

# LUXE RURAL

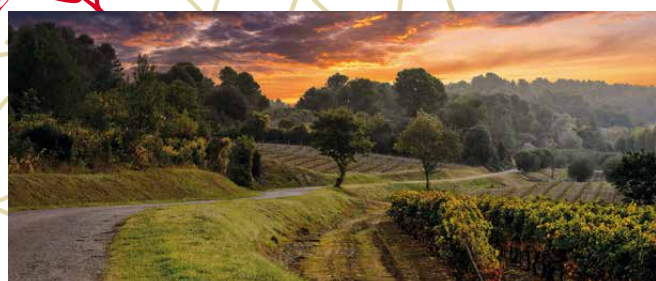
## *News from Domaines Paul Mas*

EDITION 17



### DOMAINES PAUL MAS

LE LUXE RURAL DEPUIS 1892



*Today, the Domaines Paul Mas are made up of 50 different grape varieties, planted across a mosaic of terroirs enjoying different microclimates across 16 domaines in the Languedoc-Roussillon, within which Jean-Claude Mas has identified 17 terroirs which offer to each one of these grape varieties very individual characteristics.*

*“Respect, understand and accompany nature” is the motto of Domaines Paul Mas.  
“Nature is generous, you need to listen to her to better understand and accompany her.”*



#### **BEEKEEPING AT DOMAINES PAUL MAS**

The presence of bees in the middle of the vineyards enhances a biodiversity within the ecosystem. By their pollination action, bees promote the development of the flora in the vineyard and enrich the biodiversity.

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#### **VINTAGE REPORT**

2022 harvest started very early on, by August 7<sup>th</sup> for certain domaines. They lasted until mid-October due to a succession of rainy episodes.

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#### **CHÂTEAU MARTINOLLES**

It is on the 130 hectares of the estate, that vines rub shoulders with olive trees, fruit trees, pines and oaks. For each hectare of vines, there is one hectare of woods and scrubland, criss-crossed by streams, which offers an exceptional biodiversity that must be preserved.

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#### **THE FLÛTE GOTHIC RECOGNISED BY LUXE PACKAGING INSIGHT MAGAZINE**

This luxury packaging competition rewards the best innovations in the sector each year. La Flûte Gothic is an exclusive and unique bottle produced by Verallia for Domaines Paul Mas.

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# BEEKEEPING AT DOMAINES PAUL MAS

As pollinators, bees are responsible for 80% of flora pollination. They therefore play a very important role in the reproduction of plants, and contribute to the biodiversity of the vineyards.

At Domaines Paul Mas, these little champions of biodiversity have taken up residence in the vineyard in 4 pretty hives:

- on the Belluguette vineyard
- in the vineyards of Astelia
- in the olive grove in front of the Côté Mas cellar
- in the organic garden of the gastronomic restaurant Côté Mas Chefs'



## BEEKEEPING AT THE SERVICE OF THE ORGANIC VEGETABLE GARDEN OF THE CHEFS OF THE GASTRONOMIC RESTAURANT CÔTÉ MAS.

In a graceful ballet, attracted by the sweet nectar, bees move from plant to plant, from flower to flower, foraging and pollinating. They rub against the stamens and cover themselves with pollen, then exploring to the next flower, they leave a few seeds, fertilizing the flowers with mature female organs. Thus, strawberries, apple trees, pear trees, tomatoes, cucurbits... multiply and proliferate in the vegetable garden. The beehive comes in support of the pollinating insects already present in order to increase the chance of fertilization of the flowers.

There is no doubt that in a few months, honey-based recipes will appear on the menu of our chefs!

## BEEKEEPING AT THE SERVICE OF THE OLIVE GROVES

Just as in the vegetable garden, the greater the number of bees in our olive groves, the more their pollinating action increases the likelihood that many flowers will bear fruit.

## BEEKEEPING AT THE SERVICE OF VITICULTURE

Although the vine is an anisogamous plant, meaning the wind alone is sufficient for its reproduction, and that therefore it does not need the help of pollinators, the impact of bees in viticulture is not insignificant. The presence of bees in the middle of the vines contributes to having a varied biodiversity within the ecosystem. By their pollination action, they will promote the development of the flora around and in the plots, and thus enrich the viticultural space in diversity. This natural development of the flora will promote the biological life of the soil and its activity. This biological life will, on the one hand, bring nutrients and organic matter to the vine, and on the other, oxygenate the soil.

