



*The Datai Langkawi's wine list is one of 1,244 restaurants in the world to be awarded the second-tier award by Wine Spectator. The award was created to give special recognition to restaurants that clearly exceed the requirements of the award. These lists display either vintage depth, with vertical offerings of several top producers from major regions, or excellent breadth spread over several wine growing regions. These wine lists typically offer 450 or more selections, along with superior presentation.*

*The Wine Spectator Magazine have been regarded as the most widely read & influential Wine Magazine in the world.*

## CHAMPAGNE & SPARKLING WINE

### BRUT

<b>Michel Roux, The Waterside Inn</b>	NV	320
<i>Features medium empyreumatic, floral and fruity scents and offers fine and persistent bubbles. Refreshing acidity and offering a broad texture.</i>		
<b>Michel Roux, The Waterside Inn 37.5cl</b>	NV	170
<b>Billecart-Salmon, Brut Réserve</b>	NV	 490
<i>This cuvée is rich, clean, and refreshing. The wine has a lot of pretty green apple fruit, a creamy texture, and elegant, tiny bubbles. Their incredible commitment of reserves from past vintages gives the wine depth and complexity while maintaining the racy, zesty, pure flavors that are synonymous.</i>		
<b>Laurent-Perrier La Cuvée</b>	NV	520
<i>This mellowness, finesse and freshness combine to achieve a remarkable balance, in a succession of constantly shifting taste sensations. A long, satisfying finish.</i>		
<b>Lanson, Black Label Brut</b>	NV	 410
<i>Its fresh aromas combine the impression of vitality and spring-time scents, together with hints of toast and honey. On the palate, bouquets of ripe fruits and citrus create a sensation of opulence yet lightness.</i>		
<b>Moët et Chandon, Imperial</b>	NV	410
<i>Golden straw yellow with green highlights colour, the vibrant intensity of green apple and citrus fruit and the freshness of mineral nuances and white flowers.</i>		
<b>Jacquart, Mosaique</b>	NV	 430
<i>This has an attractive floral edge plus sweet white flowers, lighter citrus and biscuity red fruits too. The palate's light and crunchy with greener apple flavours, some citrus and a candied edge to the finish.</i>		
<b>Veuve Clicquot Ponsardin, Yellow Label</b>	NV	490
<i>This golden-yellow wine is immediately pleasing to the nose while its complexity explodes on the palate. The initial notes of fruit are followed by more discreet aromas of brioche and vanilla.</i>		
<b>Veuve Clicquot Ponsardin, Yellow Label - Magnum 150cl</b>	NV	1200
<b>Perrier-Jouët Grand Brut</b>	NV	 520
<i>The striking freshness and vivacity of the floral and fruity fragrances are followed by notes of butter, madeleine cakes and vanilla sugar. Lingering notes of grapefruit, white peaches, green pears, apple trees and green hazelnuts round off the taste.</i>		
<b>Taittinger Brut Réserve - Magnum 150cl</b>	NV	 1200
<i>The nose, very open and expressive, delivers aromas of fruit and brioche. It also gives off the fragrance of peach, white flowers (hawthorn, acacia) and vanilla pod. The entry onto the palate is lively, fresh and in total harmony. This is a delicate wine with flavours of fresh fruit and honey.</i>		
<b>Krug, Grande Cuvée</b>	NV	 1040
<i>Notes of toasted bread, hazelnut, nougat, barley sugar and jellied fruits may take you by surprise. Exceptional freshness in the mouth, with rich and tangy flavors of lemon and grapefruit enhanced by the subtlety of its fine and elegant bubbles.</i>		



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## DEMI SEC

**Moët et Chandon, Ice Imperial** NV 460  
*Powerful aromas of tropical fruits, stonefruits, and a note of raspberry. On the palate there is a flavor of fresh fruit salad, the sweetness of caramel and quince jelly, and the refreshing acidity of grapefruit and ginger notes.*

## ROSÉ

**Dom Perignon Rosé** 2000  2240  
*On the nose, the first floral notes immediately give way to black cherry and candied citrus peel. Palate, the flawless construction achieves a perfect classicism on the palate, dominated by a sensation of balance.*

**Taittinger Comtes de Champagne Rosé** 2006 1470  
*On the nose shows candied red and black fruits, quince paste and blackcurrant liqueur. On the palate, the attack is concentrated with a very intense cherries-in-syrup fruitiness. The mid-palate is rich, vinous and very structured. The finish is expressive with volume, complexity and good length.*

**Laurent-Perrier Cuvée Rosé Brut** NV  780  
*Fragrant wafts of smoke and spice accent the steeped raspberry and mandarin orange peel flavors of this tightly meshed rosé Champagne, which is backed by a vivid spine of mouthwatering acidity and is silky on the palate, with hints of dried herb, licorice and toasted almond playing on the finish.*

**Billecart-Salmon Brut Rosé** NV 360  
*Lacy in texture, with sleek acidity, this well-knit rosé Champagne offers delicate notes of blood orange glacé, pickled ginger and oyster shell, revealing a rich hint of grilled nut. The firm, almost crunchy finish is nicely spiced and lingering.*

**Moët & Chandon Rosé** NV 530  
*Pink with amber highlights, a lively, intense bouquet of red fruits, floral nuances of rose and a slight hint of pepper. The juicy persistent intensity of berries.*

**Jacquart Mosaïque Rosé** NV  500  
*The nose carries faint hints of cherry and wild strawberry that will develop a faint plummy overtone with age. The palate immediately delivers good red fruit flavours, nicely supported by the freshness of style, finishing with a long but subtle touch of apricot and peach.*



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## SPECIAL CUVÉE

<b>Moët &amp; Chandon Grand Vintage</b>	2009	WS98		670
<i>Notes of candied fruit, vanilla and almonds are complemented by summery aromas of peaches and apricots, with a floral touch. Full-bodied and smooth, this champagne reveals the controlled power of pinot noir, with notes of honey and spice, and a hint of pink grapefruit.</i>				
<b>Taittinger Blanc de Blancs, Comtes de Champagne</b>	2006	RP96		990
<i>The nose initially presents a fresh, refined tangerine-like fruitiness. It then develops more mature notes of ripe fruit, raisin pastries and candied fruit. On the palate, it is supple, full-bodied and rich, with flavours of grapefruit. The finish is still very long and refined with a hint of spice, reminiscent of liquorice sticks.</i>				
<b>Dom Pérignon Brut</b>	2008	RP96		1050
<i>Vivid acidity swathed in a fine, creamy mousse and flavors of toasted brioche, kumquat, pastry cream, candied ginger and poached plum that dance across the palate. An underpinning of smoky mineral gains momentum on the lasting finish.</i>				
<b>Dom Pérignon Brut</b>	2005	WS94		990
<i>Gloriously ripe and toasty wine. It has a rich character emphasized by the round texture and the creamy mousse. It also has great concentration, bringing together acidity as well as dense secondary flavors. With its rich, mature character.</i>				
<b>Dom Pérignon Brut, P2</b>	1998	WS98		2500
<i>Offers precision and finely detailed form, powered by an expansive palate of flavor. The layers of ripe crushed blackberry and glazed apricot fruit complement the saline-tinged minerality and oyster shell notes, graced by hints of pastry, honeycomb and exotic spice. Mouthwatering and persistent on the zesty finish.</i>				
<b>Louis Roederer, Cristal</b>	2006	RP96		1970
<i>Shows rich and ripe (tropical) fruit on the nose along with delicate brioche notes. Round and textured on the palate, this is a generous but fresh, fine and salty Cristal with a very long and greatly finessed finish.</i>				
<b>Salon, Le Mesnil Blanc de Blancs</b>	1999	RP95		2990
<i>Displays faintly fusil and quarry dust notes as well as hickory nut, almond, walnut &amp; toasted wheat piquancy on the nose. Polished and subtly creamy in texture yet brightly juicy with apple and lemon, this displays an uncanny sense of lift &amp; refinement.</i>				



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## SPARKLING WINE

### FRANCE

**Château de Brézé, Brut Cremant de Loire Blanc** NV  150  
*A blend of Chenin Blanc and Chardonnay. Golden yellow in colour, light in body with aromas of fresh citrus, honey and minerality. Crisp acidity, dry and elegant. Lively persistent bubbles.*

**Domaine André Kientzler, Brut Crémant d'Alsace** NV WS89  170  
*Notes of white flowers and young, green lemon, with a lively, acidic bubble on the palate. 100% Auxerrois grape. Slender and elegant palate with a lively & refreshing*

### ITALY

**Villa Sandi Il Fresco Rose** NV  160  
*Light and bright rose. Fruity and flowery with delicate notes of unripe golden apple and small mountain flowers. Dry, fresh and zesty, with a fruity and harmonious aftertaste.*

**Canaletto Prosecco Brut** NV 170  
*Fruity, with a rich scent of green apples and citrus in particular lemon and grapefruit, tight palate with a refreshing bead and quite pronounced floral aromas of wisteria and acacia blossom.*

**Villa Sparina Brut Blanc de Blancs Metodo Classico** NV  350  
*Fruity with a scent of peach, fresh and well balanced. A pure, rich sparkling wine with a full body and a round texture. Flavourful. Lots of character and beauty.*

**Ca' del Bosco Cuvée Prestige Brut, Franciacorta DOCG** NV 460  
*Offers a sophisticated and stylish presentation with exotic fruit, baked bread, peach cobbler and golden delicious apple. This pretty Cuvée offers a great sense of richness and creaminess that adds to the fine and silky nature of the perlage.*

### AUSTRALIA

**Sidewood Estate, Isabella Rose, Adelaide Hills** 2013 220  
*Fresh strawberries, red cherry and peach and is beautifully complemented by notes of brioche and biscotti. Pale blush pink in colour this wine identifies finesse with an attractive mousse.*

**Sidewood Estate, Chloe Cuvée, Adelaide Hills** 2014  280  
*Wonderful toasty brioche aromas enhanced by green fruits and zesty citrus. The palate has a harmonious balance of orange blossom, biscotti and green apple that complement the slaty, driving minerality balanced perfectly with an elegant creamy finish.*



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# ROSÉ

## FRANCE

<b>Mas Fleurey, Cuvée Sélectionnée, Côtes de Provence</b>	2017	145
<i>The nose is fresh with aromas of cranberry and fennels nuanced with notes of peach and apricot. The mouth is crisp with a lot of fresh red fruit flavours.</i>		
<b>Marius Peyol, Côtes de Provence</b>	2018	145
<i>Floral, pungent with ruby/pink grapefruit, peach tea and a little bit of whiteboard marker. Medium-full palate with stone fruit, spice, grapefruit and finishing drying, nutty almost Manzanilla like.</i>		
<b>Cavalier, Cuvée Marafiance, Côtes de Provence</b>	2017	150
<i>First nose shows notes of citrus and red fruit; second nose develops floral, spicy aromas. Flavours of red fruit and citrus, developing floral and mineral notes. Aromatic and complex on the finish with good tautness.</i>		
<b>Château Riotor, Côtes de Provence</b>	2017	180
<i>Farmed and made by the owners of Chateau Mont-Redon from Chateauneuf-du-Pape. Subtle mineral and fruity nose. Fleshy, fruity and crisp palate. A crunchy rosé for pleasure with clear emphasis on fruit and freshness.</i>		
<b>Saint André de Figuière, Signature Magali, Côtes de Provence</b>	2016	180
<i>Pale salmon in colour, clear and bright. The nose is expressed through notes of citrus and small red berries. A wonderfully supple and full-bodied attack on the palate, finishing up with notes of yellow fruit ranging from peach to nectarine.</i>		



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## FRANCE

<b>Fleurs de Prairie, Côtes de Provence</b>	2018	190
<i>"Fleurs de Prairie" translates as "wildflowers," celebrating the beautiful fields of wisteria, lavender, poppy, and sunflowers. Delicate flavours of strawberry rose petals, and herbs, and a bright, refreshing acidity.</i>		
<b>Studio by Miraval Rose, Famille Perrin, Cotes de Provence</b>	2018	 250
<i>Fresh red berries, honeysuckle and a hint of toasty lees on the deeply perfumed nose. on the palate, offering intense strawberry, blood orange and gingery spice flavors and a deeper suggestion of white peach that builds with air. Smoothly blends richness and delicacy and finishes very long and precise.</i>		
<b>Miraval Rosé, Famille Perrin, Côtes de Provence</b>	2017	 360
<i>Aromas of wild raspberries and redcurrants play against a herbal backdrop. Utterly refreshing, the wine's graceful texture is balanced by red-cherry acidity, with notes of strawberry and fennel on the mid-palate.</i>		
<b>Château D'Esclans Whispering Angel, Côtes de Provence</b>	2018	280
<i>Beautiful colour, the palest of pale roses, a silver-pink, lovely fragrance on the nose, clean and fresh light summer fruits, a certain fleshiness and structure on the palate that shows the red grapes base, quite firm texture and fine dry finish.</i>		
<b>Domaines Ott, Château de Selle, Côtes de Provence</b>	2018	460
<i>Displaying an array of red berry and citrus fruit aromas and a sexy floral nuance. Dry, stony and precise on the palate, offering sappy orange and redcurrant flavours that flesh out slowly with air. Finishing with outstanding clarity.</i>		



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## GERMANY

### Wittmann, Rheinhessen, Trocken Rosé

2017



160

*Intensely concentrated sour cherry and raspberry flavours ripple throughout this lusciously textured Spätburgunder rosé. It's intensely forward and fruity yet nuanced with hints of nut, spice and toast. Supple and slightly clinging on the palate.*

## NEW ZEALAND

### Neudorf, Nelson, Pinot Rosé

2017



160

*The nose is biscuit and floral, perhaps reminiscent of orange blossom. On the palate, it's stable of minerality, density, complexity and drive.*

## ITALY

### Santa Margherita, Chiaretto Stilrose, Riviera del Garda

2017

220

*Its delicate pink colour leads you in to floral fragrances of dog rose and fruity notes of orange and fraises des bois, along with hints of lychee and ginger, in a scent profile that is at once elegant and complex. On the palate in a fresh, succulent flavor, made vibrant by a tanginess that gives added dynamism to its almost crunchy nuances of wild berries and sweet spices.*



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# WHITE

## JAPAN

**Grace, Yamanashi, Koshu** 2017 290  
*Fairly intense aromas. On the nose, rose petals, ripe fruit aromas of golden delicious, pears, lychees, and mineralic aromas hinting minerals. Soft attack on the palate, dry, supple acidity, generous flavours of golden delicious and pears expand in the mouth, characteristic of optimally ripe grapes.*

## FRANCE

### ALSACE

**Cave de Turckheim, Sylvaner** 2016  145  
*A deep, broad, spicy nose with a palate of ripe, deep, concentrated fruit balanced by keen acidity. Sylvaner is related to Riesling, but tends to be drier and leaner.*

**Domaine André Kientzler, Pinot Gris** 2016 150  
*Ripe and exotic with a hint of honeyed sweetness with restraint and finesse. Fine citric and stone fruit flavours with hints of smoke and ample acidity. Richly textured, yet fresh and vibrant.*

**Domaine Bott-Geyl, Les Éléments, Muscat** 2015  160  
*Muscat is the classic Alsatian spring aperitif. Bright straw. Aromas of flowers and ripe grapes, green apple, lychee and sweet spice. Surprisingly dense on the palate. Finishes long with repeating lively floral notes.*

**Domaine Bott-Geyl, Les Éléments, Gewürztraminer** 2015 210  
*Peach and honey characterize the nose on this golden wine. These flavours also play generously on the concentrated rich midpalate where they are countered by aromatic orange and tangerine zestiness, creating a lovely contrast.*

**Domaine Viticole de la Ville de Colmar, Hospices De Colmar, Gentil** 2015  220  
*As an ancestral tradition, Gentil is a blend composed from 50% of quality grape varieties: Pinot Gris which gives its richness and structure, Riesling its freshness and vivacity, and Gewurztraminer its suppleness and the spicy aromas.*



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## LOIRE

**Pouilly-Fumé, Guy Saget** 2017 240

*Notes of white glowers, gooseberry, pineapple and freshly cut grass. The mouth feel is balanced, fresh and mineral with flavours consistent with the aroma and a long persistence.*

**Sancerre, Domaine De La Perrière** 2017 240

*Bright appearance with green highlights. Well-balanced and fruity on the nose with aromas of white flowers, vineyard peach and acacia. On the palate, this wine is supple and well-structured and develops mineral and white fruit notes.*

**Menetou-Salon, La Vigne au Paul, Domaine Bernard Fleuriet et fils** 2017  150

*This fresh and fruity wine is spicy and combines aromas of citrus and flowers. Peppery and mentholated spikes raise a round mouth, full and of good length.*

**Muscadet Sévre et Maine Sur Lie, Chateau du Cléray, Domaine Sauvion** 2016 160

*Its siliceous and clay soil gives a late and full-bodied Muscadet. The dominant aromas are lemon, green apple, with mint and linden flower flavours.*

