In association with

VIGNERONS
de nature

ESPRITS
de terroir

Collective of producers



Welcome to « Esprits de terroir » !

Esprits de terroir was born as a natural extension of the adventure that began with '**Vignerons de nature**'.

Still guided by the same **values of respect**, **high standards and authenticity**, we are developing our collective to give greater visibility to our **producers of spirits, beers, ciders, perries and even natural mineral waters**.

By splitting our catalogues, we want to offer our customers a **clearer and more tailored tool**, allowing us to better highlight **the richness and uniqueness** of each **artisan** and each **terroir**.
This new step reflects our shared desire **to promote the expertise** of passionate individuals who work with **sincerity and commitment**, **respecting nature** and **traditions**.

As with our wines, our Collective still offers mixed orders from the 'Vignerons de nature' catalogue at **direct producer prices**, in order **to optimise your purchases**, **transport and cash flow**.
Our ambition remains the same: **to give you access to living products** steeped in history and **to offer you a true diversity of taste discoveries**.

We wish you wonderful sensory journeys as you browse through this new catalogue, and a long life to our Producers collectives!

The « Esprits de terroir »



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GRANIER

Annecy / Liquors

ECOCERT

Some stories begin with a simple gesture. Theirs began with a slightly crazy idea: to create a liqueur with soul.

More than five years ago, Vincent Granier couldn't find what he was looking for in the bottles he tasted. Too sweet, too heavy, not refined enough... So he decided to make his own. An organic, artisanal, sincere liqueur – a liqueur that tells a story.

He spent months observing, tasting, understanding. Learning a craft that is rarely talked about but requires as much intuition as precision: that of a liqueur maker. There, he discovered the magic of infusion, the power of light, the patience of maceration, the value of millimetres and minutes. He understood that in a liqueur, **every detail is a choice, and every choice changes everything**.

Then one day, his older brother Stéphane entered the story. A former professional basketball player, lover of beautiful things and good times, he arrived with his competitive energy and his desire to do great things. He became the driving force behind Maison Granier, the one who turns ideas into reality.

The first lockdown, unexpected and silent, gave them something that no one ever has: time. Time to think, build, refine, taste again. In October 2020, the first production came out of their workshop. **Maison Granier was born**.

A place where everything is handmade.
A place where organic isn't a selling point but a given.
A place where we work with producers, pickers, harvesters, friends.
A place where we hold our heads high, our hands in the soil, and where every bottle carries a little bit of them.







The Liquors

« Verveine de Stéphane »: **The Ageeing that changes everything.** (24°)
One evening, Stéphane shares a drink with Cédric, the creator of Rhums de Ced'. A conversation, a smile, and a few days later... barrels arrive at the workshop.
Barrels of flavoured rums. The same recipe as Vincent's, but aged for six months, then matured in wood. The verbena is tinged with vanilla, caramel and agricultural rum.
A new personality is born: deeper, more powerful, more free.

« Menthe »: **The Fresh.** (24°)
Peppermint leaves harvested in Auvergne.
Slowly and carefully infused. A slightly peppery finish, like a cool breeze resting on the tongue.
Simple yet elegant, always refreshing.

« Gentiane »: **The Mountain.** (24°)
Picked by the "gentianaires", guardians of ancestral know-how, gentian root tells the story of the heights, the earth and the robustness of the mountains.
It is a liqueur with character, straightforward, honest, almost wild. A liqueur that does not deceive.



DISTILLERIE L'ENTROPIE

Vercors / Gin, Vodka

ECOCERT

L'entropie, or in other words - strong spirits from the Vercors terroir, made with respect for humans and the environment. The distellery's aim is to enhance local plants through distillation and maceration.

Léa Verrier studied engineering in Strasbourg. After eight years of experience in the industry, she came to a clear conclusion: her life did not align with her values of respect for nature and living beings, environmental protection, equality, sharing, and tolerance. Driven by a strong desire to create, a passion for plants, mountain foraging, and a love of fine products and discoveries, she launched the distillery project in 2021.

At the heart of the Vercors, a land of agriculture and mountains rich in botanicals and varied terroirs, Entropie produces spirits inspired by its environment. While Léa is committed to offering quality spirits, environmental considerations are also at the core of each bottle — they are returnable and made of 100% recycled glass. A water-soluble glue makes washing and reusing the bottles easier. Distillation residues are composted using the bokashi method, and the energy used to heat the still is 100% green. Botanicals are sourced as close as possible to the distillery, from wild harvesting and trusted partner producers.

The heart of the distillery is the still: a mixed Charentais column still, made entirely of copper and custom-built in Germany to Entropie's specifications. Small-batch distillation brings roundness and subtlety to the spirits. Every step — from recipe development, distillation, slow reduction, bottling, to labeling — is carried out by hand at the distillery in Autrans.







The spirits

« Gin 'Merlin' » : london dry gin - argousier & poivre de Sichuan
Le gin de Merlin est un hommage au jardin de Magali, productrice de plantes iséroises. Dans son « jardin de Merlin » poussent des espèces surprenantes et méconnues que Léa a eu envie d'assembler, le côté piquant du poivre du Sichuan répondant au côté fruité et acidulé de la baie d'argousier. Un gin chaud, poivré, aromatique et surprenant puis fruité et acidulé avec la persistance aromatique du genièvre.

« Gin 'young shoots & old branches' »: london dry gin
On the nose: a dominance of juniper softened by a warm floral bouquet. On the palate: the aromas promised by the nose as well as herbaceous notes and a slight bitterness. Wheat alcohol, water from Vercors, meticulously selected plants, a right maceration, a careful distillation and a gentle reduction: this is the operating mode of this gin!

« Vodka de fleurs »: flavored vodka
On the nose: light flagrance of dry herbs and notes of pollen and mallow. On the palate: a sweet floral harmony with the aromatic persistence of the elderflower. This vodka is naturally flavored by the distillation of a maceration of six flowers from the meadows of Vercors: mallow, queen of meadows, elderflower, yarrow , lemon thyme and lavender. Four other common botanics contribute to the delicate aroma of the spirits.

The regional specialties

« Lucette »: the anisette from Vercors
Lucette is an anisette created by and for those who do not like pastis. It is singular because it does not contain any star anise or licorice. It is close to an absinthe, with less bitterness, fresher and with a slight blur. Distillation of anise and fennel followed by a long maceration of angelica roots and coriander seeds, finalized by a brief infusion of secret plants that bring a minty and resinous touch.

« Liqueur Alpine 'flore du Vercors' »
The nose reveals the power of lemon verbena softened by a spring bouquet. On the palate, the tonic of peppermint is followed by rich herbaceous notes and an aromatic persistence on honey and pollen. This liqueur is a blend of 13 common Vercors plants in selected proportions to create a powerful and balanced blending. A wheat alcohol base, botanicals mainly from Isère, optimal maceration and precisely dosed French beet sugar syrup.

« Liqueur Alpine 'en fût de chêne' » (in oak barrel)
This is the big sister of the Alpine liqueur: a stronger version for less sweet-toothed palates. Its 40% alcohol content, low (very!) sweetness and woody aromatic depth give it character. On the nose: notes of oak supported by a herbaceous bouquet of lemon verbena. On the palate: a woody attack, enhanced by lemon verbena. The smokiness of the oak gives a deep note of peppermint. A slight astringency at the finish calls for the next sip.

« Liqueur de gentiane apéritive 'Suzanne' »: gentian liqueur
The latest addition to the Entropie range is a gentian aperitif that can be enjoyed on its own, with an ice cube or diluted with tonic. A distillation of beer from the Slalom brewery aged in oak barrels, Vercors gentian, a little sugar (but not too much) and 29% alcohol.

« Menthe du Vercors » : a sweet yet potent mint liqueur, like Vercors
A short maceration of Nanah mint and peppermint, softened by yarrow and meadowsweet: two wild plants gathered from high-altitude meadows.
A fruity, rounded nose; a fresh, lively palate; and, as always, a lovely lingering finish!



DOMAINE DES HAUTES GLACES

Cornillon-en-Trièves / Whiskies

ECOCERT

At the heart of Domaine des Hautes Glaces lies the vision of one man (Frédéric Revol), who seeks to reconcile nature and culture. An agronomist specialising in the management of living systems, he set out to create whiskies of the highest quality that promote soil fertility and minimise our carbon footprint.

