

Diony

GOOD & REASONABLE

NATURAL WINE

CATALOGUE

| | | |
|--|-------------------------|--|
|  | Region | Languedoc |
| | Product | Mas De Janiny C'est Bien Comme Ça Blanc |
| | Title | VdF |
| | Type | Still Wine, White·Dry |
| | Size | 12/750ml |
| | *Suggested Retail Price | ¥1,500 |
| | Variety | Sauvignon Blanc 50%, Vermentino 50% |
| | Cultivation | Organic |
| | Certification | Ecocert |
| | Soil | Clay·lime |

| | | |
|--|-------------------------|--|
|  | Region | Languedoc |
| | Product | Mas De Janiny C'est Bien Comme Ça Rouge |
| | Title | VdF |
| | Type | Still Wine, Red·Medium |
| | Size | 12/750ml |
| | *Suggested Retail Price | ¥1,500 |
| | Variety | Syrah 50%, Carignan 50% |
| | Cultivation | Organic |
| | Certification | Ecocert |
| | Soil | Clay·lime |

The wine producer and Diony jointly developed this dry white wine, called "C'est bien comme ça!" meaning "It's good, I like it," to be enjoyed casually. Grapes are pressed, then fermented in stainless tanks and kept for four months in the same tank. They are then bottled after filtering without clarification. It's color is a translucent lemon yellow. Aromas of lemon, lime, mint and tropical fruits, as well as fresh acidity and fruity flavors are all well balanced.

The wine producer and Diony jointly developed this red wine, called "C'est bien comme ça!" meaning "It's good, I like it," to be enjoyed casually. Syrah and Carignan, which are both over 25 years old are fermented by the macération carbonique method and kept in stainless tanks for four months. They are then bottled after light filtration but without clarification. Its color is ruby. Aromas of dark cherries and cassis, as well as fresh, fruity flavors and ripe tannin are pleasant to the palate.

| | | |
|--|-------------------------|--|
|  | Region | Languedoc |
| | Product | Mas De Janiny Le Temps Des Fruits Rose Pamplemousse |
| | Title | Liqueur |
| | Type | Still Wine, Rose·Semi Sweet |
| | Size | 12/750ml |
| | *Suggested Retail Price | ¥1,600 |
| | Variety | |
| | Cultivation | Organic |
| | Certification | Ecocert |
| | Soil | Clay·lime |


| | | |
|---|-------------------------|---|
|  | Region | Languedoc |
| | Product | Mas De Janiny Le Temps Des Gitans Blanc |
| | Title | IGP Pays d'Oc |
| | Type | Still Wine, White·Dry |
| | Size | 12/750ml |
| | *Suggested Retail Price | ¥1,750 |
| | Variety | Sauvignon Blanc 60%, Vermentino 20%, Grenache Blanc 20% |
| | Cultivation | Organic |
| | Certification | Ecocert |
| | Soil | Clay·lime |

| | | |
|---|-------------------------|--|
|  | Region | Languedoc |
| | Product | Mas De Janiny Le Temps Des Gitans Rose |
| | Title | IGP Pays de l'Hérault |
| | Type | Still Wine, Rose·Dry |
| | Size | 12/750ml |
| | *Suggested Retail Price | ¥1,750 |
| | Variety | Cinsault 45%, Carignan 25%, Syrah 25%, Muscat 5% |
| | Cultivation | Organic |
| | Certification | Ecocert |
| | Soil | Clay·lime |


"Pamplemousse" means grapefruit in French. Water, sugar and grapefruit aromas are added to the directly pressed rosé wine, however, all ingredients are organic. Floral aromas arise from the clear pinkish surface. While moderate acidity blends with the sweetness, the sweet and sour flavors of pink grapefruits preserved in sugar, create a gorgeous after taste.

This is an organic white wine from the popular series "Le Temps Des Gitans," from southern France. The grapes are grown healthfully and fermented carefully in a village called St. Bauzille de la Sylve between Nimes and Beziers. It is a dry wine that can be enjoyed casually after chilling. Its color is a translucent straw yellow. Aromas of herbs and citrus fruits, as well as fresh acidity like lime and fruit flavors, that come from the main sauvignon blanc wine, are all well balanced.

