



CAVAVIN®

THE WINE SHOP

**A FEAST
OF IDEAS
FOR PERFECTLY
PAIRED
HOLIDAYS**



**Gift
Ideas**

Festive gems and great finds,
the art of offering something
beautiful and delicious... at the
right price!



**Gift
Ideas**

Perfect pairings and culinary
inspirations, bringing festive
tables to life!

Holiday Edition 2025

EDITORIAL

CAVAVIN – 40 YEARS OF PASSION

Since 1985, CAVAVIN has been committed to making the world of wine accessible to everyone.

Through its wine merchants and passionate winemaker partners, CAVAVIN guides its customers in their discoveries, offering carefully selected wines, champagnes, and spirits – for every taste, for their value for money, and for every occasion.

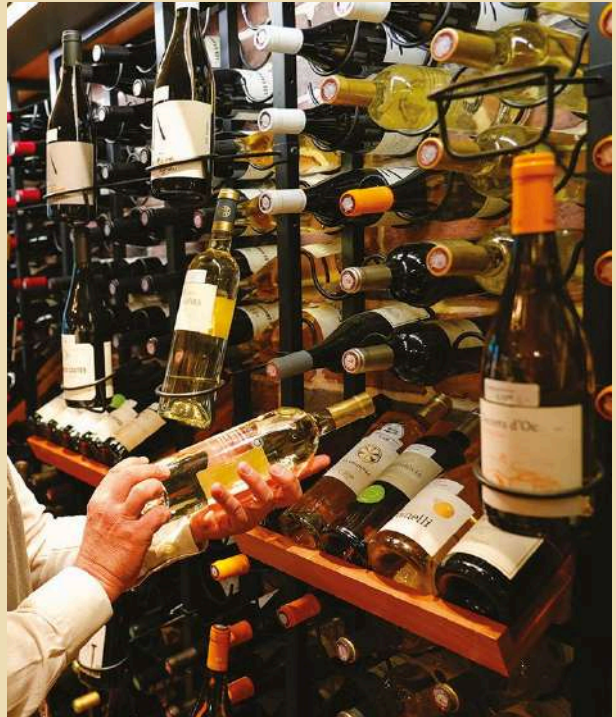
This year marks a symbolic milestone: CAVAVIN is celebrating its 40th anniversary.

Forty years of commitment alongside winemakers, producers, and passionate wine merchants who share the same values: passion, quality, conviviality, and closeness.

For four decades, CAVAVIN has relied on strong and lasting relationships with its partners.

Some winemakers joined the adventure back in 1985 and are now passing on their know-how from generation to generation.

This loyalty – a true mark of trust and quality – makes it possible to offer products that reflect the authenticity of the terroirs and the craftsmanship of those who shape them.



This end-of-year catalogue reflects this very philosophy.

It showcases a festive and diverse selection, designed to meet everyone's desires, while staying true to what defines CAVAVIN's identity: making wine accessible, offering expert advice, and encouraging discovery.

To enrich this edition, culinary content creators were invited to share easy and delicious holiday recipes.

A way to extend the experience by pairing food and wine, in a spirit of sharing and conviviality that is accessible to all.



TABLE OF CONTENTS

Like a well-orchestrated meal, our table of contents follows the stages of the dining experience, from the starter to the final toast.

WINES

APERITIF & APPETIZERS	6
NON-ALCOHOLIC APERITIFS & WINES	8
SHELLFISH & CRUSTACEANS	10
FOIE GRAS	16
FISH	20
POULTRY & WHITE MEATS	24
GAME & RED MEATS	28
CHEESES	36
DESSERTS	40



SPIRITS

NON-ALCOHOLIC SPIRITS	46
WHISKIES	48
RUMS	54
GINS	57
COGNACS	58
OTHER SPIRITS	61

apépîte

EXCLUSIVE, AVAILABLE AT YOUR CAVAVIN WINE MERCHANT

CAVAVIN's Gourmet Touch

CAVAVIN offers a selection of gourmet products to accompany convivial moments, whatever the occasion.

Savory spreads, aperitif biscuits, sweet treats... simple, delicious recipes, perfect for awakening your appetite and pairing with a selection of wines.

Create Your Own Gift Boxes

These assortments let you create tailor-made gourmet gift boxes to suit everyone's tastes.

A great gift idea to slip under the Christmas tree, to share and discover recipes made in France, crafted with artisanal know-how.

Savory Spreads

Generous recipes to accompany your aperitif with flavor.

Fish, poultry, or vegetarian choices:
Smoked salmon, chicken rillettes, black olive tapenade...

Perfect to enjoy on toast or grilled bread.

Ask your wine merchant for pairing suggestions.





Aperitif Biscuits

Crispy and tasty recipes to share.
Emmental or Provençal shortbread — each bite brings
convivial moments to life with a touch of indulgence.



Sweet Treats

Delicate delights designed for every
moment.
Chocolate-coated bites or sweet
shortbread, recipes carefully crafted with
authenticity and care.





APERITIF & APPETIZERS



**MELUSINE BEER
HELLFEST IPA
33 CL 6.66 % VOL**

Golden IPA at 6.66%, brewed in Vendée. Coppery, brilliant color. Expressive nose of exotic fruits, white peach and Mosaic hops. On the palate, a lovely freshness and a fruity, lingering bitterness.

N°1



**GRAND BRAQUET
LIMITED EDITION
WINE OF FRANCE 2023**

Limited cuvée with ripe, delicately toasted aromas. The palate is full, structured and balanced, carried by beautiful intensity. An expressive, characterful wine that reflects the personality of its aging and terroir.

N°2



**DOMAINE DE CRAY
PDO TOURAINE
SAUVIGNON 2023**

Expressive nose combining citrus, white peach and herbal notes. The palate charms with its freshness, balance and vibrant minerality. The persistent, saline finish prolongs the elegance of this cuvée.

N°3



**DUNE DE
ROQUEMONT
ROSÉ 2024**

Delicate nose of quince and strawberry. On the palate, a supple, balanced texture unfolds with fine tension. Citrus aromas gradually emerge, offering an elegant, refined tasting experience.

N°4



**DOMAINE DE CRAY
WINE OF FRANCE
PINOT NOIR 2023/2024**

This light red from Touraine delights with its clear red fruit aromas and freshness. On the palate, it is supple and perfectly balanced. An approachable, charming wine that invites discovery.

N°5



**DOMAINE MOLTES
TRADITION
PDO GEWURZTRAMINER
2023**

Golden yellow color. Intense nose of lychee, rose and gentle spices. Broad, gourmet palate, perfectly balanced between aromatic richness and freshness. Long, expressive finish.

N°6



**DOMAINE DES PARETTES
FRÉDÉRIC TOUZOT
PDO MACON VILLAGE
2023**

Wine with a yellow-green color, expressive nose of white flowers and citrus. On the palate, bright, balanced liveliness, perfect for awakening the taste buds as an aperitif, with fish or fresh goat cheese.

N°7



**CHÂTEAU DE ROQUEMONT
PDO BORDEAUX SUPÉRIEUR 2022
MAGNUM 150 CL**

This Bordeaux Supérieur 100% Merlot, from the prestigious Saint-Émilion jurisdiction, embodies a seductive fusion of fruity, indulgent, rich flavors. A generous, balanced wine revealing all the elegance of its terroir.

N°8



**CHAMPAGNE BARON ALBERT
"L'UNIVERSELLE"
BRUT 75 CL 12 % VOL**

The iconic cuvée of the Baron sisters, L'Universelle charms with its freshness and fruitiness. Predominantly Meunier, it offers notes of apple and yellow fruits, with a fine, elegant mousse.

N°9



**CHAMPAGNE CYRUS
BRUT
75 CL 12 % VOL**

Airy nose with delicate aromas of white flowers and crisp green apple. The fresh, dynamic palate reveals juicy citrus bringing liveliness and lightness. A wine of great finesse.

N°10



**CHAMPAGNE CYRUS
BRUT
MAGNUM 150 CL 12 % VOL**

Epicurean format. Airy nose of floral notes and crisp green apple. The fresh palate unveils juicy citrus, bringing lovely liveliness. A light, elegant champagne, perfect for moments of sharing.

N°11



**CHAMPAGNE BOLLINGER
SPÉCIAL CUVÉE
BRUT 75 CL 12 % VOL**

Bollinger Spécial Cuvée combines power and subtlety. Dense and finely sparkling, it offers fruity and toasted aromas with lovely mineral tension. The creamy, structured palate balances vinosity, freshness and lightness. Finish of brioche and white fruits.

N°12



NON-ALCOHOLIC APERITIFS & WINES



**COTEAUX NANTAIS
APPLE JUICE
75 CL 0 % VOL**

Pure organic apple juice, smooth and balanced. This natural drink offers a fresh, authentic expression of the fruit, with subtle sweetness and a lovely length on the palate. Ideal at any time of the day.

N°13



**COTEAUX NANTAIS
APIBUL
NON-ALCOHOLIC 75 CL 0 % VOL**

Pale, light yellow color. Fresh, floral nose with notes of green apple and citrus. Light, lively palate balanced by pleasant acidity and a fruity, refreshing finish.

N°14



**COTEAUX NANTAIS
APIBUL PASSION
NON-ALCOHOLIC 75 CL 0 % VOL**

Bright orange color. Generous nose marked by powerful exotic fruit aromas. Fresh, lively palate with fine fruit intensity, ending on a light, refreshing finish that invites you to keep sipping.

N°15



**COTEAUX NANTAIS
APIBUL FRAMBOISE
NON-ALCOHOLIC 75 CL 0 % VOL**

Bright rosé color. Fresh, fruity nose dominated by raspberry and delicate floral notes. The light, tangy palate offers lovely liveliness, ending with a gourmet finish that enhances the fruity flavors.

N°16

THE NON-ALCOHOLIC ALTERNATIVE THAT PRESERVES THE SPIRIT OF WINE

TECHNICAL EXPERTISE AT THE SERVICE OF AROMATIC AUTHENTICITY

The alcohol-free alternative that preserves the essentials. The Esquisse range offers dealcoholized wines that retain the authenticity and aromatic expression of wine.

To achieve this, the vacuum evaporation method is used: by lowering the boiling point of alcohol to 35°C, it allows the alcohol to be removed while preserving the original aromas.

The result ? 0.0% vol cuvées, with no compromise on quality, delivering a genuine wine experience.

Esquisse, the taste of wine, without the effects of alcohol.



**ESQUISSE
VIOGNIER SAUVIGNON
NON-ALCOHOLIC 75 CL 0 % VOL**

Light yellow color. Fresh, aromatic nose combining violet floral notes and Sauvignon citrus. Light, balanced palate with lovely freshness and a delicate fruity finish.

