



CHATEAUX and DOMAINS from LANGUEDOC ROUSSILLON

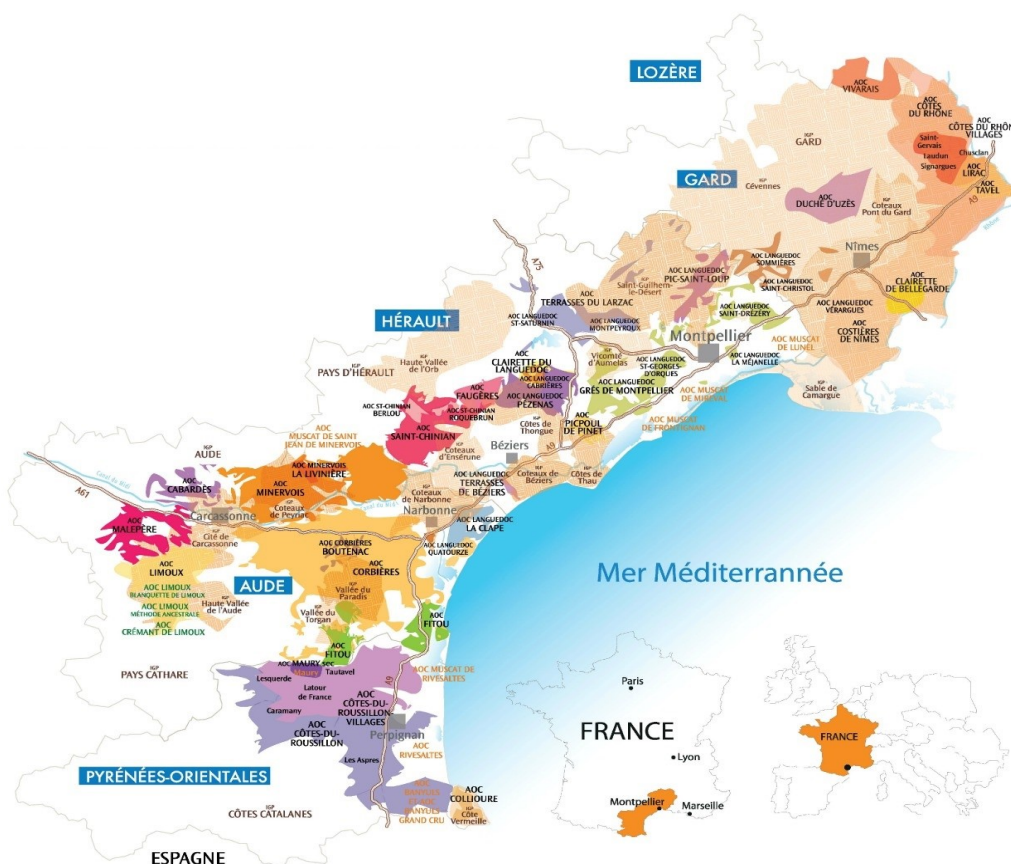
Artisanal Wine Merchant

Direct from the Producers.

History, Traditions and Culture.

Respect for the producers, for the Terroirs and for the wines.

Millésime Sud, logistic platform and a producer group, offer a large selection of **Châteaux et Domaines from Languedoc Roussillon, directly from the properties** which we strictly chose to present you the best of the South of France.



MILLESIME SUD

SARL au capital de 7000 euros

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Located in the heart of the Languedoc Roussillon vineyards, between the Mediterranean Sea and the Cevennes mountains, near Montpellier and the A9 and A75 motorways, Millésime Sud offer three ranges of Châteaux and Domains, direct from the producers:

Traditional wines

Organic wines

"Haut Valeur Environnementale" wine

Kosher wines



Millésime Sud wish to share its love for wine with its customers and help them to discover and appreciate the region through the promotion of unique and inimitable wines from the South of France that reveal the strength and elegance of its sunny land.

