



RED WINE

Appellation d'Origine Garantie Coteaux de Mascara
Grape Varieties : Grenache - Cinsault - Alicante
Gold Medal at the Concours Mondial Brussels 2015



TASTING NOTES

Koutoubia is a beautifully deep, intense color, with a nose of very ripe red fruit. The elegant palate offers supple tannins which reflect the character of the terroir. The opulence of Grenache and the fruit of Cinsault confer a unique identity on this premium Algerian wine.



ORIGINS

The Coteaux de Mascara are situated on alluvial sandy clay soils 350 kilometers west of Algiers at an altitude of 750m. This terroir with its excellent sunshine exposure is ideal for producing concentrated and aromatic grapes.



WINEMAKING

The grapes are entirely sorted, destemmed and crushed manually. Vatting lasts around 20 days. Successive pumping over allows the extraction of color and tannins and oxygenation of the yeasts. Koutoubia is matured for 15 months before being bottled.



SERVING

This young wine will appreciate airing to allow full expression to its aromas. Serve between 16° and 18°C
Best consumed within one year.



FOOD AND WINE MATCHES

Pairing, Grilled beef, world cooking

PACKAGING : 75cl - 50 cl

DELIVERED IN : Cartons of 6 and 12 bottles



The Société des Grands Crus de l'Ouest was created in 2001. It is a producer of its own wines, with the ambition of positioning Algerian wine at the highest level of quality.

Our terroirs are in the west of Algeria, where our teams accompany the winegrowers in the creation and management of their vineyards.





ROSÉ WINE

Grape varieties : Grenache - Cinsault



TASTING NOTES

Koutoubia rosé is a gleaming pale pink color. It develops notes of raspberry, citrus fruit (mandarin) and a hint of white flowers. The deliciously aromatic palate offers a persistent finish of great vivacity.



ORIGINS

This wine from the south west of Oran comes from sandy terroirs on limestone subsoils, and enjoys a Mediterranean climate.



WINEMAKING

Harvested manually, this rosé is obtained by direct pressing as soon as the grapes arrive in the cellar. Fermentation takes place at low temperatures (16-18°C) to allow expression to the full aromatic palette of this cuvee.



SERVING

Serve between 9 and 11 °C



FOOD AND WINE MATCHES

Salad, white meat and vegetarian couscous

PACKAGING : 75cl

DELIVERED IN : cartons of 6 and 12 bottles



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RED WINE

Appellation d'Origine Garantie Coteaux de Tlemcen
Grape varieties : Grenache, Alicante, Cinsault



TASTING NOTES

The color is a gleaming deep purple. Abundant aromas of black-currant and cherry characterize Raïs, with a lightly spicy note of licorice giving intensity to the wine. The palate is full-bodied and generous, with silky tannins and a long elegant finish.



ORIGINS

The region of Tlemcen is situated 150 kilometers west of Oran, and the vines are cultivated on mountain slopes of 700 to 800 meters altitude. The climate is cool and dry. The soils are gravel and marl on a limestone bedrock.



WINEMAKING

The grapes are entirely hand-picked. Following total destemming, fermentation takes place under controlled temperatures and a long maceration period allows this wine to express all its potential.



SERVING

Serve between 18 and 19 °C



FOOD AND WINE MATCHES

Grilled beef ribs, veal kidney, grilled eggplant

PACKAGING : 75cl

DELIVERED IN : cartons of 6 and 12 bottles



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RED WINE

Grape varieties : Cinsault, Alicante



TASTING NOTES

Deep ruby red in color, with aromas of very ripe red fruit and plump tannins and a long, luscious finish.



ORIGINS

This wine comes from a region around a hundred kilometers west of Oran, where the climate is Mediterranean with a maritime influence and the soils are sandy with limestone subsoils.



WINEMAKING

The grapes are hand-picked. After complete destemming fermentation takes place under controlled temperatures and maceration allows the full potential of the grapes to be expressed.



SERVING

Serve between 16 and 18 °C



FOOD AND WINE MATCHES

Beefsteak, breast of duck, chicken strips

PACKAGING : 75cl

DELIVERED IN : cartons of 6 and 12 bottles



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ROSÉ WINE

Grape varieties : Cinsault



TASTING NOTES

Sahara rosé is a delicate pale pink with brilliant highlights. It develops notes of citrus fruit such as grapefruit with just a touch of lemon on the finish.



