

## CHAMPAGNE & SPARKLING WINE

### BRUT

<b>Michel Roux, The Waterside Inn</b>	NV	420
<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	270
<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>Jacquart, Mosaïque, Brut</b>	NV	360
<i>Fresh and delicate, with notes of white fruits, pear and peach, fresh apricot and white flowers with roses. Dried fruit aromas reveal it is starting to mature. Lush, generous and creamy. Beautiful exuberance driven by white fruits and lemon zest notes on the finish.</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.</i>		
<b>Armand de Brignac, Ace of Spades, Brut Gold Cuvée</b>	NV	 3760
<i>Marvelously complex and full-bodied, its bouquet is both fresh and lively, with light floral notes. On the palate, has a sumptuous, racy fruit character perfectly integrated with the wine's subtle brioche accents.</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**

2005

RP93  3130

*Offering up aromas of orange rind, dried white flowers and fresh pastry mingled with nuances of smoke and iodine, medium to full-bodied, vinous and fleshy, with a rich core of fruit complemented by sapid nuances that lend the wine interesting gastronomic potential. Broad, textural and delicately phenolic, it's a successful effort in a challenging Champagne vintage.*

### **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.*



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## SPECIAL CUVÉE

### **Moët & Chandon, Grand Vintage**

2009

RP92



790

*The nose reveals fragrances of fresh white flowers, delicious pastry notes, fresh walnut, hazelnut and rusk. When aerated, the bouquet becomes more complex and gives off aromas of ripe fruit. A soft and delicate attack gives way to a seductive palate due to its texture, its beautiful acidity and its persistence. The finish harmoniously blends iodine and acidic notes with pink grapefruit aromas.*

### **Dom Pérignon Brut**

2012

RP96

1340

*Unwinding in the glass with notes of Anjou pear, smoke, toasted nuts, freshly baked bread and crisp stone fruit. Medium to full-bodied, deep and concentrated, it's still tightly wound, its incipiently fleshy core of fruit framed by racy acids and chalky grip, complemented by a classy pinpoint mousse.*

### **Dom Pérignon Brut, P2**

1998

WS98



3520

*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.*

### **Louis Roederer, Cristal**

2012

RP97



3390

*A classic beauty, fresh-faced and focused today but with a harmonious grace of form suggesting a long career ahead. There's a creamy, viscous quality to the mousse that swathes the palate, carrying finely detailed flavours of poached quince, Mandarin orange preserves, toasted almond and oickled ginger. Mouthwatering throughout, with a pleasing, soft zestiness to the mineral-laced finish.*

### **Louis Roederer, Cristal**

2006

RP96



.2480

*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.*

### **Salon, Le Mesnil Blanc de Blancs**

1999

RP95



5360

*Has youthful notes of chamomile and meadow flowers. Its flavor intensity, a force of nature pitting those vibrant, sunny floral notes against a resonant limestone earth tone, is something that could only have been achieved through all those years in bottle. While the mousse is persistent and as fine as a mist, the flavors are vinous, suggesting you serve this wine as you would a Corton-Charlemagne: with something equally luscious and rich.*



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## SPARKLING WINE

### FRANCE

**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

**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.*

**La Gioiosa Prosecco Rosé Millesimato Brut** 2020 190  
*Delicate rose in color with hints of pomegranate, the wine is extremely fresh and aromatic with notes of rose and pomegranate on the nose. On the palate, it is full-bodied with a gorgeous balance between its fruit and floral notes.*

**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.*

**Bellavista, Rosé Brut, Franciacorta DOCG** 2015  530  
*Overwhelmed by its bouquet that starts off with faint sensations of white peach as its intense yet mellow character reveals the pleasing fragrances of wild strawberries, citrus fruit, golden delicious apples, and dog rose, with a lingering hint of toasted bread.*

### 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>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>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>M de Minuty Rosé, Cotes de Provence</b>	2020	260
<i>The blush wine is an instant hit with its intense aromas ranging from tangy berries to tropical fruit notes. It's vibrant and light on the palate with refreshing zesty and herbaceous notes.</i>		
<b>Miraval Rosé, Famille Perrin, Côtes de Provence</b>	2020	260
<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>	2020	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>Minuty Prestige Rosé, Cotes de Provence</b>	2020	290
<i>Shimmering pink with crisp aromas with yellow grapefruit, whitecurrant, blood orange and fresh berries such as raspberry. It's just as crisp, strong and clean on the palate with a lovely salty and zingy aftertaste. This is a vibrant wine that packs a punch.</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