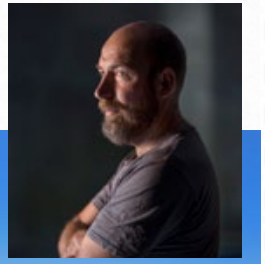
An epicurean with a passion for flavours and tastes, he took a gamble that by reconnecting with their ecosystem and terroir, these spirits would develop their own distinct, unique character and offer unprecedented flavours and pleasures.

The Domaine des Hautes Glaces is thus the result of a deeply held belief: in a world of limited resources, the art of distillation must reinvent itself from field to bottle, for the happiness and future of us all. The Domaine des Hautes Glaces will be the place where this reinvention takes place.

"Our senses and emotions offer the most direct, most intimate path to reconnecting with life. The scent of freshly cut straw in a field surrounded by mountains is sometimes enough to bring back, like a lost memory, the intimate bonds that unite us with ecosystems.

At Domaine des Hautes Glaces, these sensory pathways are what we explore, throughout the seasons, as we craft our whiskies, thanks to a unique facility: the world's first organic farm-distillery."











Indigène

« Indigène » : a single malt (100% malted barley) crafted from a selection of single-plot distillates, an aromatic snapshot of the Hautes Glaces cellar, a complex, lively and malty blend. Indigène contains over 100 distillates, each the product of a specific plot, vintage and variety of organic barley grown season after season in their mountains. Indigène is matured in French oak casks. **Colour**: A spring-like gold. **Nose**: A hint of oak with notes of candied fruit, white peaches and slightly tart pears. A great freshness emerges, the clarity of a fragrance. Gradually, the almond character typical of our single malts comes to the fore, followed by sweet, pastry-like aromas. **Palate**: A comfortable opening with a distinguished bitterness and good structure that smoothly supports the initial cereal notes, before revealing a sensual, ethereal and floral world; a field of cereals, an orchard in bloom, and subtly salty hints. The palate lingers between earth and sky, like a high-altitude orchard gradually offering further promises, both indulgent and complex. **Finish**: A sensation of subtle sweetness and a velvety, almost creamy texture enriches and prolongs the finish, over which aromas unfold that are both exotic (lemon, chocolate) and mountainous...

Épistémè

Épistémè is the name of Les Hautes Glaces' exploratory range. An ever-evolving journey of flavour, discovering the estate's unique expertise. The influence of the plots, the grain, the yeast, the cask or the cellar, new grains or seasonality…

The two expressions of B17P25 are virtually identical: these two Single Malts are produced from two distinct batches of barley, processed using identical production methods.

Grain: 100% malted barley. Grown using organic and regenerative farming methods. **Malting**: In-house recipe. **Mashing**: Three-water mashing in accordance with the principles of the tea ceremony. Extended fermentation (140 hours), inoculated with natural yeast. **Distillation:** Double distillation over a wood fire, using a 25-hectolitre pot still. **Maturation**: Cognac casks. **Dilution**: Gradual topping up with water over the years to achieve a final alcohol content of 45°.

« B17P25 / parcelle Gabert » : a plot with deep, clayey soil on the Gabert farm, owned by the Ailloud-Perraud brothers, situated in Clelles on a promontory at an altitude of 752 metres. The Gabert farm is a century-old family-run farm that has been organically farmed since 1998.
Citrus – Cardamom – Mineral – Herbal – Cereal
Colour: Pale, luminous gold. **Nose**: The initial impression reveals an intriguing medicinal character, quickly enriched by fresh citrus notes delicately enhanced by a hint of flint, which emphasises the whisky's minerality. **Palate**: The attack is rounder and more comfortable than the nose might suggest. The palate first unfolds with an enveloping roundness, then evolves towards spicy notes of cardamom. The mid-palate reveals a mineral and earthy character. **Finish**: The finish is marked by vegetal and cereal notes, paying homage to the delicacy of the grain.

« B17P25 / parcelle Vulson » : a plot on the slopes of Serre Vulson, the rhyolite hill from which their springs flow. A tiny plot of around 5,000 m^2. It is situated in the valley created by the springs. It is surrounded by hedgerows, providing a sheltered mountain haven. This plot has been cultivated using organic, agroecological and regenerative methods since Frédéric Revol took it over in 2009.
Fresh – Summer fruits – Buttery – Brioche-like – Malty – Silky – Harmonious
Colour: Pale, luminous gold. **Nose**: The initial aroma is surprising, with an initial sensation of fresh menthol that quickly gives way to a sumptuous, fruity peach salad. The aroma continues to develop into a malty character, with rising notes of custard. **Palate**: The initial taste is marked by a pleasant salinity and a savoury character that awakens the taste buds. A gentle salivation develops, heralding the arrival of a silky, creamy texture. The flavours then unfold into buttery, brioche-like and malty notes, revealing a whisky of great finesse. **Finish**: The finish is complex and elegant, with notes of poppy, a delicate bitterness and subtle vegetal nuances. An invitation to a poetic, pastoral journey through fields of barley and poppies.

DISTILLERIE LES FEUX DE SAINT JEAN

LE CHAMP DES POSSIBLES

Ardèche / Whiskies

ECOCERT

"Les Feux de Saint-Jean" is a distillery located in the heart of the Monts d'Ardèche Natural Park, in an unspoilt environment on a 10-hectare farm. It's an ambitious family project, producing certified organic whiskies of the highest quality.
The distillery has its own river, three springs and several hillside lakes for its preparation and cooling water needs.
Nicolas Angenieux, the distiller, handcrafts his whiskies from raw material to bottling, guaranteeing total product traceability and eco-responsible sourcing.
Nicolas' distillations are inspired by the Manifeste des Gnôles Naturelles, to which he is a signatory.

"Champ des Possibles" refers to cereal fields, and the multitude of possibilities and flavor combinations offered to whiskies by terroir and barley varieties.
The whiskies are made from 100% French organic barley.
The must is fermented "sous-bois" in a 34hl French oak cask that has contained a fine Burgundy wine. Indigenous Ardéchois yeasts give a unique character to the preparations.
Distillation is carried out in the traditional way, using two open-flame, wood-fired alembics: a large 25hl Charentais alembic and an old 5hl travelling alembic from 1923, made in Clermont-Ferrand.
Although complex to master, wood-fired distillation lends a certain, sought-after character to distillates, and allows us to play with the phenomena of compotage and caramelization.
Spirits are first aged in new casks specially made for the distillery by Tonnellerie de Jarnac (Cognac).
For longer ageing, the spirits are aged in red barrels that have contained great Cognacs.







The classics

Nicolas carries out all stages of production at the distillery: grain selection, brewing, filtration, fermentation, distillation, maturation and bottling. Fermentation under wood with indigenous yeasts. Traditional wood-fired iron distillation. Pur-Malt is aged in small new 55L barrels from the Jarnac cooperage, then bottled for three years in oak casks. In this way, they foreshadow the distillery's future whiskies. Part of the production is destined to become ageing whiskies.

« Classic Pur Malt »
100% organic Drôme-Ardèche barley. The cereals come from the Monts d'Ardèche malting plant, located just 9 km from the distillery. Old varieties, winter barley, spring barley, two-row barley and six-row barley are used to create different expressions of spirits in which the cereal is king.
It is bottled without coloring or filtration to preserve its originality.
Tasting notes: lovely amber color. An explosion of malted cereals on the palate, round and buttery, with a fine balance of wood and tannins.

« Peat Pur Malt »
Peated malted barley (45ppm) is humidified again, then cold-smoked with local wood (alder and heather from the farm) to give it a unique smoky character. It is bottled without coloring or filtration to preserve its originality.
Tasting notes: magnificent pale gold color. Light peat on the nose, which then expresses itself at length on the palate with notes of leather, tobacco and exceptional smoky oak.

