



KOPL

TRUSTED NAME FOR
PREMIUM ALCOBEV

Kambrell Overseas Private Limited (KOPL)

UNVEILS A PRESTIGIOUS
SELECTION OF
FRENCH LA KARTIER
WINES CRAFTED
WITH TIMELESS
FRENCH ARTISTRY.



LA Kārtiér



LA Kārtiér

PINOT NOIR

ABOUT THE WINE

LA Kartier Beautiful cherry red colour, it has a very fresh raspberry and currant aromas. The attack on the palate is pleasant, the taste of fruit is very crunchy with hints of ripe fruit. A pleasant wine with beautiful harmony between the fruity side and gently tannins.

TERROIR

Clay-limestone soils, offering both structure and freshness, characteristic of the Langue doc-Roussillon sun-kissed landscape.

TASTING NOTES

Colour: A luminous garnet-red colour.

Nose: The nose reveals a charming medley of sweet raspberry and tangy sour cherry.

Palate: On the palate, supple and fresh tannins provide balance and elegance.

Notes of blackcurrant and blackberry enrich the wine's profile, offering a pleasing concentration and velvety texture—hallmarks of Pinot Noir ripened under the generous Langue doc-Roussillon sunshine.

FOOD PAIRINGS

Exquisite with white meats and equally well suited to aged, firm cheeses made from hard-pressed pasta.

WINEMAKING PROCESS

Fermentation under strict temperature control to preserve aromatic purity. The must undergoes cold settling, délestage (load-shedding), and gentle pump-overs, followed by maturation for six months in temperature-regulated stainless-steel tanks to maintain finesse and fruit expression.

WINE TYPE & BOTTLE SIZE

Red Wine – 750ML

GRAPES

100% Pinot Noir



ALCOHOL

13%

COUNTRY

France

MRP:

Rs. 1,950 Inclusive of All Taxes.





LA Kārtiér



CABERNET SAUVIGNON

ABOUT THE WINE

LA Kartier Cabernet Sauvignon is a beautiful purple dress in colour, which is intense with flavours of Red and Black fruits (blackcurrant) with sweet spice flavours.

TERROIR

Clay-limestone soils that lend structure, freshness, and depth to the wine.

VINIFICATION

Careful destemming of the grapes, followed by fermentation under strict temperature control. One to two pump-overs per day are performed during fermentation to optimise extraction. Cold settling ensures clarity and purity. The wine is then matured for six months in thermo-regulated stainless-steel tanks, preserving its vibrant fruit character.

TASTING NOTES



Colour: A deep, elegant purple hue.

Nose: Intense and expressive, revealing aromas of red and black fruits—particularly blackcurrant—enhanced by delicate sweet spice.

Palate: The attack is supple, with smooth, well-integrated tannins. Peppery notes mingle harmoniously with flavours of ripe prunes, creating a balanced and satisfying finish.

FOOD PAIRINGS



Best served at 16–17°C.

A superb companion to meat dishes in sauce, roasted meats, game, and a selection of cheeses.

WINE TYPE & BOTTLE SIZE

Red Wine – 750ML

GRAPES

100% Cabernet Sauvignon



ALCOHOL

13.5%

COUNTRY

France

MRP:

Rs. 1,950 Inclusive of All Taxes.





LA Kārtiér

MERLOT

ABOUT THE WINE

LA Kartier Merlot has a deep purple colour. This wine offers a seductive roundness of red fruit, cherry, strawberry, sewed blackcurrant, blended with nuances of peppery. It is rich and soft with ripe tannins. Well balanced with a good length.

TERROIR

Clay–limestone soils that impart structure, elegance, and finesse to the wine.

VINIFICATION

Grapes are carefully destemmed, followed by fermentation at controlled temperatures for 8–10 days with regular pump-overs to ensure optimal extraction. Approximately 10% of the wine is aged in French oak barrels, while the remainder matures in stainless-steel vats, preserving fruit purity and balance.

TASTING NOTES



Colour: A deep, vibrant purple colour.

Nose: The nose is seductive and expressive, with luscious red fruit—cherry, strawberry, and subtle blackcurrant—interwoven with gentle peppery nuances.

Palate: The palate is rich, soft, and velvety, with ripe tannins and a harmonious structure, culminating in a long, elegant finish.

FOOD PAIRINGS



Best served at 17°C. Pairs beautifully with sausages, lamb, veal (grilled or in stews), creamy pasta dishes such as carbonara, and soft to medium-flavoured cheeses.

