

TOUR DE FRANCE



MAISON
VAURON
FRENCH WINE MERCHANTS

LE GRAND TOUR 2019!

SEMAINE 1 ALSACE

SEMAINE 2 MACONNAIS

SEMAINE 3 MADIRAN/ CAHORS

SEMAINE 4 STARTS LANGUEDOC

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



TOM SCULLY

A Kiwi's Journey in France

Let's meet Tom Scully, a Kiwi who grew up in Central Otago and was selected to compete for the first time in the Tour de France 2018. He is about to share with us his exciting journey.

What attracted a Kiwi a long way from home to be part of this famous race ?

The attraction to the race is the race itself! When I started out in cycling, I never really thought it would be a race for me, but since climbing the professional ranks, I soon started rubbing shoulders with guys for whom it was normal to race "Le Tour". It became a reality when the team could use a rider like me.

What was the highlight for you?

Once in "Le Tour", the biggest surprise to me was the sheer scale of people it reaches around the world and the crowds roadside, the hype, the noise, the people, it's incredible to be a part of.

What did you find the most challenging?

In 2018, the most challenging part for me would have been the three mountain stages in a row. While in the Alps, finishing the Alpe d'Huez was but a speed bump compared to what we suffered through during the very testing 3 days of stages 10, 11, 12 for the sprinters/helpers/non-climbers.

What was the most impressive part of competing in the TDF ?

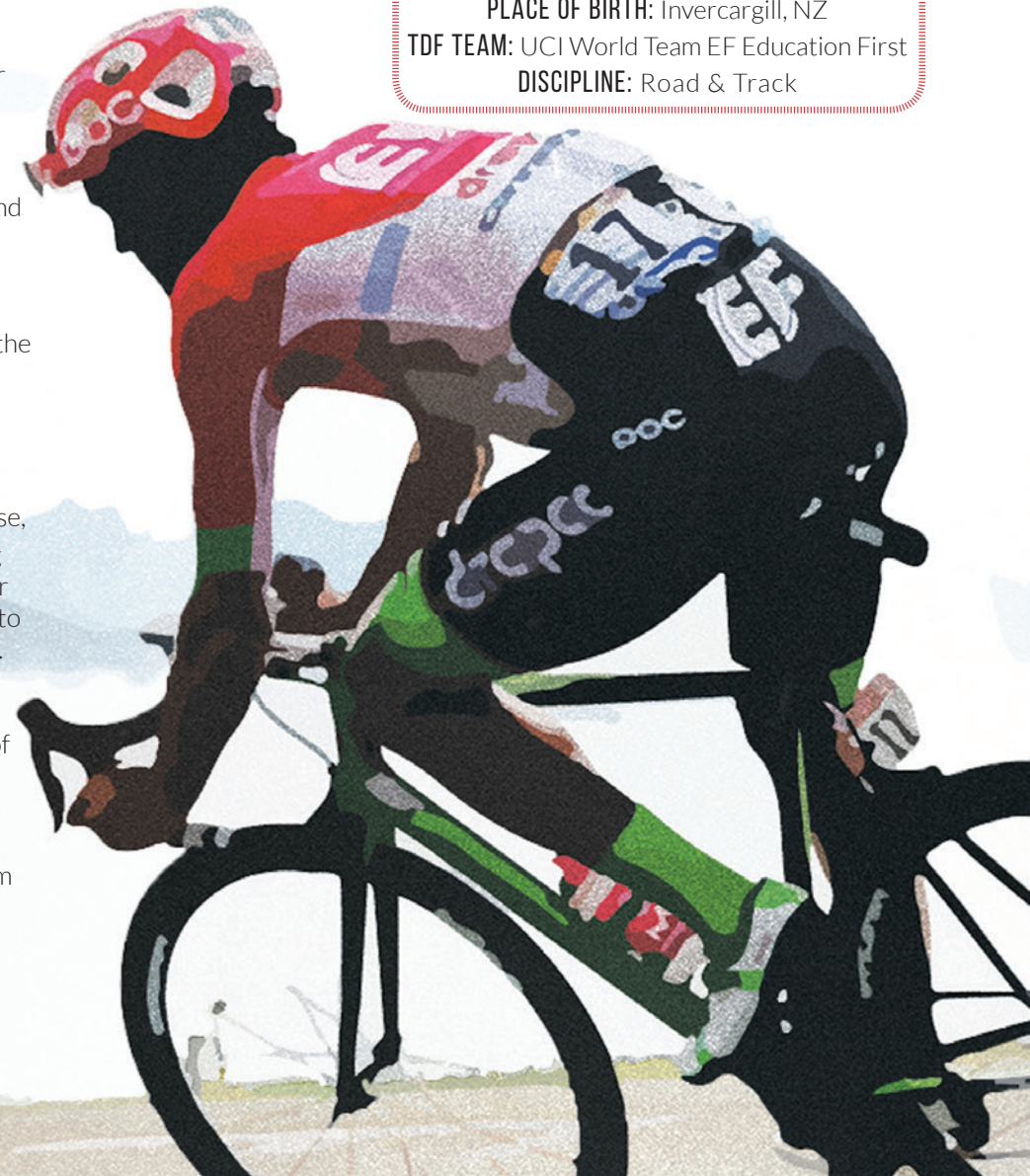
The most impressive part for me was completing the race. The journey over the 21 days is like nothing else, the highs and lows you go through, under the pressure of performing in front of the world stage. Starting the final stage into Paris, it became quite emotional. It all starts to hit you : the memories of your first ever race, the people who have helped you out (sponsors, friends and coaches). All of a sudden you snap back to the race mode, for the first time I saw the Arc de Triomphe, then a kilometre or two later the Eiffel Tower. This is all getting pretty real! Over 3,500 km's, the pace keeps increasing, nothing but pure adrenaline is taking over. HERE IT IS! As you are charging into the Champs Elysées, there's a roar from the crowd; the jets with the blue, white and red scream from above our heads. What a moment to be a part of! A sense of accomplishment, relief and satisfaction. All worth it.