This is an organic rosé wine from the popular series "Le Temps Des Gitans," from southern France. Healthy grapes are directly pressed and produced in the village of St. Bauzille de la Sylve between Nimes and Beziers. Its color is a shiny salmon pink and sweet and sour aromas like cherries and pomegranates arise from this wine. You can casually enjoy this dry wine with a variety of dishes due to its charming fruit and light mineral flavors, that come after the fresh acidity.

| | | |
|--|-------------------------|---|
|  | Region | Languedoc |
| | Product | Mas De Janiny Le Temps Des Gitans Carignan |
| | Title | IGP Pays de l'Hérault |
| | Type | Still Wine, Red·Medium |
| | Size | 12/750ml |
| | *Suggested Retail Price | ¥1,750 |
| | Variety | Carignan 100% |
| | Cultivation | Organic |
| | Certification | Ecocert |
| | Soil | Clay·lime |

| | | |
|---|-------------------------|--|
|  | Region | Languedoc |
| | Product | Mas De Janiny Le Temps Des Gitans Syrah |
| | Title | IGP Pays de l'Hérault |
| | Type | Still Wine, Red·Medium |
| | Size | 12/750ml |
| | *Suggested Retail Price | ¥1,750 |
| | Variety | Syrah 100% |
| | Cultivation | Organic |
| | Certification | Ecocert |
| | Soil | Clay·lime |


| | | |
|---|-------------------------|--|
|  | Region | Languedoc |
| | Product | Mas De Janiny Pin 'Up De Janiny |
| | Title | IGP Pays d'Oc |
| | Type | Still Wine, Red·Medium |
| | Size | 12/750ml |
| | *Suggested Retail Price | ¥1,900 |
| | Variety | Pinot Noir 100% |
| | Cultivation | Organic |
| | Certification | Ecocert |
| | Soil | Clay·lime |


This is a popular wine that won "The Good and Reasonable Wine Grand Prix" conducted by a wine magazine in Japan. The red label "Le Temps Des Gitans," which is a bio wine of southern France, has a comical and cheerful design, and a cute cork. It is carefully made from old Carignan trees of St. Bauzille de la Sylve between Nimes and Beziers. The color is a translucent purple and it has a juicy flavor with refreshing aromas of violets and dry herbs, and a moderate body.

This is the blue label, organic wine from the popular series "Le Temps Des Gitans," from southern France. The grapes are grown healthfully and fermented carefully in a village called St. Bauzille de la Sylve between Nimes and Beziers. Its color is a dark purple-red, and has slight roast scents within the spicy aromas, typical of a fully ripe Syrah. It has an overall fruity, gentle flavor, while the condensed fruit flavors give this wine its slight strength, deepness and a pleasant after taste.

This wine is named Pin 'UP as it is made from Pinot Noir grapes from southern France as well as to suggest a sexy image of a Pin up girl. Its color is deep ruby, with charming aromas of strawberry and framboise. Soon after, flavors such as concentrated jam and spicy white pepper are evident. It is a little higher in acidity, however, the fruity flavors are well balanced.

| | | |
|--|-------------------------|---|
|  | Region | Languedoc |
| | Product | Mas De Janiny BIB Blanc |
| | Title | IGP Pays d'Oc |
| | Type | Still Wine, White·Dry |
| | Size | 6/3,000ml |
| | *Suggested Retail Price | ¥4,000 |
| | Variety | Sauvignon Blanc 60%, Vermentino 20%, Grenache Blanc 20% |
| | Cultivation | Organic |
| | Certification | Ecocert |
| | Soil | Clay·lime |













| | | |
|---|-------------------------|--------------------------------|
|  | Region | Languedoc |
| | Product | Mas De Janiny BIB Rouge |
| | Title | IGP Pays de l'Hérault |
| | Type | Still Wine, Red·Medium |
| | Size | 6/3,000ml |
| | *Suggested Retail Price | ¥4,000 |
| | Variety | Carignan 100% |
| | Cultivation | Organic |
| | Certification | Ecocert |
| | Soil | Clay·lime |

| | | |
|---|-------------------------|--------------------------------|
|  | Region | Languedoc |
| | Product | Mas De Janiny BIB Syrah |
| | Title | IGP Pays d'Oc |
| | Type | Still Wine, Red·Medium |
| | Size | 8/2,000ml |
| | *Suggested Retail Price | ¥3,200 |
| | Variety | Syrah 100% |
| | Cultivation | Organic |
| | Certification | Ecocert |
| | Soil | Clay·lime |

