HOLIDAY SEASON SPECIAL 2026

THE FESTIVE PAIRINGS

FOOD & WINE PAIRINGS

GIFT IDEAS



WITH MICHELIN-STARRED CHEF

ÉRIC GUÉRIN

3 SIGNATURE FESTIVE RECIPES

CAVAVIN®
THE WINE SHOP

NATURALLY FRENCH

100% FRENCH

to enjoy on its own or in a cocktail

LA FRENCH
s'il vous plait !
NATURAL INGREDIENTS



COCKTAIL IDEAS

The French Mule

"A little spicy"

- 4 cl **Vodka**
- 16 cl **Ginger Beer**
- 1 slice of lime
- Top up with ice cubes

The Gin Tonic

"The French way"

- 4 cl **Gin**
- 16 cl **Tonic**
- 1 slice of lemon
- Top up with ice cubes

The French Paloma

"With Guérande sea salt"

- 4 cl **Tequila**
- 16 cl **Pink Grapefruit**
- 1 slice of lime
- Top up with ice cubes

The French Punch

"Fizz style"

- 4 cl **Rum**
- 16 cl La French Citrus
- 1 slice of orange
- Top up with ice cubes

EDITORIAL

The festive season often begins well before we actually sit down at the table. It takes shape around an imagined menu, a recipe we can't wait to try, a bottle carefully chosen, or a flavour we're eager to discover.
This catalogue has been designed as a complete guide to festive dining, from the aperitif to the final toast. Wines, champagnes, spirits and alcohol-free alternatives accompany every moment, with one shared aim: to suggest simple, accessible and inspiring pairings.

Shellfish, foie gras, fish, meat, cheese or desserts: throughout these pages, you'll find guidance on choosing the right bottle, without being restricted by overly strict rules. A generous white wine can complement foie gras, a delicate red can pair beautifully with fish, while sparkling wines can be enjoyed well beyond the aperitif. The key is to find the right balance between the dish, the occasion and everyone's tastes.



This edition also celebrates gastronomy, featuring three recipes created by Michelin-starred chef Éric Guérin, chef at La Mare aux Oiseaux in Saint-Joachim, in the heart of the Brière region of Loire-Atlantique. His cuisine, both sensitive and creative, with a deep respect for ingredients, brings a delicious new dimension to this catalogue.

Alongside these festive recipes, we've selected pairings that complement the flavours without overpowering them, inspire new discoveries and encourage experimentation. Accompanying videos offer a closer look at the chef's techniques, tips and inspiration.

The journey of discovery continues through to the end of the meal, with a selection of whiskies, rums, gins, cognacs and other spirits, each chosen for its distinctive character. Bottles to give, to discover or to save for those final moments of the evening.
Throughout this catalogue, you'll discover affordable wines, bottles full of character, prestigious appellations and gift ideas to help you create a table that brings people together, explore new horizons or rediscover trusted favourites.

Wishing you all a wonderful festive season !





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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



01.

DOMAINE DES GINESTIÈRES AOP MINERVOIS 2024

A warm and expressive red wine from Domaine des Ginestières. This Minervois showcases the character of the Languedoc through its vibrant red fruit flavors, rounded texture, and hints of spice, all presented in an accessible and generous style.

£11.50



02.

GRAND BRAQUET CHARDONNAY IGP VAL DE LOIRE 2024

Driven by a vibrant and fruity Chardonnay, this Grand Braquet showcases an elegant and well-balanced profile. Its notes of acacia, citrus, grapefruit, and exotic fruits are complemented by a remarkable length and a subtly terroir-driven finish.

£15.50



03.

CAVAGE MALBEC GRENACHE NOIR VIN DE FRANCE 2023 / 2025

Balancing freshness and richness, this blend of Malbec and Grenache Noir unveils notes of blackcurrant, raspberry, and dark fruit. It is a supple and generous wine with smooth tannins, ideal for convivial dining experiences.

£14.50

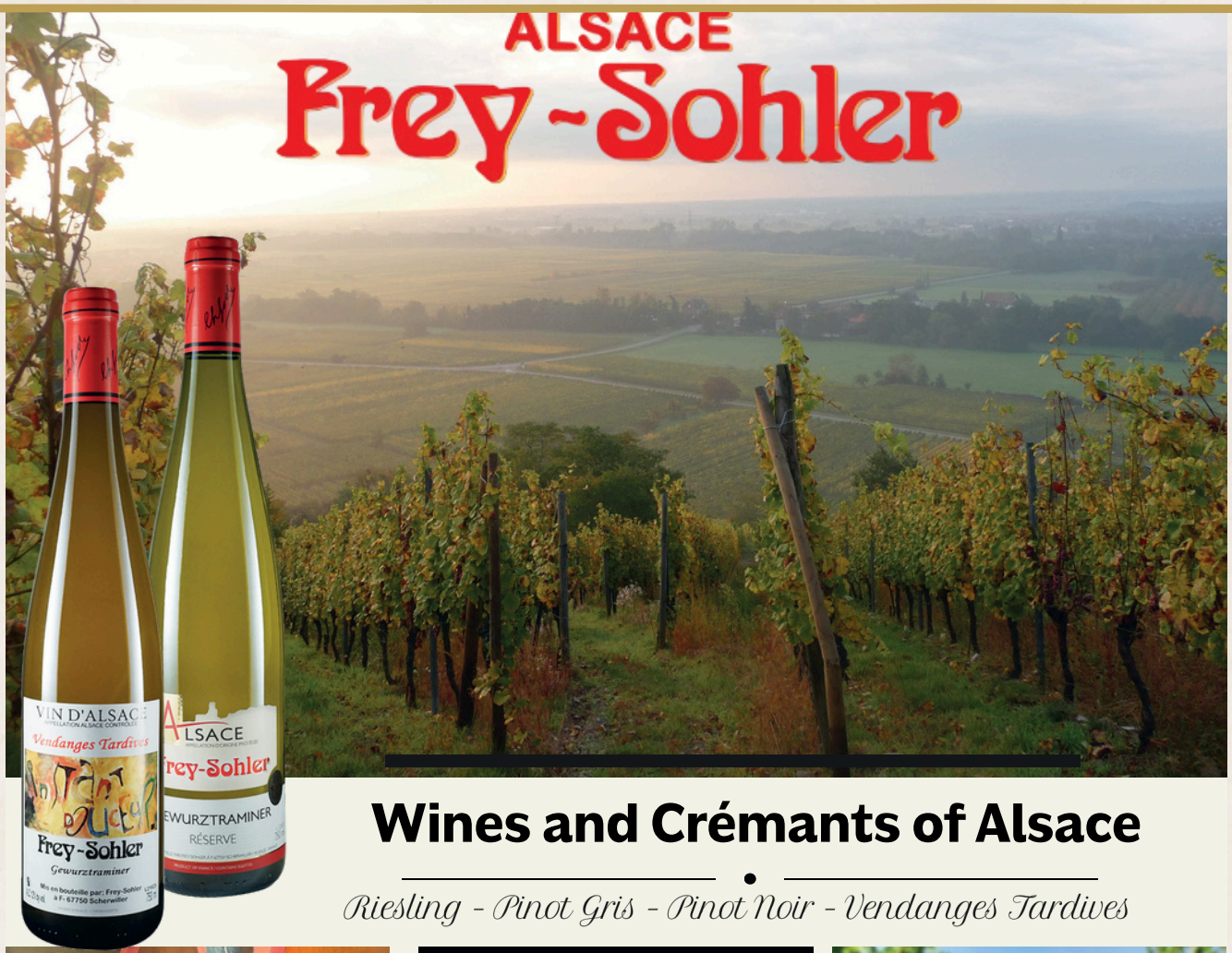


04.

DOMAINE TOUSSAINT “WHITE CHALK” AOP VOUVRAY 2023

Crafted from Chenin Blanc grapes, this dry Vouvray presents an elegant bouquet of acacia blossom, rose, and pear. On the palate, it is both rich and refined, underpinned by notable minerality and freshness.

£17.00



Wines and Crémants of Alsace

Riesling - Pinot Gris - Pinot Noir - Vendanges Tardives







The Frey-Sohler estate is a family-run winery, now managed by fifth-generation Damien, with the sixth generation already represented by Aude and Hugo. Follow life at the estate and work in the vineyards on Facebook and Instagram. Our two terroirs produce distinctive styles: highly aromatic, elegant wines on gravel soils, and mineral wines with excellent ageing potential on granite. Discover our Riesling Crémant, awarded a three-star Coup de Coeur in the Guide Hachette for the second time, alongside our white and red wines, regularly recognised at national and international competitions. Frey-Sohler wines: a story of passion and character to share without moderation.

05.

LA PÉPITE DE FRANÇOIS AOP CASTILLON CÔTES DE BORDEAUX 2021

Character and elegance define this Castillon Côtes de Bordeaux organic wine, a blend of Merlot and Cabernet Franc, offering aromas of blackcurrant, raspberry, ripe red fruits, spices, and supple tannins. A beautiful signature from François Despagne.





06.

CHÂTEAU DE ROQUEMONT « MERLOTITUDE » VIN DE FRANCE 2024

Made entirely from Merlot, this luscious cuvée emphasizes fruit and conviviality. Supple and generous, it reveals notes of blackcurrant and blackberry, supported by smooth tannins and a lovely freshness.

£18.50



07.

DOMAINE DE CRAY « ÉCLAT DE CRAY » AOP MONTLOUIS BRUT 75 CL 12 % VOL

Made exclusively from Chenin Blanc grapes, this Montlouis Brut reveals notes of citrus and white flowers. A fresh, elegant, and delicately sparkling wine.



08.

TERRES SECRÈTES « LES PRÉLUDES » AOP BOURGOGNE 2024

A delicious and approachable Chardonnay, marked by notes of white-fleshed fruit and a lovely freshness. A harmonious cuvée that reflects all the expertise of Burgundy's terroirs.

£17.00



09.

MAISON BELLE « LA BELLE SYRAH » IGP COLLINES RHODANIENNES 2025

La Belle Syrah reveals a brilliant purple robe and an expressive nose of blackberry, blackcurrant, violet and black pepper. Its precise palate, supported by fine and integrated tannins, is balanced with a light touch of oak on the finish.



10.

DOMAINE JONCY
« EMPREINTE »
AOP BEAUJOLAIS 2025

An organic white wine that is both fresh and refined. Its notes of white-fleshed fruits, flowers, and dried fruits bring a great deal of sweetness and elegance to a supple and perfectly balanced palate.



11.

DOMAINE JONCY
« EN MORIER »
AOP MOULIN-À-VENT 2025

This Moulin-à-Vent reveals aromas of black fruit, plum, and licorice, enhanced by delicate spicy notes. The ample, silky palate lingers on an elegantly oaked finish, offering a wine of character and remarkable depth.



THE FESTIVE SPRITZ WITH SPARKLING WINE

For 1 glass ● 5 min ● Easy

INGREDIENTS :

- 8 cl of chilled sparkling
- wine, 4 cl of orange aperitif
- 2 cl of sparkling water
- 1 splash of fresh orange
- juice, 1 orange zest, a few
- ice cubes
-

PREPARATION :

- Fill a large glass with ice cubes.
- Pour in the orange aperitif.
- Add the orange juice.
- Top up with crémant and sparkling water.
- Mix gently.
- Garnish with orange zest.

The detail that changes everything:

A squeeze of orange zest over the glass adds freshness and highlights the fruity notes of the crémant.



12.

DOMAINE MOLTÈS ET FILS
AOP CRÉMANT D'ALSACE
75 CL - 12 % VOL

Made using the traditional method, this Crémant d'Alsace delights with its fine bubbles and freshness. Notes of white fruit, peach, and citrus unfold in an elegant and harmonious palate.

£22.50

Matthieu and Renaud

MABILLOT

FROM THE LAND TO THE GLASS

A WINE ESTATE, A FARM, A DISTILLERY

The expertise of two brothers



www.domaine-mabillot.fr

Alcohol abuse is harmful to your health. Drink responsibly.

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13.

DOMAINE FOND CROZE AOP RASTEAU 2023

Made from Grenache, Syrah and Mourvèdre, this organic 2023 Rasteau is aged for 12 months in large oak barrels. Its delicate nose develops notes of stewed black fruits and vanilla, before a round, smooth and full palate with aromas of black fruits, chocolate and passion fruit.