N°17



**ESQUISSE
MERLOT GRENACHE
NON-ALCOHOLIC 75 CL 0 % VOL**

Bright ruby color. Fruity nose of cherry, blackberry and gentle spices. Round, supple palate, fresh and indulgent.

N°18



**ESQUISSE
SYRAH CABERNET
NON-ALCOHOLIC 75 CL 0 % VOL**

Brilliant pale pink color. Fresh nose of red fruits, strawberry and raspberry. Light, lively and fruity palate, alcohol-free, with a refreshing, balanced finish.

N°19



**ESQUISSE
SPARKLING
NON-ALCOHOLIC 75 CL 0 % VOL**

Fine, light bubbles in a pale yellow robe. Fruity, fresh nose marked by green apple and citrus. Lively, thirst-quenching palate with a clean, light finish, ideal for festive moments.

N°20



SHELLFISH & CRUSTACEANS



**GRAND BRAQUET
SAUVIGNON GRIS
PGI VAL DE LOIRE
2023/2024**

Lively nose of exotic fruits, fresh and taut palate. This Sauvignon Gris seduces with originality and finesse, offering clear aromatics and an elegant structure. Perfect for those seeking freshness and subtlety.

N°21



**DOMAINE DE MONTGILET
CUVÉE "VOLEUR DE GRAND CHENIN"
WINE OF FRANCE 2024**

Dry, mineral Chenin Blanc with aromas of white flowers, citrus and white fruits. Fresh, straight and saline palate. A precise, refreshing wine, perfect for Chenin lovers.

N°22



**CHÂTEAU DE LA GRAVELLE
PDO MUSCADET SUR LIE
2022/2023**

On the palate, this Muscadet is valued for its youthful, lively, dry and fruity character. It also offers a light sparkle, a subtlety prized by enthusiasts. Dominant citrus aromas bring refreshing brightness.

N°23



**MAISON BELLE
CUVÉE "LE BEAU ROLLE"
PGI DRÔME 2023**

A fresh, aromatic white with notes of juicy pear, citrus and white flowers. Light and thirst-quenching, it charms with balance and finesse, delivering freshness for a simple, pleasant tasting moment.

N°24



**DOMAINE DES TOURNELLES
CUVÉE DE LA REINE
PDO BUZET 2023**

This appealing pale Sauvignon Blanc offers intense aromas of pineapple and grapefruit. On the palate, its smooth, delicate texture reveals fine balance, supported by controlled liveliness.

N°25



**DOMAINE MICHEL
CUVÉE TRADITION
PDO VIRÉ-CLESSÉ 2023/2024**

An emblematic Viré-Clessé ! Complex nose with fruity, floral, buttery and brioche notes. Broad, long palate with fine roundness and perfect balance.

N°26



**LA CHABLISIENNE
CUVÉE "LA SEREINE"
PDO CHABLIS 2020/2021**

Subtle nose of citrus, white flowers and flint. On the palate, fine tension, minerality and typical freshness. Balanced and precise, perfectly reflecting the pure, elegant style of great Chablis.

N°27



**DOMAINE SERGE LALOUE
CUVÉE "SERGE"
PDO SANCERRE 2023**

Bright and precise, this organic Sauvignon Blanc reveals aromas of citrus, pear and mineral notes. Lively, balanced palate, fresh finish. Ideal with seafood and goat cheeses.

N°28



**DOMAINE PERRIER
CUVÉE "FLEUR DE ROUSSANNE"
PDO CHIGNIN BERGERON 2024**

Made from 100% Roussanne, this Chignin-Bergeron seduces with aromas of apricot and violet, a broad, balanced palate and a lingering finish.

N°29



**DOMAINE DE MONTORGE
CUVÉE DES QUATRE CLOCHERS
PDO MONTAGNY PREMIER CRU 2023**

Floral nose, with aromas of white flowers and fresh fruits. On the palate, a round, mineral texture with fine freshness and balanced finish, offering both elegance and depth. A perfect example of a mineral, tonic and well-balanced wine.

N°30

CHAMPAGNE
AYALA
MAISON FONDÉE EN 1860

*Révéler
l'Essentiel*





**CHAMPAGNE CYRUS
VINTAGE 2018
BRUT 75 CL 12 % VOL**

Golden robe, fine bubbles, indulgent nose of fresh apple and brioche. Cyrus Brut vintage charms with balance between freshness and roundness, with dried flower notes and an elegant finish, typical of a characterful champagne.

N°31



**CHAMPAGNE PANNIER
SELECTION BRUT
75 CL 12 % VOL**

Elegant cuvée with fine bubbles, result of long aging. Fine harmony between freshness, structure and indulgence, supported by the balance of the three grape varieties and subtle aromas of pear, white flowers and stone fruits.

N°32



**CHAMPAGNE HATON
"HERITAGE GRAND CRU"
EXTRA BRUT BLANC DE
BLANCS 75 CL 12 % VOL**

100% Chardonnay Grand Cru Champagne, with aromas of citrus and white flowers. Fresh, elegant, mineral palate. Perfect for refined dishes.

N°33



**CHAMPAGNE PHILIPPONNAT
PERPETUAL RESERVE NO DOSAGE
75 CL 12 % VOL**

Made without dosage, this champagne highlights the purity of its majority Pinot Noir. The lively attack reveals citrus and white flower notes, offering an authentic expression of the Philipponnat style.

N°34



**CHAMPAGNE VEUVE CLICQUOT
RESERVE BRUT
75 CL 12 % VOL**

An elegant cuvée with aromas of ripe fruits, brioche and spices. Its creamy palate and lingering finish make it a perfect choice for festive occasions.

N°35



**CHAMPAGNE BOLLINGER
PINOT NOIR VZ I9
BRUT 75 CL 12 % VOL**

A tribute to Verzenay Pinot Noir (Grand Cru), this Blanc de Noirs VZ I9 combines fruity intensity, toasted finesse and mineral tension. Broad, saline, structured palate, with a lingering finish of candied citrus and toasted bread.

N°36



Scallops & Vanilla Sauce

Ingredients (serves 4)

Scallops

- 15 scallops
- 1 tbsp oil
- Knob of salted butter
- 3 tbsp flour
- Salt, pepper

Accompaniment

- 200 g rice

Sauce vanille

- 400 g Isigny cream
- 2 vanilla pods
- A few drops of vanilla extract



by Alice
@lesepaisses

PREPARATION

Scallops

1. Rinse the scallops.
2. Lightly coat them in flour.
3. Heat the oil and butter in a frying pan.
4. Sear the scallops for 2 minutes on each side, until golden on the outside but still translucent in the center.

Vanilla Sauce

1. Pour the Isigny cream into a saucepan and heat gently.
2. Add a few drops of vanilla extract.
3. Split the vanilla pods in half, scrape out the seeds, and add them to the cream along with the pods.
4. Let infuse gently for a few minutes. Season with salt and pepper.

Accompaniment

1. Cook the rice.
2. Serve the scallops with the vanilla sauce and rice.



FOOD & WINE PAIRINGS BY ANTHONY, CAVAVIN WINE MERCHANT



**DOMAINE FL
CUVÉE "LA FRÉMINE"
PDO SAVENNIÈRES
2022/2023**

The delicacy of scallops coated in a vanilla sauce finds a refined echo in this wine. Its citrus and white-flower aromas underline the dish's sweetness, while its minerality brings freshness and balance.

N°38



**DOMAINE PERRIER
"FLEUR DE ROUSSANNE"
PDO CHIGNIN BERGERON 2023**

The delicacy of scallops with vanilla sauce pairs harmoniously with this wine. Notes of ripe fruit and honey bring sweetness, while its freshness and roundness balance the dish's subtlety.

N°38



FOIE GRAS



**CHAMPAGNE HATON
"HERITAGE GRAND CRU"
EXTRA BRUT INTENSE 75 CL
12 % VOL**

Blend of Chardonnay and Pinot Noir from grands crus. Expressive nose of ripe fruit and brioche. Broad, structured, lively palate. A characterful Champagne with remarkable balance.

N°39



**CHAMPAGNE CYRUS
BLANC DE BLANCS
BRUT 75 CL 12 % VOL**

This Champagne, with a pale-gold color, offers aromas of toast and candied zest. On the palate it is fleshy and mature, with saline and bready notes leading to a long, elegant finish.

N°40



**PIERRE GAILLARD
PDO CONDRIEU
2024**

From the granitic slopes of Condrieu, this 100% Viognier combines aromatic richness and freshness. A great Rhône white, floral and mineral, refined and persistent.

N°41



**CHAMPAGNE DOM PERIGNON
BRUT VINTAGE 2015
GIFT BOX 75 CL 12.5 % VOL**

Exceptional Champagne with aromas of white fruit, citrus and toast. Creamy texture, mineral finish. Elegance and refinement combined.

N°42

SEARED & HALF-COOKED, TWO PERFECT FESTIVE PAIRINGS

**DOMAINE LÉON BOESCH
CUVÉE "LES FOUS"
PDO GEWURZTRAMINER 2023**

A thirst-quenching Gewurztraminer with a generous, indulgent attack. Its captivating, complex nose reveals intense exotic aromas. The balanced, expressive palate combines aromatic richness and freshness with fine length.

N°43



PAN-SEARED FOIE GRAS



Pan-seared foie gras, quickly cooked to achieve a golden crust and a melting heart, pairs perfectly with Gewurztraminer.

This wine offers notes of lychee, rose, and spices that complement the richness of the foie gras.

Its light sweetness and balance prevent the dish from feeling heavy. Serve with a mango or fig compote and a lightly vinaigrette-dressed salad. Together, they create perfect harmony between richness, fruitiness, and freshness.

**DISZNOKO TOKAJI
ASZU 5 PUTTONYOS
2014**

A hallmark of the Disznókő style, this Tokaji charms with aromatic purity, harmonious varietal blend and Botrytis-borne richness. A noble wine combining elegance and intensity, with outstanding aging potential.

N°44



HALF-COOKED FOIE GRAS



Half-cooked foie gras reveals all its finesse when paired with Tokaji 2013 5 Puttonyos.

Its aromas of candied apricot, honey, and dried fruits balance the richness of the foie gras.

Its acidity brings freshness, preventing any heaviness on the palate. Serve with slices of lightly toasted spiced bread, pickled red onions, or tangy pickled berries. These accompaniments add contrast and liveliness, highlighting the elegance of the pairing between the wine's sweetness and the foie gras' melt-in-the-mouth texture.



