

1 MONTAL MACABEO-AIRÉN 2011

x2



Style Dry White
Closure Natural Cork
Grape Variety Macabeo, Airén
Country Spain (La Mancha)
ABV 13%
RRP £62.94 per case of 6

A delicious combination of satin-smooth lychee fruit and feisty citrus/grapefruit flavours with a palate-grIPPING nerve of bitter lemon and black pepper at the finish. A real wake-up call to the senses that begins with gentle apple aromas and becomes lusciously lively as you taste it...

About this wine: Steeped in Roman and Arabic history, the vineyards of Montal surround the town of Albacete, 260 kilometres southeast of Madrid. In this sun-drenched corner of Spain, white grapes thrive just as vigorously as the red fruit, as temperatures drop significantly at night, allowing the subtle more mineral notes of these Macabeo and Airén grapes to be preserved. oak.

Serving suggestion: Perfect for partnering subtly flavoured chicken dishes or fresh green salads which will work brilliantly with the lovely tang of grapefruit in this wine. Serve it with tapas – patatas bravas, cold meats or paella. Or use its creamy smoothness as a foil to spicy Chinese or Thai dishes.

2 MAS DES TANNES RESERVE BLANC 2011

x2



Style Dry White
Closure Natural Cork
Grape Variety Grenache Blanc
Country France (Languedoc)
ABV 13.5%
RRP £59.94 per case of 6

A seriously majestic mouthful. Beginning with fresh aromatic peach and vanilla aromas, this white builds up to a magnificent array of hazelnut, brioche, vanilla and zesty lemon. Full of vibrance and vivid personality – a hint of spicy orange-peel at the finish gives it a quirky tang.

About this wine: The wild, herby flavours of Southern France really come to the fore in this classic white. Renowned winemaker Jean-Claude Mas knows that the Grenache Blanc grape is very sensitive to its environment and for this reason he sources it from Montagnac, where, surrounded by pine trees and garrigue, and nourished by gentle Mediterranean breezes, it produces some of its finest, most vivid fruit. Jean-Claude has gently matured this reserve wine in new American and French oak barriques to add richness and mellow vanilla tones.

Serving suggestion: A versatile food matcher, making an equally fine partner for herby chicken casseroles, grilled fish, or for a creamy stroganoff. Try it with turkey and ham pie, or a plate of mature cheeses, or nut-based dishes like trout and almonds, or mushroom nut-roast in puff pastry.

3 DOMAINE ROC DE CHATEAUVIEUX TOURAINE SAUVIGNON BLANC 2012

x2



Style Dry White
Closure Natural cork
Grape Variety Sauvignon Blanc
Country France (Loire)
ABV 12.5%
RRP £59.94 per case of 6

Lively and fresh with lifted floral aromas on the nose and an elegant, flinty, mineral palate with ripe gooseberry and hints of peach and grapefruit that give gentle sweetness on the finish.

About this wine: Full of the generous minerality of Loire Valley Sauvignon Blanc, this white has been carefully cool-fermented to preserve these delicate flavours and to accentuate the lovely ripe fruit notes which are specific to these Touraine vineyards. Touraine lies 220km from the Atlantic Ocean and here in the commune of Chateauxvieux, near Saint-Aignan, the soils are made up of mainly flint and clay known locally as 'Perruches'.

Serving suggestion: A perfect partner for light seafood dishes, and grilled or smoked fish, this Sauvignon also works brilliantly with creamy sauces, charcuterie, white meats and of course the Loire Valley speciality – goat's cheese (hard and soft!).

4 VINUS COTEAUX DU LANGUEDOC 2011

x2



Style Medium-bodied red
Closure Natural Cork
Grape Variety Syrah, Grenache
Country France (Languedoc)
ABV 14%
RRP £65.94 per case of 6

Vibrant savoury wine, full of welcoming red fruit characters with a hint of prune and a twang of Mediterranean herbs and liquorice. Its vibrant crisp acidity makes this red ultra moreish and tangy right to the end of the glass.

About this wine: A southern French classic, made from the darling red grapes of the Languedoc, Syrah and Grenache. Syrah is renowned for its gutsy dark berry fruited wines with hints of leather and spice. Grenache is famed for its vibrant upfront fruit, low tannin and vivid appealing colour. Winemaker Jean-Claude Mas sources these grapes from wonderful ancient vines – 45 years old for the Syrah, 60 for the Grenache – thus adding even greater gravitas to this wine.

Serving suggestion: Its savoury tomato characters make this red perfect for pasta bolognese, tomato based casseroles or fresh lasagne. Or try it with slow-baked lamb shanks (with mellow flavours that'll go nicely with this low-tannin wine) and lighter meats like roast pork, duck or turkey.

5 BLAU MONTSANT 2011

x2



Style Full-bodied Red Grape
Closure Natural Cork
Grape Variety Mazuelo, Garnacha, Syrah
Country Spain (Montsant)
ABV 14.5%
RRP £62.94 per case of 6

Rich, inky, dark red wine, full of gorgeous blackcurrant intensity. Deep raisin, dark berry and fig aromas are followed by layers of leather, oak and blueberry fruit. The modest tannins and subtle grip of acidity give this wine excellent structure, and a hint of vanilla oak adds sweetness and breadth.

About this wine: Winemaker Nuria Sarroca uses 50% Mazuelo and 25% each of Garnacha and Syrah for this burly Spanish red. It comes from the newly demarcated Montsant region of northern Spain. Here the vineyards nestle among olive groves, forests and rocky outcrops, and share similar mountainous terrain to the famous neighbouring region of Priorat. The rich, dark, powerful wines are very similar too. Nuria uses fruit from old vines (20 years plus), and ages this red for four months in brand new oak barrels.

Serving suggestion: Bold, big-hearted red, great for matching rare steaks, mighty beef casseroles and roast lamb or venison. Its subtle sweetness combines deliciously with gamey meat flavours (try it with rabbit or ostrich steaks), and also barbecue charring – serve it with outdoor grilled sausages or chops. This wine's soft tannins make it a perfect match for mellow mature cheeses too, and aged cheeses.

6 MORGON GEORGES DUBOEUF 2011

x2



Style Medium-bodied Red
Closure Natural Cork
Grape Variety Gamay
Country France (Beaujolais)
ABV 13%
RRP £62.94 per case of 6

Fabulous bitter cherry, plum and red fruit aromas, followed by crisp strawberry and cranberry fruit really mark out this red's lively character. It fills the palate with its lovely velvety texture, and remains cheery, bright and boisterous right to the finish. A gentle tang of black pepper keeps it lingering and long on the palate.

About this wine: Morgon is one of the most loved of the ten Beaujolais crus. Its flavours are among the most classic and identifiable – with all the supple fruitiness of the region's Gamay grape combined with the structure and charm of a red Burgundy. The winemaking team use gnarly 50 year-old vines for this wine, which give added depth and richness. Semi-carbonic maceration is used, with fermentation at relatively high (28–32°C) temperatures keeping flavours bright and berryish.

Serving suggestion: Feisty light red, great for matching stylish Mediterranean fare like pizza, pasta, charcuterie and tapas. That grippy, cranberry acidity makes it great with sausage rolls, cold roast chicken and outdoor snacks, or try it with roast pork belly, or rustic French pâté and bread.