£28.50



14.

DOMAINE FL AOP SAVENNIÈRES 2023

A great white wine from the Loire Valley, precise and refined, driven by floral aromas, citrus notes and a touch of honey. The palate is fresh and taut, offering a beautiful length.

£23.00



15.

CHAMPAGNE BARON ALBERT « L'UNIVERSELLE » BRUT 75 CL - 12 % VOL

A flagship product of Maison Baron Albert, L'Universelle combines freshness and indulgence, with notes of apple, yellow fruits and a fine bubble.

£31.50



16.

CHAMPAGNE CYRUS BRUT 75 CL - 12 % VOL

Cyrus Brut, a signature CAVAVIN blend created by Maison Baron Albert, combines Chardonnay, Meunier, and Pinot Noir. Its golden yellow color precedes a fresh palate with notes of yellow fruit, peach, and honey.

£31.50



17.

CHAMPAGNE CYRUS BRUT ROSÉ 75 CL - 12 % VOL

Cyrus Rosé, a signature CAVAVIN wine crafted by Maison Baron Albert, blends Chardonnay, Meunier, and Pinot Noir. Its tawny hue reveals aromas of blackcurrant, cherry, and white peach, followed by a fresh, delicate, and balanced palate.

£33.50



18.

CHAMPAGNE HATON
HÉRITAGE GRAND CRU
BRUT ROSÉ - 75 CL 12,5 % VOL

A delicate and refined Grand Cru Rosé Champagne, with aromas of red fruits and flowers. Its fresh and harmonious palate pairs well with both aperitifs and red fruit desserts.

£45.00



19.

CHAMPAGNE GOSSET
GRANDE RÉSERVE
BRUT - 75 CL 12 % VOL

A refined champagne with aromas of ripe fruit, white flowers, and brioche. Its freshness, finesse, and balance make it an ideal companion for celebrating the most special occasions.

£51.00



SEARED SCALLOPS, CITRUS BUTTER & BRIOCHE BREAD

Preparation :

- Toast the brioche bread, then cut it into small bites. Melt the butter
- with orange and lemon zest. Sear the scallops in a very hot pan,
- about 1 minute on each side.
  Place each nut on a bite of brioche bread.
- Add a drizzle of citrus butter, a pinch of fleur de sel and a turn of
- the pepper mill.

The perfect match: a lovely fresh bubble, to accompany the sweetness of the scallops and the relief of the citrus fruits.



20.

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

All the elegance of Moët & Chandon in an Extra Brut version with a modern and refined style. An expressive and luminous cuvée, ideal for celebrating the most special occasions or accompanying a prestigious aperitif.

£55.00



21.

CHAMPAGNE MAILLY
GRAND CRU
EXTRA BRUT 2019 - 75 CL 12 % VOL

Made exclusively from Grand Cru vineyards, this vintage champagne impresses with its precision and elegance. Its citrus notes, vibrant freshness, and saline finish offer remarkable balance and beautiful depth.

£75.00



MINI BLINIS WITH SMOKED SALMON, LEMON CREAM & TROUT ROE

Preparation :

- Lightly warm the blinis, then let them cool slightly. Mix thick
- crème fraîche with a little lemon juice, some zest and a touch of pepper.
- Place a spoonful of lemon cream on each blini. Add a thin
- slice of smoked salmon.
- Finish with a few trout eggs and, if needed, a sprig of dill or chives.

The perfect match: fine and precise bubbles to balance the delicate richness of the smoked salmon, awaken the lemony cream and complement the briny touch of the trout roe.

APPETIZERS & ALCOHOL-FREE WINES





22.

CÔTEAUX NANTAIS
JUS DE POMME
75 CL - 0 % VOL

A fresh and fruity organic apple juice, with a golden color and authentic taste. The smooth palate reveals a beautiful expression of the fruit.

£4.99



23.

APIBUL
PÉTILLANT DE POMMES
75 CL - 0 % VOL

A sparkling organic apple wine with fine, refreshing bubbles. Fruity and delicious, it can be enjoyed at any time of day.

£6.99



24.

LE PETIOT
JUS DE POIRE PÉTILLANT
75 CL - 0 % VOL

Born from traditional Norman craftsmanship, Le Petiot celebrates the freshness of pear with a natural and delicate effervescence. The soft and light palate offers a fruity and refreshing balance.

THE RIGHT REFLEX

When served chilled, non-alcoholic drinks gain in vibrancy and balance. The right temperature preserves their aromas while preventing them from tasting too sweet.

The right guideline: between 6 and 8 °C for sparkling juices, non-alcoholic sparkling wines and 0% cuvées.



25.

ESQUISSE
VIOGNIER SAUVIGNON
75 CL - 0 % VOL

Pale yellow in color. Fresh and aromatic nose, blending floral notes of violet with citrus notes from Sauvignon Blanc. Light and balanced on the palate, with lovely freshness and a delicate fruity finish.

£12.00



26.

ESQUISSE
MERLOT GRENACHE
75 CL - 0 % VOL

Brilliant ruby robe. Fruity nose of cherry, blackberry and sweet spices. Round and supple palate, fresh and delicious.

£12.00



27.

ESQUISSE
SYRAH CABERNET
75 CL - 0 % VOL

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

£12.00

WINTER BUBBLES
& ALCOHOL-FREE SPARKLING

For 1 glass ● Easy

- 10 cl of chilled non-alcoholic
- sparkling wine, 4 cl of orange juice
- 1 cl of lemon juice
- 1 small pinch of cinnamon
- 1 slice of orange, a few ice cubes

Preparation

- Pour the orange juice and lemon juice into a glass with ice cubes.
- Add a small pinch of cinnamon.
- Top with the non-alcoholic sparkling wine. Garnish with an orange slice.



28.

ESQUISSE
MOUSSEUX
75 CL - 0 % VOL

Fine, delicate bubbles in a pale yellow color. Fruity and fresh nose, marked by notes of green apple and citrus. Lively, thirst-quenching palate with a clean, light finish.

SEASHELLS & CRUSTACEANS





29.

DOMAINE PERRIER & FILS
« GASTRONOMIE »
AOP APREMONT 2025

Made from Jacquère grapes, this Apremont wine impresses with its freshness and finesse. Notes of white flowers, citrus, and white fruit are complemented by a delicate minerality in a light and refreshing palate.

£19.00



30.

VIGNOBLE
GUNTHER CHEREAU
« LA GRAVELLE »
AOP MUSCADET SUR LIE 2023

A benchmark white wine from the Nantes region. La Gravelle expresses all the freshness of Muscadet sur Lie. Its vivacity, mineral finesse, and vibrant fruit make it the ideal companion to seafood and shared moments.

£18.50



31.

DOMAINE NUITON-BEAUNOY
« LE CLOU »
AOP BOURGOGNE HAUTES-CÔTES DE BEAUNE 2023

This Pinot Noir reveals aromas of blackcurrant, strawberry, and redcurrant. The supple and delicate palate, supported by silky tannins, offers a beautiful balance and a fresh finish with notes of red fruit.



32.

DOMAINE FL
« LA CROIX PICOT »
AOP SAVENNIÈRES 2023

This organic Savennières reveals delicate notes of acacia, citrus, and green fruit. Its fresh and balanced palate elegantly combines mineral tension and aromatic finesse in a pure and refined style.

THE SPARKLING AGREEMENT

CHAMPAGNES ALSO COME TO THE TABLE!

FRESHNESS IN THE MOUTH

The effervescence awakens the palate and brings a lively sensation, ideal to accompany the beginning of the meal.

BALANCE AT THE TABLE

With oysters, langoustines or cooked shellfish, bubbles bring relief, lightness and precision.



33.

CHAMPAGNE BOUCHÉ
« CUVÉE RÉSERVÉE »
BRUT 75 CL – 12 % VOL

An elegant and harmonious Champagne, blending lemony freshness, dried fruit, and delicate brioche notes. Its finesse and balance make it an ideal cuvée for both aperitifs and festive meals.



34.

CHAMPAGNE CYRUS
BRUT MILLÉSIMÉ 2019
75 CL – 12 % VOL

This 2019 vintage Champagne impresses with its balance between freshness and richness. Its notes of citrus, candied fruit, and brioche accompany an elegant, full, and refined palate.

£35.00



35.

CHAMPAGNE HATON
« HÉRITAGE » GRAND CRU
BRUT INTENSE
75 CL – 12,5 % VOL

A fresh and refined Grand Cru Champagne, with aromas of yellow fruits and citrus. Its generous and balanced palate makes it an ideal cuvée for both aperitifs and meals.

£45.00



36.

CHAMPAGNE PANNIER
« EXACT » EXTRA BRUT
75 CL – 12 % VOL

This Extra Brut cuvée impresses with its precision and elegance. Notes of apricot, nectarine, white peach, and white flowers are expressed on the palate, which is fresh and lively, leading to a refined finish.

£36.50

SHELLFISH STEW



ÉRIC GUÉRIN,
MICHELIN
STARRED CHEF

THE RECIPE
IN VIDEO

INGREDIENTS

Serves 4 : Shellfish & French
Toast

- 500g of shellfish : cockles, mussels, clams of your choice
- 4 nice slices of white bread
- 2 eggs
- 10 cl of liquid cream
- 1 to 2 teaspoons of gingerbread-type spice mix
- 1 organic lemon,
- semi-salted butter, olive oil,
- salt and freshly ground pepper

Shellfish Stew

- 1 carrot
- 1 leek (white part only)
- 30g of butter
- 30g of flour
- 25 cl of liquid cream
- 30 cl of vegetable or fish stock,
- 3 green cardamom pods
- 25 cl of Chenin Vendée
- Lemon juice and zest

- Trout roe
- Lemon zest
- Olive oil

PREPARATION

1. French toast

- Cut the slices of bread into circles using a cookie cutter or a glass.
- In a bowl, mix the eggs, cream, spices, salt, pepper, and lemon zest. Soak the bread in this mixture for
- about 10 minutes, then drain gently.
- In a hot pan with a drizzle of olive oil, brown the breads on each side.
- Add a knob of semi-salted butter and baste regularly to achieve a nice color. Set aside at room
- temperature.

2. Shellfish Stew

- Peel the carrot, then cut the carrot and leek into pieces.
- In a saucepan, sauté the vegetables with a little butter without browning.
- Deglaze with Chenin Vendéen and then let it cook for about 5 minutes.
- Add the broth and then add the shellfish.
- Remove the shellfish as they open and then filter the cooking liquid.
- Remove the shells from their shells, if desired, then set aside.
- Reduce the broth over low heat for 15 to 20 minutes to concentrate the flavors.
- In another saucepan, make a roux with the butter and flour.
- Gradually add the strained broth while stirring to obtain a smooth soup.
- Stir in the cream, then the lightly crushed cardamom pods. Season, then add a little lemon juice and
- zest to balance the sauce.
- Blend if necessary to obtain a smooth and creamy texture. Keep warm.

3. DRESSAGE

- Gently warm the French toast without drying it out.
- Place the shells in the bottom of a shallow bowl.
- Pour the piping hot blanquette over the top.
- Add some trout roe and a little lemon zest.
- Finish with a drizzle of olive oil and serve immediately.

FOOD AND WINE PAIRING

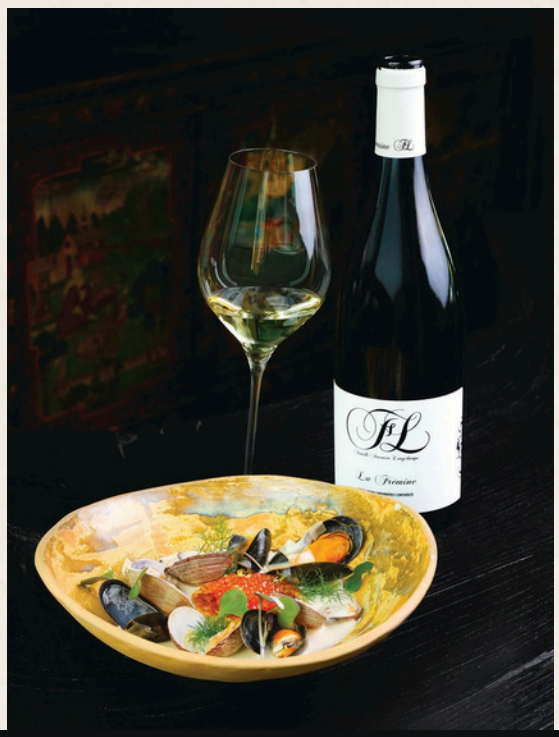


37.