*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



*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.*

## 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 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 Gustave Lorentz, Reserve, Gewürztraminer** 2017 220  
*Has the pungent earthiness of braised wild mushrooms. That deep note is layered with a range of floral scents, from roses to orange blossoms. The flavors are concentrated, with sweet notes of tropical fruit and savory pastry hints from the lees. The wine is powerful, with minerality that lasts.*

**Domaine Gustave Lorentz, Évidence, Pinot Gris** 2017 240  
*A hint of dried chamomile flower appears fleetingly on the nose before ripe pear notes emerge. Concentrated and juicy, the palate has the rounded yet fresh richness of red-cheeked Comice pear. A wonderfully dry finish follows the generous but clean-cut body.*

**Domaine Gustave Lorentz, Altenberg de Bergheim Grand Cru, Riesling** 2011  410  
*It reveals notes of beeswax and woody notes associated with hints of ripe lemon, apple as well as a subtle hint of yellow fruits. The palate is fruity, gourmand, suave, nicely unctuous, well-balanced and offers a slight acid frame as well as a slight juiciness. In the mouth this wine expresses notes of quince, kumquat and small touches of ripe peach associated with hints of ripe apple, mandarin.*

**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

<b>Pouilly-Fumé, Guy Saget</b>	2017	240
<i>Notes of white flowers, gooseberry, pineapple and freshly cut grass. The mouth feel is balanced, fresh and mineral with flavours consistent with the aroma and a long persistence.</i>		
<b>Sancerre, Domaine De La Perrière</b>	2020	290
<i>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.</i>		
<b>Sancerre, Domaine Vacheron</b>	2020	 410
<i>Aromas suggest grapefruit zest and gunflint; in the mouth, the wine is pure and fresh, with plenty of mineral energy and citrus-inspired flavors. This is classic Sancerre—limpid and clean, with lots of freshness and lovely energy.</i>		
<b>Muscadet Sévre et Maine Sur Lie, Château du Cléray, Domaine Sauvion</b>	2018	160
<i>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.</i>		
<b>Touraine, Les Roses du Clos, Domaine Xavier Frissant</b>	2017	 150
<i>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.</i>		



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## **BORDEAUX**

### **Château Olivier Blanc, Pessac-Léognan**

2015

RP90  330

*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.*

### **Château LaTour-Martillac Blanc, Graves**

2016

RP91  480

*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 mineral finish.*

### **Château de Fieuzal Blanc, Graves**

2016

RP92  600

*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.*

### **Château Malartic-Lagravière Blanc, Pessac-Léognan**

2016

RP93  540

*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.*



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## BURGUNDY • BOURGOGNE

**Bourgogne Aligoté, Long Du Bois, Moillard** 2018 200  
*Intensely floral with acacia and elderflower with lovely notes of citrus, green apple and a hint of salinity. It's lean, steely, palate-cleansing*

## BURGUNDY • CÔTE DE NUITS

**Marsannay Blanc, Cuvée Isabelle, Les Champsalomon, Domaine Collotte** 2017  350  
*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

**Pouilly-Fuissé, Sous La Grotte, Moillard** 2017  290  
*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, Joseph Drouhin** 2017 400  
*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.*

**Pouilly Fuissé, Autour de la Roche, Domaine J.A. Ferret** 2017 WS90 480  
*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.*

**Mâcon Villages, Les Éduens, Moillard** 2017  220  
*Delicate springtime aroma of white flowers. Tender, balanced, good aromatic freshness, silky texture, an elegant, charming wine with a complex and fresh bouquet of scents.*

**Saint-Véran, Les Marnes, Moillard** 2020  260  
*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.*

**Saint-Véran, Joseph Drouhin** 2017 290  
*It is stylistically close to Pouilly-Fuissé, with its golden hue, its greenish reflection and its refreshing taste. The aromas are reminiscent of the ripe Chardonnay grape, with subtle notes of musk. A pleasant roundness coats the palate.*



