

*Les Vacances
d'Été*

JC's subscription

Choose the gift that keeps on giving!

Whether it be for yourself or for someone else.

These are some of Jean-Christophe's
personal favourites, his everyday
drinking wines.

- A new selection **every month**
- 3 x white & 3 x red for **\$160 per month** (valued at \$180+)
- A great way to introduce yourself to new taste sensations
- Choose **the duration** - 3, 6, 9, or 12 months
- Includes tasting notes
- Free freight (rural charge applies)

To receive your first pack for Christmas:

Place your order by the 15th of December. All orders after the 15th of December will be dispatched the following month.

You can buy online: www.mvaaron.co.nz



JC's summer trio

Bailly-Lapierre

Crémant de Bourgogne

'Blanc de Blancs' Brut NV

A thirst-quencher we like drinking for Sunday lunch.
It is our easiest drinking Crémant, clearcut, clean with
a lovely freshness.

Roland Lavantureux

Chablis 2018

We are completely nuts about Chablis at home.
We just love them to death! This one has a delectable
combination of white fruit and oyster-shell aromatics,
a texture on the palate that is both suave and linear,
with a mouthwatering finish.

Arnaud Lambert **Saumur**

'Mazurique' 2019

We drink this one slightly chilled! A fine grained
Cabernet Franc from one of the Loire's purest terroirs
(the village of Brézé). So much fruit, freshness, verve
and 'electricity' taken from Brézé's
limestone soils.

\$105.00

Cave de la Maison



\$65.00 2 Pack

The perfect pair of wines for any occasion

- Séguinot **Petit Chablis** 2018
- Domaine du Seuil **Cadillac**
Côtes de Bordeaux Rouge 2017

\$110.00 3 Pack

A trio from three classic wine regions

- Malandes **Petit Chablis** 2018
- Cheysson **Chiroubles** 2018
- Vieux Château des Combes **St Emilion**
Grand Cru 2016

Magnums

Visit our website & cellar, we have more than 60 options available,
magnums (1.5L), double magnums (3L) and Imperials (6L).



\$85.00

Prieuré de Montezargues
Tavel 2019 1.5L



\$99.00

Charbonniere
Vacqueyras 2018 1.5L



\$105.00

Piron Morgon
'Côte du Py' 2018 1.5L



\$116.00

Billaud Simon
Chablis 'Tete d'Or' 2018 1.5L

Hampers

Give the gift you'd like to receive!



Our hampers are filled with selected artisan products from France. Supplement with any wine of your choice to achieve the perfect assortment.



Le Louvre

\$175.00

- Bonbons Anis de Flavigny - 50g
- Madeleines St Michel - 150g x6
- Biscuits Roses de Reims - 13.5g
- Crêpes Dentelles Gavotte - 125g
- Chocolates Sarments Du Medoc - 80g
- Chocolate Bar Bovetti - 100g
- Confiture Bonne Maman - 370g
- Gift Set Fallot - 4x25g mini mustard pots
- Mustard Stoneware Fallot - 105g
- Crackers The Fine Cheese Co - 125g
- Small Pickled Onions Fallot - 210g
- Capers Fallot - 125g
- Sardines Belle Iloise - 115g
- Green Olives Pitcholine Arnaud - 150g
- Confit De Fruit L'Epicurien - 125g



La Seine

\$100.00

- Bonbons La Vosgienne - 60g
- Caramels Beurre Sel Guerande Camembert Box - 75g
- Madeleines St Michel - 175g
- Tartelettes Bonne Maman - 125g
- Chocolate Bar Bovetti - 50g
- Confiture Bonne Maman - 30g

- Mustard Gift Set Fallot (4x25g mini pots)
- Crackers Michel & Augustin - 120g
- Organic Preserved Lemons Arnaud - 110g
- Olives Espelette Pepper - 130g
- Confit De Fruit L'Epicurien - 125g