**"It is because we work the land with respect for the environment that this is possible".**

Anxious to preserve all the other insects that contribute to the balance of the ecosystem, Jean-Claude Mas has chosen to practice a viticulture that respects the environment based on the principles of biodynamics, which begins with the elimination of insecticides and fungicides most harmful to bees. Thus, it offers them an environment conducive to their development.



## TO THE CURIOUS!

The hives installed at the Domaines Paul Mas are equipped with a chimney which requires its occupants to enter and leave the hive at 2.50 m from the ground. Therefore, walkers and winegrowers do not disturb the bees and vice versa. Windows allow us to observe the colony of bees at work.



# THE "ÉCURIES DE L'OLIVIER" BECOME THE "ÉCURIES DU CHÂTEAU PAUL MAS"

Already partners of Château Paul Mas and Domaines Paul Mas, the stables are strengthening their link with the neighboring wine estate and become "les écuries du Château Paul Mas".



This change will allow the teams to integrate a whole wine tourism offer by Château Paul Mas and Côté Mas, the restaurant, and to widely promote within the region by bearing the name.

## STABLING

The stables possess the optimal equipment to accommodate boarding of your horse or pony, in a shaded paddock (with or without shelter) or in a box (litter on shavings with exit to the paddock).



## RIDING SCHOOL

The stables of Château Paul Mas offer a complete range of riding from leisure to competition. Work on foot courses is also offered.



## WALKS

We will share with you the joys of riding in an exceptional and protected site, accompanied by our qualified instructors. Come and enjoy nature!

## WINE TOURISM RIDES

Go for rides through the vineyards and the scrubland, a grandiose show with the view of the Etang de Thau, the Mediterranean, Sète and Mont Saint-Clair and on the other side of the Hérault plain and the Cévennes. Continue your day with an introduction to oenology.

The stables of Château Paul Mas have the unusual difference of combining the life of an equestrian club with wine tourism activities, thanks to its vineyard located 200 meters away as well as its cellar and its gourmet restaurant Côté Mas.





# VINTAGE REPORT 2022

Following the frosts which strongly affected the 2021 harvest, this year we're happy to report a strong production with very healthy grapes. The 2022 harvests were very early, with some Domaines beginning on August 7<sup>th</sup>. They were then very spread out, because of a succession of episodes of rain until mid-October. « 2022 was like *Les 24h du Mans* : you go fast, you stop, you go fast, you stop... » said Jean-Claude Mas.

## WEATHER

Summer 2022 was hot with a lack of rainfall. Because of spring frosts and variable amounts of rain in certain areas, the harvest started very early on this year (one of the earliest since 2003). The vineyards of St Hilaire and Malras in the Limoux appellation started their harvests on 15 August with the sparkling wine grapes (Sauvignon Blanc, Chardonnay, Pinot Noir...).

Due to the lack of water, the ripening slowed. On the 1st September, the vines visually appeared at the growth stage usually seen in October. One could see a real difference between the parcels close to the river and those which weren't, which showed signs of hydric stress.

In September, in Limoux there was around 16mm of rain more than the previous year, at 190mm. These extra rains did not affect the quality of the grapes. As conditions generally were still warm and dry, botrytis was not able to take hold.



## EFFECTS OF GLOBAL WARMING

It is not just a question of temperature. What is very noticeable is the late frosts, and heavier and more frequent floods. Average temperatures are roughly -2C in Winter and +2C in Summer compared to the norm. The biggest worry is late frosts. There are various methods available to counteract frost, but they are not always available or workable. The most readily available solution is to cover the buds with water in order to create a protective barrier around them, but not all vineyards have access to sufficient water to implement this.



The candles are another method, but very expensive, as are wind turbines. We have to think instead of late budding rootstocks and plan for later pruning. The new measures need to be anticipated for the next 20 years. This is the difficult side of viticulture, one cannot think short term...

## THE HARVEST

The harvest was finished at the beginning of the month of October. Harvesting was done as much as possible in the night to avoid oxidation of the grapes. The hand harvesting was difficult because the temperatures quickly soared to 30C or more by the end of the morning. The harvests done by hand are for grapes destined for sparkling wine as there must be no contact with the skins. Hand harvesting is ideal for this because the sorting is thus kept to a minimum.



For the still wines, it is desirable to have a little extraction. In this case, mechanical harvesting is not a problem, because the light sorting will bring some contact with the skins and therefore a higher extraction.