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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, 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>	2018		370
<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 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>	2016		560
<i>Has a lifted bouquet, with hints of yellow flower (dandelion consommé, perhaps) coming through with time. The palate is fresh on the entry, with a touch of orange rind neatly embroidered into the Granny Smith apple and granite notes that gently fan out on the finish.</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, 1<sup>er</sup> 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 cuvée.</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>	2018	 580
<i>It has quite a steely bouquet, reserved at first and opening reluctantly with aeration to reveal strong gunflint aromas. The palate is well balanced with tempting pineapple and white peach notes drawing you in. Perhaps a little Chassagne-like in terms of weight, and quite persistent on the mint-tinged finish.</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>		

## VALLÉE DE LA RHONE

<b>Côtes du Rhône Blanc, Samorëns, Ferraton Père &amp; Fils</b>	2018	160
<i>Fresh pear, nectarine and a touch of honey on the nose and in the mouth. Smooth and open-knit, displaying a refreshingly juicy quality and a hint of bitter pear skin on the back half. Finishes on a subtly spicy note, leaving warm pit fruit and pear nectar notes behind.</i>		
<b>Saint-Joseph Blanc, La Source, Ferraton Père &amp; Fils</b>	2018	350
<i>The aromas are led by white florals, fresh-cut golden apple, sun-kissed Meyer lemon, and herbs. The mouthfeel is rich and integrated, with notes of beeswax and citrus riding on a seamless acidity that carries a long and memorable finish. It's a rare treat showcasing the Northern Rhône's regal Marsanne grape.</i>		



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## VALLÉE DE LA RHONE

**Crozes-Hermitage Blanc, La Mule Blanche, Paul Jaboulet Aîné** 2017 RP94  750  
*Gentle toasted grain scents waft from the glass, along with notes of marshmallow and melon. It's full-bodied and richly textured, with notes of pineapple, crème brûlée and citrus on the long finish.*

**Hermitage Blanc, Le Chevalier de Sterimberg, Paul Jaboulet Aîné** 2017 RP94  940  
*A composed and refined Hermitage with fresh, pear and apple aromas, as well as pastry-like, savory complexity. Plenty of interest here. The palate has a bright, tangy core of acidity and a nice, fine presence of cool apples, pears and white melon. Light, pastry notes to close. From organically grown grapes.*

## AUSTRIA

**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

**Cantina Lavis, Trentino, Pinot Grigio** 2018 170  
*Possesses an intense golden yellow colour, with a warm, inviting bouquet rich in scents of ripe fruits and honey. It has a distinctive rich minerality, with a long and fruity aftertaste*

**Santa Margherita, Valdadige, Pinot Grigio** 2019 160  
*This is a Pinot Grigio with a fresh, clean fragrance that is followed by a crisp, refreshing flavour with hints of citrus fruits.*

### VENETO

**Soave Classico, Capitel Tenda, Tedeschi** 2019  240  
*Strongly and complex fruity bouquet. Very clean and with notes of dry fruits such as almonds. Rich and elegant. Good body and good acidity. Relatively warm, rounded and well-balanced. Pleasing and elegant.*



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## PIEDMONT

<b>Langhe Bianco, Prasué, Saracco Chardonnay</b>	2016	200
<i>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.</i>		
<b>Gavi del Comune di Gavi, Bersano</b>	2018	 210
<i>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.</i>		
<b>Gavi del Comune di Gavi, Villa Sparina</b>	2019	230
<i>The golden yellow color perfectly matches the intense ripe fruit aromas; with some aging, tropical fruits and nuanced herbs appear. Round in texture with a medium body, the wine lingers in the mouth with its long finish.</i>		
<b>Gavi, Principessa Gavia, Banfi</b>	2020	230
<i>Intense, fresh and fruity bouquet with hints of pineapple and green apple. Crisp with gentle acidity and a dry, balanced aftertaste.</i>		
<b>Gavi, Pio Cesare</b>	2017	 320
<i>Rich in value and refinement, has a straw yellow color; the scent is characterized by a very floral and fruity smell, fresh and mineral. The taste is lively and sustained from a nice sour shoulder.</i>		
<b>Angelo Gaja, Rossj-Bass, Chardonnay</b>	2017	680
<i>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.</i>		

## SPAIN

### COSTERS DEL SEGRE

<b>Cèrvoles, Blanc</b>	2014	 220
<i>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</i>		
<b>Castell del Remei, ODA Blanco</b>	2014	190
<i>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.</i>		