If you can, would you race again in "Le Tour"?

I would do it again in a heartbeat given the chance, the Tour team will be finalised in the coming weeks. I'm off to the Tour de Suisse on Wednesday 12th of June as my final preparation race the team is named.

CYCLIST PROFILE:
DATE OF BIRTH: 14th January 1990
PLACE OF BIRTH: Invercargill, NZ
TDF TEAM: UCI World Team EF Education First
DISCIPLINE: Road & Track

**HEAD TO OUR BLOG TO READ
THE FULL INTERVIEW**



SEMAINE 1 : ALSACE

The race starts in Bruxelles (Belgium) and heads in the direction of the eastern foothills of the Vosges mountains in Alsace. This is a region of tradition and hospitality with its medieval châteaux, a subtle cultural blend created from its history existing between France and Germany. Alsatian wine is all about aroma. Floral and peachy bouquet fly out of the glass, and many of the wines are unctuous enough to pair nicely with their strong local cheeses.

BOTT-GEYL

This producer has mastered the art, bringing together tradition and modernity. His white wines are intense and stunning.

Alsace 16	\$27.00
Riesling 'Les Elements' 16	\$38.00
Gewurztraminer 'Les Elements' 15	\$44.00

MARCEL DEISS

Jean-Michel Deiss's unique varietals in the "field blends" break the rules but make for impressive and magical wines.

Pinot d'Alsace 17	\$40.00
Gewurztraminer 16	\$55.00
1er Cru 'Rotenberg' 14	\$86.00

ALBERT MANN

Ranked among the very top of Alsace producers, the style of their wines is powerful with full respect of the terroir.

Pinot Gris 17	\$37.50
Pinot Gris Grand Cru 'Hengst' 16	\$68.00
Gewurztraminer 17	\$45.00



Munster "Weiss"

Cow's milk washed rind
Type: Soft
Texture: Sticky, creamy & smooth
Flavour: Strong, savoury & tangy

\$11 PER 100G

LE FROMAGE

ARTHUR METZ

Considered the first player in the Alsatian vineyards, this family makes distinctive, reference point single varietal wines.

