

Alain Chabanon

www.alainchabanon.fr

Alain's wines are elegant and slender. He is recognized in France for his great work on purity and fruit in the Southern French grapes. Whether the wine is stored on concrete eggs or wood barrels there is a balance to Alain's fingerprints.

Alain Chabanon
L'Esprit deFont Caude

245kr.

Alain Chabanon
Saut de Cote

290kr.

Benjamin Thaillandier

www.vigneronminervois.com

Youthful drinkability! Benjamin cultivates traditional Southern French grapes on his 7 hectares. He is a new talent on the way with both juice and power. With the ambition to make wines to drink. Juicy and inviting.

Benjamin Taillandier
Buffentis

135kr.

Benjamin Taillandier
Blanc

125kr.

Benjamin Taillandier
Viti Vini Bibi

125kr.

Chateau Marco

Marc Leseney has no website, but the phone number is on the bottle so you can just call him if you have questions. Marc cuts a little back on the number of cows and slightly up the number of vines every year. He is close to having a hectare. We are happy about that. Because that means we have been allowed to buy something from him. Bold fresh chenin and a crisp and delicious Blanquette de Limoux.

Chateau Marco
Blanquette de Limoux Brut

145kr.

Chateau Marco
Lætificat Chenin Blanc

145kr.

Chateau Sulauzewww.domainedesulauze.com

Karina and Guillaume Lefèvre have created a biodynamic playground in Coteaux Aix-en-Provence. They started ripping out most of the industrial vines to make space for animals and barley- both for the animals and for making delicious beer. The wines that remains are small plots of old grenache, syrah, vermentino and arguably the cutest little hill plot of cinsault next to an old chapel. All the wines have an energy and lightness to them that reflects Karina and Guillaume.

Chateau Sulauze

Chapelle

195kr.

Chateau Sulauze

Chapelle blanc

195kr.

Chateau Sulauze

Galinette

125kr.

Chateau Sulauze

Pomponette

*135kr.***Clos de Caveau**www.closdecaveau.com

This fine Vacqueyras has its roots in fields that are higher than the traditional wines of the village. Surrounded by forests and with a rich biodiversity, the special microclimate gives some very aromatic wines with juice and edge.

Clos de Caveau

Lao Muse

305kr.

Clos de l'Anhel

www.anhel.fr

Sophie Guiraudon grows wine at her 9 hectares in central Corbières. Her wines are characterized by sunshine and dry climate and have roots in the traditional Corbières, with powerful tanins, dark berries and pepper. But her way of working in the cellar gives a lighter and more fruity touch. A great example of how tradition and new thinking can meet in beautiful interactions.

Clos de l'Anhel
Les Dimanches

180kr.

Clos de l'Anhel
Les Terrassettes

145kr.

Clos de l'Anhel
Rosali

125kr.

Danjou-Banessy

In the borderland between France and Spain in Côtes Catalanes the brothers Benoit og Sebastièn make truly beautiful and pure wines. Guided by ancient knowledge and ancestral craft the brothers capture the essence of the land through their grapes. Syrah and grenache with muscles but tenderness and maccabeo, muscat and carignan gris that melts on the tongue and lingers as a good compliment.

Danjou-Banessy
Coste Côtes Catalanes

175kr.

Danjou-Banessy
La Truffiere Blanc

285kr.

Danjou-Banessy
La Truffière Rouge

210kr.

Danjou-Banessy
Les Mirandes

225kr.

Danjou-Banessy
Les Myrs

285kr.

Danjou-Banessy
Roboul

175kr.

Domaine l'Arbousier

Eric Le Ho makes this one wine: Gaussan. With abundant amounts of character and own will- we are talking about the wine now. Eric has 3 hectares in Corbières with old Carignan and Cinsault and younger Grenache and Mourvedre. In extreme drought and intense sun the vines stand next to each other while Eric is working with grafting and trying to create as much biodiversity as possible.

Domaine de L'Arbousier
Gaussan 2005

150kr.

Domaine de L'Arbousier
Gaussan 2008

150kr.

Domaine de L'Arbousier
L'Arbousier 2008 MGN

350kr.

