



Pierre Qui Roule (Rolling Stone) is a selection of wines that are named for the smooth rounded stones that are prevalent throughout the Languedoc-Roussillon vineyards. These rolling stones reflect the abundant sunshine of the South of France, while their brothers below the surface improve the drainage and add to the minerality and complexity of the wines.

The grapes are transported to small, local wineries where PQR's winemakers work to capture the true characteristics of each variety using modern wine-making techniques: low temperature fermentation, small oak barrels, etc., to enhance the fruit characteristics of the wines. The wines are then bottled in modern packaging with screw-cap closures to guarantee the flavors of the Languedoc are preserved in each and every bottle.



BADET CLÉMENT & CO.

CREATEUR DE VINS DE MARQUE • DEVELOPING WINE BRANDS

PIERRE QUI ROULE*

*[ROLLING STONE]

CHARDONNAY

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- **THE WINE** This 100% varietal comes from blend of grapes grown on 15 year old vines grown on terraces from several sources to produce the most balanced Chardonnay. The grapes are sourced and blended from the following soils: the foothills of the Cévennes (clay-limestone and balsamic soils), the Hérault plain (rich stony clay), the Aude Valley (clay-limestone soils of the Minervois region), and the Limoux region. *Vinification:* 35% of the grapes are fermented on the lees new and one-year old oak barrels before alcoholic fermentation begins— which lasts approximately 3 months. This is followed by a nine month ageing period where the stirring of the lees takes place. 65% of the grapes are fermented in stainless steel vats at 68-72 °, where the malolactic fermentation is blocked. Then the two cuvées are blended before bottling.

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- **TASTING NOTES** PQR Chardonnay is a fresh and fruity wine with lots of richness in a Burgundian style. It is clear and limpid, with a lovely golden color an aromas of apricots, pears and green apple. It has notes of walnuts and hazelnuts, and a hint of white flowers with a buttery finish. In addition, it possesses subtle and well integrated notes of vanilla oak, combined with a slight lemony note.

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- **FOOD & WINE** Serve well chilled (56°) as an aperitif, with seafood, fish or charcuteries.





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CREATEUR DE VINS DE MARQUE • DEVELOPING WINE BRANDS

PIERRE QUI ROULE*

*[ROLLING STONE]

SAUVIGNON BLANC



■ **THE WINE** This 100% varietal is cultivated on limestone soils of the Gard departement, in the plains of the Herault, and the Aude Valley. A part of the blend comes from the east of the Aude (cool region). The young vines grown on terraces and are pruned according to the "Cordon de Royat" method (trellised). *Vinification:* Grapes are harvested early in the morning and transported rapidly to the winery. Pressing is made after a short period of skin contact (about 8 hours). The alcoholic fermentation took place in stainless steel vats at low temperatures (59 to 61 °CF. The wine is aged on its fine lees for a few months in a carbon dioxide atmosphere. Early bottling. No malolactic fermentation.

■ **TASTING NOTES** PQR Sauvignon Blanc has a lovely pale yellow color. It is rich and aromatic with intense scents of fruit (gooseberry, passion fruit, green tomato, wild strawberry and lemon). It also displays floral nuances (honeysuckle), and mineral "flinty" scents from the limestone soil. It is very fresh on the palate with a good acidity and natural hints of CO₂ which give its freshness. Rich, round and well-balanced finish.

■ **FOOD & WINE** Serve well chilled (46 °F), as an aperitif, with seafood, fish or summer dishes (asparagus, mixed salads).



BADET CLÉMENT & CO.

CRÉATEUR DE VINS DE MARQUE • DEVELOPING WINE BRANDS

PIERRE QUI ROULE*

*[ROLLING STONE]

GRENACHE



■ **THE WINE** The grapes come from 15-year-old vines cultivated in the Languedoc-Roussillon on acidic soils with shingles in the valleys. "Gobelet" pruning method is used. *Vinification:* The grapes were fermented in small units at low temperature, in order to preserve their fruit, and aged in stainless steel tanks during 10 months.