Le Versailles \$200.00



- Bonbon Palets Fruités Barnier - 100g
- Caramels Beurre Sel Guerande - 100g
- Palmiers St Michel - 87g
- Tartelettes Bonne Maman - 125g
- Biscuits Roses de Reims Fossier - 110g
- Chocolate Bar Bovetti - 50g
- Chocolates Sarments De Medoc- 80g
- Gift Set Fallot - 4x25g mini mustard pots
- Mustard Stoneware Fallot - 250g
- Savory Spread Délices du Luberon - 90g
- Petits Feuilletés Michel & Augustin - 90g
- Vinaigre Fallot - 250ml
- Sardines Belle Iloise - 115g
- Rillettes Confit de Canard (Foie Gras 23%) - 90g
- Olives Espelette Pepper Ederki - 130g
- Confiture Bonne Maman - 370g
- Confit De Fruit L'Epicurien - 125g
- Challand Sparkling grape juice - 750ml



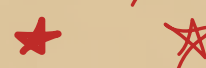
Le Moulin Rouge \$55.00

- Bonbons La Vosgienne - 60g
- Caramels Beurre Sel Guerande - 100g
- Madeleines St Michel - 175g
- Milk Chocolate Biscuit LU Petit Ecolier - 150g
- Confiture Bonne Maman - 30g
- Savory Spread Délices du Luberon - 90g
- Olives Espelette Pepper Ederki- 130g



Le Vêndome \$150.00

- Bonbons Bêtises de Cambrai - 200g
- Caramels Beurre Sel Guerande Milk Jug - 150g
- Tartelettes Bonne Maman - 125g
- Chocolate Bar Bovetti - 100g
- Provencal Green Olive Tapenade Arnaud - 120g
- Petites Pitas Michel & Augustin - 90g
- Small Pickled Onions Fallot - 210g
- Olives Espelette Pepper Etorri- 130g
- Confit De Fruit L'Epicurien - 125g
- Roubine Provence "Cuvée R" Rosé 2019 - 750ml



Holiday Spirits



Apéritif de
Provence



Grand Cru
Pastis



Gin

Rinquinquin
Apéritif de
Provence

\$45.00

700ml

C'est Nous
Gin Français

\$82.00

700ml

Bardouin Pastis
Grand Cru

\$72.00

700ml

*Voted best
French gin
2 years in a row!*



\$70.00

Breuil **Calvados VSOP**
700ml



\$115.00

Couvreur **Single Malt**
"Clearach"
700ml



\$125.00

Tariquet **Bas-Armagnac XO**
Carafe 700ml



\$130.00

Camus **VSOP 'Borderies'**
700ml (Gift tin)

le Negroni Blanc

Pack:

1 bottle C'est Nous **Gin** - 700ml
1 bottle Suze **Gentiane** - 1L
1 bottle **Lillet blanc** - 750ml

\$159.00

Ingredients:

1 part C'est Nous / 1 part Suze / 1 part Lillet
Lemon twist for garnish
Large ice cubes

How to make:

Pour all ingredients into ice-filled glass
(old-fashioned glass), stir and add garnish.



le Punch des Iles



Pack:

1 bottle Trois Rivières **Rhûm Agricole Blanc** 50% 700ml
1 bottle Summum **Vodka** 700ml
1 bottle Briottet **Crème de Pêche** 700ml
1 bottle Marie Dolin **Grenadine Syrup** 700ml

\$164.00

Ingredients:

20mls Trois Rivières Rhum Blanc
20mls Summum Vodka
15mls Briottet Crème de Pêche
10mls Marie Dolin Grenadine syrup
20mls Lime juice
40mls Pineapple juice

For 1 serving – increase quantities as needed. This can also be served in a pitcher or punch bowl!