## THE GRAPE VARIETIES

**Sauvignon Blanc:** the harvest started a little early so as to keep a good aromatic profile and acidity. After the alcoholic fermentation, it shows attractive aromas, good balance and a nice level of alcohol.

**Chardonnay:** good level of alcohol, and attractive acidity. After the alcoholic fermentation, it will take a little time to open up. The balance is excellent.

**Chenin and Mauzac:** attractive acidity and pretty aromas.

**Viognier:** rich, expressive, very candied with good body and plenty of weight.

**Grenache Blanc:** elegant, balanced with notes of pear, fresh pineapple and acacia flowers.

**Marselan:** a good depth in the mouth and ample structure with spicy and fruity aromas. It has survived the dry conditions this year very well, with no compromise between quality and quantity, both are present!

**Sparkling wine grapes:** an excellent base, the grapes are fresh, full of sunshine and fruit. They are slightly less acidic than last year.



**Pinot Noir:** good colour, a happy vintage with nice cherry notes.

**Merlot & Cabernet Sauvignon :** they have reached full maturity and, somewhat surprisingly, show no trace of any pepper notes.

**Syrah:** aromatic expression and structure meet together! Red fruit, licorice, cocoa and tapenade, some methol; this is not brunch, but this harvest's Syrah!





# CHÂTEAU MARTINOLLES

Château Martinolles comprises **130 hectares of woodland, fields, olive groves, orchards and vines in the Limoux appellation (90 hectares)**, grown in the commune of Saint Hilaire, 15 kilometres to the south of Carcassonne. This small village in the Aude is famous for being the cradle of sparkling wine in France. In the 16th Century, in the cellars for the Abbey of Saint-Hilaire which adjoins the domaine, the Benedictine monks discovered the principal of the second fermentation in the bottle. A manuscript dated 1544 attests to it: Blanquette is the first sparkling wine in the world, almost a century before the invention of Champagne.

*started more than five hundred years ago. I am proud to be a part of this history in creating attractive bottles in the traditional method, in the true spirit of 'everyday luxury'. With my team we have put together a range of great wines at affordable prices, special occasion wines but for everyday enjoyment. The Chardonnay and Chenin have proved their potential for celebrating Limoux terroirs."* Jean-Claude Mas

## THE LIMOUX LIES AT THE CROSSROADS OF THE PYRENEES AND MEDITERRANEAN TERROIRS



Château Martinolles is also **the realisation of a long-held dream of Jean-Claude Mas**: to make sparkling wines like those whose richness he discovered in Italy, guided by his mentor the transalpine producer and international consultant Giorgio Grai. Seduced by the elegance of these wines of celebration, the French winemaker and negociant hoped to add this string to his bow, and the slopes of Martinolles offered him this opportunity in 2011. The man who relishes a challenge took up the one which this terroir, rich in history, offered him: appropriate an ancestral know-how to leave his trademark upon it, without getting lathered!

After more than 10 years, his efforts have paid off. The quality has increased steadily and the cuvées are voted for by amateur wine lovers and professionals alike. The Château Martinolles also has overseen a renewal of the still wines of the region producing within the AOP Limoux a white and a red, both complex and full-bodied, and which do not have anything to fear from more celebrated crus.

*"In my early beginnings as an aspiring winemaker of great sparkling wines, it was particularly exciting to start this adventure in Saint-Hilaire, where it all*

Situated in the foothills of the Pyrenees, the Martinolles vineyards wind around gentle hills which form a natural amphitheater around the winery.

## MEDITERRANEAN, THE CLIMATE ALSO BENEFITS FROM OCEANIC INFLUENCES

If the sunlight is usually abundant here, the winds from the west also bring the rain. Here the Cevennes do not have an influence, but it receives an annual rainfall of 700-800mm on average, which is spread out throughout the year. The shape of the valley helps the air to circulate which tempers the summer sunshine.

**On the limestone-clay slopes between 200 to 300 metres in altitude**, the days are shorter than on the plain. The large differences in temperature between day and night allow the berries a longer ripening. The grapes harvested later than in the Hérault valley, keep an attractive acidity whilst showing a good phenolic maturity, that of the skins and the pips, which is optimal. They are thus able to produce wines with remarkable balance.