Whisky « Saint-Jean » Single Cask
Ardèche barley: 6-row winter barley, 'Joyau' variety, 'Art Malt Bio' malt house. Indigenous yeasts, fermentation in wooden casks.
Traditional double distillation over a wood fire. Maturation: New casks (Jarnac cooperage), ex-Cognac casks, chestnut casks.
Tasting notes: A beautiful, deep amber colour; a nose of fresh grain. A lively and intense initial palate, finishing with a strong, slightly smoky woodiness characteristic of our chestnut casks.

The 6 years old

These exceptional whiskies are brewed and distilled in France from 100% French organic malted barley. As bottler, Nicolas selects great French whiskies from his friends, independent distillers and Gnôles Naturelles partners. The selected juices are then aged in his cellar in Ardèche, where they undergo exceptional maturation. Each year, different casks that have contained the organic wines of a committed winemaker are selected and used to produce finishes and expressions that will not leave you indifferent.
The final whisky is then blended (except for Single-Malt), and submitted to a college of experts with whom the distillery shares the same qualitative vision of the finished product, for validation before reduction and bottling.

« Finish Côte Rôtie » 6-year-old Whisky
Aged in ex-Cognac barrels, finished in ex-organic Côte-Rôtie red wine barrels from Maison Clusel-Roch in Ampuis.
Tasting: a unique ruby color. Intense aromas of red fruit, fine tannins and tobacco.

« Finish Condrieu » 6-year-old Whisky
Aged in ex-Cognac barrels, finished in organic Condrieu white wine barrels from Clusel-Roch in Ampuis.
Tasting notes: a fresh nose, with a mineral approach leading to deep notes of apricot, peach and Viognier honey.

« Finish Rhum St Jean » 6-year-old Whisky
Aged in ex-Cognac barrels, finished in ex-French oak and acacia barrels containing 'Distillerie Les Îles d'Ardèche' organic amber rum.
Tasting notes: an extremely lively, pronou*nced nose. Suave, the finish in rum casks brings a beautiful sweetness and notes of tea and spices.*



DISTILLERIE LES FEUX DE SAINT JEAN
LES ÎLES D'ARDÈCHE

ECOCERT

Ardèche / Rums

"Les Feux de Saint-Jean" is a distillery located in the heart of the Monts d'Ardèche Natural Park, in an unspoilt environment on a 10-hectare farm. This familyrun project is ambitious in its production of high quality, certified organic rums. The distillery has its own river, three springs and several hillside lakes for its preparation and cooling water needs. Nicolas Angenieux handcrafts his rums from raw material to bottling, guaranteeing total product traceability and eco-responsible sourcing. The organic fruits from the Monts d'Ardèche (mirabelles, raspberries) used for thearranged rums come directly from the distillery's own farm or from neighboring farms. Nicolas' distillations are inspired by the Manifeste des Gnôles Naturelles, to which he is a signatory.

The "Îles d'Ardèche" rum is produced from fermented pure organic sugarcane molasses. Nicolas selected an organic molasses from Cuba and another from Paraguay according to the desired aromas. A project to grow Ardéchoise sugar cane is currently under study. The distillery distinguishes itself by producing "High-Esters" rums, known for their aromatic intensity and unique taste profile.
Fermentation of this type of rum is particularly long, almost a month, and takes place "sous-bois" in a 60hl French oak foudre. Indigenous Ardéchois yeasts lend a unique character to the preparations. Distillation is carried out in the traditional way, using two open-flame wood-fired stills: a large 25-hl Charentais still and an old 5-hl mobile still from 1923, made in Clermont-Ferrand.
Although complex to master, wood-fired distillation brings a certain, sought-after character to the distillates, and enables us to play with the phenomena of compotage and caramelization.
Spirits are first aged in new barrels specially made for the distillery by Tonnellerie de Jarnac (Cognac). For longer ageing, the spirits are aged in red barrels that have contained great Cognacs.







The classics

Amber rum « Saint-Jean »
This is the distillery's Grand-Arôme white rum, aged in mixed French oak and acacia barrels specially designed and toasted by Tonnellerie de Jarnac.
The French oak brings pastry notes of coconut-vanilla, while the acacia bottoms confer elegant, floral aromas of tea, spice and tobacco.
A golden color, a powerful nose, for an explosion of intense Caribbean flavors.
The reduction is carried out very slowly with spring water. The rum is bottled without coloring or filtration to preserve its originality.

White rum« Grand arôme »
The distillery has selected two pure organic sugarcane molasses from Cuba and Paraguay for their intense aromas. The particularly complex fermentation lasts over a month with indigenous yeasts in a French oak cask. Traditional iron distillation using the distillery's open-flame, wood-fired stills produces an exceptional white rum.
This rum is characterized by a lively, powerful nose evocative of tropical jungle and the Caribbean. A flavor full of character, direct and straightforward, similar to that of an agricultural rum but with the added contribution of the powerful, complex aromas of esters (scents of very ripe fruit, olives, brine and English sweets).
Tasting: Long on the palate, with a herbaceous, gourmet finish.

Arranged rums

Arranged rum « Framboise »
Arranged rum made from the distillery's "Grand Arôme" white rum.
The star of this spirit is, of course, the organic "Framboise" from the Monts d'Ardèche.
Nicolas uses only fresh fruit from the distillery's neighboring farms. The raspberries are infused for several months in rum, with a little ginger and black pepper. Nicolas chose not to leave the fruit in the bottle, in order to enhance the tasting experience and avoid unsightly deposits at the bottom of the bottle. A light filtration and reduction, and the rhum arrangé is bottled directly at 37%vol.
Tasting notes: Spiced "Framboise" rhum arrangé has an intense, natural ruby color. Raspberry aromas explode in the warmth of the rum, giving way to fresh, spicy notes of ginger and pepper.

Arranged rum « Mirabelle »
Arranged rum made from "Grand Arôme" white rum.
The star of this spirit is, of course, the organic Mirabelle plum from the Monts d'Ardèche.
For this preparation, Nicolas uses only organic fruit from his own farm. The fruit is picked when ripe, with the leaves and stems removed. The mirabelles are infused for several months in rum with selected organic spices, Madagascar vanilla and black pepper. Nicolas chose not to leave the fruit in the bottle, in order to enhance the tasting experience and avoid unsightly deposits at the bottom of the bottle. A light filtration and reduction, and the rhum arrangé is bottled directly at 37%vol.
Tasting notes: Spiced "Mirabelle" rhum arrangé has a beautiful natural golden color. The sweet aromas of the mirabelle plum explode in the warmth of the rum, giving way to the spicy, comforting notes of vanilla and pepper.



DISTILLERIE LES FEUX DE SAINT JEAN
ESPRITS DES MONTS
Ardèche / Fruit & Plant Spirits, Liquors

ECOCERT

"Les Feux de Saint-Jean" is a distillery located in the heart of the Monts d'Ardèche Natural Park, in an unspoilt environment on a 10-hectare farm. It's a family project that aims to be ambitious in the production of high quality, certified organic fruit and plant eau de vie. The distillery has its own river, three springs and several hillside lakes to provide water for preparation and cooling.

Nicolas Angenieux handcrafts his Eaux de Vie from raw material to bottling, guaranteeing total product traceability and eco-responsible sourcing. The organic fruits and plants (mirabelle plums, raspberries, absinthes, aromatic plants, etc.) used for the spirits are most often sourced directly from the distillery's own or neighboring farms.

Fruit preparations are fermented naturally, without the addition of yeast. The very delicate distillation of plants and fruits is carried out exclusively with an old 1923 5-hl mobile still, made in Clermont-Ferrand by Guillaume-Fils. Although complex to master, wood-fired distillation lends a certain, sought-after character to the distillates, and allows us to play with the phenomena of compotage and caramelization.
Nicolas' distillations are inspired by the Manifeste des Gnôles Naturelles, to which he is a signatory.





Fruit spirits

« Raspberry spirit »
Pure organic raspberry eau de vie from the Monts d'Ardèche. The raspberries come from the farm 300 meters from the distillery. Only first-grade organic fruit fermented with a little cane sugar. Traditional iron distillation on a wood-fired still gives the distillate all its character. Slow reduction, without addition or filtration. Bottled at 46%vol.
Tasting notes: raspberry essences are intensely expressed on the nose. Raspberry explosion on the palate, round and suave, with light notes of spice and smoke.