DOMAINE FL
« LA FRÉMINE »
AOP SAVENNIÈRES 2022

This cuvée elegantly expresses all the richness of Chenin Blanc grown on schist. Notes of white flowers, citrus, and fresh fruit unfold on the palate, which is fresh, saline, and perfectly balanced.

£23.00



FOIE GRAS





38.

DOMAINE LÉON BOESCH
« LES FOUS »
AOP ALSACE
GEWURZTRAMINER 2023

This vintage reveals all the generosity of Gewurztraminer. Rich in aromas of exotic fruits, it combines lusciousness, freshness and balance in an expressive and elegant palate.

£26.00



39.

CHÂTEAU LE JUGE
AOP SAUTERNES 2020

From the heart of Sauternes, Château Le Juge 2020 blends Sémillon, Sauvignon Blanc, and Muscadelle. Its ample and smooth palate reveals notes of honey, dried fruit, and candied fruit, with a lovely vivacity on the finish.



40.

CHÂTEAU CLIMENS
« PETITE LILY »
AOP BORDEAUX 2023

Purity and brilliance for this biodynamic dry white Bordeaux, 100% Sémillon, with notes of white flowers, green apple, citrus and lemon verbena.



41.

DOMAINE MICHEL
« SUR LE CHÊNE »
AOP VIRÉ-CLÉSSÉ 2023

A great white Burgundy, both generous and elegant. Its ample texture, its delicious notes of dried fruit, and its beautiful length make it an ideal companion to foie gras, fine fish, and other refined dishes.



42.

DOMAINE FL
« LE CHAUME »
AOP COTEAUX DU LAYON
1ER CRU CHAUME 2020

A great sweet Loire wine with notes of exotic fruits, apricot and honey. Its velvety texture and natural freshness bring great elegance to this rich and refined vintage.



43.

CHAMPAGNE TAITTINGER
BRUT PRESTIGE
75 CL – 12,5 % VOL

An airy and balanced brut Champagne, with notes of acacia, peach and vanilla. The lively palate reveals freshness, harmony and delicacy.

£55.00

FOIE GRAS: FINDING THE RIGHT BALANCE

SOFT, WHITE, DRY OR SPARKLING

Foie gras calls for wines that can complement its richness without weighing down the tasting experience. The most classic pairing remains a sweet wine, but it's not the only one. Depending on the preparation, a dry white wine with character or a champagne can bring more freshness and depth.

With semi-cooked foie gras
The melting texture calls for a precise wine, capable of retaining freshness. A balanced sweet wine works very well, especially if it maintains a lovely vibrancy. A full-bodied dry white or a brut Champagne can also create a more modern pairing, adding tension.

With pan-fried foie gras
Foie gras gains in intensity and richness. It then pairs well with more full-bodied wines: Sauternes, Coteaux du Layon, Gewurztraminer, or rich whites. Notes of candied fruit, sweet spices, or honey naturally complement the warm, golden character of the dish.



THE FISH





44.

DOMAINE PASCAL BELLIER
« LA GIROUETTE »
AOP CHEVERNY 2025

A blend of Sauvignon Blanc and Chardonnay, this Cheverny captivates with its vibrant aromatic expression. Notes of citrus, exotic fruits, and white flowers are complemented by a lovely freshness and delicate minerality.



45.

DOMAINE DE CRAY
PINOT NOIR
VIN DE FRANCE 2024 / 2025

An approachable and elegant Pinot Noir, with aromas of cherry and red berries. Its light texture and beautiful balance make it a convivial wine, easy to enjoy on any occasion.



46.

DOMAINE LESTOURGIE
« LE CHAMP AUX LIÈVRES »
AOP QUINCY 2025

A fresh and bright white Quincy, 100% Sauvignon Blanc, driven by citrus, white fruits and floral notes, with a beautiful texture on the palate.

£21.50



47.

FABIEN TROSSET
« AVALANCHE LA BLANCHE »
IGP DES ALLOBROGES 2025

Made from Mondeuse Blanche grapes, this white wine reveals a pale yellow color and a floral nose with notes of linden and smoke. The lively, balanced, and mineral palate lingers on a fruity and persistent finish.



48.

DOMAINE CHOLLET
AOP POUILLY-FUMÉ
2024 / 2025

A white wine with notes of white flowers and citrus, a fresh and mineral palate, and lovely vibrancy. A precise, elegant, and perfectly balanced Pouilly-Fumé.

£22.50



49.

LA CHABLISIENNE
« LA SEREINE »
AOP CHABLIS 2023

A refined Chablis, with notes of citrus and white flowers. Its vibrant freshness and characteristic minerality offer a harmonious, straightforward and particularly elegant tasting experience.

£28.50



50.

DOMAINE CHRISTOPHE CAMU « VIEILLES VIGNES »
AOP CHABLIS 2023 / 2024

Made from old Chardonnay vines, this Chablis impresses with its freshness and mineral tension. An elegant and harmonious cuvée, carried by a beautiful length and a precise finish typical of the great Chablis terroirs.



51.

DOMAINE DE MONTORGE
« DES QUATRE CLOCHERS »
AOP MONTAGNY 1ER CRU 2023

A refined white Burgundy with floral and fruity notes. Its beautiful freshness, silky texture, and minerality offer a remarkable balance between elegance, intensity, and length.

£33.50



52.

DOMAINE CHOFFLET
« GALAFRES »
AOP GIVRY 1ER CRU 2022

This Givry 1er Cru reveals notes of lemon, apple, and dried fruit. Its fresh and elegant palate, carried by a lovely vivacity, expresses all the finesse of great white Burgundy.



53.

CHAMPAGNE DOM PÉRIGNON
BRUT 2018
75 CL – 12,5 % VOL

An exceptional Champagne from a unique vintage, Dom Pérignon 2018 captivates with its elegance, freshness, and depth. A remarkable balance of citrus, floral, and mineral notes culminates in a long and refined finish.

£210.00

YELLOWTAIL PAVING

CORN MOUSSELINE, OYSTER MUSHROOMS & MUSHROOM BROTH WITH MACERON PEPPER



ÉRIC GUÉRIN,

MICHELIN STARRED CHEF

THE RECIPE IN VIDEO

INGREDIENTS

Serves 4

POLLACK

- 4 fillets of line-caught pollock, 140g each
- Olive oil
- Fleur de sel
- Freshly ground pepper

CORN MOUSSELINE

- 1 can of corn kernels (350g)
- 1 sweet onion
- 1 clove of garlic
- 50 g of mascarpone
- 50g of semi-salted butter

OYSTER MUSHROOMS

- 350g fresh oyster
- mushrooms, semi-salted
- butter, olive oil, salt, freshly
- ground pepper

MUSHROOM BROTH

- 20g of dried porcini mushrooms
- 150g of button mushrooms, 2
- shallots
- 1/2 glass of dry white wine
- 25 cl of vegetable stock
- 8 g of cornstarch
- 1 bay leaf
- 4 juniper berries

PREPARATION

1. MUSHROOM BROTH

- Rehydrate the porcini mushrooms in lukewarm water for about 20 minutes.
- Slice the button mushrooms and shallots.
- In a saucepan, gently sauté the shallots and mushrooms with a drizzle of olive oil and a pinch of salt. Deglaze with the white wine and then let it reduce slightly.
- Add the vegetable stock, the strained soaking water for the porcini mushrooms, the rehydrated porcini mushrooms, the bay leaf, the juniper berries, and the alemon pepper. Simmer gently for about 1 hour.
- Filter the broth and then reduce it to obtain a concentrated and flavorful juice.
- Add the maceron pepper at the end of cooking and then keep warm.

2. CORN MOUSSELINE

- Drain the corn, reserving the liquid. Finely chop the sweet onion and garlic. Sauté them in a saucepan with a .drizzle of olive oil until softened but not browned. Add the corn and cook gently for 10 minutes
- Add the semi-salted butter and then blend until smooth.
- Incorporate the mascarpone to obtain a smooth and creamy texture.
- Add a little corn juice if necessary to adjust the texture. Season and keep warm.

3. OYSTER MUSHROOMS

- Gently clean the oyster mushrooms. In a hot pan, melt a little butter with a drizzle of olive oil. Cook the oyst .mushrooms gently to keep them soft and lightly colored
- Season with salt and pepper. Keep warm.

4. POLLACK

- Preheat the oven to 180°C. Season the pollock fillets with fleur de sel, freshly ground pepper and a drizzle of olive oil. Place in the oven and then immediately turn off the oven.
- Cook gently for 8 to 10 minutes depending on the thickness of the steaks.

5. DRESSAGE

- Place a nice quenelle of corn mousse in the bottom of the plate.
- Add the fillet of pollock. Arrange the oyster mushrooms harmoniously around it.
- Pour in the piping hot mushroom broth. Finish with a drizzle of olive oil.

FOOD AND WINE PAIRING



54.

ESPRIT DE GIGOGNAN
« PARCELLE N°10 »
VIN DE FRANCE 2025

Made from Grenache grapes, this organic red wine reveals a light and fruity profile, with aromas of strawberry, blueberry, rose, and thyme. The palate is fine, delicate, and ethereal, lingering with a hint of licorice.

£20.00



WHITE MEATS & POULTRY





55.

CHÂTEAU BARON
AOP HAUT-MÉDOC 2020

A full and generous Médoc profile for this structured red, blending Cabernet Sauvignon and Merlot, with blackcurrant, black fruits and mellow woody notes.

£15.00



56.

DOMAINE LAFOND
« ROC-ÉPINE »
AOP CÔTES DU RHÔNE
2024 / 2025

A supple and generous organic Côtes-du-Rhône, driven by aromas of cherry, blackcurrant and sweet spices. The round and fruity palate retains a lovely freshness, with melted tannins and a delicious finish.

£15.50



57.

ESPRIT DE GIGOGNAN
AOP CÔTES DU RHÔNE
2023

A blend of Grenache, Syrah, and Mourvèdre, this organic Côtes du Rhône reveals notes of red fruit, blackberry, spice, and flowers. Its round and fresh palate offers a supple structure with fine, well-integrated tannins.



58.

CHÂTEAU HAUT-BERGEY
« L'ÉTOILE DE BERGEY »
AOP PESSAC-LÉOGNAN
2014

An elegant and balanced Pessac-Léognan, combining ripe black fruits, a lovely freshness and a supple texture in a velvety and generous mouthfeel.

£18.50



59.

DOMAINE DE CRAY
AOP MONTLOUIS SEC
2024 / 2025

Notes of quince, melon, and white flowers, carried by a fresh and mineral palate. An elegant, lively, and perfectly balanced Chenin Blanc.



60.

TERRES ROUGES
AOP LUSSAC SAINT-ÉMILION 2021

This vintage reveals generous aromas of blackcurrant, cherry and fig. Its ample and harmonious palate, supported by supple tannins and a lovely freshness, expresses all the character of the Lussac terroir.

£19.50



61.

CHÂTEAU LA DOURNIE
« SOUS LE FIGUIER »
AOP SAINT-CHINIAN 2022

A fresh and expressive organic Saint-Chinian, with notes of black cherry, tapenade, nutmeg and coffee. The supple palate reveals fine tannins.



62.

MAISON BELLE
« LE BEAU ROLLE »
IGP DRÔME 2024

A beautiful expression of Rolle, this fresh and fragrant organic white wine blends lemon, orange peel, grapefruit and white flowers, with a round and balanced palate.



63.

DOMAINE BENON
AOP CHÉNAS 2024

Made exclusively from Gamay grapes, this Chénas combines generosity and elegance. Its notes of red fruit and silky tannins offer a balanced palate, both ample and refined.



64.

DOMAINE LAFOND
« ROC-ÉPINE »
AOP LIRAC 2023 / 2024

This organic Lirac reveals notes of ripe black fruit, garrigue and undergrowth. Its ample palate, supported by smooth tannins, lingers on a spicy and persistent finish.

£15.50



65.