## GRAPE PLANTINGS ADAPTED TO THE VARIATIONS OF THE SUN

**White grapes:** 35% Chardonnay, 14% Mauzac and 14% Chenin. **Red grapes:** 17% Pinot Noir and the remaining 20% divided between Cabernet Franc, Cabernet Sauvignon, Malbec, Syrah and Merlot.

**Chardonnay**, which is the dominant grape planted, grows happily everywhere on the estate. On the richer soils, at the edge of the property and near to the stream where the proportion of clay is the highest, it is used for the sparkling wines. The slopes which are sand / clay /



## A SITE OF NATURALLY GREAT BIODIVERSITY

Over the 130 hectares of the domaine, mushrooms grow alongside olive trees, fruit trees, pines and oaks. For each hectare of vines, there is a hectare of wood and scrubland, criss-crossed by streams, offering an exceptional biodiversity which it is essential to preserve.

Certified high environmental value (HVE) level 3, the vineyards use agroecology. In winter, the vines are covered by a vegetal cover. No herbicides are used, the soils are worked by machine, whilst the pruning may be mechanical or by hand. The maintaining of the hedges and the streams creates refuges for a variety of fauna.

The excellent state of the grapes and a balanced ecosystem, where human intervention is as gently as possible, allows us to limit the disease control treatments on the vines.

## TEN YEARS OF REFLECTIONS AND IMPROVEMENTS IN SERVICE TO THE TERROIR

At Martinolles, as in all his projects, Jean-Claude Mas prefers the 'family godfather' approach to that of the financial investor's cold logic, he invests for the long term, without expecting immediate returns. Thanks to Bastien Lalauze, director at the domaine since its acquisition in 2011, and a team of seven full time staff augmented by seasonal teams, important improvements have taken place, both in the vines and in the winery.





# CHÂTEAU MARTINOLLES



## IN THE VINES, RENEWAL AND CARE

Selective pulling up and replanting has allowed a rejuvenation of the vineyards, whilst preserving the high-quality old vines. The use of sheep manure, vegetable compost and organic fertilizer have been brought to the soils. In place since the outset, this long-term regenerative work continues but is already bearing fruit: the health of the plants improves, their vigour is stronger.



## IN THE WINERY, HIGH PRECISION WINEMAKING

To produce bubbles, you need to be strict. The wines of celebration require real rigour. Inspired by Italy, Jean Claude Mas has known how to combine the local winemaking methods and those of Champagne, from hand harvesting in 150kg baskets to the exact dosage of liqueur *d'expédition* via a long and gentle grape pressing, which does not damage the grapes, and from that only selecting the top cuvées from which to make the sparkling wines.



Convinced that traditional method requires the latest technology, Jean-Claude Mas is constantly updating his winery equipment. The base wines are made and matured in concrete vats, all apart from the Grande Reserve Cuvée which is part-fermented in oak.

After the alcoholic first fermentation, a second fermentation in the bottle is kicked off by the addition of liqueur de tirage. The wine 'takes a mousse' while the bottles rest on their racks over at least 12 months for Blanquette de Limoux, and up to 48 months for the Crémant Grande Reserve.

The still wines are vinified in concrete vats or in Tronconic oak and matured in a mixture of French and American oak barrels.



## THE RANGE

### AOP Limoux:

Château Martinolles, Vieilles Vignes, Limoux Blanc  
Château Martinolles Garriguet, Limoux Rouge

### Sparkling:

Martinolles Crémant de Limoux Brut, AOP Crémant de Limoux  
Martinolles Crémant de Limoux Rosé, AOP Crémant de Limoux  
Martinolles Blanquette de Limoux, AOP Blanquette de Limoux  
Château Martinolles Grande Réserve, AOP Crémant de Limoux

### IGP Pays d'Oc:

Domaine Martinolles Chardonnay  
Domaine Martinolles Pinot Noir





# OUR AWARDS

## JAMES SUCKLING.COM

- LE ROSÉ BIO PAR PAUL MAS  
IGP Pays d'Oc 2020: 90 points
- JARDIN DE ROSES  
AOP Languedoc 2021: 91 points
- DOMAINE LES VERRIÈRES CLOS DES SOUTYÈRES  
AOP Languedoc 2020: 92 points
- PAUL MAS RÉSERVE LANGUEDOC ROUGE  
AOP Languedoc 2021: 90 points
- CHÂTEAU CAPENDU LA COMELLE  
AOP Corbières 2020: 91 points
- CHÂTEAU VILLEGLEY LA MATTE  
AOP Minervois 2019: 91 points
- CHÂTEAU VILLEGLEY LA MATTE  
AOP Minervois 2020: 90 points
- CHÂTEAU LAURIGA LE CADET  
AOP Côtes du Roussillon 2020: 91 points
- LAURINYA  
AOP Côtes du Roussillon 2020: 91 points
- CHÂTEAU LAURIGA GRANDE RÉSERVE CUVÉE JEAN  
AOP Côtes du Roussillon 2020: 91 points