Roasted Squash Velouté & Foie Gras Toasts

Ingredients (serves 4)

Velouté:

- 800 g squash (butternut or pumpkin)
- 1 onion
- 1 tbsp olive oil
- 1 tsp sage
- 750 ml chicken stock
- 150 g thick cream

Toasts:

- Slices of country bread
- Foie gras
- Onion confit
- Butter
- Chives
- Pink peppercorns



by Myriam
@lesideesdemimi

PREPARATION

Velouté

1. Cut the squash and onion into cubes. Roast with olive oil and sage.. Air fryer: 20 min / Oven: 30 min at 180°C)
2. Place the roasted vegetables in a blender, add hot chicken stock, and blend until smooth.
3. Plate the velouté, then add a spoonful of cream and freshly ground pink peppercorns.

Toasts

1. Heat a knob of butter, then grill the bread slices.
2. Spread with onion confit, then top with thin slices of foie gras.
3. Sprinkle with chopped chives and freshly ground pink peppercorns.



FOOD & WINE PAIRINGS BY KÉVIN, CAVAVIN WINE MERCHANT



DOMAINE LÉON BOESCH
CUVÉE "LES FOUS"
PDO GEWURZTRAMINER 2022

The sweetness of roasted squash and the richness of foie gras pair beautifully with Domaine Léon Boesch's Gewurztraminer, whose exotic and floral notes, and refreshing lift, balance the dish elegantly.

N°45



DOMAINE MICHEL
CUVÉE TRADITION
PDO VIRÉ-CLESSÉ 2023/2024

The sweetness of roasted-squash velouté and the finesse of foie gras pair perfectly with Domaine Michel's Cuvée Tradition. Its lively freshness and white-fruit notes bring lightness and elegance to the dish.

N°46



FISH



**GRAND BRAQUET
CHARDONNAY
PGI VAL DE LOIRE 2024**

A fresh Chardonnay with delicate notes of pear and white flowers. This supple white charms with natural balance and roundness, offering easy, pleasant drinking. Perfect for any occasion.

N°47



**GRAND BRAQUET
PDO MUSCADET SUR LIE
PGI VAL DE LOIRE 2023**

Dry and iodine-tinged, this Muscadet delights with lively verve and fresh lime aromas. The light, dynamic palate shows saline freshness, bringing fine tension that extends the tasting with elegance and finesse.

N°48



**DUNE DE ROQUEMONT
PDO BORDEAUX
2023**

Subtle nose of apricot, acacia, hawthorn and blackcurrant bud. On the palate, a supple texture and fine tension reveal citrus and floral notes, delivering delicate, refreshing harmony.

N°49



**CHÂTEAU LA DOURNIE
CUVÉE "WIZZ"
PGI HÉRAULT 2022**

Organic white from schist. Blend of Grenache Blanc, Grenache Gris and Vermentino. Lemon-tinged nose with pear and ginger. Silky palate with floral notes and a tonic finish. A fresh, luminous wine combining finesse and vibrancy.

N°50



**DOMAINE MABILLOT
PDO REUILLY
2024**

This Sauvignon-based Reuilly shows a floral, fruity nose. The fresh, balanced palate charms with elegant tension and liveliness. A refined wine that expresses its terroir with finesse and precision.

N°51



**ESQUISSE
ORANGE WINE 2023
75 CL 13 % VOL**

Deep orange color with copper highlights. Expressive nose of candied citrus, gentle spices and dried fruits. Broad, structured palate with fine freshness and a persistent, lightly tannic finish.

N°52



**MAISON LOUIS DE GRENELLE
GRANDE CUVÉE BRUT
PDO SAUMUR 75 CL 12 % VOL**

Made by the traditional method, this cuvée charms with finesse and complexity. White-fruit aromas, brioche notes and a fresh finish make it ideal with refined dishes.

N°53



**DOMAINE FREY SOHLER
PDO CRÉMANT D'ALSACE
75 CL 12 % VOL**

This Crémant seduces with fine, steady mousse and a delicate nose of white flowers and citrus. On the palate, fine tension, firm structure and a clean finish. A straight, precise, refreshing Crémant.

N°54



**DOMAINE CHOLLET
PDO POUILLY FUMÉ
2024**

This Pouilly-Fumé shows a nose of white flowers with citrus zest notes. The palate opens lively, direct and deliciously rich, with fine minerality and freshness.

N°55



**DOMAINE FL
PDO SAVENNIÈRES
2023**

This 100% Chenin from sandy and schist soils shows a bright yellow-green color. The nose delicately blends acacia, linden, citrus and honey. The lively, harmonious palate expresses Savennières' signature finesse.

N°56



**DOMAINE CAMU
"OLD VINES"
AOP CHABLIS 2023**

Light yellow color with green highlights. A ripe yet fresh nose with delicate aromas. Powerful, mellow palate supported by fine structure. The long, mineral finish extends the wine's elegance and freshness.

N°57



**CHAMPAGNE PHILIPPONNAT
PERPETUAL RESERVE BRUT
75 CL 12.5 % VOL**

Subtle alliance of structure and roundness, this Brut reveals the richness of Pinot Noir and the balance of the Réserve Perpétuelle. An elegant cuvée with expressive fruit and a lingering finish, typical of Philipponnat.

N°58



Potato-Scaled Fish & Chorizo with Beurre Blanc

Ingredients

(serves 4)

Potato-Scaled Fish

- 400 g white fish (sea bream, cod, ling, etc.)
- 6 large potatoes
- 10 slices of chorizo
- 240 g butter
- 1 egg yolk
- 1 tsp potato starch
- Olive oil, salt, pepper
- Angel hair chili (optional)

Beurre Blanc

- 2 shallots
- 4 tbsp vinegar
- 200 g butter



by Emma
@foodamour

PREPARATION

Potato-Scaled Fish

1. Remove bones from the fish and cut into fillets and portions. Keep chilled.
2. Slice the potatoes into thin rounds.
3. Using a mandoline or slicer, cut the potato slices into “scales.”
4. Do the same with the chorizo, cutting into small discs.
5. Blanch the potato slices for 2 min. Drain, coat with clarified butter and starch.
6. Arrange the potato scales on the fish, brushing with egg yolk. Chill for 20 min.
7. Pan-fry, potato-side down, for 3 min, then turn and cook briefly on the other side.

Beurre Blanc

1. Finely chop the shallots.
2. Sweat them in a saucepan with a splash of vinegar.
3. Gradually whisk in the butter until emulsified.
4. Serve immediately.



LES ACCORDS METS & VINS D'ANTHONY, CAVISTE CAVAVIN



**DOMAINE PIERRE GAILLARD
PDO CONDRIEU
2024**

The crisp potato scales and spicy hint of chorizo pair perfectly with this wine. Rich in white-peach, apricot and white-flower aromas, it shows fine roundness and freshness that balance the dish elegantly.

N°59



**DOMAINE CHOFFLET
CUVÉE "EN CHOUÉ"
PDO GIVRY PREMIER CRU
2022/2023**

This dish pairs elegantly with this Givry Premier Cru from Domaine Chofflet. Its ripe red-fruit and forest-floor aromas, allied to fine freshness, bring depth and balance to the dish.

N°60



POULTRY & WHITE MEATS



L'ESPRIT DE MONTMAL
PDO FITOU
2020/2021

A blend of Syrah, Grenache and Carignan, this Fitou shows a fleshy palate with ripe black-fruit, spice and woody notes. Silky tannins lead to a long, persistent finish, revealing the terroir's richness and power.

N°61



DOMAINE DE MONTGILET
CUVÉE "INSPECTEUR GROLLEAU"
WINE OF FRANCE 2023

This 100% Grolleau red charms with a bright ruby color. The nose blends strawberry, cherry and a hint of white pepper. Fresh, supple, fruity palate with light tannins. Tangy, crunchy finish for a light, lively, approachable red.

N°62



CHÂTEAU DE MAUVES
PDO GRAVES
2019

Intense blackcurrant nose; balanced palate with melted tannins. Reveals red and stewed-fruit aromas with fine structure. A long, elegant finish combining softness with aromatic intensity.

N°63



ESPRIT DE GIGOGNAN
PLOT NO. 10
WINE OF FRANCE 2023

Deep ruby color. Intense nose of ripe red fruits, spices and licorice. Generous, supple, velvety palate supported by round tannins. The finish shows fine aromatic persistence, mixing richness and elegance.

N°64



**DOMAINE DE CRAY
PDO MONTLOUIS SEC
2023/2024**

From the limestone plateaus between Tours and Amboise, this dry Montlouis 100% Chenin Blanc (Domaine de Cray) offers a lively, mineral palate with quince, melon and white-flower aromas. A dry, elegant white, perfect with grilled fish or mild cheeses.

N°65



**TERRES ROUGES
PDO LUSSAC SAINT-ÉMILION
2019 /2020**

Terres Rouges is a tribute cuvée to the Lussac terroir, streaked with red clay. The nose shows blackcurrant, cherry and fig. The palate is broad and generous, carried by supple tannins and fine freshness.

N°66



**MAISON BELLE
"LA BELLE SYRAH"
PGI COLLINES
RHODANIENNES 2023**

Ruby color, nose of ripe red fruits lifted by a peppery touch. On the palate, a supple, indulgent Syrah with fine tannins. Ideal with charcuterie, grilled meats or Provençal cuisine.

N°67



**CLOS FORNELLI
PDO CORSE
2024**

Raised without frills, this Corsican red (100% Niellucciu) charms with bright purple color, red-fruit and violet nose, and a firm palate with silky tannins. Persistent finish with licorice and maquis spice notes.

N°68



**DOMAINE BENON
PDO CHÉNAS
2023**

100% Gamay: this fruity, racy Chénas seduces with generosity and fine structure. Very silky tannins give a velvety texture, offering perfect balance between power and finesse. A warm, elegant wine.

N°69



**CHÂTEAU LA DOURNIE
CUVÉE "OOPS"
PGI HÉRAULT 2023**

This organic Languedoc Syrah on schist shows a deep purple color. The nose blends black fruits and graphite. Fresh palate with silky tannins, ending in an elegantly spicy finish.

N°70



**DOMAINE LAFOND
CUVÉE "ROC ÉPINE"
PDO LIRAC 2023/2024**

Elegant and fresh, this 2023 Lirac Blanc (Lafond) charms with floral, citrus and stone-fruit notes. A harmonious blend with fine minerality on the palate. Ideal with capon or roast turkey.

N°71



**CHÂTEAU TOUR DE GRENET
PDO LUSSAC SAINT-ÉMILION
2019/2020**

Warm nose of plum and dark fruits. On the palate, ripe grapes, spicy notes and subtle oak form a structured, elegant, modern whole.

N°72



**DOMAINE JONCY
CUVÉE "CHAVANNES"
PDO CÔTE DE BROUILLY
2023**

From parcel selection on Mont Brouilly, an ancient volcano with blue-granite soils, this refined wine is balanced and tannic. It shows red-fruit aromas and a fine mineral balance.