Our values and our philosophy are quality wines and service, thoroughness, professionalism, responsiveness and respect for nature and wines, and the labour of our partner producers

Our strengths :

- A wide range of wines from estates and castles
- Mixing of all wines
- Loading on one site
- Deliveries within 72 hours in France
- 25 years of diverse experiences in wine
- In-depth knowledge of our wine region
- Permanent contacts with our partner producers
- Availability and strong responsiveness



DOMAINE DE L'ARGENTEILLE - Cuvée « GARRIC » **AOP Terrasses du Larzac**

Grape Varieties : 40% Syrah - 30% Mourvèdre - 20% Carignan - 10% Grenache. Red wine, yield 30hl/ha.

Terroir : Chalky-clayey soils with large pebbles coming from Jurassic lime stone bedrock. Hot and dry Mediterranean climat with high temperature difference between day and night.

Vinification : Hand harvest with sorting of the berries. Long traditional fermentation of 25 to 30 with temperature control.

Tasting : Nice deep red hue, with purple lights. Nose of great aromatic richness with hints of red fruits, violet, liquorice, chocolate and spices. The entry is elegant, fine and racy. The palate is rich, unctuous, round and well balanced with a lingering finish. This is a wine with plenty of expression and a lot of personality.

Gourmet Alliance : Drink at 16°C after decantation in carafe. Perfect with white and red meat, Mediterranean cuisine, cheeses.



DOMAINE DE L'ARGENTEILLE - Cuvée « TRAMONTANE » **AOP Terrasses du Larzac**

Grape Varieties : 45% Syrah - 30% Grenache - 25% Carignan. Red wine, yield 30hl/ha.

Terroir : Chalky-clayey soils with large pebbles coming from Jurassic lime stone bedrock. Hot and dry Mediterranean climat with high temperature difference between day and night.

Vinification : Hand harvest with sorting of the berries. Long traditional fermentation of 25 days with temperature control.

Tasting : Garnet color with purple highlights. Spicy nose with hints of scrubland and cocoa. Elegant, full-bodied, round mouth with notes of black fruits.

Gourmet Alliance : Tasting at 16 ° C after decantation in decanter. To be consumed with red and white meats, Mediterranean dishes, cheeses.



DOMAINE DE L'ARGENTEILLE - Cuvée « PHILIA » **AOP Languedoc**

Grape Varieties : 40% Carignan - 30% Syrah - 30% Grenache Red color, yield 45hl / ha. Red wine, yield 30hl/ha.

Terroir : Chalky-clayey soils with large pebbles coming from Jurassic lime stone bedrock. Hot and dry Mediterranean climat with high temperature difference between day and night.

Vinification : Manual harvesting with sorting of the harvest. Rose bleeding, thermo-regulated fermentation at low temperature. Aged in tank.

Tasting : Ruby red color. Nose net and end where all the nuances of the red fruits are combined. The palate is elegant, fine and racy with notes of red fruits and garrigue. The tannins are soft and delicate, without any aggressiveness. The finish is silky and persistent.

Gourmet Alliance : Tasting between 16 and 17 ° C To be consumed with red and white meats, Mediterranean dishes and cheeses.



DOMAINE DE L'ARGENTEILLE - Cuvée « PHILIA » **AOP Languedoc Saint Saturnin**

Grape Varieties : 40% Syrah - 30% Mourvèdre - 20% Carignan - 10% Grenache. Red wine, yield 30hl/ha.

Terroir : Chalky-clayey soils with large pebbles coming from Jurassic lime stone bedrock. Hot and dry Mediterranean climat with high temperature difference between day and night.

Vinification : Manual harvesting with sorting of the harvest. Rose bleeding, thermo-regulated fermentation at low temperature.

Tasting : Bright and bright pale pink color with salmon reflections. Delicious nose and greedy with notes of red fruits (strawberry, raspberry) and carambola. Mouth with round attack, ample, well perfumed, on ripe red fruits. With the evolution, one has a wine a little more structured, with to counterbalance the fat, a small point of vivacity which brings freshness. The whole is well balanced, with a lingering finish and notes of pink grapefruit.

Gourmet Alliance : Tasting between 10 and 12 ° C Ideal as an aperitif, or with charcuterie, white meats, pasta ...