- LA FORGE ESTATE CABERNET SAUVIGNON  
IGP Pays d'Oc 2020: 91 points
- CÔTÉ MAS SYRAH, GRENACHE  
IGP Pays d'Oc 2021: 90 points
- VIGNES DE NICOLE CABERNET SAUVIGNON, MERLOT  
IGP Pays d'Oc 2021: 90 points
- PAUL MAS RÉSERVE MALBEC  
IGP Pays d'Oc 2021: 90 points
- CHÂTEAU PAUL MAS CLOS DES MÛRES  
AOP Languedoc 2021: 93 points
- CHÂTEAU PAUL MAS CLOS SAVIGNAC  
AOP Languedoc Grés de Montpellier 2021: 91 points
- ASTELIA LE GRAND VIN  
IGP Terres du Midi 2019: 93 points
- Y DU CHÂTEAU JÉRÉMIE  
AOP Corbières-Boutenac 2020: 90 points
- CHÂTEAU DES CRÈS RICARDS CENOTHERA  
AOP Terrasses du Larzac 2020: 90 points



- CHÂTEAU ARROGANT FROG LIMOUX ROUGE  
AOP Limoux 2019: "3 étoiles Coup de Cœur"
- CHÂTEAU DES CRÈS RICARDS CENOTHERA  
AOP Terrasses du Larzac 2019: "3 étoiles Coup de Cœur"
- DOMAINE FERRANDIÈRE LE GRAND VIN BLANC  
IGP Pays d'Oc 2020: "2 étoiles Coup de Cœur"
- VIGNES DE NICOLE CABERNET SAUVIGNON, MERLOT  
IGP Pays d'Oc 2021: "2 étoiles Coup de Cœur"

## Wine & Spirits

- CHÂTEAU LAURIGA RÉSERVE CUVÉE BASTIEN  
AOP Côtes du Roussillon 2020: 91 points
- DOMAINE LAURIGA LA FIGUERA  
IGP Cotes Catalanes 2021: 90 points Best Buy
- DOMAINE LAURIGA RACINES  
IGP Côtes Catalanes 2020: 90 points
- CHÂTEAU LAURIGA ROSÉ  
AOP Côtes du Roussillon 2021: 90 points
- PAUL MAS RÉSERVE GRANDE RÉSERVE M BRUT BLANC DE BLANCS  
AOP Crémant de Limoux NV: 92 points



- CHÂTEAU PAUL MAS BELLUGUETTE  
AOP Languedoc 2020: 90 points
- JARDIN DE ROSES  
AOP Languedoc 2021: 91 points

# DOMAINES PAUL MAS IN THE PRESS



United Kingdom  
**JANCIS ROBINSON**  
Oct 6, 2022

### Languedoc – des vins rafraichissants

« [...] Producers are adapting their vineyard-management practices and winemaking techniques. Oenologists and viticulturists are reaching out to each other, France to Portugal, Germany to Australia, learning new ways of negotiating the unexpected.

### Château Capendu Paul Mas, La Comelle 2020 Corbières

Carignan, Grenache, Syrah. Some oak. Patchouli, pot pourri, raspberries and wet wood. Very true and the fruit is lovely, delicately spiced (bay leaf?). No extraction. Made with a very light hand and for immediate, unpretentious enjoyment. It would be impossible not to simply enjoy this wine! Fragrant right through to the end. Bravo.

To read the whole article: <https://www.jancisrobinson.com/articles/languedoc-wines-cool-down>

## Vendemmie

Italy  
**VENDEMMIE**  
Giovanna Romeo – Oct 11, 2022

Awarded Best French Producer for the third consecutive year according to Mundus Vini, Paul Mas owns 17 properties between Châteaux and Domaines for a total of 900 hectares of vines and more than 22 million bottles of wine produced each year. It is distributed in 80 countries around the world.

