



INFINI
MENT
ROUSSILLON



* *Sud de France*



发现露喜龙葡萄酒之美



Discovering the wines of Roussillon





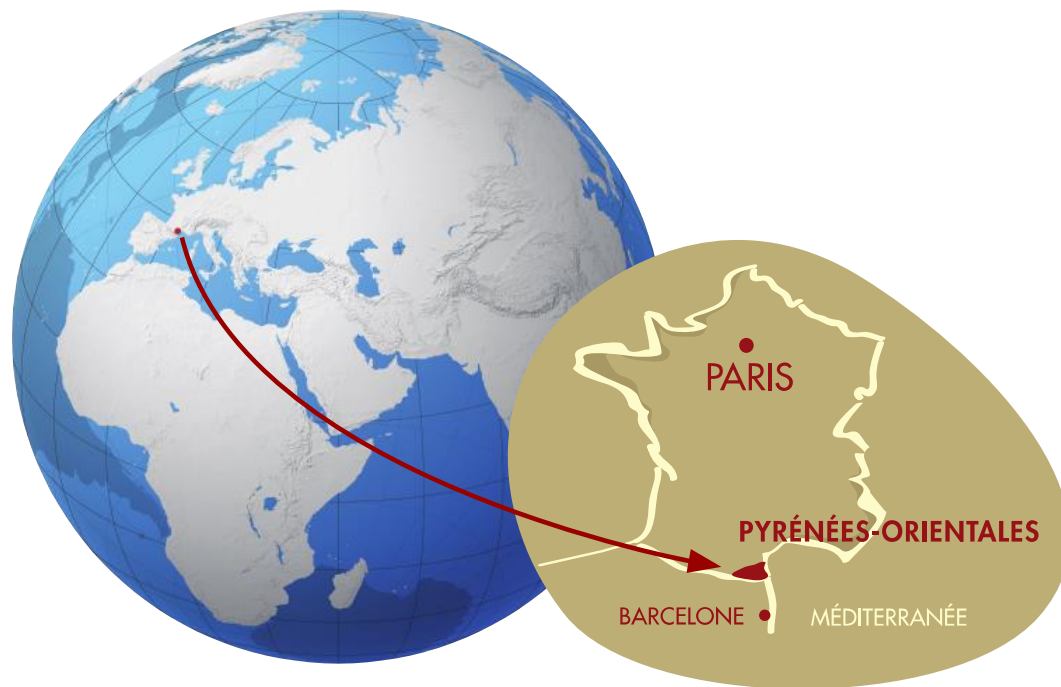
地理状况





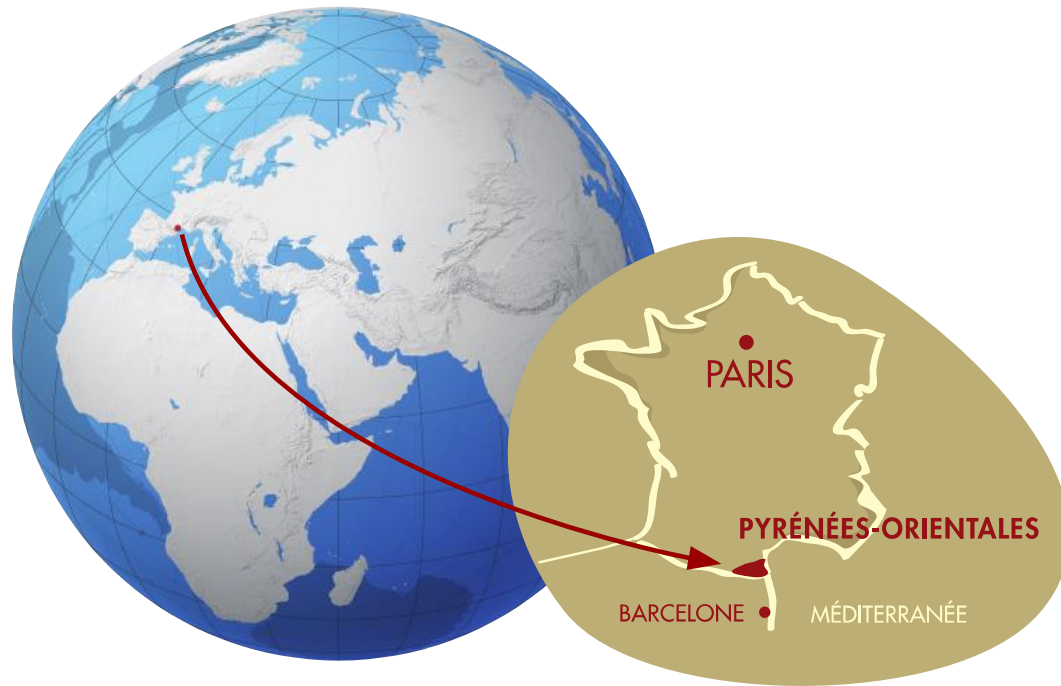
Geographical situation





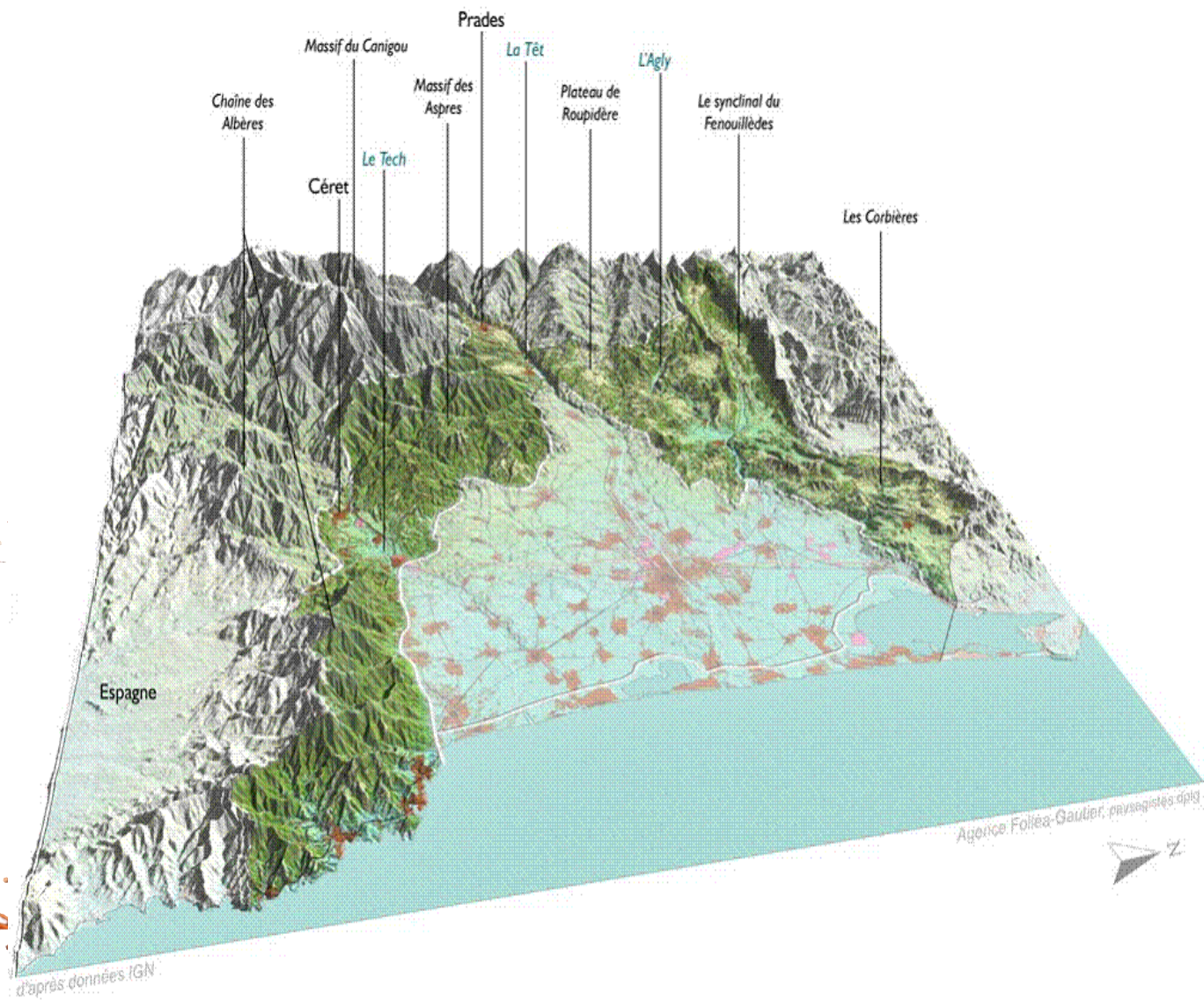
露喜龙产区：

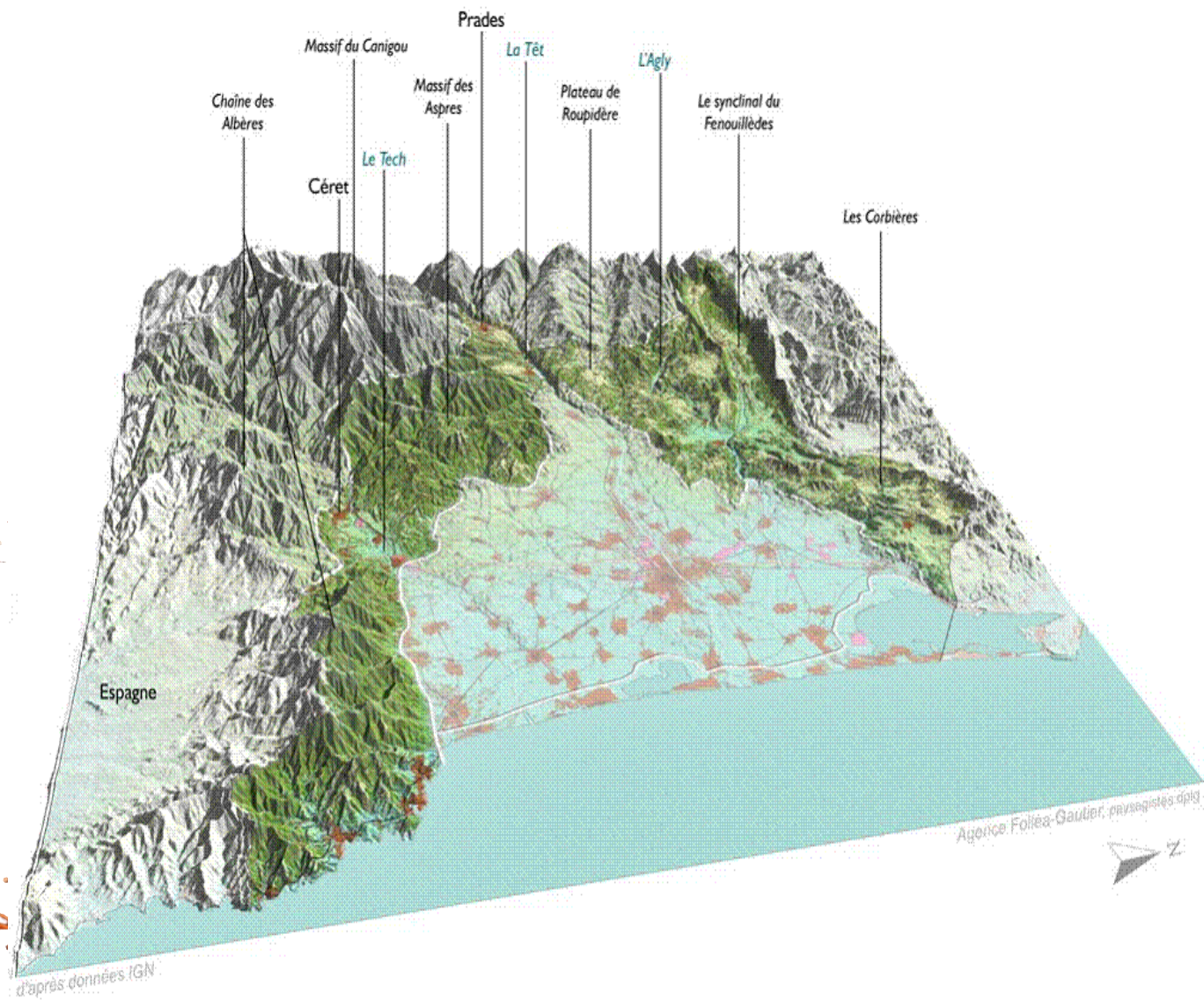
- 犹如一个露天剧场，坐落于：
 - 东比利牛斯省**东部**
 - **法国南部**
- 主要城市：佩皮尼昂



Roussillon is :

- An amphitheatre situated :
 - in the Pyrénées-Orientales, to the **East**
 - in **South of France**
- Its main city : Perpignan







露喜龙产区：

- 东边面朝地中海
- 其余三面由群山环抱：
 - 北面是**科比埃山**
 - 西面是**比利牛斯山**的卡尼古峰
 - 南面是**阿尔贝尔山脉**
- 有三条河流经这里：
 - **阿格里河，泰河以及乐泰克河**





Roussillon is :

- Open to the Mediterranean Sea to the East
- Surrounded by :
 - **Corbières moutains** to the North
 - the **Pyrénées** with Mont Canigou to the West
 - the **Albères** to the South
- Crossed by 3 rivers:
 - **the Agly, the Têt and the Tech**



历史及主要情况



History and key facts



东比利牛斯省：

- 拥有2800年的葡萄酒酿造历史及**葡萄栽培专业技术积累**
- 该地区的葡萄园最初由希腊人建立，后来经由罗马人不断发展
- 铁路网络的建设促成了该地区葡萄园的壮大和多元化发展

主要情况

- **理想的地中海气候**，每年极佳的气候条件
- 该地区共有**23个葡萄品种**，其中15种专门用于AOP级别葡萄酒的酿造。
- **多样化的风土**
- 盛产**多种多样的干葡萄酒和加度甜葡萄酒**
- **17个**独具特色的**AOP/IGP级别葡萄酒产区**
12种干葡萄酒（AOP/IGP包括Oc）和5种VDN葡萄酒（AOP）



小知识：

- 东比利牛斯省葡萄酒产量占法国总产量的2%
- 但占法国VDN产量的80%
- 葡萄园种植面积：**22 150 公顷**

超过 80 %的面积位于山坡之上，
最高处海拔可达600米
超过70%为AOP级别产区

2015年数据

The Pyrénées-Orientales :

- 28 centuries of history and **viticulture know how**
- Vineyards were established by the Greeks and developed by the Romans
- The coming of the railway precipitated the growth of the vineyards and the diversification

Some key facts :

- An **ideal Mediterranean climate**, with the best average annual climatic parameter
- **23 grape varieties** of whom 15 are dedicated for AOP wines
- **Varied terroirs**
- **A wide range of dry and fortified sweet wines**
- **17 AOPs/IGPs** with distinctive characteristics
12 dry wines(AOP/IGP including Oc) and 5 VDN (AOP)



Good to know :