'Anne Laure' Pinot Gris 17	\$27.00
'Anne Laure' Riesling 17	\$27.00

JEAN BOXLER

No Domaine in Alsace makes better Rieslings than Albert Boxler. All of their wines have great precision and minerality.

Sylvaner 17	\$49.00
Pinot Blanc 16	\$45.00
Riesling Grand Cru 'Sommerberg' JV 17	\$105.00

ALSACE BLANC 6 PACK:

- * Albert Mann Gewurztraminer 17
- * Bott-Geyl Alsace 16
- * Jean Boxler Sylvaner 17
- * Marcel Deiss Pinot d'Alsace 17
- * Arthur Metz 'Anne Laure' Pinot Gris 17
'Anne Laure' Riesling 17

\$190



SEMAINE 2 : MACONNAIS

Our second stop leads us through the rolling green hills dotted with mustard fields and medieval villages of the Mâconnais in the Burgundy region. World-famous for wines of the Côte d'Or, the Mâcon is a hidden gem to the South, making attractive, approachable Chardonnay with juicy fruit, purity and minerality at an enticing price.

SAUMAIZE-MICHELIN

This Domaine makes consistently wonderful Chardonnays. Their wines are produced with lovely finesse, minerality and complexity.

St Véran 17 \$43.00
Pouilly-Fuissé 17 \$57.00

BRET BROTHERS / SOUFRANDIÈRE

Pioneers of biodynamics, these two brothers make edgy, juicy but ambitiously precise wines.

Mâcon Villages 17 \$40.00
Viré-Clessé 'Sous les Plantes' 17 \$58.00

CAVE DE LUGNY

A well-established name in the Mâcon making delicious, archetypal medium weight Chardonnays.

Mâcon-Lugny 'Les Charmes' 17 \$30.00
Mâcon-Lugny 'La Carte' 15 \$30.00

CAVE DE VIRÉ

Responsible for putting Viré Clessé on the map, this cave specialises in zesty and elegant Chardonnays.

Mâcon Villages 'Vieilles Vignes' 17 \$27.50
Viré-Clessé 17 \$33.00

LE FROMAGE

Comté "Jeune" 8-12 months

Cow's milk
Type: Semi-Hard
Texture: Dense, firm & smooth
Flavour: Warm nutty with herbs

\$7.25 PER 100G



BURGUNDY BLANC 6 PACK:

- * Bret Brothers
Mâcon-Villages 17
- * Saumaize-Michelin
Pouilly-Fuissé 17
- * Cave de Lugny
Mâcon-Lugny 'Les Charmes' 17
Mâcon-Lugny 'La Carte' 15
- * Cave de Viré
Mâcon Villages 'Vieilles Vignes' 17
Viré-Clessé 17

\$190



SEMAINE 3 : MADIRAN / CAHORS

Heading in the direction of the South West, you can discover wonderful vistas wherever you are – in the mountains of the Pyrenées or along the wild Atlantic coast. The food has a reputation to envy and even if the region is often under-rated compared with Bordeaux, Bourgogne or Côtes du Rhône, the wide range of wine styles will please any palate.

LE FROMAGE

Chebris

50% Goat & 50% Sheep milk
Type: Semi-Hard
Texture: Firm & waxy, but still smooth
Flavour: Alpine, well-balanced

\$11.30 PER 100G

MONTUS / TOUR BOUSCASSE

Known as one of the top winemakers in the world, Alain Brumont has revived the region, producing world-class prize-winning wines.

Madiran 12	\$35.00
Madiran 14	\$64.00

BELINGARD

One of the most emblematic properties of the region, this Château stands out among the best wines of AOC Bergerac and Monbazillac.

Bergerac 16	\$21.50
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AYDIE

The typically Gascon Tannat grape is the cornerstone of their vinyards. This is the right pick for all the lovers of dark and red berry fruit notes.

Madiran 'l'Origine' 16	\$22.50
Madiran 'Odé d'Aydie' 15	\$30.00

CEDRE

In Cahors, home to the Malbec grape, rich and deep in style. Château du Cedre is amongst the leading producers in the region.