Domaine du Pech

<https://domainedupech.com/>

Ludovic is an old punk. He loves dancing, and never seems to slow down. Magali is a little more sensible. She saved Ludovic's life once -- he walked unaccompanied into the Pyrenees mountains one day, and she had to go and get him back. The wines are spontaneously fermented with the yeasts on the grape skins for a long time. They sit ageing as they ferment in wooden barrels, sometimes for up to 3 years. This means that his wines, while fermented very wild, have had plenty of time to balance and stabilise themselves.

Domaine du Pech
La Badinerie du Pech Blanc

270kr.

Domaine du Pech
La Badinerie du Pech Rouge

225kr.

Domaine du Pech
Pech Abusé

185kr.

Domaine du Pech
Totem

220kr.

Domaine Loupia

www.domaineloupia.com

The couple Pons make beautiful craftsmanship. The domain has been ecological since 1974, where Nathalie's father changed it. Today, she and her husband make creamy dark wines, which have an immediateness and drinkability to them, which stems from proficient craftsmanship and decency in the cellar.

Domaine Loupia
Antoine

145kr.

Domaine Loupia
Harmonie

115kr.

Domaine Loupia
Julie

125kr.

Monsieur S

Etienne Fort comes from a grower family set up in Bouriege, a small village located on the foothills of the Pyrénées near Limoux. His plots are located in Bourière and Roquetaillade, between 400 to 500 meters above sea level -- the highest vineyard blocks of the appellation. His success has pushed every other winemaker in the village (except one) to become organic. His wines are slender and playful.

Etienne Fort
Mons. S. Blanquette

150kr.

Etienne Fort
Mons. S. Cremant rosé

170kr.

Etienne Fort
Samo Blanc

145kr.

Domaine Grand Guilhem

www.grandguilhem.com

Gilles and Sèverine Contrefois make their elegant Fitou wines of 12.7 hectares, where they cultivate Grenache, Carignan, Syrah, Muscat and Maccabeu. The latitude of the fields and Gilles's careful work in the cellar gives the wines a nice acidity and complex aftertaste.

Grand Guilhem Angels Fitou	225kr.
Grand Guilhem Blanc	160kr.
Grand Guilhem Grenat Rivesaltes (June 2019 Delivery)	185kr.
Grand Guilhem Le Pointilliste Rouge	195kr.
Grand Guilhem Muscat de Rivesaltes (June 2019 Delivery)	170kr.
Grand Guilhem Pas Pareil	155kr.
Grand Guilhem Rosé	135kr.

Hegarty Chamans

www.hegartychamans.com

An English rich man, a dedicated Burgundian wine maker and isolated terroir in the mouth of Montaigne Noir. Biodynamic balance between soil, animals, wine and humans gives deep spicy wines that challenge both nose and mind.

Hegarty Chamans Les Nonnes	145kr.
Hegarty Chamans Open Now	120kr.

Jean-Claude Beirieu

www.jeanclaude.beirieu.free.fr

South of the city of Limoux Beirieu cultivates 5 hectares with Mauzac, Chardonnay, Merlot and Cabernet Sauvignon. He makes sparkling Blanquette-type wines with sweetness and character. He also makes some red and white wines, each with their own soft soulfulness. Jean-Claude is particularly proud of his mutant size earthworms that make the soil airy so the vines can breathe.

Domaine Beirieu Boheme	135kr.
Domaine Beirieu Glou Glou	145kr.

La Jument Rousse

www.la-jument-rousse.fr

Hand-held and characteristic Corbières. Sandrine has been allowed to work with her horse and her creative mind on Eloi's ancient fields around Lagrasse. And from that comes wine that bursts of life and joy.

Jument Rousse
Cuvee Libellule

165kr.

Jument Rousse
La Bergerie

135kr.

La Cave Apicole

<http://www.cave-apicole.com/>

Sylvain Respaut started making honey in 2007 in the area of Fenouillèdes, near the Pyrenees. He started with 200 hives of the local ecotype "black bee". In 2009 he converted to organic agriculture. In 2011 he started growing vines. After, according to their website, "a few years spent learning, taking advice and materials, feeding himself with mutual help and exchanges," Sylvain began a partnership with Olivier Cros, who is the son of a winemaker. The wines are light and tight and calls for sunshine.

La Cave Apicole
Zumò

180kr.

Reserve d'O

www.lareservedo.fr

Fruity finesse from Terrasses du Larzac. Forest berries, cliffs, rebel movements and moon calendars are all important ingredients in these elegant and savory wines.

