

We offer an elegant range of rosé, white and red wines in Côtes de Provence AOP. From the iconic 'Château' vintages, true reflections of Provence, to the prestigious 'Tourmaline', "Diamant" and "Rubis", which are exclusive and numbered, each wine embodies exceptional craftsmanship and the finest expression of our terroir.

Our DRINKS



Wines

	Glass 12cl	Bottle 75cl
ROSÉ, AOP Côtes De Provence Bio		
Château 2025	6 €	29 €
Château 2025 en magnum 150cl		55 €
Tourmaline 2024	10 €	50 €
BLANC, AOP Côtes de Provence Bio		
Château 2025	6 €	29 €
Diamant 2023	10 €	50 €
ROUGE, AOP Côtes de Provence Bio		
Château 2019	6 €	29 €
Château 2018 en magnum 150cl		55 €
Rubis 2020	10 €	50 €

Softs

Spring water 1L, Saint-Georges (Corse)	5 €
Fruit juices & nectars, artisanal and organic 33cl, <i>Maison Benedetti (Cabannes 13)</i>	5 €



2026 Rates, all taxes included.

Alcohol abuse is harmful to your health. Please drink in moderation.



L'ÉPICERIE FINE PROVENÇALE

eat in or take away

Salty

FAÇON C (*Solliès-Pont, 83*)

Tartinades 100g 6,50 €

L'ARTISAN POPOL (*Signes, 83*)

Olives with garlic and basil **or** Provençal-style, 250g 6,20 €

Picholine olives with Espelette chilli, 250g 6,20 €

Artichokes in extra virgin olive oil, 140g 9,90 €

Braised red peppers in extra virgin olive oil, 140g 9,90 €

Sun-dried tomatoes in extra virgin olive oil, 140g 9,90 €

MAISON BREMOND (*Aix-en-Provence, 13*)

Spiced **or** Herbs of Provence flavoured snack almonds, 100g 9,90 €

Pork terrine with lemon from Menton, 100g 8,50 €

TPork terrine with Pastis **or** morel mushrooms and Marc de Provence, 100g 8,50 €

Tuna rillettes with capers, 90g 8,50 €

To serve with

Ciappe with olive oil 140g, *Maison Bremond* 4 €

Bruschettina with olive oil, garlic and basil 80g, *Maison Bremond* 4 €

Pane Guttiau with olive oil and salt 200g, *Saper di Saporì (Italy)* 8,50 €

Sweet

Mini rum babas 150g, *L'Artisan Popol* 6,50 €

•

Take away



CHÂTEAU DE CHAUSSE (*La Croix Valmer, 83*)

Summer blossom honey, 250g 9 €

Lavender honey, 250g 9 €

DOMAINE SAINTE-HÉLÈNE (*Claviers, 83*)

Organic olive oil, 10cl 12 €

Organic olive oil, 50cl 25 €

VINAIGRERIE CÔTE-BLEUE (*Sausset-les-Pins, 13*)

Organic white **or** red wine vinegar, 25cl 10 €

Organic rosé wine vinegar with Provençal raspberries, 25cl 12 €

Organic white wine vinegar with lemon from Menton IGP, 25cl 12 €

Organic rosé wine vinegar with Provençal saffron, 25cl 17 €

MAISON BREMOND (*Aix-en-Provence, 13*)

Provence lavender soap, 100g 5,90 €

Extra-pure 100% olive oil soap, 100g 5,90 €





WINE TASTING *Experiences*

Visit & Wine Tasting (45 MIN TO 1 HOUR)

15 €

History of the estate, tour of the winery and barrel cellar,
guided tasting of our 6 signature wines at the counter.

•

Visit & wine tasting in the garden (1 HOUR TO 1H30)

25 €

History of the estate, tour of the winery and barrel cellar, guided tasting of
our 6 signature wines on the terrace in the heart of our garden*.

•

Rosé Experience (1 HOUR)

20 €

The secrets of rosé, rosé wines process, an interactive game exploring the wine's aromas,
and a tasting of 3 rosé wines in our tasting room, followed by a tour of our cellar.

•

Gourmet Tasting (1 HOUR)

35 €

A pleasant and relaxed interlude on the terrace in the heart of our garden*.
Guided tasting of our 6 signature wines, accompanied by a gourmet box (charcuteries,
cheeses and some fresh fruits).

•

Sensory Tasting (1H30)

35 €

An introductory workshop to blind tasting, a fun experience exploring the aromas of wine,
in our tasting room, followed by a tour of our cellar.

•

Wine & Cheese Workshop (1H30)

49 €

Pairings and mismatches featuring our wines and mature cheeses.
A unique experience exploring flavours and textures, in our tasting room, followed by a tour of our cellar.

•

Immersive Tour (3 HOURS)

150€

Private tour in the heart of our estate for a unique, immersive experience combining nature, expertise and
the Provençal way of life. Tasting of our signature wines amongst the vineyards and in our barrel cellar,
followed by a gourmet lunch.

**In case of bad weather, the tastings will take place indoors in our tasting room.*

