



# At Marguerite's Wine History

Bistrot  
Beaujolais

## Beaujolais Red - TERRA ICONIA



"Terra Iconia", Terre d'Oingt, one of the most beautiful villages in France, has been growing vines for centuries. Produced in their 3 cellars, this wine is a taste synthesis of their 3 terroirs.

Produced in France. Contains sulfites.



Color: Red



Soils: from granite sand to clay-limestone



Grape variety: Gamay Noir  
with white juice



Age of vines: From 15 to 40 years



Millennial: 2022



Yield: 50  
hectoliters/hectare



### Food and wine pairing:



Charcuterie (Our sharing platters go perfectly with this wine.)



Cheeses



Eye: Ruby/Carmin color, clear, brilliant with lively purple reflections, of good intensity.



Nose: Very open, expressive, generous nose with crisp aromas of small red fruits (redcurrant) then small black fruits (blackberry, blueberry) evolving into subtle aromas of flowers (peony), complex mineral finish and small black fruits.



Palate: The attack on the palate is frank, very round with silky tannins, aromas of small red fruits as desired (redcurrant, raspberry) with a beautiful freshness and a delicious fruity, even tangy finish: good length.

## Beaujolais Blanc - TERRA ICONIA



"Terra Iconia", Terre d'Oingt, one of the most beautiful villages in France, has been growing vines for centuries. Produced in their 3 cellars, this wine is a taste synthesis of their 3 terroirs.

Produced in France. Contains sulfites.



Color: White



Soils: Clay-limestone



Grape variety: Chardonnay



Age of vines: less than 40 years old



Millennium: 2023



Yield: 60  
hectoliters/hectare



### Food and wine pairing:



White meats



Pisces



Eye: Light gold color, green reflections, clear, brilliant.



Nose: Open nose combining white-fleshed fruits (pear), exotic fruits (pineapple) and white flowers (acacia).



Palate: Fruity, delicious and ample palate where we find the aromatic palette perceived on the nose. Roundness and fruitiness on the finish.



# Chez Marguerite Histoire des vins

Bistrot  
Beaujolais

## Beaujolais Rosé - TERRA ICONIA



"Terra Iconia", Terre d'Oingt, one of the most beautiful villages in France, has been growing vines for centuries. Produced in their 3 cellars, this wine is a taste synthesis of their 3 terroirs.

Produced in France. Contains sulfites.



Color: Pink



Millennial: 2022



Soils: From sandy granite to clay-limestone



Yield: 50 hectoliters/hectare



Grape variety: Gamay



Age of vines: From 15 to 40 years



### Food and wine pairing:



Appetizers



Salads



Grills



Eye: Light, salmon-pink color, good clarity, silvery reflections.



Nose: Very open, expressive, developing aromas of fresh fruit (grapes), red fruit, amyl and citrus.



Palate: Supple, fruity, pleasant with notes of red fruits and citrus, mineral touch, lots of roundness.

## MORGON - Les Gryphées Domaine Pierre DURDILLY



Color: Red



Millennial: 2022



Soils: Decomposed pink granites called "gores" which will reveal the tannins



Grape variety: Gamay noir with white juice



Age of vines: From 15 to 40 years



### Food and wine pairing:



Red meats



Spicy dishes like tagines and chili con carne.



Platter of characterful cheeses.

Passionate winegrowers, Guillaume and Pierre have been cultivating their vines for several generations in the Pierres Dorées, in the south of Beaujolais, and since 2008 in the Crus region (Morgon, Moulin-à-Vent, Fleurie, Chénas, Juliéna).

From the vine to the glass, they carry out all the stages themselves: cultivation, manual harvesting, vinification, aging and bottling at Domaine des Grands Rouvres.

Their philosophy: to progress each year to offer wines of character, from old Gamay and Chardonnay vines, respectful of the environment (HVE3 certification).

The wines are carefully aged, sometimes in oak barrels, and regularly receive awards in competitions and guides.



Eye: Deep garnet color



Nose: Aromas of ripe stone fruits, such as morello cherry, black cherry.



Palate: A beautiful smoothness, rich and fleshy in the mouth, energized by a lovely freshness on the finish.