DOMAINE DE L'ARGENTEILLE - Cuvée « PHILIA » **IGP Mont Baudile**

Grape Varieties : 100% Ugni Blanc. White wine, yield 25hl/ha.

Terroir : Chalky-clayey soils with large pebbles coming from Jurassic lime stone bedrock. Hot and dry Mediterranean climat with high temperature difference between day and night.

Vinification : Manual harvesting with sorting of the harvest. Rose bleeding, thermo-regulated fermentation at low temperature. Aged in tank.

Tasting : Pale yellow color with some green highlights. A nice nose, complex and intense, with notes of white flowers. The palate, lively and frank, then opens on a round palate and coated with ripe fruit with hints of lime trees. The finish is both fresh and with a hint of sweetness.

Gourmet Alliance : Tasting between 10 and 12 ° C To be consumed as an aperitif, with appetizers, salads, cold meats and fish in sauce.



L'ARGENTEILLE - MERLOT CABERNET

IGP Pays d'Oc

Grape Varieties : Merlot 50 % – Cabernet Sauvignon 50%. De couleur rouge. Yield 60hl/ha

Terroir : Soils sandy-clayey with larges pebbles.

Vinification : Determined from a phenolic monitoring of the berries and successive tastings of the grapes. Traditional fermentation with thermoregulated and long vatting.

Tasting : Dark purple dress. Fine and subtle nose with aromas of red fruits are dominant. Harmonious and balanced palate with hints of red berries.

Gourmet Alliance : Tasting between 17 and 18 ° C. You will savor this wine with grilled meats, pasta, paella, cheeses.



L'ARGENTEILLE - CHARDONNAY VIOGNIER

IGP Pays d'Oc

Grape Varieties : 60% Chardonnay - 40% Viognier. White wine. Yield 65hl / ha

Terroir : Soils sandy-clayey with larges pebbles.

Vinification : Determined from a phenolic monitoring of the berries and successive tastings of the grapes. Pneumatic direct pressing. Fermentation thermoregulated at low temperature.

Tasting : Beautiful bright pale yellow dress with green highlights. Fruity nose with citrus aromas. The palate offers beautiful volumes, with lots of fat and a fruity finish.

Gourmet Alliance : Tasting between 8 and 10 ° C. You will savor this wine as an aperitif, with grilled fish, seafood or white meats.



DOMAINE DE MISTRE - Cuvée « NEGUA SAUMAS »

AOP Terrasses du Larzac

Grape Varieties : 65% Syrah - 30% Grenache - 5% Mourvèdre Red color, yield of 40hl / ha.

Terroir : Limestone clay soil with rolled pebbles from Jurassic limestone bedrock. Warm and dry Mediterranean climate with a thermal amplitude of 20 ° C between day and night.

Vinification : Traditional with temperature control. Cuvaison of 25 days.

Tasting : Deep robe with garnet highlights. Generous nose with aromas of black fruits and hints of scrubland. Complex, fruity and round on the palate, offering a delicious and persistent finish with melted tannins.

Gourmet Alliance : Tasting at 16 ° C after decantation in decanter. To be consumed with red and white meats, Mediterranean dishes, cheeses.



MAS FARCHAT - Cuvée « ROUKY »

AOP Languedoc Pézenas

Grape Varieties : 70% Syrah - 30% Grenache
Red color, yield 30hl / ha.

Terroir: Limestone soil, sandstone, basalt. Warm and dry Mediterranean climate

Vinification : Harvest determined from a phenolic monitoring and tasting of berries. Manual picking and grape sorting. Stalking and vatting for 15 days with a temperature maintained between 28 and 30 ° C, syrah and grenache are aged separately for 6 months then assembled and aged in the vat for 6 months more.

Tasting : Beautiful bright dress with fuchsias reflections. On the nose, spicy notes of gray pepper, cinnamon and a touch of smoke rub shoulders with the berries and the freshness of eucalyptus. On the palate the attack is sweet then evolves to a register acidulated on the gooseberry jelly and the stick of liquorice offering a refreshing finish.