« Mirabelle spirit »
Pure organic Mirabelle plum brandy from the Monts d'Ardèche. The mirabelles come from the distillery's own farm, picked when ripe, stripped of leaves and pitted. Only organic fruit fermented with a little cane sugar. Traditional distillation on a wood-fired still, giving the distillate all its character. Slow reduction, without addition or filtration. Bottled at 46%vol.
Tasting notes: full-bodied and soft, an explosion of Lorraine plums on the palate, with light notes of spices tinged with smoke.

Plant spirits

Absinthe « La Fée Verte d'Ardèche »
Magnificent organic absinthe, made according to an old recipe from a 19th-century "Blanche Suisse". Some fifteen aromatic plants are used in the maceration process, they are then delicately distilled over a wood fire. The green fairy will express itself all the better if a second maceration is carried out to fix the magnificent emerald green color of the "belle amère". The distillery has chosen not to add star anise or the industrial anethol so common to commercial anise, for ecological and short-circuit reasons.
Tasting notes: the bitterness of absinthes is delicately linked by angelica root to the freshness of lemongrass. Anise and mint express themselves long and delicately.

Pastis « Saint-Jean »
Nicolas most often makes his macerations with aromatic plants from neighboring crops and wild gatherings. Pastis after pastis, Nicolas pilots the maceration-distillation blend solely by taste, as the influence of environmental factors on the intensity of botanical aromas is impossible to predict.
Tasting notes: delicate anise supported by the deep aroma of pine buds, with a lingering mentholated finish.

London Dry Gin « Gin Ardéchois »
An authentic gin with bewitching flavors, thanks to a well-established recipe based on an uncompromising selection of different juniper berries, combined with a complex, fresh framework of citrus fruits and different botanicals. Once the macerations have been blended, wood-fired distillation harmoniously blends the spirit's aromas. The demanding Dry label means that no additional sugar or flavoring is added after distillation. The gin is bottled after a drop-by-drop reduction in alcohol content using pure water from the Ardèche mountains.
Tasting notes: Perfume in the bottle. Juniper is predominant, botanicals such as lavender, thyme, and rosemary are linked with citrus fruits by angelica root.

Liquors

« Liqueur de Châtaignes »
Discover this authentic organic chestnut liqueur, made in the pure Ardèche tradition. Nicolas uses chestnuts from his AB-certified farm. The chestnuts are peeled and lightly toasted over a flame before maceration to give this liqueur its unique character.
Alcohol, organic chestnuts from Ardèche, sugar, vanilla

« La Framboisette »
A liqueur made exclusively from hand-picked raspberries. The raspberries are grown by the distillery itself and by small farms neighbouring the distillery, all of which are AB-certified and environmentally friendly. These raspberries, picked at peak ripeness, offer unrivalled aromatic intensity when infused in organic French grain spirit. A cane sugar syrup, sometimes spiced and prepared in-house, is added to give it a rich, indulgent flavour.
The ruby-pink colour is entirely natural and comes from the fruit itself.

« Farandole de Menthe »
An artisanal liqueur that celebrates the diversity and richness of mints. The plants are grown by a local forager and a collective of partner farmers from the Ardèche region, who specialise in aromatic and medicinal plants.
This liqueur pays homage to the herbal freshness of fresh mint and the aromatic intensity of peppermint (complemented by sweet hyssop and nettles).

« La Verveine des Monts »
An intense and refreshing verbena liqueur with a delicate lemony flavour, made from a carefully selected batch of 'fragrant verbena' sourced from the same group of farmers as the mint. After infusion, the verbena leaves are cold-pressed in a manual press to extract the essential aromas (complemented with sweet hyssop and nettles).

DISTILLERIE GARAGAÏ

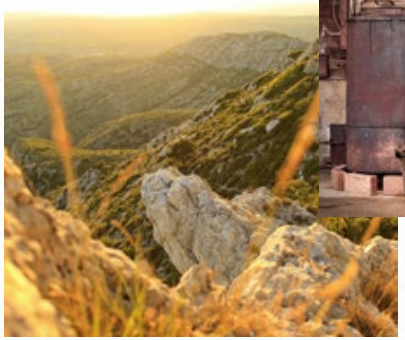
ECOCERT

Aix-en-Provence /Aniseed spirits & spirits made from fresh herbs

First and foremost passionate about the world of wine and vines, Maixent Dubois founded the Garagaï distillery in 2019, aiming to preserve an agricultural approach while showcasing the Provençal terroir. Each creation reflects the essence of a Mediterranean landscape, enhanced by aromatic plants either organically cultivated by the distillery or foraged wild around Mont Sainte-Victoire. These plants are then processed fresh, individually, through maceration or distillation to craft aniseed spirits.

The DNA of the Garagaï distillery is characterized by remarkable freshness and drinkability in its aniseed creations. Each year, the harvest of plants defines vintage recipes with truly unique interpretations.







The Pastis

The plants are typically harvested at the time of flowering, then trimmed before being macerated on the same day, each aromatic ingredient processed individually. The maceration time varies for each plant, based on tasting the macerates. The macerates are then filtered, and the remaining plants are distilled. This maceration-distillation process spans from spring to autumn. Once all the macerates are ready, the blending process begins, involving around forty different macerates and distillates. The final steps include the gradual reduction and marrying of the aromas, followed by a final filtration and bottling.

« Pastis Garagaï » : The distillery's signature cuvée! A traditional interpretation framed by a fresh structure with herbal and floral notes, offering a warm and inviting experience for any pastis enthusiast. **Composition**: Star anise, licorice, wild thyme, lemon thyme, rosemary, savory, fennel, tarragon, lemon balm, lemon basil, Marseillais basil, wormwood, mugwort, bay leaf, peppermint, spearmint, dill, coriander, green anise, oregano, hyssop, agastache.

« Pastis Méditerrà » : The concept of this cuvée is to showcase the saffron cultivated by the distillery by pairing it with wild-harvested immortelle, creating a Mediterranean pastis with a spicy character. A dozen additional plants complement this duo, ensuring freshness and persistence on the palate. **Composition**: Fennel (flowers and leaves), dill, Marseillais basil, lemon basil, verde basil, lemon balm, spearmint, peppermint, lemon thyme, hillside thyme, tarragon, Mexican tarragon, mugwort, coriander, marjoram, agastache, verbena, anise licorice, grain alcohol.

« Pastis du Baou » : A true journey through the hills, capturing the aromatic richness and opulence of the Provençal garrigue. This bold interpretation, composed exclusively of wild foraged plants, reveals the unique character of an arid terroir while maintaining a delightful freshness. **Composition**: Fennel flowers, thyme, rosemary, savory, sage, mugwort, hyssop, calamint, lavender, lemon balm, peppermint, wormwood, bay leaf, lemon thyme, agastache, star anise, licorice.

The Anisette

« L'Anisette Garagaï » : An ode to wild fennel, worked fresh and independently in all its forms: leaves, flowers, and seeds. Its freshness is enhanced by the distillate of a dozen additional plants. **Composition**: Fennel leaves, fennel seeds, fennel flowers, lemon basil, mugwort, lemon verbena, thyme, green anise, grain alcohol. Sweetness: 10g/L, sourced from Butinarello lavender honey.

The Plants

« Tendres épices » : Rosé wine eau-de-vie - saffron, immortelle, Thai basil, garrigue honey

« Farigaï » : Red wine eau-de-vie - thyme, savory, lavender, rosemary syrup

« Fleur blanche » : Rosé wine eau-de-vie - acacia, elderberry, hawthorn, elderberry syrup

« Genièvre ardent » : Gin beer eau-de-vie - fennel, tarragon, lemon basil

« Olive noire » : Red wine eau-de-vie - olive (salonenque) matured then distilled

The Gin

« Gin Garagaï » : A botanical gin with top notes of mint and verbena, blending with punchy citrus and garrigue notes on the finish. Finishes with a hint of aniseed.
Composition : water, alcohol, juniper, verbena, spearmint, orange zest, lemon zest, fennel, green aniseed, caraway

The Absinthes

Two recipes are crafted using Grande Absinthe along with about fifteen fresh plants. Each plant is harvested, trimmed, and then macerated individually in wheat alcohol for a short period of a few days before being redistilled. A blend of these distillates is created in the autumn once all the year's plants have been processed.

