



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.

En toute occasion - Gourmet Red Vin de France

TECHNIQUE : The grapes are sorted and destemmed. Fermentation takes place at a controlled temperature below 26°C to preserve the fruit and freshness. A short maceration is followed by pressing as soon as a fine and smooth balance is achieved.

TASTING : Intense and brilliant color. An expressive nose of ripe fruits. A fleshy and juicy palate, carried by a beautiful freshness that makes the wine balanced and easy to enjoy. Serve slightly chilled, at 16°C. Perfect as an aperitif, alongside grilled meats, hearty salads, or during simple or more refined meals. A wine to savor on any occasion!

DESIGN : A nod to the painting La Cène, this illustration features a large, modern table filled with food and overrun by playful cats. The contrast between the classical reference and everyday elements — like the laptop on the table — creates a light and contemporary tone. The En toute occasion cuvée celebrates those moments of sharing, whether simple or festive, where wine joins the table without ceremony.