Le Kir 'Tradition'

Ingredients:

10ml 'Briottet' **Crème de Cassis de Dijon**
100ml dry and unoaked white wine (traditionally an Aligoté wine but you can also use the **Cave de Lugny Mâcon Villages**)

How to make:

Pour all ingredients into ice-filled glass (old-fashioned glass), stir and add fresh raspberries for garnish.

le Kir 3 Façons

Pack:

1 bottle 'Briottet' **Crème de Cassis de Dijon** - 350ml
1 bottle Cave de Lugny **Mâcon Villages** - 750ml

\$48.00

Pack:

1 bottle 'Briottet' **Crème de Cassis de Dijon** - 350ml
1 bottle 'Bailly-Lapierre' **Crémant de Bourgogne**

\$54.00

Brut - 750ml

Pack:

1 bottle 'Briottet' **Crème de Cassis de Dijon** - 350ml
1 bottle 'Val de Rance' **Brut** cider - 750ml

\$38.00

Le Kir 'Faux Royal'

Same as above but replace the white wine with the **'Bailly-Lapierre' Crémant de Bourgogne Brut** and serve in a Champagne flute.

Le Kir 'Breton'

Same as above but replace the Crémant de Bourgogne with a **'Val de Rance' Brut** cider from Brittany.



Packs Découverte

Le BBQ

The go-to when you need to pull out the perfect wine for all those summer BBQs

2 x white, 2 x rosé, 2 x red

- Mourgues du Grès **Costières de Nîmes** Blanc 2019
 - Ragotière **Val de Loire** Chardonnay 2018
 - Roubine **Provence** rosé Cuvée "R" 2019
 - Billette **Côtes de Provence** rosé 2018
 - Mathieu Paquet **Côteaux Bourguignons** 2018
 - Grandes Vignes **Côtes du Rhône** 2018

\$125.00

Pour La Cave

A selection that could be enjoyed now or equally put in your cellar for a few more years.

1 x champagne, 2 x white, 3 x red

- Pierre Moncuit **Champagne Grand Cru** "Blanc de Blancs" Brut NV
- Saumaize Michelin **Pouilly-Fuissé** 2018
- Bourgeois **Pouilly-Fumé** "Porte d'Abbaye" 2019
 - Ch de Puligny Montrachet **Monthélie** 2015
 - JL Chave Selection **St Joseph** "Offerus" 2016
 - Ch Moulinet-Lasserre **Pomerol** 2014

\$330.00



Nos amis Kiwi-Français

French wines made in NZ. Both Clos Henri in Marlborough and Domaine Thomson in Central Otago are inextricably linked to France

1 x méthode traditionnelle, 2 x white, 3 x red

- Clos Henri 'Chapel Block' "Blanc de Noirs" Brut 2016
 - Bel Echo **Sauvignon Blanc** 2018
 - Clos Henri **Sauvignon Blanc** 2017
 - Explorer **Pinot Noir** 2018
 - Clos Henri **Pinot Noir** 2016
 - Thomson Surveyor **Pinot Noir** 2015

\$192.00



la Boite a Fromages

All you need to create a beautiful addition to your table!



Le Normand

\$65.00

3-4 people

- Petit Camembert Bio Graindorge - 145g
- Livarot Petit Graindorge - 145g
- St Maure de Touraine AOC Couturier - 250g



La France

\$80.00

4-5 people

- Epoisses AOP Germain - 125g
- Petit Camembert Bio Graindorge - 145g
- Livarot Petit Graindorge - 145g
- Fromager affinois truffe - 200g
- Comté Badoz terroir 4-7 months - 200g
- Roquefort Tranche Papillon - 100g



Le Parisien

\$95.00

5-6 people

- Mini Délice des Crémiers truffe - 100g
- Camembert Graindorge. Great for baking - 120g
- Epoisses - 250g
- Tomme de Chèvre Onetik - 200g
- Bleu d'Auvergne - 200g



Upgrade your cheeseboard!