CHÂTEAU BRONDELLE AOP GRAVES 2022

A blend of Merlot and Cabernet Sauvignon, this Graves reveals aromas of blackcurrant and plum. Its ample and structured palate, supported by supple tannins, offers a beautiful balance and a persistent finish.

£22.50



66.

FABIEN TROSSET « TERRE D'ORIGINE » AOP MONDEUSE 2025

Born on the slopes of Arbin, this Mondeuse showcases a Savoyard terroir with a strong character. Its dark color with purplish reflections precedes a nose of black fruits, pepper and violet, then a structured and persistent palate.



67.

CHÂTEAU DE CORNEILLA « CAVALCADE » AOP CÔTES DU ROUSSILLON 2024

Aged on its lees in French oak barrels, this cuvée reveals a pale gold color and aromas of butter, nectarine, and toast. The smooth palate unveils floral notes, a touch of iodine, and a brioche finish.



68.

CHÂTEAU DE PIZAY « LES SYBARITES » AOP MORGON 2023

A Morgon of character, generous and expressive. Ripe black fruits, spices and forest notes blend together in a full and velvety palate, offering a beautiful balance between power and finesse.



69.

CHÂTEAU SAINT AHON AOP HAUT-MÉDOC 2016

A Bordeaux blend dominated by Cabernet Sauvignon, this Haut-Médoc reveals a ruby robe with brick-red highlights. The nose combines ripe fruit and integrated oak, before a palate that is luscious, silky, and lively.

£22.50



70.

CHÂTEAU ESCOT AOP MÉDOC 2018

A Bordeaux blend dominated by Cabernet Sauvignon, this Haut-Médoc reveals a ruby robe with brick-red highlights. The nose combines ripe fruit and integrated oak, before a palate that is luscious, silky, and lively.

£24.50

Roast Veal with Mushrooms

Short juice & parsnip puree



INGREDIENTS
for 4 people

- 1 veal roast of approximately
- 800g, 400g of mushrooms
- 2 shallots
- 600g of parsnips
- 10 cl of liquid cream
- 20 cl of veal stock
- 1 knob of butter,
- olive oil, thyme,
- salt, pepper

PREPARATION :

- Cook the parsnips for 20 minutes in salted water, then blend with the cream and a knob of butter.
- Sear the veal roast in a casserole dish with a drizzle of olive oil. Add the shallots, thyme and mushrooms.
- Pour in the veal stock, cover and cook for 35 to 40 minutes in the oven at 180°C, basting regularly.
- Let it rest for 10 minutes, slice, then serve with the mushroom juice and parsnip puree.

FAIR AGREEMENTS

Two elegant red wines to accompany the roast veal, mushrooms, and the sweetness of the parsnips



71.

CHÂTEAU DE ROQUEMONT « ROC DE ROQUEMONT » AOP SAINT-ÉMILION 2024

A supple and elegant Saint-Émilion, driven by Merlot and Cabernet Franc. Its notes of blackcurrant and blackberry are accompanied by a silky texture and melted tannins.

Food and wine pairing
With roast veal, it brings roundness and richness. Its dark fruits complement the light jus and mushrooms, without overpowering the tenderness of the meat.

£26.50



72.

DOMAINE DE LA JARNOTERIE « IMPROVISATION » AOP SAINT-NICOLAS-DE-BOURGUEIL 2022

An expressive Loire red, blending red fruits, black fruits and spicy notes. Its generous palate retains a beautiful finesse.

Food and wine pairing
Its fruitiness and freshness complement the veal with elegance. The spicy touch enhances the mushrooms and balances the sweetness of the parsnip purée.



Twenty grape varieties, one terroir, respect for nature

An independent winemaker certified Organic and Biodynamic (Demeter), Domaine Les Amoureuses cultivates around twenty grape varieties, both native and international, at the heart of a unique Ardèche terroir. Surrounded by olive trees and beehives, our vines are farmed with respect for nature and the natural balance of the ecosystem.

From this mosaic of grape varieties and terroirs come honest, expressive and elegant wines, crafted to be enjoyed with fine food as well as in good company.

70 ha	~20	400	30
VINES CERTIFIED ORGANIC & BIODYNAMIC	NATIVE & INTERNATIONAL GRAPE VARIETIES	OLIVE TREES ORGANIC OLIVE OIL	BEEHIVES PRESERVED BIODIVERSITY

THE CAVAVIN SOMMELIERS' SELECTION



PROMENADE BLANC
IGP Ardèche
Sauvignon Blanc · Roussanne



PROMENADE ROUGE
IGP Ardèche
Syrah · Malbec · Mourvèdre



GRENACHE
IGP Ardèche
100% Grenache



SYRAH
IGP Ardèche
100% Syrah



LIBY BLANC
IGP Ardèche
Viognier · Roussanne · Marsanne · Sauvignon



LIBY ROUGE
IGP Ardèche
Syrah · Tempranillo · Marselan · Merlot

EXCLUSIVE



TOURIGA NACIONAL
Vin de France
Douro grape variety · black fruits & spices

EXCLUSIVE



TEMPRANILLO
Vin de France
La Rioja in biodynamics · fruity & structured

Domaine Les Amoureuses
1429 Chemin de Vinsas · 07700 Bourg-Saint-Andéol · Ardèche
+33 4 75 54 51 85 · contact@lesamoureuses.wine
www.lesamoureuses.wine · @domaineLesamoureuses

DISCOVER THE ESTATE

MEALS · APÉRITIFS · GIFTS · END-OF-YEAR CELEBRATIONS · WITH FRIENDS

Alcohol abuse is dangerous for your health. Please drink responsibly.



73.

DOMAINE SERGE LALOUE « SERGE » AOP SANCERRE 2023

Made from Sauvignon Blanc, this Sancerre impresses with its freshness and precision. Its notes of citrus, pear, and beautiful minerality are expressed on the palate, which is lively and elegant, followed by a fresh finish.

£27.00



74.

DOMAINE BELLE « LES PIERRELLES » AOP CROZES-HERMITAGE 2023

An elegant expression of Rhône Syrah, this organic cuvée reveals notes of red fruit, violet, and licorice. Supple and balanced, it charms with its freshness and delicately floral character.



75.

DOMAINE MICHEL SARRAZIN « SOUS LA ROCHE » AOP GIVRY 2024 / 2025

Nestled beneath the Clos de Roche vineyard, this Givry red reveals a straightforward and honest Pinot Noir. Its elegant palate blends crisp red fruits, cherry and blackberry, with a beautiful tension on the finish and a floral touch.



76.

CHÂTEAU DE FERRAND « LE DIFFÉRENT » AOP SAINT-ÉMILION GRAND CRU 2019

An elegant and generous Grand Cru, marked by notes of ripe black fruit, licorice, and spice. Its velvety texture and remarkable balance make it a refined and particularly seductive wine.

£38.00



77.

CHÂTEAU CLARISSE AOP PUISSEGUIN SAINT-ÉMILION 2022

Aromas of black cherry and plum, a full palate and elegant tannins. A harmonious, structured and deliciously fruity Puisseguin Saint-Émilion.

£38.00



78.

CHÂTEAU DE HAUTE SERRE « GEORGES » AOP CAHORS 2022

A Cahors of character, balancing intensity and elegance, driven by notes of black fruit, spice, and licorice. Its ample palate and smooth tannins make it an ideal red wine for fine dining.



79.

CHÂTEAU BEAUBOIS « IDOLE » AOP COSTIÈRES DE NÎMES 2023

A blend of Roussanne, Viognier, Vermentino, and Grenache Blanc, this cuvée reveals notes of quince, mango, and honey. The ample and smooth palate lingers on a delicate finish with hints of candied citrus.



81.

DOMAINE PIERRE GAILLARD AOP CONDRIEU 2023

Aged on its lees in French oak barrels, this white wine displays a pale gold color and aromas of butter, nectarine, and toast. The smooth palate reveals floral notes, a touch of iodine, and a brioche finish.

£46.00

80.

CHAMPAGNE HATON GRANDS CRUS « HÉRITAGE BLANC DE BLANCS » 75 CL 12,5 % VOL

This Blanc de Blancs Grand Cru seduces with its aromas of citrus, white flowers and brioche. Its lively and elegant palate lingers on a fresh and harmonious finish.

£49.00





82.

DOMAINE GEORGES LIGNIER ET FILS AOP MOREY-SAINT-DENIS 2023

This Morey-Saint-Denis reveals delicate aromas of cherry and red fruit. Its elegant and complex palate gains depth with time, revealing all the finesse and character of the great terroirs of the Côte de Nuits.

£65.50



83.

CHÂTEAU CARBONNIEUX AOP PESSAC-LÉOGNAN 2023

A blend of Sauvignon and Sémillon, this white wine combines vivacity, freshness, and roundness. The floral and fruity nose precedes a full palate, marked by citrus, yellow fruits, and integrated oak.


CHAMPAGNE
AYALA
MAISON FOUNDED IN 1860
Reveal
the Essential
AYALA
AYALA
AYALA
CHAMPAGNE
AYALA
MAISON FONDÉE EN 1860
BRUT MAJEUR
Assemblage de 70 crus

GAME & RED MEATS





84.

CHÂTEAU QUEYSSARD AOP BORDEAUX SUPÉRIEUR 2020 / 2021

Château Queyssard Bordeaux Supérieur 2020 blends Merlot and Cabernet Franc, aged for 12 months in vats. Its purple hue precedes aromas of blackberry, blueberry, and plum. The palate is ample, round, and smooth, supported by fine, well-integrated tannins.

£15.00



85.

CHÂTEAU HAUT GUIRAUD AOP CÔTES DE BOURG 2023

Beautiful intensity for this organic Côtes de Bourg, blending Merlot and Cabernet Sauvignon, with notes of cherry, ripe red fruits, woody notes and powerful tannins.



86.

CHÂTEAU ÉTANG DES COLOMBES « BICENTENAIRE » AOP CORBIÈRES 2024

This barrel-aged Corbières is captivating with its notes of candied fruit, spices, and vanilla. Round and generous, it boasts smooth tannins and a lingering finish.



87.

CHÂTEAU D'ASSAS AOP GRÈS DE MONTPELLIER 2023 / 2024

Notes of cherry, strawberry, and garrigue compose this supple and luscious red wine. A fresh and balanced palate, true to the character of the Languedoc.

£19.00



88.

FORÊT ESCOT
AOP MÉDOC 2020

Inspired by the undergrowth and its fresh notes, Forêt Escot 2020 reveals an elegant and harmonious profile. The palate combines ripe black fruits, blackcurrant, cherry, blackberry and violet, with a firm structure, silky tannins and invigorating freshness.



89.

DOMAINE DES PASQUIERS « PLAN DE DIEU » AOP CÔTES DU RHÔNE VILLAGES 2023 / 2024

A rich and expressive Côtes du Rhône Villages, marked by aromas of ripe red fruits and sweet spices.



90.

FAMILLE GILBERT & GAILLARD AOP LA CLAPE 2023

A Mediterranean red with notes of black fruit, spices and garrigue. The palate is full, fresh and balanced, with supple and integrated tannins.



91.

TORUS
AOP MADIRAN 2023

A delicacy from the Southwest, this modern Madiran is full-bodied and generous, blending black fruits, jammy fruits, spices, pepper and licorice.



92.

CHÂTEAU TOUR DE GRENET AOP LUSSAC-SAINT-ÉMILION 2019 / 2020

Notes of plum, dark fruit, and spice characterize this full-bodied and structured wine. An elegant, balanced, and decidedly delicious Lussac Saint-Émilion.

£22.00



93.

CHÂTEAU LA PERVENCHE « LA CLEF » AOP LALANDE-DE-POMEROL 2023

Between immediate fruitiness and Bordeaux elegance, La Clef reveals a full, round, and velvety palate. Red fruits, redcurrant, blackberry, and blackcurrant express themselves in a balanced, luscious, and long finish.

£22.50



94.

CADET DE BOURSEAU AOP LALANDE-DE-POMEROL 2023

A delicious Lalande-de-Pomerol with notes of blackcurrant and dark fruits. A supple, balanced and approachable palate.

£23.50



95.

CHÂTEAU PIGANEAU AOP SAINT-ÉMILION GRAND CRU 2022 / 2023

Made entirely from Merlot, this Grand Cru reveals notes of red and black fruit, enhanced by a touch of spice and oak. A velvety and elegant palate, ideal for pairing with red meats.

