




THE MAN WITH THE HAT...

THE DESVIGNES FAMILY



The name “Desvignes”, in earlier times written “des Vignes”, meaning “from the vine”, is a clear clue to the type of farming this rural family has always specialised. Rarely has a family shown more attachment to its province and the heritage of its ancestors. Nicolas Desvignes, was a counsellor to the king, salt tax inspector in the Macon region, and deputy mayor.





THE PASQUIER DESVIGNES HOUSE, THE STORY OF THE MAN WITH THE HAT

*The **Pasquier Desvignes** family has been the owner of the Domaine du Marquisat since 1420.*

*In 1823, César Desvignes, the “Man with the hat”, took an oath with his brothers, promising that the name **Desvignes** would remain forever attached to the Domaine du Marquisat.*

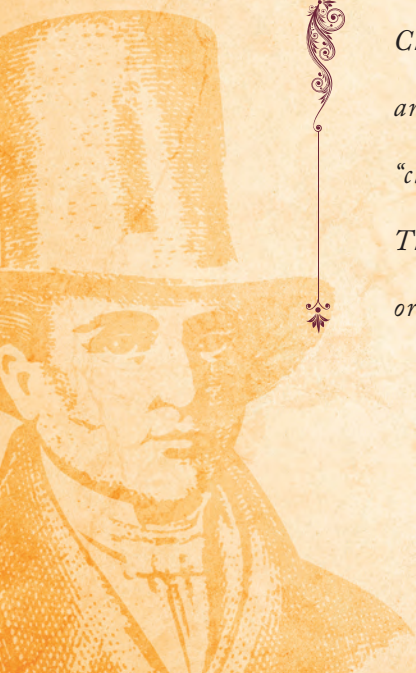
*In memory of this pact, the house of **Pasquier Desvignes**, through the selection, vinification and storage of its wines, has perpetuated the ancestral know-how on which its reputation is built.*

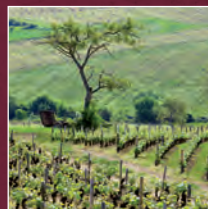
***Pasquier Desvignes** is more than a tradition of wine-growing spanning 5 centuries, it is a great House. Over the years, it has successfully expanded its range of wines with best-known appellations such as the Rhône and the Burgundy.*

TRADITION OF THE HEART, BURGUNDY



*Burgundy was the first wine-growing region where the **Pasquier Desvignes** family was present. The wine-growing area of Burgundy stretches from the Yonne department, in the north, to the Saône-et-Loire in the south. The famous Burgundy grape variety Pinot Noir, has built the fame and fortune of the greatest Burgundy reds. Chardonnay is used to produce the Burgundy whites. These wines are harvested all over the region on strictly demarcated plots called “climates”, due to specific geological and climatic conditions. These “climates” give each Burgundy appellation a unique and remarkable organoleptic personality.*





Bourgogne CHARDONNAY



Grape: 100% Chardonnay.

Location: the heart of Burgundy.

Soil: limestone & clay-limestone.

Tasting notes:

COLOUR: slightly golden yellow
with emerald reflections.

BOUQUET: a complex bouquet of flower and fruit
with notes of dry fruit with a fine vanilla tang.

BODY: generous and full with a touch of mineral
and a bright and lingering fresh finish.

Wine & Dine: ideal for fish, frog legs
and goat's cheese.

Serving Temperature: 10-12°C.

Cellar life: 2 to 3 years.

Bourgogne PINOT NOIR



Grape: 100% Pinot Noir.

Location: the heart of Burgundy.

Soil: marl & soft limestone.

Tasting notes:

COLOUR: beautiful cherry red
with slight black-red shades.

BOUQUET: an intense aroma evoking
blackcurrant blended with fine spices.

BODY: generous and mellow, combining boldness
and vivacity for a lingering aromatic finish

Wine & Dine: Ideal for roast poultry and beef.

Serving Temperature: 14-16°C.

Cellar life: 3 to 5 years.



GRAND BURGUNDY VINTAGE, CHABLIS

The vineyards of Chablis stretch over the hills along the edges of the Serein valley. This is rolling countryside with tree-covered hill-tops.

The soil is composed of stony clay and limestone. In this part of the country, summers are hot and winters long and hard. This land is the preferred home of Chardonnay, the only grape variety authorised in the production of all the white wines from Chablis vineyards.

Chablis wines are one of the finest expressions of the great white wines from Burgundy: great structure, finesse and heady aromas.





Bourgogne CHABLIS

Grape: 100% Chardonnay.

Location: Northern Burgundy.

Soil: Story.

Tasting notes:

COLOUR: straw yellow with green reflections.

BOUQUET: floral aromas with a hint of fruit, lightly smoked, great intensity.

BODY: well-balanced and smooth, slightly buttery with a bright, fresh finish.

Wine & Dine: recipes with scallops, fish in sauce.

Serving Temperature: 10-12°C.

Cellar life: 2 to 3 years.