WINE TYPE & BOTTLE SIZE

Red Wine – 750ML

GRAPES

100% Merlot

ALCOHOL

13.5%



COUNTRY

France

MRP:

Rs. 1,950 Inclusive of All Taxes.





LA Kārtiér

ROSÉ

ABOUT THE WINE

LA Kartier Rosé, has a pale pink colour. On the nose it is very nice freshness on notes of strawberries and Raspberries with floral scents of violets. It has it's roundness in the mouth and its balance give it a greedy character.

TERROIR

Clay–limestone soils, contributing freshness, minerality, and elegance.

VINIFICATION

The grapes are gently direct-pressed and fermented at low temperatures to preserve aromatic purity. After clarification of the free-run juices, each grape variety is vinified separately to maximize its unique aromas before blending to create the final cuvée.

TASTING NOTES



Colour: Delicate pale pink.

Nose: Fresh and inviting, with vibrant notes of strawberry and raspberry complemented by subtle violet floral hints.

Palate: Rounded, harmonious, and elegantly balanced, offering a generous appealing character.

FOOD PAIRINGS



Best served at 12°C. Ideal with cold cuts, grilled meats, pizza, couscous, and paella.

WINE TYPE & BOTTLE SIZE

Rosé Wine – 750ML

GRAPES

Syrah, Grenache, Cinsault



ALCOHOL

12.5%

COUNTRY

France

MRP:

Rs. 1,950 Inclusive of All Taxes.





LA Kārtiér



SAUVIGNON BLANC

ABOUT THE WINE

LA Kartier Sauvignon Blanc, is bright gold colour with green tints. Complex nose with fruit flavours of Green Apple, Lychee, and Gooseberry and Herbaceous aromas. La Kartier Sauvignon Blanc, has good acidity and balance that gives rich mouth feel and a good length.

TERROIR

Chalky, clay–limestone soils that enhance freshness, minerality, and aromatic purity.

VINIFICATION

Night-time harvesting to preserve aromatic intensity. The grapes are carefully destemmed with no skin contact. Only the free-run juice is extracted using a pneumatic press. The must is clarified through cold settling at 10°C, and then fermented at 16°C for 18 days with selected yeasts. Partial ageing on fine lees in stainless-steel vats adds texture and complexity.

TASTING NOTES



Colour: A bright golden hue with subtle green reflections.

Nose: The nose is complex and expressive, offering notes of green apple, lychee, gooseberry, and refined herbaceous aromas.

Palate: On the palate, vibrant acidity and perfect balance create a rich, rounded mouthfeel with impressive length.

FOOD PAIRINGS



Exceptional with shellfish, grilled seafood, salmon tartare, salads with a light lemon dressing, and seasonal asparagus dishes.

WINE TYPE & BOTTLE SIZE

White Wine – 750ML

GRAPES

100% Sauvignon



ALCOHOL

12.5%

COUNTRY

France

MRP:

Rs. 1,950 Inclusive of All Taxes.





LA Kārtiér

CHARDONNAY

ABOUT THE WINE

LA Kartier Chardonnay has a beautiful pale-yellow colour with golden reflections. On the nose, a very nice complexity aromatic combining floral and roasted hazelnut, which end on a nice vanilla note. In your palate, you will taste a nice rounded fat touch with a good balance of sweetness and acidity.

TERROIR

Clay–limestone soils, contributing structure, minerality, and finesse.

WINEMAKING PROCESS

Night-time harvesting to prevent oxidation. Grapes are carefully destemmed by hand, followed by cold maceration and fermentation at controlled temperatures (15–17°C) in stainless-steel vats.

AGING

Matured in stainless steel to preserve freshness and purity of fruit.

TASTING NOTES



Colour: A beautiful pale-yellow hue with delicate golden reflections.

Nose: The nose is complex, combining floral aromas with subtle toasted hazelnut and a gentle hint of vanilla.

Palate: On the palate, the wine is rounded and supple, with a harmonious balance of richness, sweetness, and vibrant acidity.

FOOD PAIRINGS



Ideal as an aperitif, and an excellent companion to fish with sauces, white meats, and blue cheeses.

WINE TYPE & BOTTLE SIZE

White Wine – 750ML

GRAPES

100% Chardonnay



ALCOHOL

13%

COUNTRY

France

MRP:

Rs. 1,850 Inclusive of All Taxes.





LA Kārtiér



India Importer & Distributor

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