ORIGINS

From the area west of Oran, the grapes for this wine grow in sandy terroirs on limestone subsoils and enjoy a Mediterranean climate.



WINEMAKING

Harvested by hand, this rosé is obtained by direct pressing. Fermentation takes place at low temperatures for optimum aromatic expression.



SERVING

Serve between 9 and 11 °C



FOOD AND WINE MATCHES

Grilled sea bream fillet, fillet of mullet, grilled beef

PACKAGING : 75cl

DELIVERED IN : cartons of 6 and 12 bottles



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RED WINE

Appellation d'Origine Garantie Dahra
Grape varieties : Grenache - Cinsault



TASTING NOTES

This blend of Grenache and Cinsault gives suppleness and fruit characters to the wine. Fleur d'Aboukir is superbly balanced with a finish of great elegance. It is perfect as an introduction to the refinement of Algerian wines.



ORIGINS

The Dahra appellation is around a hundred kilometers east of Oran, between the Zaccar mountains and Mostaganem. It is characterized by its sandy soils with their limestone subsoils at an average altitude of 300 meters.



WINEMAKING

After hand picking and sorting, the grapes are vatted and fermented under controlled temperatures.



SERVING

This young wine will benefit from airing before serving.
Serve between 16 and 18 °C



FOOD AND WINE MATCHES

Sheep, lamb and red meat

PACKAGING : 75cl

DELIVERED IN : cartons of 6 and 12 bottles



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ROSÉ WINE

Grape varieties : Cinsault



TASTING NOTES

Fleur d'Aboukir offers a glimmeringly pale pink color and a nose of citrus fruit (lemon, grapefruit) of superb intensity. The fresh, acidulous palate is of great length, and its aromatic finish is the sign of a truly great rosé.



ORIGINS

The vines are situated on a maritime terroir in the region of Mesra (ex Aboukir). The climate is marked by great thermal amplitude in summer.



WINEMAKING

The hand-picked grapes for this rosé are directly pressed. Fermentation takes place at low temperatures to ensure optimum aromatic expression.



SERVING

Serve between 9 and 11 °C



FOOD AND WINE MATCHES

Salad, white meat and vegetarian couscous

PACKAGING : 75 cl - 50 cl

DELIVERED IN : cartons of 6 and 12 bottles



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RED WINE

Appellation d'Origine Garantie Monts du Tessala
Grape varieties : Grenache - Cinsault - Alicante
Silver Medal Vinalies 2014



TASTING NOTES

Saint Augustin is an intense deep red of great brilliance. Delicious aromas of black fruit mingle with a touch of menthol, bringing agreeable freshness to the wine. The palate is full and generous with silky tannins and lingering finish.



ORIGINS

This wine comes from a terroir situated close to Sidi Bel Abbés in the west of Algeria. The unique climate of the Tessala mountains combined with the siliceous limestone soils create wines of excellent maturity and freshness.



WINEMAKING

Made using both traditional and modern methods. After being picked by hand the grapes ferment in small thermo-regulated vats. The maceration period is relatively long in order to create depth in the wine.



SERVING

Open the bottle one hour before serving.
Serve at 18-19 °C



FOOD AND WINE MATCHES

Sheep, lamb and red meat

PACKAGING : 75 cl - 50 cl

DELIVERED IN : cartons of 6 and 12 bottles



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WHITE WINE

Grape varieties : Merseguera, Clairette



TASTING NOTES

Aromas of white flowers abound in this wine, with a delicious hint of lemon. Blanc d' Aboukir is beautifully vivacious with an intense finish presenting all the characteristics of a great white wine.



ORIGINS

The terroir enjoys a maritime climate and sandy earth with limestone subsoils.



WINEMAKING

The grapes are picked by hand and sorted on arrival in the cellar. The must is maintained at controlled temperatures between 15 and 17 °C in order to preserve a maximum of varietal aromas.



SERVING

Serve between 10 and 12 °C



FOOD AND WINE MATCHES

Toasted shrimp, chicken kebab, grilled eggplant

PACKAGING : 75 cl - 50 cl

DELIVERED IN : cartons of 6 and 12 bottles



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ROSÉ WINE

Grape varieties : Cinsault



TASTING NOTES

This 'gris' wine has an original profile, with nuances of grey pink and flashes of silver. Gourmand aromas of small red berries mingle on the nose. Vivacious and mouth-watering, the Gris d'Aboukir is an elegant wine with a fresh, mineral finish.