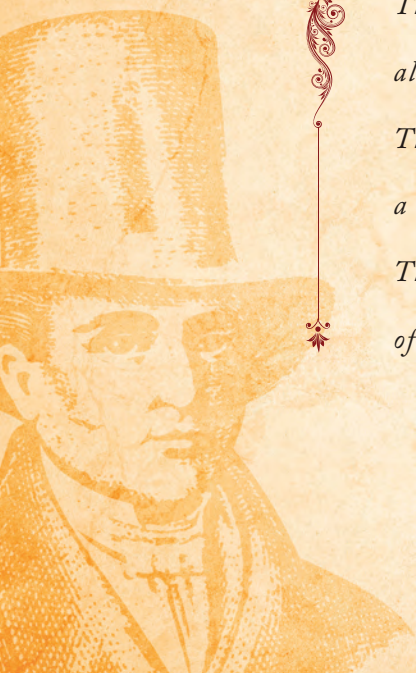
GREATER BURGUNDY, BEAUJOLAIS



Further to the introduction of wine origin appellations in 1936, the region of Beaujolais was attached to Burgundy to form what is now called “Greater Burgundy”.

Beaujolais can be split into 2 majors areas: the North is composed of granite and shale soils, suited to the development of great vintages. The South is composed of clay-limestone soils ideal for the new wines, also called “primeurs”.

This is a land in its own right rich in history and customs. Gamay, a typical white juice grape variety, is the secret of the Beaujolais wine. This North/South interchange was the thinking behind the decision of the Desvignes family to extend its range and include Beaujolais wines.





Beaujolais



Grape: 100% Gamay.

Location: the heart of Beaujolais, close to Villefranche-sur-Saône.

Soil: clay-limestone & silt.

Tasting notes:

COLOUR: ruby with deep purple shades.

BOUQUET: fine and fruity with hints of small red fruits.

BODY: smooth and light, lively, very pleasant with a lingering fruity finish.

Wine & Dine: delicatessen, roast pork, poultry.

Serving Temperature: 12-14°C.

Cellar life: 2 to 3 years.

Beaujolais VILLAGES



Grape: 100% Gamay.

Location: the heart of Beaujolais, close to Villefranche-sur-Saône.

Soil: clay-limestone & granite.

Tasting notes:

COLOUR: Powerfull ruby, bright and limpid.

BOUQUET: red fruit combined with intense spices.

BODY: smooth and structured with silky tannins, well-balanced. A bright finish to sustain a lingering taste of fruit.

Wine & Dine: white meats, chitterling and regional cheese.

Serving Temperature: 14-16°C.

Cellar life: 2 to 3 years.

CÔTES DU RHÔNE, SIMPLY ESSENTIAL



The vineyards of the Rhône region are very different to those of Burgundy and Beaujolais. This is probably the wine-growing area in France with the greatest variety thanks to of the diversity of soils, climatic influence and grape varieties.

The stony clay-limestone soils produce thick, generous, coloured and full-bodied wines with potent aromas. During the years of poor harvests or crops affected by frost in the other two regions, the inclusion of Rhône wines has helped to offset losses and offer complementary and non-competitive wines. This vineyard was the last to be introduced into the Pasquier Desvignes range.





Côtes du Rhône



Grape: Grenache, Shiraz.

Location: Southern Rhône Valley.

Soil: Clay-limestone & stone.

Tasting notes:

COLOUR: ruby with deep purple reflections.

BOUQUET: intense, fine and fruity aromas with a spicy base.

BODY: a keen opening with fullness and elegance; overall well structured and harmonious.

Wine & Dine: ideal with grilled lamb, veal or duck recipes.

Serving Temperature: 16-18°C.

Cellar life: 3 to 5 years.

Côtes du Rhône VILLAGES



Grape: Grenache, Cinsault & Shiraz.

Location: Southern Rhône Valley.

Soil: red clay on white limestone.

Tasting notes:

COLOUR: powerfull red with shades of deep purple.

BOUQUET: lingering aromas of spice and pepper blended with macerated fruits.

BODY: a mellow, forthright and structured opening, a well-balanced, fruity and harmonious wine, a little firm when very young.

Wine & Dine: broiled grilled beef ribs, game pâté in pastry, strong cheeses.

Serving Temperature: 14-16°C.

Cellar life: 3 to 5 years.

CHÂTEAUNEUF-DU-PAPE, AUTHENTICITY



Châteauneuf-du-Pape is the best known of all Côtes du Rhône wines. In the Middle Ages, the city of Avignon became the summer residence of the Popes. This papal presence was instrumental in the growth and international renown of Châteauneuf-du-Pape. The “Coteaux” (gently sloping vineyards) are situated between the towns of Avignon and Orange in one of the most beautiful landscapes of Provence. These wines reveals real body and generosity qualities. Nevertheless, these wines also age & mature with grace.





Châteauneuf-du-Pape

Grape: Shiraz, Grenache, Mourvèdre, Counoise, Picardan, Cinsault, Muscardin et Terret noir.

Location: the Vaucluse Valley.

Soil: terraced strata of clay with large rounded stones, clay-limestone soils and Barremian limestone.

Tasting notes:

COLOUR: very deep garnet red.

BOUQUET: small red fruits and spices.


BODY: expansive, round and full.

Wine & Dine: game duck, guinea fowl, pigeon and cheese with character.

Serving Temperature: 16-18°C.

Cellar life: 3 to 6 years.

PASQUIER DESVIGNES THE RANGE



*A House of Burgundy with over 5 centuries of history
and an premium positioning.*

*A full range of complementary and non-competitive wines
to meet the needs of all markets.*

*A brand marketed since the early 1900s in old Europe:
monopoly countries, the UK, Germany and Russia.*





Châteauneuf du Pape

Côtes du Rhône Villages

Côtes du Rhône

Beaujolais Villages

Beaujolais

Bourgogne Chablis

Bourgogne Pinot Noir

Bourgogne Chardonnay



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