£26.00



96.

HÉRITAGE DE CHASSE SPLEEN AOP HAUT-MÉDOC 2022

A fine introduction to the world of Chasse-Spleen, this 2022 Haut-Médoc blends Cabernet Sauvignon, Merlot and Cabernet Franc. Its fruity profile combines cherry, redcurrant and spicy notes, with a supple, precise and persistent palate.



97.

CHÂTEAU DE ROQUEMONT AOP SAINT-ÉMILION GRAND CRU 2022

The flagship wine of Château de Roquemont, this Saint-Émilion Grand Cru captivates with its intensity and elegance. Notes of blackcurrant and blackberry combine with silky tannins and a beautiful depth, resulting in a generous, harmonious, and already award-winning wine.

£29.50



98.

DOMAINE LAFRAN-VEYROLLES AOP BANDOL 2024

A Bandol of character, both powerful and refined. Ripe black fruits, spices and licorice are expressed in a fleshy and harmonious palate, carried by a beautiful length.



99.

ZÉDÉ DE LABÉGORCE AOP MARGAUX 2019

A round and smooth Margaux, driven by red fruits, a touch of oak and notes of wood smoke. The palate reveals a clean finish.

£35.00

BEEF TOURNEDOS

Bordelaise sauce & celery gratin



INGREDIENTS for 4 people

- 4 beef tournedos
- 1 celeriac
- 20 cl of liquid cream
- 10 cl of milk
- 40g of butter
- 2 shallots
- 25 cl of Bordeaux red wine,
- 20 cl of veal stock, thyme,
- bay leaf,
- beef marrow (optional),
- salt, pepper

PREPARATION :

- Cut the celery into thin slices. Place it in a dish with the cream, milk, salt and pepper. Bake for 40 minutes at 180°C.
- Sauté the shallots in butter. Add the red wine, thyme and bay leaf, then reduce by half.
- Add the veal stock and reduce until you obtain a coating sauce. Add a few cubes of marrow at the end of cooking, if desired.
- Sear the tournedos in a very hot pan with oil and butter. Cook to the desired doneness, then let rest for a few minutes.
- Serve with Bordelaise sauce and celery gratin.

FAIR AGREEMENTS

Two characterful wines from the Bordeaux region to accompany the beef, the Bordelaise sauce and the meltingly soft celery gratin.



100.

CHÂTEAU PALATIN AOP SAINT-ÉMILION GRAND CRU 2022

A blend of Merlot and Cabernet Franc, this right-bank Bordeaux reveals a garnet color and aromas of blackcurrant and roasted coffee. The ample palate combines fruit, freshness, tannins, and well-integrated oak.

Food and wine pairing
With tournedos, it brings roundness and richness. Its smooth tannins complement the meat, while its blackcurrant notes respond to the Bordelaise sauce.



101.

LES FIEFS DE LAGRANGE AOP SAINT-JULIEN 2019

A beautiful gateway to Saint-Julien, Les Fiefs de Lagrange 2019 offers a rich and balanced palate, between blackcurrant, red fruits, black fruits and spices.

Food and wine pairing
Its structure complements the beef with elegance. Its dark fruits and spices enhance the Bordelaise sauce, while its freshness balances the celery gratin.



102.

« ESPRIT DE GIGOGNAN » AOP CHÂTEAUNEUF-DU-PAPE 2020 / 2021

Issu de Grenache, ce Châteauneuf-du-Pape BIO dévoile une expression de fruits rouges mûrs, de framboise, de poivre et de réglisse. La bouche franche, suave et fraîche s'étire sur une belle longueur.

£49.50



103.

CHÂTEAU GILBERT & GAILLARD « ROC BLANC » AOP SAINT-CHINIAN 2020

Un vin rouge en Saint-Chinian BIO élevé 24 mois en fût, aux arômes de fruits noirs, d'épices et de garrigue. La bouche est généreuse, veloutée et harmonieusement boisée.



104.

CHÂTEAU DE FRANCE AOP PESSAC-LÉOGNAN 2019

Ce Pessac-Léognan dévoile une belle intensité aromatique, mêlant cassis, myrtille et cerise à de délicates notes épicées. Sa bouche ample et élégante, soutenue par des tanins mûrs, s'étire sur une finale longue aux nuances boisées et fumées.



105.

DOMAINE COURBIS « CHAMPELROSE » AOP CORNAS 2023

Ce Cornas, 100% Syrah révèle des arômes de violette et de poivre. Structuré et harmonieux, il offre des tanins fondus et une finale persistante.



106.

CHÂTEAU CHASSE-SPLEEN AOP MOULIS-EN-MÉDOC 2019

Château Chasse Spleen signe un Moulis en Médoc de belle tenue, issu d'un assemblage dominé par le Cabernet- Sauvignon et le Merlot. La bouche ample, souple et veloutée révèle une longueur persistante, fruitée, encore marquée par le bois neuf.



107.

LES TOURELLES DE LONGUEVILLE AOP PAUILLAC 2020

Élaborée sur le terroir de Pauillac, cette cuvée séduit par ses notes de fruits rouges et son équilibre remarquable. La bouche ample, portée par des tanins fins et fondus, s'étire sur une finale persistante et élégante.



CHÂTEAU
DE ROQUEMONT

SAINT-ÉMILION GRAND CRU

4 EXPRESSIONS OF OUR TERROIR

Elegance to be shared

MERLOTITUDE & JUSTITUDE:
The gourmet moment



Two approachable and expressive cuvées, fruity and accessible, designed for easy and uncomplicated enjoyment. Spontaneous wines, perfect for sharing, that highlight freshness, fruit and conviviality.

DUNE:
A sensory escape



An elegant and luminous collection, inspired by the sandy soils of Saint-Émilion. Red, white or rosé, Dune offers fresh, gourmet wines full of character, perfect for accompanying lighter moments.

ROC DE ROQUEMONT:
A true expression of the terroir

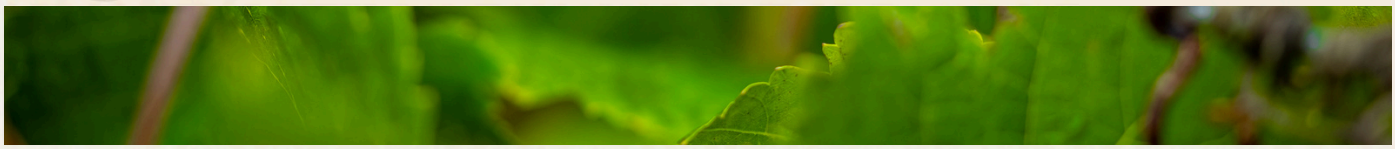


A smooth and modern Saint-Émilion with a gourmet character, reflecting the true identity of the estate. Accessible and balanced, it offers a beautiful introduction to the wines of Château de Roquemont.

CHÂTEAU DE ROQUEMONT:
The ultimate expression



Two Saint-Émilion Grand Cru cuvées that embody the estate's ambition. One reveals a classic, elegant and structured expression; the other, aged in amphorae, radiates freshness, energy and pure fruit.





CHEESES



108.

DOMAINE DES RAYNIÈRES AOP SAUMUR 2025

Made from Chenin Blanc grapes grown on the limestone soils of Saumur, this white wine reveals notes of peach, white fruit, and flowers. The lively and invigorating palate is supported by a lovely freshness and a delicate minerality.

£13.50



109.

GRAND BRAQUET SAUVIGNON GRIS IGP VAL DE LOIRE 2023

A Val de Loire white 100% Sauvignon gris, ample and aromatic, with notes of citrus, exotic fruits and yellow fruits, between freshness and roundness.

£15.50



110.

DOMAINE DE CRAY AOP TOURAINE SAUVIGNON 2025

This Touraine, made from 100% Sauvignon Blanc, reveals a fresh and expressive bouquet blending citrus, white peach, and delicate vegetal notes. Its lively and mineral palate offers a beautiful balance, extended by a saline and persistent finish.

£15.50



111.

CHÂTEAU DE ROQUEMONT « DUNE DE ROQUEMONT » AOP BORDEAUX 2023

An expressive blend of Sauvignon Blanc, Sauvignon Gris, and Muscadelle, the Dune de Roquemont cuvée reveals a tender, fresh, and luscious profile. Its supple palate, enhanced by a beautiful tension, reveals notes of citrus, flowers, apricot, and acacia.

£14.50



112.

DOMAINE TOUSSAINT « CRAIE BLANCHE » AOP VOUVRAY BRUT 75 CL - 12 % VOL

"Craie Blanche" highlights the delicacy of Chenin. Its bright yellow color and aromas of Granny Smith apple, white fruits and orange zest make for a fresh and pleasant tasting experience.

£17.50



113.

CHÂTEAU DE PIZAY AOP BEAUJOLAIS 2025

Made from Chardonnay grapes, this Beaujolais Blanc impresses with its freshness and elegance. Its aromas of white flowers and white-fleshed fruits are expressed in a harmonious, delicate, and luminous palate.



114.

GOULEYANT MALBEC RÉSERVE AOP CAHORS 2022

All the fruitiness of Malbec is expressed in this luscious cuvée with notes of black cherry, spice, and blond tobacco. Supple and balanced, this Cahors seduces with its fine tannins and approachable character.

£20.50



116.

DOMAINE EDMOND CORNU « VIEILLES VIGNES » AOP LADOIX 2022 / 2023

Aromas of blackberry and cherry, a silky texture and a lovely fullness on the palate. A harmonious and elegant Ladoix, driven by the character of its old vines.

115.

DOMAINE PASCAL RENAUD « VIEILLES VIGNES » AOP POUILLY-FUISSÉ 2024 / 2025

Made from old Chardonnay vines, this Pouilly-Fuissé reveals notes of yellow fruit, white flowers, peach, and hazelnut. The ample and flavorful palate is supported by elegant oak and a lovely saline finish.

£35.00





LES DESSERTS

117.

EXCLU CAVAVIN

DOMAINE TOUSSAINT
« CRAIE BLANCHE »
AOP VOUVRAY DEMI-SEC
75 CL - 12 % VOL

Made from Chenin Blanc, this demi-sec sparkling wine from Domaine Toussaint charms with its balance of freshness and sweetness. On the palate, it reveals notes of fresh apple, pear, quince and lemon, with a smooth and pleasant finish.

£17.50





118.

DOMAINE DE CRAY
AOP MONTLOUIS MOELLEUX
2018

Issu de Chenin Blanc, ce Montlouis Moelleux dévoile de délicats arômes de poire, de pomme mûre et de miel. Sa douceur parfaitement équilibrée par une belle fraîcheur offre une bouche harmonieuse, élégante et gourmande.



119.

DOMAINE MONTGILET
« LES ARDOISIERES »
AOP COTEAUX DE
L'AUBANCE 2023 / 2024

Élaborée à partir de Chenin récolté en plusieurs passages, cette Aubance dévoile des notes de coing, d'abricot confit, de fruits exotiques et de miel. La bouche moelleuse conserve une belle fraîcheur, offrant un équilibre élégant et harmonieux.

120.

DOMAINE LOUIS DE GRENELLE
« 3/7.7.4 »
BLANC DE NOIRS BRUT NATURE 2015
75 CL - 12 % VOL

A fresh and refined Blanc de Noirs, with fine bubbles and lovely vivacity. The harmonious palate reveals fruity notes and a light finish.

£35.00





121.

PORTO NOVAL 10 ANS
TAWNY
PORTUGAL
75 CL - 19,5 % VOL

Aged for 10 years in oak casks, this Tawny Port seduces with its notes of dried fruit, hazelnut, and candied fruit. The rich and smooth palate is balanced by a beautiful elegance, with a long and harmonious finish.

£32.50



122.

DISZNÓKŐ TOKAJI
ASZÚ 5 PUTTONYOS 2014
HONGRIE
50 CL - 12 % VOL

A benchmark among great Hungarian sweet wines, this Tokaji combines intensity, freshness, and complexity. An exceptional vintage with notes of candied fruit and honey, boasting superb aging potential.



123.