**Touraine, Les Roses du Clos, Domaine Xavier Frissant** 2017 150

*A hint of Sauvignon Blanc character but altogether much more subtle, stoney and 'winey'. On palate, displays great finesse and long-lasting notes with a smooth floral texture.*

**Vouvray, Sec Coteau de la Biche, Domaine Pichot** 2017 200

*The nose offers up a mix of fresh pear, green apple quince and light honeysuckle aromas with lemony musk end notes. Fresh yet nicely textured and amply fruited the palate dishes up flavours of ripe pears and red apples on the dry finish. Fresh crisp acidity with a medium to long finish.*

## SUD-OUEST

**Côtes de Gascogne, Gros Manseng Sauvignon Blanc, Alain Brumont** 2015 160

*Combines the exotic aromatics and richness and texture of the Gros Manseng with the fresh acidity and structure of Sauvignon Blanc. Fresh-fruit aromas of apple and pear followed by textured, aromatic peach and mango; crisp acidity.*



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## BORDEAUX

<b>Clos Floridene Blanc, Graves</b>	2014	WS91	250
<i>Appreciable delineation with citrus peel, white peach and apple peel aromas. The palate is crisp and fresh with good acidity, just a little rasping on the finish but there is commendable length and a sense of energy.</i>			
<b>Château Haut Bergey Blanc, Pessac Leognan</b>	2008	RP92 	330
<i>Attractive nose with apple, honeydew melon, pear and a touch of beeswax. The Semillon component is strong and ripe. The palate is vibrant with lovely grapefruit, citrus lemon, dried lychee flavours. Very good length.</i>			
<b>Château Olivier Blanc, Pessac Leognan</b>	2015	RP90 	330
<i>Lively citrus and lime flower scented bouquet, with pear and almost granitic notes surfacing with aeration. The palate is very well balanced with crisp acidity - green apple, gooseberry and a twist of sour lemon towards the finish.</i>			
<b>Château Larrivet Haut-Brion Blanc, Pessac Leognan</b>	2015	RP92 	470
<i>Intense aromas of Sicilian lemons with hints of peaches and green apples. Full-bodied, yet tight and agile with steely, fruity and fresh character. Shows energy and brightness. With an exotic, ripe, beautifully textured personality that stays fresh and vibrant.</i>			
<b>Château LaTour-Martillac Blanc, Graves</b>	2016	RP91	480
<i>Offering up glimpses of lemon peel, yuzu and fresh grapefruit scents with hints of wet pebbles and lanolin. Medium-bodied, the palate has plenty of exuberant citrus fruit with a lively backbone and minerally finish.</i>			
<b>Château de Fieuzal Blanc, Graves</b>	2016	RP92 	600
<i>Has a rich, tropical tinged bouquet with scents of guava, pineapple and mango, nicely defined. The palate is well balanced with crisp acidity, with subtle notes of orange rind and nectarine dovetailing into a lightly spiced, stem ginger finish.</i>			
<b>Château Malartic-Lagravière Blanc, Pessac Leognan</b>	2016	RP93 	540
<i>The nose is youthfully muted, revealing subtle scents of lemongrass, crushed rocks, lime cordial and green mango with a waft of orange blossoms. Medium-bodied, the palate features great intensity with a lively backbone and long, textured finish.</i>			
<b>Domaine de Chevalier Blanc, Pessac Leognan</b>	2015	RP95 	850
<i>Has a full and enticing feel, with a shortbread note leading off, followed by lemon curd, peach, tangerine, salted butter and yellow apple flavors. Light verbena and heather hints show up through the alluring finish. This has outstanding range and a really gorgeous mouthfeel.</i>			



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## BURGUNDY • CÔTE DE NUITS

Marsannay Blanc, Cuvée Isabelle, Les Champsalomon, Domaine Collotte 2017

*Rich, intense wine which includes a little Chardonnay Rose (a rare, colour mutation of Chardonnay). It has ripe and citrusy aromas with hints of peach skin and dried apricot. The palate has surprising richness and generosity opening with touches of dried mango and pear skin, fine acidity with long fresh finish.*



## BURGUNDY • MÂCONNAIS

Saint-Véran, Les Marnes, Moillard 2017

*Green apple and pear flavors dominate in this fine, fresh, delicious wine. There's a touch of caramel, but the main feel is clean and delicate, with a some minerality to give structure.*

220

Pouilly-Fuissé, Les Marnes, Moillard 2017

*Elegant nose with flint and lemon, grapefruit notes. The aromatic finesse finds its complexity with notes of roasted peanuts. The palate is rich and tense with a minerality that dominates the finish.*



Pouilly Fuissé, Maison François Martenot 2017

*At the nose, it displays a lovely almond, hazelnut, citrus, white fruits and buttered brioche bouquet. On the palate, it reveals a nice richness and structure.*



Pouilly Fuisse, Joseph Drouhin 2017

*The color is golden, with some green reflections. Among the floral and fruity aromas, almond and ripe grapes dominate. On the palate, the wine is refreshingly pleasant, ethereal in its lightness. Long and refreshing aftertaste.*

400

Pouilly Fuissé, Autour de la Roche, Domaine J.A. Ferret 2017

*A dense center shapes this solid white, featuring white peach, lemon and apple flavors that take on spice and mineral accents. Intense and long, with a lingering, tangy finish.*

WS90 480



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## BURGUNDY • CHABLIS

<b>Chablis, Domaine Sèguinot-Bordet</b>	2018		260
<i>Very pretty pale golden yellow in colour with light greenish glints. Bright, luminous and limpid. The taste is perfect harmony of maturity, mellowness and vivacity.</i>			
<b>Chablis Les Châtillons, Domaine des Hâtes</b>	2015		290
<i>Brilliant appearance with youthful lime highlights. Classic aromas of oyster shell, wet stone, lemon and lime citrus. The palate has excellent nervosité, with the flavours showing complex fruit notes of lemon and grapefruit coating a backbone of iodine tang, all of which finishes long and oh so crisp. Yardstick village Chablis.</i>			
<b>Chablis, 1ér Cru Fourchaume, Le Domaine d'Henri</b>	2014	RP91	480
<i>Has a lovely clean and fresh, mineral-driven bouquet that complements the Granny Smith apple and kiwi fruit aromas. The palate is bounding with so much energy, a great line of acidity here, vibrant citrus fruit with superb mineralité on the focused finish.</i>			
<b>Chablis, 1ér Cru Vaillons, Domaine Billaud-Simon</b>	2016		500
<i>On the nose, this wine is remarkably complex, developing ripe citrus aromas and white flowers fragrances. On the palate, offers a lively attack, followed by a round and seductive texture. The length is quite exceptional, with an intense aromatic persistence of great purity. Fruity and citrusy flavors, this wine leaves the impression of freshness on the palate.</i>			
<b>Chablis, 1ér Cru Vaillons, Domaine Sèguinot-Bordet</b>	2017		300
<i>The nose is a tornado of fresh perfumed flowers, leading the way to a summer fruit platter of peaches, pears and melon. Flowers and fruit compete in harmony with great balance achieved by fresh acidity.</i>			
<b>Chablis, Grand Cru Bougros, Domaine des Hâtes</b>	2016		550
<i>The complex and multifaceted aroma of the wine charms with hints of ripe peach, mango and green apple, to which, with aeration, the subtle nuances of honeysuckle, wax, sea foam and stones join. On the palate it has delicate texture and balanced with subtle acidity.</i>			
<b>Chablis, Grand Cru Bougros, Domaine Billaud-Simon</b>	2016	WS91	740
<i>The feel is good and clean and perfectly 'Chablis'. There are super lines that drive through with lovely bright acidity. The fruit is intense and deep but for now still tightly wound. Serious weight of minerality builds alongside that tight fruit bundle at the core. Precise lines and good tension balanced by lovely weighty, ripe fruit.</i>			
<b>Chablis, Grand Cru Vaudésir, Domaine Sèguinot-Bordet</b>	2015		480
<i>The noze is like a ray of sunshine with a multitude of summer scents. The taste is a perfect balance of class and elegance, vivacity and mellowness.</i>			



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## BURGUNDY • CÔTE DE BEAUNE

<b>Chassagne-Montrachet, Domaine Lucien Muzard</b>	2016		510
<i>A wine which combines grace with well defined character and a remarkable concentration that exudes bouquet of hawthorn blossoms, ripe grapes, marzipan, hazelnut, amber, lemon-grass and green apple.</i>			
<b>Chassagne-Montrachet, 1er Cru Les Embazées, Moillard</b>	2017		610
<i>Expressive and forceful in the glass, with opulent notes of honey and crushed rock. On the palate, the wine is pure and well defined with notes of honeycomb, sweet citrus and candied pear fill the mouth; superb freshness and vibrancy enliven the depth of concentration attained in the vintage lending perfect balance to the cuvee.</i>			
<b>Corton-Charlemagne, Grand Cru, Albert Ponnelle</b>	2016		770
<i>Intense and spicy, with a core of peach, apple and mineral flavors driven by the bracing acidity. Builds to a long, lingering aftertaste focused on the mineral element, but also echoing fruit and spice notes.</i>			
<b>Meursault, Vieilles Vignes, Moillard</b>	2017		520
<i>The flavours of honeysuckle, fern, candied lemon, brioche, and toasted bread form the bouquet. The palate is tasty with some notes of almond paste and hazelnuts. The finish is both saline and crispy.</i>			
<b>Meursault, Joseph Drouhin</b>	2017	RP90 	580
<i>A beautiful golden colour and a great aromatic palette: honey, linden flower ("tilleul"), hazelnut butter, sometimes even chamomile or hawthorn. On the palate, a silky roundness. Long on the aftertaste with flavours of yellow plum and gingerbread.</i>			
<b>Puligny-Montrachet, Domaine Lucien Muzard</b>	2016		510
<i>The pronounced aromas of smokey almond often associated with the richness of Puligny-Montrachet. The wine is round with sweet almond and honey notes and yet taut acidity. The oak is present but nicely integrated.</i>			
<b>Puligny-Montrachet, Albert Ponnelle</b>	2017		490
<i>This village Puligny-Montrachet offers an intense nose of vanilla, honeysuckle and roasted pineapple. An ample mouthfeel with flavors of white fruits leads to a fresh finish.</i>			



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## AUSTRIA

**Elfenhof, Zauberhafte Weine Heuriger, Rivaner** 2015  150

*A well-made Rivaner (aka Müller-Thurgau). Aroma pleases with delicate notes of spiced nutmeg intertwined with a lovely floral bouquet, underscored by ripe red apples and honeydew melons. Balance between fresh acidity and juicy, ripe fruits.*

**Elfenhof, Spätlese Gewürztraminer** 2013 180

*Slightly high-toned notions of rose petal mingle with lemon on nose and palate of this off-dry, richly textured yet bal-anced Gewürztraminer.*

**Salomon Undhof, Kremstal, Wieden & Berg, Grüner Veltliner** 2016  200

*Deep, fresh, and elegant bouquet of white fruits and crushed stones. Medium-bodied, pretty juicy and very well balanced, this is a fresh and well-structured Veltliner with fine acidity and a good grip in the finish. Very delicate and food-friendly.*

**Salomon Undhof, Kremstal, Steinterrassen, Riesling** 2015 200

*Purest notes of ripe lemon zest, then comes a slight notion of yeast. There is a savoury timbre on all this gleaming citrus sleekness, adding extra interest and verve. Utterly linear and driven, this will relax into a sleek.*

## ITALY

### TRENTINO-ALTO ADIGE

**Santa Margherita, Valdadige, Pinot Grigio** 2018 160

*This is a Pinot Grigio with a fresh, clean fragrance that is followed by a crisp, refreshing flavour with hints of citrus fruits.*

### PIEDMONT

**Langhe Bianco, Prasué, Saracco Chardonnay** 2016 200

*Straw yellow with greenish reflections. On the nose this wine is intensely fruity with hints of bread crust. Flavours of apple and pineapple, long aftertaste, complete structure.*

**Gavi del Comune di Gavi, Bersano** 2018 210

*The bouquet is characteristic and fragrant, with hints of pineapple and peach, and a note of apricot. Rich and full in the mouth with a long fruity and persistent aftertaste.*

**Angelo Gaja, Rossj-Bass, Chardonnay** 2017 680

*Rossj is filled with apple and pear flavors along with citrus fruit and honeysuckle on a medium-bodied palate. Roasted nut and fresh honey aromas add a hint of body.*



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## GERMANY

### MOSEL

**Ansgar Clüsserath, Steinreich, Trocken, Riesling** 2016 180

*Elegant bouquet of ripe, bright fruits with stone and lemon flavours. Medium-bodied, dry and piquant, with refreshing lemon and white stone fruit aromas, great elegance, and lingering salinity and tension.*

**Ansgar Clüsserath, Trittenheimer, Kabinett, Riesling** 2017 170

*Elegant and refined interplay between sweetness and acidity, drawing out fruit aromas of citrus, pomelo and pineapple. Herbal finesse and marked minerality play out into a long finish for this sophisticated wine.*

**Ansgar Clüsserath, Trittenheimer Apotheke, Spätlese Riesling** 2017 170

*Fine aroma of apricot and citrus fruit; a elegant clear composition. Fine natural sweetness with a lively acidity; mineral tones from the shale; long mineral-rich finish.*

**Ansgar Clüsserath, Trittenheimer Apotheke, Kabinett, Riesling** 2017  200

*This quintessential Mosel Kabinett lives from the elegant and refined interplay between sweetness and acidity, drawing out fruit aromas of citrus, pomelo and pineapple.*

**Ansgar Clüsserath, Vom Schiefer, Feinherb, Trocken, Riesling** 2017  160

*Has a delicate fragrance of ripe apricots, peach, passion fruit and citrus, beautiful minerality. The fine residual sugars buffer the acid.*

**Ansgar Clüsserath, Piesporter Goldtröpfchen, Feinherb, Riesling** 2017  260

*Great expression of fruit & savoury. Smoke, honeycomb, dried apple, squeeze of citrus. Fleshiness to texture, slip of honeyed fruit, curvaceous, but still holds great freshness. Some concentration and drive here for sure. Finishes with a lilt of chalkiness, but the concentration and focus of flavour is all here.*

### PFALZ

**Dr Bürklin-Wolf, Trocken, Riesling** 2017 250

*Pristine citric and stone-fruit aromas with a touch of mineral on the nose, ample body and texture with fresh acidity in the mouth, a crisp middle and long dry finish, with a hint of spice.*

**Dr Bürklin-Wolf, Gerümpel P.C., Trocken, Riesling** 2014  310

*Lemon, lime and a hint of flint on the fresh nose. Ample on the palate, with white fruit flavours joined by a saline quality on the persistently brisk.*



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## RHEINHESSEN

<b>Wittmann, Trocken, Scheurebe</b>	2018		170
<i>Intensive fruity notes of currant, red wild berries and grapefruit, lychee; fine mineral tone.</i>			
<b>Wittmann, Trocken, Silvaner</b>	2017		210
<i>Delivers a range of fine, floral aromas together with delicate hints of pineapple and vanilla. Creamy and delicate on the palate with a range of refined fruit flavours.</i>			
<b>Wittmann, Trocken, Riesling</b>	2017		160
<i>Citrus, and wild herbs in the nose. Deep yellow Riesling fruit aromas mingle with a focused, limestone minerality.</i>			
<b>Wittmann, Reserve Trocken Chardonnay</b>	2014		310
<i>Aromas of green apples, lemon zest, spring flowers and characteristic flint, chalk notes.</i>			
<b>Wittmann, Trocken, Weisser Burgunder</b>	2018		170
<i>Cherry blossom, fresh apples, poached pears and citrus nuances of mint, black pepper and ginger. Supple and soft on the palate with pliable acidity and a fruity yet bright finish, reminiscent of chamomile tea.</i>			
<b>Wittmann, Westhofener, Trocken, Weisser Burgunder &amp; Chardonnay</b>	2018		270
<i>A cousin of Chardonnay with brighter aromatics, higher acidity, medium body. Serious wine with aromas and flavors of jasmine, hyacinth, white peach, bosq pear, quince and talc. Really racy juice.</i>			
<b>Wittmann, Westhofener, Trocken, Riesling</b>	2018		280
<i>The typical limestone minerality of the Premier Cru site mingles with grapefruit aromas and a delicate spice that draw on exotic fruits such as papaya and lime. Beautiful freshness enhanced with a firm, fine saline minerality. Complex and deep.</i>			
<b>Wittmann, Westhofener, Trocken, Riesling (Magnum - 150cl)</b>	2018		570
<b>Wittmann, Kirchspiel G.G, Trocken, Riesling</b>	2018		460
<i>An enticing fragrance brings together floral and herbal aromas of a summer meadow with ripe orchard fruit. The Flavour is equally diverse, opening with sweet juicy yellow plums on a viscous palate, but adding tactile mineral notes and a piquant spicy notion to the mind palate.</i>			
<b>Wittmann, Morstein G.G, Trocken, Riesling</b>	2018	RP98 	550
<i>A warm and rich fragrance adds an usual but seductive notion of Ambrosia rice pudding to the more conventional aromas of ripe yellow fruit. The palate is packed with sweet and juicy fruit flavours, a hint of exotic spice and well-rounded acidity add subtle accents.</i>			
<b>Wittmann, Morstein G.G, Trocken, Riesling (Magnum - 150cl)</b>	2018	RP98 	1110



