

Meet us directly :  
On the property  
or  
On Gastronomic and Wine Fairs  
And Markets for country producers

PACKAGING  
bottle - bag in box - bulk

(contact us for mailing option)

Address :

**2 route de Fontfroide  
16440 ROULLET ST ESTEPHE**

+33 (0)5.45.66.38.42 - +33 (0)6.75.24.77.50

Email : earl.croisard@orange.fr

**Opening Hours :**

**Everyday from 6 p.m**

**Week-end and other  
schedules  
on request**

**We propose you  
A group or individual  
tour of our farm**

**WINEGROWER'S APERITIF  
(garnished plate and wine tasting)  
Paying and on request only, 10 pers. minimum**

**We are members of the following  
networks**

BIENVENUE A LA FERME  
MARCHES PRODUCTEURS DE PAYS



At 20 kms on SOUTH of ANGOULEME - N 10

**Exit D22**

« Villebois-lavalette - Plassac »

Follow direction « Chateauneuf »

800 meters on the wright,

direction « Fontfroide »



A		Villebois Lavalette	B
N	Roulet	D22	A
G			R
O		Fontfroide	B
U	St Estèphe	Chateauneuf	Z
L			I
E			E

# CROISARD & FILS

E.a.r.l



**PINEAU DES CHARENTES**

**COGNAC VS - VSOP - XO**

**CARAMEL LIQUEUR**

**GASIFIED LIQUEUR**

**VINS DE PAYS CHARENTAIS**

**TABLE WINE**

**GRAPE JUICE**



## **RED FONTFREDE**

### ***OAK BARREL CUVÉE***

Merlot variety Charentais wine, aged in oak barrel, purple fruity wine with intense aromas is ideal with grilled or stew red meat dishes.

### ***TRADITIONNAL CUVÉE***

Merlot variety Charentais wine, vinified in vats,fruity aromatic ruby wine, can be served with roasted or in sauce meats.

## **ROSÉ FONTFREDE**

Merlot variety Charentais wine, rosé from maceration. Fruity wine with intense colour recommended for a cold meat appetizer, grill, fish.

## **WHITE FONTFREDE**

White charentais Sauvignon variety. Pale yellow fruity wine to enjoy with fishes, seafood or goat cheese.

## **DOUCEUR ESTIVALE - Warm Summer**

Sweet white « Vin de France » : ugni-blanc variety. Recommended as an aperitif with duck foie gras or dessert.

## **WHITE HARMONY**

Aerated sparkling white wine ideal for a kir, a cocktail or desserts.

## **PRESSÉE D'AUTOMNE -Fall pressed grape**

Natural grape juice, just pasteurized, sparkling or not. Taste it as an aperitif with Cognac,or for dessert.

## **PLAIN GRAPE JUICE**

WHITE and RED

## **STILL GRAPE JUICE**

RED and WHITE  
CITRUS aroma  
VINEYARD PEACH aroma

## **From our vineyard to your glass**

We are delighted to make you appreciate our high quality products and unique flavours from our local countryside, our winery, the vintage and our expertise.

## **Our property is located between Angoulême and Cognac**

We farm :

35 hectares de vines and 80 hectares de cereals  
on traditionnal « culture raisonnée »,

## **COGNAC, white PINEAU DES CHARENTES Grape juice & table wine.**

White Grape UGNI-BLANC 30 ha

## **Red PINEAU DES CHARENTES**

## **Red and rosé VIN DE PAYS CHARENTAIS**

Red Grape MERLOT 5 ha

## **White VIN DE PAYS CHARENTAIS**

White Grape SAUVIGNON 1ha

The vineyard is planted on hillsides rich on limestone, overlooking the Charente valley with CRU FINS BOIS and PETITE CHAMPAGNE

## **PINEAU DES CHARENTES**

The « **WHITE or RED** » Pineau des Charentes, obtained subtly from cognac and grape must, is aged in oaked barrels.

With its fruity and sirupy notes, we recommend to taste it fresh as an aperitif, with charentais melon or duck foie gras, for dessert (stawberries with pineau) or chocolat dessert.

## **COGNAC VS - VSOP- XO**

Enjoy the VS cognac aperitif with its vanilla and fleur de vigne flavours as a long drink on ice or a Charentais cocktail.

The VSOP develops honey and spices aromas. Taste it on ice or as a digestif.

The XO cognac is ideal as a digestif with its toasted candied fruits, apricot and nuts aromatic fullness.

## **CARAMELO**

Home made creation, this Cognac Liquor & Caramel blend can be served chilled as an aperitif, a digestif, for flambéed prawns or to enhance a dessert.

## **MYSTERE de FONTFREDE - Fontfrede Mystery**

Mistelle of fresh white or red must grape juice with lightly sparkling cognac, serve chilled as an aperitif.