N°73



**LES AMOUREUSES
CUVÉE "LE LIBY"
PGI ARDÈCHE 2021**

Aged 18 months in French oak, Le Liby Rouge 2021 seduces with aromatic complexity—ripe fruit, gentle spices and roasted hints. Silky palate with a lingering finish.

N°74



**CHÂTEAU DE PIZAY
CUVÉE "LES SYBARITES"
PDO MORGON 2022**

This Morgon reveals aromas of dark fruits, spices and forest floor. Broad palate with silky tannins and a long finish. A wine of character, ideal with sauced white meats.

N°75



**VIGNOBLE LA JARNOTERIE
CUVÉE "IMPROVISATION"
PDO SAINT-NICOLAS DE BOURGUEIL 2020**

From 60-year-old vines on clay-limestone, this Cabernet Franc shows a deep color and a nose of spices, dark fruits and vanilla. Silky palate, aged in oak and chestnut. Loire elegance and character.

N°76



**CHATEAU DE ROQUEFORT
PDO SAINT-ÉMILION GRAND CRU
2022**

The nose reveals intense blackcurrant and blackberry with subtle spice. Generous on the palate, with velvety tannins and balanced structure; a fine expression of dark fruits with a harmonious, lingering finish.

N°77



**NUITON BEAUNOY
PDO HAUTES CÔTES DE BEAUNE
2022/2023**

This Beaune, 100% Pinot Noir, shows a bright violet hue. The attack is crisp and fresh, carried by fine, silky tannins. A generous, benchmark ambassador for the appellation.

N°78



**DOMAINE CHOFFLET
CUVÉE "EN CHOUÉ"
PDO GIVRY PREMIER CRU 2022/2023**

From a south-facing, wind-sheltered slope, it offers fine ripeness. The palate seduces with breadth, finesse and elegance, with a classy structure and fine balance.

N°79



**DOMAINE JEAN CHAUVENET
PDO NUITS SAINT GEORGES
2022/2023**

This Nuits-Saint-Georges Vieilles Vignes from Domaine Jean Chauvenet embodies Côte de Nuits elegance, offering an authentic Pinot Noir expression with depth and finesse.

N°80



**CHAMPAGNE PANNIER
"ÉGÉRIE" 2015
EXTRA BRUT 75 CL 12 % VOL**

2015 vintage with elegant bubbles, floral freshness, subtle fruit and a mineral finish. The balance of Pinot Noir and Chardonnay shows with finesse in this racy, harmonious Extra Brut.

N°81



GAME & RED MEATS



DOMAINE AUZIAS
CUVÉE "MONTAGNE NOIRE"
PGI CITÉ DE CARCASSONNE 2023

This wine shows a purple robe with garnet highlights. Expressive nose of ripe red fruits, redcurrant and violet. Silky texture unfolds into blackberry and blackcurrant, giving a rich, balanced tasting.

N°82



CHÂTEAU DE ROQUEMONT
PDO BORDEAUX SUPÉRIEUR
2022

This Bordeaux Supérieur, 100% Merlot from the prestigious Saint-Émilion jurisdiction, blends fruity, indulgent, rich flavors. A generous, balanced wine revealing its terroir's elegance.

N°83



CHÂTEAU ÉTANG DES COLOMBES
BICENTENAIRE
PDO CORBIÈRES 2023

Deep garnet color. Expressive nose of dark fruits, garrigue and spices. Round, structured palate with supple tannins and a warm, harmonious finish that pleasantly extends the tasting.

N°84



CHÂTEAU ASSAS
PDO GRÉS DE MONTPELLIER
2022/2023

Light red with violet glints. Fruity nose of cherry and strawberry, lifted by violet and gentle spices. Supple, silky palate with red fruits, garrigue and minerality. Fresh finish. A characterful, gourmand Grés de Montpellier.

N°85



**DOMAINE DES RAYNIÈRES
VIEILLES VIGNES
PDO SAUMUR CHAMPIGNY 2022**

The nose is marked by pepper and licorice. On the palate, rich, spicy power supported by deep dark-fruit notes and a mineral touch that brings freshness and complexity.

N°86



**DOMAINE DES PASQUIERS
CUVÉE "PLAN DE DIEU"
PDO CÔTES DU RHÔNE VILLAGES
2022/2023**

This wine shows an intense garnet robe. Fruity aromas of redcurrant and cherry on the nose. Supple attack on the palate, giving way to spicy notes. A balanced wine.

N°87



**CHÂTEAU HAUT TERRIER
PDO BLAYE CÔTES DE BORDEAUX
2019**

From the slopes of Blaye, Château Haut-Terrier marries tradition and modernity. A Merlot-Cabernet Sauvignon blend with deep color, dark-fruit nose and a broad palate of supple tannins.

N°88



**LES SORCIÈRES DE MONTMAL
PDO FITOU 2021/2022**

From the schists of Montmal, this Fitou seduces with ruby color, ripe red-fruit and spice aromas, and a lively palate with crunchy tannins. A wine of character, reflecting the Hautes Corbières terroir.

N°89



**CHÂTEAU ROQUEVILLE
PDO CÔTES DE CASTILLON
2018**

Fine, elegant wine with controlled balance. Supple, harmonious palate with fine hold and plenty of charm from the first pour. A refined Castillon to enjoy now.

N°90



**FAMILLE GILBERT ET GAILLARD
PDO TERRASSES DU LARZAC
2021**

This Terrasses du Larzac reveals Languedoc authenticity with fine tannic structure. A blend of Syrah, Grenache and Mourvèdre, offering dark-fruit and spice aromas; balanced with long finish.

N°91



**CHÂTEAU GILBERT ET GAILLARD
CUVÉE "LA BAUME"
PDO SAINT CHINIAN 2018**

A Saint-Chinian with dark-fruit and spice aromas, combining complexity and freshness. Silky tannins and length make it rich, balanced and ideal for convivial moments.

N°92



**DOMAINE LAFOND
CUVÉE "ROC ÉPINE"
PDO LIRAC 2022/2023**

Deep ruby robe, nose of cherry and gentle spices. Broad palate with silky tannins and a long, persistent finish. This organic Lirac blends power and elegance, with harmonious balance and fine terroir expression.

N°93



**DOMAINE DE MONTINE
CUVÉE "ÉMOTION"
PDO GRIGNAN LES ADHEMAR
2023**

An elegant cuvée with rich aromas of dark fruits, licorice and gentle spices. Generous palate with silky tannins and a lingering finish; balanced, expressive and refined.

N°94



**ANTISTO MALBEC
PDO MENDOZA
2019**

Antisto Mendoza embodies Argentine Malbec with its dark robe and garnet highlights. Nose of ripe fruit and spices. Fruity palate supported by supple, integrated tannins—balanced and smooth.

N°95



**CLOS DE L'AMANDAIE
CUVÉE "L'ORIGINE"
PDO GRÈS DE MONTPELLIER
2020**

Purple robe with violet highlights. A structured wine offering a complex aromatic palette: spices (Cayenne black pepper), dark berries (blueberries, blackberries) and gentle cocoa notes.

N°96



**CHÂTEAU DE HAUTE SERRE
CUVÉE "LUCTER"
PDO CAHORS
2020**

Blackcurrant reigns in this sunny vintage. Intense freshness where peppermint notes mingle with stewed red fruits, delivering a bold yet refined experience.

N°97



**CHÂTEAU BEAUBOIS
CUVÉE "CONFIDENCE"
PDO COSTIÈRES DE NÎMES
2022**

Grenache reveals a nose of cherry and raspberry, evolving toward white pepper, mocha and blackberry, with floral and spicy touches. On the palate, notes of anise and licorice settle in, backed by persistent red fruit.

N°98



**CHÂTEAU ESCOT
PDO MÉDOC
2015**

Deep garnet robe. Elegant nose of ripe dark fruits, gentle spices and subtle oak. Balanced structure with integrated tannins; long finish on subtle licorice and cocoa.

N°99



**DOMAINE FOND CROZE
PDO RASTEAU
2021/2022**

Blend of 80% Grenache, 10% Syrah and 10% Mourvèdre. Deep garnet robe with aromas of stewed dark fruits, vanilla and chocolate. Round, suave palate with fine length and mineral notes from limestone and sandy soils.

N°100



**CHÂTEAU HAUT-GUIRAUD
PDO CÔTES DE BOURG
2022 MAGNUM 150 CL**

Deep, intense color. Rich, elegant tannins ensure perfect balance. The long, persistent finish extends the pleasure with finesse and power, revealing this remarkable wine's full complexity and structure.

N°101



**DOMAINE PRADELLE
CUVÉE "LES HIRONDELLES"
PDO CROZES HERMITAGE
2022**

Parcel selection of old hillside vines. 100% Syrah with deep purple robe. Intense nose of stewed dark fruits, peppery and smoky notes. Fleshy palate, integrated tannins, velvety finish. A dynamic, balanced red.

N°102



**CHÂTEAU PIGANEAU
PDO SAINT-ÉMILION GRAND CRU
2022**

100% Merlot with an elegant profile. Fruity (red and dark fruits), spicy, finely oaked, with velvety tannins. A true caress for the palate! Ideal with red meats.

N°103



**DOMAINE LAFOND CUVÉE
"LA FERME ROMAINE"
PDO LIRAC 2022**

Powerful yet elegant, this Lirac blends Grenache, Syrah and Mourvèdre. Intense aromas of dark fruits, spices and garrigue. Structured, velvety palate—expressive, characteristic and refined.

N°104



**CHÂTEAU BOUSCASSÉ
PDO MADIRAN 2019**

A signature cuvée from a bright, high-class vintage. Predominantly Tannat and Cabernet Sauvignon, releasing creamy fruit, fine freshness and harmonious balance that reflect terroir and finesse.

N°105



**DOMAINE LAFRAN-VEYROLLES
PDO BANDOL 2022/2023**

From the clay hills of La Cadière d'Azur, this organic Bandol red (Domaine Lafran-Veyrolles) charms with violet hue, blackberry-blackcurrant nose, and a fleshy palate with silky tannins, extended by a licorice-tinged, candied finish.

N°106



**CHÂTEAU DE FERRAND
"LE DIFFÉRENT"
PDO SAINT-ÉMILION GRAND CRU
2019**

Nose with indulgent, classic Merlot notes: lush dark fruits, licorice and wild berries. Lively attack; supple tannins. Develops spicy notes with fine aromatic length. A delicate, balanced wine.