Add Ons

- 1 epicurean Fruit Confit - 125g \$9.00
- 1 box of Crackers \$9.00
- 1 Valette Duck Rillettes - 90g \$9.00
- 1 Saucisson Maison de Savoie - 200g \$15.00



Accessories

Books

• Inside Bordeaux / Jane Anson	Indent \$150.00 (Arriving in February)
• Wine Quiz - 264 Questions & Answers	\$49.00
• 8 Wine Appreciation Lessons	\$50.00
• Aux Roches Neuves - The year of Thierry Germain	\$75.00
• Burgundy Vintages - History from 1845	\$250.00
• The Pearl of the Côtes - The great wines of Vosne-Romanée	\$200.00

Le Creuset

• Wine Neck Tags (set of 20)	\$6.00
• Metal Pump & Stoppers	\$55.00
• Set of 2 Stoppers	\$9.50
• Waiters Friend Corkscrew	\$35.00
• Waiters Friend Corkscrew Metal	\$65.00
• Waiters Friend Corkscrew Wood	\$65.00
• Creuset Screwpull Lever model 250	\$195.00

Vouchers

The perfect gift for any wine and food lover! Our selection of authentic French products from wine, aperitifs, cheese and charcuterie guarantees there's something to suit everyone's taste.

Choose between a physical Gift Card or send them an 'evoucher' to their email address.

Vouchers available online.

Gift Voucher Amounts:

\$50 \$75 \$100 \$150
\$200 \$300 \$400 \$500



Sturia Caviar



Sturia "Vintage":

The refined Acipenser Baerii

Sturia Vintage caviar is our best ambassador. Its shiny roes associate rounded firmness and an explosion in the mouth of harmoniously fruity and iodized flavours.

15g	\$79.00
30g	\$158.00
50g	\$263.00
100g	\$531.00



Sturia "Oscietre":

Our exclusivity: The French Oscietre, Acipenser Gueldenstaedtil

Oscietra caviar condenses marine flavours with a touch of dried fruit, into sensual caviar. Its firm golden brown eggs roll perfectly under the palate, gradually freeing their delicate flavour.

15g	\$97.50
50g	\$325.00
100g	\$648.00



La Cuisine de la Mère Noël

Chef Tony is cooking for you! Take the hassle out of Christmas and indulge your guests with authentic French delicacies. All meals below are made in house.

Orders must be placed before the 15th of December.

(Rural delivery not available)

Parfait de canard et foie gras - glass jar

Duck liver and foie gras parfait & Sauternes jelly

\$22.50 for 180g

Terrine de chevreuil aux trompettes de la Mort, gélée au vin rouge

Wild venison, black trumpet mushrooms & Armagnac terrine, Syrah jelly

\$18.50 for 180g

Terrine de porc, poivre vert, figue et pistache

Free range pork, green peppercorn, fig & pistachio

\$18.50 for 180g

Saumon Akaroa mariné aux fines herbes et vodka citron - vac pack

Cured Akaroa salmon, fine herbs & lemon vodka

\$15 per 100g

Cassiolette d'escargot a la crème de champignons sauvages - glass jar

Snails & wild mushroom sauce cassiolette - ready to be reheated

\$25

(2 dozen - serves 2 to 3)



L'Atelier du Fromage / Maison Vauron

09 524 8524 / 09 529 0157

sales@mvaaron.co.nz

3-5 McColl St, Newmarket, Auckland



Maison Vauron & L'Atelier du Fromage Holiday trading hours

Sunday 20th 10am – 2pm (Kitchen Closed. Cellar, café & deli open)

Monday 21st-Wednesday 23rd 8am – 5pm (Café closes at 4:30pm)

Thursday 24th 8am – 2pm (Kitchen Closed. Cellar, café & deli open)

Friday 25th – Mon 28th CLOSED

Tuesday 29th – Wednesday 30th 9am – 3pm (Kitchen Closed.
Cellar, café & deli open)

Thursday 31st 9am – 2pm (Kitchen Closed. Cellar, café & deli open)

Friday 1st – Monday 4th CLOSED

Tuesday 5th – Friday 8th Maison Vauron 9am – 4pm (Café and deli closed)

Monday 11th – Maison Vauron normal hours resume (Café and deli closed)

Tuesday 12th – Café and deli normal hours resume