This bag-in-box wine was made from using the same cuvée as the "Le Temps Des Gitans Blanc," to produce a good organic wine with a reasonable price. It is a wine that can be gulped down and enjoyed casually after chilling, by those who would like to enjoy a lot of wine. Its color is a translucent straw yellow. Aromas of herbs and citrus fruits, as well as fresh acidity like lime and fruit flavors, that come from the main sauvignon blanc wine, are all well balanced.

This bag-in-box wine was made from using the same cuvée as the "Le Temps Des Gitans Carignan," to produce a good organic wine with a reasonable price. It is a wine that can be gulped down and enjoyed casually after chilling, by those who would like to enjoy a lot of wine. The color is a translucent purple, which is a character of wines made from 100% Carignan that are grown under the shining sun of southern France. It has a juicy flavor with refreshing aromas of violet and dry herbs, and a moderate body.

This is a premium cuvée bag-in-box wine, made from old syrah, grown organically in a special area in a village called St. Bauzille de la Sylve. It has a fine garnet color, and although slightly closed, it has a spicy roast aroma which arises after the violet and licorice aromas. It has a smooth taste, which comes from the gentle tannin blending into the mellow fruitiness. It has a briskly fresh and fruity character, which goes through the throat comfortably.

| | | | | | | | | |
|---|-------------------------|---|--|-------------------------|--|---|-------------------------|--|
|  | Region | Languedoc |  | Region | Languedoc |  | Region | Languedoc |
| | Product | Dom Azan Petit AZAN Blanc | | Product | Dom Azan Petit AZAN Rouge | | Product | Dom Azan Petit AZAN Blanc |
| | Title | IGP Pays de l'Hérault | | Title | IGP Pays de l'Hérault | | Title | IGP Pays de l'Hérault |
| | Type | Still Wine, White·Dry | | Type | Still Wine, Red·Medium | | Type | Still Wine, White·Dry |
| | Size | 2/12/375ml | | Size | 2/12/375ml | | Size | 2/12/750ml |
| | *Suggested Retail Price | ¥1,000 | | *Suggested Retail Price | ¥1,000 | | *Suggested Retail Price | ¥1,500 |
| | Variety | Viognier 100% | | Variety | Cabernet Sauvignon 50%, Carignan 50% | | Variety | Viognier 100% |
| | Cultivation | Organic | | Cultivation | Organic | | Cultivation | Organic |
| Certification | Ecocert | Certification | Ecocert | Certification | Ecocert | | | |
| Soil | Clay-lime | Soil | Clay-lime | Soil | Clay-lime | | | |
| <p>This is an organic wine with a screw cap, which is to be enjoyed casually. As can be seen from the label, "Let's go! Bravo nature!" it is made only from Viognier grapes which are carefully grown organically. This wine, which is made under the southern sun of the Mediterranean Sea, has a whitish yellow color, and within the aromas of yellow fruits and honey flavors, you can enjoy its moderate richness and refreshing taste.</p> | | | <p>This is an organic wine with a screw cap, which is to be enjoyed casually. As can be seen from the label, "Let's go! Bravo nature!" it is made only from black grapes which are carefully grown organically. This wine, which is made under the southern sun of the Mediterranean Sea, has a garnet color, and within the aromas of rich black fruits, you can enjoy flavors of condensed cassis, and a mild taste with less bitterness.</p> | | | <p>This is an organic wine with a screw cap, which is to be enjoyed casually. As can be seen from the label, "Let's go! Bravo nature!" it is made only from Viognier grapes which are carefully grown organically. This wine, which is made under the southern sun of the Mediterranean Sea, has a whitish yellow color, and within the aromas of yellow fruits and honey flavors, you can enjoy its moderate richness and refreshing taste.</p> | | |
|  | Region | Languedoc |  | Region | Roussillon |  | Region | Roussillon |
