



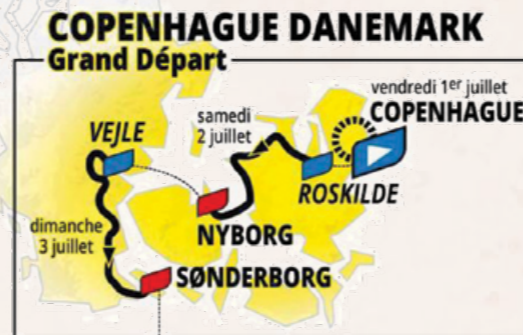
MAISON  
VAURON  
FRENCH WINE MERCHANTS

# Our Tour de France

- JULY 2022 -

# TOUR de france™

109<sup>e</sup> ÉDITION  
1<sup>er</sup> - 24 JUILLET 2022



TRANSFERT lundi 4 juillet

Copenhague

Paris



The 2022 Tour de France  
has started, and it's looking like  
it's going to be a hot one!

From the 1st of July the riders will be working their way through France's great wine regions and beautiful landscapes, including JC's home town of Saint-Etienne.

We however are embarking on our own Tour de France exploring some of our favourite regions and introducing you to some of the lesser known appellations like the Jura and Madiran. Grab a glass, a corkscrew, a baguette and some cheese - who needs a bike??



## Wine Pack Deals



## SAVE 10%.

Buy 6 bottles or more  
and use code **FRENCH10**  
online at checkout to get  
10% off your order.

\* only valid for wines in this catalogue

\* offer valid until 31 August 2022

\* excludes 6 pack deals

## Our Tour de france

6 Bottle Pack - \$160.00



**Grandes Vignes** Côtes du Rhone Blanc 20

**Mourgues du Gres** Galets Dore Blanc 20

**Rolet** Crémant de Jura

**Petit Torus** Madiran

**Ch Moncets** Lalande de Pomerol 18

**Rothschild** Pays d'Oc "Val de l'Ours" 20

## The Languedoc-Roussillon

6 Bottle Pack - \$148.00



The ideal winter red pack that is easy on the palate  
as well as pocket

**Rothschild** Pays d'Oc "Val de l'Ours" 20

**La Vernede** Coteaux du Languedoc 16

**Negly** La Clape "la Cote" 20

**Castelmaure** Corbieres les Hauts 19

**Terres Georges** Minervois "Et Cetera" 19

**Château de Montmal** Fitou 19



# Rhône Whites

As the cyclists work their way through the rolling hills of the Southern Rhone, they will no doubt pass fruit trees, lavender fields, farms and countless vineyards.

Most of these vineyards will be planted with red varieties like Grenache, Syrah and Mourvèdre, but some will be dedicated to whites made from Grenache Blanc, and relatives, Marsanne and Roussanne. These wines taste like the region; full of warmth, fruity and smelling like flowers.

## Wine Selection

- **Grandes Vignes** \$22.00   
Côte du Rhone Blanc 20
- **Mourgues du Gres** \$26.00   
Costieres de Nimes Galets Dorees 20
- **Beaurenard** \$88.00   
Châteauneuf du Pape Blanc 20
- **Gerin** \$38.00   
La Champine Viognier 20
- **Pigeade** \$27.00   
Muscat Beaumes de Venise 19 - 375ml
- **JL Chave Selection** \$58.00   
St Joseph Blanc 20



## Cheese Selection

### Guilloteau Range

Fromagerie Guilloteau produces some of France's finest speciality cheeses from the heart of the Pilat Regional Park in the small town of Pélussin in the Rhône-Alpes region.



**Fromager d'Affinois**  
**Campagnier**  
\$10.70 p/100g



**Fromager d'Affinois Plain**  
\$10.70 p/100g



**Fromager d'Affinois Bleu**  
\$11.00 p/100g





# Jura

Over the rolling hills of Jurassic limestone cyclists will find themselves in one of France's smallest wine regions. Jura has a long history of wine-making and over time developed its own dry sherry-like wine called Vin Jaune from the grape Savignin, not to be confused with Sauvignon Blanc. This region has been getting a big name for itself in recent years, there's really nothing quite like it.