La Reserve D'O
Hissez O

240kr.

La Reserve D'O
La Reserve d'O

180kr.

La Reserve D'O
La Reserve d'O MGN

345kr.

Marc Barriot

Marc struggled with his grapes in the southern-most part of France, near Maury, for a long time. Then his wife Caroline told him to cut the crap and make wine the way he wanted to and not the way he thought others wanted him to. And here is the proof that you can taste the philosophy of the winemaker in the wine. Velvet, crispy, juicy and ferocious wines with the definition of the tasty barn.

Marc Barriot L'Original	160kr.
Marc Barriot Le Clot de l'Origine rouge	145kr.
Marc Barriot Le P'tit Barriot blanc	140kr.
Marc Barriot Le Quilles Libres rouge	185kr.
Marc Barriot Soif de Plaisir	160kr.

Le Mas de mon Peré

www.lemasdemonpere.chez-alice.fr

Frederic is crazy. And he makes crazy wines. If wines can have ADHD, Frederic's must be diagnosed. Malepère's only ecologist, who drives on purpose and energy.

Mas del mon Pere
C comme Ca

135kr.

Olivier Pithon

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

Olivier started with a few horses and a small plot of land. He's always been working with horses, and now also keeps bees. He has 6 cows in the vines to work the soil between October and April. He is quoted on his website as having "always liked cows and animals in general (particularly those that can be eaten)." He's planted many trees and hedges to increase the biodiversity, too.

Olivier Pithon La D18	310kr.
Olivier Pithon Le Pilou	310kr.
Olivier Pithon Mon P'tit Pithon	125kr.
Olivier Pithon Pithon 357	130kr.

Pascal Chalon

With his small 10 hectares and basement in his grandmother's old garage, Pascal makes his three amazing wines. Syrah, Grenache, Mourvedre and Carignan make up the good Rhône juice with spices and

wonderful fruit. He also makes a white Rhône, which is phenominally spicy and creamy.

Pascal Chalon La GO Blanc	140kr.
Pascal Chalon La Grande Ourse	140kr.
Pascal Chalon La Petite Ourse	140kr.
Pascal Chalon La Petite Ourse	140kr.
Pascal Chalon CDR Villages	140kr.
Pascal Chalon Suze la Rousse	140kr.

Chateau Pech Redon

www.pech-redon.com

In the heart of La Clape lies the beautiful Pech Redon surrounded by nature reserves. The area's very special climate with Mediterranean sea air and a wealth of plant and animal life gives the wines their very own character with seaweed and wild herbs in the palate.

Pech Redon L'Epervier Blanc	155kr.
Pech Redon L'Epervier La Clape	120kr.
Pech Redon L'Epervier Rose	135kr.
Pech Redon Les Cades	120kr.

Domaine St. Marie des Pins

www.domaine-sainte-marie.com

Delectable biodynamic drops from Marie and Henri Gayzard's 28-hectare domain a little south of Carcassonne. Their fields are surrounded by forests, olive groves and almond trees. The wines are incredibly drinkable with good fruit acidity, soft tones and a delicate almond edge.

Sainte Marie des Pins L'Orchidée	100kr.
Sainte Marie des Pins La Soulane	145kr.
Sainte Marie des Pins La Peyre	100kr.
Sainte Marie des Pins Les Potes Rosé	100kr.
Sainte Marie des Pins Les Potes Rouge	100kr.
Sainte Marie des Pins Oh Oui!	135kr.
Sainte Marie des Pins Sauvignon	95kr.

Vexebo

<https://www.vexebovin.dk/>

Daniel Milan laver dansk naturvin og cider, oppe ved Fredensborg i en lille landsby, der hedder Veksebo. Vinene laver han mest på druen Solaris, cidere på de æbler, der er på gården og i nærheden. Det smager af dansk sommer.

Vexebo Cider	200kr.
Vexebo Solaris	295kr.
Vexebo Solaris Orange Fadlagret	295kr.

Zéligé Caravent

www.zelige-caravent.com

Luc and Marie decided to take over Luc's grandparents vineyard in the village of Corconne between Montpellier and Nimes. And we are happy about it. With Luc's zealously and Marie's ferocity they make savory, delicious and charming wines with edge and cream.

Zelige-Caravent Ikebana	175kr.
Zelige-Caravent Rosé	180kr.