### CASTILLA Y LEÓN

<b>Marqués de Cáceres, Verdejo</b>	2017	160
<i>Lovely white offers aromas of melon and lemon that are match on the palate with delicate vanilla and spice from the judicious use of oak.</i>		



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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, Kabinet, 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, Kabinet, 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.*

**Dr. Loosen, Bernkasteler Lay, Kabinett, Riesling** 2015  280

*Sun-kissed nectarine, tangerine and grapefruit flavors abound in this exceptionally light-footed Riesling. Off-dry in style, it's juicy and forward yet spine-tingling and racy. The finish is pristine, dry and intensely mineral.*

### 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, 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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## 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, 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>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>			
<b>Sidewood, Adelaide Hills, Sauvignon Blanc</b>	2018		180
<i>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.</i>			
<b>Sidewood, Adelaide Hills, Chardonnay, Australia</b>	2021		180
<i>Tantalising aromas of jasmine and ripe lemon but with a round, velvety structure. The palate showcases crisp, mouth-watering flavours of grapefruit, apricot and white peach, finishing with lingering, crisp minerality.</i>			
<b>Sidewood, Adelaide Hills, Mappinga Fumé Blanc</b>	2015		250
<i>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.</i>			
<b>Sidewood, Adelaide Hills, Mappinga Chardonnay</b>	2016		250
<i>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.</i>			



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## VICTORIA

### *La Boheme, Yarra Valley, Act One, Riesling*

2013

180

*Very fragrant, minerally, exotic, grapefruit pith, and hazelnut notes. Textural 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 Rangī, 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 Rangī, Martinborough, Pinot Gris</b>	2017	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>	2021		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>	2016		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, 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, 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>Wooring 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

**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.*

**Bodega DiamAndes, Perlita, Chardonnay** 2015  200  
*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.*

## 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.*



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## 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.*

**Stags' Leap, Napa Valley, Viognier** 2018 RP90 430

*Gives up seriously spicy notes of nutmeg, coriander seed and star anise with a core of baked pears, ripe apricots, honeysuckle and apple pie. Medium-bodied, the palate is wonderfully crisp and invigorating, pushing all that spicy perfume to a very long finish.*

## SOUTH AFRICA

**Ken Forrester, Old Vine Reserve, Stellenbosch, Chenin Blanc** 2019 230

*Full bodied, with melon and spicy baked apple aromas. Layered, with mineral notes enhanced by honeycomb and caramel flavours from lees contact. This wine is a great example of the harmonious balance which can be achieved between fruit and delicate oak/vanilla flavours, as they combine to form complex, soft flavours with sufficient body*

## 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 RP91  1600  
*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.*

**Ao Yun, Shangri-la, Yunnan** 2015 RP94  1700  
*Heady aromas of black currant, black pepper, baking spices and eucalyptus set the scene for flavors of dark plum, cherry, black tea and ground pepper, with a touch of smoke. Tannins come on a touch strong at first, then subside into a mellow, spice-filled finish. Overall, the feeling on the palate is very luxurious.*

### JAPAN

**Grace, Yamanashi, Kayagatake Rouge** 2017  340  
*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.*

**Grace, Yamanashi de Grace, Kayagatake Rouge** 2020 370  
*Made of Muscat Bailey A. Rich nose with fruity aromas such as fresh blueberry and plum, floral aromas such as rose and lavender, subdued oak, accented with soft spice aromas such as nutmeg and clove. Dry on the palate, fine tannins and supple acidity very elegantly expressed, with flavours of blueberry and rose expand in the mouth. On the whole, a refreshing wine characterized by varietal purity.*

### 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 Hochar Père et Fils, 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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## ROMANIA

**Alira, Concordia, Feteasca Neagra & Cabernet Sauvignon**

2018

200

*Red fruits, dominated by black cherries and blackberries, spices (vanilla, mint, coconut), notes of balsamic vinegar, sweet wood. On palate, filled with notes of bitter cherries and raspberries but also black chocolate. The body is strong, powerful but round, with pleasing tannins.*

## BULGARIA

**Enira, Bessa Valley, Cabernet Sauvignon, Syrah, Merlot, Petit Verdot**

2015



180

*The nose explodes with vanilla and menthol aromas, followed by strong blackberry and raspberry nuances. The mouth is starting with a round attack, followed by some structured woody tannins and a red fruits in the middle. This wine is ending with an amazing balance.*