# Chez Marguerite Histoire des vins

Bistrot  
Beaujolais

## SAINT AMOUR AOC - Domaine Laurent PERRACHON



Color: Red



Millenium: 2023



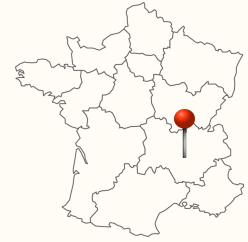
Soils: Clayey-siliceous



Yield: 45-50  
hectoliters/hectare



Glazing : Gamay red



Age of the vines: 70 years

### Food and wine pairing:



Meat type Leg of lamb



Soft cheese

Domaine de la Bottière, located in the commune of Juliéнас, in the best hillsides of Juliéнас, on granite and very stony soil, has been the base of the operation since 1877. Next comes Domaine des Perelles, in the commune of Romanèche-Thorins at the foot of the prestigious Moulin-à-Vent hillside. It is also on this estate that they vinify their Morgons, coming from Versauds, a place called at the foot of the Côte-du-Py, which produces the most famous Morgons. Domaine des Mouilles, also in Juliéнас, was acquired in 1989. It is the heart of the appellation, which enjoys the best exposure and the best soils. They have recently added plots in Chénas, Fleurie, and Saint-Amour.



Eye: Intense ruby color.



Nose: Fragrant with aromas of red fruits, marked by raspberry, strawberry and redcurrant.



Palate: Smooth, sensual, with a lot of personality, delicate, with a beautiful harmony between the fruit and the tannins.

## COTE DE BROUILLY AOP - ORGANIC Domaine les Cailloux Emmanuelle FELLOTT



Color: Red



Millennial: 2022



Soils: Clay-limestone



Glazing : Gamay red



### Food and wine pairing:



Delicatessen meats



Poultry

A family estate since 1829, they work their organic vines on the steep slopes of Rivolet to the Colline de Brouilly, on varied terroirs ranging from granite to clay-limestone; their beautiful GAMAY and CHARDONNAY grape varieties express all their aromas, aged in vats or barrels to further vary the pleasures.

Farmers at heart, they also raise organic cows which provide manure to improve the soil and a diversity of crops conducive to biodiversity.



Eye: Garnet color with purple highlights.



Nose: Intense aromas of blackcurrant and cherry.



Palate: Supple and harmonious with a nice length.



# Chez Marguerite Histoire des vins

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## FLEURIE AOP - Les Gryphées Domaine Pierre DURDILLY



Color: Red



Millennial: 2022



Soils: Clay-limestone



Glazing : Gamay red



Age of vines: 40 to 70  
years



### Food and wine pairing:

Passionate winegrowers, Guillaume and Pierre have been cultivating their vines for several generations in the Pierres Dorées, in the south of Beaujolais, and since 2008 in the Crus region (Morgon, Moulin-à-Vent, Fleurie, Chénas, Juliéas).



White meat



Delicatessen meats



Soft cheeses



Light vegetarian  
dishes

From the vine to the glass, they carry out all the stages themselves: cultivation, manual harvesting, vinification, aging and bottling at Domaine des Grands Rouvres.

Their philosophy: to progress each year to offer wines of character, from old Gamay and Chardonnay vines, respectful of the environment (HVE3 certification).

The wines are carefully aged, sometimes in oak barrels, and regularly receive awards in competitions and guides.



Eye: Carmine red color.



Nose: The elegant aromatic palette features iris, violet, and rose. But accents of red fruits and vine peach are also present. With age, spicier notes emerge.



Palate: Delicacy and silkiness characterize the wines of the Fleurie appellation. In this appellation, the Gamay grape expresses itself in a refined manner, which does not prevent it from having a fleshy body.

## I'M WRONG (ORGANIC French Wines) - Domaine Jean-Luc BOURBON THEIZE



Color: Red



Millennial: 2022-2023



Soils: Clay-limestone



Grape variety: Syrah



### Food and wine pairing:



Red meats, grilled  
meats, game



Place a sauce



Cheeses

Son and grandson of a winemaker, Jean-Luc took over in 2001 the family estate created in 1939 by his grandfather Claudius, on the hillsides of Theizé, in the heart of the Pierres Dorées.

With his wife Delphine, they now cultivate 17 hectares of vines (Gamay, Chardonnay, Syrah, Viognier, Pinot and Gamaret) with respect for the environment, certified HVE and Organic Agriculture. Domaine Bourbon perpetuates family know-how, combining tradition and modernity, to produce quality wines from controlled yields and practices that respect nature.



Eye: Dark red.



Nose: Notes of red fruits, blackcurrant, blackberries, toasted notes.



Palate: Silky and elegant with mocha notes and offering a complex and seductive palette.



# Chez Marguerite Histoire des vins

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Beaujolais

## CLAUDIUS AOC - BIO Domaine Jean-Luc BOURBON THEIZE



Color: Red



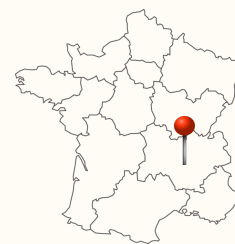
Millennium: 2023



Soils: Clay-limestone



Glazing : 100 % Gamay red



### Food and wine pairing:



Red meats, grilled meats, poultry.