« La Verte » (The Green): An absinthe that exudes exceptional freshness thanks to the various distillates it contains, particularly the different mints that take center stage. A Provençal interpretation of the green fairy with excellent drinkability. **Composition**: Grande absinthe, mugwort, bay leaf, lavender, lemon balm, fennel, hyssop, thyme, spearmint, peppermint, calamint, lemon basil, agastache, star anise, grain alcohol.

« La Blanche » (The White): An absinthe made by blending around fifteen distillates, and which highlights different varieties of artemisia. This recipe reveals floral notes while maintaining persistence and liveliness on the palate. An interpretation of Jura absinthe with the Garagaï signature. **Composition**: absinthe, annual mugwort, common mugwort, lemon balm, lemon basil, verbena, spearmint, calamente mint, hyssop, rosemary, star anise, grain alcohol.



PARCELLE

Charente Maritime / Gin

ECOCERT

SUSTAINABLE GENTIAN PRODUCTION

Gin from the Archibald Distillery
Produced at the family-run distillery founded in 1830 between Bordeaux and Cognac, Parcelle is the Archibald Distillery's gin. It embodies the same attention to detail, bitter notes and botanicals as the Archibald range, in a refined interpretation of French gin.

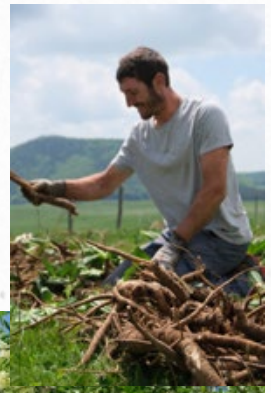
A return to basics
Just three wild botanicals — gentian, juniper and elderflower. Nothing more. Nothing to hide. A bottle made from 96% recycled glass, zero plastic, a natural cork stopper, 100% organic, sustainably sourced gentian.

The wild flavour
A gin defined by wild gentian — depth, subtle bitterness, luminous clarity: a stroll through the forest. Enhanced by wild juniper and a hint of elderflower for roundness. A straightforward, precise, elemental gin — for sommeliers, gin enthusiasts and wine lovers.

Crafted with meticulous precision
Three wild botanicals, hand-picked in Auvergne (France), from a single plot.

Absolute precision is required in distillation and blending. Separate distillation of the botanicals in our copper still.

Three botanicals. One terroir. One plot













Parcelle

« Parcelle Gin Craft »
Back to basics: just three wild, organic botanicals – juniper berries, wild gentian and elderflower – hand-picked from a single plot in Auvergne.
Sustainability: 100% organic, a bottle made from 96% recycled glass, a cork stopper and zero plastic.
Dominated by wild gentian, Parcelle is a gin designed for tasting and pairing with food.

FOLLE ENVIE

Charente Maritime / Aperitif

ECOCERT

A lovely tribute
Inspired by an old recipe from Zilda, a free-spirited and slightly extroverted woman, Folle Envie was the aperitif she used to prepare for the customers of her grocery shop – people from the village and neighbouring villages – every Saturday, when her shop would turn into a bar.

Nearly 80 years later, Estelle, her great-granddaughter, had a Folle Envie to bring this aperitif back to life as a tribute to Zilda, who loved life so much – real life, the kind you share with others.







Aperitif

« Folle envie Aperitif » - A trendy aperitif

French & 100% organic
Produced in the family distillery using fermented grape must and natural infusions of lemon peel, ginger and cardamom.

Sustainable by nature
We prioritise local sourcing from within 150 km of the distillery, using a glass bottle, a bio-based label and FSC-certified cardboard boxes…

Easy, Fresh and Light
Enjoy on its own, well chilled or over ice, as an aperitif or with a cheese platter.
Or mixed with Archibald's 'La Folle Envie' Tasting Tonic: a simple, quick and very refreshing cocktail (7% ABV): 2 parts Folle Envie • 1 part Archibald tonic • a slice of organic lemon • a sprig of rosemary.

THE OLD ALLIANCE

Charente / Whiskies

ECOCERT

Méry Melrose is a cognac merchant based in Grande Champagne, at the heart of the Cognac premier cru region. This single malt bridges two cultures: that of cognac distillation, their trade for generations, and that of Scotland, rooted in the family heritage of Janis Melrose, François's wife.

The Old Alliance is crafted from organically grown barley, malted and kilned by La Malterie de l'Ouest. Distillation takes place in Charentais stills, in keeping with the local Cognac tradition. The whisky is matured in oak casks for five years, then finished in 10-year-old organic Pineau des Charentes casks from Méry Melrose.

A single malt made in France

The name "Old Alliance" (or Auld Alliance) refers to the historic treaty that bound France and Scotland from 1295 onwards. It is a deliberate nod to the two cultures that shape Méry Melrose: that of the Méry family, who have lived in Salles-d'Angles for generations, and that of Janis Melrose, originally from Scotland.

A precise, carefully crafted single malt, free from artifice, with an alcohol content of 46 per cent. The finishing in casks of aged Pineau des Charentes lends it a pronounced fruity note, along with sweetness and roundness. This single malt is a contemporary expression of French whisky, drawing on the expertise of cognac production and a proudly Franco-Scottish vision.





Les Whiskies Single Mat Finish vieux Pineau des Charentes

« Whisky Old Alliance Classic » : The grains used come from Charente (grown organically), distilled in a Charente still, and aged in oak casks for five years. The finishing takes place in Pineau casks. The nose is sweet, with notes of vanilla and orange peel. On the palate, it is powerful and intense. The finish is well-rounded, reflecting the ageing in Pineau des Charentes casks.

« Whisky Old Alliance Peaty » : Made from organic barley malted and kilned in Charente, this whisky combines maturation in Laphroaig casks with a finish in casks of aged Pineau des Charentes.
This Old Alliance exemplifies the character of a peated French single malt, combining the smoky notes imparted by maturation in Laphroaig casks with the roundness and wine-like influence of a finish in 10-year-old Pineau des Charentes casks.



MÉRY MELROSE

Cognac / Cognacs, Pineau des Charentes, Cognac Liquors

ECOCERT

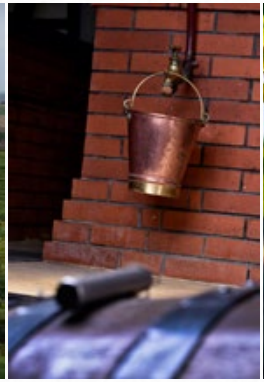
Méry Melrose, based in the Cognac region of France, is a wine merchant specialising in the bottling of Cognac, Whisky and Pineau des Charentes.

The domain is situated in the historic village of Salles d'Angles, where François Méry ages and bottles cognacs, liqueurs and delicious wines. Certified organic in France by Ecocert and by the USDA in the United States, François sources all his cognacs, liqueurs and wines from organic farmers in France. The estate is cultivated according to the principles of organic farming, an approach that is still relatively rare in the world of cognac. This approach is based on a simple conviction: a deep respect for nature and the environment, as well as a commitment to future generations who will inherit this land. This commitment enables the production of unique cognacs, rich in character and aroma.

All the plots are situated in Grande Champagne, the most prestigious cru in the Cognac region. The vines thrive there on shallow clay-limestone soils resting on layers of limestone and chalk, a terroir renowned for its exceptional quality.

The estate produces Merlot, Cabernet Sauvignon and Cabernet Franc, which are used to make red Pineau as well as elegant table wines.
A significant proportion of the vineyard is devoted to the traditional Cognac grape varieties: Ugni Blanc, Folle Blanche, Colombard and Montils. After pressing and distillation, these grapes are used to produce the estate's Cognacs and Pineau.






Cognacs

AOC Cognac Grande Champagne « VS »: Cognac brandy. Distilled with lees, aged in Limousin oak casks, made from large-grain grain and medium-toasted. Organic, aged for 3 years. Bursting with character, with floral and fruity notes, offering spicy hints from the oak cask and delicate aromas. Fully developed, it combines the roundness of floral and fruity notes with an elegant texture.