**Enira, Bessa Valley, Merlot, Syrah, Cabernet Sauvignon and Petit Verdot**

2015

RP94



320

*Heady aromas of black currant, black pepper, baking spices and eucalyptus set the scene for flavors of dark plum, cherry, black tea and ground pepper, with a touch of smoke. Tannins come on a touch strong at first, then subside into a mellow, spice-filled finish. Overall, the feeling on the palate is very luxurious.*



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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 Lilian Ladouys, Cru Bourgeois Exceptionnels</b>	2014	RP92	380
<i>It veers towards fleshy red berry fruit on the nose with hints of dried herbs and sous-bois lending personality, something to talk about. The palate is medium-bodied with tobacco infused black fruit, masculine in style with good backbone and impressive precision on the finish.</i>			
<b>Château Lilian Ladouys, Cru Bourgeois Exceptionnels</b>	2017	RP90	 370
<i>Has a fragrant herbal waft on the nose with a core of baked red and black currants, Morello cherries, tilled earth and cedar chest. The palate is medium-bodied, delicately played and pleasantly chewy with plenty of freshness and lovely purity on the finish.</i>			
<b>Château Phélan Ségur, 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>Château Phélan Ségur, Cru Bourgeois Exceptionnels</b>	2016	WS93	 620
<i>Elegant red and black currants, kirsch and black berries with violets and chocolate box scents plus a waft of cigars. The palate is medium-bodied, elegant, fine grained and fresh with great vibrancy and mineral notes on the finish.</i>			
<b>Château Ormes de Pez, Cru Bourgeois Exceptionnels</b>	2017	WS91	 430
<i>Features black cherries and cassis notions over a core of fragrant earth, stewed tea and tobacco plus a waft of forest floor. Medium-bodied, the palate is packed with juicy black fruit with a grainy texture and long, mineral-tinged finish.</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>	2016	RP92	 640
<i>Opens with notions of warm cassis, black cherries and smoked meats giving way to scents of charcoal, underbrush and cloves plus a waft of new leather. Medium to full-bodied, it fills the palate with generous black fruits and some compelling red fruit sparks, supported by ripe, grainy tannins and finishing long and spicy.</i>			



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## BORDEAUX • ST. ESTÈPHE

<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>	2015	RP93	 2140
<i>It has a deep garnet-purple color and nose of warm blackberries, cassis, black cherries and licorice with touches of roses and dark chocolate. The medium-bodied palate is firm and chewy with good concentration and a spicy finish.</i>			
<b>Château Calon-Ségur, 3ème Grand Cru Classé</b>	2008	RP93	 1490
<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>			
<b>Château Cos d'Estournel, 2ème Grand Cru Classé</b>	2009	RP100	 6990
<i>Features a gorgeous display of perfectly melded plum, red currant and blackberry fruit that flows beautifully over very creamy tannins. Still nearly all fruit, with flecks of warm stone and iron on the finish. This could easily sit in this phase for some time, but will be hard to resist. Totally modern and beautifully done.</i>			
<b>Château Cos d'Estournel, 2ème Grand Cru Classé</b>	2011	WS93	 1940
<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	 2740
<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 Cos d'Estournel, 2ème Grand Cru Classé</b>	2016	RP100	 3350
<i>Reveal beautiful lilacs, rose hip tea, crushed stones and camphor nuances over a core of crème de cassis and mocha plus wafts of incense and wood smoke. The palate is simply electric, charged with an energy and depth of flavors that seem to defy the elegance and ethereal nature of its medium-bodied weight, featuring densely pixelated tannins that firmly frame the myriad of fruit and floral sparks, finishing with epic length.</i>			



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**BORDEAUX • ST. ESTÈPHE**

**Château Montrose, 2ème Grand Cru Classe**

2014

RP96  1820

*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.*

**Château Montrose, 2ème Grand Cru Classe**

2010

RP100  4270

*A perfumed and pure Montrose, with lots of currants, berries and spies that evolve to chocolate and light coffee. Full body, with super racy tannins and bright and clean finish. Very fine and structured. A balance and freshness to it all as well as beautiful form and tension.*