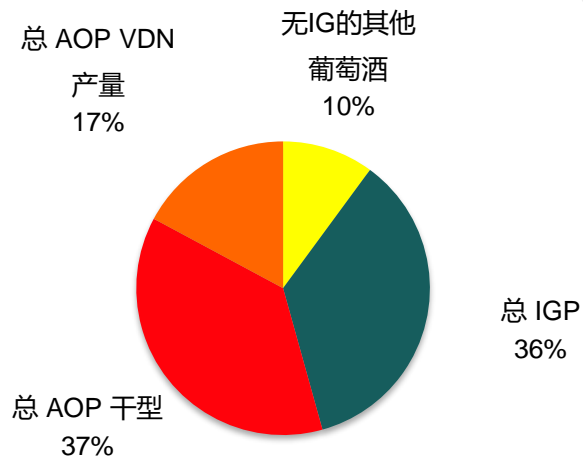
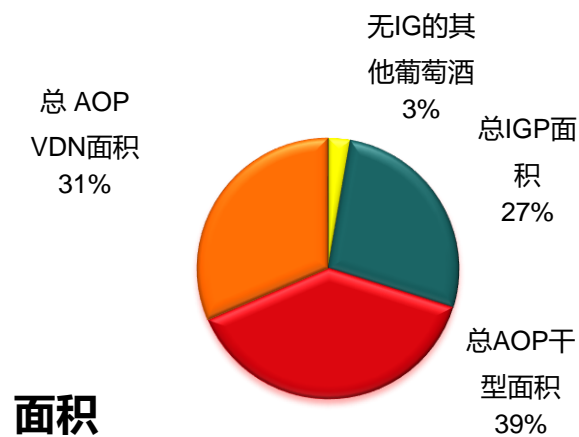
- Pyrénées-Orientales represent **2%** of France's wine production (by volume)
- **But 80 %** of France's production of VDN
- Planted vineyard area : **22 150 ha***
 - > **80 %** on slopes, up to 600 m altitude
 - >70% = AOP

Data 2015



平均产量= **3800升/公顷** (2015年)

(法国AOP (PDO)) 平均产量= 6000升/公顷)



2015年产量 = **85 062 200升** , 其中:

→ AOP 天然甜葡萄酒 **14 596 000升** (17.16%)

→ AOP 干葡萄酒 **31 615 000升** (37.17%)

→ IGP **30 271 200升** (36%)

(IGP加泰罗尼亚山丘= 62.9 %)

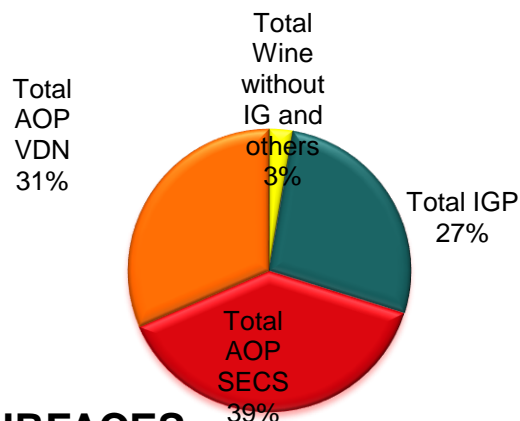
(IGP 韦尔美伊山丘= 0.1 %)

(IGP Oc = 37 %)

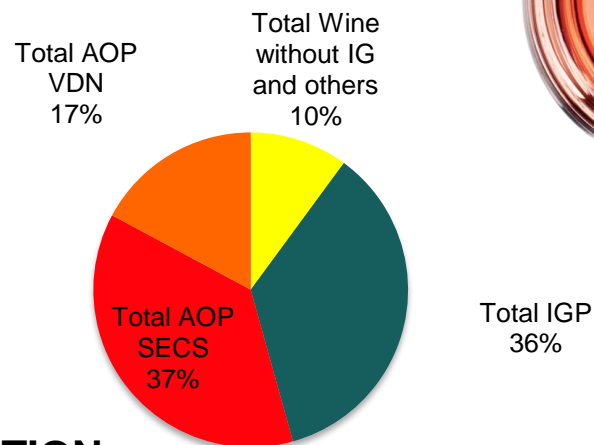
→ 无IG的其他葡萄酒 **8 580 000升** (10.09%)



● Average yield = **38 hl / ha** (in 2015) (*french average AOP (PDO) = 60 hl/ha*)



SURFACES



PRODUCTION

● 2015 production = **850 622 hl** *among them* :

- AOP Vins Doux Naturels **145 960 hl** (17,16%)
- AOP Vins secs **316 150 hl** (37,17%)
- IGP **302 712 hl** (36%)
 - (IGP Côtes Catalanes = 62,9 %)
 - (IGP Côte Vermeille = 0,1 %)
 - (IGP Oc = 37 %)
- Wine without IG and others **85 800 hl** (10,09%)



露喜龙产地 = 小葡萄园主联盟



- 小型家庭式葡萄园，平均种植面积为10公顷
- 共有2200户葡萄种植者
- 约345个独立酒庄（另外，奥德还有25个酒庄，专门生产VDN葡萄酒）
- 露喜龙地区总产量的75%来自于25个酿酒合作社（和4个位于奥德的合作社，它们专门生产VDN葡萄酒）
- 酒庄产品多样化



Roussillon = a community of small growers



- Small, family vineyards with an average size of **10 ha**
- 2 200 wine growers
- 345 private cellars (+25 in the Aude for VDN only)
- 75 % of wine production is driven by 25 caves co-operatives (*+4 in the Aude for VDN only*)
- Production mix in wineries





采用23个葡萄品种打造 优质葡萄酒



23 Varieties for premium wines



酿酒所使用的葡萄品种一共有23种：



- 品丽珠（红葡萄酒）
- 赤霞珠（红葡萄酒）
- 佳丽酿（红葡萄酒）
- 霞多丽
- 奇南圣（红葡萄酒）
- 神索（红葡萄酒）
- 白歌海娜
- 灰歌海娜
- 黑歌海娜（红葡萄酒）
- 拉多内佩鲁（红葡萄酒）
- 马卡贝奥
- 露喜龙马勒瓦西
- 玛珊
- 马瑟兰（红葡萄酒）
- 美乐（红葡萄酒）
- 慕合怀特（红葡萄酒）
- 亚历山大麝香
- 小粒麝香
- 瑚珊
- 长相思
- 西拉（红葡萄酒）
- 维蒙蒂诺
- 维欧尼



Overall 23 grape varieties are used:

- *Cabernet Franc (R)*
- *Cabernet Sauvignon (R)*
- ***Carignan (R)***
- *Chardonnay*
- *Chenanson (R)*
- *Cinsault (R)*
- ***Grenache blanc***
- ***Grenache gris***
- ***Grenache noir (R)***
- *Lladoner Pelut (R)*
- ***Macabeu***
- *Malvoisie du Roussillon*
- *Marsanne*
- *Marselan (R)*
- *Merlot (R)*
- ***Mourvèdre (R)***
- ***Muscat d'Alexandrie***
- ***Muscat à petits grains***
- *Roussanne*
- *Sauvignon blanc*
- ***Syrah (R)***
- ***Vermentino***
- *Viognier*





酿造AOP级别干葡萄酒的13个葡萄品种：

● 红葡萄酒和桃红葡萄酒



- 黑歌海娜
- 灰歌海娜
- 佳丽酿
- 神索
- 拉多内佩鲁
- 慕合怀特
- 西拉

● 白葡萄酒



- 白歌海娜
- 灰歌海娜
- 马卡贝奥
- 露喜龙马勒瓦西
- 玛珊
- 瑚珊
- 维蒙蒂诺



Varieties used to make AOP dry wines (13) :



• For Red & Rosé wines



- Grenache noir
- Grenache Gris
- Carignan
- Cinsault
- Lladoner Pelut
- Mourvèdre
- Syrah

• For White wines



- Grenache blanc
- Grenache gris
- Macabeu
- Malvoisie du Roussillon
- Marsanne
- Roussanne
- Vermentino





酿造AOP级别天然甜葡萄酒的8个葡萄品种：

● 红葡萄酒和桃红葡萄酒



- 黑歌海娜
- 黑佳丽酿

● 白葡萄酒



- 白歌海娜
- 灰歌海娜
- 马卡贝奥
- 露喜龙马勒瓦西
- 亚历山大麝香
- 小粒麝香



Varieties used to make AOP Vins Doux Naturels (8) :



• For Red & Rosé wines



- Grenache noir
- Carignan noir

• For White wines



- Grenache blanc
- Grenache gris
- Macabeu
- Malvoisie du Roussillon
- Muscat d'Alexandrie
- Muscat à petits grains



用于酿造 IGP葡萄酒的主要葡萄品种还包括(加上之前提到过的品种一共23种):



● 红葡萄酒和桃红葡萄酒



- 美乐
- 赤霞珠
- 品丽珠
- 马瑟兰
- 奇南圣

● 白葡萄酒



- 霞多丽
- 维欧尼
- 长相思



Main varieties used to make IGP, in addition to those mentioned previously (23 in all) :



● For Red & Rosé wines



- Merlot
- Cabernet Sauvignon
- Cabernet Franc
- Marselan
- Chenanson

● For White wines



- Chardonnay
- Viognier
- Sauvignon blanc



多样化的风土



Varied terroirs



● 多种多样的地质构造（地势起伏、坡度、朝向及海拔）和微气候

● 丰富多样的土壤和下层土；有些已经获得AOP特别认证（不同的土壤会给葡萄酒带来不同特点）：

- 花岗岩
- 石灰石
- 片岩
- 片麻岩
- 花岗砂
- 鹅卵石

主要为黏土、石灰石、片岩和“砂砾”



● Numerous geological structures (reliefs, slopes, exposures, altitudes) and microclimates

● Rich variety of soils and subsoils ; some of them having been awarded a special AOP (different soils give different characteristics to the wines) :

- granite
- limestone
- schist
- gneiss
- granitic sand
- pebbles

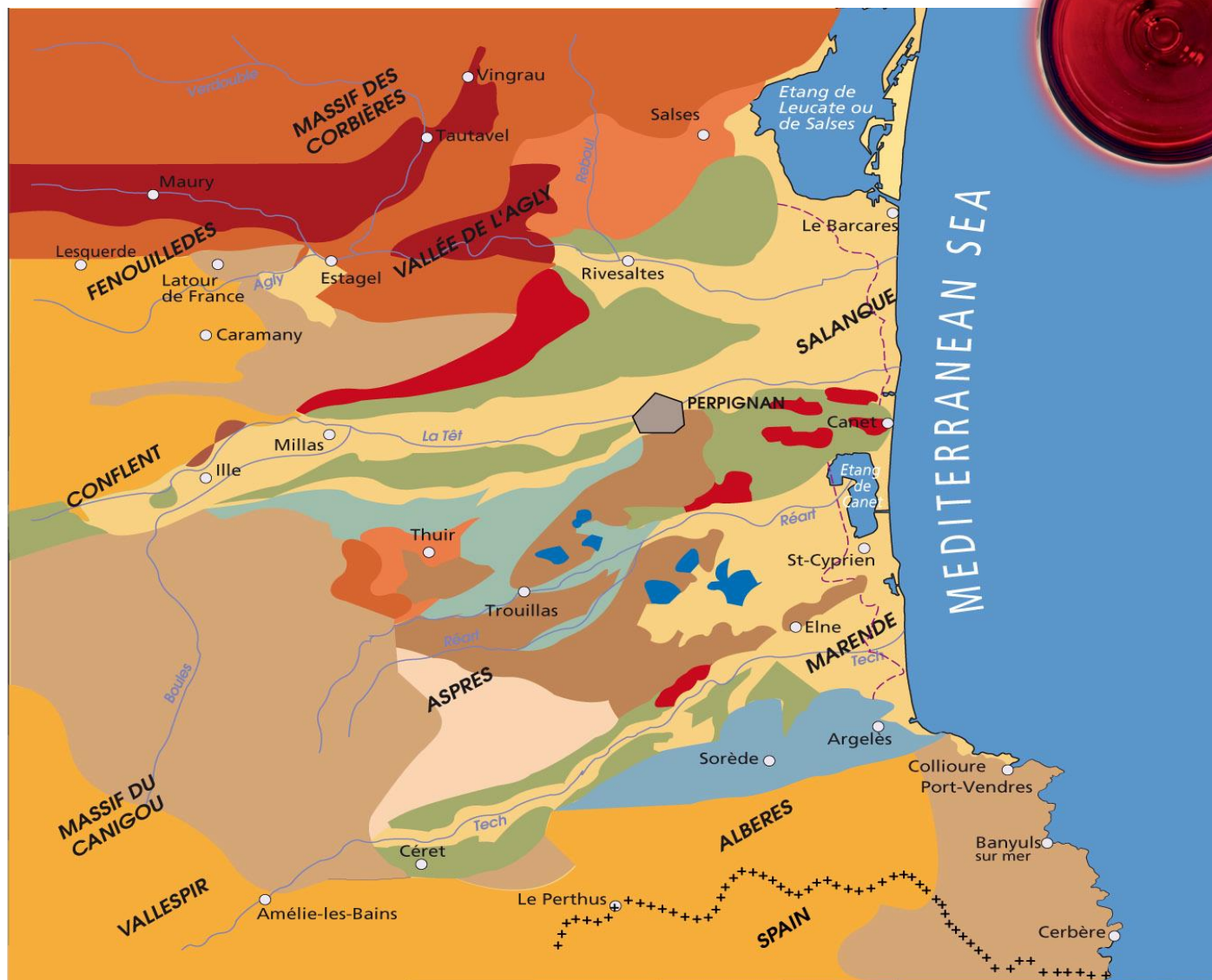
Predominantly clay/limestone, schist, « gravelly »



GEOLOGICAL MAP

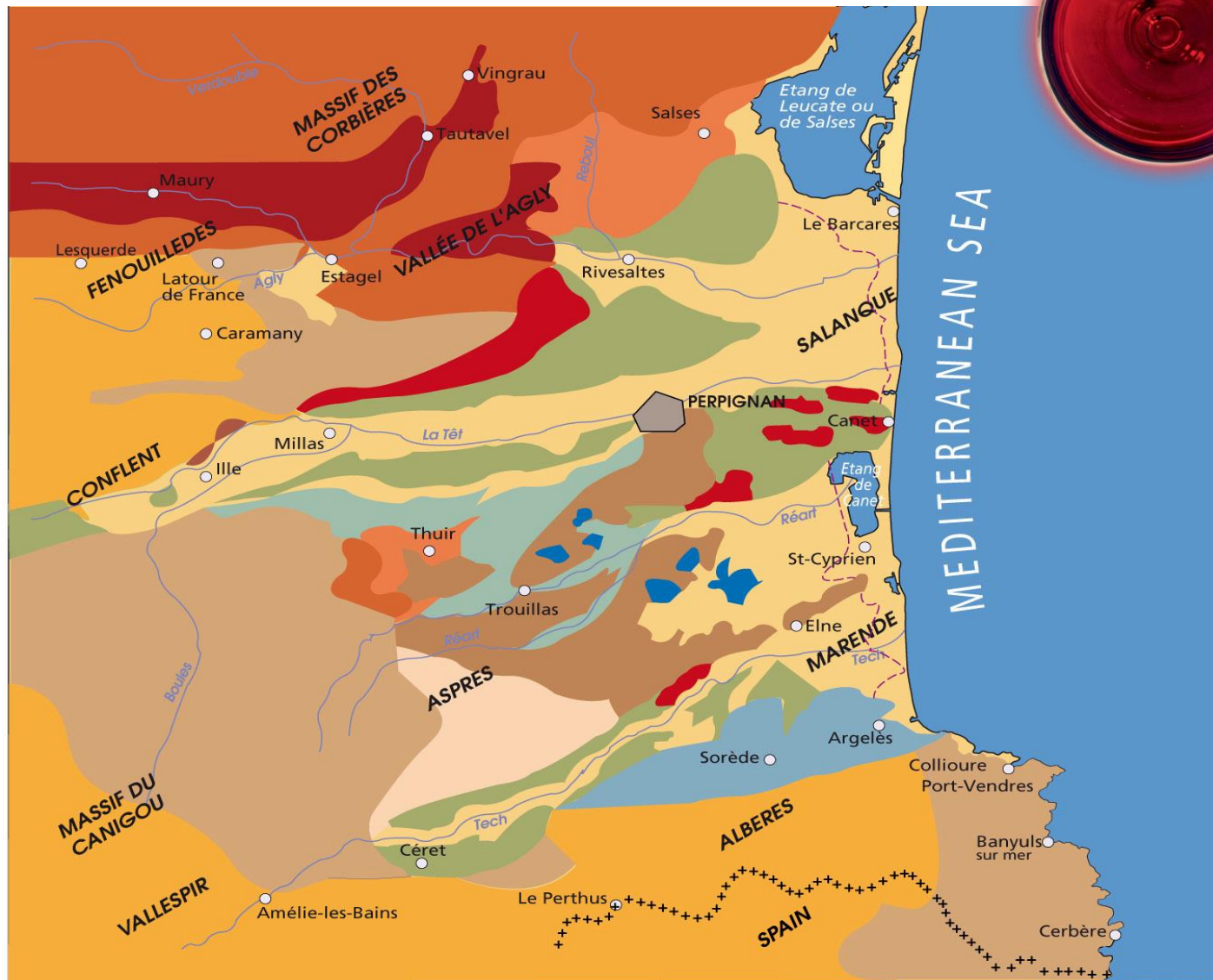
露喜龙产区地质图

- 紧凑的石灰石质上的红土壤
- 在Corbières和Thuir边缘地带的石灰石土壤
- 白垩纪时期的黑色土壤和片岩质的泥灰土
- 片岩质矿床内的土壤
- 由花岗石和片麻岩土生成的土壤
- 高阶地高石质土壤
- 低阶地高石质土壤
- Les Aspres地区的黏土和淤泥型土壤
- Les Aspres地区的石质性黏质土壤
- Thuir地区的石质性土壤
- 阿尔贝尔山脚下的沙、石质型土壤
- 海滨地区的大范围石质，沙质和淤泥，黏土和淤泥，以及沙质型土壤
- 盆地水成土
- 永久性盐碱滩界线