Marcel Malbec 18	\$18.50
Cahors 'Héritage' 15	\$23.50
Cahors 15	\$39.00



SOUTH -WEST ROUGE 6 PACK:

* Aydie

Madiran 'l'Origine' 16
Madiran 'Odé d'Aydie' 15

* Tour de Bouscassé

Madiran 12

* Cèdre

Marcel Malbec 18
Cahors 15

* Belingard

Bergerac 16

\$145



SEMAINE 4 : LANGUEDOC

Following the coastline along the wine routes our direction is now heading East to the Languedoc. Nourished by the Mediterranean sun and the richness of their different terrain, the Languedoc wines all have their own personality. The wine growers here tend to be more innovative and less formal to create great subtle and complex wines. It's more about fun and less about rules.

BASTIDE

One of the largest estates in the Aude, the secret here is the 80 year old Carignan vines bringing depth and earthiness.

Pays d'Aude 'Syrah' 16	\$22.00
Corbières 16	\$22.00

TERRES GEORGES

Embrace the authenticity of this tiny property. Reflecting the land of Carcassonne, they produce only a small amount of wine.

Minervois 'Et Cetera' 17	\$21.50
Minervois 'Quintessence' 17	\$34.00

VAISSE

Rapidly making a name for himself, Pierre Vaïsse focuses on making intense, seductive yet elegant reds.

Pays d'Herault 'Galibaou du Russe' 14	\$65.00
Pays d'Herault 'Pur' 14	\$65.00

GRANGES DES PÈRES

A small family Domaine, these guys specialise in rich and voluptuous Syrah, Grenache and Carignan.

Pays d'Herault 15	\$175.00
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JEAN-MICHEL ALQUIER

A huge reputation in winemaking. Gilbert Alquier was one of the first to plant Syrahs in Faugères, marking a turning point!

Faugères 'Avant-Première' 15	\$37.00
Faugères 'Maison Jaune' 16	\$54.00

Roquefort "Papillon"

Sheep's milk blue cheese
Type: Semi soft blue veined
Texture: Creamy & crumbly
Flavour: Rich & tangy

\$12.10 PER 100G

LE FROMAGE

LANGUEDOC ROUGE 6 PACK:

- * Bastide
Pays d'Aude 'Syrah' 16
Corbières 16
- * Terres Georges
Minervois 'Et Cetera' 17
Minervois 'Quintessence' 17
- * Jean-Michel Alquier
Faugères 'Avant-Première' 15
- * Vaïsse
Pays d'Herault 'Pur' 14

\$180



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 a corresponding "plat du jour" and their perfect wine match.

This is a fun way to follow the race with your favourite gourmet products.

PLAT DU JOUR AND A GLASS OF MATCHING WINE \$34.50

SEMAINE 1 - ALSACE:

June 29 - July 5

LA CHOUCRUTE

Braised pork neck, smoked pork belly, sauerkraut, whole grain mustard

Wine match:

Bott-Geyl Alsace 2016

SEMAINE 2 - BURGUNDY:

July 6 - 12

LES JONES DE BOEUF

Slow cooked Angus beef cheeks, red wine and wild mushrooms, Epoisses cheese velouté

Wine match:

Vincent Girardin Bourgogne Pinot Noir 2014

SEMAINE 3 - SOUTH-WEST :

July 13 - 19

LE CONFIT DE CANARD

Roasted duck leg confit, Sarladaise potatoes, Bordelaise sauce

Wine match:

Château d'Aydie Madiran 'l'Origine' 2016



MAISON
VAURON
FRENCH WINE MERCHANTS

L'ATELIER DU FROMAGE / MAISON VAURON

3-5 McColl St, Newmarket, Auckland

ph: 09 524 8524 / 09 529 0157

sales@mvauron.co.nz



\$34.50
PER PERSON

Bookings are essential

Available at Lunch time on
the corresponding days*

SEMAINE 4 - LANGUEDOC:

July 20 - 31

LE CIVET D'AGNEAU

Lamb shoulder 'en civet', Puy lentils
cassolete, goat cheese crumbs

Wine match:

Château la Bastide Corbières 2016