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## SPAIN

### COSTERS DEL SEGRE

Cèrvoles, Blanc

2014



220

*Intense and complex aromas, displaying subtle notes from the cask ageing: spices, toasted and smoky notes, hints of tropical fruit. Very long, harmonious finish, with hints of Jijona turrón and a touch of citrus peel*

Castell del Remei, ODA Blanco

2014

190

*Intense and attractive aromas. Ripe white fruit and slight hints of its ageing in the barrel. Over time, sweet spices and apricots are present as well as pastry aromas and milky nuances such as dulce de leche. Persistent with a fresh, acidic touch.*



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## AUSTRALIA

### WESTERN AUSTRALIA

<b>Cape Mentelle, Margaret River, Chardonnay</b>	2017		320
<i>The citrus rind and grapefruit lead the palate to an overall fine yet textural journey. Cape Mentelle Chardonnay had this distinctive minerally line.</i>			
<b>Churchview Silverleaf, Margaret River, Semillon Sauvignon Blanc</b>	2018		175
<i>The palate is crisp and clean, full of freshly cut pineapple and lemon grass, with nice clean acid keeping the finish crisp and dry.</i>			
<b>Churchview Silverleaf, Margaret River, Chenin Blanc</b>	2018		195
<i>An intensely aromatic wine, displaying lifted fresh aromas of jasmine flowers, lemon sorbet and passion fruit. The palate is fresh with lovely citrus and floral characters.</i>			
<b>Leeuwin Estate, Margaret River, Art Series, Riesling</b>	2016		250
<i>Freshly cut limes, lemon sorbet and hints of Granny Smith apples combine with pronounced floral notes, hints of sweet spice and fragrant kaffir lime leaf.</i>			
<b>33° South, Margaret River, Semillon Sauvignon Blanc</b>	2015		150
<i>A light-bodied, dry crisp wine with good mouth feel and a long finish. Gooseberry and passionfruit .</i>			
<b>33° South, Margaret River, Chardonnay</b>	2015		150
<i>On the nose, this chardonnay brings strong citrus aromas and grapefruit pith with flinty mineral notes. The textural palate is long and intense, driven by a tightly woven core of lemon pith and grapefruit</i>			



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## SOUTH AUSTRALIA

<b>Magpie Estate, Adelaide Hills , The Salvation, Gewürztraminer</b>	2016		145
<i>Perfumed with lychee, citrus and a touch of musk on the nose. Fairly crisp for Gewurztraminer on the palate, tangy with honeyed lychee and citrus. Finishes with clean acidity.</i>			
<b>Massena, Eden Valley, Stonegarden, Riesling</b>	2017		180
<i>Textural, powerful, persistent. Lime juice and crystals, talc and spice, mineral. A hint of orange blossom. A trace of fruit sweetness. It's pretty and it's purposeful, and it feels soft as it extends along your tongue.</i>			
<b>Ministry of Clouds, Clare Valley, Riesling</b>	2018		180
<i>Exhibiting lifted floral notes, kaffir lime, freshly squeezed lemon juice, grapefruit peel, bath salts, and underlying talc. Classic citrus notes are complimented by the mouth-watering chalky and mineral texture on the palate, finishing with a fine and taut acid line.</i>			
<b>Pepper Tree, Wrattenbully, Chardonnay</b>	2018		180
<i>Pale colour. Slightly toasty, herby/nutty nose. Lovely fresh palate with plenty of concentrated citrusy fruit and rich undertones.</i>			
<b>Penfolds, Bin 51 Reserve, Eden Valley Riesling</b>	2017		360
<i>An aromatic bouquet bursting with fresh floral scents of lilac, lavender, spring flowers. Lemongrass, sherbet and grated lemon-rind add an exciting citrus burst together with wafts of scented talc and perfumed bath salts. Elegant yet remarkably fruit-generous at the same time.</i>			
<b>Rolf Binder, Barossa, Selection, Chardonnay</b>	2017		145
<i>Aromas of soft white peaches with hints of tropical fruits. The oak maturation has added a lovely soft edge and depth of palate while remaining balanced with the fruit details - peaches and cream characteristics.</i>			
<b>Rolf Binder, Eden Valley, Riesling</b>	2018		145
<i>A delicate riesling of lime juice and spring water, honey blossom and quince. The wine is of a slate-like texture, dry and balletic; drawn long and taut by juicy, everflowing acidity showcasing fine intensity of flavour.</i>			
<b>Shaw &amp; Smith, M3, Adelaide Hill, Chardonnay</b>	2016	RP93	460
<i>Kicks off with trace aromas of struck match and roasted cashew, then opens into grilled pineapple and peach. It's medium to full-bodied, providing a generous mid-palate of fruit, then tightens up and refocuses on the citrus-laden finish. Showing lovely balance and complexity.</i>			



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## **SOUTH AUSTRALIA**

**Sidewood, Adelaide Hills, Sauvignon Blanc** 2018  180  
*The nose offers a smorgasbord of tropical fruits with piercing concentration. The palate abounds with textural grapefruit and lemon pith that pins back expansive passionfruit and boysenberry. The finish has a savoury textural grip and zesty acidity, will get even better over the short term.*

**Sidewood, Adelaide Hills, Mappinga Fumé Blanc** 2015 250  
*Lifted aromatics and luxuriant mouth-filling flavours of intense ripe pear, mandarin and lemon pith with a hint of sweet honeysuckle. This complex wine spent time on lees in barrels, creating a creamy mid-palate, balanced by a lively clean citrus line.*

**Sidewood, Adelaide Hills, Mappinga Chardonnay** 2016 250  
*This luscious and opulent wine displays great length and fruit flavour intensity of lemon and lime citrus, honeydew melons with hints of nutmeg spice. Long and delicious with a wonderful line of acid, balanced by an incredible softness.*

## **NEW SOUTH WALES**

**La Boheme, Yarra Valley, Act Three, Pinot Gris** 2014  180  
*Pear, apple, musk and talc flavours with delicate rose blossom and refreshing acidity.*

**La Boheme, Yarra Valley, Act One, Riesling** 2013 180  
*Very fragrant, minerally, exotic, grapefruit pith, and hazelnut notes. Textural with with medium weight and lifted florals, perfect early drinking, soft acidity.*

## **TASMANIA**

**Ministry of Clouds, Chardonnay** 2017  250  
*A textural wine combining the fineness and acid line, and the muscle and intensity. Nose exuding white flowers, peach, nectarine characters, and subtle hints of nougat and wood spice. The palate is tightly wound, with bedrock of chalky minerality supporting a core of intense stone fruit, framed by lingering acidity.*

**Clarence House, Reserve, Chardonnay** 2016  220  
*Deep, complex nose combines soft citrus scents, lime, fresh herbs, minerals and stone. Juicy, stony and penetrating, with crystalline flavours of lemon and minerals. More complex than the young-vines example, with firm, perfectly integrated acids giving the wine a very brisk character. Stony, long and precise on the aftertaste.*



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## NEW ZEALAND

### NORTH ISLAND

<b>Ata Rangi, Martinborough, Sauvignon Blanc</b>	2017	220
<i>Very pure, steely component with spicy/floral and fleshy white fruit notes and just a hint of fennel bud to balance fruit.</i>		
<b>Ata Rangi, Martinborough, Pinot Gris</b>	2014	270
<i>This offering shows that's classics 'Gris' pear and almond-tart character, along with ripe nectarine, a hint of kaffir lime leaf and a touch of pithy grapefruit. The plate is rich, with a mineral texture and along intense finish.</i>		
<b>Trinity Hill, Hawkes Bay, Sauvignon Blanc</b>	2016	160
<i>Gentle flavors and aromas of lime, citrus and lemongrass compliment the distinct aroma of stone-fruit. The fresh acidity is balanced by a tiny amount of retained sweetness.</i>		
<b>Trinity Hill, Hawkes Bay, Pinot Gris</b>	2017	160
<i>Aromas of stone fruits: white nectarine, peach, apricot, with subtle notes of pear and honey.soft acidity, oily in the mid-palate. Soft honey flavors, yellow apple, pear and florals. Rounded and smooth,</i>		
<b>Trinity Hill, Hawkes Bay, Gimblett Gravels Chardonnay</b>	2017	220
<i>Fruit flavours are in the cool to moderate spectrum of citrus, white flowers, ripe grapefruit and melon. The style is mid-weight with elegant oak nicely tucked in, providing texture and lingering flavours of cashew, roasted almond and gun flint.</i>		
<b>Ohau, Kapiti Coast, Woven Stone, Sauvignon Blanc</b>	2016	160
<i>Ripe stone fruit and pears with rose petal and Turkish delight aromas. Tropical fruit palate, sweet fragrant pears and ripe melon. A luscious palate with good balance and length with just a touch of fruit sweetness.</i>		



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## SOUTH ISLAND

<b>Cloudy Bay, Marlborough, Sauvignon Blanc</b>	2019		360
<i>A wine full of fresh herbal aromas and layers of ripe guava and tropical fruit. Gooseberries and passion fruit on the medium-full body; the palate is succulent and crisp with a long flavoursome finish.</i>			
<b>Cloudy Bay, Marlborough, Chardonnay</b>	2017		350
<i>Satiny texture through the mid palate but tart and smoky through the finish. Melon, grapefruits, lime, fennel and smoky flinty notes aplenty.</i>			
<b>Cloudy Bay, Te Koko, Marlborough, Sauvignon Blanc</b>	2015	RP93	480
<i>Nose of toasted nuts, fresh thyme, lemon curd and nectarines. Hints of exotic florals and smoky notes The palate is mouth filling with ripe tropical fruit and lemon sorbet, rounded by mealy complexity.</i>			
<b>Dog Point, Marlborough, Chardonnay</b>	2014		310
<i>Right, light golden-green hued straw-yellow colour. The bouquet is elegant and exudes finesse with seamlessly interwoven aromas of white stone fruits, gunflint reduction and toasted nuts.</i>			
<b>Dog Point, Marlborough, Sauvignon Blanc</b>	2018		230
<i>Perfumed with strong citrus characteristics leading into ripe tropical ones. Complimentary flinty and smoky notes linger in the background providing a complex balance to the primary fruit. A fresh line of balanced acidity supports the soft, round texture.</i>			
<b>Dog Point, Marlborough, Section 94, Sauvignon Blanc</b>	2015		310
<i>Impressively deep, with whiffs of smoke, white pepper, honeycomb and orange blossom that melt into apricot, dried mango and lemon curd flavors. Matcha green tea and nutmeg details linger on the long, expressive finish, with a delicate thread of acidity weaving in and out, keeping the flavors fresh.</i>			
<b>Jules Taylor, Marlborough, Sauvignon Blanc</b>	2018		180
<i>Vivacious tropical aromas of passionfruit burst from the glass, mixed with zingy accents of kaffir lime and subtle herbaceous notes of tomato stalk. With mouth-watering intensity, the palate embraces concentrated flavours of passionfruit and citrus and carries subtle hints of blackcurrant leaf.</i>			
<b>Jules Taylor, Marlborough, Pinot Gris</b>	2017		170
<i>Enticing aromas and flavours of stonefruit, Packham pear and zesty grapefruit, combined with subtle warmed butter and toasted nut characters derived from the partial wild fermentation and yeast lees ageing.</i>			



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## **SOUTH ISLAND**

<b>Neudorf, Nelson, Rosie's Block Chardonnay</b>	2016	220
<i>Stylish chardonnay with peach, grapefruit, hazelnut, spicy oak and brioche flavours supported by gentle, fruity acidity. A weighty wine with a pleasingly silken texture.</i>		
<b>Neudorf, Nelson, Moutere, Riesling</b>	2016	170
<i>A lovely Riesling bouquet with aromas of Meyer lemon, mandarin, limeflower, tangerine, apple and white blossoms. Dry on the palate with flavours that reflect the nose, high acidity, loads of wet-stone mineral flavours and lengthy finish.</i>		
<b>Neudorf, Nelson, Moutere Pinot Gris</b>	2016	170
<i>Bright shiny pale gold in colour, On the nose apple seed pear with lilac Lilly florals. Rich mouth filling. Complex powerful with elegant flavours of ripe stone fruit with ginger spicy characters.</i>		
<b>Neudorf, Nelson, Sauvignon Blanc</b>	2017	155
<i>Nose green papaya with some fresh ripe green, vibrant florals and a touch of fennel. The feel across the palate is weighty, juicy and opulent. The acid is elegant and gives the wine a cleansing spine.</i>		
<b>Oyster Bay, Marlborough, Sauvignon Blanc</b>	2018	 220
<i>Fruit aromas, ripe citrus, white peach, lemongrass, combed honey. White blossom, underlying yeast influence. Savoury herbs, chalky minerality, racy acid, lingering long finish.</i>		
<b>Oyster Bay, Marlborough, Chardonnay</b>	2014	220
<i>Meyer lemon, peach and tangerine flavours are ripe and intense, offering a juicy core, fleshy texture and long finish.</i>		
<b>Sherwood, Waipara, Stratum, Riesling</b>	2014	160
<i>Full flavoured with elegant lemon, lime and red apple aromas. The palate is juicy and bright with hints of spice, florals and Turkish Delight flavours. A medium-dry Riesling with a slight sweetness and long finish.</i>		
<b>Waimea Estate, Nelson, Grüner Veltliner</b>	2016	 200
<i>Made deliberately off-dry to achieve the perfect flavour balance. This is a fresh and crisp wine with a little extra richness. Stone fruit and pineapple flavours are accented with nuances of fennel, white pepper and a lingering minerality.</i>		
<b>Woing Tree, Central Otago, Blondie, Pinot Noir</b>	2015	280
<i>Made from 100% Pinot noir grapes. Shows delightful aromas of nashi pear, feijoa and white peach, with ripe pear, nectarine and a hint of spice on the palate.</i>		



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## ARGENTINA

### MENDOZA

**Terrazas, Reserva Chardonnay** 2017  220

*Light yellow with green highlights in the glass, this wine reveals an intense & highly fruited nose with aromas such as peach & apricot freshly combined with delicate floral notes of jasmine.*

**Bodega DiamAndes, Perlita, Chardonnay** 2015 220

*Developing ripe, varied flavors of tropical fruit, white-fleshed fruit and citrus notes, the mid-palate is full-bodied and rich with good length. This wine is both supple and full-bodied, with a fine structure and generous volume.*

**Valle de la Puerta, La Rioja, La Puerta Clásico, Torrontés** 2017  145

*Powerful honeysuckle and other floral aromas are characteristic of this unique wine, the grapes for which are grown almost exclusively in Argentina. It has an elegant pale yellow colour with hints of green, while on the palate crisp acidity provides a cleanliness and platform for the citrus flavours.*

## CHILE

**Errazuriz Estate, Casablanca Valle, Sauvignon Blanc** 2016 180

*Herbaceous aromas of green peas and asparagus with slight citrus tones. Acidic on the tongue and predominantly lemon-lime flavours with a hint of white pepper.*

**Errazuriz Estate, Casablanca Valle, Chardonnay** 2015 180

*Bright yellow colour; rich pineapple and banana with vanilla aromas; full-bodied, creamy and lush with pineapple fruit, baked apples and buttery, vanilla/nut flavours.*

**Balduzzi, Reserva, Maule Valley, Chardonnay** 2017  160

*Apple and pear aromas set up a lively, somewhat chunky feeling palate. Flavours of green citrus fruits and brine finish similarly, with briny notes sitting side by side with citrus flavours.*

**Viña Maipo, Vitral Reserva, Casablanca Valle, Sauvignon Blanc** 2015  160

*Clean, modest lemon-lime aromas open this citrusy Sauvignon Blanc. Citrus, nettle, white pepper and jalapeño flavours are direct, while the finish hums with peppery spice and preserving acidity.*

## USA

**Painter Bridge, California, Chardonnay** 2016 150

*Generous aromas of baked apple and white peach with floral notes and a caramel toastiness. Surprisingly weighty on the palate, this medium-bodied Chardonnay provides peach and apple fruit flavours with a touch of toastiness and creaminess from the barrel fermentation.*



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## LEBANON

**Château Marsyas, White Bekaa Valley, Chardonnay & Sauvignon Blanc** 2013

270

*Elegant with enticing aromas of honeysuckle, white peach and green apple. The oak ageing is well-integrated, adding complexity to the nose and palate. A crisp acidity cuts through the weight of the wine making this extremely pleasurable.*



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## RED

### CHINA

**Ao Yun, Shangri-la, Yunnan**

2014



*On the nose, it is a complex wine, revealing red fruits, spices, and hummus. On the palate, the wine is balanced, with a refined tannic structure. It is a full-bodied wine, expressing aromas of red fruits, flowers, and mineral notes that bring plenty of complexity.*