AOC Cognac Grande Champagne « VSOP »: Cognac brandy. Distilled with lees, aged in Limousin oak casks. Organic, 5 years old.
Notes of vanilla and ripe fruit, apricot and apple, with intriguing woody notes of caramel and fudge. A rich flavour of fruit cake, with spices, powerful yet elegant. Gracefully rounded with a long finish and a concentration of fruity aromas, a carefully crafted blend of organic eaux-de-vie from a single estate, aged in French oak casks.

AOC Cognac Grande Champagne « Réserve »: Cognac brandy. Distilled with lees, aged in Limousin oak casks. Organic, 9 years old.
A slightly amber colour with autumnal highlights. Extraordinary, intense notes of orange and prune. These are followed by gentle, spicy notes of vanilla, evoking the sensation of a full moon. This cognac is traditional and authentic in style: a Grande Champagne Cru, distilled with 'lees' and aged until it is smooth and velvety. Perfectly rounded, it offers notes of fresh fruit, ripe berries and spices.

AOC Cognac Grande Champagne « XO »: Cognac brandy. Distilled from white wine with lees, aged in Limousin oak casks. Organic, 15 years old.
Deep aromas of grapes and fresh figs, blended with rich notes of fresh tobacco and hazelnuts. A superb expression of Grande Champagne XO Cognac with mellow aromas of raisins and orange peel, with a hint of walnut and vanilla.

Fruit-infused Cognacs

Unique and daring flavoured Cognacs that combine the intensity of the fruit with the richness of the Cognac. **Ingredients**: Fruit purée, Cognac and syrup

Cocktail Cognac Passion // Cocktail Cognac Gingembre // Cocktail Cognac Mojito // Cocktail Cognac Citron // Cocktail Cognac Ananas

Pineau des Charentes

AOC Pineau des Charentes « Rouge » (red): Cognac eau de vie and Merlot grape must.
A blend of grape must and cognac brandy. Aged in oak barrels.
A beautiful ruby-red colour. Aromas of fruit, cherry and raspberry. Delicious, exuberant, smooth and summery in the glass.

AOC Pineau des Charentes « Blanc » (white): Cognac eau de vie and grape must from the Montils grape variety. A blend of grape must and cognac brandy. Aged in oak barrels. A lovely golden colour. Aromas of passion fruit with hints of honey. Fresh, sweet and fruity, with a good balance of alcohol.

AOC Pineau des Charentes « Vieux Blanc » (old white):

Cognac Liquors

« Liqueur de Cognac Amande » : A blend of Cognac, almond flavouring and organic cane sugar

« Liqueur de Cognac Poire » : A blend of Cognac, pear flavouring and organic cane sugar

« Liqueur de Cognac Orange » : A blend of Cognac, orange flavouring and organic cane sugar





SPIRITS FROM OUR WINEMAKERS

CHAMPAGNE WARIS-HUBERT

Champagne / Ratafia

ECOCERT

Ratafia
100% Pinot noir from the Terroir d'Aÿ. From the last 6 hectoliters of the cuvée, settled for 24 hours at 1°. Then was blended 48 hours later with alcohol and fine.The liqueur then ages for 3 years in barrels before being bottled and then sealed with a glass-topped cork. Sold individually in a wooden box.





CHÂTEAU DE LA SELVE

Rhone Valley, Ardèche / Liqueur wine

BIODYVIN ECOCERT

Solera MMXI
100% Viognier Sweet white wine (90g/l sugar), sweet yet fresh. The Viognier grapes are harvested at the ripeness levels for a dry white wine and then the fermentation is stopped by the addition of an organic spirit. This wine is aged according to a traditional method that consists of blending very old and young vintages to achieve a timeless style. The ageing began in 2011.





DOMAINE ERIC THILL

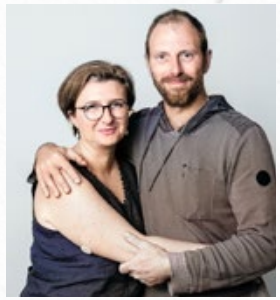
Jura / Liqueur wines

ECOCERT

Vinum paleas (passerillés sur clayette) (dried on a rack)
Vines aged around 50 years, south-facing, clay-limestone soil. 100% healthy bunches selected in the vineyard and harvested at 13.5%. The grapes are stored on racks. Two months later, they reach a potential alcohol content of 24°. Pressing lasts six hours, followed by cold settling and then transfer to vats for fermentation. Indigenous yeasts are used; no fining or filtration is carried out.

Liqueur de Chardonnay
Yellow and grey marlstones, West-facing. The Chardonnay is mutated with homemade liquor from the wine distillation. Aged for 6 months in tanks. Ample mouth, suave and fruity with a refreshing finish. Ideally served as an appetizer, or with a dessert.

Y'en aura pas pour tout le monde (rosé liqueur wine)
Pinot Noir and Poulsard macerate for 2 days, with no fermentation. Composed of 50% Fine for finesse and 50% Marc for its power.





DOMAINE DES RONCES

Jura / Liqueur wines

DEMETER ECOCERT

Vin de Paille (Chardonnay)
The grapes are harvested into crates lined with straw at the bottom, then stored in a well-ventilated area for three months to dehydrate the grapes and concentrate their sugar content. Once the grapes have been pressed, 4 g/hl of SO₂ is added; the juice is then transferred to vats for alcoholic fermentation. Halfway through fermentation, the wine is transferred to small 120-litre barrels for two years. Once racked, the wine is filtered without the addition of SO₂.

Macvin du Jura (Chardonnay)
Fortified wine made from 'eau de vie de marc' (pomace brandy) and fresh grape juice. The added brandy comes from the domain's own grapes that have been pressed, distilled and aged in barrels for 18 months. The Macvin is a blend of 2/3 unsulfured, non-fermented grape juice, and 1/3 brandy. Minimum 12 months ageing in barrel.





BREWERY LES ACOLYTES

Luzech, Lot / Beers

QUALISUD

Les Acolytes micro-brewery is the brainchild of Germain Croisille, winemaker at Château Les Croisille, and his friend, Mathieu Resséjac, a project manager from the building industry.
The brewery is located on the premises of the wine estate in Fages, in the heights of Luzech.
"At first, we were brewing with very rudimentary equipment made up of a 50L cauldron and a few plastic buckets in a garage. Then we bought some 200L stainless steel vats and constructed our own brewery."







The Winemaker's Specialities

« À fleur de peaux » : Sauvignon beer - Available in 33cl and 75 cl - A spontaneously fermented beer on Sauvignon skins, white colour and delicate bubbles, a wild but elegant beer!

« Bâtarde Chenin-Sauvignon » : Chenin & Sauvignon beer - Available in 75 cl - **Type**: Ale 6,5% vol. **Malts**: Pilsen // **Grape**: Chenin & Sauvignon marc // **Boil hopping**: Cascade.
Beer macerated for 3 months in amphorae on chenin marc (Fabien Jouves) and sauvignon (Domaine Fouassier), then aged in oak barrels for 6 months.

« Bâtarde Malbec »: Malbec beer - Available in 75 cl - **Type**: Ale - 8% vol
Malts: Pilsen // **Grape**: Malbec marc // **Boil hopping**: Cascade
Originality of the marriage between the Brewery and the partner winegrowers. This beer, which is not really one, is based on the maceration in amphora and for several months of the marc of grapes from different grape varieties. It is then aged in oak barrels to bring structure and roundness to this delicious blend.

The Classical

« Road Triple »: Lager - Available in 33 & 75CL - 7,5% vol
Type: Triple Belge // **Malts**: Pilsen, Spécial B, Cara Gold // **Hop**: Hallertau, Saaz
A nice amber colour. Beautiful on the palate, fleshy and a light sensation of sweetness.

« Dark Side of the Moon »: Dark beer - Available in 33 & 75CL - 8% vol
Type: Impérial Stout // **Malts**: Pilsen, Spécial B, Chocolat, Cara gold, Crystal, Black
Hop: Perle // Dark colour. Aromas of roasted, toasted nuts with richness and body.

« Banzaï »: White beer, aromatized with ginger and citronella - Available in 33 & 75CL - 5 % vol
Type: Ginger Wheat Beer // **Malts**: Wheat malt 40% and Pilsner 60%
Hop: Hallertau Hersbrucker (German type with herbaceous, floral and spices notes)
Slightly cloudy colour by the wheat malt, aromas of ginger and lemongrass with a nice acidity.

