



## THE NEW INSPIRING COLLECTION BY VIGNOBLES & COMPAGNIE



À CEUX QUI  
RÊVENT

In the Rhône Valley, each vineyard plot is a world unto itself, and each grape embodies a promise. The new collection of four AOC cuvées, "**À ceux qui rêvent**," pays tribute to the exceptional terroirs of the Rhône and Provence regions. Here, the land speaks and inspires wines that transport, crafted by the expert hands of the winemakers at **Vignobles & Compagnie**.

"**À ceux qui rêvent**" is the story of a journey through **prestigious appellations (Châteauneuf-du-Pape, Hermitage, Sainte-Victoire)**, where each wine unlocks the door to a unique terroir, inviting exploration of the richness of the soils, the influence of the climate, and the mastery of winemaking expertise. This new range, developed by Vignobles & Compagnie, **honors the art of producing exceptional wines** and the passionate vintners who shape them.

### AOC CHÂTEAUNEUF-DU-PAPE - Red - 2023

GRAPE VARIETIES : Syrah, Mourvèdre  
TERROIR : Rolled pebbles



*Under the mistral wind of the Rhône Valley, this **modern Châteauneuf-du-Pape** rises, challenging the traditions of the past.*

***Airy and light**, it captures the essence of a timeless terroir, enriched by a vision of elegance.*

*This wine takes you to new heights, balancing **lightness and intensity**.*

This 2023 vintage stands out for its meticulous vinification, with manual harvesting and parcel-based selection, followed by partial destemming and crushing. Traditional vinification, including a five-week maceration with daily pump-overs, ensures optimal aromatic extraction.

Its deep purple hue with ruby reflections heralds a rich and promising wine. On the nose, it reveals an enticing intensity with notes of black fruits such as blackcurrant and blueberry, complemented by hints of garrigue. On the palate, it unfolds with a smooth texture, both powerful and silky, offering finesse and elegance with well-integrated tannins and a lingering finish.

#### **Food & wine pairing :**

- Oven-roasted prime rib
- Eggplant tian
- Chinese shrimp dumpling soup

Selling price – 45€ • Available at <https://boutique.vignoblescompagnie.com/>

**GRAPE VARIETIES :** Grenache, Cinsault, Syrah  
**TERROIR :** Limestone and clayey sandstone

## AOC CÔTES DE PROVENCE SAINTE VICTOIRE - Rosé - 2024

FR-BIO-10  
AGRICULTURE FRANCE  
VIN BIOLOGIQUE



This exceptional rosé begins its vinification process with mechanical harvesting, followed by parcel-based destemming. A maceration period of six to eight hours precedes pressing, and fermentation occurs in temperature-controlled stainless-steel vats.

Its silvery robe, enhanced with delicate salmon reflections, promises a refined wine. On the nose, it releases intense citrus aromas, grapefruit, and flint. The palate is ample and fresh, with beautiful minerality and floral and citrus notes. Its persistent finish makes it an elegant wine to be enjoyed without restraint.

**Food & wine pairings :**

- Cod with aioli
- Poke bowl
- Gorgonzola pasta

*This cuvée is rooted in ancestral expertise and a deep passion for the land.*

*Anchored in strong traditions, it offers **a refreshing dive into modernity**, capturing the very essence of the Mediterranean art of living.*



Selling price – 20€ • Available at <https://boutique.vignoblescompagnie.com/>

## AOC HERMITAGE - Red - 2022

*Sailing along the Rhône is an invitation to be carried toward the eastern slopes of the Hermitage hill, where vineyards stretch across majestic hillsides, nurtured by the earth and the wind.*

***Vigorous and full-bodied**, this wine invites you to explore the power of its terroir—like a traveler navigating between land and sky, in search of **depth and brilliance**.*



Composed exclusively of Syrah, this wine is the result of meticulous manual harvesting, with a first selection carried out in the vineyard and a second upon reception. Following destemming, traditional vinification takes place with a three-week maceration, punctuated by daily pump-overs to extract the full aromatic richness and structure of the grape variety.

Its deep ruby-red hue heralds a wine of remarkable intensity. The nose unfolds with a complex aromatic palette, intertwining notes of blueberry, blackcurrant, cappuccino, and vanilla. On the palate, it reveals an elegant and full-bodied power, supported by a harmonious structure with velvety tannins and a lingering finish.

**Food & wine pairings :**

- Roast duckling
- Truffle pasta
- Porcini mushroom lasagna

Selling price – 65€ • Available at <https://boutique.vignoblescompagnie.com/>

**GRAPE VARIETIES :** 100% Syrah

**TERROIR :** East-facing slopes of the Hermitage hill, Rhône river terraces composed of limestone over colluvium

**GRAPE VARIETIES :** Marsanne, Roussanne

**TERROIR :** East of the hill, granite slopes

The 2023 vintage embodies both craftsmanship and precision. Harvested by hand, the grapes undergo an initial selection in the vineyard, followed by a second meticulous sorting upon arrival, before undergoing a delicate pressing. Fermentation takes place at a low temperature, ensuring optimal aromatic expression, before the wine is aged for 12 months in French oak barrels.

Its brilliant golden hue unveils a refined aromatic palette, where notes of dried fruits, pear, and peach intertwine. On the palate, it strikes a perfect balance, offering an elegant roundness, refreshing vibrancy, and a delicate buttery touch that enhances its texture. Rich and harmonious, this wine captivates with its generosity.

**Food & wine pairings :**

- Scallop skewers
- Truffle-infused Brie
- Apple puff pastry

## AOC HERMITAGE - White - 2023

*Sailing along the Rhône means surrendering to the gentle embrace of the eastern slopes of the Hermitage hill, where vineyards unfurl across majestic hillsides, nurtured by the land and the wind.*

***Rich and opulent**, this wine embodies the radiant essence of its terroir, capturing the spirit of a dream suspended between the **purity** of the sky and the **generosity** of the earth.*



Selling price – 65€ • Available at <https://boutique.vignoblescompagnie.com/>



# IMMERSION INTO THE HEART OF THE TERROIRS



À CEUX QUI  
RÊVENT

This new collection is **an invitation to escape**—a suspended moment in time. Its modern and immersive design redefines the traditional codes of the Rhône Valley.

The bottle, weighty and sealed with wax, asserts its presence with elegance, while the panoramic label opens a window onto a world rich in nuance. Soft colors, delicate watercolors, and kraft textures weave a visual journey, blending **authenticity with lightness**.

Each illustration serves as a gateway to another realm, a story waiting to be dreamed. Amid these landscapes, a discreet figure emerges—an enigmatic witness to a voyage left to the imagination, where wine becomes the guiding thread.



## About...

VIGNOBLES & COMPAGNIE  
engagés depuis 1963

Founded in 1963, Vignobles & Compagnie embodies the authenticity and diversity of the **Rhône Valley's terroirs**. With an approach that harmoniously blends **tradition and innovation**, the house crafts cuvées that reveal the full richness of this emblematic region.

As both producer and merchant, Vignobles & Compagnie works **along-side passionate winegrowers**, bringing to light exceptional wines that respect their environment and bear a strong identity.

**From vineyard to bottle**, the pursuit of excellence remains at the heart of its philosophy, offering wine lovers sincere and inspiring expressions of the Rhône.

<https://www.vignoblescompagnie.com/>