CHAMPAGNE VEUVE CLICQUOT
RÉSERVE CUVÉE
BRUT 75 CL - 12 % VOL

A generous and elegant champagne, with aromas of yellow fruits and brioche. A balanced, fresh and delicately toasted cuvée.

£55.00

EXOTIC RAVIOLI, RICE PUDDING WITH BLACK SESAME, HIBISCUS & CIDER VINEGAR



ÉRIC GUÉRIN,
MICHELIN-STARRED CHEF

THE RECIPE IN VIDEO

INGREDIENTS

Serves 4

BLACK SESAME RICE PUDDING

- 500g of whole milk
- 100 g round rice
- 75 g de sucre
- 40g of black sesame paste
- 250g of full liquid cream

APPLE CIDER VINEGAR GEL

- 250 g of water
- 250 g of cider vinegar
- 15g of dried hibiscus flowers
- 50 g de sucre
- 7 g d'agar-agar;
- 5 g of gelatin

WHITE CHOCOLATE PISTACHIO PUFFED RICE

- 100g of puffed rice
- 150g of white chocolate
- 50g chopped pistachios

HIBISCUS VINEGAR BROTH

- 500 g of water
- 125 g de sucre
- 15g dried hibiscus flowers, 30g
- cider vinegar

DRESSAGE

- 1 pineapple; 1 mango;
- Black sesame rice
- pudding; Apple cider
- vinegar gel; Pistachio
- puffed rice; Hibiscus broth

PREPARATION

1. RICE MILK BLACK SESAME

Rinse the rice several times in cold water until the water runs clear, then let it soak for 2 hours. Drain.
Bring the milk and sugar to a boil, then add the rice. Cook over low heat, stirring regularly, until the milk is absorbed.
Add the black sesame paste to the still-warm rice and then mix thoroughly.
Chill completely in the refrigerator. Whip the heavy cream to soft peaks, then gently fold it into the chilled rice pudding. Keep refrigerated.

2. APPLE CIDER VINEGAR GEL

Rehydrate the gelatin in cold water.
Bring the water, cider vinegar, hibiscus flowers, sugar and agar-agar to a boil.
Boil for 1 minute then filter to remove the hibiscus flowers.
Add the drained gelatin and mix. Pour into a dish and let cool completely.
Then blend in a blender to obtain a smooth gel and then store in a pipette or bag.

3. WHITE CHOCOLATE PISTACHIO PUFFED RICE

Melt the white chocolate gently.
Add the puffed rice and chopped pistachios, then mix quickly.
Spread out on a baking sheet in large, irregular pieces and then let cool.

4. HIBISCUS VINEGAR BROTH

Bring the water and sugar to a boil. Add the hibiscus flowers and let steep for 10 minutes off the heat. Strain and add the cider vinegar. Keep chilled.

5. DRESSAGE

Peel the pineapple and mango, then cut into thin slices.
Layer the fruit in a staggered pattern and then cut out circles of approximately 10 cm.
Place a little black sesame rice pudding in the center, then place the mango and pineapple disc on top.
Add a few dots of apple cider vinegar gel and a few pieces of pistachio puffed rice.
Pour the very cold hibiscus broth over the last minute.

FOOD AND WINE PAIRING

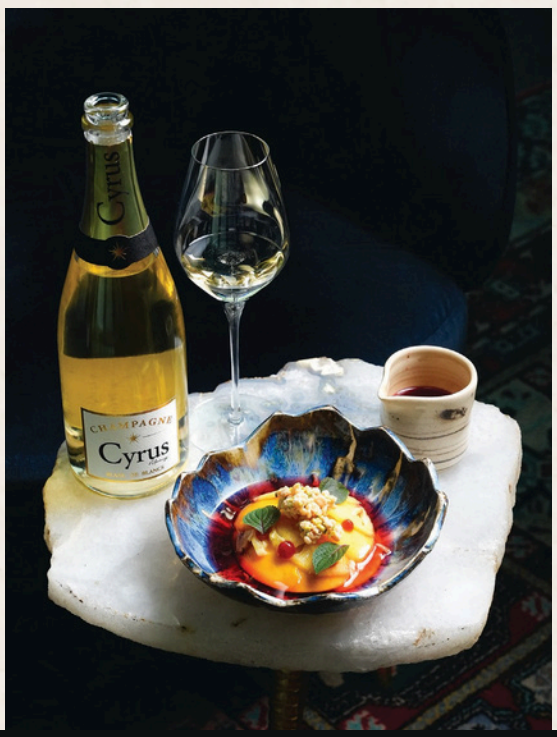


124.

CHAMPAGNE CYRUS
« BLANC DE BLANCS »
BRUT 75 CL – 12 % VOL

An exclusive CAVAVIN signature crafted by Maison Baron Albert, this Blanc de Blancs reveals delicate notes of candied fruit, toast, and a touch of salinity. An elegant and generous champagne.

£39.50





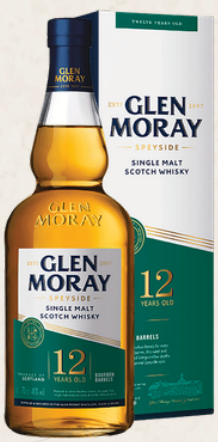
WHISKIES



125.

BUFFALO TRACE
WHISKEY STRAIGHT BOURBON
ÉTATS-UNIS
70 CL - 45 % VOL

An iconic bourbon with aromas of vanilla, caramel, and sweet spices. Round, generous, and perfectly balanced, it offers a beautiful length carried by delicate woody notes.



127.

GLEN MORAY 12 ANS
WHISKY SINGLE MALT
ÉCOSSE
70 CL - 40 % VOL

An elegant single malt Scotch whisky, blending vanilla, summer fruits and caramel. A smooth and balanced palate, carried by subtle woody notes and a harmonious finish.

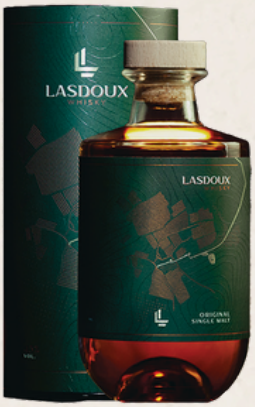
£39.50

126.

WEST CORK MARITIME RELEASE
SHERRY CASK
WHISKY SINGLE MALT
IRLANDE - 70 CL 46 % VOL

An intense and generous Irish single malt, driven by notes of dried fruit, fig, almond and vanilla. A full and spicy palate, extended by a warm and lingering finish.





128.

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

Handcrafted and aged in American oak casks, this French single malt reveals notes of vanilla, caramel, and dried fruit. Its generous palate lingers on an elegant finish with delicate smoky nuances.



129.

GALAAD - LA MINE D'OR « PRÉLUDE EN BROCÉLIANDE » WHISKY SINGLE MALT FRANCE
70 CL - 43 % VOL

The first single malt in the Galaad range, this whisky reveals a balanced and accessible palate with malty, fruity and delicately woody notes.

£49.60



130.

TOGOUCHI KIWAMI WHISKY BLENDED JAPON
70 CL - 40 % VOL

Aged in oak barrels, Togouchi Kiwami impresses with its refined and balanced style. Notes of hazelnut, honey, and chocolate are complemented by a touch of spice and delicate toastiness.

£59.50



131.

EDDU TRI BLOAZ 3.43 WHISKY PUR BLÉ NOIR FINITION PINEAU DES CHARENTES FRANCE
70 CL - 43 % VOL

This Breton whisky reveals an original profile blending red fruits, raisins and vanilla notes.



132.

PEAT CHIMNEY WHISKY BLENDED MALT ÉCOSSE
70 CL - 46 % VOL

This blended Scottish malt combines the sweetness of Speyside with a delicate peat. Notes of green apple, honey, sweet spices, and light smoke create a balanced tasting experience.



133.

THE HIVE WHISKY BLENDED MALT ÉCOSSE
70 CL - 46 % VOL

The Hive draws inspiration from the Speyside style with a smooth and indulgent profile. Honey, citrus, and spices are balanced in a warm and approachable mouthfeel.

134.

GALAAD - LA MINE D'OR
WHISKY SINGLE MALT
SHERRY CASK
FRANCE
70 CL - 43 % VOL

Matured for several months in ex-Oloroso Sherry casks, this single malt reveals fruity, malty, and indulgent notes, enhanced by a touch of bergamot. An elegant and harmonious whisky.



135.



SMOKEHEAD
UNFILTERED
WHISKY SINGLE MALT
ÉCOSSE
70 CL - 46 % VOL

Originating from the Isle of Islay, this non-chill filtered single malt expresses the full power of peat. Its notes of dark chocolate, nuts, spices, and smoke offer an intense and generous tasting experience.

136.



GALAAD - LA MINE D'OR
« LES ÉPHÉMÈRES
CHAPITRE 1 »
WHISKY SINGLE MALT
FRANCE
70 CL - 46,4 % VOL

Made from "Laureate" barley and aged for 5 years in French oak barrels, this Galaad single malt strikes a balance between strength, length and smoothness.

137.



ARDBEG AN OA
WHISKY SINGLE MALT
ÉCOSSE
70 CL - 46,6 % VOL

With An Oa, Ardbeg delivers a seductive whisky where the distillery's signature peat meets a luscious roundness. An ideal expression for discovering the full richness of Islay malts.

£41.95

138.



INDRI AGNEYA
WHISKY SINGLE MALT
INDE
70 CL - 46 % VOL

Made from "Laureate" barley and aged for 5 years in French oak barrels, this Galaad single malt strikes a balance between strength, length and smoothness.

WHISKY & TABLE

TWO WAYS TO DARING AGREEMENT

Whisky isn't just for the last drink. At the table, it can also open up new avenues for pairings, provided you choose the right profile and serve it in moderation.

Peaty, marine, gastronomic or more balanced, each style tells a different story of how to accompany a dish, a cheese or the end of a meal.

PEAT SIDE

With its smoky, marine, and slightly salty notes, an Islay whisky like Obair Cuil No. 2 is a natural accompaniment to flavorful dishes. It pairs well with seafood, such as smoked salmon or oysters, but also with aged cheese or intense dark chocolate. Its aromatic intensity adds depth while prolonging the marine and smoky flavors.

139.



OBAIR CUIL N°2 STAOISHA BOURBON BARREL PEATED WHISKY SINGLE MALT ÉCOSSE
70 CL - 43 % VOL

Made from Bunnahabhain distillate, this Islay single malt boasts a rich and elegant style. Its peaty profile develops marine, fruity, and slightly saline notes.

ON THE CULINARY FRONT

A French wine like Galaad "À la Table des Chefs" offers a more refined and nuanced approach. Designed with tasting in mind, it pairs beautifully with seasonal cuisine, roast poultry, a sophisticated dish, a pressed cheese, or a dried fruit dessert. Its balance allows for a more subtle pairing.

140.



GALAAD - LA MINE D'OR « À LA TABLE DES CHEFS » WHISKY SINGLE MALT FRANCE
70 CL - 46,4 % VOL

Born from the fusion of gastronomy and distillation, this French whisky captivates with its assertive character and balance. A refined vintage, crafted for those who appreciate fine discoveries.



141.

GLENMORANGIE THE NECTAR 16 ANS WHISKY SINGLE MALT ÉCOSSE
70 CL - 46 % VOL

A generous single malt with hints of honey, citrus, and toasted almond. A rich, subtly spiced, and remarkably balanced blend.

£73.99



142.

OBAIR CUIL N°1 « FIRST FILL OLOROSO CASK » WHISKY SINGLE MALT ÉCOSSE
70 CL - 43 % VOL

Aged entirely in Oloroso oak casks, this single malt distilled in the Highlands expresses a beautiful vinous richness. Its fruity profile gains complexity thanks to this maturation, which is rarely so expressive.



143.

EDDU NAV BLOAZ 9 ANS WHISKY PUR BLÉ NOIR FRANCE
70 CL - 46 % VOL

Aged for 9 years in oak barrels, this Breton whisky reveals notes of vanilla, candied fruit, and sweet spices. Its round and velvety palate expresses all the originality of buckwheat, with a warm finish.

144.

ARMORIK MARTOLOD WHISKY SINGLE CASK 2017 FRANCE
70 CL - 46 % VOL

A limited edition French single malt, matured in Bourbon casks and then in rum casks, with a smooth and silky mouthfeel, between vanilla, oak and flambéed banana.