Delicatessen meats



Cheeses

Son and grandson of a winemaker, Jean-Luc took over in 2001 the family estate created in 1939 by his grandfather Claudius, on the hillsides of Theizé, in the heart of the Pierres Dorées.

With his wife Delphine, they now cultivate 17 hectares of vines (Gamay, Chardonnay, Syrah, Viognier, Pinot and Gamaret) with respect for the environment, certified HVE and Organic Agriculture. Domaine Bourbon perpetuates family know-how, combining tradition and modernity, to produce quality wines from controlled yields and practices that respect nature.



Eye: Ruby red.



Nose: Gourmet aroma of red fruit, burlat cherry and retro-olfaction. Aroma of black fruit, kirscher cherry, finely peppered.



Palate: Charming aromatic bouquet with a delicate touch of cherry and a vanilla finish due to aging in tannic and fleshy barrels.

## CHATEAU DE CHAMP RENARD AOP - Estate Cuvée 1707



Color: Red



Millennial: 2018



Soils: Clay-limestone



Grape variety: Gamay



### Food and wine pairing:



Red meats, poultry.



Dishes in sauce (coq au vin type)

Beaujolais-Villages cuvée “1787” 2018, Gamay grape variety, old vines 60 years old on average, plot in organic conversion, aged for 18 months in foudre and oak barrels, very balanced, complex, with a lovely garnet color, rich and supple tannins, a persistent nose dominated by notes of blueberry and spices.

Since 2014, Fabienne Vilain and Denis Garnier have been revitalizing the Château de Champ-Renard, a historic wine estate dating back to 1765 located in Blacé, in the heart of Beaujolais.

After a complete restructuring of the vineyard, the 7.5ha estate now produces characterful wines made from Gamay, Chardonnay and Gamaret.

Committed to responsible viticulture, the château is Terra Vitis certified, HVE3, in the process of converting to organic, and 100% vegan. Harvests are carried out by hand, and the wines are produced using methods that respect the soil and biodiversity.

The vintages, aged in oak barrels, stainless steel or cement vats, reflect the authenticity and elegance of the Beaujolais terroir.



Eye: Garnet color.



Nose: Notes of blueberry and spices.



Palate: Aromas of blackcurrant and cherry, supple with light spicy notes.





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## MOULIN A VENT AOP - Domaine FORETAL



Color: Red



Millenium: 2023



Soils: clayey-siliceous-manganese



Glazing : Gamay red



Age of the vines: approximately 45 years



### Food and wine pairing:



Red meats



Cheeses

The Domaine de Foretal, owned by the Perraud family since the 17th century, covers 9 hectares in the heart of Haut-Beaujolais, in Vauxrenard.

Since 1998, Jean-Yves has been perpetuating the family heritage by modernizing practices while preserving traditions: manual work in the vineyard, harvesting and selection by hand.

The estate produces 4 appellations: Moulin-à-Vent, Juliéna, Beaujolais-Villages (red and white) and Beaujolais.

Committed to sustainable viticulture, it is Terra Vitis and HVE3 certified, guarantees of respect for biodiversity, health and the quality of the wines.



Eye: Wine of intense color, its robe oscillates between dark garnet and deep ruby.



Nose: It evokes flowers and fruit, with a dominant violet supported by a note of cherry. Over time, its fragrant palette becomes more complex with notes of iris and ripe fruit.



Palate: Full-bodied and tannic.

## CHARDONNAY AOP - Domaine Laurent Sève



Color: White



Millenium: 2023



Soils: Clay-limestone



Grape variety:  
Chardonnay



### Food and wine pairing:



White meats



Pisces



Vegetarian dishes



Cheeses

A family business for 4 generations, Domaine Laurent Sève is a vineyard near Villefranche-sur-Saône, specializing in the production of Chardonnay, Juliéna Syrah and Beaujolais red, white and rosé. Domaine Laurent Sève is a family business specializing in viticulture in the Gleizé area.

Located in the heart of Val d'Oingt, on the hillsides of Pierres Dorées, Domaine Laurent Sève covers 16 hectares entirely dedicated to wine production.

The estate offers wine tourism services and provides all services related to the tasting, sale and shipping of its wine production from its vineyards not far from L'Arbresle.



Appearance: Chardonnay generally has a pale yellow to golden color, sometimes tinged with green highlights.