**Château Montrose, 2ème Grand Cru Classe**

2015

RP95  2070

*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.*



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## **BORDEAUX • ST. JULIEN**

<b>Les Fiefs de Lagrange, 2nd vin de Chateau 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>Amiral de Beychevelle, 2nd vin de Chateau 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>Chateau Talbot, 4er Grand Cru Classe</b>	2010	RP94	 1420
<i>Terrific notes of crème 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>Chateau Talbot, 4er Grand Cru Classe</b>	2014	WS92	 930
<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>			
<b>Chateau Beychevelle, 4er Grand Cru Classe</b>	2010	RP94	 1330
<i>Displaying dark, roasted cedar and tobacco notes framing a core of steeped fig, blackberry paste and plum skin that rumbles through the tarry finish. Shows strong grip on the back end, with the briary edge extending nicely.</i>			



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## BORDEAUX • ST. JULIEN

<b>Château Lagrange, 3ème Grand Cru Classé</b>	2010	WS92	 810
<i>Notes of singed alder, graphite and charcoal wrap around the core of intense blackberry paste, warm plum sauce and currant preserves. Turns sleek and racy on the well-knit finish despite the notable grip.</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>	2015	RP97	 2520
<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 Ducru-Beaucaillou, 2ème Grand Cru Classé</b>	2012	RP93	 2570
<i>Offers up expressive, exuberant scents of warm kirsch, black raspberries and wild blueberries with hints of saffras, cedar chest, pencil lead and dried mint plus a waft of dried leaves. Medium-bodied, the palate has lovely freshness and a fair bit of chew, complementing the youthful black and red fruit layers, finishing on a lingering earthy note.</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>			
<b>Château Léoville-Las Cases, 2ème Grand Cru Classé</b>	1995	RP95	 1830
<i>Exceptionally pure, beautifully knit aromas of black fruits, minerals, vanillin and spice. On the attack, it is staggeringly rich, yet displays more noticeable tannin than its younger sibling. Exceptionally ripe cherry and cassis fruit, the judicious use of toasty new oak, and a thrilling mineral character intertwined with the high quality obtained by Las Cases.</i>			



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**BORDEAUX • PAUILLAC**

**Réserve de la Comtesse, 2nd vin de Château Pichon-Longueville Comtesse de Lalande** 2013  520

*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*

**Les Griffons de Pichon Baron, 2nd vin de Château Pichon-Longueville Baron** 2016 WS91  600

*Gives aromas of tar, sautéed herbs and earth over a cassis and baked cherries core. The palate is medium to full-bodied, firm and chewy, finishing with an herbal lift.*

**Fleur de Pédesclaux, 2nd vin de Château Pédesclaux** 2016 410

*Blossoming as soon as it is opened. With its richer concentration in merlot, this wine offers a softer, lighter touch with a warm and silky texture. Its fruity aromas are intense, crisp and pleasing on the palate.*

**Château Grand-Puy-Ducasse, 5ème Grand Cru Classé** 2010 RP92  680

*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. \**

**Château Clerc Milon, 5ème Grand Cru Classé** 2012 WS90  730

*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.\**

**Château Grand-Puy-Lacoste, 5ème Grand Cru Classé** 2016 RP94  1040

*Has a clean, precise bouquet with nicely detailed blackberry, briar and tobacco aromas, touches of mint emerging with time, all utterly charming. The palate is medium-bodied with supple tannins and a fine bead of acidity, conveying a sense of symmetry throughout and leading into a deft, quite persistent finish.*

**Château Grand-Puy-Lacoste, 5ème Grand Cru Classé** 2015 WS94 1070

*The bouquet reveals aromas of ripe black fruit and cassis complemented by spicy notes with great freshness. The palate is precise and dense, evolving into charming and well rounded tannins with good length and structure. The overall impression is one of purity and elegance.*

**Château Grand-Puy-Lacoste, 5ème Grand Cru Classé** 2012 WS93  710

*Has the classic, tell-tale crème de cassis as well as some blue fruits and floral notes. Medium-bodied, its ripe tannin, beautiful fruit and low acidity give it an up-front appeal. Extremely finely textured on the palate, lasting for minutes.*