Gourmet Alliance : Tasting between 15 and 17 ° C. This wine will go well with grilled dishes (merguez, sausage with Espelette pepper ...) or spicy dishes like basquaise chicken or Indian cuisine.



MAS FARCHAT - Cuvée « GENESE »

AOP Languedoc Pézenas

Grape Varieties : 75% Syrah - 25% Grenache.
Red color, yield 25hl / ha.

Terroir: Limestone soil, sandstone, basalt. Warm and dry Mediterranean climate

Vinification : Harvest determined from a phenolic monitoring and tasting of berries. Manual picking and grape sorting. Stalking and vatting for 15 days with a temperature maintained between 28 and 30 ° C, syrah and grenache are aged separately for 6 months then assembled and aged in the vat for 6 months more.

Tasting : Sustained color with garnet hue. The nose is radiant on currant and fresh currant. The notes of garrigue (rosemary, rockrose) bring a nice complexity to this wine. On the jam of blackberry, nutmeg and rosemary, the mouth is silky, round and fleshy. Spicy and fresh, the finish is long and harmonious.

Gourmet Alliance : Tasting between 15 and 17 ° C. You will savor the Genèse cuvée with a rack of lamb with thyme, a tagine with spices and prunes or a bull guardian. Carafe an hour before tasting, it will release all its aromas.



LA DANSE DU LOUP - AOP Pic Saint Loup

Rouge

Grape Varieties : 70% Syrah - 30% Grenache. Red color, yield of 40hl / ha.

Terroir : Rolled pebbles and sandy clays.

Vinification : Determined from a phenolic monitoring of the berries and successive tastings of the grapes. Manual harvesting and grape sorting. Traditional and thermo-regulated vinification.

Tasting : Sustained dress, adorned with bright red and shiny. Expressive nose with aromas of red fruits evolving towards cooked fruits. Harmonious mouth with roundness of fat and melted tannins. Good aromatic persistence.

Gourmet Alliance : Tasting between 17 and 18 ° C. You will enjoy this wine with grilled meats, roasts, mixed salads and soft cheeses.



LA DANSE DU LOUP - Cuvée « CARACTERE »

AOP Pic Saint Loup

Grape Varieties : 80% Syrah - 20% Grenache. Red wine.

Terroir : Rolled pebbles and sandy clays.

Vinification : Determined from a phenolic monitoring of the berries and successive tastings of the grapes. Manual harvesting and grape sorting. Traditional and thermo-regulated vinification. Aged 6 month in barrels.

Tasting : Beautiful purple dress. Nice complex and elegant nose which mixes notes of ripe black fruits and spices. The ample mouth, presents a beautiful structure, where aromas of scrubland, spices accompanied by bold, and a velvety frame are expressed. The finish extends to beautiful spicy notes with melted tannins. It's a wine with character.

Gourmet Alliance : Tasting between 17 and 18 ° C. You will enjoy this wine with grilled meats, roasts, mixed salads and soft cheeses.



CHÂTEAU SAINTE EULALIE - Cuvée « PLAISIR D'EULALIE »

AOP Minervois

Grape Varieties : 30% Syrah, 20% Grenache, 40% Carignan. Red wine, yield 35hl/ha

Terroir : Very stony soils dominated clay-limestone rich in manganese, exceptional terroir by its nature of soil and exposure (terraced vineyard located at an altitude of 250m, facing south, sheltered from the North winds).

Vinification : Traditional vinification, vatting 10 days long. Aged 15 to 18 month in tank.

Tasting : Beautiful color, deep and honest. Nose straight and precise, with notes of black fruit and licorice. The palate is dense with silky smooth tannins. Final elegant with notes of liquorice and slightly spicy.

Gourmet Alliance: This wine should be served between 15° to 17°C. Grilled, red meat or in sauce, pastas, salads or cheese.



CHÂTEAU SAINTE EULALIE - Cuvée « LA CANTILENE »

AOP Minervois

Grape Varieties : 55% Syrah, 20% Grenache, 25% Carignan. Red wine, yield 35hl/ha

Terroir : Very stony soils dominated clay-limestone rich in manganese, exceptional terroir by its nature of soil and exposure (terraced vineyard located at an altitude of 250m, facing south, sheltered from the North winds).

