

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	¥1,450
	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	¥1,450
	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	¥1,550
	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	¥1,700
	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	¥1,700
	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	¥1,700
	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	¥1,700
	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	¥1,850
	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	¥3,800
	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	¥3,800
	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	¥3,000
	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	¥1,450
	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			

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.

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.

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.

	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	¥1,450		*Suggested Retail Price	¥1,200		*Suggested Retail Price	¥1,600
	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			

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.

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.

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.

	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	¥1,500		*Suggested Retail Price	¥1,500		*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			

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.

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.

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.

	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	¥1,350		*Suggested Retail Price	¥1,350
	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			

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.

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.

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.

*All indicated prices are suggested retail prices in Japan