



### ARNAUD DE VILLENEUVE

**SINCE 1909** 





# THE ROUSSILLON EXPERIENCE



#### OUT OF LOVE FOR OUR LAND

Our winery draws its strength from a history spanning more than a century, driven by dedicated men and women who share a passion and love for their vines and their region.

To ensure that this heritage continues to flourish and is passed on to future generations, we are committed to taking a Corporate Social Responsibility (CSR) approach. This initiative encourages us to actively promote environmentally-friendly viticulture and biodiversity in our everyday operations.

Each of our wines has been elaborated to convey part of this history and deliver instant pleasure to our customers.

Our vineyards are mainly located in the north of the Roussillon plain, between the Corbières, the Pyrenees and the Mediterranean. As a result, hillsides and terraces, with red earth, black marl and gravelly soils, provide a splendid array of terroirs to choose from, enabling us to showcase the rich diversity the Roussillon region has to offer.







#### SUSTAINABLE WINEGROWING

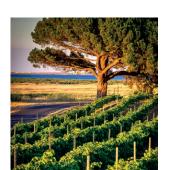
Since 2020, our wines have carried the Vignerons Engagés label, the first CSR and sustainable label dedicated to the wine industry in France.

This label is based on a set of stringent specifications and a global vision founded on four key pillars..

- · Acting with respect to the environment
- · Guaranteeing quality, from the vine to the glass
- · Supporting local heritage
- Offering a fair price to the consumer and the producer

In 2022, this approach went even further when 40% of our vineyards received HVE3 certification, for their high environmental value.







### VINS DOUX NATURELS RIVESALTES AND MUSCAT DE RIVESALTES

To create our Vins Doux Naturels, the alcoholic fermentation is halted by adding pure vinic alcohol (this technique is known as mutage) in order to preserve part of the grape's natural sugar content.

We produce our Muscat de Rivesaltes with Muscat d'Alexandrie and Petit Grain. Our Rivesaltes Ambré, Tuilé, Rosé and Grenat range is made with Grenache Noir, Grenache Blanc, Grenache Gris and Macabeu grape varieties.

These Rivesaltes vintages offer an incredibly rich array of aromas which varies depending on whether an oxidative or reductive ageing technique has been used.









#### **Muscat de Rivesaltes**

Grape varieties: Muscat d'Alexandrie and Petit Grain.

Delicate and sweet, fresh grapes preserved through early bottling. Pear, citrus and mentholated notes.

#### **Rivesaltes Grenat**

Grape variety: Grenache Noir.

The freshness of the fruit is preserved through early bottling. Dark berry fruit and spicy notes.

#### Rivesaltes Ambré 5 ans d'âge

Grape variety: Grenache Blanc, Grenache Gris and Macabeu.

Matured in an oxidative environment in vats and oak barrels. Notes of dried fruits and candied oranges.

#### Rivesaltes Tuilé 5 ans d'âge

Grape varieties: Grenache Noir and Grenache Gris.

Matured in an oxidative environment in vats and oak barrels. Cherry brandy, prunes and cocoa aromas.



#### Rivesaltes Rosé

Grape variety: Grenache Noir.

Pale in colour with an explosion of red fruit and pink grapefruit aromas.



#### Rivesaltes Ambré Grande Réserve 10 ans d'âge

Grape varieties: Macabeu, Grenache Blanc and Grenache Gris.

Matured in an oxidative environment in oak barrels. Delicate and powerful with candied orange, dried fruit and sweet spice aromas.

#### Rivesaltes Ambré Grande Réserve 20 ans d'âge

Grape varieties: Macabeu, Grenache Blanc and Grenache Gris.

Matured in an oxidative environment in oak barrels. Toasted, dried fruit and caramel notes. An elegant finish on rancio.

# OUR VINTAGE COLLECTION

We have one of the finest selections of old Vins Doux Naturel (Fortified Wines) from Rivesaltes.

These vintages have all been elaborated from Grenache Noir, Grenache Blanc, Grenache Gris and Macabeu, with a dash of Muscat on occasion.