Nose: Aromas of white-fleshed fruits such as apple and pear, citrus notes such as lemon and grapefruit, and sometimes hints of tropical fruits such as pineapple and mango.



Palate: Generous and round, with a nice acidity that balances the rich flavors. Fruity notes dominate, sometimes accompanied by mineral nuances.



# Chez Marguerite Histoire des vins

Bistrot  
Beaujolais

## BEAUJOLAIS WHITE CHARDONNAY - Les Gryphées Domaine Pierre DURDILLY



Color: White



Millennial: 2022



Soils: Clay-limestone



Grape variety: Chardonnay



Age of vines: 40 to 70 years



### Food and wine pairing:



Appetizers



Pisces



Cheeses

Passionate winegrowers, Guillaume and Pierre have been cultivating their vines for several generations in the Pierres Dorées, in the south of Beaujolais, and since 2008 in the Crus region (Morgon, Moulin-à-Vent, Fleurie, Chénas, Juliéna).

From the vine to the glass, they carry out all the stages themselves: cultivation, manual harvesting, vinification, aging and bottling at Domaine des Grands Rouvres.

Their philosophy: to progress each year to offer wines of character, from old Gamay and Chardonnay vines, respectful of the environment (HVE3 certification).

The wines are carefully aged, sometimes in oak barrels, and regularly receive awards in competitions and guides.



Eye: Golden color.



Nose: Delicate aroma of white peach, with refreshing notes of citrus.



Palate: Full-bodied with a pleasant finish. Renowned for its tenderness and freshness.

## VIOGNIER IGP - Les Gryphées Domaines Pierre DURDILLY



Color: White



Millennial: 2022



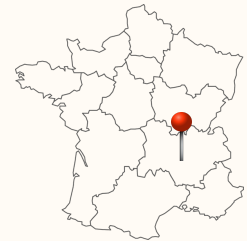
Soils: Clay-limestone



Grape variety: Viognier



Age of vines: 40 to 70 years



### Food and wine pairing:



Appetizers

Passionate winegrowers, Guillaume and Pierre have been cultivating their vines for several generations in the Pierres Dorées, in the south of Beaujolais, and since 2008 in the Crus region (Morgon, Moulin-à-Vent, Fleurie, Chénas, Juliéna).

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The wines are carefully aged, sometimes in oak barrels, and regularly receive awards in competitions and guides.



Eye: Golden color.



Nose: aromas of apricot and yellow peach.



Palate: Supple and rich.



# Chez Marguerite Histoire des vins

Bistrot  
Beaujolais

## MY SAME WINE AOP - VEGAN Domaine CHAMP RENARD



Color: White



Millennial: 2021



Soils: Clay-limestone



Grape variety: 100% Chardonnay



### Food and wine pairing:



Appetizers



Pisces



Cheeses

Since 2014, Fabienne Vilain and Denis Garnier have been revitalizing the Château de Champ-Renard, a historic wine estate dating back to 1765 located in Blacé, in the heart of Beaujolais.

After a complete restructuring of the vineyard, the 7.5ha estate now produces characterful wines made from Gamay, Chardonnay and Gamaret.

Committed to responsible viticulture, the château is Terra Vitis certified, HVE3, in the process of converting to organic, and 100% vegan. Harvests are carried out by hand, and the wines are produced using methods that respect the soil and biodiversity. The vintages, aged in oak barrels, stainless steel or cement vats, reflect the authenticity and elegance of the Beaujolais terroir.



Eye: Golden color, bright, gold reflection.



Nose :



Mouth

## VIIGNIER IGP - Les Gryphées Domaines Pierre DURDILLY



Color: White



52 hectoliters /  
hectares.



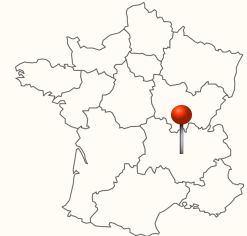
Soils: Clay-limestone



Grape variety: Chardonnay, Gamay Noir with  
white juice, Pinot Noir, Aligoté



Age of vines: Less than 40  
years old



### Food and wine pairing:



Appetizers



Desserts

La Dame Blanche is a sparkling wine from the Domaine des Vignerons des Pierres Dorées. It has the particularity of being powerful on the palate accompanied by fine bubbles.

Produced in France. Contains sulfites.



Eye: Pale gold color, green reflections, fairly fine bubbles.



Nose: A great deal of complexity resulting from the blend of the 4 grape varieties; notes of fleshy fruit, floral and mineral on the finish, with great finesse and very good intensity.



Palate: Supple, quite rich with floral (lime) and mineral notes.