## Wine Selection

- **Rolet**  
Arbois Chardonnay 17 \$43.00
- **Rolet**  
Arbois Rouge Trousseau 18 \$44.00
- **Rolet**  
Cremant du Jura \$41.50
- **Tissot**  
Arbois Savagnin 18 \$99.00
- **Ganevat**  
Vin de France "Mon rouge" \$67.00
- **Ganevat**  
Côte de Jura Chardonnay "Montferrand" 15 \$136.00



**Rolet**  
Arbois Chardonnay

An exciting Chardonnay with a point of difference, this is nothing like Burgundy.



**Rolet**  
Arbois Rouge Trousseau

If you like Pinot Noir you're going to love Trousseau, so racy and vibrant.



**Ganevat**  
Côte de Jura Chardonnay "Montferrand"

A favorite among sommeliers and wine critics alike, this is one of the jewels of the Jura.



## Cheese Selection

**Comte Young** \$8.82<sub>p/100g</sub>

A firm pressed cheese made from the raw milk of Montbeliard cows in the Jura Mountains. Also called Gruyere de Comté, this cheese is the most popular cheese in France.



Arbois

SALINS-LES-BAINS

ARBOIS

**Rolet**  
Cremant du Jura

Perfect as a new aperitif, or even better as a liquid lunch.



**Tissot**  
Arbois Savagnin

This is the flavour and feeling of Jura captured by the magic of winemaking.



**Ganevat**  
Vin de France "Mon rouge"

One of the rarest and most elusive Gamay's in all the Jura; our recommendation, act fast.

SELLIÈRES

POLIGNY

Château-Chalon

VOITEUR

CHÂTEAU-CHALON

L'Etoile

L'ÉTOILE

LONS-LE-SAUNIER

CONLIÈGE

Côte de Jura

BEAUFORT

SAINT-AMOUR



# Madiran

With the beautiful façade of the Pyrenees mountains rising to the south, Madiran is one of France's most picturesque wine regions. Its iconic wines are made from a grape called Tannat that has many health benefits, catapulting the region onto the world stage. Some might say they have the quality of a modern-day Fountain of Youth.

## Wine Selection



**Bouscasse Madiran 17** \$48.00

As the cyclists work their way through the rolling hills Bouscasse's Madiran is like the wines of Saint Emilion, but better for your heart.



**Bouscasse Madiran "Vieilles Vignes" 15** \$89.00

If you're making wine from 80-100 year old vines, you'd better believe there's a reason they're still alive.



**Montus Madiran 17** \$70.00

There's a reason this is nicknamed the "Petrus of the Southwest". Taste the wine that put Madiran on the map.



**Montus Madiran "Prestige" 12** \$160.00

The quintessential representation of Madiran. Montus's Prestige is a wine that will give back generously in the future.



**Petit Torus Madiran 17** \$23.00

If this is your first time enjoying Madiran then Petit Torus is the smiling host who guides you into the region.



**Tour Bouscasse Madiran 18** \$37.50

Cabernet Sauvignon and local Tannat rule this delicious Madiran. Quality all the way.



## Cheese Selection

**Ossau Iraty AOP**

\$11.20p/100g



Onetik cheese dairy is located in the small village of Macaye at the foot of the Pyrénées mountains in Basque Country. For over 30 years Onetik has collected milk from Berria Cooperative farmers to make authentic and delectable cheeses using the traditional methods handed down by their ancestors.





# Bordeaux

There are few regions as well written about as Bordeaux. The great wines made from Cabernet Sauvignon and Merlot in the Medoc, Pessac and Libourne have been spoken about for centuries giving the region a name that is synonymous with quality. For novice bikeriders Bordeaux is paradise, IT'S FLAT!