### JAPAN

**Grace, Yamanashi, Kayagatake Rouge**

2017

290

*Blend of Muscat Bailey A, Cabernet Sauvignon, & Merlot. Pronounced and attractive aromas of red fruits such as strawberry and cherry, richly sweet aromas of strawberry jam and American cherry pie, violet, cedar, refreshing hint of spice, herbs and minty aromas, supported by well-rounded aromas from oak. Supple on the palate, soft and refined tannins, balanced by cool-climate, splendid acidity.*



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## FRANCE

### BORDEAUX • ST. ESTÈPHE

<b>Château Haut-Marbuzet, Cru Bourgeois Exceptionnels</b>	2014	RP92	480
<i>Plush red cherry and strawberry fruit, a little warmth, almost a cozy bouquet that you could snuggle up in on a warm night. The palate is medium-bodied with plush tannin, good body and density with kirsch, orange rind and Chinese five-spice.</i>			
<b>Château Phelan Segur, Cru Bourgeois Exceptionnels</b>	2011	 520	
<i>Ruby and purple color along with a sweet perfume of mulberries, black cherries and black currants. An absence of herbaceousness gives the wine an attractive plump, fruit-driven mouthfeel with earth, light tannin and structure.</i>			
<b>Le Dame de Montrose, 2nd vin de Château Montrose</b>	2009	RP91  750	
<i>Seductive, succulent effort revealing silky tannins, abundant blueberry and blackberry fruit notes intermixed with notions of damp earth, truffles, camphor, and an appealing, luscious personality.</i>			
<b>Les Pagodes de Cos, 2nd vin de Château Cos-d' Estournel</b>	2011	WS90  570	
<i>The Pagodes is perfumed and attractive with cedar box, spices and anise in the finish. Full bodied and supple wine. The extraction was fairly gentle which allows the lovely aromatics to surface. *</i>			
<b>Château Lafon-Rochet, 4ème Grand Cru Classe</b>	2014	RP90 520	
<i>Very attractive with raspberry and crushed strawberry fruit, a touch of rose petals lending this a feminine allure. The palate is medium-bodied with supple, ripe tannins. This feels quite dense in the mouth, a welcome pinch of white pepper and cedar lending complexity to the finish with tart cherries on the aftertaste.</i>			
<b>Château Lafon-Rochet, 4ème Grand Cru Classe</b>	2016	RP93  660	
<i>Bouquet, a mixture of red and black fruit laced with pencil shavings and loamy scents. The palate is medium-bodied with supple tannins and a fine line of acidity, ripe and generous yet maintaining outstanding tension and revealing a judicious touch of peppercorns on the finish, which fans out gloriously.</i>			
<b>Château Calon-Ségur, 3ème Grand Cru Classé</b>	2008	RP93  1060	
<i>Its sweet perfume of black currants, tobacco leaf, and licorice is followed by a wine with superb purity, good freshness, and a full-bodied style with ripe tannin as well as a long finish.</i>			



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## BORDEAUX • ST. ESTÈPHE

<b>Château Cos d'Estournel, 2ème Grand Cru Classé</b>	2011	WS93 	1140
<i>Bright ruby red color. Delicious black fruits on the nose, with spicy notes of black pepper and vanilla. Long and velvety, combining both power and elegance on the palate. Silky tannins.</i>			
<b>Château Cos d'Estournel, 2ème Grand Cru Classé</b>	2015	RP95 	1540
<i>Deep garnet-purple in color, it offers up black currants, spice cake, warm cherries and plum preserves with touches of chargrill and forest floor. Medium-bodied and very firm with ripe, grainy tannins, it has a good core of earthy fruit, finishing with loads of layers and freshness.</i>			
<b>Château Montrose, 2ème Grand Cru Classe</b>	2010	RP100 	2510
<i>Rock solid, displaying a dense core of plum, steeped currant and braised fig fruit, with racy charcoal and ganache notes. Intensely chalky, offering flesh and refinement to match the bracing minerality, this shows hints of grilled savory, iron, warm paving stone and bitter orange on the riveting finish.</i>			
<b>Château Montrose, 2ème Grand Cru Classe</b>	2014	RP96 	1300
<i>A very fine wine showing a new level of quality at Montrose. With its almost velvet tannins inside the intense black fruits, the wine is rich, smooth and generous. Blackberry and black-plum fruits are to the fore along with the fine acidity and great structure.</i>			
<b>Château Montrose, 2ème Grand Cru Classe</b>	2015	RP95 	1460
<i>The deep garnet-purple colored 2015 Montrose opens with broody black fruits, menthol and anise notes with a core of cassis, blueberries and mulberries plus a touch of cedar chest. The medium-bodied mouth is firm and chewy with a good core of muscular fruit and a long, earthy finish.</i>			



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## BORDEAUX • ST. JULIEN

<b>Château Gloria</b>	2014	WS91	420
<i>Strong black fruit character fresh and fragrant and the start of the palate are bright with cassis and bramble. Richer in the middle, more depth of fruit.</i>			
<b>Clos Du Marquis, 2nd vin de Château Léoville-las-Cases</b>	2014	RP92 	620
<i>It has layers of blackberry, raspberry coulis, incense and iris. The palate is medium-bodied with a gentle grip on the entry. Graphite-infused red and black fruit on the front palate whilst the back is adorned with just a hint of blue fruit that lends this a more feminine allure. There is lovely balance here, fresh and focused with a touch of graphite.</i>			
<b>Clos Du Marquis, 2nd vin de Château Léoville-las-Cases</b>	2008	WS90 	470
<i>This is a full bodied red with vibrant flavours of plums, cedar and cassis. Flavours are ripe, layered and supported by firm, sophisticated tannins. *</i>			
<b>Les Fiefs de Lagrange, 2nd vin de Château Lagrange</b>	2016		460
<i>Medium rich, bright, crimson colour, soft and grapey on the attack, with good spice and flavours of black cherries, blackberry and tobacco. There is nice weight on the palate and good, round tannins.</i>			
<b>Connétable de Talbot, 2nd vin de Château Talbot</b>	2015	WS93	470
<i>Red cherries, white pepper with hints of mint give to this wine a fresh and chewy taste with a lightly toasted hint. The mouth is full and silky with a kind of softness all along the taste which makes this wine very delicate and very approachable.</i>			
<b>Amiral de Beychevelle, 2nd vin de Château Beychevelle</b>	2016		540
<i>Offers up compelling red and black cherry scents with a core of blackcurrants and blackberries plus wafts of lavender, wild sage and cumin seed. Medium-bodied with a firm, chewy frame, it has lovely freshness and purity, finishing on a mineral note.</i>			
<b>Château Talbot, 4èr Grand Cru Classé</b>	2010	RP94 	990
<i>Terrific notes of creme de cassis, licorice, roasted herbs and smoky barbecue. It is a brilliant effort, with full body, wonderful fruit, a savory, expansive mouthfeel, sensational texture and a long finish, but no hardness or astringency.</i>			
<b>Château Talbot, 4ér Grand Cru Classé</b>	2014	WS92 	750
<i>Classic in style, offers lots of black fruits, smoked herbs, graphite and a touch of lead pencil on the nose. This is followed by a classically styled, medium-bodied, dense, and impressively concentrated.*</i>			



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## BORDEAUX • ST. JULIEN

<b>Château Beychevelle, 4ème Grand Cru Classé</b>	2010	RP95		940
<i>Flowery blueberry, red and black currant fruit notes intermixed with a hint of damp earth emerge from this wine's moderate aromatics. Elegant with medium body as well as a classic style with high tannins and a more structure.</i>				
<b>Château Léoville-Poyferré, 2ème Grand Cru Classé</b>	2012	RP92		840
<i>On the nose and palate this red suggests red and black plums with cedar notes and hints of cloves. Full body, firm tannins, fresh acidity and an intense finish. Minerally, too. Polished tannins.</i>				
<b>Château Léoville-Poyferré, 2ème Grand Cru Classé</b>	2014	RP93		820
<i>The bouquet is beautifully expressive and laced with sweet, dark fruits. Cassis and dark fruit continue to dominate on the palate, the crunchy tannins a welcome arrival. The wine is very dark, and you can sense an underlying power</i>				
<b>Château Gruaud-Larose, 2ème Grand Cru Classé</b>	2010	WS96		1060
<i>The highest levels of tannins ever seen at Gruaud are quietened and second string to the dense yet beautifully focused, cool fruit. A powerful experience with waves of precisely defined blackberry fruit, super-fine tannins and freshness which will all help to see this become a long-lived wine and probably one of the best value wines of the vintage.</i>				
<b>Château Ducru-Beaucaillou, 2ème Grand Cru Classé</b>	2009	RP100		2120
<i>This inky purple, unctuous wine possesses classic aromas of graphite, creme de cassis, blueberries, violets, liquorice and Christmas fruitcake. Full-bodied and intense with Ducru's inimitable elegance and purity.</i>				
<b>Château Ducru-Beaucaillou, 2ème Grand Cru Classé</b>	2015	RP97		1620
<i>Showy, with layers of warmed fig, roasted mesquite, black tea, incense and Turkish coffee notes, followed by waves of lush cassis, blackberry and raspberry confiture flavors. This has a graphite grounding rod, a tarry spine and riveting licorice snap details to keep it driving along. A head-turner for sure.</i>				
<b>Château Léoville-Las Cases, 2ème Grand Cru Classé</b>	2010	RP97		1560
<i>Full-bodied style of Las Cases, with classic sweet kirsch, graphite and black currant fruit as well as hints of new saddle leather and subtle oak. Backward, layered and multi-dimensional, the wine is stunningly rich, but brooding.</i>				
<b>Château Léoville Barton, 2ème Grand Cru Classé</b>	2015	RP95		1010
<i>This is a very focused Barton with ultra-fine tannins that are so polished and chalky. It drives through the center palate with currant and berry character. Full-bodied, polished and straightforward with driving tannin.</i>				



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**BORDEAUX • PAUILLAC**

<b>Réserve de la Comtesse, 2nd vin de Château Pichon-Longueville Comtesse de Lalande</b>	2013		520
<i>A perfumed wine, this is full of black fruits that are shot through with acidity. It is bright, soft and only hinting at tannins. This wine will develop quickly and become an attractive, fruity wine</i>			
<b>Chateau Pichon-Longueville Comtesse de Lalande, 5ème Grand Cru Classe</b>	2010	RP95 	1600
<i>Gives up notes of warm cassis, blueberry pie and kirsch with wafts of cedar chest, pencil lead, charcoal and charcuterie plus a hint of wild thyme. Medium to full-bodied, the savory-inspired palate possesses a fair bit of chew with a lively backbone and firm finish.</i>			
<b>Carruades de Lafite, 2nd vin de Château Lafite Rothschild</b>	2005	RP95 	3200
<i>Beautiful, elegant red, blue and black fruits (89% Cabernet Sauvignon and 11% Merlot) as well as some graphite and spice notes jump from the glass of the 2005 Lafite Rothschild. Medium-bodied, with superb purity and texture.</i>			
<b>Château Haut Batailley, 5ème Grand Cru Classé</b>	2011	WS93 	590
<i>Dark plum, black currant and fig notes are melded together at the core, with ample tobacco and roasted wood spice hints starting to fill in along the edges. There's lots of singed wood on the finish, but also plenty of flesh and drive.</i>			
<b>Château Grand-Puy-Ducasse, 5ème Grand Cru Classé</b>	2010	RP92 	680
<i>Gives up notes of blackcurrant pastilles, prunes and fruitcake with wafts of espresso and oolong tea. Medium to full-bodied, the palate has very good fruit concentration, with a firm, grainy texture and seamless freshness, finishing long and earthy.</i>			
<b>Château Duhart-Milon Rothschild, 5ème Grand Cru Classé</b>	2007	WS92 	820
<i>Deep colour. Strong fragrance of cedar and tobacco with a touch of black fruits. Very structured and balanced. A touch austere.*</i>			
<b>Château Clerc Milon, 5ème Grand Cru Classé</b>	2012	WS90 	730
<i>Blueberry, chocolate and stone aromas with undertones of flowers follow through to a full body, cream tannins and a clean finish. Concentrated for the vintage.*</i>			
<b>Château Lynch-Bages, 5ème Grand Cru Classé</b>	2015	WS94 	1250
<i>Brambly and attractive ripe blackberries and red-plum aromas with some floral accents, too. The palate has a very plush, polished and regal shape as tannins frame up a core of ripe black fruit. Succulent, impressive finish.</i>			



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## BORDEAUX • PAUILLAC

<b>Château Lafite Rothschild, 1èr Grand Cru Classé</b>	1998	RP98 	5520
<i>Spectacular nose of lead pencil, smoky, mineral, and black currant fruit soars majestically from the glass. The wine is elegant yet profoundly rich. The tannin is sweet, and the wine is spectacularly layered yet never heavy. The finish sweet, super-rich, yet impeccably balanced and long. *</i>			
<b>Château Lafite Rothschild, 1èr Grand Cru Classé</b>	2010	RP98 	6940
<i>Warm blackcurrants, baked plums and boysenberry scents with hints of chocolate mint, violets, cedar chest and pencil lead. Full-bodied, rich and densely packed with perfumed black fruit layers, it has a rock-solid backbone of fantastically ripe, grainy tannins and beautiful freshness, finishing very long and minerally.</i>			
<b>Château Lafite Rothschild, 1èr Grand Cru Classé</b>	2011	RP93 	3540
<i>Exhibiting a deep ruby/purple colour, lots of crushed rock, red and black currant, forest floor and underbrush characteristics, moderate tannin and medium body, Fresh acids give the wine a somewhat more clipped feeling.</i>			
<b>Château Mouton Rothschild, 1èr Grand Cru Classé</b>	2009	RP99 	5740
<i>Amazing concentration on the nose. Spicy, warm and decadent blackcurrant aromas. It has a beguiling richness and weight in the mouth which is almost viscous but not even vaguely cloying. Sensational in every way this château is just going from strength to strength, and this fabulous wine could easily surpass their recent triumphs and even the legends of the past.</i>			
<b>Château Mouton Rothschild, 1èr Grand Cru Classé</b>	2012	RP96 	2780
<i>Infancy with pure black cherries, graphite and hints of cold slate-like scents, later that hint of seaweed. The palate is beautifully balanced with great vim and vigour. Vivacious, vivid and delineated with wonderful focus and crucially, impressive persistence on the finish.</i>			
<b>Château Latour , 1èr Grand Cru Classé</b>	2005	RP98 	6580
<i>Huge, dense closed wine packed full of cassis, cream and minerals of awesome intensity. As you might expect, the tannins here are phenomenally rich and ripe It surely has a long and glorious future ahead of it, with no sharp edges and a wonderful grace and balance.</i>			



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## BORDEAUX • MARGAUX

<b>La Couronne De Marquis De Terme, 2nd vin de Marquis de Terme</b>	2012		 250
<i>Fine and elegant with aromas of cherry and floral notes, enhanced by hints of vanilla and cocoa. On the palate, tannins are well-integrated, pleasant flavours of morello cherry and blackberry with a nice mentholated freshness.</i>			
<b>Alter Ego de Palmer, 2nd vin de Château Palmer</b>	2014	WS93	720 
<i>It has an opulent, glossy bouquet with layers of small dark cherries and plenty of glycerin. The palate is more reserved: saturated tannins, a little chewiness on the entry but suppler towards the finish. The finish a little sweet than its peers with a dab of licorice on the aftertaste.</i>			
<b>Pavillon Rouge du Château Margaux, 2nd vin de Château Margaux</b>	2010	RP94	1940 
<i>Dense and structured. There are hints of bitter chocolate, along with tarry fruit. It is very textured, just hinting at extraction. The tannins are rounded and velvet-like in character.</i>			
<b>Château Siran, Cru Bourgeois Exceptionnel</b>	2004	WS92	570 
<i>Vibrant red. Delightful, expressive nose marrying notes of black fruits, spice, toast and cocoa bean. Generous attack on the palate leading into a powerful mid-palate. Heady, expressive aromas that linger.</i>			
<b>Chateau Malescot Saint Exupery, 3ème Grand Cru Classé</b>	2011	WS92	470 
<i>Intense hue of garnet-red and crimson. Focused, ripe nose of red and black fruit flowing into damson and refined oak. Fleshy, powerful and full attack with ripe fruit. Well balanced and quite persistent across the palate. *</i>			
<b>Château Giscours, 3ème Grand Cru Classé</b>	2010	RP93	790 
<i>Features a lightly firm, singed alder frame around a core of dark plum, cherry and cassis bush notes. Taut tar and warm paving stone notes fill in on the finish. Shows serious, well-embedded grip, and the core of fruit is spot on.</i>			
<b>Château Rauzan-Gassies, 2ème Grand Cru Classé</b>	2001	RP93	580 
<i>Has a very tight bouquet with blackberry, briary, cedar and cigar box all nicely defined but unfurling slowly in the glass. Medium-bodied with fine tannins, a slight meatiness on the entry, Good backbone and a subtle savoury note .</i>			