ORIGINS

The region of production of this wine benefits from a maritime climate, sandy soils on limestone subsoils and an average altitude of 300 meters.



WINEMAKING

The grapes are picked by hand and sorted on arrival in the cellar. The must is maintained at controlled temperatures between 16 and 18 °C in order to preserve a maximum of aromas.



SERVING

Serve between 10 and 12 °C



FOOD AND WINE MATCHES

Shoulder of lamb, tagine of lamb with lemon, gambas

PACKAGING : 75cl

DELIVERED IN : cartons of 6 and 12 bottles



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WHITE WINE

Grape varieties : Muscat



TASTING NOTES

This white wine, unique in Algeria, is distinguished by its rich aromas of litchi, exotic fruit and citrus fruit. The Muscat d'Aboukir is a vivid wine with intense aromas and great persistence.



ORIGINS

The region of production of this wine benefits from a maritime climate and sandy soils on limestone subsoils.



WINEMAKING

The grapes are picked by hand and sorted on arrival in the cellar. The must is maintained at controlled temperatures between 16 and 18 °C in order to preserve a maximum of fruit aromas.



SERVING

Serve between 10 and 12 °C



FOOD AND WINE MATCHES

Cocktail, crustacean, fish or tapas

PACKAGING : 75cl

DELIVERED IN : cartons of 6 and 12 bottles



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RED WINE

Grape varieties : Cinsault, Carignan, Alicante



TASTING NOTES

Full of red fruit aromas, this cuvee offers beautifully supple tannins for maximum drinking pleasure.



ORIGINS

This wine is blended from grapes grown on different terroirs west of Oran, characterized by sandy soils on sandstone rock.

The Mediterranean climate is tempered by maritime influences, with the vines growing close to the sea.



WINEMAKING

Harvesting is done by hand and the winemaking method is traditional, in vats. Maceration time is average in order to preserve the fruity character of this wine.



SERVING

Serve between 16 and 18 °C



FOOD AND WINE MATCHES

Grilled red meat, skewer of lamb, rating veal

PACKAGING : 75cl - 50cl

DELIVERED IN : cartons of 6 and 12 bottles



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RED WINE

Grape varieties : Cinsault, Grenache, Alicante



TASTING NOTES

Bright ruby red in color, with aromas of superbly ripe red fruit. With its beautifully supple palate this wine is an immediate pleasure.



ORIGINS

Bordj El Amir comes from a blend of different terroirs and climates in western Algeria, stretching from Mostaganem to Aïn Témouchent.



WINEMAKING

Manually harvested and made in traditional vats under controlled temperatures.



SERVING

Servir légèrement chambré à 15-16 °C



FOOD AND WINE MATCHES

Rib steak, kefta or breast of duck

PACKAGING : 75cl - brick 100cl

DELIVERED IN : cartons of 6 and 12 bottles
cartons of 12 bricks



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RED WINE

Grape varieties : Cinsault, Grenache, Alicante



TASTING NOTES

Glimmering ruby red. The nose offers aromas of ripe red fruits and the supple palate with its superb persistence is simply pure pleasure.



ORIGINS

El Ançor is made from a blend of different terroirs and climates in western Algeria, stretching from Mostaganem to Aïn Témouchent.



WINEMAKING

Manually harvested and made in traditional vats under controlled temperatures.



SERVING

Serve at 15-16 °C

PACKAGING : 100 cl

DELIVERED IN : cartons of 12 Bricks



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RED WINE

Grape varieties : Carignan, Cinsault



TASTING NOTES

Beautifully brilliant and deep red in color, Monts d'Ihrane develops aromas of black fruits with a touch of licorice on the finish. A rich and generous wine with a lingering aromatic finish.



ORIGINS

Not far from Oran, the region of the Mountain of Lions is made up of sandy soils on deep sandstone bedrock. The climate is Mediterranean but the mountainous relief draws humid clouds from the sea.



WINEMAKING

The grapes are hand-picked. After complete destemming fermentation takes place under controlled temperatures and maceration allows the full potential of the grapes to be expressed.



SERVING

Serve between 16 and 18 °C



FOOD AND WINE MATCHES

White meat and chicken couscous

PACKAGING : 75cl

DELIVERED IN : cartons of 6 and 12 bottles



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