



Vignobles VERCHANT

DOMAINE & CHÂTEAU
- DEPUIS 1582 -

1582 Rose 2025



Terroir:

Geographical area of the “Méjanelle” appellation, composed of numerous rounded pebbles and marine sediments.

Appellation: IGP Pays d'Oc

Grape varieties: Grenache, Syrah

Yields: 50hl/ha

Wine making :

Mechanical harvesting at night to preserve maximum freshness.

Vinification after complete destemming of the grapes, in temperature-controlled vats to ensure good exchange between the skins and the juice.

Blending carried out at the beginning of the year, followed by bottling.

Tasting notes:

Color: Pale with slight purple highlights.

Nose: Intense, with aromas of citrus, blackberries, and strawberries.

Palate: Very smooth, with a lovely fresh finish. The palate reveals a profusion of red fruit and exotic notes.

Serve between 8°C and 12°C.

Cellaring: 1 to 2 years

Food pairing: Aperitif, grilled seafood, grilled white meat, salad

Bottle barcode: 3770031183139 Carton barcode: 3770031183238

CRT: 6 bottles Pallet: 600 bottles



commercial-vin@verchant.fr

domainedeverchant.com



@vignoblesverchant





1582 Blanc 2025



Terroir:

Geographical area of the “Méjanelle” appellation, composed of numerous rounded pebbles and marine sediments.

Appellation: IGP Pays d'Oc

Grape varieties: Sauvignon, Rolle, Chardonnay

Yields: 50hl/ha

Wine making :

Mechanical harvesting at night to preserve maximum freshness.

Vinification after complete destemming of the grapes, in temperature-controlled vats to ensure good exchange between the skins and the juice.

Blending carried out at the beginning of the year, followed by bottling.

Tasting notes:

Appearance: Pale yellow color with green highlights.

Nose: Intense, with floral notes and hints of white fruit.

Palate: Very smooth, with a lovely lively and refreshing edge. The aromas of white fruit are present on the palate, ending with subtle apricot notes.

Cellaring: 1 to 2 years

Food pairing: Aperitif, shellfish, fish, white meat in sauce, exotic cuisine

Bottle barcode: 3770031183122 Carton barcode: 3770031183245

CRT: 6 bottles Pallet: 600 bottles



commercial-vin@verchant.fr

domainedeverchant.com



@vignoblesverchant





Vignobles VERCHANT

DOMAINE & CHÂTEAU
- DEPUIS 1582 -

La Bulle 2025



Terroir:

Geographical area of the “Méjanelle” appellation, composed of numerous rounded pebbles and marine sediments.

Appellation: IGP Pays d'Oc

Grape varieties: Rolle, Sauvignon

Yields: 50hl/ha

Winemaking :

Mechanical harvesting at night to preserve maximum freshness.

Vinification after complete destemming of the grapes in temperature-controlled vats.

Blending carried out at the beginning of the year, followed by bottling.

Once the still wine has been obtained, it is carbonated by adding liquid CO₂, which gives it its fine, refined bubbles.

Tasting notes:

Appearance: Beautiful pale yellow color with fine bubbles.

Nose: Freshness offering fruity and floral notes.

Palate: Lively and elegant, with flavors of white fruit. The finish is long and mineral.

Cellaring: 1 to 2 years

Food pairing: Ceviche, shellfish, skewers, exotic cuisine

Bottle barcode: 3770031183399 Barcode on cardboard: 3770031183405

CRT : 6 bottles Pallet: 600 bottles



commercial-vin@verchant.fr



domaineeverchant.com



@vignoblesverchant





Vignobles VERCHANT

DOMAINE & CHÂTEAU
- DEPUIS 1582 -



1582 Rouge 2024

Terroir:

Geographical area of the “Méjanelle” appellation, composed of numerous rounded pebbles and marine sediments.

Appellation: IGP Pays d'Oc

Grape varieties: Syrah, Grenache, Mourvedre

Yields: 50hl/ha

Winemaking :

Mechanical harvesting at night to preserve maximum freshness.