N°107

THE WINE MERCHANT'S PAIRINGS

GAME & BEEF

DOMAINE DU MÉTÉORE "PERSÉIDES" PDO FAUGÈRES 2021/2022

This Faugères seduces with bright garnet robe and intense aromas of licorice, mint and cocoa. Silky palate and long finish offer perfect balance, ideal with red meat.

N°108



VENISON TENDERLOIN



This Faugères, a blend of Syrah, Grenache, and Mourvèdre, reveals deep notes of black fruits, licorice, and mild spices. Its smooth tannins and freshness highlight the delicacy of the venison tenderloin.

For a festive pairing, serve it with a creamy porcini risotto and a hint of chestnut, or with honey- and thyme-roasted root vegetables, adding sweetness and warmth to this refined dish.

CHÂTEAU DE ROQUEMONT PDO SAINT ÉMILION GRAND CRU 2022 WOODEN CASE MAGNUM 150 CL

The nose reveals intense aromas of blackcurrant and blackberry, accompanied by subtle spicy notes. On the palate, this generous wine charms with velvety tannins and a balanced structure, offering a fine expression of dark fruits with a harmonious, lingering finish.

N°109



BEEF TENDERLOIN



This Saint-Émilion Grand Cru, a blend of Merlot and Cabernet Sauvignon, offers supple tannins and aromas of red fruits.

It pairs beautifully with the tenderness of beef tenderloin, bringing freshness and elegance to the dish.

For a perfect pairing, serve this duo with an herb-infused gratin dauphinois or roasted root vegetables, adding sweetness and balance to this festive meal.



**CHÂTEAU CLARISSE
PDO PUISSEGUIN SAINT-ÉMILION
2019**

This vivid, harmonious red offers fine balance. Its nose reveals aromas of black cherry, plum, stone kernel and delicate flowers. On the palate it is full-bodied, supported by fine tannins that bring structure and elegance to this gourmand wine.

N°II0



**CHÂTEAU DE MERCUES
CUVÉE "LES ÉVÊQUES"
PDO CAHORS
2020**

A signature cuvée born of a bright, high-class vintage. Predominantly Malbec, it reveals creamy fruit, invigorating freshness and harmonious balance that express the terroir with elegance.

N°III



**CHÂTEAU DE FRANCE
PDO PESSAC-LÉOGNAN
2019**

Deep ruby color. Intense nose of red fruits (blackcurrant, blueberry, cherry) and gingerbread. Round, spicy, licorice-tinged palate with elegant, ripe tannins. Very fine length on delicate oak and smoky notes.

N°II2



**CHÂTEAU DE FERRAND
PDO SAINT-ÉMILION GRAND CRU
2019**

A refined Saint-Émilion, blending tradition and modernity. Dark-fruit and spice aromas over silky tannins, with lovely length. Perfect balance for lovers of elegant grands vins.

N°II3



**CHÂTEAU GIGOGNAN
CUVÉE "CLOS DU ROI"
PDO CHÂTEAUNEUF-DU-PAPE
2020/2021**

Racy, elegant Châteauneuf-du-Pape with intense ripe red-fruit, spice and garrigue aromas. Broad palate with silky tannins; a fresh, harmonious finish prolongs the wine's richness and finesse.

N°II4



**DOMAINE EDMOND CORNU
VIEILLES VIGNES
PDO LADOIX 2022/2023**

Nose of wild fruits (blackberries, cherries). On the palate, fine density true to the Côte de Nuits, with a round, broad, silky texture. A discovery wine, harmonious and elegant.

N°II5



**VIGNES PRÉPHYLOXÉRIQUES
PDO SAINT-MONT
2020**

Exceptional wine from a historic plot planted in 1871 on sandy soils, resistant to phylloxera. This Saint-Mont reveals power and elegance, with a unique typicity from its preserved terroir.

N°II6



Beef Tenderloin, Truffled Mashed Potatoes & Kampot Pepper Sauce

Ingredients

(serves 4)

Beef Tenderloin

- 4 beef fillets (180 g each)
- 40 g butter
- Salt, black pepper

Truffled Mashed Potatoes

- 800 g potatoes
- 20 cl hot milk
- 2 tsp truffle shavings
- Salt, pepper

Kampot Pepper Sauce

- 2 tbsp crushed pepper
- 20 cl veal stock
- 15 cl heavy cream
- 1 shallot
- 10 g butter



par Tiffany
@cheztiffany_

PREPARATION

Truffled Mashed Potatoes

1. Peel and cut the potatoes.
2. Cook them in salted boiling water for 20 min.
3. Drain and mash until smooth.
4. Add the hot milk and mix until creamy.
5. Stir in the truffle shavings, season with salt and pepper, and keep warm.

Kampot Pepper Sauce

1. Finely chop the shallot.
2. Sweat the shallot in butter, then add pepper, veal stock, and cream.
3. Simmer gently for 5 minutes.

Beef Tenderloin

1. Sear the fillets for 2–3 minutes per side.
2. Serve with the Kampot pepper sauce and truffled mashed potatoes.



FOOD & WINE PAIRINGS BY KEVIN, CAVAVIN WINE MERCHANT



CHÂTEAU DE ROQUEMONT PDO SAINT ÉMILION GRAND CRU 2022

The power of beef tenderloin and the depth of truffled mash find a fine balance with this wine. It seduces with intense aromas of blackberry, blackcurrant and fine spices, while velvety tannins elegantly lift the Kampot pepper sauce.

N°117



DOMAINE CHAUVENET PDO NUITS SAINT GEORGES 2022/2023

The richness of beef tenderloin and the truffle in the purée pair perfectly with this wine. It reveals complex aromas of ripe dark fruits, leather and gentle spices, while silky tannins underline the power of the Kampot pepper sauce.

N°118



CHESSSES



**DUNE DE ROQUEMONT
PDO BORDEAUX
2022**

Fresh nose combining blackcurrant and strawberry. On the palate, the fruit speaks fully with fine intensity. Melted tannins bring roundness and indulgence, for a harmonious, elegant and particularly seductive tasting.

N°119



**CHÂTEAU DE PIZAY
PDO BEAUJOLAIS
2023/2024**

A rare treasure in Beaujolais, of great delicacy, Beaujolais Blanc is the hidden face of the Pizay vineyard, the château's jewel. Its luminous color and perfume are so unexpected that from the first encounter, a love story begins.

N°120



**TERRES SECRÈTES
CUVÉE "LES PRÉLUDES"
PDO BOURGOGNE 2023**

The vines lie between the Saône plain and the Mâconnais hills, with aspects ranging from west to east, on clay-limestone soils typical of Burgundy that favor the vine's full expression.

N°121



**LE GOULEYANT
CUVÉE "MALBEC RÉSERVE"
PDO CAHORS 2022**

With a deep dark-red color, this cuvée unveils aromas of black cherries and spicy perfumes. A fruity, expressive wine that ends with fine, elegant tannins, offering a balanced, refined tasting.

N°122



**DOMAINE JUNCY
CUVÉE "EMPREINTE"
PDO BEAUJOLAIS QUINCIÉ 2024**

Fresh, supple wine with subtle orchard-fruit, white-flower and hazelnut notes. Its bright golden-yellow color heralds a delicate, fine palate, combining freshness and elegance for a gentle, harmonious tasting.

N°123



**CHÂTEAU BRONDELLE
PDO GRAVES SUPÉRIEURES
2022**

This sweet 100% Sémillon reveals delicate aromas of candied citrus and vanilla. Balanced and elegant, it charms with richness and finesse, offering fine length and a perfect harmony between sweetness and freshness.

N°124



**CHÂTEAU LA DOURNIE
CUVÉE "SHEBAM"
PGI HÉRAULT 2021/2022**

Shebam 2023 from Château La Dournie, 100% Grenache from old vines under organic farming, charms with its intense violet color. The nose blends peony, morello cherry and pepper, while the fresh, airy palate offers a lovely finish.

N°125



**DOMAINE MOLTÈS TRADITION
PDO ALSACE PINOT GRIS
2023**

Pale yellow color with golden highlights. Expressive nose of pear, quince and white flowers. Round, balanced palate with lovely freshness and a light honeyed touch. Elegant, persistent finish.

N°126



**LES AMOUREUSES
CUVÉE "LE LIBY"
PGI ARDÈCHE 2022**

Refined blend of Viognier, Marsanne, Roussanne and Sauvignon Blanc, Le Liby Blanc 2022 offers a creamy palate with aromas of white fruit, honey and gentle spices, with a saline, lingering finish.

N°127



**LE CHAMP AUX LIÈVRES
PDO QUINCY
2024**

A wine with a typical, refreshing bouquet opening on broom, boxwood and fresh grass, then evolving toward fruity aromas (citrus, pear). The register of fresh citrus expresses itself fully, carried by fine acidity that brings the tautness typical of Quincy.

N°128



**CHÂTEAU SAINT AHON
PDO HAUT MEDOC
2016**

Notes of cocoa, blackcurrant, blackberry and toast unfold on the nose. On the palate, subtle indulgence carried by silky tannins gives a velvety feel. Stewed-fruit and red-fruit notes complete the tasting.

N°129



**DOMAINE DE MONTGILET
CUVÉE "LES 3 SCHISTES"
PDO COTEAUX DE L'AUBANCE
2022**

Bright golden color. Rich nose of candied fruit, apricot, honey and white flowers. Creamy palate balanced by fine freshness, with a long, delicately tangy finish.

N°130

THE CHEESE BOARD

AND ITS WINE & SPIRITS PAIRINGS



ROQUEFORT & SWEET WHITE WINE

The sweetness of a sweet white wine balances the salty power and creamy texture of Roquefort. Its light acidity counterbalances the richness of the cheese, avoiding any heaviness on the palate. Intense aromas of candied fruit and honey extend and enrich the pronounced character of the cheese, for a pairing that is both complex and harmonious.



SAINT-NECTAIRE & DRY WHITE WINE

The freshness and acidity of a dry white wine balance the creamy texture and richness of Saint-Nectaire. The wine highlights slightly nutty and milky notes in the cheese while adding a lively touch that lightens the mouthfeel. This balance between smoothness and freshness makes the pairing straightforward, simple, and effective.



FOURME D'AMBERT & RUM

The vanilla, woody, and fruity notes of an aged rum pair perfectly with the mild yet distinctive flavor of Fourme d'Ambert. The roundness and moderate sweetness of the rum temper the blue veins of the cheese, creating a gourmet combination that is warm, balanced, and ideal for ending a meal on an aromatic note.



BEAUFORT (24 MONTHS) & WHISKY

Aged Beaufort, rich in hazelnut, fresh butter, and dried fruit aromas, pairs beautifully with a lightly peated whisky. The whisky's alcohol supports the structure of the cheese, prolongs its aromatic richness, and balances its creaminess. This structured pairing combines intensity and finesse for a tasting moment that is both refined and enjoyable.



