



THIS EASTER, SPRING INTO THE

# T H E G O O D L I F E O F L A N G U E D O C

**EASTER'S APPROACHING** – and it's time for a bank holiday wine! If you can't get away from Blighty this Easter, try a glass from this region of Languedoc to transport you to the sun-drenched heavenly terraces of the South of France.



WITH A WIDE RANGE OF DIVERSE WINES AVAILABLE FROM LANGUEDOC, THERE IS SOMETHING FOR EVERY TASTE, PALATE, AND MEAL.



*From a glass of stylish sparkling AOP Crémant de Limoux to toast in a celebration, or some rosé from IGP Côtes de Thau for an aperitif in the garden.*

*Then onto the meal: think a crisp glass of white from AOP Picpoul de Pinet for a Good Friday fish supper followed by a delicious AOC Terrasses du Larzac for the pièce de résistance, your Easter lamb rack.*

*To top it all off, why not try some muscat from the famous AOP Muscat Saint-Jean de Minervois for your Battenberg cake dessert?*



## LANGUEDOC WINES

THE EASTER SELECTION



**AOP CRÉMANT DE LIMOUX**  
Antech

**BERRY BROS. & RUDD, CRÉMANT DE LIMOUX**  
SPARKLING  
NV - £12.99 RRP  
BERRY BROS. & RUDD



**AOP TERRASSES DU LARZAC**  
Calmel & Joseph

**LES CRUS, TERRASSES DU LARZAC**  
RED  
2016 - £13.99 RRP  
WAITROSE



**#GoodLifeInAGlass**

For more information on food and Languedoc wine pairings as well as the full range of wines produced visit [www.languedoc-wines.com](http://www.languedoc-wines.com) or contact [victoria.kukla@sopexa.com](mailto:victoria.kukla@sopexa.com)

For more press enquiries please contact: Victoria KUKLA at Sopexa UK – 020 7312 3600 – [victoria.kukla@sopexa.com](mailto:victoria.kukla@sopexa.com)



CONSEIL INTERPROFESSIONNEL DES VINS AOC DU LANGUEDOC ET DES IGP SUD DE FRANCE  
\* Sud de France

