

RESEARCH & DEVELOPMENT

A NEW ROLE FOR THE R&D UNIT

In 2016, CVG is putting R&D at the heart of its strategy and operations. From wine growing to tasting, it now occupies the role of an exchange interface on the needs, goals, and means of every player on the market.

Thanks to a real space devoted to idea sharing and information formalisation, CVG is creating a framework to encourage skill acquisition and innovation.

By anticipating the needs to produce what will be sold tomorrow, CVG continues to respond precisely to your expectations and to those of your consumers with an offer that sets it apart like never before.



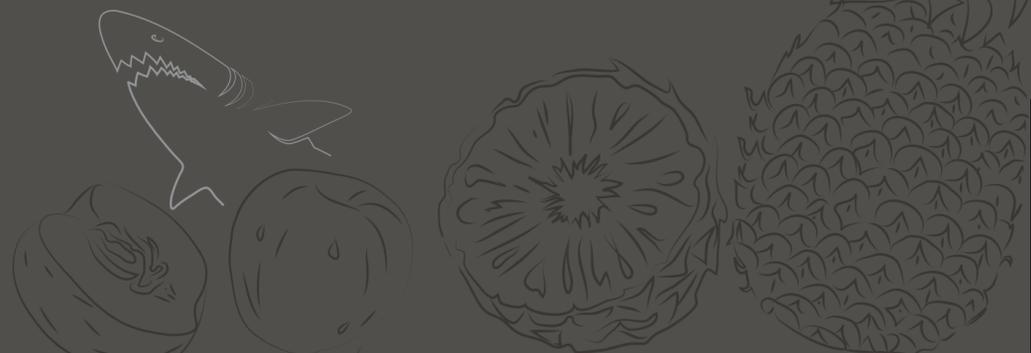
GREAT WHITE

GREAT WHITE
IGP CÔTES DE GASCOGNE MILLÉSIMÉ

130€/hl

This white vin de garde, made with the native Gros Manseng variety, has a brilliant gold colour with nuances of light green and presents a lovely structure combining fresh fruits with elegant, fine woody notes.

With a fragrance dominated by thiol, flavours of pineapple, dried apricot, and grapefruit; as well as a full, round attack, Great White is to be enjoyed before a meal or paired with white meats or fish served with gravy.



2016 INNOVATIONS

Two rosé wines (PGI Comté Tolosan or VSIG) to be used in blends or to be branded.

GREY

110€/hl

This pale pink rosé wine presents the typical grey reflections of the tawny sands of the Atlantic coast.

Grey presents a fresh, tangy attack with light notes of Morello cherry and lychees, followed by the sweet flavours of small ripe berries.

Available in vintage PGI Comte Tolosan or VSIG.



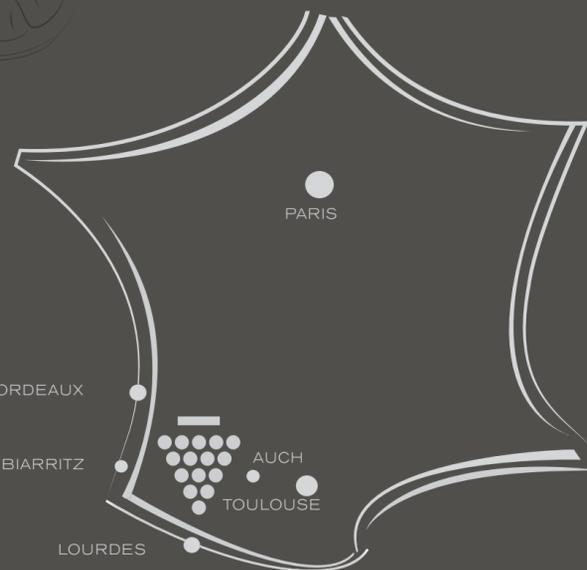
PINK OCEAN

100€/hl

With a fresh, tangy attack, Pink Ocean is to be enjoyed chilled.

The pale yet frank pink colour sets the stage for a fragrance dominated by thiol, with flavours of grapefruit and white fruits.

Available in vintage PGI Comte Tolosan or VSIG.