The passion for work, the ability to manage it, the magic of nature that must be listened to in order to understand and support it, intuition in the management of climate change. This is the real challenge. "And if there is no challenge there is no life" - continues Jean Claude Mas. How do you see the future? "I believe that the future must be made of more humanity and sensitivity. The point of today's work focuses on what has been built so far: making the most of it and continuing to be more and more a social and cultural reference for this great generous land".

To read the whole article: <https://vendemmie.com/news/azienda-e-consorzi/languedoc-suoli-varietate-territori-nellinterpretazione-di-domaines-paul-mas/>

## Hôtel & Lodge

France  
**HOTEL & LODGE SPECIAL VINS D'ÉTÉ**

Jean-Claude Mas, owner of Domaines Paul Mas  
« RURAL LUXURY, A SENSORY AND EMOTIONAL ADVENTURE »  
In barely two decades, the iconoclast Jean-Claude Mas has made his wines known throughout the world, while claiming a philosophy of proximity to the terroir, synonymous with quality.

In the world of biodiversity where the vine flirts with lavender, olive trees and truffle oaks, Jean-Claude Mas shares here his gourmet vision of "rural luxury". Mediterranean fish, meat from Aveyron, vegetables from the vegetable garden and fruit from the property's orchard go hand in hand with the estate's cuvées. The flavors of Languedoc white Belluguettes 2017 (Château Paul Mas) paired with a sea bass fillet, for example, and the 2020 rosé envelops beef and goat cheese cannelloni with its floral and fruity notes. A coffee, and off we go for a walk or by horse through vineyards and scrubland, towards Sète and the étang de Thau.

To read the whole article: June edition – august 2022 p.38-39



United Kingdom  
**THE DRINKS BUSINESS**  
**TOP 10 WINES FROM THE AOP LANGUEDOC**  
By Patrick Schmitt - Oct 28, 2022

The Languedoc region of southern France is a hotbed of exciting wine production. Here, Patrick Schmitt MW explains why, and highlights 10 wines in the AOP Languedoc appellation to look out for.

### Château Paul Mas Blanc, Belluguettes, AOP Languedoc, 2021

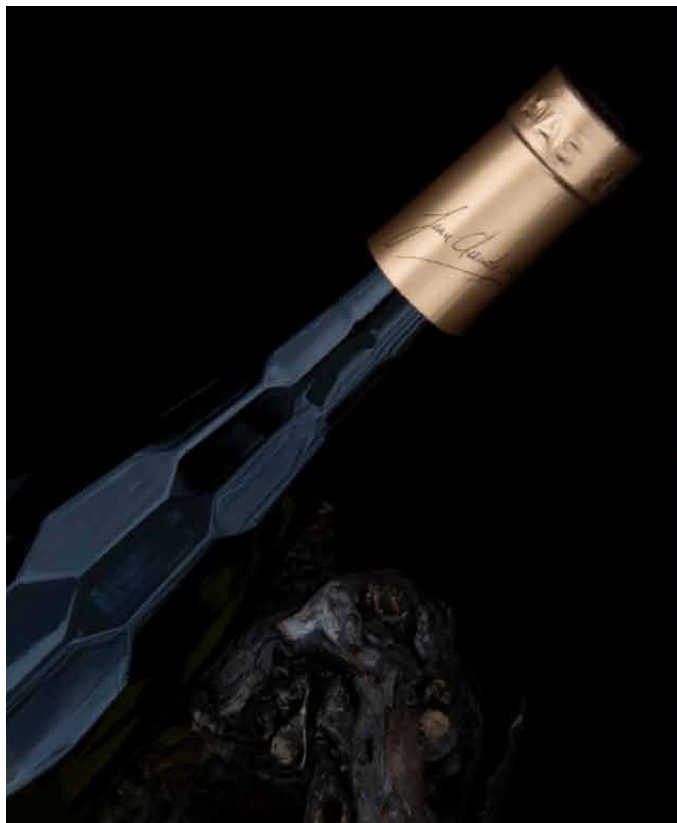
This outstanding barrel-influenced, nutty, peachy white wine employs a blend of southern French grapes (Vermentino, Roussanne, Grenache Blanc, and Viognier) from the prized Belluguettes vineyard. It's a powerful white wine, with plenty of ripe yellow fruit and a cashew-like richness, but also a salty, fresh, zesty finish to keep one refreshed.