## Wine Selection

- **Château Cissac**  
Cru Bourgeois Medoc 18 \$49.50
- **Segla**  
Margaux 16 \$110.00
- **Château Bellevue-Figeac**  
St Emilion Grand Cru 19 \$42.00
- **Château La Garde**  
Pessac Leognan 15 \$82.00
- **Tempo d'Angelus**  
Bordeaux 19 \$59.00
- **Château Moncets**  
Lalande de Pomerol 18 \$45.00



## Cheese Selection

### Brie de Meaux AOP

\$13.12p/100g

Although this cheese is not from the Bordeaux region - IT'S A MATCH MADE IN HEAVEN when enjoyed with Bordeaux wines!  
Ripe and ready to eat, soft and creamy - a great combination of hazelnut, fruit and a hint of mushroom flavour.



*Bordeaux wine map*



**Château Cissac**  
Cru Bourgeois Medoc

An overperforming Cru Bourgeois from the great 2018 vintage. The Cabernet is really singing.

**Château Moncets**  
Lalande de Pomerol

Château Moncets has been making great wines since 1770, that's a lot of time to learn how to get it right.

**Château Bellevue-Figeac**  
St Emilion Grand Cru

Beautifully positioned adjacent to Grand Cru Classe Figeac. Quintessential St Emilion!

**Tempo d'Angelus**  
Bordeaux

A new wine from the team at Chateau Angelus, with all the good bits, and none of the price tag.

**Segla**  
Margaux

The second wine of the great Rauzan Segla, showing all its best qualities, finesse, power and elegance. This is top Margaux.

**Château La Garde**  
Pessac Leognan

Pessac Leognan is so close to Bordeaux it's really another suburb of the city, just covered with vines instead of houses.



# Languedoc - Roussillon

The Roussillon is tucked away in the southwestern corner of France, between the Pyrenees, Mediterranean Sea and Spain with its residents and winemakers considering themselves to be Catalan, rather than French. It's an arid climate, growing grapes for rich reds and olives. What else do you need?



**Negly**  
Coteaux du Languedoc  
La Clape "la Cote" 20  
**\$33.00**

Despite the unfortunate appellation name this wine has been blowing us away from day one.



**La Vernede**  
Coteaux du Languedoc 16  
**\$27.50**

The team at Chateau La Vernede have pre-cellarred for your convenience, giving you one less thing to think about for the future.



**Terres Georges**  
Minervois "Et Cetera" 19  
**\$23.00**

In the words of the vignerons this is a wine "to drink without pretention."



**Rothschild Pays d'Oc**  
"Val de l'Ours" 20  
**\$23.00**

Lafite Rothschild's foray into the Southwest and their control of quality is stamped all over this wine.



**Castelmaure**  
Corbieres "les Hauts" 19  
**\$26.50**

When this wine was our "Wine of the Month" last year it lasted a week, if that's not an indication of quality we don't know what is.



**Château de Montmal**  
Fitou 19  
**\$24.00**

If the wines of the Rhone aren't quite hitting the spot, then the Montmal Fitou will.