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Customer policy | 2016 Vintage

Your choice of wine
deserves our highest
standards





A few words from the Managers

Dear partners,

Each year, we make a point of meeting your expectations and those of your clients. In a break from the industry's practices, CVG has established itself as the national leader in the aromatic dry white wine segment. Today we are proud to present the creation of rosé wines, which we undertook with much enthusiasm, for the 2016 vintage.

The Gers region boasts sandy soil and a privileged climate ideal for growing grape varieties used in rosé wines with a remarkable and identifiable aromatic potential.

With the evolution of the new, larger region of Occitania, Gascony has become the window onto the Atlantic Ocean, a source of freshness for our wines. CVG signs its products in that spirit.

We rely on perfect knowledge of these terroirs and blending bases, a specialised and qualified R&D team, and an economic model based on production expertise and an innovative process to bring a new experience to your senses: gourmet and light CVG rosés.

Via its new strategic policy, CVG is focusing on four key points:

- Innovation and characterisation through the aromas of grape varieties
- Establishing clear prices in B2B relationships
- Providing efficient logistics with CVG Solutions
- Full compliance with the regulatory and legal environment

This way, CVG can confirm what makes it stand out from the competition and is better able to meet your expectations.

Eric Lanxade
MANAGER

Xavier Lopez
MARKETING MANAGER



Our commitments

- Our prices are for 100% pure and vintage varietal grapes.
- Our upstream/downstream network ensures full traceability.
- Our organisation is committed to certifying itself in compliance with the ISO 22000, 9001 standards, the French Cooperative Charter, Certiphyto and the NF V-01-005 (agriconfiance®) standard.
- Our pollution-control tools guarantee that our production is in full compliance with current environmental legislation.
- We agree to be audited at any time by our customers' or large retailers' quality control services.



Solutions

A COMPREHENSIVE SOLUTION FOR PRODUCTS, EXPERTISE AND LOGISTICS!

CVG presents **CVG Solutions**, an innovative offer in the aromatic wine sector that provides its partners with a comprehensive solution for products/expertise/logistics/services based on a set of jointly defined specifications.

UNDERSTAND THE CHALLENGES OF TOMORROW

Assess and address the variety and complexity of situations

Take on a **large variety of solutions**: from tailor-made to large international projects

Considerable potential up to our industrial limits

AN EFFECTIVE INDUSTRIAL TOOL!



100,000 HL STAINLESS STEEL VATS WITH CONTROL SYSTEM
WINE CELLAR AND STORAGE
PROCESSING AND FILTERING

OPEN UP NEW HORIZONS OF CREATIVITY

A **globalised wine industry**, international competition

Innovate and create value as a driver of our strategy

FACTUAL RESPONSE TO THE REQUIREMENTS OF NEW MARKETS



Process management



Security, traceability



IFS approach



Storage and logistics performance



Hub and supply-chain



Acute knowledge of markets, stringent requirements



Responsiveness, partnership, long-standing B2B partnerships

CVG Solutions is therefore a factual response to the change process of CVG, which is faced with a diversified demand from customers in France and abroad, both in terms of processes and supply chain.

This change is a consequence of customers creating complex products from various origins, some of which are regional, which relies on a logistical and industrial expertise, for which CVG want to make a defined offer under the CVG Solutions banner.

SIGNATURES

PURE, from the most prestigious vineyards

ICÔNE

SAUVIGNON	150€/hl
CHARDONNAY	150€/hl
GROS MANSENG	150€/hl

PREMIUM

SAUVIGNON	120€/hl
CHARDONNAY	130€/hl
GROS MANSENG	110€/hl
COLOMBARD	100€/hl

BLENDS, our creations for your brands

PREMIUM

SAUVIGNON - GROS MANSENG	110€/hl
CHARDONNAY - GROS MANSENG	110€/hl

BI-CÉPAGES

COLOMBARD - SAUVIGNON	100€/hl
COLOMBARD - CHARDONNAY	100€/hl
COLOMBARD - UGNI BLANC	90€/hl

MDD

COLOMBARD - SAUVIGNON	92€/hl
COLOMBARD - CHARDONNAY	95€/hl

ESSENTIEL, Gascony by CVG

IGP CÔTES DE GASCOGNE	90€/hl
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PROCESS, an industrial world at your service

HW - HOUSE WINE	75€/hl
LW - LOW WINE	85€/hl

2016 | VINTAGE

