

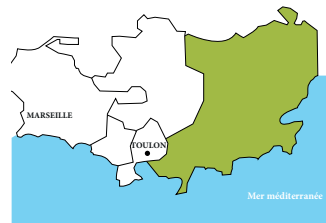


LE CLOS DES GRANDS MURAIRES



Located in the heart of the Var hinterland, halfway between Nice and Aix-en-Provence, the Muraire vineyard benefits from an incredible potential, at the foot of the famous massif des Maures. It is this new jewel that Bernard Magrez offers today to the numerous amateurs in search of constant.

APPELLATION

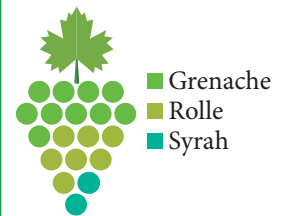


AOP Côtes de Provence

SOIL TYPE

Clay and limestone scree

GRAPE VARIETIES



BLEND



- 40% Syrah
- 33% Rolle
- 27% Grenache

ANNUAL YIELD



■ 25Hl/Ha

WINE PAIRINGS



Meats
Grilled fishes

TASTING NOTES

EYE

Pale pink color

NOSE

Floral, fruity with aromas of red fruits and citrus

MOUTH

Mineral, sharp and aromatic

VINEYARD MANAGEMENT

- Double royat cordon
- Trellis
- Integrated cultivation

WINEMAKING

- Fermentation at low temperature (17°C) in red barrels of a Château Pape Clément wine
- Maturing on lees with two months stirring in the same barrels



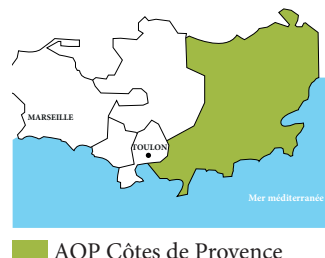


MURAIRES DOUCE VIE



Douce Vie, is a gorgeous rosé from the Côtes de Provence, made on the Maures plain in the Var, on a plot called “Notre-Dame-des-Anges”. This is a magnificent piece of land, made from a unique blend of Permian sandstone, fine sand, ancient alluvial terraces and Moorish slate. It's far enough from the sea to keep it hot and sunny in summer and very cool in winter.

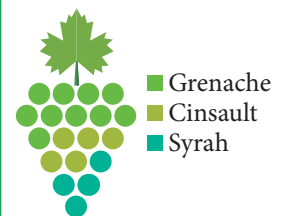
APPELLATION



SOIL TYPE

Mostly clay and chalk

GRAPE VARIETIES



BLEND



- 40% Grenache noir
- 40% Cinsault
- 20% Syrah

AVERAGE YIELD



45Hl/Ha

WINE PAIRING



Meats
Grilled fish

TASTING NOTES

EYE

Pale rose color

NOSE

Bright nose of citrus fruit and white flower petals

MOUTH

Minerality accentuates bright acidity on the palate, with hints of grapefruits and nectarine before crisp, refreshing finish

VINEYARD MANAGEMENT

- Royat cordon-pruned
- Sustainable agriculture

WINE MAKING

- Grapes are harvested by machine
- Pneumatic press
- Static racking
- Alcoholic fermentation in steel vats kept at 16°C
- No malolactic fermentation
- Matured in steel and concrete vats until bottling





EXCELLENCE DES MURAIRE



Produced in the department of Var on the Plaine des Maures, this rosé wine is cultivated on a very sunny area in summer and cool in winter. The difference in temperature gives birth to wines of a great singularity and close to excellence.

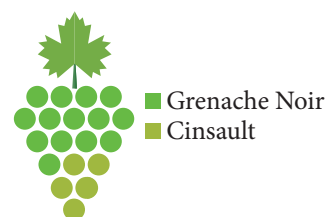
APPELLATION



SOIL TYPE

Clay-limestone

GRAPE VARIETIES



BLEND



■ 65% Grenache noir
■ 35% Cinsault

ANNUAL YIELD



■ 40Hl/Ha

WINE PAIRINGS



Meats
Grilled fishes

TASTING NOTES

EYE

Pale pink dress

NOSE

Floral, fruity with aromas of red fruits and citrus

MOUTH

Mineral, sharp and aromatic

VINEYARD MANAGEMENT

- Cutting in cordon de royat

WINEMAKING

- Thermoregulation of the harvest
- Pneumatic pressing
- Settling at low temperature
- Stabulation for one week on a smash
- Alcoholic fermentation in concrete vats with temperature control at 16/17°





MON SECRET

Between land and sea, the PGI Méditerranée radiates over a large sunny territory. Here is expressed all the creativity, the talent of the wine growers and all the Mediterranean spirit. This warm and daring spirit of the winegrowers will create exceptional wines.