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## **BORDEAUX • MARGAUX**

<b>Château Brane-Cantenac, 2ème Grand Cru Classé</b>	2014	RP92 	700
<i>On the nose with rare notes of apricot, pineapple and peach. Hints of white pepper and red fruits reveal themselves on the second nose. The attack is round with very elegant tannins.</i>			
<b>Château Durfort-Vivens, 2ème Grand Cru Classé</b>	2015	RP94 	700
<i>Initially firm and dry, this wine blossoms quickly with its delicious fruit and penetrating acidity. Fine tannins sustain this black-currant and berry fruit along with the complex texture and structure. Produced from biodynamic grapes.</i>			
<b>Château Lascombes, 2ème Grand Cru Classé</b>	2015	RP94 	870
<i>Has a beautiful nose of black forest cake, violets, cassis and tilled soil with wafts of garrigue and potpourri. Medium-bodied, very fine and elegant with great intensity of restrained, earthy flavors, it has a long, savory finish.</i>			
<b>Château Margaux, 1èr Grand Cru Classé</b>	2006	RP94 	3100
<i>On the taut, sinewy side, with cedar and sandalwood notes framing the core of red currant, bitter cherry and damson plum fruit. Offers a lovely singed feel through the finish, with a gentle perfumy edge.</i>			
<b>Chateau Margaux, 1èr Grand Cru Classé</b>	2010	RP99 	6190
<i>A complex, multilayered, magnificent marvel; it really does possess true majesty. It has a real grace and power that has you fumbling for words to describe its quality with any degree of sophistication. There is layer upon layer of perfect dense red fruit wrapped around a kernel of ultra-fine, ultra-dense ripe tannins.</i>			



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## PESSAC-LEOGNAN & GRAVES

<b>Château Ferrande, Graves</b>	2014		160
<i>its garnet colour offers a nice nose with woody and roasted notes followed by hints of pepper and liquorice. On the palate this wine is well balanced and frank with soft tannin.</i>			
<b>Château Carbonnieux, Pessac-Leognan</b>	2013	WS89 	390
<i>Delicate layers of plum and blackberry flavours on the palate with velvety, well managed tannins. A well composed, fresh, medium bodied.</i>			
<b>Château Carbonnieux, Pessac-Leognan</b>	2016	WS93 	540
<i>A refined bouquet of brambly black fruit, cedar and subtle bay leaf aromas that gently unfolds in the glass. The palate is medium-bodied with fine-grained tannin and a crisp line of acidity. Saline and spicy toward the second half, with a feisty but focused finish that lingers in the mouth.</i>			
<b>Château Malartic-Lagravière, Graves</b>	2012	RP90 	640
<i>A beauty, with a dense ruby/purple colour, a fabulously plush, opulent texture and medium to full-bodied flavours of cassis, spicy earth and blueberry. Quite rich, yet light on its feet, with wonderfully velvety tannins.</i>			
<b>Domaine de Chevalier, Pessac-Leognan</b>	2014	RP93 	630
<i>Has a wonderful bouquet with pure blackberry, raspberry coulis and iodine-tinged aromas that seem to envelop the senses. The palate is medium-bodied with fine tannin, superb acidity with underplayed power and a lot of subtle nuances on the long finish.</i>			
<b>Domaine de Chevalier, Pessac-Leognan</b>	2013	WS90 	550
<i>Possesses a deep plum/ruby colour as well as a sweet bouquet of incense, charcoal, red and black currants, and loamy soil. Medium-bodied with good texture, depth and purity, sweet tannins, and present but unobtrusive acidity.*</i>			
<b>Château Les Carmes Haut-Brion, Pessac-Leognan</b>	2010	RP90 	690
<i>Displays plenty of raspberries, red currants and sweet cherries as well as hints of vanilla, smoke and Christmas fruitcake. Juicy and a bit tight, showing moderate flesh and depth but good complexity to its flavours of red fruits, spices and minerals.*</i>			
<b>La Chapelle La Mission Haut Brion, Pessac-Léognan</b>	2015	RP95 	770
<i>Stunning aromas of ripe, berry fruits leap from the glass, while on the palate there is an almost chocolate texture from the superbly ripe tannins and viscous layer of fruit. Beautifully balancing acidity and a long, long finish complete the picture.</i>			
<b>La Chapelle La Mission Haut Brion, Pessac-Léognan</b>	2010	RP93	920
<i>Deliciously tarry from the start, with a cauldron of steeped blackberry, boysenberry and pastis-soaked plum fruit melded to well-roasted apple wood and graphite notes. Intense and grippy, showing purity and polish.</i>			



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## PESSAC-LEOGNAN & GRAVES

**Château Pape Clément, Pessac-Leognan** 2016 RP96  1050  
*Intense, with vivacious cassis, blueberry and boysenberry confiture notes, while tar, anise and warm fruitcake flavors pulse underneath. Offers seriously flashy toast at the end.*

**Château Smith Haut Lafitte, Graves** 2012 RP95 920  
*Notes of licorice, graphite, blueberry and blackberry fruit, a medium to full-bodied mouthfeel, stunningly ripe, velvety tannins and a long, long finish. This is another sensational effort from the Cathiards that is perfectly balanced, complex, super-rich and pure.*

**Château Smith Haut Lafitte, Graves** 2010 RP98  1370  
*Gorgeous, with alluring black tea and warm ganache notes that unfurl slowly, while the core of intense steeped plum, anise, blackberry compote and black currant confiture sits patiently in reserve. The beautiful loam, tobacco and tar-filled finish displays major heft, but also remarkable polish and grace.*

**Château La Mission Haut Brion, Pessac-Leognan** 2009 RP100  3300  
*Magnificent bouquet of truffles, scorched earth, blackberry and blueberry liqueur, subtle smoke and spring flowers. The wine's remarkable concentration offers up an unctuous/viscous texture, a skyscraper-like mouthfeel, sweet, sumptuous, nearly over-the-top flavours and massive density.*

**Château La Mission Haut Brion, Pessac-Leognan** 2011 RP95  1720  
*This sports a pleasantly grippy edge of briar and cassis bush notes, with a densely layered core of dark fig, blackberry and black currant fruit that should move to the fore soon enough. The long, mesquite-tinged finish has solid grip.*

**Château Haut-Brion, 1er Grand Cru Classé** 2013 RP96  2460  
*This has a lovely core of lightly steeped plum, blackberry and black currant fruit, which has already melded with tar and sweet tobacco notes to gain a rounded feel. Presents an ample spine for structure and length, with a hint of warm paving stone at the very end.*

## CÔTE DE BORDEAUX

**Château d'Aiguilhe** 2013 WS91  230  
*A dark wine, spicy, with red fruit and black colour, earthy notes and undergrowth, liquorice, pencil lead and a smoky background. A rich, full and round wine.*



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## MEDOC & HAUT MEDOC

<b>Château Tour Prignac, Cru Bourgeois</b>	2015		150
<i>Shows a beautiful dark ruby red colour. Ripe red fruit on the nose with an appealing hint of spice. A smooth, creamy attack leads to a well-structured body built around a silky vein of tannins – very elegant indeed.</i>			
<b>Clos Manou</b>	2011		260
<i>This is tarry and focused, with good grip along the edges, offering dark liquorice, crushed plum and steeped black currant fruit that pumps through the finish, where a twinge of anise echoes.</i>			
<b>Château Beaumont, Cru Bourgeois</b>	2012	WS85 	320
<i>Nose full of fresh red and black fruits with subtle hints of spice. The palate is beautifully balanced, with stunning rich black fruits and full, fine and ripe tannins.</i>			
<b>Château Sociando-Mallet, Cru Bourgeois</b>	2014	WP92 	460
<i>Produces full-bodied wines with a deep, dark colour. Their complex bouquet is usually dominated by black fruit aromas with a touch of minerality and well-integrated, elegant oak. They are fresh, straightforward, and have a wonderful length.</i>			
<b>Château de Lamarque, Cru Bourgeois</b>	2014		310
<i>Pure, aromatic fruit, black and red fruit to the fore, scented with violets. Fresh cherries and red fruit prevail, sherbet and white pepper spice. Attractive, perfumed finish with a decisive mineral streak.</i>			
<b>Château Potensac, Cru Bourgeois</b>	2012	WS89 	370
<i>Wet forest, cedar and cassis, firm, bright and classic, with a tannic, crisp, cassis and cranberry note in the finish.</i>			
<b>Château Poujeaux, Cru Bourgeois</b>	2012	WS89 	270
<i>Freshness, richness and polished tannin adds to the ripe, blackberry, dark cherry, oak and thyme character that is on full display.</i>			
<b>Château Chasse-Spleen, Crus Exceptionnels</b>	2010	WS90	490
<i>Bright black and red berries, spice box, herb and wood in the nose, the wine is on the fresh side of the sweet and tart side of the style range.</i>			
<b>Château Cantemerle, 4ème Grand Cru Classé</b>	2011	RP91 	510
<i>Relatively deep colour. Fruity nose tinged with a vegetal touch. Rustic mouthfeel yet not overly so, with seductive aro-matic freshness and medium length.*</i>			



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## ST. EMILION

<b>Magrez Fombrauge</b>	2006	WS92 	790
<i>Full-bodied, powerful, opaque purple-hued effort offering notes of graphite, blueberries, blackberries, chocolate, and hints of smoke and kirsch. Sexy, opulent, and fleshy, it is surprisingly approachable for a young vintage of this cuvee.</i>			
<b>Château de Valandraud, Grand Cru Classé</b>	2006	RP91 	1050
<i>Notes of white chocolate, crème de cassis, blackberry fruit and lively background minerality, it has great precision, acidity, sweet tannin and a voluptuous full-bodied mouthfeel. It is very vigorous, young and backward, but bursting with potential.</i>			
<b>Château Troplong Mondot, 1ér Grand Cru Classé</b>	2014	WS94 	820
<i>This wine seduces by its ruby-tinted deep, dense and dark red colour. Characteristic of the terroir, the nose gives off liquorice and ripped fresh fruit aromas, with a delicate spicy hint.</i>			
<b>Château Troplong Mondot, 1ér Grand Cru Classé</b>	2016	RP95 	1230
<i>This deep purple-hued effort offers a smorgasbord of powerful blue and black fruits, smoked earth, truffle, chocolate, and licorice. Full-bodied, deep, and opulent on the palate, it's a truly great wine as well as one of the superstars in 2016.</i>			
<b>Château La Gaffeliere, 1ér Grand Cru Classé</b>	2002	RP95 	500
<i>Spices, blackcurrant. This is a very tannic, dark berry fruit-filled wine with toasty oak notes.</i>			
<b>Château Canon, 1ér Grand Cru Classé</b>	2010	RP95	1050
<i>Leathery nose, savoury and smoky. Plump, broad, and bold, with considerable power and high ripeness. The tannins are formidable but not excessive and seem integrated into the strong black fruits. Balanced and long, with good purity of fruit.</i>			
<b>Château Figeac, 1ér Grand Cru Classé</b>	2010	RP97 	2090
<i>Bursts from the glass with gregarious scents of baked blueberries, black cherry compote and chocolate box with hints of camphor, pencil lead and iron ore. Medium to full-bodied, the palate has beautifully ripe, velvety tannins and bold freshness supporting the generous fruit, finishing long and layered.</i>			
<b>Château Pavie, 1ér Grand Cru Classé</b>	2009	RP100 	2770
<i>Stunningly sweet, ripe nose of mulberries, blackberries, blackcurrants, liquorice &amp; incense. Full-bodied, very concentrated, skyscraper-like mouthfeel and texture, it is so dense and deep, yet at the same time it possesses silky tannins and rather remarkable purity, balance, and a good finish. *</i>			
<b>Château Pavie, 1ér Grand Cru Classé</b>	2011	RP95 	1410
<i>Seductive, pure, cassis and dark berry fruits laced with blueberry and a touch of soy. The palate is full-bodied and very well balanced with ripe tannins, good acidity and great harmony. Great persistency and purity on the mouth, though those tannins are drying on the finish.</i>			



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## ST. EMILION

<b>Château Angélu, 1ér Grand Cru Classé</b>	2003	RP98		2500
<i>Boasts a dense purple colour as well as a sublime set of aromatics, including forest floor, blue, red and black fruits, charcoal and hints of liquorice and wood spice. Long, opulent, voluptuously textured and incredibly youthful and fresh. *</i>				
<b>Château Angélu, 1ér Grand Cru Classé</b>	2010	RP98		3510
<i>Aromas ranging from blueberry pie to espresso roast, white chocolate, creme de cassis, licorice, truffle and a touch of lead pencil shavings. There is even a floral underpinning to this extraordinary, highly-scented, full-bodied wine. Rich, layered and built like a skyscraper, this multi-dimensional Angelus has lavish concentration and moderately high tannin.</i>				
<b>Château Angélu, 1ér Grand Cru Classé</b>	2014	WS95		2080
<i>This has a dense, muscular core of warm blackberry, black currant and fig paste flavours, shrouded under a cloak of tobacco and loam. Not shy on toast and balanced by a hefty ganache edge, this isn't heady at all, just a terrific expression of the muscular, loamy style.</i>				
<b>Château Angélu, 1ér Grand Cru Classé</b>	2015	RP97		3050
<i>Superb concentration and richness. yet it's ever so agile and polished. Spices, blueberries, cinnamon and dried flowers. Full body and polished and full tannins. Great length. The refinement to the tannins is amazing. Compacted. Essence-like.</i>				
<b>Château Ausone, 1ér Grand Cru Classé</b>	2006	RP96		4300
<i>Extraordinary, precise bouquet of minerals, flowers, blueberry liqueur, and black currants, this wine possesses fabulous fruit and great intensity. The abundant noticeable tannin is sweet and, not surprisingly, very finely grained. *</i>				
<b>Château Cheval Blanc, 1ér Grand Cru Classé</b>	2006	RP97		3470
<i>An explosion of crushed violets and potpourri, hints of leather and cigar box. The palate is medium-bodied with fine tannin. It feels wonderfully structured and comes with an insistent grip that coats the mouth. *</i>				
<b>Château Cheval Blanc, 1ér Grand Cru Classé</b>	2009	RP99		4640
<i>Extraordinary nose of incense, raspberries, cassis, sweet forest floor and a subtle hint of menthol. Opulent and full-bodied with low acidity but no sense of heaviness, this dense, unctuously textured, super-smooth, velvety, pure, profound Cheval Blanc is impossible to resist despite its youthfulness.</i>				
<b>Château Cheval Blanc, 1ér Grand Cru Classé</b>	2012	RP96		3990
<i>Lavished with damson, wild strawberry, fig jam and crème de cassis scents that are totally seductive. The palate is medium-bodied with ripe, succulent, sensual red cherries and wild strawberry fruit, though perhaps the finish showed some superfluous hubris that just erased some of the potential delineation and focus.</i>				
<b>Château Cheval Blanc, 1ér Grand Cru Classé</b>	2014	RP96		2870
<i>With notes of Lap sang souchong tea, smouldering cigar and cold charcoal wafting up from the core of dense yet supple currant, fig and blackberry preserves. A loamy edge thumps through the finish, giving this an addictive, head-bobbing bass line.</i>				



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## POMEROL

**Château Vray Croix de Gay** 2011 WS89  490

*Deep ruby/purple colour is accompanied by hints of plum sauce, soy, blackcurrants, black cherries, smoke and new barrique notes. The wine has loads of flavour, a corpulent, fruit-driven style, and lots of potential.*

**Château Beauregard** 2009 660

*Very well integrated fresh and toasty oak. Silky, powerful, firm and well-coated tannins on the palate along with attractive subtle oak. Delicately smooth with a long, fresh and flavoursome finish. A wine that will appeal to lovers of powerful, fruity wines.*

**Château L'Évangile** 2011 WS90  940

*Exhibits a dark ruby colour with purple nuances as well as noticeable acidity, a streamlined, crisp, elegant, mid-weight style, red and black fruits, light tannin and a fresh, vibrant mouthfeel.*

## LALANDE DE POMEROL

**Le Plus de La Fleur de Boüard** 2013  620

*Wet earth, forest floor and plums open to a fresh chocolate and cherry centre that finishes with sweet, dark and spicy berries.*



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## BURGUNDY • BEAUJOLAIS

**Beaujolais, Château de Pizay** 2017  160  
*Very youthful nose, held back at first, with underlying crushed dark berries and flinty overtones. The taste is very clean, balanced and possesses an attractive texture. This medium-weight red has a relatively tender structure with fine acidity.*

**Fleurie, La Roilette vieilles vignes, Domaine Bernard Metrat** 2014 200  
*An expressive bouquet evokes dried berries, smoked meat and violet, with a peppery element adding vivacity. Plush and expansive on the palate, offering sappy black raspberry and bitter cherry flavours and a touch of candied lavender*

