



# Roussillon Offers Dry & Fortified Sweet Wines for Easter

A Wine for Every Dish: Taste the diversity of Roussillon Wines

Ranging from its dry and fruit-driven styles to more intense sweet and aromatic styles, Roussillon Wines offer the perfect palette of high-quality red, white and rosé wines that come in handy for all of Easter celebrations.

From classic appetizers and main dishes to beloved desserts, Roussillon's wine selection will help pair America's favorite meals.

*"There are few occasions in life in which some Roussillon wine will not perfectly accompany, Easter is no exception. Most people I know dine on roast spring lamb and if I were invited to their dinner I would be bringing a wine from Roussillon."*

**Caleb Ganzer, Head Sommelier at Compagnie des Vins Surnaturels, New York City**



*Let the festivities begin...*

Welcome your guests with appetizers and dry wines. The combination of light foods and the high acidity in dry wines stimulates the palate without stuffing your guests.

IGP Côtes Catalanes  
Les Vignerons de Tautavel  
"Le Cirque"



**WE RECOMMEND**

*your simple heart / your simple heart*



*Dinnertime*

Lamb and Cotes du Roussillon is a classic pair. Both have an earthy, rustic quality. But you can also try elegant wines from smaller appellations with a good ageing potential.

Côtes du Roussillon  
Château Planères  
"Cuvée Chantail"



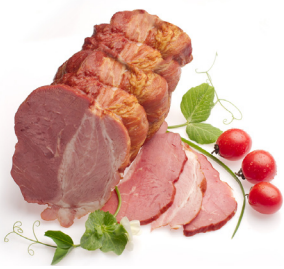
Côtes du Roussillon Les Aspres  
Gérard Bertrand  
"Les Aspres Grand Terroir"



Côtes du Roussillon Villages  
Latour de France  
M. Chapoutier  
Domaine de Bila Haut  
"Occultum Lapidem"



**WE RECOMMEND**



Baked ham can be easily associated with a red, rosé or even a rich white.

Côtes du Roussillon  
Domaine Lafage,  
"Cuvée centenaire"



IGP Côtes Catalanes  
Orin Swift  
Department D66  
"Fragile"



IGP Côtes Catalanes  
Penya  
"Rouge"



**WE RECOMMEND**



*Desserts, everyone's favorite part of the meal*

For the sweet tooth: pair fortified sweet wines with decadent desserts to balance out sweet flavors.

AOP Maury  
Domaine Thuvenin Calvet



AOP Banyuls Rimage  
Domaine La Tour Vieille



**WE RECOMMEND**

**ABOUT WINES OF ROUSSILLON** Shaped like an amphitheater and nestled in the South of France between Spain, the Mediterranean Sea, the Pyrenees & the Corbières Mountains, Roussillon is known for its diversity of wines & terroirs. The region's unique geology and microclimates allows each of the 23 authorized grape varieties to reach its fullest expression in these soils. Bringing together a small community of 2,200 (young) winemakers, 25 cooperative cellars & 345 private ones, the sunniest region of France produced, in 2014, 19M gallons (almost 98 million bottles, less than 1% of world wine production). With its unique patchwork of soils, Roussillon offers a diverse range of wines in all colors (14 PDOs & 3PGIs) including dry still wines and Vins Doux Naturels (Fortified Sweet Wines). The United States is now the fifth largest export market (in volume) for dry wines and the first export market for Fortified Sweet Wines outside the EU. Most of the region's exports are dry red & rosé wines (87%), followed by Vins Doux Naturels (8%) and dry white wines (5%).