeses <i>IN STORE ONLY</i>	\$15.00	

ORDER FORM

LE TOUR DE FRANCE

PTO →

SEMAINE 4	PRICE	QTY
Château Jolys Jurançon Blanc sec 2014	\$25.50	
Château Jolys Jurançon doux (sweet) 2016 375ml	\$19.00	
Summum Vodka Espelette 700ml	\$57.00	
Charles Orban Champagne 'Blanc de Noirs' Brut NV	\$54.00	
Boizel Champagne Brut 'Réserve' NV 375ml	\$44.00	
Boizel Champagne Brut 'Réserve' NV	\$72.00	
Langres AOC 180g cow's milk cheese <i>IN STORE ONLY</i>	\$19.00	
TOUR DE FRANCE SIX PACK	\$175.00	
Freight	**	
TOTAL		

10% DISCOUNT
for orders of 6 bottles or more*
*Excluding special packs - Prices are GST inclusive

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South Island - \$12/ case + gst
Rural surcharge - \$6/case + gst

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