GEOLOGICAL MAP OF ROUSSILLON

-  Red soils on compact limestone
-  Limestone soils on the edge of the Corbières and Thuir
-  Black soils, schistous marl from the Cretaceous Period
-  Soils seated on schistous colluvial deposits
-  Soils originating from granite and gneiss sand
-  Very stony soils on high terraces
-  Very stony soils on low terraces
-  Clay and silt soils of Les Aspres
-  Stony clay soils Les Aspres
-  Stony soils of the Thuir terrace
-  Sandy, stony soils of the Albères foothills
-  The whole range of stony, sand and silt, clay and silt, and sandy soils of the coast
-  The hydromorphic soils of the basins
-  Limit of the permanent saltmarsh



● **地中海气候**：夏季炎热，秋冬气候温润

● **风多而频繁**

对抗病虫害的天然保护措施 →

露喜龙产区 = **生物动力有机**葡萄栽培法国**第一**

● **特定降雨模式（暴风雨）**

- 旱季= 夏季
- 雨季= 秋季和早春



全年平均气候参数：

- 降雨量= 500 – 600 mm
- 日照时间 = 2530小时 (~316 天/365天)
- 平均温度 = 15° C (59F)

- **A Mediterranean climate** : hot summers, mild winters and autumns

- **Numerous and frequent winds**

Natural protection against pests and diseases →

Roussillon = French N° 1 in **Organic and Biodynamic** viticulture

- Specific rainfall patterns (**storms**)

- dry season = summer
- rainy season = autumn and early spring



Average annual climatic parameters :

- Rainfall levels = 500 – 600 mm
- Sunlight = 2'530 h. (~ 316 days/365)
- Temperature = 15° C (59F)



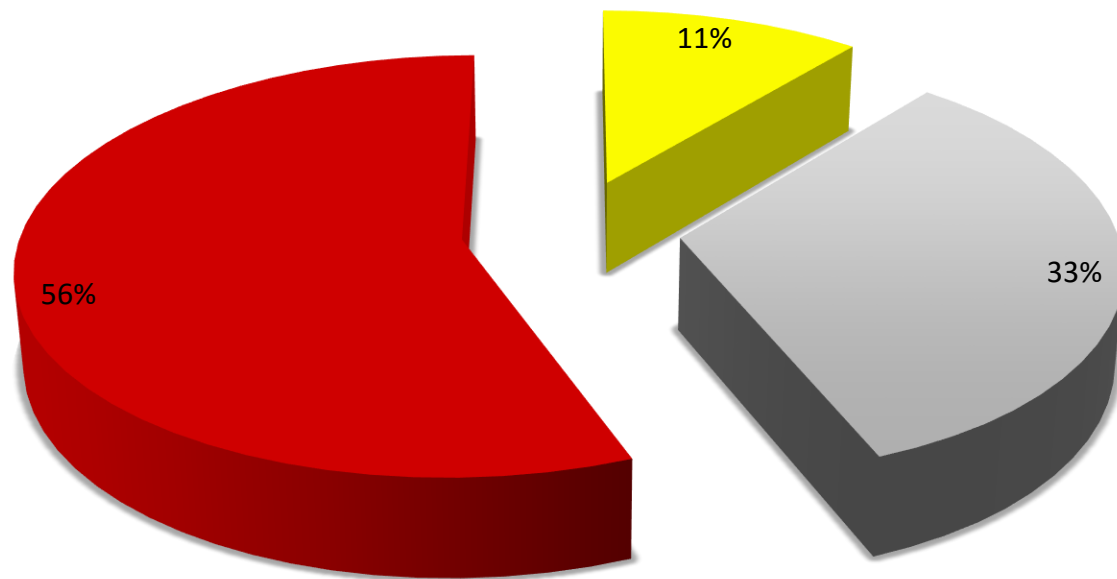
干葡萄酒的酿造及特点



Vinification & characteristics of dry wines

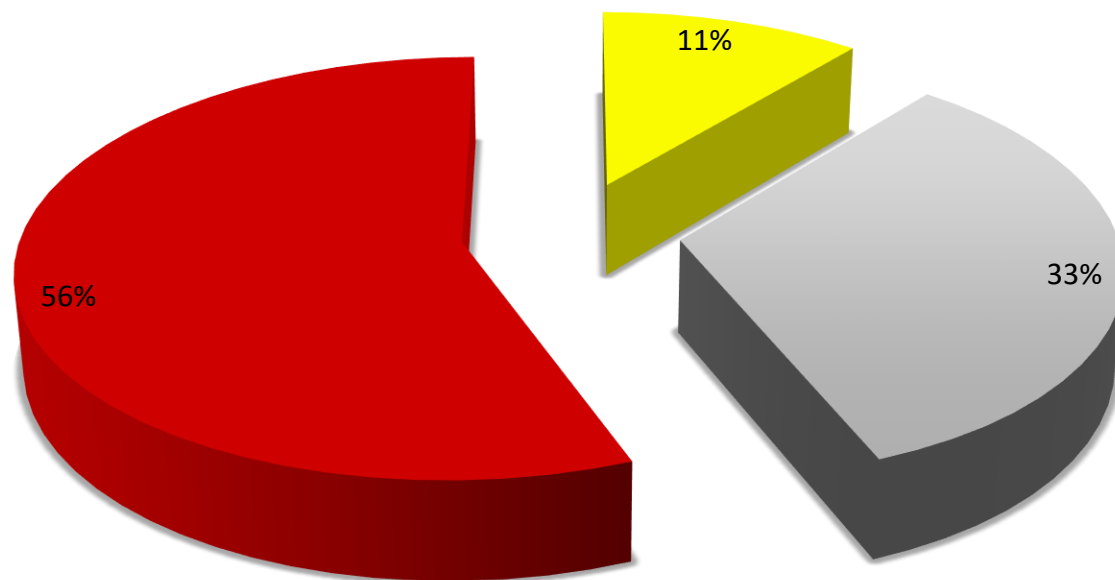


各种干葡萄酒的比例（按颜色划分）— 2015年数据



- 干白葡萄酒
- 干桃红葡萄酒
- 干红葡萄酒

Colours breakdown - Data 2015



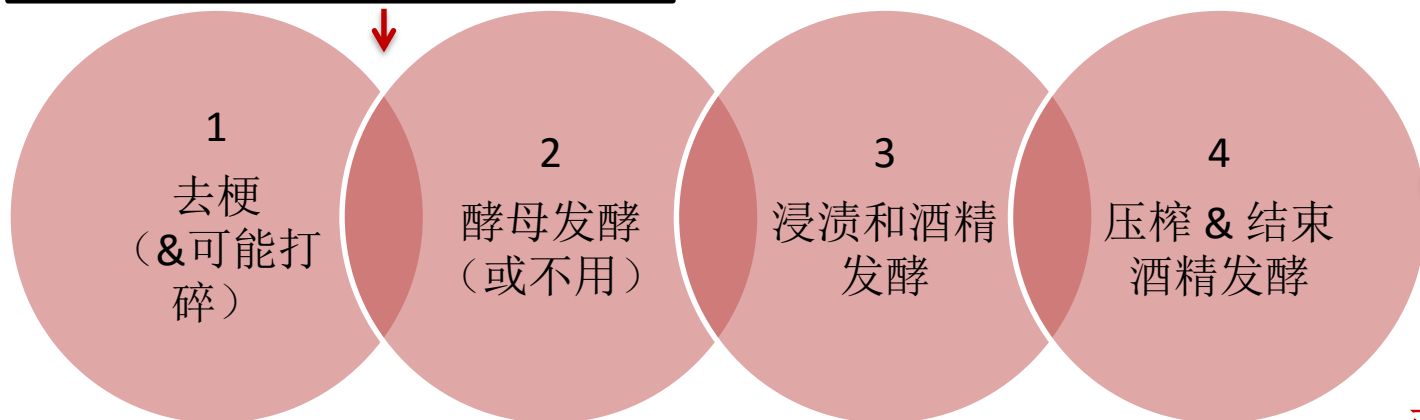
- Dry white wines
- Dry rosé wines
- Dry red wines