CAMEMBERT & COGNAC

The melting, creamy texture of Camembert pairs wonderfully with the complex aromas of Cognac, where dried fruits, spices, and woody notes bring depth and warmth. The balance between the cheese's softness and the Cognac's aromatic richness creates an elegant, warm pairing, ideal for a convivial shared moment.



CHÂTEAU DE ROQUEMONT

Saint-Émilion Grand Cru



Château de Roquemont, nestled in the charming village of Saint Sulpice de Faleyrens, Saint-Émilion, is a captivating family estate. With its diverse terroirs, the vineyard has the unique ability to produce exceptional wines from Saint-Émilion, Saint-Émilion Grand Cru, Bordeaux, and Bordeaux Supérieur.

Committed to sustainable viticulture, Château de Roquemont follows a High Environmental Value (HEV) approach. By prioritizing environmentally respectful practices, the estate strives to preserve its natural resources while producing wines of the highest quality.

At Château de Roquemont, the team takes great pride in listening to clients' expectations and crafting wines that embody a seductive fusion of fruity, gourmet, and rich flavors.



<https://chateauderoquemont.com>

 Château de Roquemont
 @chateau_de_roquemont



DESSERTS



**DOMAINE DE CRAY
CUVÉE "ÉCLAT DE CRAY"
PDO MONTLOUIS BRUT
75 CL 12 % VOL**

Made by the traditional method, this Montlouis Brut 100% Chenin Blanc (Domaine de Cray) charms with freshness and fine bubbles. Citrus and white-flower aromas make it an elegant aperitif or an ideal partner for dessert.

N°131



**DOMAINE DE CRAY
PDO MONTLOUIS MOELLEUX
2018**

This Montlouis Moelleux from Domaine de Cray, 100% Chenin Blanc, offers a pale yellow color and aromas of apple, pear and honey. On the palate, sweetness is balanced by medium acidity, with peach and lemon notes on the finish.

N°132



**PINEAU DE PRADIÈRE
PDO PINEAU DES CHARENTES
BLANC
75 CL 17 % VOL**

Harmonious blend of grape must and Cognac eaux-de-vie, this 7-year-old white Pineau charms with aromas of fresh fruit, delicate flowers and vanilla, offering a round palate and an elegant finish.

N°133



**PINEAU DE PRADIÈRE
PDO PINEAU DES CHARENTES
ROSÉ
75 CL 17 % VOL**

This 8-year-old rosé Pineau combines fresh grape must and Cognac eaux-de-vie, offering rich aromas of dried fruits, a spicy touch and a chocolatey finish. Ideal as an aperitif or with a decadent dessert.

N°134

CHRISTMAS YULE LOGS

THE CAVISTE'S PAIRINGS

CHÂTEAU FONTAINE PDO SAUTERNES 2023



This Sauternes shows a golden color with orange glints. The nose exudes candied fruit, while the palate offers fine complexity with toasted notes, dried fruits and a long, balanced finish.

N°135



CHOCOLATE YULE LOG



The chocolate Yule log finds a perfect partner in the 2022 Sauternes from Château Fontaine. Its natural sweetness and aromas of candied fruit, dried fruit, and grilled nuts sublimate the richness of the chocolate. On the palate, its freshness balances the dessert's lusciousness, prolonging the flavors with a long, harmonious finish. Serve slightly chilled, accompanied by a few crushed roasted hazelnuts or a touch of fleur de sel to highlight the depth of flavors. A classic yet refined pairing that enhances every festive bite.

CHAMPAGNE CYRUS BRUT ROSÉ 75 CL 12 % VOL

Rosé Champagne with a fresh nose of red fruits, with nuances of strawberry and raspberry. On the palate, lively and bright, supported by fresh-fruit aromas, a light texture and a clean, slightly fruity finish.

N°136



FRUIT YULE LOG



The fruit Yule log pairs wonderfully with Champagne Cyrus Brut Rosé. Its elegant pink hue and gourmet raspberry notes echo the fruity flavors of the dessert. On the palate, its liveliness and freshness bring balance and lightness, complementing the cake's sweetness. Serve well chilled, with a few candied citrus zest pieces or exotic dried fruits to enhance the pairing. This champagne brings brilliance and elegance to the Yule log, with a finish that is both light and indulgent.



**PORTO QUINTA DO NOVAL LBV
2019**

Unfiltered LBV aged 4–5 years in wood from Quinta do Noval, combining freshness, pure fruit and fine tannins. Crafted like a Vintage, enticing today and promising superb aging potential.

Nº137



**CHAMPAGNE HATON
"HERITAGE GRAND CRU"
BRUT ROSÉ
75 CL 12 % VOL**

Grand Cru rosé with salmon glints. Aromas of red fruits and mandarin. Silky, fresh, balanced palate. Ideal as an aperitif or with a fruity dessert.

Nº138



**CHAMPAGNE MAILLY
GRAND CRU BRUT RÉSERVE
75 CL 12 % VOL**

A worthy ambassador for Champagne MMailly Grand Cru's 100% Grand Cru range; its blend is the result of meticulous precision. The bubbles exalt this elegant, spirited wine with generous, fruity notes.

Nº139



**CHAMPAGNE MOËT & CHANDON
EXTRA BRUT
RÉSERVE IMPÉRIALE
75 CL 12 % VOL**

Elegance and freshness for every occasion! Notes of fresh fruit, brioche and almond, with lovely liveliness. A perfect gift to surprise and delight Champagne lovers.

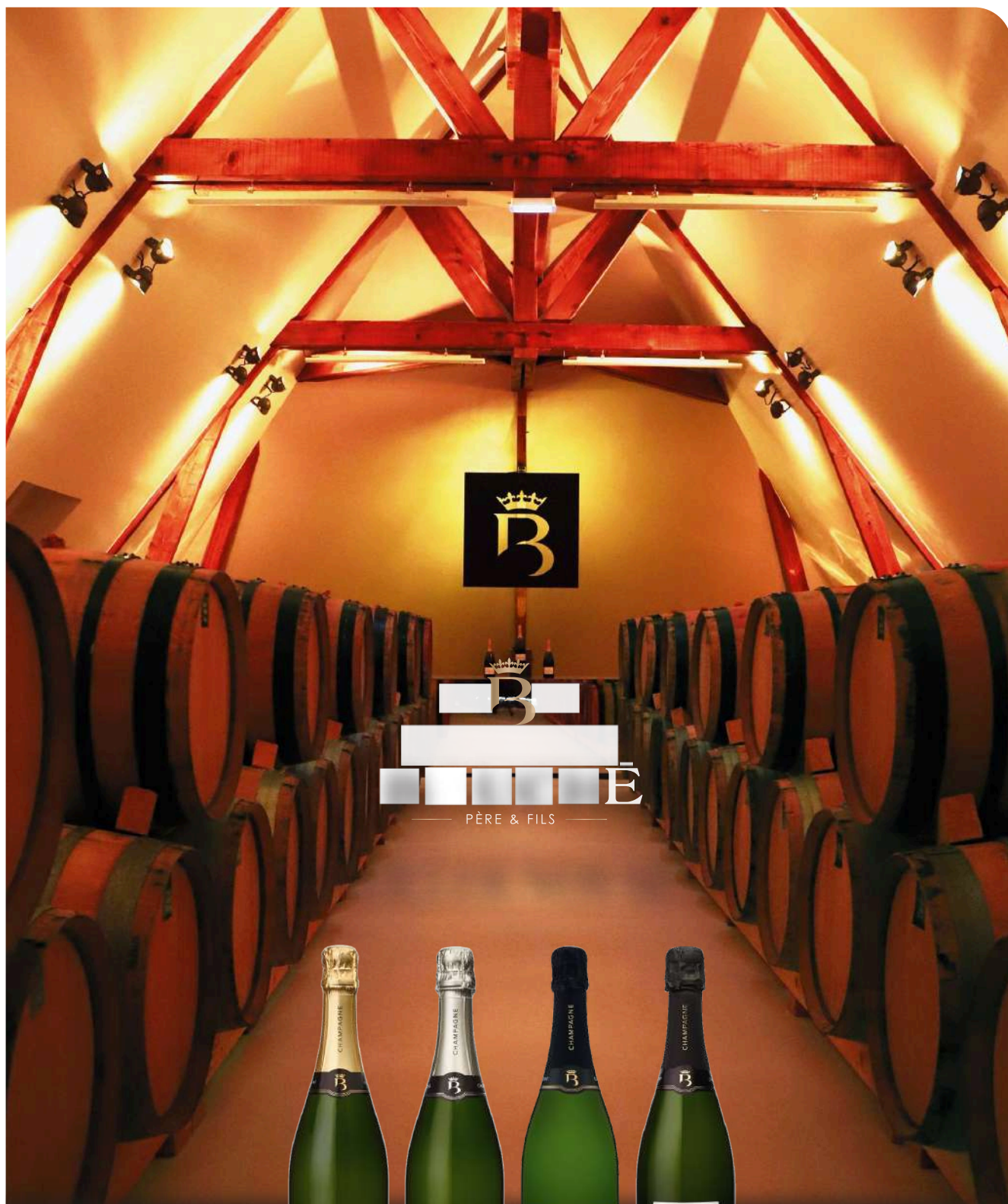
Nº140



**CHAMPAGNE GOSSET
GRANDE RÉSERVE BRUT
75 CL 12 % VOL**

Elegant brut Champagne with aromas of yellow fruits, brioche and white flowers. The round, balanced palate charms with finesse and freshness, delivering a festive, refined experience perfect for memorable moments.

Nº141



10 rue du Général de Gaulle 51530, PIERRY, FRANCE
www.champagne-bouche.fr



Christmas Crown

Almond Cream, Pecan, Chocolate & Vanilla

Ingredients

(serves 6 to 8 people)

Tart dough :

- 200 g flour
- 100 g softened butter
- 80 g icing sugar
- 1 egg
- A pinch of salt

Vanilla cream:

- 250 g heavy cream
- 125 g mascarpone
- 60 g icing sugar
- 1 vanilla pod

Almond cream:

- 50 g butter
- 50 g sugar
- 50 g almond powder
- 1 egg
- A pinch of salt
- A few pecan nuts

Chocolate cream:

- 70 g heavy cream
- 85 g milk chocolate
- 15 g butter



by
@quandjuliepatisse

PREPARATION

Tart dough:

1. Cream the butter with the sugar, then add the egg, salt, and flour.
2. Form into a ball. Chill for 1 hour.

Almond cream:

1. Cream the butter with the sugar, then add the egg and almond powder.
 2. Whisk until smooth. Keep at room temperature.
- Preheat the oven to 180°C (356°F). Line a previously buttered crown mold with the dough. Fill with almond cream and pecan nuts. Bake for 30–35 minutes.

