



OUR PRODUCTS

COTEAU ROUGEMONT WINERY AND CIDERY
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INFORMATIONS AND RESERVATIONS
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VIGNOBLE
ET CIDRERIE
COTEAU
ROUGEMONT

BULLES BLEUETS

A unique blend of apple and blueberry, this sparkling aperitif strikes a captivating balance between classic and contemporary. Its refreshing, fruit-infused attack yields to a clean, smooth finish.

To be enjoyed with canapés or as an aperitif.

Available for sale on site



BULLES CIDRE

This sparkling cider is made from carefully selected fruit from the heart of Quebec's apple country. The fine bubbles are crisp and light and the finish lingers pleasantly on the palate.

Perfect for whetting your appetite before dinner.

SAQ code: 12862927



BULLES POIRÉ

Our Bulles Poiré is a sparkling pear wine made from Flemish Beauty pears that represent the best of what our terroir has to offer. The tingling freshness on the attack is equalled only by the wonderfully round finish.

2016 Great Lakes International Cider and Perry Competition (GLINTCAP) Bronze medal

SAQ code: 12862935



BULLES ROSÉ FRAMBOISE

Our Bulles Rosé Framboise is a sparkling cider that combines the distinctive flavours of apple and raspberry to create an aperitif that will surprise and delight. The fine bubbles caress the palate, making way for a delicious depth of flavour, followed by a round finale.

2016 Sélections Mondiales des Vins Canada Silver medal

2016 Finger Lakes International Wine Competition Silver medal

SAQ code: 12862898



ICE CIDER

This ice cider boasts a bright gold colour and complex aromas of exotic fruit, delicate spices and fruit preserves, with a pleasant freshness and lingering mouthfeel.

A delightful complement to apple, pear or peach desserts.

SAQ code: 11680515



ICE CIDER GRANDE RÉSERVE

Sporting a bright gold colour, this ice cider is wonderfully fresh and complex. The rich nose reveals notes of candied apple with subtle spicy hints. It is clean and fresh on the palate, with a sumptuous, lasting finish.

Its complexity pairs well with fruit and desserts of all kinds.

2015 Vinalies Internationales 2012 ice cider – gold medal

SAQ code: 13107368



FRAMBOISE DE GLACE

The nose is ample, with sweet aromas of raspberry and candied fruit. The palate is fresh and nicely balanced, the texture rich and the finish harmonious.

An inspired choice to accompany a chocolate dessert.

SAQ code: 13106429



ICE PERRY

Hallmarks of this ice perry include its delicate pear bouquet, its beautifully balanced palate and its elegant finale.

Delicious served as an aperitif or with a chocolate dessert.

2016 Sélections Mondiales des Vins Canada Gold medal

2016 Finger Lakes International Wine Competition Silver medal

Available for sale on site



ROSE FRAMBOISE

This exquisite blend of apple and raspberry yields a singularly fresh, fruity flavour and a ripe raspberry bouquet.

Excellent for BBQs and sautéed meat dishes with a hint of sweetness.

2015 Mondial des cidres de glace Gold medal

SAQ code: 12358173



FIZZ FRAMBOISE

A flavorful fusion of fresh-picked apple and raspberry. The perfect balance of freshness and roundness, with only the natural sugars and aromas of the fruit.

Serve chilled with your aperitif and with your BBQs.



SAQ code: 13430413

FIZZ POIRE

The natural taste of freshly picked pears makes our crackling pear wine a real trendsetter! The perfect balance of freshness and roundness.

Serve chilled with your aperitif and with your BBQs.



SAQ code: 13743516

FIZZ POMME

Flavour, freshness, and refined bubbles make a dazzling combination. Our cider is perfectly balanced, with a beautifully round finish. A trend-setting aperitif!

Serve chilled with your aperitif and with your BBQs.



SAQ code: 13735516

CHARDONNAY LA CÔTE 2016

The full, elegant bouquet of this Chardonnay reveals aromas of citrus, peach and toasted hazelnut, with floral undertones. The fresh mineral attack on the palate is followed by a rich, round mouthfeel. Balanced, with a pleasantly persistent finish.

Enjoy with seafood appetizers (Coquille St. Jacques), lobster, smoked salmon or cheese fondue.



SAQ code: 13612532

CHARDONNAY LA PLAGE

The name of this cuvée evokes the beach of the Champlain Sea which covered of saline water, there has 10000 years, the plot where grow our vines on the mountain of Rougemont. Aging on fine lees in ovoid tanks made of concrete and stainless steel tanks gives this wine a lively and fruity character. This wine stands out for its white-fleshed fruit aromas, floral notes and roundness.



SAQ code: 13730310

PINOT GRIS

Light straw yellow in colour, the nose develops aromas of grapefruit, candied citrus peel and floral notes with undertones of hay and spices. The palate has body and minerality that carries the flavours through to a long, pure finish.

Pair with your favourite raclette or pork dish.



Available for sale on site

SAINT PÉPIN 2016

Made with grapes from select parcels of land, the distinctively shiny yellow Saint-Pépin has a nose of white flowers and lemon zest, a fresh mineral attack and a round, elegant finish.