Vinification after complete destemming of the grapes, in temperature-controlled vats to ensure optimal exchange between the skins and the juice.

Blending carried out at the beginning of the year, followed by bottling.

Tasting notes:

Color: Beautiful deep red color with deep ruby highlights.

Nose: Fruity, dominated by aromas of candied red fruits and dried figs.

Palate: The attack is clean, with nicely coated tannins. Good balance between sweetness and acidity, with hints of licorice in the background.

Finish: The wine has good length on the palate with nice complexity.

Cellaring: 1 to 2 years

Food pairing: Lamb shoulder, roast, skirt steak, cheese

Bottle barcode: 3770031183146 Barcode on cardboard: 3770031183252

CRT : 6 bottles Pallet : 600 bottles



commercial-vin@verchant.fr

domaine@verchant.com



@vignoblesverchant





Vignobles VERCHANT

DOMAINE & CHÂTEAU
- DEPUIS 1582 -

OH MAZETTE ! Rosé 2025



Terroir:

Geographical area of the “Méjanelle” appellation, composed of numerous rounded pebbles and marine sediments.

Appellation: IGP Pays d'Oc

Grape varieties: Grenache, Syrah

Yields: 50hl/ha

Winemaking:

Mechanical harvesting at night to preserve maximum freshness.

Vinification after complete destemming of the grapes, in temperature-controlled vats to ensure optimal interaction between the skins and the juice. Blending carried out at the beginning of the year, followed by bottling.

Tasting notes:

Appearance: Delicate color with shades of rose petals.

Nose: Rich and elegant, with notes of fresh strawberry and grapefruit.

Palate: Balanced and delicious, offering a beautiful harmony between freshness and sweetness.

Cellaring: 1 to 2 years

Food pairing: Appetizer, grilled meats, Greek cuisine, mixed salad

Bottle barcode: 3770031183344 **Barcode on cardboard:** 3770031183207

CRT : 6 bottles **Pallet:** 600 bottles



commercial-vin@verchant.fr

domainedeverchant.com



@vignoblesverchant





Vignobles
VERCHANT
DOMAINE & CHÂTEAU
- DEPUIS 1582 -

OH MAZETTE ! Blanc 2025



Terroir:

Geographical area of the “Méjanelle” appellation, composed of numerous rounded pebbles and marine sediments.

Appellation: IGP Pays d'Oc

Grape varieties: Rolle, Sauvignon, Chardonnay

Yields: 50hl/ha

Winemaking:

Mechanical harvesting at night to preserve maximum freshness.

Vinification after complete destemming of the grapes, in temperature-controlled vats to ensure optimal interaction between the skins and the juice. Blending carried out at the beginning of the year, followed by bottling.

Tasting notes:

Appearance: Attractive bright color

Nose: Fresh and elegant, with refreshing mineral and floral notes

Palate: A delightful, expressive wine

Cellaring: 1 to 2 years

Food pairing: white meat, seafood, fish, summer salad

Bottle barcode: 3770031183351 **Barcode on cardboard:** 3770031183207

CRT : 6 bottles **Pallet:** 600 bottles



commercial-vin@verchant.fr



domaineeverchant.com



@vignoblesverchant





Vignobles
VERCHANT
DOMAINE & CHÂTEAU
- DEPUIS 1582 -

OH MAZETTE ! Rouge 2024



Terroir:

Geographical area of the “Méjanelle” appellation, composed of numerous rounded pebbles and marine sediments.

Appellation: IGP Pays d'Oc

Grape varieties: Grenache, Syrah, Niellucio, Mourvèdre

Yields: 50hl/ha

Winemaking:

Mechanical harvesting at night to preserve maximum freshness.

Vinification after complete destemming of the grapes, in temperature-controlled vats to ensure optimal interaction between the skins and the juice. Blending carried out at the beginning of the year, followed by bottling.

Tasting notes:

Color: Attractive raspberry color

Nose: Rich and elegant, with notes of fresh strawberry and grapefruit

Palate: Balanced and delicious, offering a beautiful harmony between freshness and sweetness.