They have then been patiently matured in oak barrels in our cellars to allow the fruit's original aromas to gently transform into incredibly rich and complex bouquets.

The expertise involved in blending is the finishing touch that gives each vintage its unique character.



Rivesaltes Ambré 2002

Fresh and complex, intense aromas (of apricots, candied oranges, gingerbread, and dried figs) with a hint of rancio.



Rivesaltes Ambré 1988

An exquisite blend with a nice volume, expressing fresh hazelnut, rancio, gingerbread and orange marmalade aromas.



Rivesaltes Ambré 1980

Powerful and wellbalanced, this wine takes you on a journey to the Orient with its spicy, peat, tobacco and dried fruit notes, along with refined rancio. Wonderfully complex.



#### Rivesaltes Ambré 1970

Harmonious, generous and full-bodied, offering notes of dried fruit, nuts, rancio, dried apricot and aged cognac. The freshness of the aftertaste is a delightful surprise.



#### Rivesaltes Ambré 1965

Extremely rich in the nose as well as on the palate, offering an almost complete array of Vieux Vins Doux aromas. In addition to its unique character, it offers an outstanding elegance and complexity.



#### Rivesaltes Ambré 1936

The Appellation d'Origine Contrôlée Rivesaltes was first awarded to producers in 1936. Perhaps this is why wine makers have conserved some of the barrels from this historic time so preciously. Either way, this is a treasure to savour and contemplate.



## CÔTES DU ROUSSILLON AND CÔTES DU ROUSSILLON VILLAGES

Just like our terroirs, our Côtes du Roussillon wines have a wide variety of styles with supple, elegant wines originating from pebbly-soil terraces, rich and spicy wines from dense schist soils, and crisp refreshing wines from chalky limestone terrain.

For each wine, our first consideration is the enjoyment it will bring to the consumer. We then select each plot according to the characteristics we are aiming to achieve, such as its freshness, body, flavour, and intensity.

Our Côtes du Roussillon Villages are always produced from plots located on hillsides or terraces further inland. The yields rarely exceed thirty hectolitres per hectare.

#### Nº 153 rouge Côtes du Roussillon



#### Nº 153 rosé Côtes du Roussillon

Grape varieties: Predominantly Grenache Noir and Syrah.

Full-bodied with notes of red berries and grapefruit. A taut finish.

#### Nº 153 blanc Côtes du Roussillon

Grape varieties: Grenache Blanc, Macabeu and Vermentino.

A floral elegant and refined wine. A Lovely tension and a long-lasting finish.





150cl





50cl





#### Côté Nature Côtes du Roussillon

Grape varieties: Grenache Noir, Syrah and Mourvèdre.

Velvety tannins, intense dark and red berry fruit aromas with delicate peppery notes.

Some of our winegrowers have chosen to use Organic Farming techniques in their vineyards. We therefore produce this wine from grapes taken from their respective plots.







Grape varieties: Predominantly Syrah and Grenache Noir.

The grapes are harvested at optimum ripeness, providing an intense and particularly smooth fruitiness.

Peppery and liquorice notes express the Garrigue scrub of the surrounding countryside. This is a sensual, generous, rounded wine with a blend of powerful and delicate aromas.











#### Altatura Côtes du Roussillon Villages

Grape varieties: Predominantly Syrah, Mourvèdre and Grenache Noir.

ALTATURA is elaborated from our best plots, providing the ripest and most concentrated fruit. The Syrah comes from grape vines planted at moderate altitude inland, on limestone, marl and schist soil. While the Mourvèdre comes from a terroir exposed to marine influences on a clay limestone and gravelly soil.

The richness of the fruit and elegant structure of the tannins is further enhanced through maturing in oak barrels. This intense wine features blackcurrant, myrtle and mentholated notes combined with toasted vanilla aromas gained through the maturing process.



#### Oppulum Côtes du Roussillon Villages

Grape varieties: Syrah and Grenache Noir.

