



# Accents & TERROIRS

*Vins du Sud-Ouest de la France*



Med støtte av Franske Ambassadør i Norge, Chantal Poirèt, har den franske handelsavdelingen og « Accents & Terroirs » gleden av å invitere deg til :

Sørvest Frankrike vinmesse

Torsdag 31. august

Kl.15.30 – 19.00



Hotell Radisson Plaza

Munch hall

For å registrere deg ta gjerne kontakt med Den Franske Ambassaden – Handelsavdeling: [olivier.fauvel@missioneco.org](mailto:olivier.fauvel@missioneco.org)

## PROGRAM

- Kl. 15.30 Åpning av messe - 1.etasje

*Møt våre 11. produsenter fra sørvest-Frankrike og opplev noen av de beste vinene fra dette området.*



- Kl. 16.00 workshop "Mat & Vin"

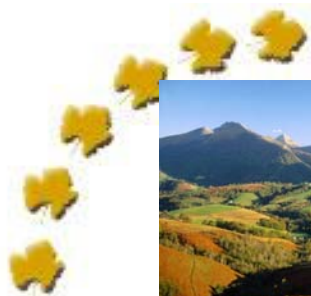
*Vi combinerer vinene fra våre produsenter med delikatesser fra Sørvest-Frankrike : gåselever, confit, rillettes og noe søtt... Meld deg raskt vi har bare 30 plasser.*

- Kl. 17.00 Bas-Armagnac Millésimé smaking

*La deg reise i fortiden gjennom en "verticale" smaking av 8 Bas-Armagnac "millésimé" fra Darroze og Château du Tariquet frem til begynnelsen av det 20. århundre. Meld deg raskt vi har bare 30 plasser.*



- Kl. 19.00 Slutt



**Accents & TERROIRS**

*Vins du Sud-Ouest de la France*

# PRODUCEMENTE



## Bas Armagnac Francis Darroze

For many years, the Darroze family has devoted its time to learning the soils and the vineyards to better select those estates and brandies which contains the subtle flavours that mark a great Bas-Armagnac. Their experience has narrowed their selection to just over 35 different vintages from 30 hand-picked estates. The collection of more than 150 carefully chosen brandies ages in the cellars in Roquefort, their unique characters adding to the Darroze family reputation.



## Bergerac : Château Tour des Gendres

Luc de Conti runs this innovative 40-ha Bergerac estate with his brother Jean and his cousin Francis (who looks after the vines). "On cherche l'anti vin moderne par excellence" says Luc in discussing his ideals ("We're looking for everything unmodern"). In addition to Tour des Gendres, Moulin des Dames is produced here - a limestone and marl parcel which the De Contis are moving towards biodynamic cultivation; 6 ha are planted with white varieties and 8 ha with red. The De Conti hallmark is a supple breadth and smooth, expressive drinkability.



## Cahors : Château Haut Monplaisir

Since 1998, Mr and Ms Fournié, owners, have given credits to Pascal Verhaeghe, owners of the famous neighbouring estate Château du Cèdre, to take care of their vineyard. Thanks to his viticultural knowledge and his winemaker talent, he's ruling the 17 hectares of Haut Monplaisir and produces full-bodied Cahors, highly concentrated with a good length, but always silky.



## Fronton : Château Bouissel

Pierre et Anne-Marie Selle spend all their energies to make the best of their beautiful gravelly terroirs where Negrette and Syrah grow marvelously. High standard vinifications release all this potential to produce a deeply aromatic, full bodied wines. Their wines are known to be the best AOC Fronton.



## Gaillac : Domaine Rotier



Gaillac is a geographic appellation that encompasses wines made from very different grape varieties, soils, yields and winemaking techniques. Domaine Rotier have really found their feet over the last couple of years, using Gaillac's best terroirs and judicious oak ageing to produce a refreshingly different range of wines. Vines work, environmental respect, small yields and careful ageing (stainless steel or oak barrel), everything is there to elaborate fine wines, very typical and dessert wine of a great richness.



## Jurançon : Château Jolys



At Château Jolys you are hosted by the charming Marion Henry and her memorable Papa. He started from scratch, working the soils in 1959 and planting in 1962. In 1983 he started making wine. Today Château Jolys is the largest privately owned vineyard in the Jurançon. They have 36 hectares under vine (22 ha of Gros Manseng and 14 ha of Petit Manseng). The property is divided into parcels with the average being 340 meters above sea level.



### Madiran : Domaine Mouréou – Chapelle Lenclos

Owner Patrick Ducournau has 20 ha of vines, and produces two different Madiran wines: Domaine Mouréou and Chapelle Lenclos, who give one of the most beautiful expression of Tannat, the local grape variety. He's also famous, though, for his role in developing the technique of micro-oxygenation. 2.5 ha of his estate are given over to white grapes from which he produces a white Pacherenc.



### Madiran et Gascogne : Château d'Aydie et Vignobles Laplace

Since 3 generations, the Laplace family is a reference for her Madiran. They grow know a beautiful estate of 70 hectares, managed by the 4 Laplace children. Within ten years, they've accelerated the wine quality thanks to a rehandling of the vineyard (high densities of planting), an optimisation of the extraction techniques and ageing. They're aiming at producing a Madiran both authentic and modern. This concern about answering consumers need saw the release in 1995 of a range of Vin de pays des Côtes de Gascogne under the poetic brand : « Aramis ».



### Jurançon : Clos Uroulat

Clos Uroulat is home to Charles Hours and his daughter, Marie. Over the twenty years since they purchased the estate it has expanded from just 3.5 ha to the current 14 ha. The vineyards are planted predominantly with Petit Manseng, with 35% Gros Manseng and 5% of the indigenous Petit Courbu making up

the balance. There are just two cuvées produced here, one dry and one sweet Jurançon. The dry is **Cuvée Marie**, made from 90% Gros Manseng and 10% Petit Courbu, harvested at 50 hl/ha. The **Clos Uroulat** Jurançon is 100% Petit Manseng, harvested at 30 hl/ha in November, and is thus a late-harvest style. It is one of the top sweet Jurançons available, and as such it is clear that Clos Uroulat is, one of the stars of the South-West.



### Marcillac : Domaine du Cros

For four generations, until 1982, the Domaine du Cros had just one hectare of vineyard. Starting in 1982, the surface areas were increased and the surface areas has gone to twenty-five hectares. Philippe Teulier take care of His 50-95-year old vines, planted on steep terraces of "rougier," the local name for the iron-rich, limestone soils. Grape Variety: Mansois, which is the local name for Fer Servadou is the only grape variety used in the A.O.C. wine. Vinification is long, 20, 25 days. The process takes place in stainless steel, thermoregulated vats. The special vintages produced from our old vineyards (50 to 80 years and older) are structured, solid wines with liquorice and spice flavours. They are bottled after an 18-month maturation in casks.



### Gascogne : Tariquet

Is it really necessary to present Tariquet in Norway?.. Le Tariquet's Côtes de Gascogne is the fruit of a long and delicate alchemy which starts with the secret of the soil of each vineyard... But the secret of the quality of white Côtes de Gascogne wines is also in the final and essential touch : blending. The delicate combination of the fine, distinguished Ugni Blanc and the rich, fruity Colombard will give birth to light, lively, slightly gassy wines.

Et arrangement i samarbeid med :



**Accents & TERROIRS**  
*Vins du Sud-Ouest de la France*