« Clandestina »: Lager - Available in 33 & 75CL - 6,5% vol
Type: American Pale Ale // **Malts**: 90% Pale ale and 10% Cara blond // **Hop**: Cascade: An American variety with citrus overtones // Golden hue, full-bodied dry beer with citrus aromas and a slightly bitter aftertaste. Fine, craft beer.

« Saison is Coming »: Lager - Available in 33 & 75CL - 4,5% vol
Type: Farmhouse Ale // **Malts**: Pilsen, Wheat, Cara Munich II // **Hop**: Fuggle, Mozaïc, Simcoe & Citra. Nice light gold colour, a light hoppy ale, aromas of floral and herbal.

« Pils à l'Heure »: Lager - Available in 33 & 75 CL - 4% vol
Type: Lager // **Malts**: Pilsen and wheat // **Hop**: Saaz, Mozaic and simcoe
Ruby color, notes of fresh grapes and red fruits, marked by a light acidity.



DOMAINE JULIEN THUREL

Loire Septentrionale / Perries, Ciders & Cormés

ECOCERT

The main lines of Julien's work

The harvests are done by hand, in several passes and by variety, in orchards planted with 30 to 60-years-old fruit trees, growing mainly in flinty clays. The varieties are sorted in wooden crates and left to over-ripen, according to the variety, before grating and gentle, slow pressing by variety. Fermentation is with indigenous yeasts in temperature-controlled stainless-steel tanks for most of the cuvées. All the vintages are naturally sparkling in the bottle. The cuvées are worked without sulphur from pressing to bottling; only the disgorged vintages may have a slight addition of sulphur when topping up the bottle. The domaine is certified Organic Agriculture France and practices Agroecology: no ploughing of the soil for the planting of the orchards, late mowing of the naturally-sown orchard meadows, planting of diversified hedges composed of melliferous species, enrichment of the humus of the soil, numerous nesting solutions for cave-dwelling birds, bats and insects.



The ciders

« Alchimie »: Brut cider of aigrelette apples, monovarietal. Picked by hand from the ground and in several passes for two or three months. The apples are finely selected then transferred under wooden shelters to allow over-ripening. Macerated using our own process, the apple pomace is then gently pressed in a vertical cage press. Fermented in new and recent demi-muids and casks, this cider is bottled at the end of spring following its harvest. After 12 to 24 months of aging in the bottle, these are stirred and then disgorged without the addition of liquor.

« Solstice »: Indigenous yeasts in demi-muids, aged for 10 to 12 years with Pinot noir wines, of Sancerre origin. Riddling and disgorging without adding liquor, after a minimum of 12 months of ageing. Extra-brut, 9.6g residual sugar, zero sulphur added until after bottling, 30mg/L sulphur added when topping up after disgorging. Blend of 4 to 5 varieties (Sébins) for 50% and Petites Saulettes Grises for the other 50%. The latter brings astringency, with balanced tannins in the finish as well as body. Nonetheless fine and clear-cut on the palate, particularly full-bodied, and lingering finish.

« Equinoxe »: Indigenous yeasts in barrels. Riddling and disgorging without adding liquor, after a minimum of 12 months of ageing. Demi-sec, 36g residual sugar, zero sulphur added. Blend of a bittersweet variety (Douce Moens) and an acidulous variety. Pleasant consistency on the palate, round and powerful tannins providing length and aromatic complexity.

« Rouge-Gorge » : This cider is a subtle blend of pears (75%) and apples (25%), from 'venerable' pear trees planted around 1860 in the Kreizh Breizh region and an old Breton apple variety. This pure juice cider, dry and fragrant, is obtained by natural bubbling in the bottle. It is then stirred and disgorged after at least a year's ageing in the cellars.

« Champêtre »: Indigenous yeasts in temperature-controlled stainless-steel vats. Brut médium, 20-22g residual sugar, zero sulphur added. Blend of 4 to 5 acidulous varieties (Sébins), marked fruitiness, subtle aromas and long on the palate with a great vivacity.

« Brut de Loire »: Brut de Loire is a cider steeped in the traditions of our northern Loire landscapes. It is made from a blend of a large number of varieties native to our region, which farmers in the past harvested in the autumn once the crops had been brought in. Therefore, even though the base varieties remain relatively the same, the proportions of each variety may vary depending on the vintage. Natural fermentation in the bottle. No sulphur added. No oenological products used in the cellar. Residual sugar: 24g/L.

« Cidre en Fût de Calvados » (aged in barrel): At the end of 2021, 10 of our cider barrels were transported to Domfrontais (southern Normandy) to be filled with Calvados. Three years later, we went back to collect our barrels to fill them with our rich and precise ciders, mainly composed of Locards and Sébins. Natural fermentation in the bottle. Zero sulphur. Zero added oenological products. Residual sugar: 24g/L.

« Cidre en Fût de Whisky » (aged in barrel): About 20 km from the Domaine, the Faronville distillery was founded by a farming couple who have long been passionate about fine spirits. Producers of potatoes, barley and other cereals, they had the audacity to transform their raw materials into something sublime in their wonderful cellars. What could be more natural for us than to draw from their whisky casks all the delicacy and richness that could accompany our magnificent Avrolle apple. Naturally sparkling in the bottle. No sulphur added. No oenological products used in the cellar. Residual sugar: 20g/L.

The perries

« Cru des Loges »: Indigenous yeasts in temperature-controlled stainless-steel vats. Riddling and disgorging without adding liquor, after a minimum of 12 months ageing. Brut from acidulous pear, around 20g residual sugar, zero sulphur added until after bottling. Primary aromas of pear not very marked on the palate (more by the nose) giving way to secondary aromas of pink grapefruit, wild blackberries and pear brandy. Nice minerality and great delicacy on the palate. Perry made with pears from trees planted around 200 years ago.

« Athéna »: Harvests by hand and by variety in several passes to only work fruit at maturity. Cold pre-fermentation maceration then pressing in a vertical press per variety. Fermentation with indigenous yeasts in thermoregulated stainless steel vats. Aging for at least 2 years in bottle lying down. Riddling and disgorging without adding liquor, 30 mg of SO2 added during this stage (no other dosage of sulfur was added during the life of the vintage). 20g of residual natural sugar. Gourmet brut with notes of tangy pear, honeyed notes and white flowers. Perry a little strong in bottle pressure, open the bottle tilted while holding the cork to avoid stacking. The bubble is no less fine.

« Hirondelle »: Brut perry, straightforward and delicately fruity, reminiscent of a white wine. Disgorged (no liqueur added) after a minimum of one year's bottle ageing. This perry is made from completely forgotten old varieties, harvested under trees that are sometimes two hundred years old in Central Brittany. Hand-harvested, fermented with indigenous yeast, zero sulphur up to and including bottling. The bubbles form naturally in the bottle over a minimum ageing period of one year. The bottle is then disgorged without the addition of liqueur. 30mg of total SO2 is added at disgorgement.

« Cuvée Courlis »: Indigenous yeasts in temperature-controlled stainless-steel vats. Doux from acidulous pear, 50-56g residual sugar. Blend from old pear trees (around 200 years old from the place Ker-Anna) and younger pear trees, varieties endemic to the soil of Brittany (the first truly Breton perry to have seen light). Pure juice perry, fruity and delicious, obtained without any use of sulfur and by taking natural foam in the bottle, a true spearhead of the terroir of central Brittany.

The specialties

« Les Rosacées »: Indigenous yeasts in temperature-controlled stainless-steel vats. Riddling and disgorging without adding liquor, after at least 15 months of ageing in the bottle. Brut tendre, acidulous, 26g residual sugar. Blend of fruits from old pear trees (around 200 years old), quince trees, apple trees (and Sorbus domestica, depending on the vintages). Gourmet notes of quince and passion fruit, supported by an acidulous, clear-cut palate, with a nice roundness brought by the pear. A slight bitterness on the finish gives structure and calls for cider/food pairing.