干红葡萄酒



流程1：传统浸渍

可使用预先冷发酵萃取工艺

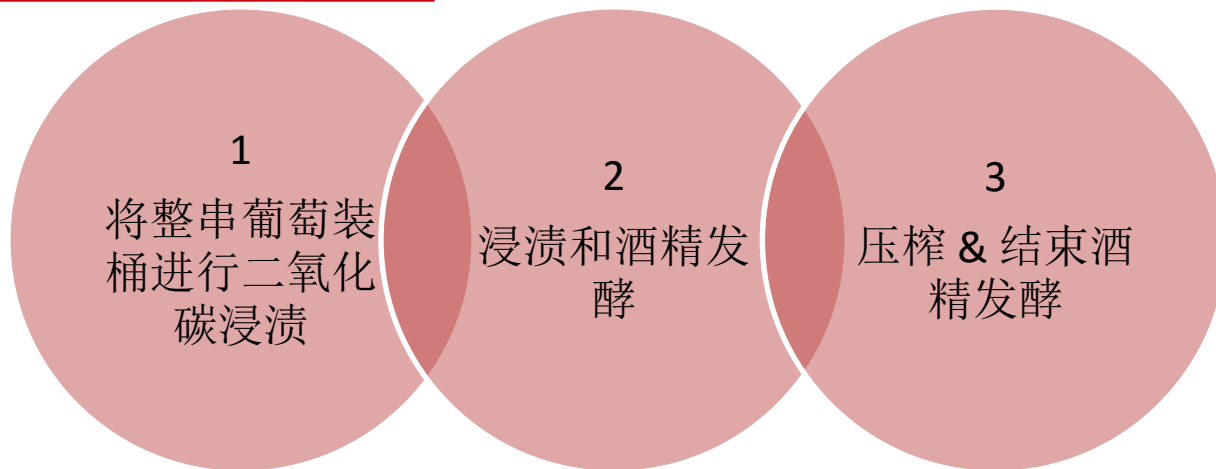


葡萄酒口感更集中, 更强劲

温度控制

强制性乳酸发酵

流程2：二氧化碳浸渍



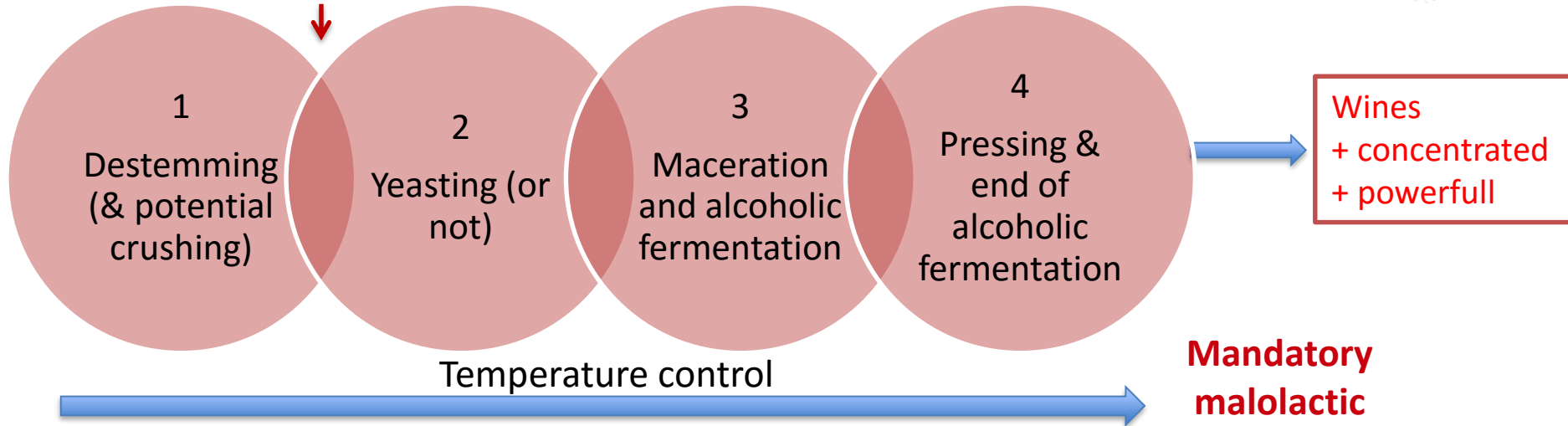
葡萄酒口感更柔和, 适口性更强

Dry Red wines

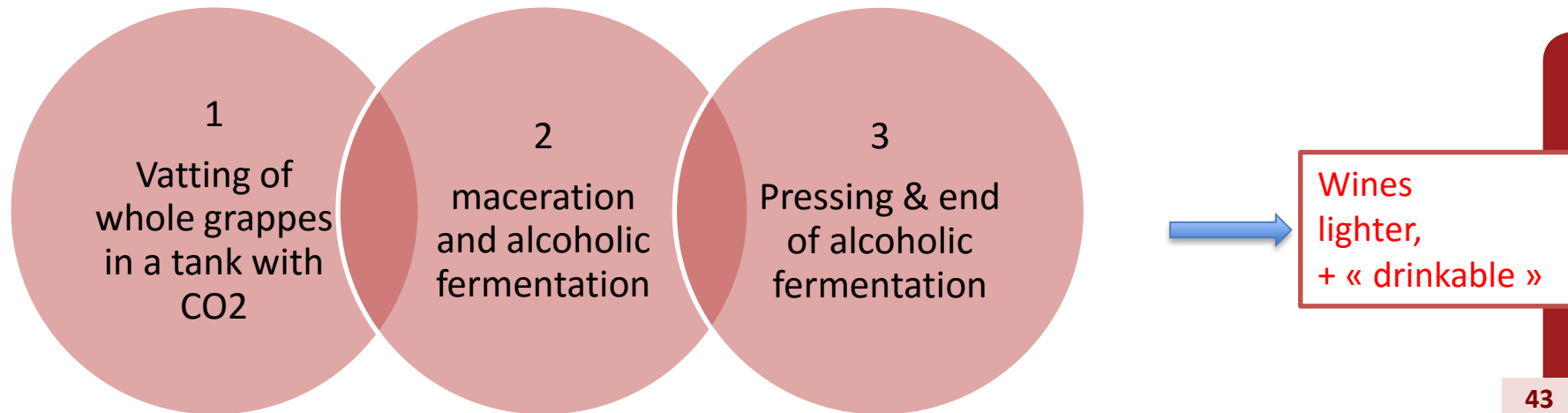


Process #1 : Traditional Maceration

Possibility of cold pre-fermentative extraction



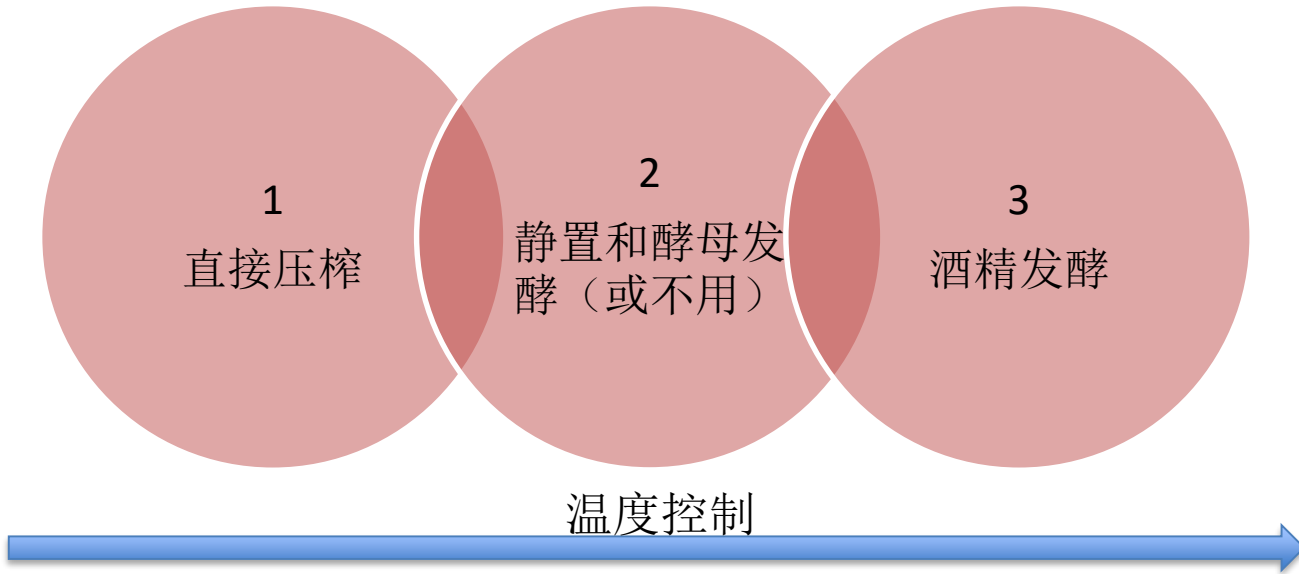
Process #2 : Carbonic Maceration



干桃红葡萄酒

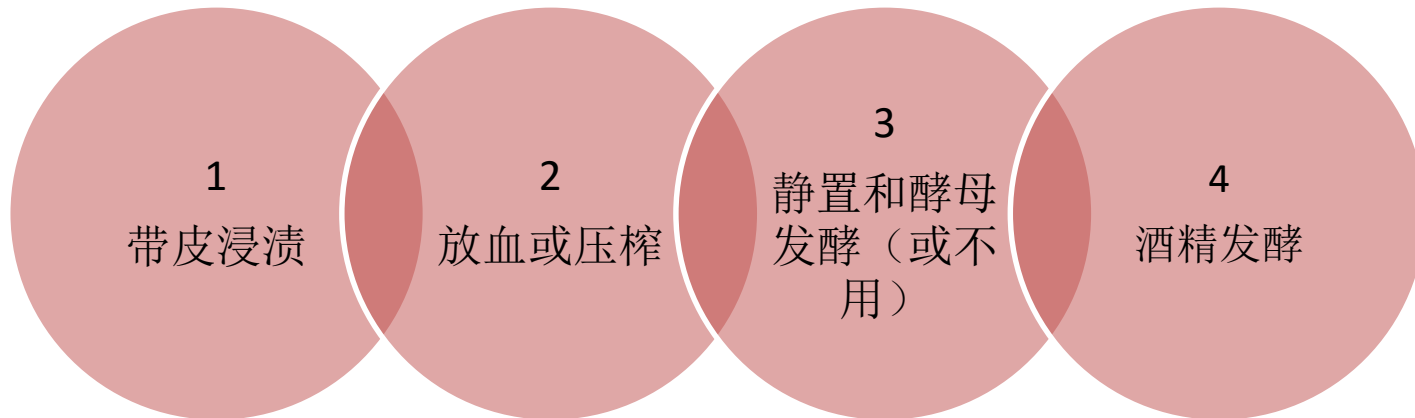


流程1



葡萄酒口感更柔和, 更清爽

流程2

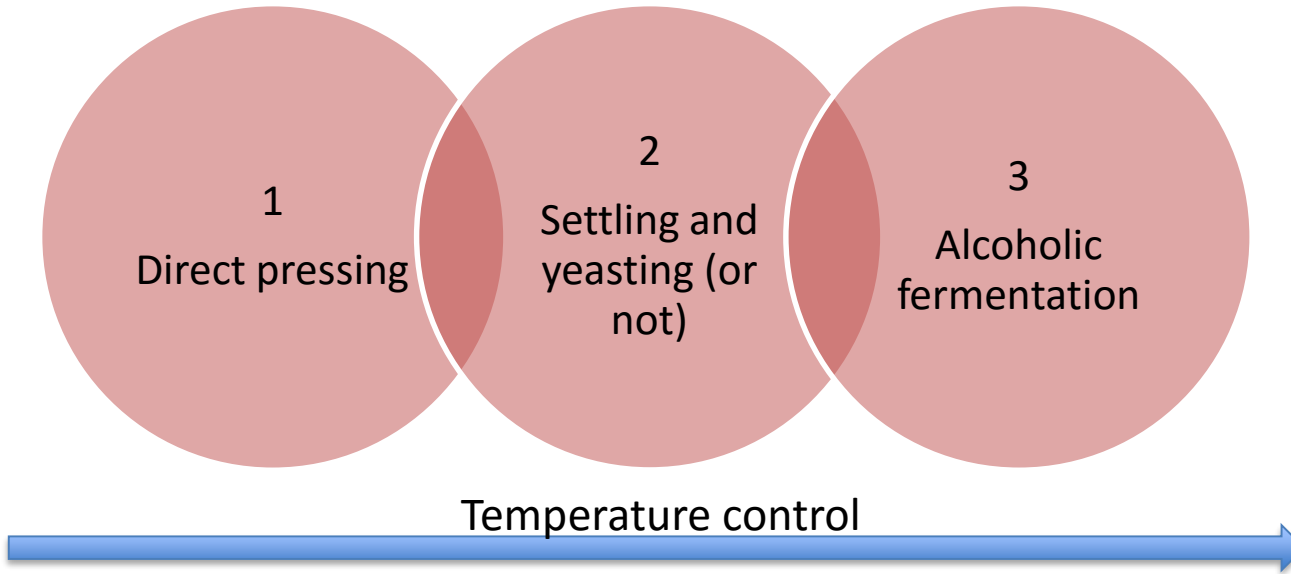


葡萄酒色泽更多彩, 口感更集中, 更强劲

Dry Rosé wines



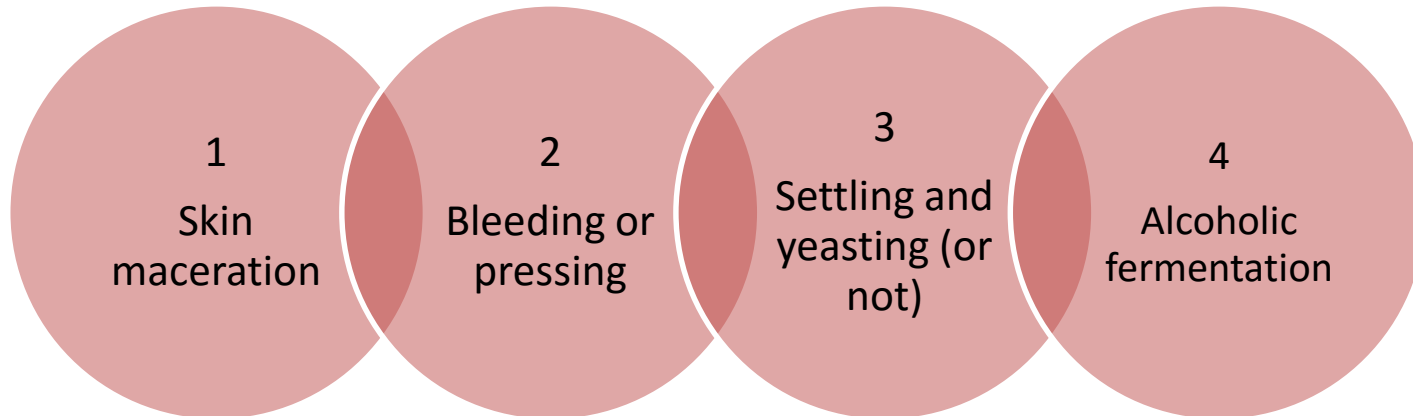
Process #1



Wines lighter, fresher

Eventual malolactic fermentation

Process #2

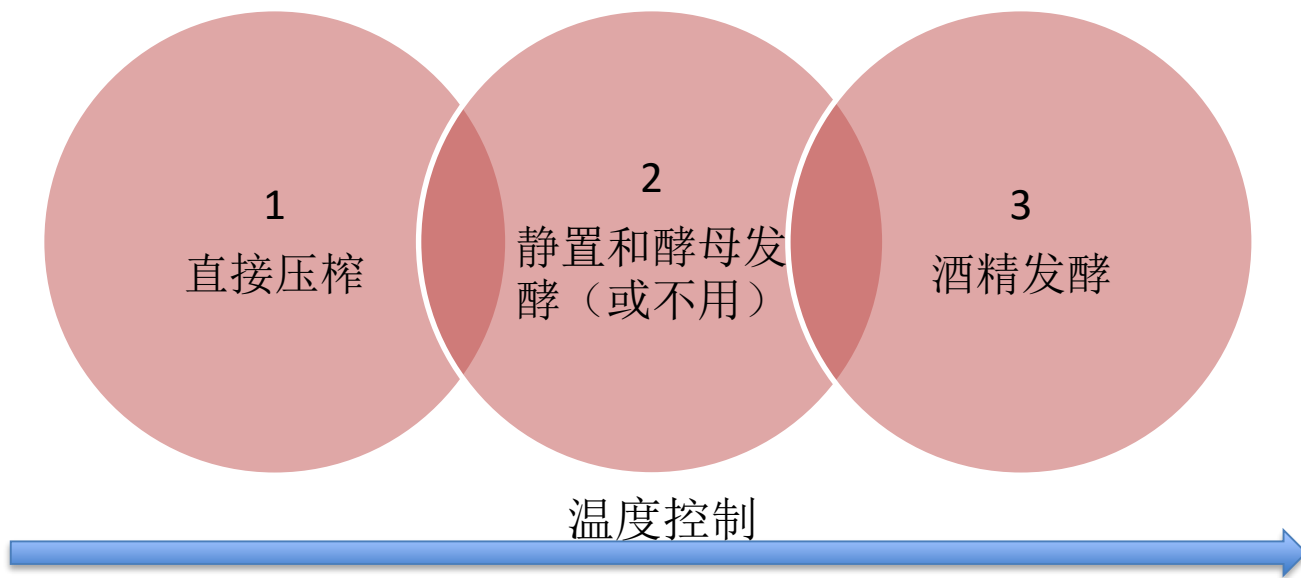


Wines + colourfull, + concentrated + powerfull

干白葡萄酒



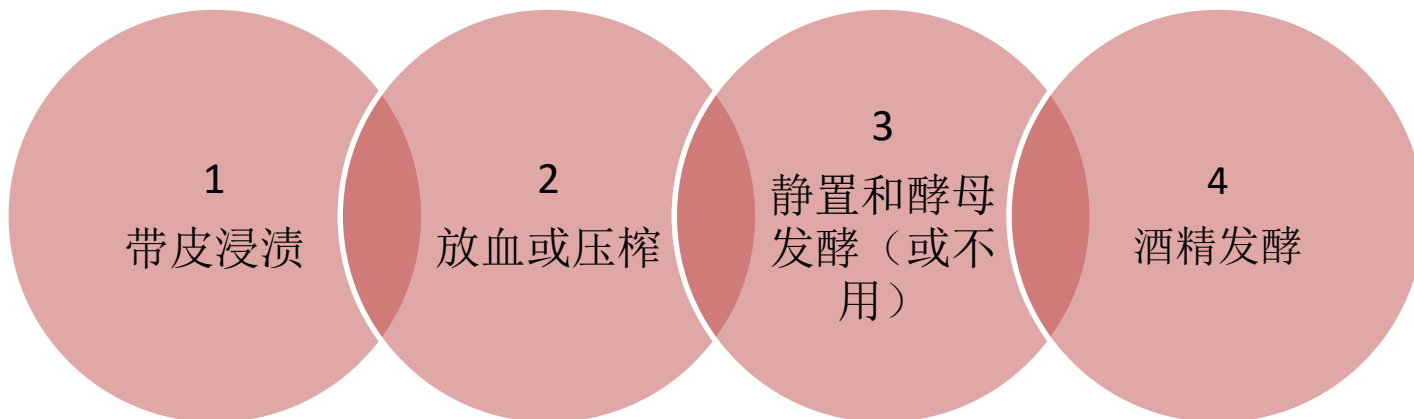
流程1



葡萄酒口感更柔和, 更清爽

最后乳酸发酵

流程2

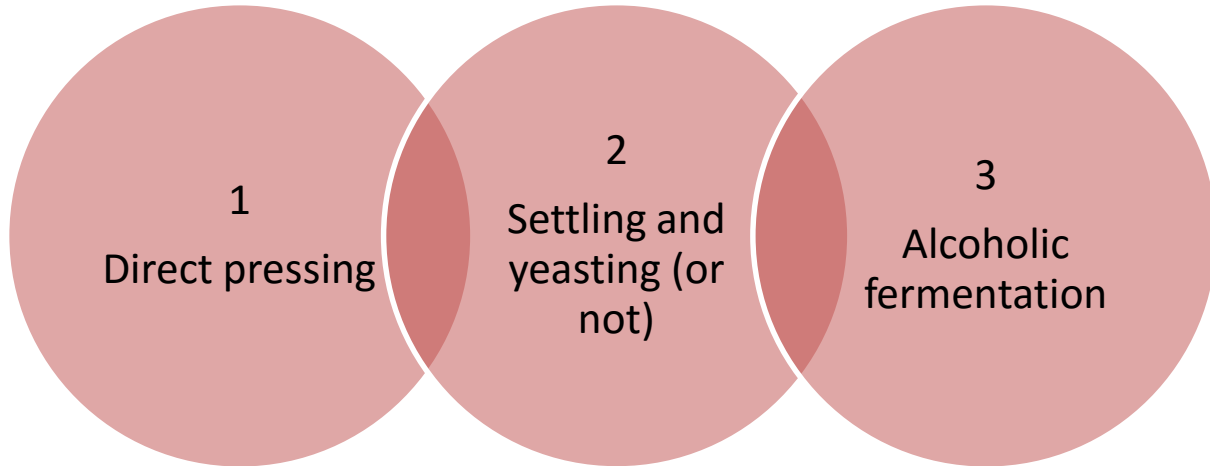


葡萄酒色泽更多彩, 口感更集中, 更强劲

Dry White wines



Process #1

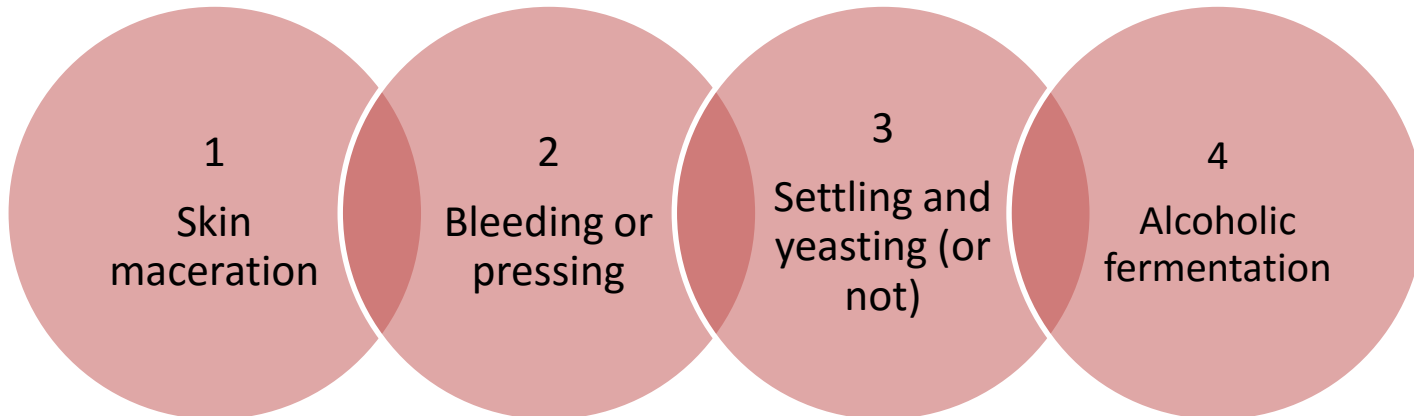


Wines softer, fresher

Temperature control

Eventual malolactic fermentation

Process #2



Wines + colourfull, + concentrated + powerfull



露喜龙拥有..... 独具特质的9个AOP级别和 3个IGP级别的干葡萄酒产 区









Roussillon is ...
9 Dry AOP & 3 IGP
with distinctive characters









- **科利乌尔 & IGP 韦尔美伊山丘** (IGP级别白、桃红、红和陈酿) 
- **露喜龙山丘 & IGP 加泰罗尼亚山丘** (IGP级别白、桃红、红和陈酿) 
- **露喜龙山丘雷奥斯拜** (红, 分地块认证)
- **露喜龙山丘村庄** (CRV-红) 
- **莫里干型** (红) 

此外, 还有4个以产地名称命名的AOP认证:

- **CRV 卡拉马尼** 
- **CRV 法兰西拉图尔** 
- **CRV 雷克德** 
- **CRV 多塔维勒** 





- **Collioure & IGP Côte Vermeille** (white, rosé, red, rancio for IGP) 
- **Côtes du Roussillon & IGP Côtes Catalanes** (white, rosé, red, rancio for IGP) 
- **Côtes du Roussillon les Aspres** (red – plot selection)
- **Côtes du Roussillon Villages** (CRV - red) 
- **Maury sec** (red) 

There are also 4 specific AOPs recognized by the name of the region :

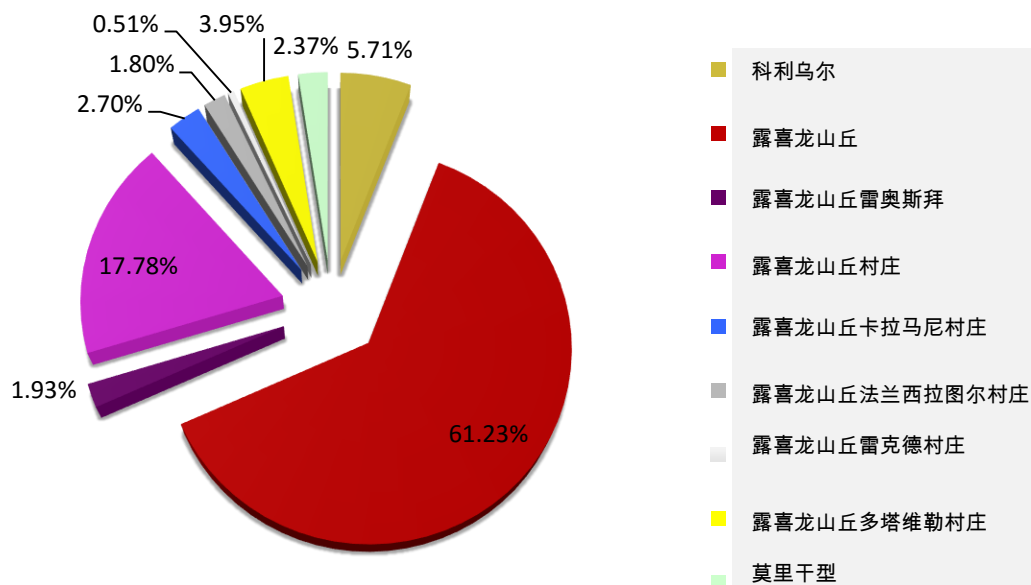
- **CRV Caramany** 
- **CRV Latour de France** 
- **CRV Lesquerde** 
- **CRV Tautavel** 



干葡萄酒的诞生年份及产量分布



- 1971 AOC科利乌尔红
- 1977 AOC露喜龙山丘村庄
AOC露喜龙山丘卡拉马尼村庄
AOC露喜龙山丘法兰西拉图尔村庄
AOC露喜龙山丘
- 1991 AOC科利乌尔桃红
- 1996 AOC露喜龙山丘雷克德村庄
- 1997 AOC露喜龙山丘多塔维勒村庄
- 2002 AOC科利乌尔白
- 2003 AOC露喜龙山丘雷奥斯拜
- 2011 AOP莫里干型
IGP加泰罗尼亚山丘&维尔美伊山丘



Birthdays and production for the dry wines



1971 AOC Collioure Rouge

1977 AOC Côtes du Roussillon Villages

AOC Côtes du Roussillon Villages Caramany

AOC Côtes du Roussillon Villages Latour de France

AOC Côtes du Roussillon

1991 AOC Collioure Rose

1996 AOC Côtes du Roussillon Villages Lesquerde

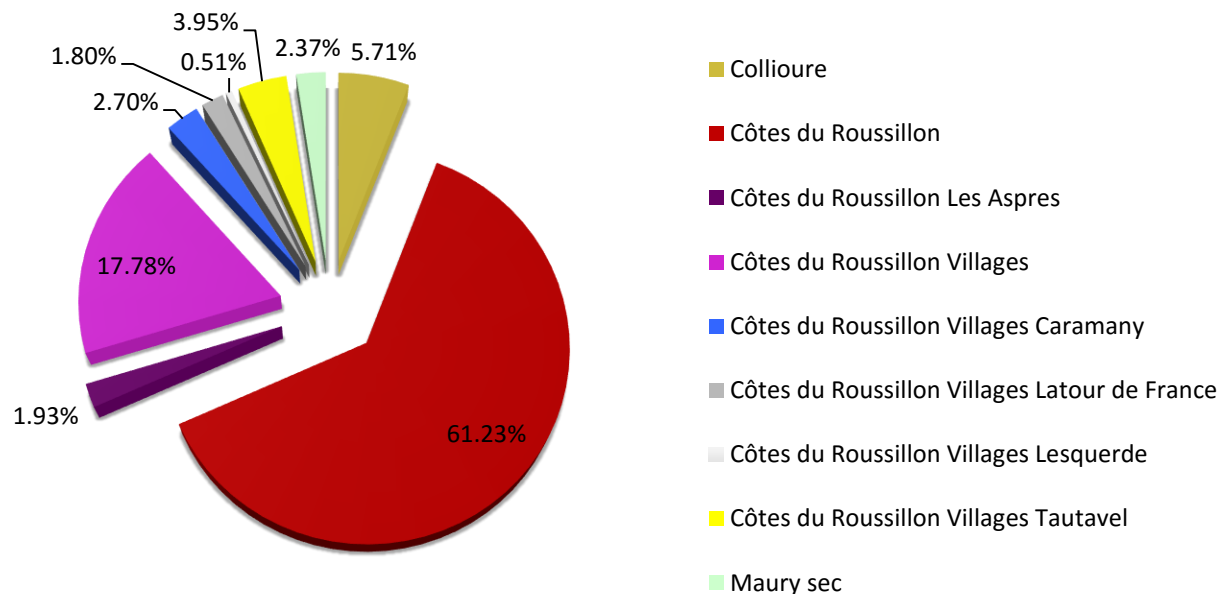
1997 AOC Côtes du Roussillon Villages Tautavel

2002 AOC Collioure Blanc

2003 AOC Côtes du Roussillon Les Aspres

2011 AOP Maury Sec

IGP Côtes Catalanes & Côte Vermeille



干葡萄酒佐餐搭配建议



适饮温度	12°C	8~12°C	8~12°C	13~15°C	
	IGP 陈年葡萄酒, 干型	IGP, 露喜龙山丘& 科利乌尔白葡萄 酒	IGP, 露喜龙山丘&科 利乌尔桃红葡萄酒	IGP & 露喜龙山 丘红葡萄酒	露喜龙山丘村庄 , 莫里干型&科 利乌尔红葡萄酒
鱼汤	***	***	***		
什锦沙拉		**	***	**	
冷盘肉类	***		**	***	**
贝类	**	***	**		
海鲜类	** 熟食	橡木味葡萄酒	**		
带汁鱼类	**	***	***	葡萄酒汁	葡萄酒汁
白肉类	**	橡木味葡萄酒	**	***	**
红肉类				***	***
烤野味				橡木味葡萄酒	***
砂锅炖野味				***	***
新鲜山羊奶酪		***	**		
干山羊奶酪	***	橡木味葡萄酒			