**Morgon, Vieilles Vignes, Château La Grange Cochard** 2014 190  
*Pungent dark berries, violet and a hint of candied licorice on the highly perfumed nose. Sweet and penetrating, offering intense blackberry and cherry flavors that unfold and pick up a spicy element with air. Powerful yet lithe, showing strong closing thrust and smooth, even tannins that build slowly and add shape.*

**Morgon, Côte du Py, Château La Grange Cochard** 2016 240  
*Bright ruby. Intensely perfumed aromas of fresh red/blue fruits, incense, candied flowers and exotic spices; a smoky mineral accent gains strength as the wine opens up. Stains the palate with intense raspberry, cherry and boysenberry flavors that convey a suave blend of power and delicacy. The mineral-driven finish shows outstanding tenacity and smooth, well-judged tannins.*

## BURGUNDY • BOURGOGNE

**Bourgogne Rouge, Domaine Lucien Muzard** 2014 220  
*Lavender, violets, blue berries and red cherries. This wine is bright, vibrant with wonderful aromatics of cedar and subtle infusion of fresh herbs. Elegant comes to mind incredibly well balanced with fine silky tannins.*

**Bourgogne, Hautes Côtes De Nuits, David Duband** 2017 320  
*Red ruby bursting with beautiful dark reflections. The nose gets involved aromas of black and red fruits with a lot of neatness. The mouth is frank with a touch of liquorice and one finale slightly spiced.*

**Pommard Les Cras Vieilles Vignes, Domaine Lucien Muzard** 2015  490  
*Les Cras produces wines with a densely concentrated palate, marked by sweet blueberry and plum fruit, fine yet powerful tannins and a long mineral finish.*



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## BURGUNDY • CÔTE D'OR

**Corton, Grand Cru Les Renardes, Albert Ponnelle**

2015



680

*A markedly floral nose of notably ripe but fresh red and dark currants is liberally laced with distinctly earthy and savage elements that are also trimmed in moderate toast. There is excellent size, weight and muscle to the energetic and much more mineral-driven flavors that coat the palate with dry extract on the very serious, youthfully austere and beautifully long finale.*

**Corton Clos des Meix Grand Cru Monopole, Domaine Comte Senard**

2005



690

*A wine full of charm: bright ruby colour and a nose rich with aromas of red fruit. On the palate, the wine is pleasant, fruity and refreshing, with light tannins and great elegance.*

## BURGUNDY • CÔTE DE BEAUNE

**Aloxe-Corton, Les Affouages, Moillard**

2017



460

*Beguiling nose of cherry stone with some intriguing spice notes. The palate has good medium weight of red berry fruit and a pleasant, chalky structure that gives a long, palate- cleansing finish.*

**Bourgogne, Laforêt Pinot Noir, Maison Joseph Drouhin**

2015

270

*Great finesse with silky tannins and beautiful harmony with the oak. Developing nicely and really a lovely wine; dark fruit, game and savage, crushed stone, damp leaf litter; the palate is beautifully balanced.*

**Pommard Les Pruniers, Maison François Martenot**

2015

580

*Aromas are redolent of blackberry and ripe plum with white pepper underlying notes. Often, wild and leather notes develop with age. Display firm delicate structure, its fruit-filled mouth, and its chewy tannins which by then will be properly smoothed down.*

**Santenay, 1ér Cru Clos Faubard, Domaine Lucien Muzard**

2016

430

*Ruby color, dark, spicy nose and hints of very ripe fruit, cherry. The beginning of the palate is tender then evolves towards a fleshy texture, supported by present and elegant tannins, a complete wine which persists in mouth.*



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## BURGUNDY • CÔTE DE NUITS

<b>Chambolle Musigny, Vieilles Vignes, Domaine Collotte</b>	2016	WS92	480
<i>Deep colour, black currant and blackberry aromas and flavours. The palate is quite firm and obdurate on the entry with foursquare tannins. This is a little austere at the moment although there is plenty of length with satisfactory freshness on the finish.</i>			
<b>Chambolle-Musigny, Joseph Drouhin</b>	2014	 660	
<i>Bright, intense colour and complex aromas evoking violet, black cherry and damp earth with notes of truffle and game. Refined tannins coat the palate. Good balance between texture and acidity.</i>			
<b>Chambolle-Musigny, Domaine Hudelot-Noëllat</b>	2011	 460	
<i>Offering scents of plums, black cherries, a fine base of soil, gamebird and a floral topnote of violets. On the palate the wine is deep, full-bodied with a good core, a dollop of backend tannin and a long, tangy and classy finish.</i>			
<b>Chambolle-Musigny, 1ér Cru Les Plantes, Domaine Bertagna</b>	2014	 660	
<i>Truly a wine from Chambolle, it has charm combined with a subtle tarriness and fine, firm tannins. Beautifully balanced, there's not a trace of over ripeness or heaviness. Its grandeur and elegance become even more apparent in its long finish.</i>			
<b>Chambolle-Musigny, 1ér Cru Les Plantes, Domaine Bertagna</b>	2015	 680	
<i>This powerful Chambolle uses the warmth of its alcohol to completely saturate the palate with dark red-berry flavors and scents of roses. Its broadness is checked by mineral acidity, suspending the wines flavors through a long, satisfying finish.</i>			
<b>Chambolle-Musigny, 1ér Cru Les Sentiers, David Duband</b>	2014		890
<i>Red cherry liqueur on the ripe nose, leavened by tart red berries and spices. Fat, plush and sweet; in a very supple style, with no shortage of concentration. In its impression of volume without weight. Finishes rich, sweet, ripely tannic and very long, with palate-saturating fruit and late floral lift.</i>			
<b>Charmes-Chambertin Grand Cru, Domaine Lignier-Michelot</b>	2014	RP95  1980	
<i>Offers up notes of plum, dark berries and pungent earth, all of which is trimmed in discreet hints of wood toast and menthol. There is good muscle to the powerful and almost painfully intense big-bodied flavours that offer excellent richness and drive on the strikingly long and seductively textured finish where a touch of bitter cherry surfaces.</i>			
<b>Echézeaux Grand Cru, Domaine des Perdrix</b>	2002	RP96  1740	
<i>Muscular yet seamless, elegant yet dense and plush, the cassis and black cherry scented. Its satin-textured, medium to full-bodied personality bursts with black cherries, spices, and blackberries.</i>			
<b>Gevrey-Chambertin, Lamblin &amp; Fils</b>	2012		400
<i>Intense aromatic bouquet reminiscent of blackcurrants, berries of other little red and black fruits and meaty aromas. Powerful mouth, mingling a great smoothness and a high level of acidity with the tannins.</i>			



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## BURGUNDY • CÔTE DE NUITS

<b>Gevrey-Chambertin, Domaine Collotte</b>	2017		470
<i>Notes of cherry, florals and Asian spices. Light and elegant, the palate mirrors the bouquet and shows nice finesse and balance. As it opens, it takes on more dark fruit notes and the floral qualities expand.</i>			
<b>Gevrey-Chambertin Les Griottines, Maison François Martenot</b>	2016		580
<i>Intense strawberry and rose aromas integrated in lovely toasted, leather and underbrush (sous-bois) notes turning to gamey with age. Rich, round and full-bodied in a lingering finish.</i>			
<b>Marsannay, Vieilles Vignes, Domaine Collotte</b>	2014		260
<i>It has a tightly wound bouquet that needs coaxing to open up. The palate is quite firm and obdurate on the entry with foursquare tannins. This is a little austere at the moment although there is plenty of length with satisfactory freshness on the finish.</i>			
<b>Morey Saint Denis, 1ér Cru Aux Chezeaux, Domaine Lignier-Michelot</b>	2013		830
<i>There are plenty of savage and earth elements on the softly spiced aromas of plum and dark currant. The big-bodied and ultra-intense flavors possess terrific energy while terminating in a beautifully persistent finish that is shaped by dense but relatively fine tannins on the impressively complex finish.</i>			
<b>Nuits St. Georges, 1ér Cru Les Murgers, Domaine Bertagna</b>	2011	WS92	690
<i>Deep ruby-red. Still muted on the nose, predominant ageing notes, ripe red fruit undercurrents. The palate shows surprising opulence and power.</i>			
<b>Nuits-St-Georges, 1ér Cru Les Murgers, Domaine Lignier-Michelot</b>	2012		860
<i>Sets off a spicy, fresh and cool nose that is composed by notes of assorted red berries, dried flowers and touches of game and earth. There is fine volume to the lush, even opulent middle weight flavors that manage to retain reasonably good detail on the mineral-inflected, intense and wonderfully long finale.</i>			
<b>Vougeot, 1ér Cru Monopole Clos de La Perrière, Domaine Bertagna</b>	2014		690
<i>While elegant and subtle it also expresses beautiful complexity. Often truffle or tobacco notes and always very spicy. While young, this wine has floral aromas, but with age, has hints of toasted almonds and coffee to complement its red/black fruits.</i>			
<b>Vosne-Romanée, David Duband</b>	2015		640
<i>Notably spicier nose of plum, violet, soy and sandalwood scents. There is excellent richness to the seductively textured and refined medium-bodied flavors that possess fine depth and solid persistence on the ever-so-mildly warm finish.</i>			
<b>Vosne-Romanée, Moillard</b>	2017		660
<i>Fresh and clean with pretty aromas of wild strawberries, cherries, floral and exotic spices. This has balance and lots of nice acidity keeping things live and energetic. Berry and spice linger on the silky finish..</i>			
<b>Nuits St. Georges Les Muriers, Maison François Martenot</b>	2017		550
<i>It evokes rose and liquorice with intense cherry fruit and macerated prune. Evolves in leather and truffle when matured. The taste is long in the mouth, and has a well-balanced and robust structure.</i>			



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## VALLÉE DE LA RHONE

### SOUTHERN RHÔNE

<b>Côtes Du Rhône, Bouquet du Comtat</b>	2016		145
<i>Focused, aromatic and harmonious. It develops aromas of cherry and ripe fruits, coupled with prune. The tender attack is quickly relayed by an evolution and a final a little firmer.</i>			
<b>Côtes du Rhône, Belleruche Rouge, M. Chapoutier</b>	2017		190
<i>Rich aromas of dark fruit, earthy minerals and spice. Soft and round on the palate with smooth tannins, rich blackberry and cherry fruit, hints of liquorice.</i>			
<b>Côtes Du Rhône Village, Cairanne, Domaine Les Hautes Cances</b>	2015		200
<i>Pungent aromas of blackberry, liquorice, smoked meat and violet. Sweet, musky and broad, with tangy acidity giving shape to the juicy black and blue fruit flavours. Finishes broad and spicy, with firm tannins, and a meaty quality.</i>			
<b>Châteauneuf-du-Pape, La Crau, Domaine du Vieux Télégraphe</b>	2014	WS91	630
<i>Intense red and dark berry aromas are complemented by peppery spice, garrigue and floral pastille notes. Sappy and precise on the palate, offering concentrated, vivacious black raspberry, cherry cola and spicecake flavors. Supple, harmonious tannins build steadily on the very long, seamless finish, which leaves behind lavender and juicy dark berry notes.</i>			
<b>Châteauneuf-du-Pape, Château de Beaucastel</b>	2014	RP93 	750
<i>Potent smoke- and peppery spice-tinged cherry and black raspberry aromas are complemented by suggestions of licorice, smoked meat and candied flowers. Densely packed and taut on entry, unfolding quickly to offer sweet black raspberry and cherry-cola flavors that are given vivacity and spine by juicy acidity. Concentrated yet energetic in style.</i>			
<b>Gigondas, Domaine d'Ouréa</b>	2014	RP92 	370
<i>Brilliant ruby-red. Vibrant, mineral-tinged cherry and red berries on the fragrant nose. Subtly sweet raspberry, cherry and floral pastille flavours tighten up slowly and show excellent clarity. Picks up a hint of spice-cake with aeration and finishes nervy and gently tannic, emphatically echoing the floral note.</i>			
<b>Vacqueyras, Domaine d'Ouréa</b>	2014	RP92 	310
<i>Intense and tasty nose of red fruit notes. Slightly sweet on the palate, very round tannin, blackberry, blackcurrant, liquorice, herbs from Provence. A fine and elegant Vacqueyras that reflects the harmony and wisdom of the old Grenache, in a straight and pure register.</i>			



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## NORTHERN RHÔNE

**Crozes-Hermitage, Les Meysonniers, M. Chapoutier** 2017 WS96 310

*Warm raspberry and boysenberry comfiture aromas and flavours are dominant in this lush, inviting style, but there's plenty of dried star anise, bay leaf, liquorice root, worn leather and roasted juniper notes to fill out the chorus.*

**Côte-Rôtie, La Turque, E. Guigal** 2013 RP97  2110

*An air of deep-set complexity. Plenty of baking spices and toastiness with blackberry, pepper, wet stones and concrete. Extremely complex and fragrant. The palate delivers a supple, plush and luxuriant texture with masses of sweet spices and succulent blackberry fruit. Dark chocolate finish that's elegant and concentrated.*

**Côte-Rôtie, La Landonne, E. Guigal** 2013 RP99  2270

*It has more texture, depth and richness than just about every other wine out there. Charred fruits, black, black fruits, espresso, crushed rock and wood smoke all emerge from this full-bodied, concentrated Côte Rôtie that certainly shows a masculine style, yet still possesses incredible purity and elegance.*



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## LANGUEDOC-ROUSSILLON

**Domaine de la Clapière, Etincelle Cuvée d'Exception, Syrah** 2012  280  
*Powerful, expressive nose, Mediterranean accents of garrigue and spices. Opulent palate with ripe substance, abundant fullness, melted character. On the finish, the fruit flows to a pronounced note of clove.*

**Agly Brothers, Jasper Hill & Michel Chapoutier, Carignan, Syrah, Grenache** 2011 RP90 260  
*A smoky overtone to almost paste-like compression of fresh blackberry with tartness of skin and crunch of seeds. Hints of anise, vanilla, and bitter chocolate add alluring complexity to this firm, finely tannic cuvee, which while it's hardly long on charm, it is certainly impressive long period.*

## VALLÉE DE LA LOIRE

**Bourgueil, Vignes Centenaires de Minière, Château de Minière** 2014  190  
*Deep colour. Nose of cassis and toast. On the palate the wine is both fresh and structured. Long and very aromatic finish with hints of spice and leather.*

**Chinon, Francs de Pieds, Château de Coulaine** 2015 200  
*Given the purest expression of Cabernet Franc that one is likely to find in the Loire. Beautifully elegant and fresh with vivid raspberry perfume and intense yet fresh dark berry and spice on palate.*

**Saumur Champigny, Domaine Marigrolles** 2015 145  
*Bright red garnet colour. Fine and complex with predominant red fruits (blackcurrant) on some spicy notes. Rich, full, and balanced with a beautiful expression of the fruit. Fresh and pleasant finish carried by melted tannins.*

**Saumur Puy-Notre-Dame, La Maison Cassée, Domaine de la Paleine** 2013  220  
*Morello Cherries with black tea on the nose. Attractive in texture with a full body, refreshing acidity and liquorice notes to finish, less earthy, hardly any herbal notes compared to other Loire Cabernet Francs. This is very refreshing for its bright, juicy fruit, soft tannins, and lovely minerality.*

## SUD-OUEST

**Cahors, Malbec, Château du Cèdre** 2014 WS90 250  
*This is a big and bold wine, with copious quantities of layered fruit. It is almost black in colour, with chewy, rich black-fruit flavours filling the mouth. Full and firm in structure with substantial fine tannic grip.*



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## GERMANY

**Wittmann, Westhofener, Rheinhessen, Trocken Spätburgunder** 2016 310  
*It has a fine aroma of dark berries and herbs atop a full, yet delicate texture on the palate. Well structured and mouth filling, with a minerally acid edge that gives it a lively finish.*

**Wittmann, Rheinhessen, Reserve Trocken Spätburgunder** 2017  510  
*Fine aromas of red berries and delicate roasted notes, as well as cocoa, sage and vanilla. The living acid structure conveys freshness, the mineral reverberation shows aromas of pepper and red fruits. A long-lasting and finesse-rich red wine.*

## AUSTRIA

**Elfenhof, Zauberhafte Weine, Troken, Blaufränkisch** 2013 150  
*Elegantly fruit driven with a fresh picked wild berries and hint of black pepper.*

## LEBANON

**Château Marsyas, Red Bekaa Valley, Cabernet, Syrah, Merlot & Petit Verdot** 2010  370  
*Strong tannic wine, full-bodied, earthy. It offers nice aromas of black fruits, cassis, leather, and liquorice. On the palate, sweetness accommodates well with acidity. Long finish. Opulent & elegant.*

**Château Musar, Jeune, Bekaa Valley, Cinsault, Syrah & Cabernet Sauvignon** 2016  220  
*Fresh, vibrant, fruity and soft with plenty of ripe red and dark fruit and a hint of sweet spice. The tannins are gentle and the finish smooth.*