| | Product | Dom Azan Petit AZAN Rouge | | Product | Jean Pla Selection Soleil du Sud | | Product | Jean Pla Selection Assemblage du Sud |
| | Title | IGP Pays de l'Hérault | | Title | IGP Pays d'Oc | | Title | Côtes du Roussillon Villages |
| | Type | Still Wine, Red·Medium | | Type | Still Wine, Red·Medium | | Type | Still Wine, Red·Medium |
| | Size | 12/750ml | | Size | 12/750ml | | Size | 12/750ml |
| | *Suggested Retail Price | ¥1,500 | | *Suggested Retail Price | ¥1,450 | | *Suggested Retail Price | ¥1,700 |
| | Variety | Cabernet Sauvignon 50%, Carignan 50% | | Variety | Grenache 50% Syrah 50% | | Variety | Grenache 40%, Syrah 30%, Carignan 20%, Mourvedre 10% |
| | Cultivation | Organic | | Cultivation | Organic | | Cultivation | Organic |
| Certification | Ecocert | Certification | Ecocert | Certification | Ecocert | | | |
| Soil | Clay-lime | Soil | Clay-lime | Soil | Clay-lime | | | |
| <p>This is an organic wine with a screw cap, which is to be enjoyed casually. As can be seen from the label, "Let's go! Bravo nature!" it is made only from black grapes which are carefully grown organically. This wine, which is made under the southern sun of the Mediterranean Sea, has a garnet color, and within the aromas of rich black fruits, you can enjoy flavors of condensed cassis, and a mild taste with less bitterness.</p> | | | <p>This wine is made from barrel blending two locally grown grapes made on clay-lime soil in Roussillon of southern France. It goes through cold maceration for the first two days then is fermented in cement tanks, and finally aged for 9 months. From its garnet color, aromas such as black currant and spices arise. It is a wine that can be enjoyed by many, as it has a fresh attack, as well as mineral flavors. The slight tannin which blends well with the red fruit extracts have elegant acidity.</p> | | | <p>This wine is made from barrel blending four locally grown grapes made on slate and clay-lime soil in Roussillon of southern France. After the fermentation in cement tanks, 60% of the wine is aged in the same tank, and the remaining 40% are aged in barrels for 12 months. They are then bottled after light filtration but no clarification. From its light purplish color, black fruit flavors arise, which are unique of southern France. The tannin, which smoothly flows together with underlying flavors of mineral and clean acidity, balances this wine very well making it comfortable to the palate.</p> | | |
|  | Region | Sud-Ouest |  | Region | Languedoc |  | Region | Bretagne (no antioxidant added) |
| | Product | ATURA Blanc | | Product | ATURA Rouge | | Product | Le Cielier De Boal Cidre Fermier Petit Brut |
| | Title | IGP Côtes de Gascogne | | Title | IGP Pays de l'Hérault | | Title | Cidre |
| | Type | Still Wine, White·Dry | | Type | Still Wine, Red·Medium | | Type | Sparkling, White·Dry |
| | Size | 12/750ml | | Size | 12/750ml | | Size | 2/12/330ml |
| | *Suggested Retail Price | ¥1,550 | | *Suggested Retail Price | ¥1,550 | | *Suggested Retail Price | ¥850 |
| | Variety | Colombard 50%, Ugni Blanc 20% Sauvignon Blanc 20%, Gros Manseng 10% | | Variety | Carignan 50% Grenache 50% | | Variety | Apples from Bretagne |
| | Cultivation | Organic | | Cultivation | Organic | | Cultivation | Organic |
| Certification | Ecocert | Certification | Ecocert | Certification | Bureau Veritas | | | |
| Soil | Sedimentary rock | Soil | Chalk-clay | Soil | Volcanic ash-clay | | | |