Excellent served with white meat, dishes with a cream-based sauce, fish or seafood.



SAQ code: 13612786

VERSANT BLANC

The blend of Frontenac Gris, Frontenac Blanc and Vidal yields a bright yellow hue with green-tinged highlights. The nose is fruity, with a soupçon of pear and peach. The attack is fresh, with an aromatic, well-balanced mineral palate.

2016 Coupe des Nations Gold medal

2016 Les Grands Vins du Québec Silver medal



SAQ code: 11957051

VIDAL RÉSERVE 2016

Fermented and aged for nine months in French and American oak barrels, this wine has a nose that opens with citrus and floral/vanilla notes. In the mouth, it is ample and fleshy, and lingering in the finish.

Pairs nicely with classic chicken dishes.

2016 Sélections Mondiales des Vins Canada Silver medal

2016 Finger Lakes International Wine Competition Silver medal



SAQ code: 12862951

LE GRAND COTEAU

Deep garnet red in colour, with an ample, complex nose and nuances of blackberry, black cherry and the subtlest of spices, backed by a hint of ganache and violet.

Goes beautifully with hot pots and pork-dishes.

2016 Les Grands Vins du Québec
Silver medal

SAQ code: 12358190



VERSANT ROUGE

The deep crimson Versant Rouge is a blend of Frontenac Noir and Marquette grapes. The bouquet is dominated by aromas of black fruit, blueberry jam and roasted coffee beans. The mouth is fruity and full-bodied, with a hint of cocoa, followed by a firm finish.

Ideal with beef, veal and lamb.

SAQ code: 12204086



VIGNOBLE ET CIDRERIE COTEAU ROUGEMONT

BULLES VERSANT BLANC

This expressive sparkling wine comes from an assemblage of Vidal, Gray Frontenac and White Frontenac. Raised on fine lees, it is replete with notes of honey, peach, citrus and brioche.

Taste the festive side of Versant Blanc!

SAQ code: 13258297



BULLES VERSANT ROSÉ

Made with an assemblage of Gray Frontenac, Pinot Noir, St. Croix and Vidal. Raised on fine lees, this charming sparkling wine opens with subtle aromas of red berries, pink grapefruit and pastries.

On the palate, it is bright, harmonious and fruity with slight spicy notes.

Available for sale on site



FRONTENAC GRIS LATE HARVEST

This subtly flavoured wine is replete with aromas of citrus, honey and quince. It is delightfully fresh and well balanced in the mouth.

Serve as an aperitif or with your favourite dessert.

2016 Finger Lakes
International Wine Competition
Silver medal

SAQ code: 11680523



PINOT GRIS LATE HARVEST

The bouquet of this late-harvest Pinot Gris is full and elegant, exhibiting aromas of lemon, tropical fruit, pear and verbain. It boasts a fresh, round, lingering mouthfeel, excellent balance and a zingy citrus rind finish.

Ideal with a fruit and white chocolate dessert.

Available for sale on site



PINOT GRIS ICE WINE

The grapes for this ice wine are picked by hand and pressed with care, yielding a pale gold hue and a full, elegant bouquet with aromas of pink grapefruit, candied pear, acacia honey and citrus rind. It exhibits a rich mouthfeel, excellent balance and a lush finish.

Enjoy with pan-fried foie gras or cheesecake.

Available for sale on site



VIDAL ICE WINE

The grapes for this ice wine are hand-picked in the winter and painstakingly pressed. The result is an intense gold colour and an expressive nose of mango and lychee with notes of Muscat. In the mouth, it carries richness and elegance through a long finish.

Delicious served with foie gras, fine cheese and tropical fruit-based desserts.

SAQ code: 12029994





GIFT PACKS

CHEESEBOARD

Wood cutting board, branded with Coteau Rougemont logo.



\$15⁰⁰

RASPBERRY, APPLE AND PEAR FIZZ

Sold in packs of 4, our Fizz packages are a great gift ideas.



\$13⁰⁰
4-pack

VERSANT DUO

Includes:

- One Versant Rouge
- One Versant Blanc



\$35⁰⁰

BULLES DUO

Includes:

- One Bulles Versant Blanc
- One Bulles Versant Rosé



\$45⁰⁰

BULLES TRIO

Includes:

- One Bulles Cidre
- One Bulles Rosé Framboise
- One Bulles Poiré



\$52⁰⁰

CLASSICAL TRIO

Includes:

- One Versant Blanc
- One Versant Rouge
- One Bulles Rosé Framboise



\$52⁰⁰

DELUXE QUARTET

Includes:

- One Pinot Gris Late Harvest
- One Pinot Gris Ice Wine
- One Vidal Ice Wine
- Un Framboise de Glace



\$100⁰⁰

TASTING TRIO

Includes:

- Un Ice Cider 50 ml
- Un Ice Wine 50 ml
- Un Rosé Framboise 50 ml



\$20⁰⁰



NEW!

CHANDELIERS

These handmade chandeliers are made from our old red wine barrels.
Hurry up, quantities are limited!



\$55.00
7 candles



\$45.00
5 candles



\$35.00
3 candles



\$17.00
set of 3



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