**Château Musar, Bekaa Valley, Rhône Blend** 2015  380  
*Nose of matured stone fruits, plums and figs with liquorice and spicy notes. It has big developed ripe fruit on the nose and a bold taste profile of juicy, black fruits plus mocha and leather and a beautiful lingering finish.*



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## SPAIN

### RIBERA DEL DUERO

Vega Sicilia, Valbuena 5° 2013 RP94  910

*A polished texture carries focused flavors of cherry, licorice, espresso and mineral in this lithe red. The tannins are firm and well-integrated, the acidity clean and fresh. Has muscle, but remains elegant.*

### COSTERS DEL SEGRE

Castell del Remei, ODA Tinto 2014  190

*At nose, it is wide with balsamic and spiced proper notes due to the ageing which pass to great nuances of candied black fruit with mineral background. The sweet tannins start in mouth, with persistent memories of dehydrated fruit.*

Cèrvoles, Negre 2012  220

*Aromatic & complex, with spicy and balsamic notes, black fruit jam, plum, hints of tobacco, aniseed, licorice and the mineral touches which characterize Cèrvoles. Pleasant, voluptuous mouth feel. On the palate, exceptionally mature tannins, well-integrated. Good acidity adding liveliness and freshness. Very long finish with smoky and spicy hints as well as notes of toasted almond skin and praline.*

Castell del Remei, 1780 2012  310

*A very expressive, intense and clean aroma, smoky and spicy notes with balsamic nuances. Gives intense notes of red fruits, and pleasantly roasted mineral notes. An elegant entry with volume and marked by a profound mature tannins.*

Cèrvoles, Estrats 2008  450

*Intense, pleasant aromas of over-ripened fruit with hints of wood, particularly smoked and balsamic notes. Aeration reveals predominantly mineral aromas, with hints of fennel, thyme and rock tea, as well as dried fruits and chocolate. Very long finish with notes of nougat and wild fruits.*

### LA RIOJA

Marques de Albanes, Crianza 2015  190

*Deep red color with purplish notes. Very expressive, fruity with soft wooden touches and very pleasant tannins.*

Marqués De Riscal, Gran Reserva 2005  510

*It has an intense, complex nose with hints of black pepper, balsamic aromas and slight toastiness. On the palate, the ageing nuances are in perfect harmony with the fruit, with good tannin concentration, round and supple, with a long, silky smooth finish.*



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## ITALY

### VENETO

**Valpolicella Classico, Nicolis Angelo** 2015 160

*A perfumed red wine with aromas and flavours of ripe cherries and plums. It's full-bodied with a long, slightly savoury aftertaste.*

**Amarone della Valpolicella Classico, Ambrosan, Nicolis Angelo** 2008 WS93  540

*Dry and generous, powerful and delicate. Wine with a "three-dimensional" tasting progression, where the management of the alcohol content in harmony with the important structure and aromatic richness agree in a elegant power.*

### PIEDMONT

**Barbaresco, Mantico, Bersano** 2013 WS90 370

*This wine is smooth and supple, wrapping its acidity in cushions of herb-scented tannins and dark truffle notes. It has a modern feel without being focused on fruit.*

**Barolo, Antario, Casa Girelli** 2013 310

*Bouquet of violet, spices and pepper. Great depth of character on the palate with classic damson fruit flavours, good amount of spice and bold tannins.*

**Barolo, Cordero di Montezemolo Monfalletto** 2013 RP93 470

*Intense garnet in colour, the nose shows floral and spicy notes perfectly blended: tobacco, cherries, cocoa and fresh raspberry highlights. The palate is rich, full bodied and elegant.*

**Langhe, Sito Moresco, Angelo Gaja** 2015 570

*Ruby red in colour, this wine offers a pure nose with aromas of small fruits. On the palate, it is elegant and balanced with fine tannins and a fresh finish.*



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## **ABRUZZO**

**Montepulciano d'Abruzzo, Canaletto** 2016 150

*An enjoyable dry red fruity wine, with cherries and sweet spices combined with a soft, well balanced and fruity body. Gentle, with a good acidity, very appealing. .*

**Montepulciano d'Abruzzo, Tralcetto Riserva, Cantina Zaccagnini** 2016  220

*Noted for its deep reddish-purple hues and subtle nose with clear aromas of coffee and dark chocolate. Medium body with silky tannins and a pleasant mouth feel and a subtle finish, very fresh and fruity.*

## **SICILY**

**Nero d'Avola, La Ferla, CVA Canicatti** 2017 180

*The nose recalls typical flavours of the grape variety, like red plums, morello cherries, Mediterranean herbs and pleasant notes of black pepper. Deep texture of harmonious depth, very soft with exuberant and well-balanced character; tannins are lively and smooth.*

## **PUGLIA**

**Primitivo di Puglia, Ponte Villoni** 2017 150

*Fragrance is open and complex with mainly influences of cocoa, coffee and vanilla. Well balanced and powerful, but it has a surprisingly soft structure or tannins.*



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## TUSCANY

**Rosso di Montalcino, La Colombina** 2014  200  
*This has a nose of mint, blue flower and berry while the simple diluted palate offers hints of fresh strawberry and white pepper. It's easy drinking, with bright acidity and frail tannins.*

**Bolgheri, Aska, Castello Banfi** 2015 WS93  370  
*The aromas are fruity and sweet, with hints of jam, pepper and tobacco. On the palate it is powerful, concentrated, with dense and compact tannins.*

**Bolgheri, Le Serre Nuove dell'Ornellaia** 2016 RP94  540  
*Dark in colour, the wine shows a charming nose of perfectly ripe red fruit and spices. The palate is rich and well-rounded with beautiful velvety-textured tannins that coat the palate. A wine that combines immediate pleasure and great ageing capacity.*

**Toscana, Tenuta San Guido Guidalberto** 2016 RP94 480  
*This is extremely perfumed with aromas of lavender, cinnamon, blackberries, bark and blackcurrants. Full-bodied, extremely refined and polished. Gorgeous fruit and balance. Best ever bottling of this pretty wine from the producers of Sassicaia.*

**Toscana, Tenuta dell'Ornellaia, Masseto** 2013 RP97  4380  
*Intense ruby in color, the nose immediately reveals fully ripe fruitiness endowed with great freshness and complexity, underlined by delicate notes of vanilla and cocoa. On the palate, the wine is substantial and rich, with great density, and a rare tannic quality of silkiness and smoothness. Black fruit aromas are accompanied by a strong note of freshness and a long, elegant finish, which is prolonged with a delicate hint of cocoa.*

**Toscana, Marchesi Antinori, Tignanello** 2016 RP97  1230  
*This wine shows an intense and bright ruby red color. On the nose, notes of ripe red fruits come together with pleasant hints of fresh blackberry and wild berries. It also shows delicate and perfectly integrated aromas of vanilla and dark chocolate with light spice sensations. On the palate, the wine is vibrant, with silky and refined tannins. Balanced and intense, it has a long, complex and persistent finish.*



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## TUSCANY

<b>Chianti Classico, Lamole di Lamole</b>	2016		210
<i>Deep, vibrant ruby, giving typical violets aromatics with cherries and red berry fruits, lifted by a grace note of minerality. Beguiling with ripe cherries, plums and subtle herbs. On the palate, this Chianti is a very round reflected soft tannins.</i>			
<b>Chianti Classico Riserva, Villa Caffagio</b>	2011		280
<i>It has a full, concentrated and intense flavour. On the palate there is a very pleasant flavour of mature cherries, which lingers for a long time, with sweet tannins that blend in perfectly with the structure of the wine. *</i>			
<b>Basilica Del Cortaccio, Villa Cafaggio</b>	2010	WS94	430
<i>Opens with delicate aromas of cassis, tobacco and cedar. The robust palate delivers mature plum, clove and espresso alongside chewy tannins. Long and pleasant finish.</i>			
<b>Chianti Classico, Basilica cafaggio, Vendemmia, Single Estate</b>	2015		150
<i>Aromas of sour cherry, baking spice, a little leather and cranberry. Tasting reveals more sour but juicy cherry and lovely spice notes featuring hints of vanilla and cinnamon. It's all wrapped up in an extremely tasty, smooth and silky texture.</i>			
<b>Maremma, Le Sughere di Frassinello, Rocca di Frassinello</b>	2014	WS89 	250
<i>Deep ruby red in colour, this wine bursts from the glass with aromas of sweet red cherries, herbs, liquorice and tobacco. It shows lovely mid-palate depth in a medium-bodied, sleek style supported by firm yet well-integrated tannins.</i>			
<b>Brunello di Montalcino, Granducato</b>	2012		420
<i>Rich and noble with spicy woodland notes. Open flavour of musk and underwood. Full, rounded with fine tannins. A long warm finish with notes of liquorice and elegant boisé.</i>			
<b>Brunello di Montalcino, Poggio alle Mura, Castello Banfi</b>	2011		580
<i>Violets, sweet ripe red fruits and berries, as well as cigar box and spices on the nose. On palate, flavors of plums, cherries, blackberry jam and raspberries, with just a hint of wood. Well-structured with extraordinary concentration of fruit. Supple tannins and long finish.</i>			



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## AUSTRALIA

### SOUTH AUSTRALIA

<b>JJ Hahn, Barossa Valley, Stelzer Road, Merlot</b>	2017	145
<i>The nose displays welcoming hints of stewed plums, perfumed violets, cinnamon and cassis. Palate is ripe with sweet concentrated fruit and soft velvety tannins.</i>		
<b>JC's Own, Barossa Valley, Ferine, Grenache</b>	2018	220
<i>Massive nose of strawberries, cherries, plums and cassis. There is real richness but it's so light on its feet with plenty of crunchy acid and slippery tannins.</i>		
<b>Massena, Barossa Valley, The Eleventh Hour, Shiraz</b>	2017	250
<i>It's dark in colour and deep of flavour, with jammy blackberry and tar flavours through the middle before rusty, ferrous, campfire notes add intrigue around the edges. The finish/aftertaste then turns sweet, raspberries, almost liqueurous, though dry/grainy tannin is a handy offset.</i>		
<b>Massena, Barossa Valley, Dadds Block, Primitivo</b>	2018	170
<i>Morello cherry, black pepper, dried oregano and tobacco leaf make this a dry red that is atypical for the Barossa climate with its high end aromatics. The sweet, soft and round tannin palate brings back the familiarity of this warm climate and early released wine. Flavours of grilled meats, dried herbs and a menthol coolness.</i>		
<b>Ministry of Clouds, McLaren Vale, Shiraz</b>	2017	 180
<i>Cool blue and red fruit lift with layers of spice to entice, supported by a gentle old-oak creaminess, which progresses to the palate exhibiting bright, nervy, and fleshy persistence filed down nicely by fine and savoury tannins.</i>		
<b>Henschke, Barossa Valley, Keyneton Euphonium, Shiraz Blend</b>	2013	 520
<i>Dark, enticing aromas of blackberries, mulberries and ripe plums with herbaceous notes, underlying nuances of black pepper, clove and cedar. The palate is rich and lush, with fantastic balance between concentrated black fruits, black pepper &amp; mocha undertones, layers of texture, velvety fine-grained tannins and great length.</i>		
<b>Henry's Drive, Padthaway/McLaren Vale, Dead Letter Office, Shiraz</b>	2013	 250
<i>Dense and hints of leather and complimentary toasted spicy notes. The characters of the Padthaway components shine in the mid palate with lively spearmint and lavender that freshen and add length to the wine .</i>		
<b>Mitolo, McLaren Vale, Jester, Cabernet Sauvignon</b>	2014	 180
<i>Characteristics of red capsicum, menthol, violet and mixed herbs. Full bodied and mouth filling with juicy red cherry, blackcurrant and cassis, intertwined with savoury dark chocolate and tobacco. Finish with great length &amp; savoury tannins.</i>		



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## **SOUTH AUSTRALIA**

<b>Magpie, Barossa Valley, The Schnell, Shiraz Grenache</b>	2017	 145
<i>Vibrant berry and cherry fruit with lots of spice and some meaty savoury notes. The liquorice and creamy integrated oak character make this one really voluptuous.</i>		
<b>Magpie, Barossa Valley, The Fakir, Grenache</b>	2012	 145
<i>Notes of red cherry/kirsch, raspberry and liquorice framed by sweet French oak spice. Lovely silky palate entry with sweet kirsch, Satsuma plum and raspberry flavours bursting across the tongue. Tannins are soft but they provide just enough grips to offset the fruit's effusiveness. Spicy nutmeg and liquorice finish.</i>		
<b>Pepper Tree, Wrattenbully, Merlot</b>	2016	 200
<i>An enticing nose of dark plum and red fruits with a spicy lift. The rich, soft palate is rounded with sweet berry fruits and savoury spice. Balanced by subtle oak, the fine tannins provide good length for a silky finish.</i>		
<b>Quarisa Treasures, Coonawarra, Cabernet Sauvignon</b>	2013	 150
<i>Liquorice and ripe blackcurrant aromas. Full and richly textured the palate has flavours of very ripe blackcurrant and black cherries with a touch of liquorice also present finishing with toasty vanillin oak. Velvet smooth tannins.</i>		
<b>Rolf Binder, Barossa Valley, Selection, Shiraz</b>	2016	145
<i>Full of aromas reminiscent of rich red berries and dark bitter chocolate. Dark cherries enhanced with cassis, anise and pepper mingle on the medium to full bodied palate. Creamy tannins and complex acidity lends to the overall perception of a smooth, rich red wine, with a nice persistence of flavour.</i>		
<b>Rolf Binder, Barossa Valley, Cabernet Sauvignon Merlot</b>	2016	145
<i>A rich fruity wine on the palate that is backed up by full ripe fruit flavours of blackberry, cassis, plums and subtle oak. The tannins are soft and gentle and combine with the fruit to enhance the overall flavour of the wine.</i>		
<b>Rolf Binder, Barossa Valley, Heinrich, Shiraz Mataro Grenache</b>	2014	150
<i>With nuances of chocolate, raspberry, beef stockpot and a berry fruit sweetness. The finish is dry and the flavours linger on the palate with subtle oak and tannin adding to the fruit characters creating a full and comprehensive wine.</i>		



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## **SOUTH AUSTRALIA**

<b>Salomon Estate, Fleurieu Peninsula, Wildflower, Syrah</b>	2016	180
<i>Black cherry with a dense, tight structure and plentiful tannic heft. Peppery and herbal on the palate, but still very compact for its vintage. Seems to have some acetic influence on the nose too</i>		
<b>Salomon Estate, Fleurieu Peninsula, Finniss River, Cabernet Sauvignon</b>	2016	200
<i>Elegant Cassis notes. Deep red in colour, with a expressive aroma. Fine, concentrated blueberry and blackcurrant on the palette, with hints of dark chocolate. Well-structured and velvety, with fine tannins and a long, nuanced finish.</i>		
<b>Salomon Estate, Fleurieu Peninsula, Finniss River, Shiraz</b>	2013	230
<i>A cuvée in the tradition of the northern Rhone Côte-Rôtie region. A deep ruby hue with a bouquet of floral tones, dark berries, tobacco, and soft leather. A lush fruitiness on the palette, with well-meshed tannins. A wine with depth and the utmost elegance, finely fruity and complex in finish..</i>		
<b>Sidewood, Adelaide Hills, Pinot Noir</b>	2017	250
<i>Displaying complex aromas of raspberry, sour cherry and hints of forest floor. The palate is seamless and elegant with flavours of strawberry, dark cherry and rhubarb over layers of mushroom and truffle. Ample but delicate tannins with a creamy palate delivering a generous and delightful length.</i>		
<b>Sidewood, Adelaide Hills, Shiraz</b>	2016	155
<i>Their Sidewood Shiraz displays that vision to perfection. Attention to detail is the key here which enables flavours of red cherry, currants and dark plum to shine through along with hints of cinnamon and spice.</i>		
<b>Sidewood, Adelaide Hills, Mappinga Shiraz</b>	2015	 320
<i>Complex and elegant, it has lifted aromas of rich dark fruits, violets and toasted cinnamon and displays a luscious palate of blackcurrants and fresh dates and a long lingering finish with hints of liquorice and cocoa bean.</i>		
<b>Veritas, Barossa Valley, Bull's Blood Pressings, Shiraz Mataro</b>	2012	 320
<i>Pronounced liquorice, dark plum and black cherry aromas meld into some earthy vanillin cedar, dark chocolate and spice notes. Rich and round with a spicy finish the palate dishes up opulent flavours of liquorice, dark plum and juicy black cherry which flood the mouth over a backdrop of earthy vanillin oak and spicy dark chocolate.</i>		