Vinification : Traditional vinification, vatting 15 days long. Aged in new barrels (25%) and some from 1 to 3 wines, during 12 months.

Tasting : Beautiful intense and deep red dress. Finely woody nose that harmonizes with aromas of ripe fruit very present and toasty notes. Fat attack evolving on fine tannins, elegant and powerful, of good amplitude. Persistent final. Full, fat and fleshy wine. It can be aged to 8 or 10 years.

Gourmet Alliance Gastronomique : This wine should be served between 15° to 17°C. Goes well with game, grilled red meats or in sauce, and fermented cheeses.



LES PIERRES SECHES AOP Saint Chinian

Grape Varieties : 60% Syrah, 25% Grenache, 15% Mourvèdre.
Red wine, yield of 40hl / ha.

Terroir: Limestone and clay soil.

Vinification : Determined from a phenolic monitoring of the berries and successive tastings of the grapes. Mechanical harvest after sorting the grapes. Traditional vinification.

Tasting : Deep garnet red color. Intense nose with floral (violet) and black fruit aromas. The palate is balanced, round and fruity.

Gourmet Alliance : Tasting between 17 and 18 ° C. You will savor this wine with grilled meats, white and red meats or dishes in sauce.



CLOT DE LORT VIEIL - Cuvée « LA TOURELLE » AOP Faugeres

Grape Varieties : 35% Grenache, 30% Carignan, 30% Syrah, 5% Mourvèdre, yield 30hl / ha. Red wine, yield 30hl/ha.

Terroir : Primary Era: Classic Schists of Faugérais (Carboniferous) Warm and dry Mediterranean climate.

Vinification : Traditional, with control of fermentation temperatures. Long maceration of 25 days.

Tasting : Beautiful dark red colour. Fruity, intense and elegant nose. The mouth is ample, racy with silky tannins. Nice balanced finish.

Gourmet Alliance : Drink between 16° to 18°C. Perfect with barbecue, meats in sauce and strong cheeses. Amazing in association with honey duck.



LES SECRETS DU CLOT AOP Faugères

Grape Varieties : Syrah - Grenache - Carignan.
Red wine.

Terroir : Schists with Mediterranean climate.

Vinification : Determined from a phenolic monitoring of the berries and successive tastings of the grapes. Traditional and thermo-regulated vinification.

Tasting : Beautiful deep red color. Intense nose of fresh red fruits. Full, fresh palate with hints of red fruits. A nice balance and a lingering finish.

Gourmet Alliance : Tasting between 17 and 18 ° C. You will savor this wine with grilled meats of white and red meat, paella, fideuà and cheeses.



CHÂTEAU DU GRAND CAUMONT - Cuvée « LE VALLON DES AMANDIERS » **AOP Corbières**

Grape Varieties : 45% Carignan, 40% Syrah, 15% Grenache. Red wine, yield 30hl/ha.

Terroir : The vineyard grouped around the Château consists of clay-limestone soils in terraces and soils of very filtering gravels. The dry, sunny and warm Mediterranean climate favors the long cycles of the vine and the strong north wind throughout the year limits the treatments.

Vinification : Selective handpicking. The different grape varieties are vinified separately with 15% of black Carignan in carbonic maceration as it comes from an old vine, the rest in traditional one. The wine is then blended after winter racking. And kept in tank minimum 1 year before its commercialization.

Tasting : Dark red colour with ruby colour, bright aspect. Intense and complex nose with red berries, violet and spicy notes.

Gourmet Alliance : This wine should be served between 15° to 17°C. Perfect with roasted red meats, dishes in sauce, Soft cheeses, fruit salad, red berries...