To read the whole article: <https://www.thedrinksbusiness.com/2022/10/top-10-wines-from-the-aop-languedoc/>





# THE FLûTE GOTHIC REWARDED BY LUXE PACKAGING INSIGHT



## A REAL CHALLENGE

This competition rewards the best innovations in the industry each year. Luxe Packaging Insight is a reference to professional luxury packaging. It offers comprehensive coverage of the latest news in the luxury industry, such as perfumery and cosmetics, wines and spirits, jewelry and watches and lifestyle products.

## LA FLûTE GOTHIC, AN EXCLUSIVE BOTTLE FROM VERALLIA FOR DOMAINES PAUL MAS

« *When we make wine, we cannot be insensitive to design* »

Jean-Claude Mas

A member of the Verallia Design Awards 2018 jury, Jean-Claude Mas, owner and winemaker of Domains Paul Mas, was seduced by the design of the bottle presented by the two winners, Clara Chanteloup and Maxence de Cock.

Its asymmetrical and organic curves, its soft lines pushed by an upward dynamism like Gothic architecture, for a weight of only 600 grams, conquered Jean-Claude in search of an exclusive bottle, capable of expressing the singularity of some cuvées. The notion of eco-responsibility was then at the heart of the 2018 VDA edition with a theme relating to "going green". A dimension echoing the values held by Jean-Claude Mas and Domains Paul Mas. The Flûte Gothic bottle is produced by Verallia in its VOA factory, located in Albi.

## OUR GOTHIC FLûTE IN THE SPOTLIGHT

The Flûte Gothic nominated in July, was rewarded by Luxe Packaging Insight magazine in the category of Wine & Spirits bottles, Tuesday, October 4th. It will be featured in the winter issue of Formes de Luxe magazine!!



## LUXE AWARDS 2022 FORMS

The 24<sup>th</sup> edition of Luxury Packaging Trophies ceremony rewarding brands and suppliers was held on Tuesday, October 4, 2022, at the Grimaldi Forum, co-hosted by the editorial director of Formes de Luxe and Luxe Packaging Insight Alissa Demorest and French television journalist G rald Ariano.

## COME AND MEET US!

We will be present at the following events:

- **Mill sime Bio - Montpellier, France**  
January 30<sup>th</sup> to February 1<sup>st</sup>, 2023
- **Wine Paris & Vinexpo Paris - Paris, France**  
February 13<sup>th</sup>-15<sup>th</sup>, 2023
- **Prowein - D sseldorf, Germany**  
March 19<sup>th</sup>-21<sup>st</sup>, 2023
- **Vinexpo Asia - Singapore**  
May 23<sup>rd</sup>-25<sup>th</sup>, 2023



TO ANOTHER  
GREAT YEAR.

19 - 21 March 2023 | D sseldorf, Germany  
THE WORLD'S NO. 1  
International Trade Fair  
for Wines and Spirits.



# RECIPE

## FRIED FOIE GRAS, ROAST APPLES AND A REDUCTION OF RASPBERRY VINEGAR

**Serves 6 people**

### INGREDIENTS :

#### Roast apples

- 3 apples
- 50 g butter
- 15 g sugar
- 40 g shelled walnuts

#### The vinegar reduction

- 50 ml raspberry vinegar
- 35 g sugar

#### The foie gras

- 500 g foie gras, deveined and with the nerves removed
- 20 g flour
- Salt and pepper

#### Presentation

- Fleur de sel (*flower of salt*)



### ROAST APPLES

Wash the apples, peel them, and cut them in half widthways. Fry in a pan until golden before adding the sugar and butter, then finish cooking in the oven, preheated to 160°C, for about 10 minutes. When the cooking is done, add the walnuts to the apple mixture.

### THE VINEGAR REDUCTION

Put the raspberry vinegar in a saucepan, add the sugar and reduce slowly to give it the consistency of honey. This will take about 25 minutes.

### THE FOIE GRAS

Cut the foie gras into slices, allowing about 80 g per person. Season them, then coat all sides with flour. Shake off any excess flour.

Cook the slices of foie gras in a hot frying pan without any fat for about 3 minutes on each side. Leave to rest on kitchen paper for about 2 minutes, so that they release as much fat as possible.

### PRESENTATION

Adjust the seasoning of the foie gras with the fleur de sel. On each plate, arrange a slice of foie gras with a dash of the raspberry vinegar reduction. Put a roast apple half next to it and serve warm.

### FOOD AND WINE PAIRING:

CHÂTEAU LAURIGA Rivesaltes Ambré Hors d'Âge