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## WESTERN AUSTRALIA

<b>Cape Mentelle, Margaret River, Cabernet Merlot</b>	2016		290
<i>Cape Mentelle's Cabernet Merlot is a richly textured wine with blackcurrant, liqueur cherry and hints of sweet vanilla. Savoury, dusty oak provides depth and structure, finishing with chalky, dry tannins.</i>			
<b>Cape Mentelle, Margaret River, Cabernet Sauvignon</b>	2013		470
<i>A full bodied wine. Ripe fresh black fruits combined with many subtle flavours including plums, chocolate and aniseed. The oak influence is restrained yet supportive of the fruit flavours and together with the slatey fine tannins.</i>			
<b>Moss Wood, Margaret River, Cabernet Sauvignon</b>	2012	RP95 	660
<i>Powerful, assertively perfumed aromas of fresh black and blue fruits, cured tobacco, cedary oak and potpourri. Offering vibrant, spice-tinged cassis and mulberry flavors and an emerging mineral nuance. Finishes alluringly sweet and extremely long, with fine-grained tannins coming up slowly and adding grip.</i>			
<b>Moss Wood, Margaret River, Pinot Noir</b>	2011		500
<i>Displaying red and dark fruits but it is also now beginning to show complexity with classic leather and earthy notes. On the palate, with generous plum and strawberry flavours, sitting over a well-balanced structure of acidity and tannin, firm but not aggressive and giving the wine real length.</i>			
<b>Pierro, Margaret River, Pinot Noir</b>	2013		420
<i>Delicate red berry aromatics, with bright primary flavours - redcurrant, strawberry, loganberry, cranberry - complexed by briary notes. It's lightly framed yet with intensity silky smooth texture and a long, pleasing finish.</i>			
<b>33° South, Margaret River, Shiraz</b>	2015		150
<i>The palate is equally full and rich, bursting with sweet black fruit and continuing the savoury spiced theme.</i>			
<b>33° South, Margaret River, Cabernet Merlot</b>	2015		180
<i>A bold wine that initially bursts with cassis and blackcurrants, followed up by subtle nuances of eucalyptus, cedar and cigar box. A harmonious blend with elegant tannins, dark chocolate spice and great texture.</i>			



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## VICTORIA

**Robert Oatley, Signature Series, Yarra Valley Pinot Noir** 2016 190  
*Lovely varietal intensity in the wild strawberry and cherry, lightly savoury spectrum, vibrant and juicy, with gentle French oak influence.*

**La Boheme, Act Four, Yarra Valley, Syrah Gamay** 2013 180  
*Blend of Syrah 81%, Gamay Noir 19%. Spicy alluring nose of red and black fruits, dry herb, whole bunches. Supple richness, blueberry fruits, earth and forest, lots of spice and quite textural.*

**La Pléiade by Jasper Hill & Michel Chapoutier, Heathcote, Shiraz** 2014 380  
*Presents intense blueberry, blackberry and baking spice aromas over notes of mocha, tree bark and black pepper. Full-bodied, rich and densely packed in the mouth, the generous flesh is well-supported by balanced, medium to high acidity and a medium level of velvety tannins, finishing long.*

**Jasper Hill, Heathcote, Emily's Paddock** 2017 540  
*Has a full-on gorgeous nose of creme de cassis, kirsch, plum preserves and dark chocolate with underlying spice box and licorice hints. Full-bodied, rich and concentrated, the palate has lovely harmony with a refreshing backbone and chewy tannins, finishing with a savory edge.*

**Jasper Hill, Heathcote, Georgia's Paddock** 2009 RP94 480  
*Expressive gamey / savory notes, revealing aromas of peppered pigeon breast, coffee beans, smoky bacon, black truffles and black olives over creme de cassis and loam. Medium-full bodied, it is tautly structured with high acid and firm, chewy tannins, possessing muscular flesh and a long earthy finish.*

## NEW SOUTH WALES

**Bel-Ami, Tumbarumba, Pinot Noir** 2015 170  
*Delightful aromas of black cherry, mint and a hint of oregano. The complex palate is packed with ripe berry and savoury, gamey flavours. Low yielding vineyards in the Tumbarumba, producing small bunches of intensely flavoured berries.*

**GlenFion, Mongrol Block, Syrah** 2014 200  
*Typical cool climate nose of white pepper, violet and blueberries. Very lifted and intense. Generous palate that offers sweet plum and red berry fruits with a mineral or tapenade backbone. Dried herb characters give a savoury edge to the wine that compliments the fresh plummy red fruit. Stone/mineral acidity gives length and focus.*

## TASMANIA

**Pooley, Reserve, Pinot Noir** 2017 250  
*Dry spices, twigs and aniseed, strawberry and cherry, with a little sweet oak on top. Medium bodied, autumnal and spicy, yet sweetly red fruited with it. There is a sappy freshness to the acidity, and fine grainy persistence to the tannin too, Finish is long, slightly smoky, and spicy with it.*



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## NEW ZEALAND

### SOUTH ISLAND

<b>Cloudy Bay, Marlborough, Pinot Noir</b>	2016		360
<i>Raspberry liquorish entices further along with wild strawberry, dark cherries, tobacco &amp; spice. Good tension between acid and fine tannins offers a well-rounded palate with appealing length.</i>			
<b>Dog Point, Marlborough, Pinot Noir (Magnum)</b>	2013	RP91 	990
<i>Plush and creamy in texture, with robust plum and berry notes, complemented by savory overtones of smoke, chicory, tomato leaf and white pepper. Offers plenty of spice accents, including star anise and clove. Finishes with fine, dusty tannins and persistent flavors. *</i>			
<b>Dog Point, Marlborough, Pinot Noir</b>	2015	WS92	460
<i>Elegant, plush, plump plum and black cherry flavors are accented by black tea, spice and licorice notes. Gains momentum on the finish, where shadings of cedar and date bread add another level of richness.</i>			
<b>Neudorf, Nelson, Tom's Block Pinot Noir</b>	2015		220
<i>Fleshy, spicy, slightly reductive style with dark cherry fruits galore and a sprinkle of pepper. Dark cherries in the palate too, more of the smoky-earthiness going on, chewy, puckering finish a treat, showcasing ripe yet relatively elegant fruit profile.</i>			
<b>Waimea Estate, Nelson, Pinot Noir</b>	2014		220
<i>Aromas of dark ripe berries and sweet soft spice follow through the palate, with complements of fruits and fine dusty tannins and a long finish.</i>			
<b>Wooring Tree, Beetle Juice, Central Otago, Pinot Noir</b>	2014		280
<i>Has good presence with supple, grainy textures and soft acidity underlining the fruit. The structure is bolstered by alcohol drive and power that carries the wine to a softly concentrated finish with restrained fruit flavours. This is an upfront, full and juicy, ripe Pinot Noir with sweet plum, jam and aromatic flavours.</i>			



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## NORTH ISLAND

<b>Ata Rangi, Martinborough, Crimson, Pinot Noir</b>	2016		270
<i>Nose is both complex and complete, with its cranberry-like aromas and hints of fresh, ripe raspberry. Spice and red licorice nuances also mingle with the earthier, typical pinot 'forest floor' characters.</i>			
<b>Craggy Range, Martinborough, Te Kahu, Merlot Cabernet Malbec</b>	2013		280
<i>Vibrant deep colour with purple hues. Fresh aromatics of dark cherry, plum and dried herbs. The palate is lithe with balanced acidity and rich tannin providing a youthful backbone to the lovely sweet fruited core.</i>			
<b>Mill Road, Hawkes Bay, Merlot Cabernet</b>	2013		145
<i>Smooth on the palate and fruity and herbal aromas. This composition finds aromas of bright cherries, blueberry, rhubarb and hints of sage; while on the palate is medium-bodied, with soft tannins and sweet fruits.</i>			
<b>Trinity Hill, Hawkes Bay, Pinot Noir</b>	2017	WS90	160
<i>Primary aromas of fresh raspberry, plum and brambly spice are evident. The wine shows soft, velvety tannins and will develop complex forest-floor and earthy characters with bottle age.</i>			
<b>Trinity Hill, Hawkes Bay, Gimblett Gravels Syrah</b>	2018	WS90	220
<i>Has a deep and youthful vibrant crimson color. Wild raspberry, blueberry, cracked pepper and hints of vanilla bean show on the nose. Powerful and balanced ripe tannins give the wine great savory structure.</i>			



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## U.S.A

<b>Painter Bridge, California, Zinfandel</b>	2016		150
<i>Aromas are of loganberry fruit, dark roast coffee and cocoa. This wine delivers ripe, red fruit with good palate volume and roundness, along with that unique peppery quality that zinfandel is known for.</i>			
<b>Robert Mondavi, Napa Valley, Cabernet Sauvignon</b>	2014		400
<i>Dark fruits of black cherry, plum and blackberry are layered seamlessly with sweet spice, herbal, dark earth and a touch of sweet tobacco, and accompany the rich concentration, silky tannins and long finish.</i>			
<b>Stags' Leap Winery, California, Cabernet Sauvignon</b>	2013	RP90 	480
<i>Opens with generous dark cherry, juicy plum, currant and cassis, while accents of black pepper and chocolate give it a classic feel. Seamlessly integrated oak and refined tannins provide wonderful texture while the bright, fresh fruit flavors balance the wine's impressive concentration.</i>			
<b>Beringer, Private Reserve, California, Cabernet Sauvignon</b>	2012	RP96	960
<i>Has complex layers of black fruit and notes of cocoa powder, graphite and light smoky oak. Notes of bittersweet chocolate and blackberry pastry complement each other.</i>			
<b>Dominus Estate, California</b>	2014	RP97 	2160
<i>Loads of dark tobacco aromas with blackcurrants and black olives. Boysenberries, too. Full to medium body, ultra-fine tannins and lots of flavors of smoke, dried roasted chillis, black truffles, mushrooms and fruit. Bright acidity on the finish. Sexy and subtle austerity. Alluring.</i>			
<b>Opus One, California</b>	2014	RP96 	3100
<i>Exudes subtle aromas of fragrant florals, fresh garden herbs and forest floor that give way to a concentrated blend of red cherry, blackberry and black currant. Fine-grained tannins offer a velvety texture and complex structure that builds to a long, vibrantly fresh finish with a touch of mocha.</i>			
<b>Opus One, California</b>	2010	RP96 	3260
<i>Offers both a rich, supple, seamless core of earthy dark berry and touches of rustic loam and dried leather scents, the latter of which give this a drying sensation on the palate. Ends with dried herb, olive and savory notes.</i>			



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## ARGENTINA

**Trapiche, Mendoza, Cabernet Sauvignon** 2016 150  
*Noble wine with a bright red colour. Aromas of black fruit and spices. Soft and balanced on the palate, with pleasant, long-lasting tannins.*

**Trapiche, Mendoza, Oak Cask, Malbec** 2017  185  
*A rich, red-coloured wine with violet hues, reminiscent of plums and cherries. Round in the mouth with a touch of truffle and vanilla.*

## CHILE

**Balduzzi, Reserva, Maule Valle, Carménère** 2015 150  
*Has an intense purple color, aromas and flavors of red mature fruits, leather, chestnuts and vanilla. This finish is well balanced with peppery spice lingering.*

**Viña Maipo Vitral Reserva, Central Valley, Merlot** 2017  150  
*This captivating Merlot of intense, deep colour has aromas of cherry, black currant and plum. Taste its silky tannins, ripe fruit and long finish.*

**Viña Seña, Aconcagua Valley** 2016 RP94  1080  
*Great freshness and lift on the nose, red and black cherries mingle with little sweet spices of clove and vanilla, as well as a touch of ripe hedgerow fruit. The tannin refinement here is hugely impressive. This allows the compact but powerful fruit core to drive through the mid-palate, offering wild berries, a touch of cassis and a light toastiness.*

**Viña Almaviva, Maipo Valley** 2017 RP94  1390  
*The nose reveals a generous, powerful and layered bouquet of ripe cassis and blackberries, interwoven with hints of mineral, fine notes of vanilla, coffee, black pepper and earth. Dense and full-bodied, the wine fills the mouth with round, ripe and refined tannins, leaving an overall impression of balance and persistence.*

## SOUTH AFRICA

**Boschendal, Western Cape, Shiraz** 2016  220  
*Generous, deep black fruit and riper vintage fruit expression with pepper spice. Richness and juiciness with a round, integrated fruit core and silky ripe tannins. Shows elegant freshness and length with lingering fruit on the finish.*

**La Motte, Franschhoek Valley, Syrah** 2012 330  
*Balance, complexity, freshness and finesse. Intense perfume and rose petal aromas are backed up by cranberry fruit and aniseed spice. The palate shows a juicy entry with raspberry fruit, chalky tannin and a hint of fresh mint in the finish.*

**La Motte, Franschhoek Valley, Cabernet Sauvignon** 2013  330  
*The dark red colour and big extract reveal a great year for reds. Intense varietal nose with blackcurrant, violets, mint and slight plum. Heavy body, but rounded tannins and fleshy consistency.*

**Nederburg, Western Cape, Winemasters Reserve, Pinotage** 2014 160  
*A bounty of plums and prunes and some subtle oak spice.*



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## DESSERT

### FRANCE

<b>Bonnezeaux, Château de Fesles</b>	2011		425
<i>Apricots and dried fruits, good purity nice balance of sweetness and acid.</i>			
<b>Jurançon, Les Amours de la Reine</b>	2017		145
<i>Intense aromas of jammy pineapple and honey, complemented by notes of cinnamon and spice.</i>			
<b>Monbazillac, Cuvée des Anges, La Grande Maison 37.5cl</b>	2010		160
<i>Toasted brioche, musk, white truffle, gardenia, honey and candied citrus rind waft from a glass of this self-styled angelic cuvée. The long finish is only very subtly sweet, with chalk, bitter-sweet candied citrus, and musky, meaty notes.</i>			
<b>Sauternes, Château Bastor-Lamontagne</b>	2011	WS91	220
<i>Subtle tropical fruit aromas mingling with kiwi fruit and even a hint of toffee apple. The palate has a spicy entry with mint-tinged honeyed fruit that offers a touch of shaved ginger on the aftertaste.</i>			
<b>Sauternes, Château Lamothe Guignard</b>	1999		220
<i>Firm, oaky nose, with ample stone fruits and mango lurking beneath. This has finesse and class yet is easy to appreciate. A stunning wine with fine concentration and acidity with a long, pineapple finish.</i>			
<b>Sauternes, Château Suduiraut</b>	1999		400
<i>Musky, perfumed nose of apricot, orange blossom honey, pineapple, and botrytis spice. Apple and honey on the palate, with balanced spice, acidity, sugar.</i>			
<b>Sauternes, Château d'Yquem</b>	2015	RP100 	2650
<i>The nose opens with electric notes of ripe pineapples, green mango, orange blossoms and lemon tart with hints of fungi, lime zest, crushed rocks and jasmine. The freshness on the palate is permeating and lifting layers of tropical fruits and earthy notions, all encased in a sumptuous texture and culminating in a very long, mineral-tinged finish.</i>			
<b>Sauternes, Château d'Yquem</b>	2010	RP98 	3480
<i>Gregarious scents emerging of underripe mangos, fresh pineapples, poached pears and candied peel plus nuances of waxed lemons, fungi, musk perfume and wet clay. Wonderfully poised, the seductively intense fruit is offset by beautiful freshness, supporting layers of savory nut and baked-bread notions with the tantalizing exotic fruits coming through on the long finish.</i>			
<b>Pineau Blanc 5, Château de Beaulon</b>	NV		220
<i>Delicate, Fresh, fruity with notes of white flowers, honey and vanilla, savours of mandarin and dried apricots.</i>			



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## DESSERT

### GERMANY

**Wittmann Albalonga Rheinhessen, Trockenbeerenhauslee Riesling 37.5cl** 2003 1200  
*Dried orange zest and lanolin lend a spicy earthen tone to lush pink-grapefruit flavour. It's unabashedly bold on the palate, with a delicious sleek minerality that's cut with intense lemon-lime acidity.*

**Wittmann, Rheinhessen, Auslese, Riesling 50cl** 2015 170  
*In the nose a lot of sweet fruit, such as citrus fruit and dried yellow fruit. On palate the beautiful game between sweet and sour. The wine remains drinkable despite its concentration. Long aftertaste there is also a sublime mineral touch.*

### ITALY

**Paolo Saracco Moscato d'Asti** 2016 190  
*Tantalizing scents of citrus blossom, yellow peach and aromatic herb. The creamy, foaming palate offers apricot, candied tangerine zest, lemon drop and a note of crystallized ginger. Bright acidity and a hint of thyme lift the rich flavours.*

### AUSTRALIA

**Mount Horrocks, Clare Valley, Cordon Cut Riesling 37.5cl** 2009  180  
*Succulent and juicy, candied citrus fruits with hints of ginger, vanilla and other heady spices, trademark minerality and balancing fresh acidity.*

**Rolf Binder, Barossa Valley, Late Harvest Riesling 37.5cl** 2012 150  
*The wine is clean and fresh, not overly sweet with flavours of honey and lemongrass. It's a great accompaniment to any sweet dessert and/or cheeses.*

## PORT

**Offley Porto Late Bottled Vintage** 2015  220  
*Intense red-ruby colour and complex aromas, rich in spices such as pepper and cloves, with oaky notes of cigar boxes and cedar as well as ripe red berries. On the palate, it reveals its fine body and structure, a well-integrated acidity, with ripe red fruits and an extremely prolonged, exuberant finish.*



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