



HISTORY

Languedoc Roussillon produces 80% of France's house wines or 'Vin de Pays' – a clear desire is shown to reply to the current market oriented towards fruity, supple and tasty wines. A challenge met with success by the Vignerons du Narbonnais who have known how to extract the quintessence of a rich terroir by the use of the latest technology. It is in this way that the 330 members of this cooperative cellar, that produce in total 100 000 hectolitres, are united by the same passion: the production of FUN wines that only ask to be shared with new friends in conviviality.

GEOGRAPHY: Commune of Saint Mathieu de Trévières in the Languedoc Roussillon.

CLIMATE: Mixture of Mediterranean and Continental

SOIL: Clay Limestone and pebbles



Merlot: Smooth fruit flavours of cherries, currants, berries and plums. Soft, but well structured with a lingering finish. Great with casseroles, steak, barbecues, game, pizza, meaty pasta and cheeses. Serve at 15°C.

Cabernet Sauvignon : Plentiful and fruity Mediterranean style red with lovely clear, vibrant fruit. On the palate, flavors of ripe cherry and blackberry linger to a smooth soft tannin finish. Perfect with spicy dishes or pasta in meaty sauces. Try with Chili Con Carne or Spaghetti Bolognese. Serve at 15°C.

Cabernet Grenache Rosé: Lovely salmon rose colour. Delicious wild berry fruit bouquet, smooth and refreshing on the palate. The perfect summer wine. Enjoy as an aperitif or try with grilled salmon or spicy thai chicken. Serve well chilled at 10°C.



Chardonnay: Delicious Chardonnay with peachy fruit, buttery richness and a fresh finish. Skillful balance between power and finesse. To be enjoyed on its own or with creamy chicken, baked salmon or shrimp salad. Serve chilled at 12°C.

Viognier: A genuine southern French country wine displaying the essentials of a fine bottle : fruit, colour, aromas and taste ! Brilliant yellow gold colour and soft aromas of white flowers. The palate is rich and lush with tropical fruits sustained by a clean and fresh finish. Enjoy well chilled at 11°C as an aperitif or serve to accompany asparagus, grilled fish and Summer salads.



CAVES LANGUEDOC ROUSSILLON

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