| <p>The Cuvée name of this wine is "ATURA" which is a name made from using the middle part of the word "NATURAL." It is made from blending four local varieties of grapes grown in Gascogne. In order to keep the fruitiness as much as possible, they are aged in stainless tanks after low temperature fermentation. Its color is a translucent, brilliant pale yellow, and exotic aromas such as white flowers and passion fruits, as well as fresh citrus aromas are delightful, together with the acidity which gives the throat a refreshing and pleasant taste.</p> | | | <p>The Cuvée name of this wine is "ATURA" which is a name made from using the middle part of the word "NATURAL." It is made by exquisitely blending local varieties of grapes that are typical of southern France. After the organically cultivated grapes are destemmed and crushed, they are macerated for two weeks then aged in stainless tanks. Having a light ruby color, this wine has aromas with nuances of red fruits, sweet spices and red cherries. It is well-balanced with a smooth tannin and moderate acidity.</p> | | | <p>This is an additive-free organic apple wine, made by blending several kinds of locally grown small sized apples. They are fermented for four months in glass fiber tanks, then bottled without adding SO₂. It is an authentic cidre with 5.5% alcohol content, bottled in small sized bottles, especially for Japan. It has a shiny, dark straw color, and the sharp juiciness and richness of the fully ripe apples give this cidre its depth, with slight flavors of saltiness. The bitterness that may have come from the apple skin balances this cidre very well.</p> | | |
|  | Region | Bretagne (no antioxidant added) |  | Region | Bretagne (no antioxidant added) |  | Region | Bretagne (no antioxidant added) |
| | Product | Le Cielier De Boal Cidre Fermier Demi Sec | | Product | Le Cielier De Boal Cidre Fermier Brut | | Product | Le Cielier De Boal Cidre Fermier Demi Sec |
| | Title | Cidre | | Title | Cidre | | Title | Cidre |
| | Type | Sparkling, White·Semi Dry | | Type | Sparkling, White·Dry | | Type | Sparkling, White·Semi Dry |
| | Size | 2/12/330ml | | Size | 12/750ml | | Size | 12/750ml |
| | *Suggested Retail Price | ¥850 | | *Suggested Retail Price | ¥1,400 | | *Suggested Retail Price | ¥1,400 |
| | Variety | Apples from Bretagne | | Variety | Apples from Bretagne | | Variety | Apples from Bretagne |
| | Cultivation | Organic | | Cultivation | Organic | | Cultivation | Organic |
| Certification | Bureau Veritas | Certification | Bureau Veritas | Certification | Bureau Veritas | | | |
| Soil | Volcanic ash-clay | Soil | Volcanic ash-clay | Soil | Volcanic ash-clay | | | |
| <p>This is an additive-free organic cidre, which is made by the same natural vinification method as brut, but made slightly sweeter by stopping the fermentation by filtration, half way through the process. It is a demi sec cidre with 4% alcohol content, bottled in small sized bottles, especially for Japan. Its color is a shiny, dark straw color, and has nuances of pineapple, cinnamon and honey toast within the rich aroma of ripe apples. It is juicy and brings a gentle sweetness to the palate.</p> | | | <p>This is an additive-free cidre produced in Bretagne by an apple farmer using organic apples. It is an authentic brut with 5.5% alcohol content. It is made by blending several locally grown apples, smaller than those compared to Japan, then fermented for four months in glass fiber tanks and bottled without adding SO₂. It has a shiny, dark straw color, and the sharp juiciness and richness of the fully ripe apples give this cidre its depth, with slight flavors of saltiness. The bitterness that may have come from the apple skin balances this cidre very well.</p> | | | <p>This is an additive-free cidre produced in Bretagne by an apple farmer using organic apples. It is made by the same natural vinification method as brut. However, by stopping the fermentation by filtration half way through the process, its alcohol content is a low 4%, and slightly sweeter. It has a shiny, dark straw color, and has nuances of pineapple, cinnamon and honey toast within the rich aroma of ripe apples. It is juicy and brings a gentle sweetness to the palate.</p> | | |

*All indicated prices are suggested retail prices in Japan