APPELLATION



SOIL TYPE

Limestone

GRAPE VARIETIES



- Grenache
- Caladoc
- Gamay
- Marsanne
- Cab. Sauv.

BLEND



- 80% Caladoc
- 6% Gamay
- 6% Marsanne
- 5% Grenache
- 3% Cab. Sauv.

ANNUAL YIELD



■ 55Hl/Ha

WINE PAIRINGS



Meats
Grilled fishes

TASTING NOTES

EYE

Pale salmon color

NOSE

Tart red fruits

MOUTH

Sharp and round

VINEYARD MANAGEMENT

- Double cordon de royat size

WINEMAKING

- Mechanical harvesting at night
- Direct pressing
- Fermentation at low temperature 18°C





MURAIRES REFLET AZUR



Between land and sea, the PGI Méditerranée radiates over a large sunny territory. Here is expressed all the creativity, the talent of the wine growers and all the Mediterranean spirit. This warm and daring spirit of the winegrowers will create exceptional wines.

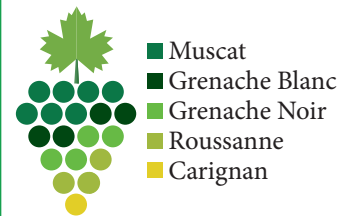
APPELLATION



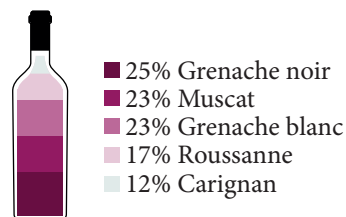
SOIL TYPE

Limestone

GRAPE VARIETIES



BLEND



ANNUAL YIELD



WINE PAIRINGS



TASTING NOTES

EYE

Pale salmon color

NOSE

Tangy red fruits

MOUTH

Sharp and round

VINEYARD MANAGEMENT

- Double cordon de royat size

WINEMAKING

- Mechanical harvesting at night
- Direct pressing
- Fermentation at low temperature 18°C





MURAIRES VILLA RUBY



The partner of your moments of pleasure, a must for the aperitif, Villa Ruby, a delicate sweet wine from the Mediterranean coast, will seduce you with its softness, its refined mellowness & its slightly fruity mouth. To be served chilled (5°C) and shared with friends.

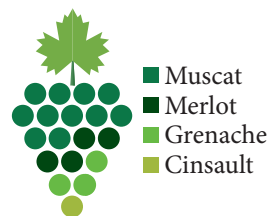
APPELLATION



SOIL TYPE

Limestone

GRAPE VARIETIES



BLEND



- 30% Muscat
- 30% Merlot
- 30% Grenache
- 10% Cinsault

ANNUAL YIELD



■ 60Hl/Ha

WINE PAIRINGS



Cheeses platter
Chocolate fondant

TASTING NOTES

EYE

Delicate, soft

NOSE

Fruity touches

MOUTH

Softness, slightly sweet

VINEYARD MANAGEMENT

- Muscat et Grenache : cordon de Roya
- Merlot : guyot

WINEMAKING

- Direct pneumatic pressing
- Fermentation at low temperature
- Fermentation stopped by centrifugation





BLEU DE MER DE BERNARD MAGREZ



Made from famous Mediterranean grape varieties, Grenache and Cinsault. This wine is a pure expression of its South of France terroir.

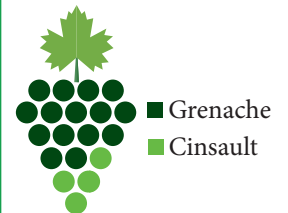
APPELLATION



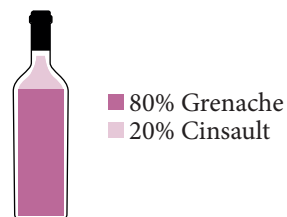
SOIL TYPE

Clay - Limestone

GRAPE VARIETIES



BLEND



ANNUAL YIELDS



WINE PAIRINGS



TASTING NOTES

EYE

Pale rose gold
color

NOSE

Aromas of rose petal, red apple,
fresh strawberry and stone

MOUTH

Medium bodied with crisp
acidity and a subtle mineral
finish

VINEYARD MANAGEMENT

- Pruning in cordon de Royat, trellising.
- Integrated viticulture.

WINE MAKING

- Mechanical harvesting at night
- Pressing under protection from oxidation
- Static settling
- Fermentation regulated at low temperature