145.

HIBIKI SUNTORY WHISKY JAPANESE HARMONY JAPON
70 CL - 43 % VOL

Hibiki Japanese Harmony impresses with its balance and finesse.
Its floral, woody and delicately fruity notes create an elegant and harmonious tasting experience.

FRENCH WHISKY

ÉVADÉ

SINGLE MALT

NEW



AUTHENTICALLY FRENCH

CREATED AND DISTRIBUTED BY WHISKIES DU MONDE

ALCOHOL ABUSE IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

RUMS





146.

TURQUOISE BAY
RHUM
ÎLE MAURICE
70 CL - 40 % VOL

A smooth and indulgent Mauritian rum, with aromas of caramel, vanilla, and candied fruit. A generous and velvety palate, marked by beautiful woody and spicy notes.



147.

BOTRAN N°15
RON
GUATEMALA
70 CL - 40 % VOL

Aged using the Solera method and finished in several casks, Botran N°15 reveals notes of vanilla, dried fruit and spices, enhanced by subtle woody nuances. A generous and balanced rum.

£57.50



148.

ANGOSTURA 1919
RHUM
TRINIDAD & TOBAGO
70 CL - 40 % VOL

A blend of rums aged in oak barrels, Angostura 1919 seduces with its rich and harmonious profile, with notes of vanilla, apple, flambéed banana and sweet spices.



149.

LA PERLE
RHUM AGRICOLE
MARTINIQUE
70 CL - 54,5 % VOL

Made from pure sugarcane juice, La Perle expresses all the intensity of fresh sugarcane. Its rich and balanced palate reveals beautiful vegetal and spicy notes, as well as a long finish.



150.

RON EMINENTE RESERVA 7 ANS
CUBA
70 CL - 41,3 % VOL

Head to Cuba with this characterful rum of remarkable elegance. Its aromatic richness and silky texture make it an ideal companion for lovers of gourmet and refined rums.



151.

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

Aged in Bourbon and Rioja barrels, this Filipino rum impresses with its smoothness and roundness. Its notes of candied fruit, citrus, and fruitcake offer a rich and indulgent tasting experience.



152.

RHUM AGRICOLE J.M VSOP
MARTINIQUE
70 CL - 43 % VOL

Aged for several years in bourbon barrels, this rhum agricole reveals a beautiful aromatic complexity. Notes of licorice, tobacco, sweet spices, and cocoa harmonize with delicate woody and roasted nuances.

153.

PLANTERAY
RHUM SINGLE CASK 2020
ÎLES FIDJI
70 CL - 46,8 % VOL

Born from the collaboration between Maison Ferrand and the Planteray distillery, this Fijian rum reveals a bold attack of ripe tropical fruits. Its velvety texture evolves towards honey, vanilla, and spices, with a long, slightly dry, and saline finish.





154.

PLANTERAY
RHUM SINGLE CASK 2016
TRINIDAD ET TOBAGO
70 CL - 44,2 % VOL

This Planteray Trinidad 2016 rum benefits from triple maturation and a finish in Armorik whisky casks. Its profile blends tropical fruits, vanilla, wood, spices and cocoa, with a subtle smoky touch.

THE GINS



155.

GENEROUS GIN
ORIGINAL
FRANCE
70 CL - 44 % VOL

Generous Original combines juniper, lemon, mandarin, red pepper, jasmine and elderflower. On the palate, it showcases a beautiful aromatic expression of citrus and spices, underscored by the freshness of juniper.



156.

BIRDIE TIMUT
GIN
FRANCE
70 CL - 44 % VOL

Birdie Timut showcases a complex and balanced blend centered around Timut pepper, renowned for its grapefruit aromas. Its profile combines citrus, rose, and peppermint.



BETTER UNDERSTAND GIN

A HERBAL SPIRIT

Gin owes its identity to the juniper berry. Around this emblematic base, a range of botanicals such as zest, spices, flowers, and roots are expressed. These are what shape fresh, precise, and decidedly aromatic profiles.

More than just a spirit, gin is a palette of expressions. Each recipe reveals a different balance between freshness, intensity, roundness and complexity.

JUNIPER, THE BASE OF GIN

Juniper is the signature of gin. This small berry brings a resinous and slightly woody freshness that structures the whole.

Depending on its origin, maturity and method of preparation, it can express drier, peppery or rounder notes.

BOTANY, THE PERSONALITY

Around juniper, each house composes its recipe with a unique selection of botanicals.

Citrus fruits, coriander, roots, each flower, spice... brings its nuance and contributes to creating the balance and complexity of the gin.

THE SERVICE, THE FINISHING TOUCH

When served properly, gin reveals its full finesse. A quality tonic, plenty of ice, and a carefully chosen garnish enhance the aromas.

Simplicity, freshness and precision: the key to a .successful gin and tonic

WINTER GIN TONIC

ORANGE, ROSEMARY & CINNAMON

For a glass

- 4 cl of gin
- 10 cl of very cold tonic water
- 1 slice of orange
- 1 small sprig of rosemary
- 1 small piece of cinnamon stick, ice cubes

Preparation

- Fill a large glass with ice cubes.
- Pour in the gin, then top with chilled tonic water. Add the orange, rosemary, and cinnamon.
- Mix gently and serve immediately.



COGNACS & ARMAGNACS



157.

ARMAGNAC DELORD
BAS-ARMAGNAC 10 ANS
70 CL - 40 % VOL

This 10-year-old Bas Armagnac has a brick-red and old gold color. The pleasant nose blends stewed fruit, quince, plum, and vanilla, then the slightly oaky palate extends the fruit and spice notes.

£57.00





158.

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

Aged for five years in Limousin oak barrels, this Cognac impresses with its elegance and balance. Notes of orange, lemon zest, and sweet spices unfold on the palate, resulting in a fresh and harmonious finish.



159.

ARMAGNAC DELORD BAS-ARMAGNAC 25 ANS
70 CL - 40 % VOL

Aged in oak barrels, this Bas Armagnac reveals an old gold color with tile-red highlights and a very aromatic nose. Sweet spices, pepper, cloves, vanilla, and gingerbread precede a palate marked by rancio, walnut, and butter.

£80.00

COGNAC OU ARMAGNAC : WHICH ONE TO GIVE?

At the end of a celebratory meal, cognac and armagnac occupy a special place. They are not chosen solely for their age or appellation, but for the emotion they will create: a smooth and elegant tasting, a final, more intense glass, or a beautiful bottle to offer to a connoisseur.

For a gentle introduction
A smooth and balanced cognac is often the most accessible choice. Its notes of ripe fruit, vanilla, honey or sweet spices naturally complement the end of a meal, without seeking power.

For a lover of character
An intense Armagnac or Cognac will offer greater depth. The aromas evolve towards candied fruit, dried fruit, wood, spices or rancio, with a longer and more pronounced tasting experience.

For a gift that makes an impact, a decanter or a gift box instantly adds a touch of class. But the best choice is always the one that suits the occasion: a bottle to share, to savor slowly, or to save for a special event.



160.

COGNAC FRAPIN
VSOP GRANDE CHAMPAGNE
70 CL - 40 % VOL

Sourced from the prestigious Grande Champagne cru, this VSOP Cognac captivates with its balance of finesse and intensity. Its notes of ripe fruit, vanilla, and spices unfold on a round palate with hints of honey and dried fruit.



161.

COGNAC DANIEL BOUJU
VSOP GRANDE CHAMPAGNE
70 CL - 40 % VOL

A refined cognac with aromas of apricot, vanilla and spices. A supple and persistent palate, carried by a beautiful length.

OTHER SPIRITS



PINEAU DES CHARENTES: A FEW KEY POINTS

Pineau des Charentes is made from grape must and Cognac brandy. This combination gives rise to a fruity, round and aromatic fortified wine, where the natural sweetness of the grapes is balanced with the richness of the brandy.
A specialty of the Charente region, it impresses with its generous profile and freshness when served at the right temperature. Available in white or rosé, it offers two distinct expressions marked by fruit and lusciousness.

HOW TO DRINK IT?

Pineau des Charentes is best served chilled, around 8 to 10°C, in a wine glass or a small tulip glass. This chilling temperature helps preserve its balance and prevents it from tasting too sweet.
It can be enjoyed on its own, or with an ice cube if desired. For a lighter version, it can also be given a twist with a splash of sparkling water to add more vibrancy while preserving its aromatic character.



162.

PINEAU DE PRADIÈRE
UGNI BLANC
AOP PINEAU DES CHARENTES
75 CL - 17 % VOL

A refined Pineau with notes of ripe fruit, delicate flowers, and vanilla. Its perfectly balanced sweetness and lovely roundness make it a generous and elegant aperitif.

£27.50



163.

PINEAU DE PRADIÈRE
ROSÉ
AOP PINEAU DES CHARENTES
75 CL - 17 % VOL

An elegant and expressive rosé Pineau, blending red fruits, spicy notes, and luscious nuances. Its lovely roundness and balance make it an ideal companion for both aperitifs and desserts.

£27.50



164.

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

A remarkably refreshing mint liqueur, crafted from carefully selected fresh leaves. Its aromatic intensity and purity earned it the title of best mint liqueur in the world at the World Drinks Awards.

£25.00



165.

SAINT JAMES
NECTAR DU MAÎTRE DE CHAI
LIQUEUR DE RHUM ARRANGÉ
MARTINIQUE
70 CL - 40 % VOL

A rich and indulgent rum liqueur, enhanced by aromas of prunes, Bourbon vanilla, and candied fruit. A full and warming palate, ideal for enjoying on its own or as an after-dinner drink.

166.

DISTILLERIE GUILLON
FINITION FÛT DE BANYULS
EAU-DE-VIE DE MALT
FRANCE
70 CL - 43 % VOL

This malt brandy, matured in Banyuls casks, reveals notes of cooked and dried fruit. The palate is full, supple, and harmoniously rich.



THE BARREL AS A SIGNATURE

WHEN BANYULS BRINGS ROUNDNESS AND DELICIOUSNESS

Located in Louvois, in the Marne region, in the heart of the Montagne de Reims, the Guillon Distillery cultivates a unique approach to French malt.

With its Finitions range, the house explores the dialogue between malt and wood. Cask maturation brings a new dimension to the spirit: it works on the texture, rounds out the mouthfeel and enriches the aromatic profile.

In this vintage, the Banyuls cask finish imparts notes of cooked fruit, dried fruit, and a warm, indulgent character. A full-bodied and supple malt spirit, it exemplifies the originality of the Guillon Distillery and its expertise in cask aging.

IDÉES CADEAUX



ZOOM SUR L'IPA

LE HOUBLON EN SIGNATURE

IPA signifie India Pale Ale. Ce style de bière se distingue par une place importante donnée au houblon. Là où certaines bières mettent davantage en avant la rondeur du malt, la céréale ou la légèreté, l'IPA recherche souvent une expression aromatique plus intense et une amertume plus présente.

Son caractère vient en grande partie du travail du houblonnage. Selon le moment où il est ajouté, le houblon peut contribuer à l'amertume, au goût ou aux arômes. Les ajouts plus tardifs, ou à froid, permettent notamment de renforcer les notes fruitées, florales, résineuses ou exotiques.

Le malt reste essentiel : il apporte la matière, la couleur et l'équilibre. Dans une IPA, il sert souvent de socle pour laisser s'exprimer le profil aromatique du houblon.

167.

BIÈRE MELUSINE HELLFEST IPA FRANCE
33 CL - 6,66 % VOL

Mélusine Hellfest IPA présente une robe cuivrée aux reflets dorés et orangés. Le nez puissant associe houblon Mosaic, fruits exotiques, céréales et pêche blanche. La bouche ample révèle une matière maltée, une sensation juteuse et une finale sur l'amertume.



168.

CHÂTEAU DE ROQUEMONT « AMPHORA » AOP SAINT-ÉMILION GRAND CRU 2024

With Amphora, Château de Roquemont offers a limited edition of Saint-Émilion Grand Cru The 2024 vintage, aged for 20 months in amphorae, showcases the aromatic finesse and spicy character of Cabernet Franc, blending with the roundness and red fruit bouquet of Merlot. The result is a smooth, balanced, and fresh wine, reflecting the ripeness of the grapes harvested in 2024.



169.

