



Appellation/Cuvee		Grape varieties	Soil	Aging	How long can I keep it	T° service	Food-pairing
AOC Côtes du Roussillon Villages Tautavel (red)	PRIEURÉ	Syrah, Mourvèdre	Very rocky clay & limestone slopes	Oak barrels 18 months	10-15 years	17°C-19°C	Roast poultry, beef, red meats
	CISTES	Syrah, Grenache noir		Oak barrels 12 months	10-15 years	17°C-19°C	Lamb, game and meat dishes with sauce.
AOC Maury Sec (red)	ARRELS	Grenache noir, Mourvèdre	Very rocky schist slopes	Tank	6-7 years	17°C-19°C	Duck breast, beef tenderloin, vegetarian dishes (herbs, spices, etc.)
AOC Côtes du Roussillon Villages (red)	CABANAC	Syrah, Grenache noir, Carignan	Mainly clay & limestone + schisty marls	Tank	4-5 years	17°C-19°C	Grilled beef or lamb, slow-cooked regional dishes (beef stew, etc.)
	INITIUM Rouge	Carignan, Syrah, Grenache noir		Tank	3-4 years	15°C-18°C	Charcuterie boards, poultry, grilled meats, slow-cooked regional dishes. Spicy tuna.
IGP Red Cotes Catalanes	HOMINUS SAPANIUS	Syrah, Carignan	Clay & limestone	Tank	2-3 years	15°C-18°C	Grilled dishes, charcuterie, red meats, tapas...
AOC Côtes du Roussillon Rosé	INITIUM Rosé	Grenache Noir, Syrah		Tank	1-2 years	8°C-10°C	Exotic dishes, Mediterranean dishes, Italian dishes, spicy food (hot), grilled or marinated sardines, shrimps, aperitif
IGP White Cotes Catalanes	AMAE Blanc	Grenache blanc, Grenache gris, Roussanne		Oak barrels 6-9 months	5-6 years	8°C-12°C	Fish and white meats in sauce (cream, coconut milk), exotic dishes (curry, coriander, Thai). Comté, Beaufort, Abondance...
	INITIUM Blanc	Viognier		Tank	2-3 years	8°C-10°C	Sushi, fish tartare or ceviche, grilled fish, scallops, seafood, oysters, exotic cuisine



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AOC Muscat de Rivesaltes « L'âge de Pierre »	Muscat Petits Grains	8°C-10°C	Tank	Aperitif, foie gras, Fruit-based desserts Fresh cheese, aged goat cheeses, Roquefort
Suave <i>Late-harvest wine made from raisined grapes</i>	Muscat d'Alexandrie + Macabeu	8°C-10°C	Tank	Aperitif, foie gras, Fruit-based desserts Fresh cheese, aged goat cheeses, Roquefort
AOC Rivesaltes Ambré	Grenache Blanc et Grenache Gris	10°C-12°C	Oak barrels Oxydation 7-10 years !	Aged cheeses and creamy blue cheeses Desserts: pear and almond tart, walnut tart, crème brûlée... As a digestif
AOC Maury Grenat	Grenache Noir	14°C-16°C	Oak barrels 1,5 years	Sheep's milk cheeses: Basque, Roquefort... Melon with cured ham, lamb tagine with dried fruits... Chocolate and chocolate desserts, Cherry clafoutis, strawberry tart, roasted figs with almond milk, mango salad...
AOC Maury Tuilé	Grenache Noir	14°C-16°C	Oak barrels Oxydation 10 years	Sheep's milk cheeses: Basque, Roquefort... Melon with cured ham, lamb tagine with dried fruits... Chocolate and chocolate desserts, Pistachio dessert, nuts or almond dessert
Rancio sec « L'Ancêtre »	Grenache Blanc et Grenache Gris	12°-14°C	Oak barrels years	Exotic dishes (curries) Aged goat cheeses, Manchego, anchovies, cured ham...