Vanilla cream:

1. Whip the very cold cream with the mascarpone until smooth.
2. Add the vanilla and icing sugar. Chill in a piping bag.

Once the tart is baked and cooled, cover with chocolate cream, then pipe with vanilla cream. Decorate. Keep chilled until serving.



FOOD & WINE PAIRINGS BY KEVIN, CAVAVIN WINE MERCHANT



DOMAINE DE MONTGILET CUVÉE "LES 3 SCHISTES" PDO COTEAUX DE L'AUBANCE 2022

This dessert of almond cream, pecan and chocolate pairs with the complexity of a Coteaux de l'Aubance. The wine stands out for aromas of candied citrus and white flowers, whose freshness and balance complement the dessert beautifully.

N°142



CHAMPAGNE GOSSET GRANDE RÉSERVE BRUT 75 CL 12 % VOL

The indulgence of the Christmas crown, blending almond cream, pecan and chocolate, finds perfect balance with this Champagne. It reveals delicate aromas of toasted brioche, citrus and white fruits that bring freshness and finesse.

N°143



NON-ALCOHOLIC SPIRITS



**SOBER SPIRIT
ALTERNATIVE AMARETTO
FRANCE - 50 CL 0.0 % VOL**

A non-alcoholic amaretto with notes of almond, vanilla and gentle spices. Its silky texture and indulgence make it a top ally for warming cocktails or neat at the end of a meal.

N°144



**SOBER SPIRIT
BITTER
FRANCE - 50 CL 0.0 % VOL**

Non-alcoholic bitters with intense aromas of bitter orange, peels and aromatic botanicals. A flavor concentrate to twist your alcohol-free aperitifs with boldness, balance and measured bitterness.

N°145



**SOBER SPIRIT
ALTERNATIVE GIN
FRANCE - 50 CL 0.0 % VOL**

A non-alcoholic “gin” driven by clear notes of juniper, lemon and fresh herbs. Ideal for elegant, refreshing mocktails with lovely aromatic complexity.

N°146



**SOBER SPIRIT
RUM ALTERNATIVE
FRANCE - 50 CL 0.0 % VOL**

This alcohol-free alternative to rum seduces with aromatic power and warming spices. It shows its full character in a reimagined ti-punch or as a cocktail base.

N°147

COCKTAIL RECIPE

NON-ALCOHOLIC



**SOBER SPIRIT
WHISKY ALTERNATIVE
FRANCE - 50 CL 0.0 % VOL**

An alcohol-free experience that evokes whisky, with smoky, woody and lightly spicy notes. Its fine structure and length on the palate surprise, whether neat or in a cocktail.

N°148

WINTER BLISS



RECIPE :

- In a large glass filled with ice, pour 50 ml of Sober Spirits Whisky 0.0°, 100 ml of apple juice, 20 ml of vanilla syrup, and the juice of half a lemon.
- Stir gently with a spoon to balance the flavors.
- Garnish with a cinnamon stick for a warm, aromatic touch.

This alcohol-free cocktail highlights the sweetness of apple, the roundness of vanilla, and the freshness of lemon, enhanced by the woody note of Sober Spirits Whisky. Perfect for the holidays, light yet flavorful.



WHISKIES



**NAKED MALT
BLENDED MALT WHISKY
SCOTLAND - 70 CL 40 % VOL**

Naked Malt results from a blend of renowned single malts, including Macallan and Highland Park. Matured about 6 months in “naked” oloroso sherry casks—never used before—it reveals fine aromatic complexity, mixing sweetness, dried fruits and a spicy touch.

N°149



**WEST CORK MARITIME RELEASE
SINGLE MALT WHISKY
IRELAND - 70 CL 46 % VOL**

Inspired by the fishermen who founded West Cork Distillers, this Irish whiskey comes in a unique spherical bottle with an off-centre pour spout. A tailor-made creation designed for smooth pouring, reflecting authentic, innovative craftsmanship.

N°150



**BUFFALO TRACE 90 PROOF
STRAIGHT BOURBON WHISKY
UNITED STATES - 70 CL 45 % VOL**

For over 200 years, the world's most-awarded distillery has produced bourbon on the banks of the Kentucky River. Along this river, tracks left by migrating bison opened new paths of exploration.

N°151



**LASDOUX ORIGINAL
SINGLE MALT WHISKY
FRANCE - 70 CL 45 % VOL**

Artisanally distilled in Charentais pot stills and aged 4 years in American oak, this French single malt unveils notes of vanilla, caramel and dried fruits, with a long, subtly smoky finish.

N°152

**ÉVADÉ
SINGLE MALT WHISKY
FRANCE - 70 CL 40 % VOL**



This 100% French single malt, non-chill-filtered and free of coloring, seduces with indulgent notes of dried fruits, honey and dark chocolate, offering an authentic, refined tasting experience.

N°153

**PENDERYN LEGEND
SINGLE MALT WHISKY
WALES - 70 CL 40 % VOL**



A true tribute to Wales' symbol (the dragon), this whisky fully matured in bourbon casks then spent a few extra months in Madeira casks, gaining soft, fruity notes.

N°154

**GALAAD "PRÉLUDE EN
BROCÉLIANDE"
DISTILLERIE LA MINE D'OR
SINGLE MALT WHISKY
FRANCE - 70 CL 43 % VOL**



A first step into the Galaad whisky universe, the "PRÉLUDE" expression invites you to discover the master distiller's expertise and the passion behind it.

N°155

**TELLING SMALL BATCH
BLENDED MALT WHISKEY
GIFT SET 2 GLASSES
IRELAND - 70 CL 46 % VOL**



Teeling Small Batch Blended Whiskey, a malt-and-grain blend, seduces with fruity, vanilla and chocolate notes and a touch of spice. Its finish in Nicaraguan rum casks gives unique smoothness and indulgence.

N°156

**FERCULLEN
SINGLE MALT WHISKY
IRELAND - 70 CL 46 % VOL**



Fercullen Single Malt is a unique Irish whiskey, the first distilled at Powerscourt in over 100 years. Made from 100% malted barley and aged in bourbon casks, it offers flavors of fresh apple and oak, bottled at 46%.

N°157

**CRAIGELLACHIE 13 YEARS
SINGLE MALT WHISKY
SCOTLAND - 70 CL 46 % VOL**



Robust and distinctive, this 13-year-old Speyside marries tropical fruit, spice and salinity. Powerful and structured, it surprises with its texture and smoky-iodine profile. An atypical Speyside, rich in texture and character, with a fruity, maritime signature.

N°158



**KINGSBARNS COALTOWN
SINGLE MALT WHISKY
SCOTLAND - 70 CL 46 % VOL**

An innovative Lowland single malt, fully matured in casks that previously held peated whisky. Aromas of grilled banana, vanilla, meadow flowers and a subtle wisp of woody smoke. A perfect balance between softness and character.

N°159



**SINGLAR 8 YEARS
BLEND WHISKY FINISHED
IN VIN CUIT
FRANCE - PROVENCE
70 CL 43 % VOL**

Singlar is a unique whisky, finished in Provence in vin cuit casks from Château de Saint Martin. This 8-year-old Scotch seduces with a rich, velvety profile: ripe fruit, cereals and a subtle woody note.

N°160



**DISTILLERIE MABILLOT
"LES DORDANS"
SINGLE MALT WHISKY
FRANCE - 70 CL 46 % VOL**

French whisky matured in new French-oak casks. The barley is sown, harvested, brewed, distilled and aged on site at the Domaine Mabilot farm-distillery. A handcrafted cuvée expressing the authenticity of its terroir.

N°161



**GALAAD "À LA TABLE DES CHEFS"
DISTILLERIE LA MINE D'OR
SINGLE MALT WHISKY
FRANCE - 70 CL 46.4 % VOL**

Conceived with members of the "Tables & Saveurs de Bretagne" association, this whisky reflects these chefs' values: passion, authenticity, love and respect for the product.

N°162



**HIBIKI SUNTORY WHISKY
JAPANESE HARMONY
JAPAN - 70 CL 43 % VOL**

Hibiki Harmony is a blend of malt and grain whiskies from the Yamazaki, Chita and Hakushu distilleries. Inspired by the Japanese concept of "Wa", it offers sweet, floral and woody flavors, echoed by its 24-faceted bottle symbolizing the 24 seasons of nature.

N°163

THE CAVISTE'S PAIRINGS

OYSTERS & PEATED OR SMOKED WHISKIES



The smoky power and peaty notes of whisky balance beautifully with the salinity and briny freshness of oysters. An unexpected pairing that awakens the palate and elevates every bite. A must-try!



**PEAT CHIMNEY
BLENDED MALT WHISKY
SCOTLAND - 70 CL 46 % VOL**

An elegant Scottish blended malt, combining Speyside's fruity softness with Islay's subtle peat. Notes of green apple, honey, gentle spice and woody smoke. A balanced whisky, ideal for discovering peated malts.

N°164



**SMOKEHEAD UNFILTERED
SINGLE MALT WHISKY
SCOTLAND - 70 CL 46 % VOL**

A non-chill-filtered Islay single malt, bottled at 46%, delivering raw peaty intensity with notes of dark chocolate, nuts and black pepper. An authentic experience for thrill-seeking whisky lovers.

N°165



**WHISKY TALISKER 10 YEARS
SINGLE MALT SCOTCH WHISKY
SCOTLAND - 70 CL 45.8 % VOL**

Talisker 10 Year Old is the iconic expression of the Talisker distillery. This single malt's spicy, maritime and peaty character stands out with a distinctive sea-salt note from the emblematic Isle of Skye distillery in northern Scotland.

N°166



**LAGAVULIN 16 YEARS
SINGLE MALT WHISKY
SCOTLAND - 75 CL 43 % VOL**

This legendary Islay single malt, heavily peated and maritime, belongs to the famous Classic Malts range. Aged in bourbon casks, this essential expression is the distillery's quintessence—both smooth and smoky—with notes of seaweed and dried fruits.

N°167



A NEW
WAY



TO SEE
WHISKY

Straight from
the source.



NIKKA WHISKY

PRÉSENTE
SES DEUX
DISTILLERIES





RUMS

LA FACTORIA LIBRE DEL RON EL BLANCO CARIBBEAN RON 70 CL 40 % VOL



Light, fruity rum from Central American molasses rums and an oak-aged agricole white rum. On the palate, subtle cocoa notes and bright citrus freshness balance the whole.

Nº168

LA FACTORIA LIBRE DEL RON EL DORADO CARIBBEAN RON 70 CL 40 % VOL



Soft, aromatic rum with Spanish-style notes. Its golden hue reveals vanilla and almond aromas, lifted by a citrus touch that brings freshness and length.