牛奶或绵羊奶酪	**			***	***

Food pairing with dry wines



Consume at	12°C (53F)	8 to 12°C (46-53F)	8 to 12°C (46-53F)	13 to 15°C (55-59F)	
	IGP Rancio secs	White IGP, CdR & Collioure	Rose IGP, CdR & Collioure	Red IGP & CdR	Red CdR Villages, dry Maury & Collioure
Fish Soup	***	***	***		
Mixed Salad		**	***	**	
Charcuterie	***		**	***	**
Shellfish	** cooked	***	**		
Seafood	**	Oaked wines	**		
Fish with Sauce	**	***	***	Wine Sauces	Wine Sauces
White meats	**	Oaked wines	**	***	**
Red meats				***	***
Roasted game				Oaked wines	***
Game casseroles				***	***
Fresh goats cheese		***	**		
Hard goats cheese	***	Oaked wines			
Cow & sheep cheese	**			**	**

干葡萄酒佐餐搭配建议

Food pairing with dry wines



DRY WINES / 干葡萄酒	AOC COTES DU ROUSSILLON / 露喜龙山丘葡萄酒	AOC COTES DU ROUSSILLON VILLAGES / 露喜龙村庄葡萄酒	AOC COLLIOURE / 高力乌
焖猪肉 Braised pork	***		**
北京烤鸭 Roasted duck	***	***	***
黑椒牛柳 Sauted beef with black pepper	***	***	***
广式炒饭 Cantonese rice	***		**
酱汁烤牛排 Roasted beef with black sauce	**	***	***
回锅肉 spicy Sichuan meats	**	***	**
蒜茸鲜鲍海中宝 Sauted abalone and sea treasures with garlic	*** (white & rosé 白和桃红)		*** (white & rosé 白和桃红)
泰式辣酱炒鸡肉 Spicy Chicken in sweet and saur sauce	**	**	**
芒果布丁 Mango pudding			
香辣虾 Fried spicy shrimps	*** (white & rosé 白和桃红)		*** (white & rosé 白和桃红)
酱牛肉配泰式甜辣汁 Cold boiled beef with sweet and saur sauce	**	**	**
海蜇头 Jellyfish	*** (white & rosé 白和桃红)		*** (white & rosé 白和桃红)
鸡茸蘑菇汤 chicken & mushrooms soup	*** (white & rosé 白和桃红)		*** (white & rosé 白和桃红)
蒜茸菠菜 sauteed spinach with garlic	*** (white & rosé 白和桃红)		*** (white & rosé 白和桃红)
干烧明虾球 Steamed king prawns with pepper	*** (white & rosé 白和桃红)	**	***
八宝炒辣酱 braised diced pork with brown sauce	**	***	**

干葡萄酒佐餐搭配建议

Food pairing with dry wines



DRY WINES / 干葡萄酒	AOC COTES DU ROUSSILLON / 露喜龙山丘葡萄酒	AOC COTES DU ROUSSILLON VILLAGES / 露喜龙村庄葡萄酒	AOC COLLIOURE / 高力乌
焖猪肉 Braised pork	***		**
北京烤鸭 Roasted duck	***	***	***
黑椒牛柳 Sauted beef with black pepper	***	***	***
广式炒饭 Cantonese rice	***		**
酱汁烤牛排 Roasted beef with black sauce	**	***	***
回锅肉 spicy Sichuan meats	**	***	**
蒜茸鲜鲍海中宝 Sauted abalone and sea treasures with garlic	*** (white & rosé 白和桃红)		*** (white & rosé 白和桃红)
泰式辣酱炒鸡肉 Spicy Chicken in sweet and saur sauce	**	**	**
芒果布丁 Mango pudding			
香辣虾 Fried spicy shrimps	*** (white & rosé 白和桃红)		*** (white & rosé 白和桃红)
酱牛肉配泰式甜辣汁 Cold boiled beef with sweet and saur sauce	**	**	**
海蜇头 Jellyfish	*** (white & rosé 白和桃红)		*** (white & rosé 白和桃红)
鸡茸蘑菇汤 chicken & mushrooms soup	*** (white & rosé 白和桃红)		*** (white & rosé 白和桃红)
蒜茸菠菜 sauteed spinach with garlic	*** (white & rosé 白和桃红)		*** (white & rosé 白和桃红)
干烧明虾球 Steamed king prawns with pepper	*** (white & rosé 白和桃红)	**	***
八宝炒辣酱 braised diced pork with brown sauce	**	***	**



何谓天然甜葡萄酒？



What is a Vins Doux Naturels ?



界定天然甜葡萄酒的四个主要特点：



1

首先需要确保酒精浓度必须**至少达到14.5度**。

2

这种葡萄酒需要通过以下任一方法进行**中断发酵**.....

- 形成葡萄汁后中断发酵

或

- 对榨渣中断发酵

.....该过程在酒精发酵期间进行。

3

加入**浓度达96%的中性酿酒专用酒精**，阻止**葡萄中的所有糖分都发酵成酒精**。酒精的中性品质在天然甜葡萄酒的酿造过程中十分重要，能够保持葡萄的独特风味和风土特性。

4

天然甜葡萄酒的酒精浓度远远低于波特酒。



The 4 main characteristics that define a Vin Doux Naturel:



1

It's **at least 14.5 degrees** in potential alcohol for the must.