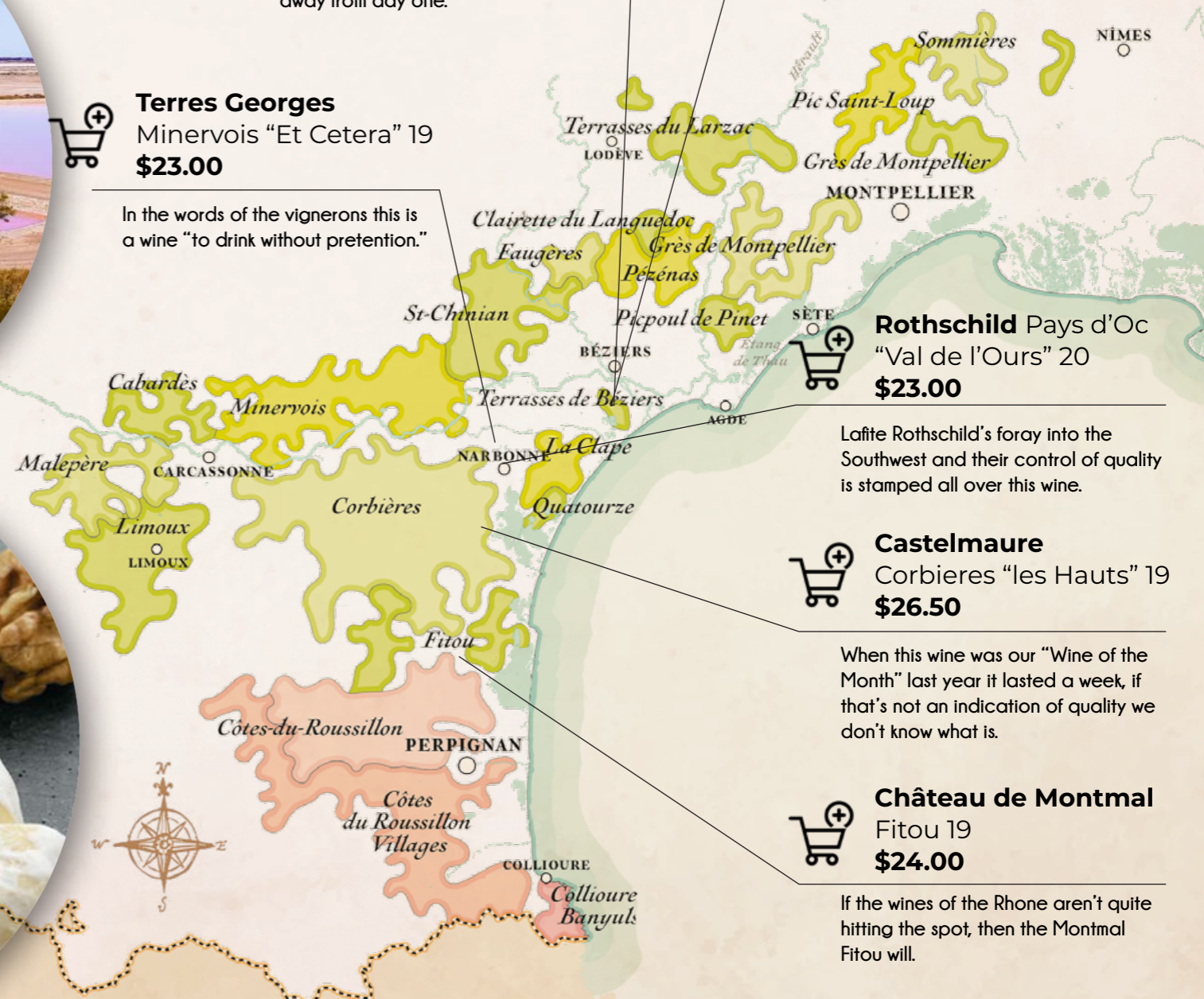
## Cheese Selection



**Picodon AOP** \$14.50 EACH

Picodon Carte Noire AOP is a goat's milk cheese produced in the mountains of Ardeche and Drome, in the Rhone-Alpes region. Since 1983, it is protected by the Appellation d'Origine Controlee (AOC) status.

This round cheese is characterized by a dense paste with an intense flavour on the tongue. The rind has the scent of stone cellars. The cheese becomes harder and the flavour stronger as it ripens and the rind become mottled with colour.





# RED WINE MARKET DAY

## "Le Mignon Rouge"

Warm up this winter with our second Red Wine Market Day. We will serving a great selection of over 20 fine red wines from regions all over France. Enjoy your sip of red while you nibble on a delicious cheese snack platter and listen to live music. Special prices on the day.

A hearty, warm Plat du Jour will be served for lunch, along with burgers, sweet crêpes and more!

What better way to spend your Saturday!

*No bookings neccessary. Just join us!*

**Saturday 30<sup>th</sup> July 11am-3pm**



*Enjoy some  
live music*



*Sweet crepes for dessert*



*Enjoy our delicious  
plat du jour for lunch*

*Burger Truck*



*Red Wine tasting from some of our favorite regions*

*Amazing  
French cheeses*