Cellaring: 1 to 2 years

Food pairing: cold cuts platter, country-style terrine, paella, cheeses

Bottle barcode: 3770031183368 **Barcode on carton:** 3770031183221

CRT: 6 bottles **Pallet:** 600 bottles



commercial-vin@verchant.fr



domaineeverchant.com



@vignoblesverchant





Vignobles VERCHANT

DOMAINE & CHÂTEAU
- DEPUIS 1582 -

Marcelle Rouge 2023



Terroir:

Geographical area of the “Méjanelle” appellation, composed of numerous rounded pebbles and marine sediments.

Appellation: AOC Languedoc

Grape varieties: Syrah, Grenache

Yields: 50hl/ha

Winemaking:

Mechanical destemming of the harvest with on-board sorting, vinification by grape variety under temperature control, long maceration for 30 to 35 days. Blending after malolactic fermentation, aging 1/3 in vats, 1/3 in barrels, and 1/3 in amphorae.

Tasting notes:

Color: Beautiful deep, intense red.

Nose: Elegant aromas of wild berries, eucalyptus and peony.

Palate: Delicate balance with velvety tannins and a finish of garrigue. This cuvée successfully combines power and freshness.

Cellaring: 6 to 8 years

Food pairing: Rib steak, lamb, duck à l'orange, cheese

Bottle barcode: 3770031183153 **Carton barcode:** 3770031183269

CRT: 6 bottles **Pallet:** 600 bottles



commercial-vin@verchant.fr



domaineeverchant.com



@vignoblesverchant





Vignobles VERCHANT

DOMAINE & CHÂTEAU
- DEPUIS 1582 -

Quintina Blanc 2023



Terroir:

Geographical area of the “Méjanelle” appellation, composed of numerous rounded pebbles and marine sediments.

Appellation: IGP Pays d'Oc

Grape varieties: Rolle, Chardonnay, Sauvignon

Yields: 50hl/ha

Winemaking:

Mechanical harvesting with on-board sorting, temperature-controlled vinification by grape variety, long maceration for 40 to 45 days. Blending after malolactic fermentation, aging in 225-liter barrels. Bottled 18 months after harvest.

Tasting notes:

Appearance: Bright and luminous, slightly golden.

Nose: Fresh with notes of pear, mirabelle plum, and pineapple, toasted and roasted.

Palate: Smooth and rich with buttery notes. A Burgundian style for a beautiful wine to accompany a meal.

Cellaring: 5 to 10 years

Food pairing: Fish in sauce, veal chop, cheese

Bottle barcode: 3770031183184 **Carton barcode:** 3770031183276

CRT: 6 bottles **Pallet:** 600 bottles



commercial-vin@verchant.fr



domaineeverchant.com



@vignoblesverchant





Vignobles
VERCHANT

DOMAINE & CHÂTEAU
- DEPUIS 1582 -

Quintina Rouge 2022



Terroir:

Geographical area of the “Méjanelle” appellation, composed of numerous rounded pebbles and marine sediments.

Appellation: AOC Languedoc

Grape varieties: Grenache, Syrah

Yields: 30hl/ha

Winemaking:

Mechanical harvesting with on-board sorting, temperature-controlled vinification by grape variety, long maceration for 40 to 45 days. Blending after malolactic fermentation, aged in 400-liter barrels. Bottled 18 months after harvest.

Tasting notes:

Color: Dark red with bright highlights and beautiful brilliance.

Nose: Fruity aromatic palette, dominated by notes of morello cherry.

Palate: Very nice attack on the palate, with notes of kirsch-soaked morello cherries. The tannins develop gradually and remain firm on the finish.

Finish: Warm and powerful with notes of vanilla, pepper, and spice to round off this taste experience. Wine to be decanted.

Cellaring: 10 years and more

Food pairing: Duck breast, rib of beef

Bottle barcode: 3770031183160 **Carton barcode:** 3770031183283

CRT: 6 bottles **Pallet:** 600 bottles



commercial-vin@verchant.fr



domaineeverchant.com



@vignoblesverchant