2

It comes from **a mutage** that can be done either...

- On the must

Or

- On the skin/ (on the cap of the marc)

... which takes place during the alcoholic fermentation.

3

It's an addition of **neutral pure alcohol (96% volume)**. **A part of grape's sugar stays non-fermented**. The neutrality of the alcohol is very important in the process of making the Vin Doux Naturel to respect the grape variety & "terroir".

4

The **% of alcohol is much lower than Port wines**.



1285年，马略卡国王的御医、蒙彼利埃大学校长**Arnau de Vilanova**发明了中断发酵法。



在酒精发酵过程中，根据均衡配比需求，加入占葡萄汁体积5%到10%的**浓度达96%的葡萄酒酿造专用中性酒精**，终止酵母的发酵作用，保留葡萄中的一部分天然糖分。

Process discovered in **1285 by Arnau de Vilanova**, rector of the University of Montpellier and doctor at the court of the King of Majorca.





During Alcoholic fermentation, and according to the balance desired, a **96% vol neutral grape alcohol** is added – in the amount of 5 to 10% of the volume of the must – in order to halt the action of yeasts and to **keep some of the natural sugars.**



天然甜葡萄酒的酿造及特点





Vinification & characteristics of Vins Doux Naturels

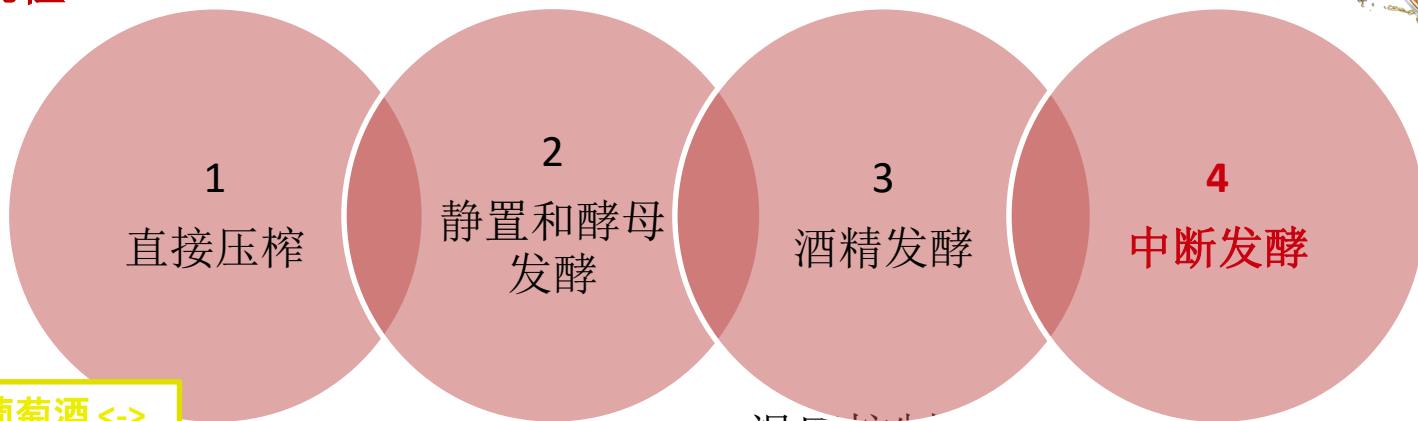


天然甜白葡萄酒和琥珀葡萄酒



在液体阶段中断发酵

流程1

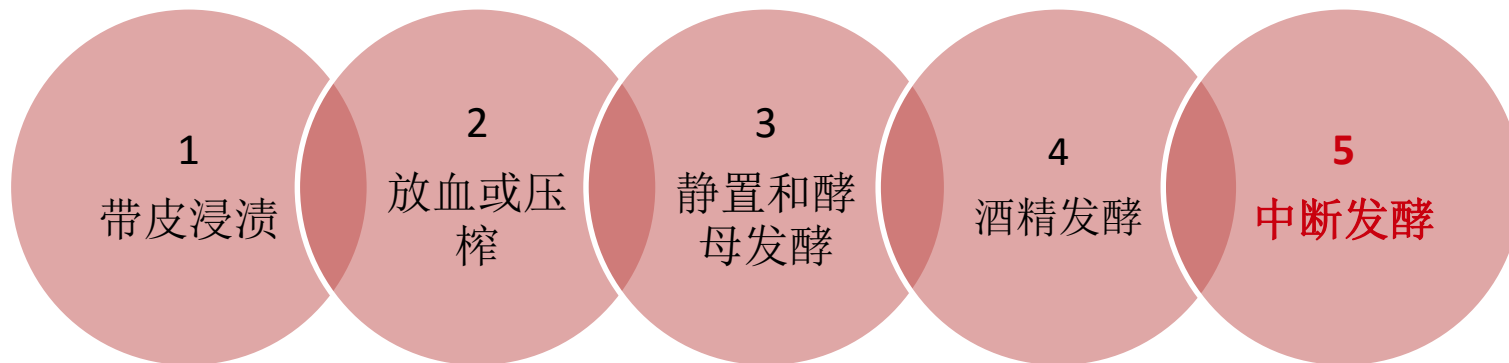


白葡萄酒 <-> 精致, 带有花香、果香, 口感浓郁

温度控制
陈化

琥珀葡萄酒 -> 琥珀色, 带有咖啡、蜜饯和姜饼香味.....

流程2

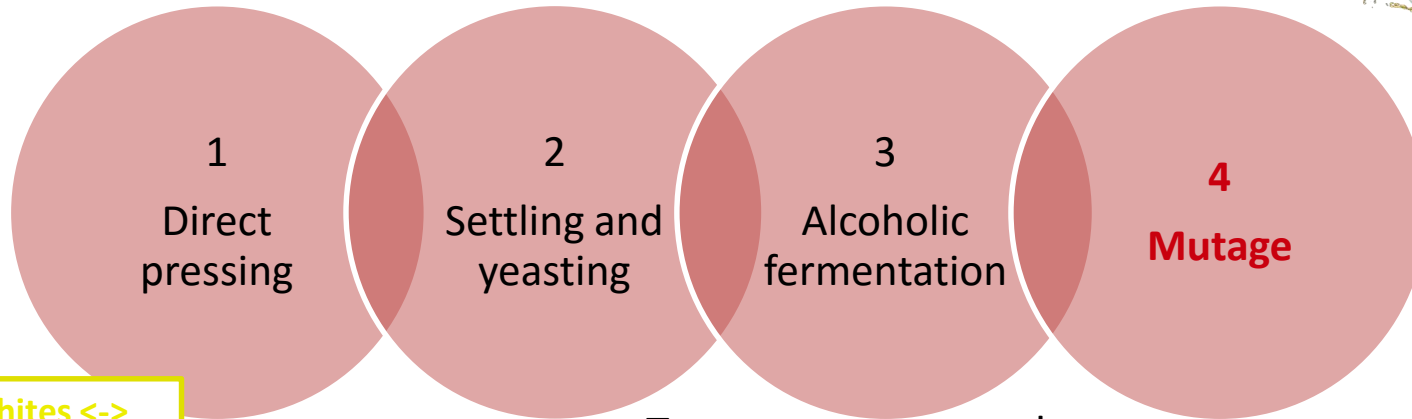


White & Amber Vins Doux Naturels



Mutage in liquid phase

Process #1



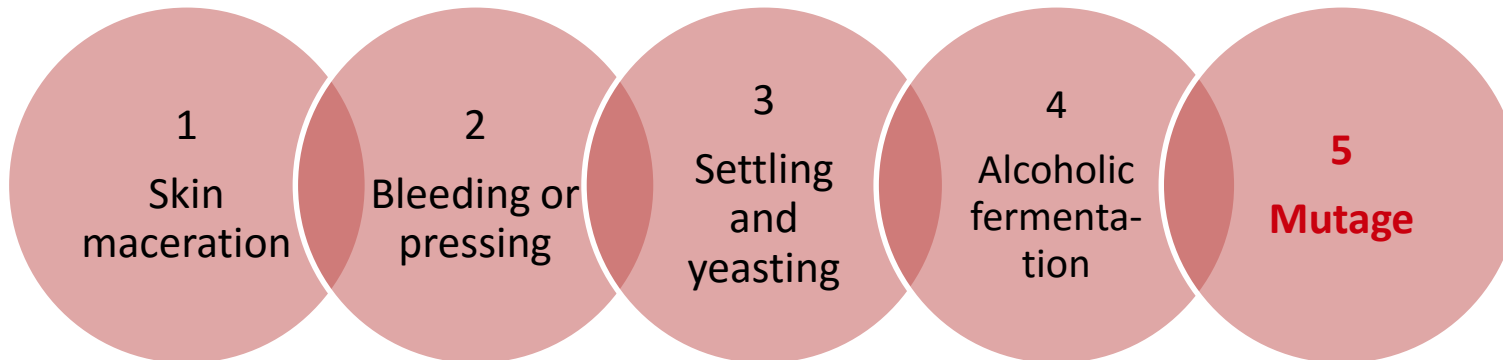
Whites <->
delicate, fruity,
floral, greedy
Wines ...

Temperature control

Ageing

Amber - >
Wines of
Amber color,
notes of
coffee, dried
fruits,
gingerbread
...

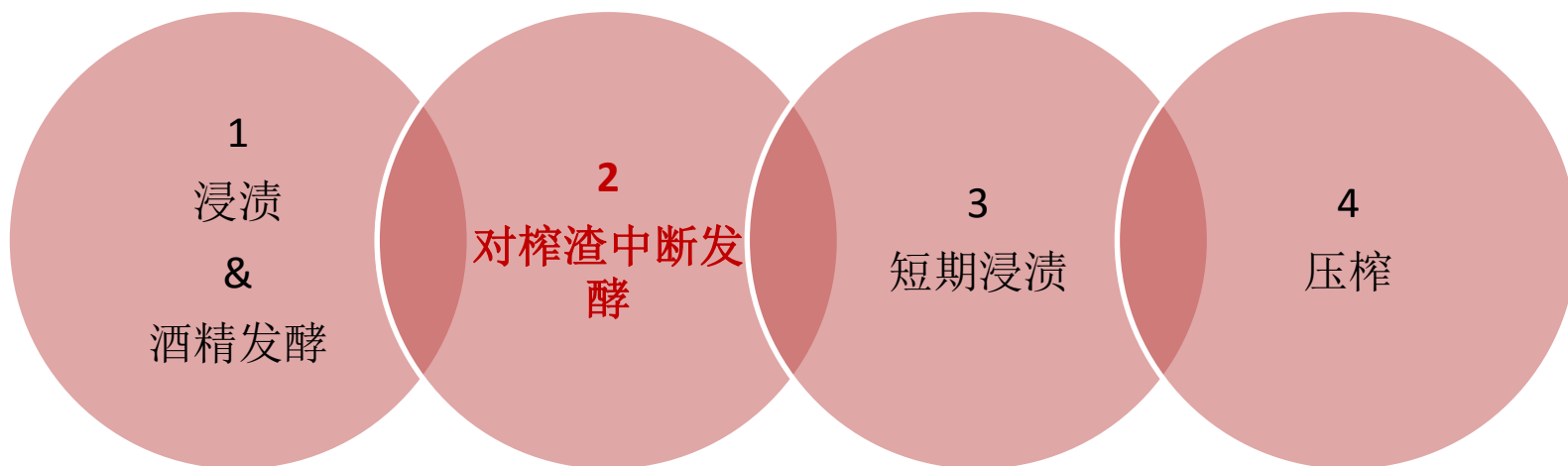
Process #2



天然甜白葡萄酒和琥珀葡萄酒



流程3：在固体阶段中断发酵



白葡萄酒 <->
颜色、质地、
花香更为浓
郁.....

温度控制



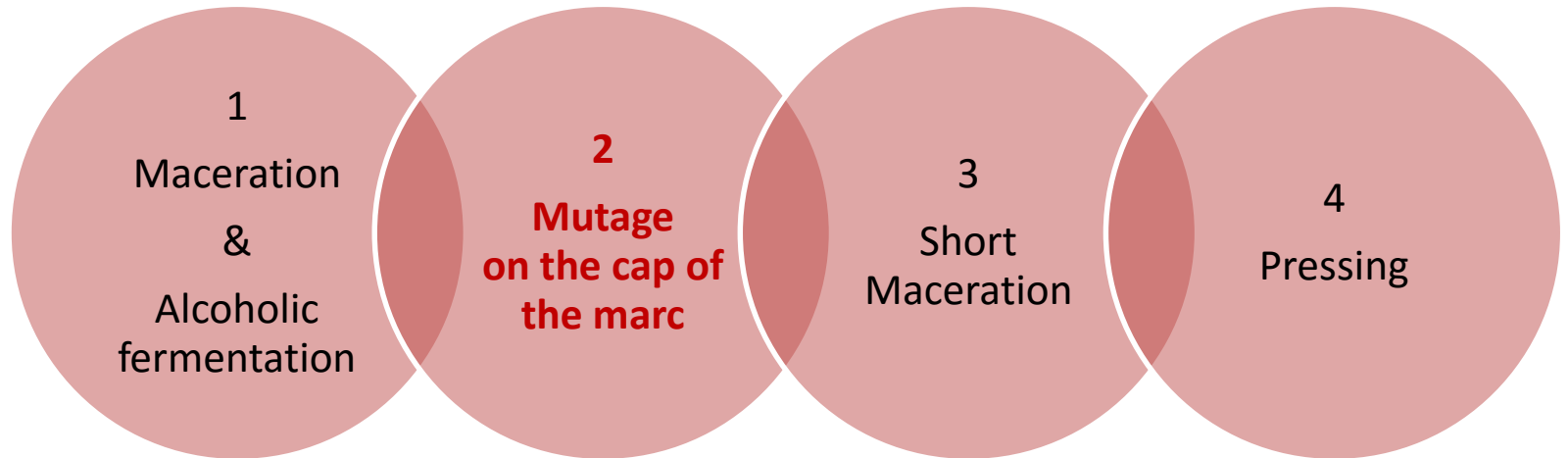
陈化

琥珀葡萄酒 <->
浓烈馥
郁.....

White & Amber Vins Doux Naturels



Process #3 : Mutage with solid phase



Whites <->
Wines +
concentrated
in color,
structure and
aromas, +
"infusions" ...

Temperature control



Ageing

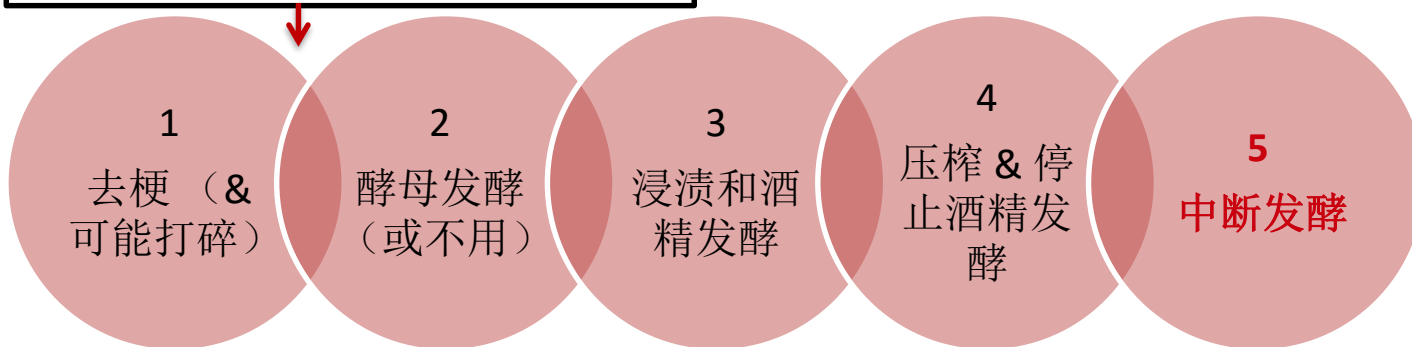
Amber <->
Wines +
concentrated,
richer ...