« Automne »: Indigenous yeasts in thermoregulated stainless steel vats for the first step (cider making), followed by the selection of the yeasts traditionally used for the fermentation of Sauternes, to then, start the fermentation of the cider and honey blend. Long fermentation of about 6 months, ageing for 2 to 3 years in barrels (having served to age Pinot Noir wines from Menetou-Salon for 4 - 5 years). Liquoreux, 120g residual sugar, zero sulphur added. Blend of 4 to 5 acidulous varieties (Sébins), bittersweet apples and lots of honey. Long and complex palate, breaking down into several stages, alternately revealing the power of apple, candied, waxy and honeyed notes, but also more tertiary touches of prune and fresh Girolle. The sugars are balanced by the natural acidity of the apples.

« Partage » : 100% Cormé. This Cormé comes from the harvest of very old domestic Cormier trees aged between 200 and 300 years old, growing in the northern Loire region. Produced like a dry white wine from the Loire, it is exclusive to the estate in Europe (and elsewhere). Hand-picked, pre-fermentation maceration followed by pressing in a vertical press. Alcoholic fermentation with indigenous yeasts followed by a year of ageing on fine lees in chestnut demi-muids.

« Séculaire » : 100% Cormé. Cormé is a « wine » made from corm, the fruit of a tree called the Cormier domestica or Rowan ash. Our estate was the first estate in France to plant a Cormi fruit orchard and to produce Cormé. In 2024, our estate still remains the only one in France to produce a Cormé in bottle mousse, aged on slats then stirred and disgorged. 0g/l of residual sugar and only 30mg/l of SO^2 at disgorging.

Alcohol-free apple juice

« Avrolle »: Single variety apple juice obtained by cold maceration and pressing of Avrolle. The rest of the work is identical to that for Sébin. The maceration process used here brings out some very surprising aromas, with notes of pear and citrus underlined by the acidity and crunch of the apple.







No Low

Aperitif

NEW **Archibald** - Non-alcoholic cuvées / Tonic (Charente Maritime) 18

Natural Mineral Waters from Ardèche

Volcan - Sparkling 19

NEW **Aizac** - Still water 19

Alcohol-free cuvées from our Producers 20

ARCHIBALD

Charente Maritime / Non-Alcoholic Cuvées & Tonic

ECOCERT

SUSTAINABLE GENTIAN PRODUCTION

The philosophy of Archibald
Drawing on nearly 200 years of expertise from a family-run distillery.
Mastering bitter herbs, particularly wild gentian, in collaboration with passionate foragers.

Creating extraordinary non-alcoholic wines
Designed to surprise, delight and captivate even the most discerning palates, Archibald's complex and structured non-alcoholic creations are now served in over 150 Michelin-starred restaurants in France and Japan. Whether enjoyed as an aperitif or as a pairing, they invite you to a whole new tasting experience.

Expertise
Family-run distillery since 1830 • Expertise in bitters

Commitments
Sustainable wild gentian • Organic • B Corp

Serving suggestions
Neat • Food pairing • Cocktails

Recognition
150+ Michelin-starred restaurants • Recognised by the Collège Culinaire de France







The Archibald Collection

Alcohol-free tasting blends

« Archibald Tonic de dégustation » - The Original - Gentian & Juniper Berries
The benchmark tonic for connoisseurs. The founding blend of Maison Archibald.
Organic wild gentian from Auvergne • Organic juniper berries

Neat, Pairing or Cocktail : Enhances gin in an elegant gin and tonic, a speciality coffee in an espresso tonic, or shines in a wide range of cocktail creations.

« Archibald La Réserve » - barrel-aged
Aged for 100 days in their cellars, in new oak casks.
Fresh wild gentian from Auvergne • Bergamot from a Sicilian grower
Micro-batch • Limited availability

Neat or Pairing : Pairs particularly well with foie gras, mature cheeses, and chocolate or coffee-based desserts.

« Archibald Ginger beer de dégustation » - Fresh ginger
An alcohol-free brew that showcases fresh ginger in a refined, balanced and gourmet style. Ginger reinvented for tasting: precise, delicate and without a burning sensation.
Fresh French ginger roots (from the Berry region) • Organic wild gentian from Auvergne

Neat or Pairing : Pairs particularly well with seafood, Asian and delicately spiced cuisines (Thai, Chinese), or red fruit desserts, such as a strawberry tart.

« Archibald Orange amère » - The French non-alcoholic aperitif
Where bitter bigarade orange and wild gentian reveal an exceptional finish. Fresh, not too sweet, complex and endlessly long.
Organic bitter bigarade orange from a local grower • Organic wild gentian from Auvergne

Neat or Pairing : Pairs particularly well with Mediterranean cuisine.



VOLCAN & AIZAC

Ardèche / Natural mineral waters

Volcan is a naturally sparkling mineral water of exceptional purity that springs from the foot of the Aizac Volcano, which rises to a height of 808 metres, in the heart of the Monts d'Ardèche National Park, in a magnificent and protected setting.

Renowned since ancient times for its unique taste, fine bubbles and health benefits, it has been bottled exclusively in glass bottles by artisan mineral water producers since 1868.

In 2020, four enthusiasts of the Ardèche region (Hugues, Mickaël, Florence and Benoît) joined forces to restore the spring whilst respecting its history.

As for Aizac, a natural mineral water, it was launched in 2026. With the same composition and qualities, this still water is the perfect complement to Volcan on restaurant tables.

Volcan & Aizac is, above all, a human adventure – a project founded on friendship and a passion for the local region. A tradition that celebrates the purity and authenticity of natural mineral water is being revived!









An exceptional volcanic terroir
Drawing its richness from the heart of the Aizac Volcano, the water boasts a unique mineral content, offering a pure and subtle taste, ideal for everyday or gourmet consumption, available in 75cl and 33cl bottles.

A product prized by chefs
Appreciated by the biggest names in gastronomy, Volcan & Aizac complement even the most refined dishes with finesse.

Artisanal and responsible production
The entire production process has been meticulously designed to minimise environmental impact and ensure consistent quality, from the production equipment – designed entirely in-house – to the design of their bespoke glass bottle, which is over 30% lighter. Supplies of dry materials (cardboard, labels, bottles) are sourced locally, within a radius of less than 100 km, and are 100% recyclable.

Natural mineral waters

« Volcan »
Naturally sparkling mineral water
Volcan is one of the few springs from which the water emerges naturally sparkling. Its original carbonation is preserved, guaranteeing natural fizz and unrivalled quality. Its crisp, clean bubbles make it an excellent choice for the finest dining tables.

« Aizac »
Natural mineral water
Aizac is Volcan's little sister, a still water with the same composition that naturally complements the range, meeting the same high standards of quality, purity and elegance.



Composition (mg/l)

Bicarbonates	363
Calcium	73
Magnesium	29
Sodium	13
Potassium	1,4
Fluoride	0,3
Nitrates	0

Dry residue at 180° : 383 mg/l



ALCOHOL-FREE CUVÉES FROM OUR PRODUCERS

CHÂTEAU DE LA SELVE

Rhone Valley, Ardèche / Grape juice

BIODYVIN ECOCERT

Grape juice « La raisinade »
Syrah + spring water
A fruity and delicious grape juice!





DOMAINE BONNET HUTEAU

Loire Valley / Sparkling grape juice

BIODYVIN ECOCERT

Sparkling grape juice « Champ d'Or »
Grape juice made from a selection of the harvest of this grape variety, produced from a rigorous selection of fresh, pressed and sterilised grapes. Lightly carbonated, it contains no preservatives, colourings or added sugar. It is 100% natural.





DOMAINE DE L'ENCHANTOIR

Loire Valley / Sparkling grape juice

ECOCERT

Sparkling grape juice « Turbulette »
A sparkling white and red grape juice made from Cabernet Franc. Immediate pressing, separation of the clearest juices from the tinted juices, cold settling. 20g/l residual sugar, no additives.





DOMAINE JULIEN THUREL

Loiret / Apple juice

ECOCERT

Apple juice « Avrolle »
A single-varietal apple juice produced by cold maceration followed by pressing of Avrolle apples. The rest of the process is identical to that used for the Sébin. The maceration method employed here brings out some truly surprising aromas, with notes of pear and citrus highlighted by the apple's tartness and crispness.





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