CHÂTEAU DE ROQUEMONT AOP SAINT-ÉMILION GRAND CRU 2022 COFFRET CAISSE BOIS 3 BOUTEILLES 3 x 75 cl

Presented in an elegant 3-bottle wooden case, the Château de Roquemont Saint-Émilion Grand Cru 2022 combines depth, finesse, and generosity. Its ruby color, notes of blackcurrant and blackberry, and ample palate with fine, integrated tannins create a dense and elegant red wine.





170.

CHAMPAGNE CYRUS BRUT NATURE ZÉRO DOSÉ 75 CL - 12 % VOL

A zero-dosage champagne with a frank and precise expression. Its freshness, finesse, and balance reveal the full purity of the blend. An elegant and straightforward cuvée, driven by a lovely vivacity and a clean finish.

171.



THE SINGLETON OF DUFFTOWN 12 ANS WHISKY SINGLE MALT SCOTCH COFFRET 2 VERRES ÉCOSSE – 70 CL 40 % VOL

Presented in a gift box with two glasses, The Singleton of Dufftown 12 Year Old is a single malt Scotch whisky from Speyside. Its smooth and approachable profile combines ripe fruit, toasted hazelnut, brown sugar and coffee, with a clean and elegantly dry finish.

172.



RON ZACAPA SOLERA GRAN RESERVA COFFRET 2 VERRES
GUATEMALA
70 CL 40 % VOL

Ron Zacapa 23 Solera Gran Reserva is a Guatemalan rum, presented here in a gift set with two glasses. Aged using the Solera system, it reveals a smooth and rich nose, marked by caramel, vanilla, cocoa, butterscotch, dried fruit, and roasted hazelnut. The palate is generous, with nuances of apricot, oak, coffee, vanilla, and sweet spices.

173.



TALISKER 10 ANS
WHISKY SINGLE MALT SCOTCH
COFFRET 2 VERRES
ÉCOSSE
70 CL - 45,8 % VOL

Talisker 10 Year Old is an iconic single malt Scotch whisky from the Isle of Skye, presented here in a gift set with two glasses. Its profile highlights a powerful peaty smoke, salty notes reminiscent of sea spray, citrus sweetness, and a rich, warm, and malty palate. The long, spicy finish prolongs the peppery character inherent to this whisky.

174.



VIGNES PRÉPHYLLOXÉRIQUES AOP CÔTE SAINT-MONT 2020
75 CL - 14,5 % VOL

Made from Tannat grapes, the 2020 Vignes Préphylloxériques Saint Mont has a purple color and a nose marked by blackberry and peony. The palate opens with a full attack, evolving towards tart black berries and fresh fig.

175.



BAIE DES TRÉSORS TRIPACK DÉCOUVERTE RHUM AGRICOLE MARTINIQUE
3 X 20 CL - 48 % VOL

A wonderful invitation to explore the world of Baie des Trésors, this three-pack brings together three Martinique agricultural rums at 48% ABV. Fleur du Vent, Plein Soleil, and Fruit des Pluies offer a complete introduction to the brand's universe.



BARAHONDA

BODEGAS DESDE 1925

Wine, gastronomy and a virtual experience: the Barahonda spirit

Barahonda is wine, Yecla, gastronomy and landscapes. It's about discovering the origin of our wines, learning how they are made, meeting the people behind them and enjoying an experience designed to be shared and remembered.

Visit the winery, take part in tastings, join a guided tour or enjoy a meal at the Barahonda restaurant, distinguished by a Michelin star, two Repsol Suns and a recommendation from the Guía Repsol. An address where the flavours of the region reveal their best expression.

To complete the experience, step into Barahonda 360, an innovative immersive experience that reveals the secrets of the vineyard and the craft of our winemaking through virtual reality.







THE CHEF'S RECIPE:
Lamb sandwich
with roasted garlic emulsion

Four generations of passion for wine

The story of Bodegas Barahonda began in the mid-19th century, when Pedro Candela Soriano started producing wine in Yecla. In 1925, Antonio Candela García founded the winery, which is still at the heart of the estate today.

Four generations later, Barahonda continues to craft deeply expressive wines, rooted in the region's terroir, through a constant drive for innovation and a commitment to excellence in wine, gastronomy and wine tourism.

Since its early days, Barahonda has evolved to become a benchmark winery, while remaining true to its core values: quality, terroir and the authenticity of its wines from Yecla.

DOMAINE Brunely

THE BEST OF THE TERROIR, WITH RESPECT FOR THE VINE

Domaine Brunely, nestled in Provence's lush countryside between Mont Ventoux and the Dentelles de Montmirail, is a family estate now run by the eighth generation. Founded by Mireille and Rémi Carichon, descendants of pioneering winemakers, the estate began its grape growing in the late 19th century, which led to the creation of the winery. Since 2019, the estate has been HVE Level 3 certified, reflecting its strong commitment to biodiversity and the well-being of its team.

The estate spans over 70 hectares of vineyards, a mosaic of terroirs with sandy soils and clay–limestone, giving rise to the Vacqueyras appellation, red vins d'exception from Ventoux, and elegant whites from the Côtes du Rhône and Châteauneuf-du-Pape. The unique character of our terroir brings rich, aromatic wines expressing fruit, generosity and the elegance of fine tannins.

Our Ventoux, Côtes du Rhône and Côtes du Rhône Villages Massif d'Uchaux wines are appreciated for their balance and indulgence. Appellations such as Cairanne, Vacqueyras and Gigondas offer more structure and depth, with refined tannins and excellent ageing potential. The estate's expertise is reflected in each wine.

To preserve the fruit and purity of our wines, the ageing takes place in concrete and stainless-steel tanks. For more structure and complexity, we also use French-oak barrels. For our Gigondas, the vintage 2023 benefits from ageing in large oak casks. The wines are aged for 12 to 18 months, gaining depth and complexity while remaining approachable after 5 to 10 years.



As for grape varieties, Grenache is the king of our region, complemented by Syrah. We also take great pride in our flagship cuvées, such as Vacqueyras "Les Secrets de la Licorne." The name pays tribute to our ancestor Brunellis, who came from Italy in the Middle Ages to defend the Pope in Avignon. In return, he received the farm's ownership – the current Domaine – and a unicorn blazon, which you will find on our bottles.







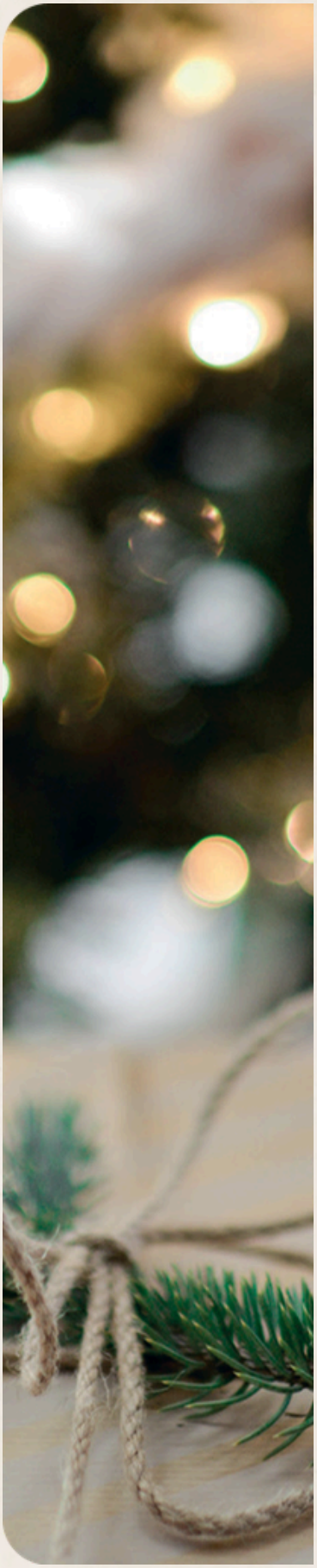
We also work with other grape varieties such as Mourvèdre, Carignan and Cinsault for our reds, and Marsanne, Roussanne and Viognier for our whites. They produce an expressive and highly aromatic white Vacqueyras, a distinctive wine to discover, praised by fine-dining chefs.

Today you know (or almost) everything about the estate. All that's left is to come and meet us! We look forward to welcoming you for a tasting, with family or friends, to discover the wines of Domaine Brunely!

@domainebrunely

DOMAINE BRUNELY
1272, route de la Brunely
84260 Sarrians
contact@domainebrunely.com
+33 (0)4 90 65 41 24





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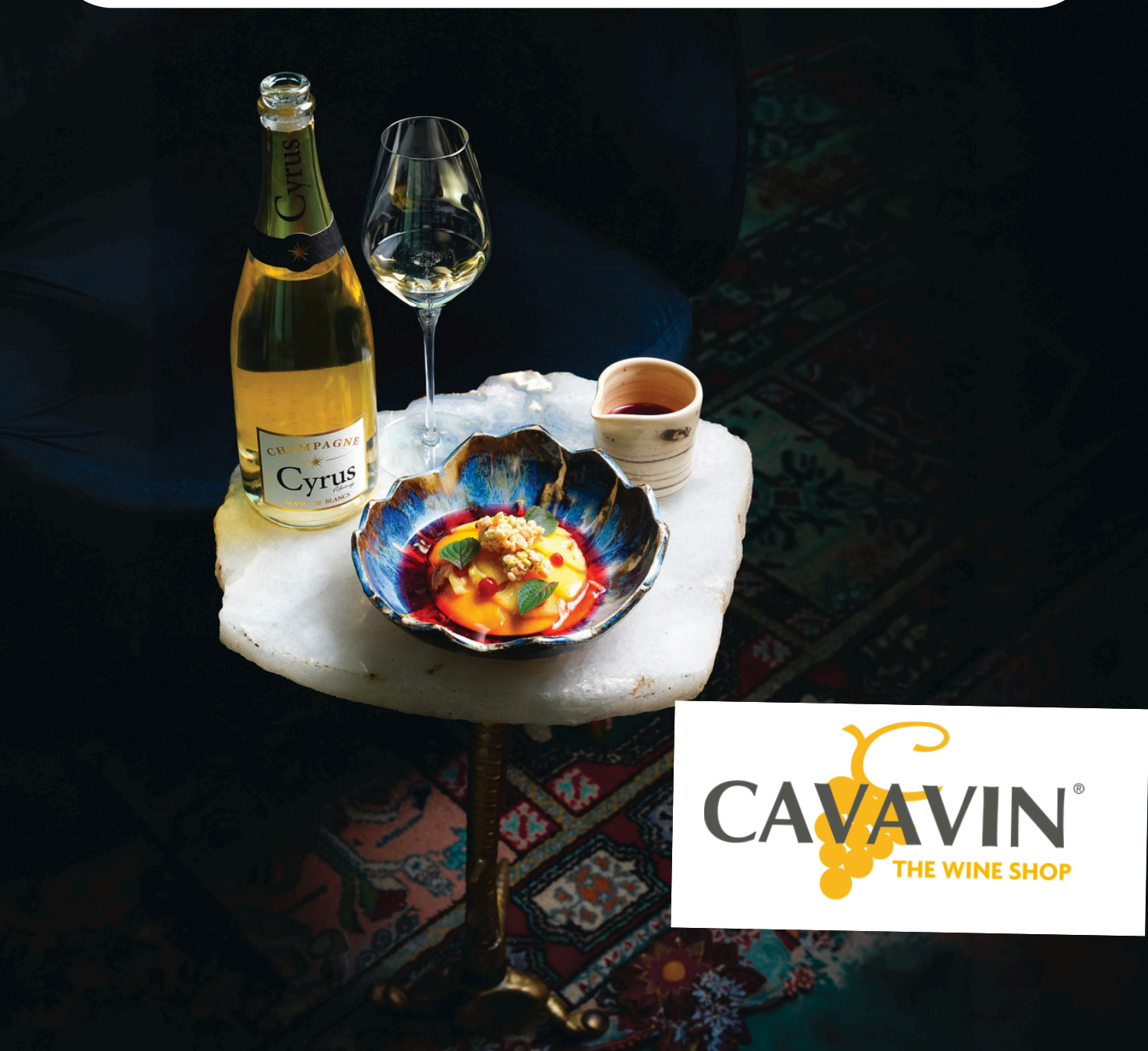
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