天然甜石榴红葡萄酒和瓦红葡萄酒



流程1：在液体阶段中断发酵

可使用预先冷发酵萃取工艺



石榴红和Rimage葡萄酒<->红葡萄酒, 丰满馥郁, 有红梅和黑莓香气

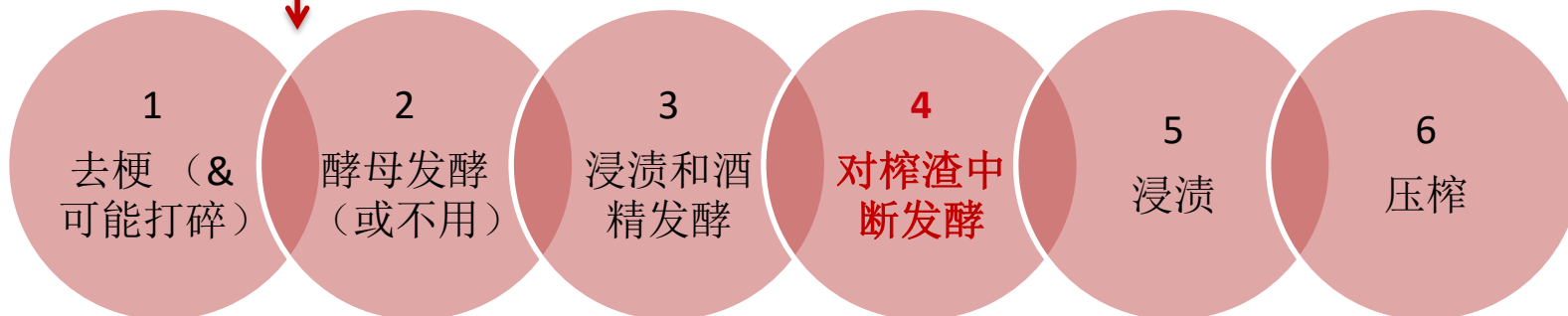
温度控制

陈化

瓦红葡萄酒<->葡萄酒, 棕红色, 有烟草、无花果、熟李子和可可香气...

流程2：在固体阶段中断发酵

可使用预先冷发酵萃取工艺

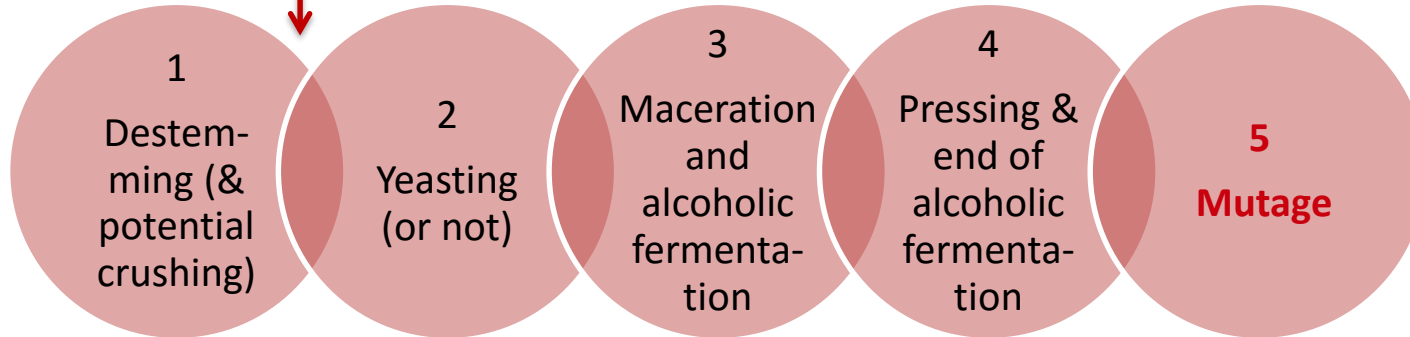


Grenat (red) & Tuilé (tawny colored) Vins Doux Naturels



Process #1 : Mutage in liquid phase

Possibility of cold pre-fermentative extraction



Grenat, Rimage <->
Red wines, fleshy,
red berries and
blacks

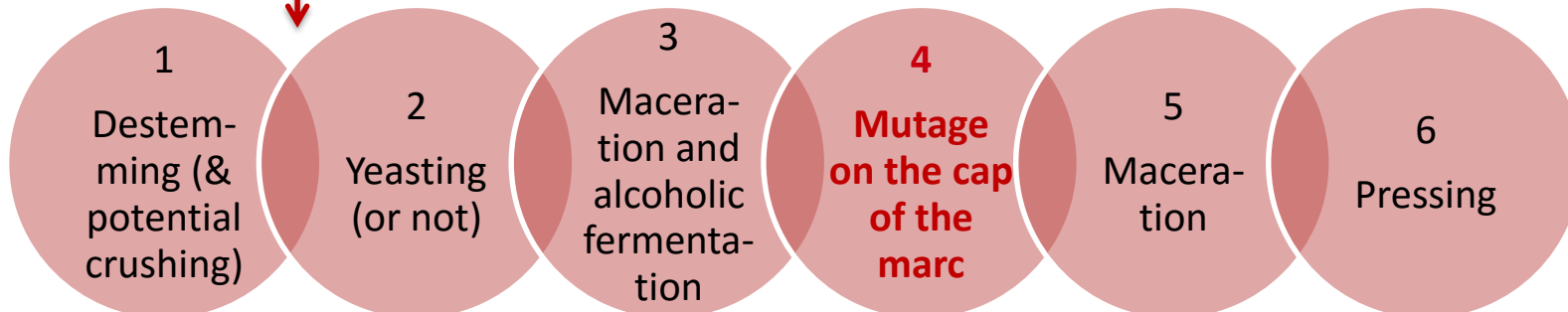
Temperature control

Ageing

Tuilé <->
Wines brown
red, notes of
dark tobacco,
fig, cooked
prune, cocoa
...

Process #2 : Mutage with solid phase

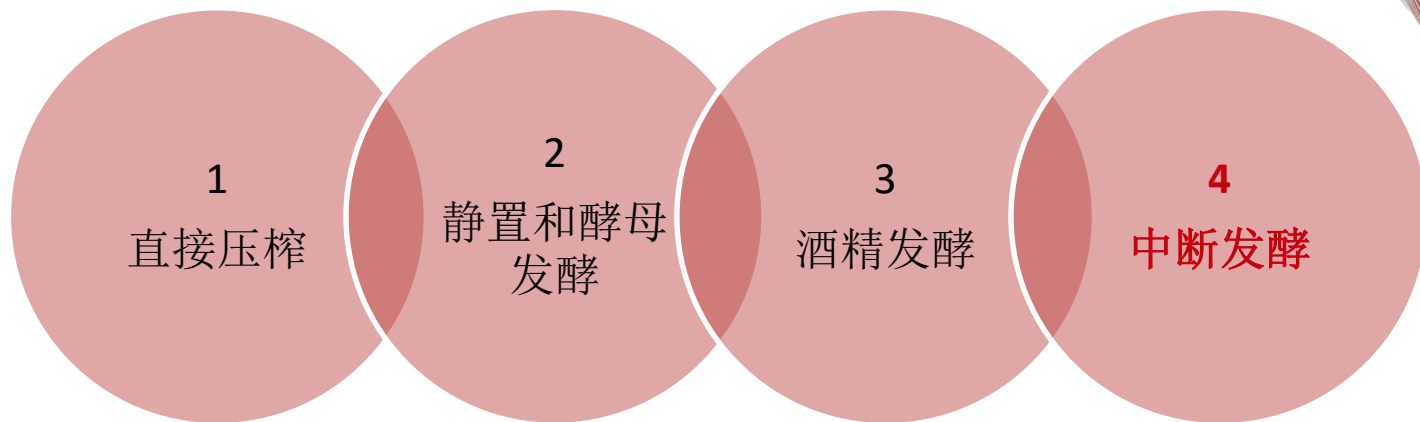
Possibility of cold pre-fermentative extraction





流程1

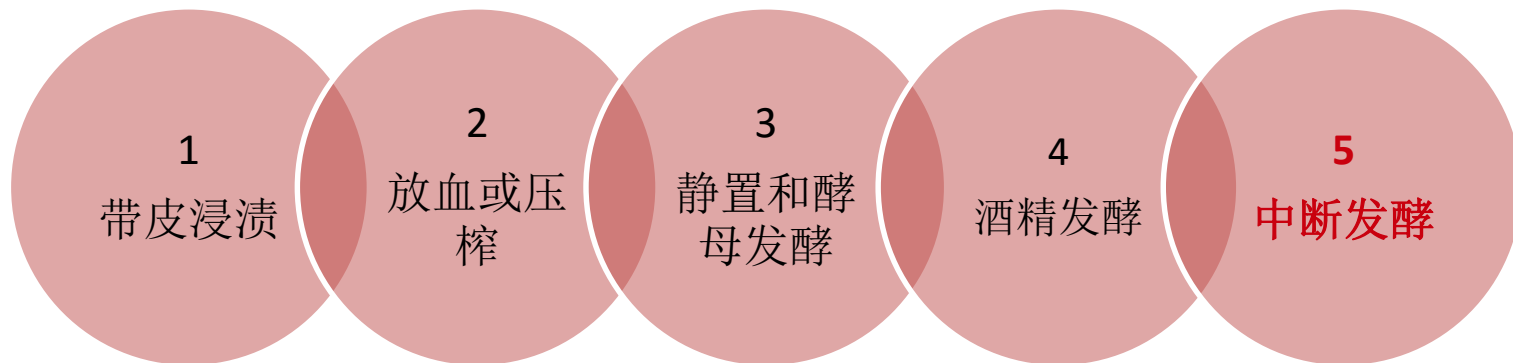
在液体阶段中断发酵



温度控制

勿陈化！
桃红葡萄酒<-> 清淡可口，弥漫果
香和花香，让人爱不释手

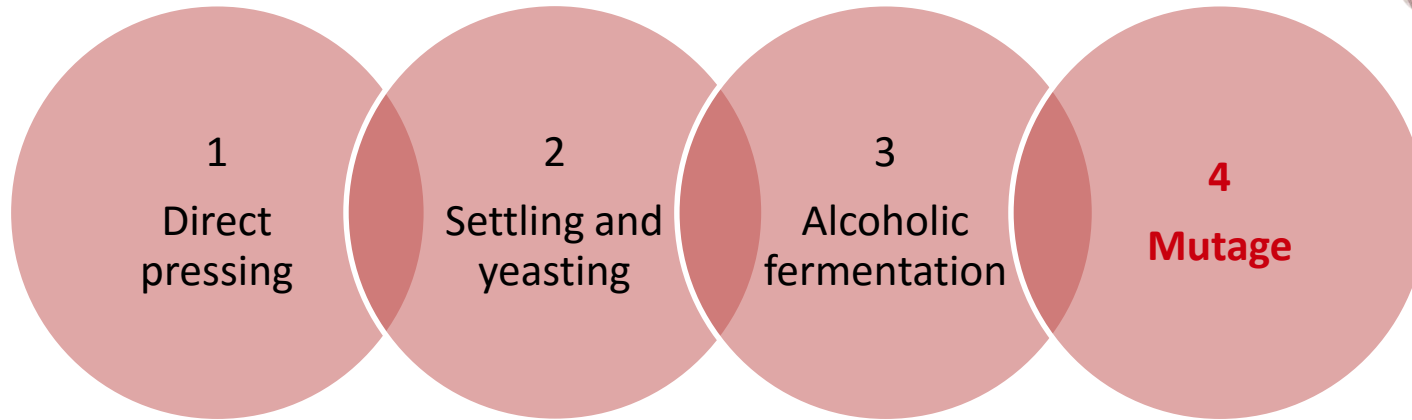
流程2





Process #1

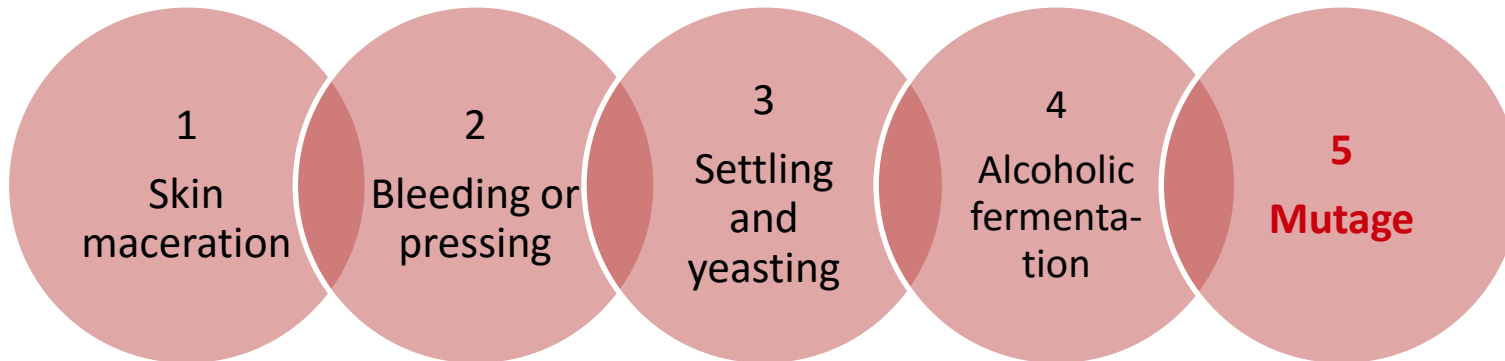
Mutage in liquid phase



Temperature control

No aging !
Rosés <-> delicate, fruity, floral,
greedy Wines ...

Process #2



天然甜葡萄酒逐渐成熟，其颜色、结构和风味都随之改变



- **还原处理** (=避免氧气): 装在大木桶或大酒瓶中(尽早装瓶)



- **氧化处理**: 成熟期短则36个月，长则20年以上.....
 - 在酒窖内或者户外
 - 在水平倒置的容器中(不能完全装满)
 - 在不同的酒桶里，或陈放在木桶、半酒桶或橡木桶中
 - 或者，某些情况下，放入玻璃细颈瓶或半桶中，在室外放置9-12个月

While evolving, VDN change in color, structure and flavor



- **By reduction** (=avoiding oxygen) : in **full vats** or in **bottles** (early bottling)



- **By oxydation** : maturation period between 36 months and more than 20 years...
 - inside or outside cellars
 - in container *en vidange* (not filling up the containers completely)
 - in different vats or aged in wood (foudres, demi-muids, barrels)
 - or, sometimes, in glass *bonbonnes* or *demi-muids* outdoors for 9 to 12 months.

NB:颜色深度



无论是白葡萄酒还是红葡萄酒，颜色深度都取决于浸渍和陈化的时间！





NB: Intensity of Color



The intensity of the color depends on the time of maceration & the aging, either for whites or reds!





露喜龙拥有..... 独具特质的5个AOP认证天然甜葡萄酒产区



Roussillon is ...