CHÂTEAU DU GRAND CAUMONT - Cuvée « RESERVE LAURENCE » **AOP Corbières**

Grape Varieties : 25% Carignan noir from old vines of over 50 years old, 10% Carignan noir, 10% Syrah old vines, 45% Syrah, 10% Grenache noir. Red wine, yield 30hl/ha

Terroir : The vineyard grouped around the Château consists of clay-limestone soils in terraces and soils of very filtering gravels. The dry, sunny and warm Mediterranean climate favors the long cycles of the vine and the strong north wind throughout the year limits the treatments.

Vinification : Selective handpicking, The different grape varieties are vinified separately, (old vines are vinified whole and the rest, destemmed and in traditional method) with 15% aged in two-year-old oak barrels for 10 months. The remaining wine is aged in closed stainless steel vats. The wine is then blended just before bottling.

Tasting : Very dark crimson and bright colour with a purple hint. Very nice nose with red berries notes. The mouth is composed by spicy and scrubland notes, suave and mellow which make a sheer joy.

Gourmet Alliance Gastronomique : This wine should be served between 15° to 17°C. Can be drunk immediately or kept for 5 years. Goes well with red meat, game such as pheasant, partridge, tajines, roast pork with prunes, desserts with red fruits...



VENT DE FOLIE - Cinsault - Grenache Noir **IGP Pays d'Oc**

Grape Varieties : Cinsault - Grenache Noir. Rosé wine, Yield 60hl/ha

Terroir : Soils sandy-clayey with large pebbles.

Vinification : Determined from a polyphenolic monitoring of berries and successive tastings of grapes. Pressing with pneumatic press, with closed cages which make it possible to respect at best the vintage and the musts. The alcoholic fermentation lasts from 2 weeks to one month, at a regulated temperature between 13 and 16 ° C approximately.

Tasting : Beautiful pale pink dress. Nose, fine, complex, expressed on intense fruity notes of citrus, and floral notes. The well-balanced mouth is characterized by its freshness, great finesse, and a beautiful length.

Gourmet Alliance : Tasting between 8-10 ° C. Mixed salads, grilled meats, cold starters, fish, appetizer.

Kosher Wines

כשר לפסח



יין מבושל



DAVID KINOR - MERLOT **IGP Pays d'Oc - Rouge**

Grape Varieties : 100% Merlot
Yield 60hl/ha

Terroir : Clay-limestone with pebbles rolled.

Vinification : Traditional with temperature control.

Tasting : Ruby color with purplish highlights. Powerful nose dominated by aromas of red fruits. Soft palate, creamy and balanced with good persistence.

Gourmet Alliance : Tasting between 17 and 18 ° C. This wine will go well with grilled white or red meats, pasta and paellas.



DAVID KINOR - CABERNET SAUVIGNON **IGP Pays d'Oc - Rouge**

Grape Varieties : Cabernet Sauvignon

Terroir : Clay-limestone with pebbles rolled.

Vinification : Traditional

Tasting : Ruby color with dark purple hues. Powerful nose dominated by aromas of red fruits and peppers. Soft palate, spicy, powerful and balanced with good persistence.

Gourmet Alliance : Tasting between 17 and 18 ° C. This wine will go well with red meat and white, grilled or in sauce. Pasta and paellas.



DAVID KINOR - CHARDONNAY **IGP Pays d'Oc - Blanc**

Grape Varieties : Chardonnay. Yield 40hl/ha

Terroir : Clay-limestone with pebbles rolled.

Vinification : Traditional with temperature control.

Tasting : Gold color with green highlights. Lemon nose with a hint of honey. In the mouth, citrus aromas mingle with buttery and toasted aromas, giving it a feeling of freshness and balance and a good length.

Gourmet Alliance : Tasting between 17 and 18 ° C. This wine will go well with aperitives, grilled and in sauce fish.



DAVID KINOR - GRIS **IGP Pays d'Oc - Rosé**

Grape Varieties : Grenache, Cinsault. Yield 60hl/ha

Terroir : Clay-limestone with pebbles rolled.

Vinification : Traditional with temperature control.

Tasting : Beautiful pink salmon color. Complex nose, fruity and floral. Attack on the palate round, delicate and fresh.

Gourmet Alliance : Tasting between 17 and 18 ° C. This wine will go well with aperitives, salads, barbecue and pasta.