



Maury Offers Dry and Sweets for the Holiday Season

A selection of wines from French appellation Maury fits all holiday pairing occasions.

The Maury appellation in Roussillon, France, known for its luscious Fortified Sweet Wines, now also offers dry red wines recently made available in the US. Together, they make-up a wine portfolio that lends itself perfectly to any and all holiday meals – from appetizers to main courses, and all the way to desserts and chocolates – taking the guessing work out of picking a wine for this season’s many celebrations.

Maury’s Dry Reds

Produced using at least 60% Grenache Noir, Maury’s dry reds are medium to full-bodied wines, which show terrific ripeness and feature aromas of red fruits, peppery herbs and notes of spice. Pair them with some cheese and charcuterie at your next holiday party, or have them throughout your Thanksgiving and Christmas meal: while their richness allows them to stand up to any hearty holiday foods; such as meats in sauces and winter vegetables; their delicate tannins will not overbear the lighter flavors of a complex meal.



Try: Domaine Cabirau Serge & Nicolas Maury Sec

Grapes: 60% Grenache Noir, 28% Syrah, 12% Carignan

Tasting Notes: The softness of Grenache is balanced by the mineral backbone extracted from the schistous soils. The Syrah and Carignan add pronounced spicy components. Intense yet subtle, the wine can be paired with the richest, most intricate of meals.

SRP: \$20.00

Maury’s Fortified Sweet Wines

Offering versatility and complexity, Maury’s Fortified Sweet Wines can be enjoyed in many ways throughout this holiday season. Sip a Maury as an aperitif to ready your appetite, have it along bold cheeses to soften their bite, or savor them with dessert. Their smooth notes work great with contrasting flavors (think sweet and salty!), yet go hand in hand with berry desserts and chocolates to satisfy your sweet tooth on Halloween or Valentine’s day.



Try: Mas Amiel - Cuvée Spéciale 10 ans d’Age

Grapes: 90 % Grenache Noir, 5% Macabeu, 5% Carignan

Tasting Notes: Featuring a deep mahogany color with an earthy red tinge, it expresses aromas of sweet cherries and fresh mint. Well-balanced with elegant round tannins, subtle fruit flavors and an exceptionally long finish, it is ideal with chocolate and also pairs wonderfully with game

SRP: \$32.00

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 2,500 (young) winemakers, 29 cooperative cellars & 370 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%).