**5 AOP Vins Doux Naturels
with distinctive characters**





里韦萨特	石榴红	桃红			未氧化
	瓦红	琥珀	Hors d'Âge	陈年葡萄酒	氧化
莫里	白	石榴红			未氧化
	琥珀	瓦红	Hors d'Âge	陈年葡萄酒	氧化
巴纽尔斯	白	Rimage	桃红		未氧化
	(琥珀)	(瓦红)	Hors d'Âge	陈年葡萄酒	氧化
巴纽尔斯列级	(瓦红)				氧化
里韦萨特麝香	(白)				未氧化



Rivesaltes	Grenat	Rosé			→	No Oxidized
	↓					
	Tuilé	Ambré	Hors d'Age	Rancio	→	Oxidized

Maury	Blanc	Grenat			→	No Oxidized
	↓	↓				
	Ambré	Tuilé	Hors d'Age	Rancio	→	Oxidized

Banyuls	Blanc	Rimage	Rosé		→	No Oxidized
	↓	↓				
	(ambré)	(tuilé)	Hors d'Age	Rancio	→	Oxidized

Banyuls Grand Cru	(tuilé)	→	Oxidized
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Muscat de Rivesaltes	(blanc)	→	No Oxidized
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AOP 天然甜葡萄酒诞生年份及产量分布



1936 AOP里韦萨特-巴纽尔斯-莫里

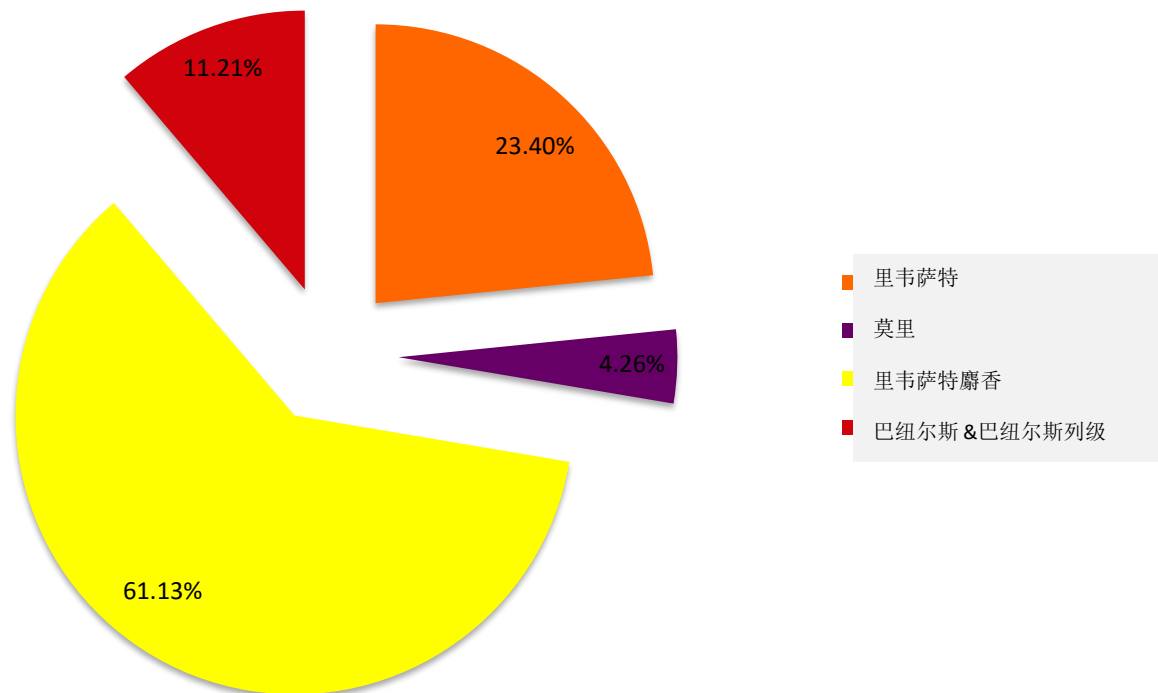
1956 AOP 里韦萨特麝香

1962 AOP巴纽尔斯列级

1997 AOP里韦萨特瓦红和琥珀

2002 AOP 里韦萨特石榴红

2011 AOP里韦萨特桃红（和谐的莫里/里韦萨特混合风格）



Birthdays and production for the AOP Vins Doux Naturels



1936 AOP Banyuls, Banyuls Grand Cru, Maury

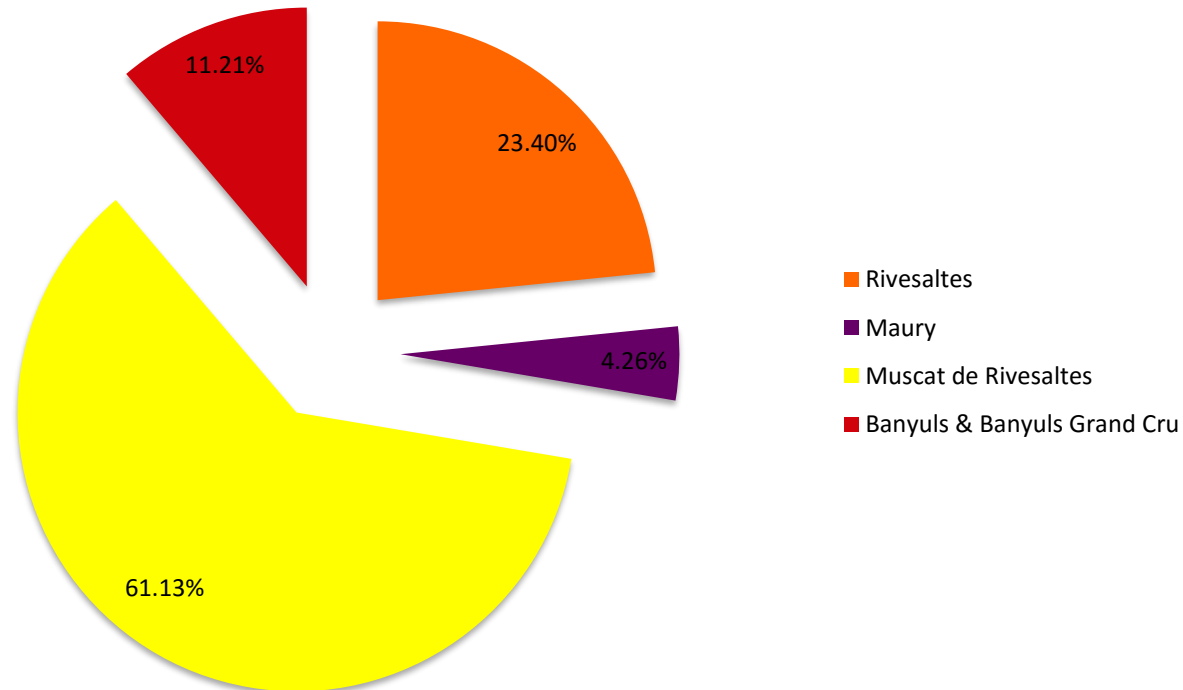
1956 AOP Muscat de Rivesaltes

1962 AOP Banyuls Grand Cru

1997 AOP Rivesaltes Ambre et Tuile

2002 AOP Rivesaltes Grenat

2011 AOP Rivesaltes (harmonisation Maury/Rivesaltes styles)



天然甜葡萄酒佐餐搭配建议



适饮温度	12-13°C	13-15°C			8-12°C	
	浅龄VDN红葡萄酒， 例如石榴红和Rimage	里韦萨尔特瓦红葡萄酒	里韦萨尔特琥珀葡萄酒	莫里巴纽尔斯巴纽尔斯列级（氧化）葡萄酒	里韦萨尔特麝香，巴纽尔斯和莫里白葡萄酒	里韦萨尔特，巴纽尔斯桃红葡萄酒
杏仁，榛子，花生米		***	***	***	**	**
什锦干果	*	**	**	**	***	***
李子或者海枣	***	***		**		
西班牙Tapas小吃	**	**	**	**	***	***
甜瓜	***	**	**	**	**	***
鹅肝	**	**	***	***	**	
白肉			辣味	辣味		
烤野味	**	*	**	**		
砂锅野味\带汤汁	***					
酸甜菜系	***	***	***	***	***	***
亚洲菜系（泰国、印度.....）		**	***	**	***	
干山羊奶酪		**	***	***		
羊乳干酪和其他蓝纹奶酪	***	***	***	***	***	
新鲜水果，水果挞	红色水果	李子干	干果	李子干	夏日水果	红浆果
蛋糕	**	**	***	**	水果慕斯	水果慕斯
加泰罗尼亚风味烤布丁，焦糖布丁			***		加泰罗尼亚风味烤布丁	**
冰淇淋，果汁冰糕	红色水果	**	***	**	夏日水果	红浆果
巧克力	***	***	***	***		

温馨提示：

（氧化陈酿的）天然甜葡萄酒开瓶后依然可以保存数月！

Food pairing with Vins Doux Naturels



Consume at	12-13°C (53-55F)	13-15°C (55-59F)			8-12°C (46-53F)	
	Young red VDN e.g. Grenat and Rimage	Rivesaltes Tuilé	Rivesaltes Ambré	Maury, Banyuls Grand Cru (oxidized)	Muscat Rivesaltes, white Banyuls and Maury	Rosé Rivesaltes and Banyuls
Almonds, hazelnuts, peanuts		***	***	***	**	**
Mixed dried fruits	*	**	**	**	***	***
Prunes or plums	***	***		**		
Tapas	**	**	**	**	***	***
Melon	***	**	**	**	**	***
Foie gras	**	**	***	***	**	
White meats			Spicy	Spicy		
Roast game	**	*	**	**		
Game casseroles / with sauce	***					
Sweet and sour	***	***	***	***	***	***
Thai / Indian cuisine		**	***	**	***	
Hard goat's cheese		**	***	***		
Roqueforts & other blue cheeses	***	***	***	***	***	
Fresh fruit, fruit tarts	Red fruits	Prunes	Dried fruits	Prunes	Summer fruits	Red berries
Cakes	**	**	***	**	Fruit mousses	Fruit mousses
Crème catalane, crème brûlée			***		Crème Catalane	**
Ice cream, sorbets	Red fruits	**	***	**	Summer fruits	Red berries
Chocolate	***	***	***	***		

To keep in mind : A Vin Doux Naturel bottle (aged in an oxidative environment) can be kept open for several months.

天然甜葡萄酒佐餐搭配建议

Food pairing with Vins Doux Naturels



Vins Doux Naturels (Sweet Fortified Wines) / 天然甜葡萄酒 (加烈甜葡萄酒)	AOC MUSCAT DE RIVESALTES / 蜜思嘉甜白葡萄酒	AOC RIVESALTES / 里韦萨特经典甜酒	AOC MAURY / 莫里香蜜	AOC BANYULS & BANYULS GRAND CRU / 班努沉香甜酒&班努列级酒庄
焖猪肉 Braised pork		*** (Ambré & Tuilé 琥珀色和黄褐色)	* (white 甜白)	* (white Banyuls 班努甜白)
北京烤鸭 Roasted duck		*** (Ambré & Tuilé 琥珀色和黄褐色)	** (oxidised styles 氧化风味)	** (oxidised styles 氧化风味)
黑椒牛柳 Sauted beef with black pepper		*** (Ambré, Grenat & Tuilé 琥珀色, 石榴红和黄褐色)	** (red & oxidised styles 甜红及氧化风味)	** (red & oxidised styles 甜红及氧化风味)
广式炒饭 Cantonese rice			* (white 甜白)	* (white Banyuls 班努甜白)
酱汁烤牛排 Roasted beef with black sauce		*** (oxidised 已氧化)	*** (red & oxidised styles 甜红及氧化风味)	*** (red & oxidised styles 甜红及氧化风味)
回锅肉 spicy Sichuan meats		*** (oxidised 已氧化)	*** (red & oxidised styles 甜红及氧化风味)	*** (red & oxidised styles 甜红及氧化风味)
蒜茸鲜鲍海中宝 Sauted abalone and sea treasures with garlic	***		* (white 甜白)	* (white Banyuls 班努甜白)
泰式辣酱炒鸡肉 Spicy Chicken in sweet and saur sauce	***	*** (Ambré 琥珀色)	** (white 甜白)	** (white Banyuls 班努甜白)
芒果布丁 Mango pudding	***	* (rosé 桃红)		
香辣虾 Fried spicy shrimps		*** (Ambré 琥珀色)		
酱牛肉配泰式甜辣汁 Cold boiled beef with sweet and saur sauce		*** (Ambré & Tuilé 琥珀色和黄褐色)	** (oxidised styles 氧化风味)	** (oxidised styles 氧化风味)
海蜇头 Jellyfish	*		* (white 甜白)	* (white Banyuls 班努甜白)
鸡茸蘑菇汤 chicken & mushrooms soup	*	* (Ambré 琥珀色)	* (white 甜白)	* (white Banyuls 班努甜白)
蒜茸菠菜 sauteed spinach with garlic				
干烧明虾球 Steamed king prawns with pepper	*	** (Ambré 琥珀色)	* (white 甜白)	* (white Banyuls 班努甜白)
八宝炒辣酱 braised diced pork with brown sauce		*** (Ambré & Tuilé 琥珀色和黄褐色)	** (oxidised styles 氧化风味)	** (oxidised styles 氧化风味)

天然甜葡萄酒佐餐搭配建议

Food pairing with Vins Doux Naturels



Vins Doux Naturels (Sweet Fortified Wines) / 天然甜葡萄酒 (加烈甜葡萄酒)	AOC MUSCAT DE RIVESALTES / 蜜思嘉甜白葡萄酒	AOC RIVESALTES / 里韦萨特经典甜酒	AOC MAURY / 莫里香蜜	AOC BANYULS & BANYULS GRAND CRU / 班努沉香甜酒&班努列级酒庄
焖猪肉 Braised pork		*** (Ambré & Tuilé 琥珀色和黄褐色)	* (white 甜白)	* (white Banyuls 班努甜白)
北京烤鸭 Roasted duck		*** (Ambré & Tuilé 琥珀色和黄褐色)	** (oxidised styles 氧化风味)	** (oxidised styles 氧化风味)
黑椒牛柳 Sauted beef with black pepper		*** (Ambré, Grenat & Tuilé 琥珀色, 石榴红和黄褐色)	** (red & oxidised styles 甜红及氧化风味)	** (red & oxidised styles 甜红及氧化风味)
广式炒饭 Cantonese rice			* (white 甜白)	* (white Banyuls 班努甜白)
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蒜茸鲜鲍海中宝 Sauted abalone and sea treasures with garlic	***		* (white 甜白)	* (white Banyuls 班努甜白)
泰式辣酱炒鸡肉 Spicy Chicken in sweet and saur sauce	***	*** (Ambré 琥珀色)	** (white 甜白)	** (white Banyuls 班努甜白)
芒果布丁 Mango pudding	***	* (rosé 桃红)		
香辣虾 Fried spicy shrimps		*** (Ambré 琥珀色)		
酱牛肉配泰式甜辣汁 Cold boiled beef with sweet and saur sauce		*** (Ambré & Tuilé 琥珀色和黄褐色)	** (oxidised styles 氧化风味)	** (oxidised styles 氧化风味)
海蜇头 Jellyfish	*		* (white 甜白)	* (white Banyuls 班努甜白)
鸡茸蘑菇汤 chicken & mushrooms soup	*	* (Ambré 琥珀色)	* (white 甜白)	* (white Banyuls 班努甜白)
蒜茸菠菜 sauteed spinach with garlic				
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八宝炒辣酱 braised diced pork with brown sauce		*** (Ambré & Tuilé 琥珀色和黄褐色)	** (oxidised styles 氧化风味)	** (oxidised styles 氧化风味)



Merci !

法国露喜龙葡萄酒

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