The Opoul vineyard is situated on a plateau at 200 metres above sea level, overlooking the Etang de Salses and the Mediterranean. Dominated by the Oppidum and the ruins of the village chateau, it is surrounded by very arid Garrigue scrub. The soil is predominantly made up of limestone, fossiliferous marl and sedimentary rocks originating from the sea.

This remarkable landscape and soil give this wine its unique character. The 8-month maturing process, divided between terracotta jars and 500-litre oak barrels, strengthens the wine's structure and enhances its natural qualities. Oppulum is an intense and elegant wine with velvety tannins and black fruit aromas with a peppery and liquorice finish, punctuated with a hint of roasted hazelnut.





#### RANCIO SEC

The Rancio Sec du
Roussillon is an
outstanding collection.
Stemming from an
age-old winemaking
tradition, these wines
were originally designed
to quench the thirst of
grape-pickers or used to
make sauces for special
Catalan dishes. They also
share some similarities to
oxidative wines produced
in the south of Spain.

Brought out of the shadows by a handful of passionate winemakers, they are now back in the spotlight and perfect to serve as an aperitif with anchovies, olives, Spanish charcuterie, and matured cheeses.



#### Rancio Sec Côtes Catalanes

Grape varieties: Grenache Blanc, Macabeu.

Grapes are harvested when over-ripe and made into white wine. The wine is then matured in an oxidative environment for a 5-year period, in glass bottles in the sun and oak barrels in our cellars. Full-bodied and taut, it offers a beautiful aromatic intensity highlighted by rancio. A balanced finale of salinity and bitterness.

#### CÔTES CATALANES

To complete our range of AOPs from the Roussillon, this PGI Côtes Catalanes allows us to produce characterful wines that convey their terroir.

The range of grape varieties we have available is more extensive and includes not only the Roussillon's signature Grenache and Muscat grapes, but also Chardonnay and Viognier.



#### Grenache Réserve Côtes Catalanes

Grape variety: Grenache Noir.

Low-yielding vines. A pure expression of rich and delicious Grenache Noir with black cherry and spicy aromas.



#### Chardonnay Élevé en fûts de chêne Côtes Catalanes

Grape variety: Chardonnay.

Alcoholic fermentation and maturing in barrels. A rounded wine with a sweet and fresh attack. This Chardonnay offers tropical fruits and grapefruit aromas with elegant toasted vanilla notes.





Grape variety: Chardonnay.

White fruit and pineapple aromas with a lovely freshness and volume.





#### Viognier Classic Côtes Catalanes

Grape variety: Viognier.

Ample on the attack, revealing pear and white fruit aromas, finishing on a delicate aniseed note.

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#### Le Gris Côtes Catalanes

Grape variety: Grenache.

The colour of this rosé is a pure delight to discover, before the wine takes hold on the palate. Generous, with dominant red berry fruit aromas.



#### Stellaire Côtes Catalanes

Grape variety: Grenache.

Stellaire GRENACHE

Beautifully iridescent, this airy Grenache rosé is taut with a good volume. Dominant aromas of fleshy fruits and pink grapefruit.





# L'EFFET

#### #Fresh Côtes Catalanes

Grape varieties: Muscat Petit Grain and Muscat d'Alexandrie.

Muscat Sec. Refreshing, crisp fresh grapes. A fresh and aerated attack, with candied citrus fruit aromas and a lemony finish.



#### #Sweet Côtes Catalanes

Grape varieties: Muscat Petit Grain and Muscat d'Alexandrie.

Muscat Moelleux.
Deliciously fruity with just the right amount of natural sweetness for the Muscat effect. Light, refined and well-balanced with notes of citrus.

# AUTOUR DU



to bi or not to bi Blanc Côtes Catalanes

Grape varieties: Macabeu, Grenache Blanc.

Delicate white peach and citrus aromas with a fresh lemony balance.



to bi or not to bi Rosé Côtes Catalanes

Grape varieties: Grenache Noir, Syrah.

Refreshing and refined with a tangy fruity note on blackcurrant and wild strawberries.



#### to bi or not to bi Rouge Côtes Catalanes

Grape varieties: Merlot, Grenache Noir.

Deliciously smooth and rounded with intense small red berry fruit aromas.



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