



WINES THAT TAKE YOU ON A JOURNEY

With CURIUS, the Richard family aims to satisfy today's desires with bold wines crafted for a modern and unpretentious tasting experience. These "Vin de France" wines are produced in the family's estates, perfectly resonating with the current era: light red, delicate rosé, luscious white, deep red... Diverse wine profiles meant to be enjoyed chilled, not exceeding 12.5°, with a finish subtly smoothed by a barely noticeable sweetness.

L'Attrape Rêve - Deep Red Vin de France - No added sulfites

TECHNIQUE : Yeasting at vatting to initiate immediate alcoholic fermentation. No added sulfites during the process. Traditional winemaking.

TASTING : An expressive nose of ripe fruits. On the palate, a deep and juicy wine with crisp tannins. Serve between 16 and 18°C, ideal with grilled meat, roasted leg of lamb, a vegetable gratin, or a plate of aged cheeses. A sincere red, to be enjoyed in simple moments or more indulgent ones.

DESIGN : Echoes the idea of capturing a suspended moment on a Parisian terrace. The scene, with birds toasting and a dog holding its glass, symbolizes the innocence and simplicity of shared moments. The bistro in the background and the Parisian-style lamppost enhance the warm and authentic atmosphere of the capital.