Nº169

SAINT JAMES FLEUR DE CANNE RHUM AGRICOLE MARTINIQUE - 70 CL 50 % VOL



Fleur de Canne Blanc Saint James charms with an exotic bouquet and generous honeyed notes. An intense, fruity, gentle white rum that perfectly embodies the richness and tradition of ripe cane.

Nº170

SAINT JAMES VSOP RHUM AGRICOLE MARTINIQUE - 70 CL 43 % VOL



Aged 4 years in a tropical climate, this pure cane-juice rum shows fine roundness with aromas of spice, candied fruit and fine wood. An award-winning aged rum—generous, refined and marked by elegant maturation.

Nº171

TIERRA MADRE RUM GUATEMALA - 70 CL 40 % VOL



A tribute to Mother Nature, this Guatemalan rum seduces with elegance. Aged at altitude, it offers a subtle balance of ripe fruit, honey and delicate oak. A great refined rum, both lively and silky.

Nº172

THE CAVISTE'S PAIRINGS

RUMS & SEMI-COOKED FOIE GRAS



Rum, with its aromas of vanilla, precious woods, and dried fruits, envelops the richness of semi-cooked foie gras with warmth and roundness. Its deep sweetness and long finish highlight the melt-in-the-mouth texture of the terrine, creating a gourmet and refined pairing to be enjoyed as an aperitif or starter.



**BOTRAN NO. 15
RON
GUATEMALA - 70 CL 40 % VOL**

This Guatemalan rum, Solera-aged and finished in four types of casks, seduces with richness: woody nose with vanilla and dried fruits; spicy palate with tobacco notes; a woody, tannic finish. An intense sensory journey.

N°173



**DON PAPA
SINGLE ISLAND RUM
PHILIPPINES - 70 CL 40 % VOL**

Don Papa "Single Island" is a Filipino rum aged 7 years in Bourbon and Rioja casks. Soft and round, it reveals notes of fruitcake and candied citrus.

N°174



**ABUELO 12 YEARS
RON
PANAMA - 70 CL 40 % VOL**

Ron Abuelo 12 Años, aged in white-oak casks, offers a nose of cocoa and dried plums with toasted oak. On the palate: vanilla, dried fruits, tobacco and a chocolatey touch. A balanced, rounded ron.

N°175



**ZACAPA EDICIÓN NEGRA
RON
GUATEMALA - 70 CL 43 % VOL**

Extra-aged Guatemalan ron, Solera-matured in re-toasted oak casks. Intense aromas of cocoa, dried fruits and spices. A rich, woody, warm palate with fine length and indulgent balance.

N°176

THE CAVISTE'S PAIRINGS

RUMS & DUCK BREAST



Rum, with its sweet and spicy notes, pairs perfectly with smoked duck breast. The intense smokiness of the duck is balanced by the vanilla warmth of the rum, creating a rich and gourmet duo, ideal for delighting the palate with elegance.



**CLÉMENT SELECT BARREL
OLD RHUM
MARTINIQUE - 70 CL 40 % VOL**

Agricole rum aged in American oak. It shows a fine balance of woody, fruity and subtly smoky notes. Aromatic richness and roundness on the palate make it a characterful spirit—both complex and elegant.

N°177



**BOCATHÉVA MASTER DISTILLER
RUM
DOMINICAN REPUBLIC
70 CL 40 % VOL**

Blend of Dominican and Jamaican rums with an elegant yet bold profile. Aged in ex-bourbon casks, it reveals indulgent, balanced flavors. No added flavorings—admired for its authenticity.

N°178



**EMINENTE RESERVA 7 YEARS
RON
CUBA - 70 CL 41.3 % VOL**

A refined Cuban ron with aromas of roasted coffee, vanilla, toasted almond and cocoa. Aged 7 years in ex-whisky white-oak casks, it offers a rich palate and persistent finish. Ideal neat or in cocktails.

N°179



**A1710 RENAISSANCE
RHUM AGRICOLE
MARTINIQUE - 70 CL 52 % VOL**

Crafted from pure cane juice, long-fermented and pot-distilled in copper, Renaissance seduces with aromatic finesse and a silky finish, offering a unique tasting experience.

N°180



GINS



GIN GENEROUS FRANCE - 70 CL 44 % VOL

This gin seduces with an aromatic nose of juniper, citrus and white flowers. The palate opens lively, with fresh lemon and mandarin, subtly lifted by a red-pepper spice. An elegant, floral finish leaves finesse and balance. An expressive gin, ideal neat or in cocktails.

N°181

THE CAVISTE'S PAIRING

GIN & SMOKED SALMON



Gin, with its fresh notes of juniper and citrus, balances the richness and smoky flavor of salmon. Its liveliness enhances the fish without overpowering it, creating an elegant and refreshing duo to enjoy as an aperitif or starter. The gin's botanical finesse also adds beautiful complexity on the palate, extending the salmon's briny aromas. Its herbal and spicy notes create a subtle pairing that highlights the tender texture of the fish while bringing a pleasant sensation of lightness.



COGNACS



COGNAC RÉSERVE DE PRADIÈRE VSOP PETITE CHAMPAGNE 70 CL 40 % VOL

Made from Ugni Blanc from Petite Champagne and aged 5 years in oak, this VSOP reveals elegant notes of vanilla, citrus and gentle spices. The balanced, silky palate seduces with finesse and fine length.

N°182



COGNAC FRAPIN VSOP GRANDE CHAMPAGNE 70 CL 40 % VOL

From Grande Champagne, Cognac's top cru, Frapin VSOP offers rare elegance. Nose of ripe fruits, vanilla and spice. Round palate with hazelnut and honey notes. A perfect balance of finesse and character.

N°183



DANIEL BOUJU XO DECANTER GIFT BOX COGNAC GRANDE CHAMPAGNE 70 CL 40 % VOL

Cognac combining power and subtlety, led by spicy notes of nutmeg, clove, cinnamon and a discreet touch of vanilla. Its warm, structured palate extends elegantly with remarkable length.

N°184



AN UNEXPECTED PAIRING

COGNAC & PRAWNS WITH MILD SPICES

RECIPE

- Mix flour, sweet paprika, cinnamon, and cumin.
- Coat peeled prawns with this spice mixture.
- Fry the prawns quickly in hot oil until crispy.
- Prepare a yogurt sauce with lemon juice and fresh herbs (chives, coriander).
- Serve the warm prawns with the lemony sauce to add freshness and balance.

THE CAVISTE'S PAIRING

This dish, blending sweetness and subtle spices, pairs perfectly with a young Cognac, such as a VSOP. Fruity, vanilla, and lightly oaky notes of Cognac enhance the spice flavors, while the prawns' crispy texture contrasts nicely with the spirit's roundness. This alliance creates a harmonious experience, ideal for the festive season.



L'ACCORD INSOLITE

ARMAGNAC & CHOCOLATE FONDANT

RECIPE

- Preheat the oven to 180°C (356°F).
- Melt 150 g of dark chocolate with 100 g of butter in a bain-marie.
- In a bowl, whisk 3 eggs with 100 g of sugar until pale and fluffy.
- Fold in the melted chocolate.
- Add 50 g of sifted flour and mix.
- Pour into buttered individual molds.
- Bake for 10–12 minutes until the outside is set but the inside remains molten.
- Let cool slightly before unmolding.

THE CAVISTE'S PAIRING

Armagnac, with its rich and deep notes of ripe plum, roasted walnut, and subtle spices, pairs wonderfully with the smoothness of a chocolate fondant. Its enveloping warmth and complex aromas delicately enhance the chocolate's intensity, creating a marriage of flavors both powerful and refined.



OTHER SPIRITS



MINT LIQUEUR
SPEAKEASY MENTHA X PIPERITA
DISTILLERIE LA MINE D'OR - FRANCE - 70 CL 24 % VOL

This refreshing white mint liqueur is obtained after slow maceration of fresh mint leaves and infusion during distillation in our Stupfler still. Voted World's Best Mint Liqueur at the 2024 World Drinks Awards.

N°185



DISTILLERIE GUILLON L'ESPRIT DE MALT
EAU-DE-VIE FROM MONTAGNE DE REIMS
BANYULS CASK FINISH FRANCE - 70 CL 43 % VOL

Aged in Burgundy casks and finished in a Banyuls cask, it offers a nose of tobacco and mocha. The palate reveals fruit-paste notes with a spicy finish, combining roundness and complexity for a unique experience.

N°186



DISTILLERIE GUILLON L'ESPRIT DE MALT
EAU-DE-VIE FROM MONTAGNE DE REIMS
SAUTERNES CASK FINISH FRANCE - 70 CL 43 % VOL

Aged in white Burgundy barrels then finished in Sauternes casks, this French single malt shows an amber robe with golden glints. A floral nose of honey and candied fruit precedes a supple, spicy palate with a long, elegant finish.

N°187



KIR ROYAL WITH BLACKCURRANT LIQUEUR

RECIPE

- Pour 1.5 cl of Cartron Blackcurrant Liqueur into a well-chilled flute.
- Top with 9 cl of Champagne or Crémant.

The richness of the blackcurrant balances beautifully with the finesse of the bubbles. For a subtle aromatic touch, add a thin slice of orange peel. Its slight bitterness enhances the black fruit aromas and adds freshness to this elegant and gourmet aperitif.



**CRÈME DE CASSIS PHILIPPE
CARTRON**
FRANCE - 70 CL 15 % VOL

Deep robe with inky-black highlights. The palate shows exceptional length supported by remarkable balance. Ample, fluid and elegant, this cuvée impresses with finesse and controlled power.

N°188



THE VERSINTHE TONIC

RECIPE

- Pour 4 cl of Versinthe into a glass filled with ice.
- Top with 10 cl of well-chilled tonic water.

The sparkling freshness of the tonic softens the aniseed intensity of Versinthe. Add a wedge of lime for a tangy, refreshing note that extends the aromas on the palate. An original, lively, and aromatic aperitif.



VERSINTHE
FRANCE - 70 CL 45 % VOL

A nose marked by blackcurrant bud, honeysuckle, verbena and eucalyptus, with a herbal, woody touch. On the palate, balsamic and floral aromas unfold—ideal neat, in cocktails, or lengthened with cool water.

N°189



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Catalog valid until January 31, 2026, while stocks last and depending on store participation.

Credits:
Agence Aioli
AdobeStock
Printing: Agence Printem

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Subject to typographical errors.
75 cl bottles unless otherwise specified.
Subject to availability, vintages may change.

Witradis - CAVAVIN 2025
SA with capital of €5,000,000
25 rue de la Lande BP85246 - 44350 Guérande
Design: Witradis

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