■ **TASTING NOTES** This wine has a beautiful pink shining colour, sharp and limpid, very bright aspect. It displays notes of red fruits (strawberries, raspberries, grenadine and goose berries). Our Grenache Rose is very fresh and easy to drink with a round, rich and long aftertaste.

■ **FOOD & WINE** It's a wine of all seasons, perfect with food : grills, red meat, pizza, and cheeses. Serve chilled.



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CREATEUR DE VINS DE MARQUE • DEVELOPING WINE BRANDS

PIERRE QUI ROULE*

*[ROLLING STONE]

CABERNET SAUVIGNON

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- **THE WINE** The vines for this 100% varietal are grown on the foothills of the Cevennes mountains (the wine gives spicy and fruity aromas to the blend, as well as roundness) and in the Aude valley (structure and length). The 15-year-old vines are cultivated at an average altitude of 500 feet on acid soils with pebbles in the valleys, giving smoky notes and are pruned according to the "gobelet" (non trellised) method. *Vinification:* The bunches are totally destemmed and undergo a long maceration period at low temperature (in order to obtain a long, full and rich wine), with pumping-over. Malolactic fermentation. The wine is aged in vats for 6 months. 5 to 10% are aged in oak barrels to give complexity to the wine.

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- **TASTING NOTES** With its nice dark red colour, this wine is elegant, complex and velvety. It offers blackcurrant and strawberry aromas with hints of spices, cinnamon, mint and honey, and a fresh vegetal note typical of this grape variety. The finish is subtle with hints of cedar and oak.

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- **FOOD & WINE** Serve at 62-64 °F with shepherd's pie, gratins, stews, grilled meats, rib of beef, steak with pepper sauce or loin of lamb.
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BADET CLÉMENT & CO.

CREATEUR DEVINS DE MARQUE • DEVELOPING WINE BRANDS

PIERRE QUI ROULE*

*[ROLLING STONE]

MERLOT



■ **THE WINE** This 100% varietal comes from grapes sourced from many vineyards that are located in the regions of Nimes, the plains near Beziers, the eastern part of the Aude Valley and in the western part of the Aude. Sourcing the grapes from diverse soils, such as acidic soils with pebbles in the valley and clay and limestone soils on slopes, create a very complex, multi-dimensional Merlot. The freestanding vines are 10-15 years of age and have trellised pruning. **Vinification:** There are relatively long maceration periods with small amounts of carbonic maceration performed. Part of the final blend is aged in new and first year French oak for 6 to 9 months.

■ **TASTING NOTES** This Merlot is very complex, rich, long and fat. It has an intensely dark color and displays aromas of crushed black fruits (blackberries, black currants and cherries), cooked fruits, jam, smoky scents (peat) and spicy perfumes (cinnamon and thyme). This wine is round, rich and long-lasting on the palate with mature tannins on the finish. It is a well balanced easy drinking wine.

■ **FOOD & WINE** Enjoy with traditional dishes or spicy foods such as: tomato based foods, lentils with pork, steak and chicken with ratatouille. Serve at 66-68°.



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CREATEUR DE VINS DE MARQUE • DEVELOPING WINE BRANDS

PIERRE QUI ROULE*

*[ROLLING STONE]

PINOT NOIR



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- **THE WINE** The grapes are sourced from soils of clay and limestone in terraces on the height of the Aude Valley, in the foothills of the Pyrenees, in a cool climate with mild temperatures and rainfall.
Vinification: The winemakers begin with a cold pre-fermentation maceration for approximately one week, followed by a week of fermentation at controlled temperatures. 25% of the final blend is aged in new and first-use French oak for a period of 6 to 9 months.
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- **TASTING NOTES** This Pinot Noir has a dark color with ruby tints and has scents of red and blackberries mixed with floral notes, coupled with hints of delicate wood and vanilla. It is complex, rich, long and fat on the palate, displaying aromas of jam and crushed black fruits (blackberries, black currants and cherries). The tannins are plump and well-integrated. Unlike many Pinot Noirs grown in the Pay d'Oc, this wine is not dominated by heaviness or an excessive over-ripeness.
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- **FOOD & WINE** Enjoy with charcuteries, white meats and light cheeses. Serve at 66-68°F.
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