**Château d'Armailhac, 5ème Grand Cru Classé** 2017 WS94  780

*Notions of baked plums, redcurrant jelly and crème de cassis plus wafts of violets, dark chocolate and fragrant earth. Medium-bodied, the palate bursts with energetic red and black fruits, framed by ripe, grainy tannins and oodles of freshness, finishing long and vibrant.*



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## BORDEAUX • PAULLAC

<b>Château d'Armailhac, 5ème Grand Cru Classé</b>	2016	RP93		750
<i>Opens with gregarious crème de cassis, blackberry pie and mulberries scents with hints of chocolate box, roses and charcoal with a waft of dried sage. Medium-bodied, the palate has a rock-solid frame of firm, grainy tannins and wonderful freshness, finishing long and earthy.</i>				
<b>Château Lynch-Bages, 5ème Grand Cru Classé</b>	2011	WS97		2070
<i>Vibrant, with a violet and cassis lead-in that then expands to include steeped black cherry and plum fruit as well as extra savory, iron and licorice root notes. Nice latent grip too, with a mouthwatering tug of earth at the very end. The fruit is so vibrant, it's a tease now, but there's structure here for the long haul, so be patient.</i>				
<b>Château Lynch-Bages, 5ème Grand Cru Classé</b>	2016	RP97		1060
<i>Charging out of the gate with pronounced cassis, chocolate-covered cherries, mulberries and menthol notions, backed up by scents of garrigue, tilled soil and a waft of tapenade. Medium to full-bodied, rich and fantastically concentrated, the generous fruit is superbly framed by firm, ripe, grainy tannins with tons of pepper, cinnamon and cloves layers coming through on the finish.</i>				
<b>Château Pédesclaux, 5ème Grand Cru Classé</b>	2016	RP93		600
<i>Nose of crushed red and black currants and blackberries with cigar box, new leather, pencil lead and crushed rocks. The palate is medium-bodied, elegant, fresh and lively with loads of mineral nuances and a lovely earthy finish.</i>				
<b>Château Pontet-Canet, 5ème Grand Cru Classé</b>	2015	RP97		1420
<i>Fantastically expressive notes of black cherry preserves, black raspberries and blackcurrant pastilles plus touches of kirsch, wilted roses, tobacco, camphor and cinnamon stick with a waft of fragrant soil. Full bodied, the palate is laden with black and red fruit layers, supported by very firm, very finely grained tannins and provocative freshness, finishing with incredible length and stunningly perfumed.</i>				
<b>Château Duhart-Milon Rothschild, 4ème 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 Duhart-Milon Rothschild, 4ème Grand Cru Classé</b>	2006	RP92		1680
<i>Displays some of Lafite's classic notes of lead pencil shavings, cedar and blackcurrants along with more earthy, roasted herb, and spice box characteristics. Rich, full-bodied &amp; dense.</i>				
<b>Château Pichon-Longueville Baron, 2ème Grand Cru Classé</b>	2015	RP97		1690
<i>Enticingly scented of chocolate-covered cherries, crushed red currants and mulberries with touches of baking spices, potpourri and bay leaves plus a hint of fallen leaves. Sumptuously elegant, refreshing and medium-bodied with gorgeous, expressive, perfumed red fruits and very fine, very firm tannins, it has a persistent, perfumed finish.</i>				
<b>Château Pichon Longueville Baron 2ème, Grand Cru Classé</b>	2016	RP97		1670
<i>Offers a suave and seductive nose of warm red and black currants, black plum preserves, truffles, tapenade and rose hip tea with touches of sandalwood and Chinese five spice plus a waft of iron ore. Medium to full-bodied, firmly structured and packed with mineral and exotic spice-laced black fruits,</i>				



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**BORDEAUX • PAUILLAC****Château Pichon Longueville Comtesse de la Lalande  
2ème Grand Cru Classé**

2015

RP96  1790

*Beautifully extracted, this is rich, ripe and layered. It is utterly gorgeous and has real precision and tension. It delivers its Pauillac swagger with the most gentle of hands - the tannins are fine, layered-up and building their defences without imposing too heavily on the succulent black fruits.*

**Château Mouton Rothschild, 1èr Grand Cru Classé**

2005

RP98  11740

*Evolving into unabashed, flamboyant notes of Christmas cake, plum preserves, chocolate-covered cherries, eucalyptus and crème de cassis with beautifully fragrant wafts of potpourri, incense, Indian spices and cigar box. Full-bodied, the palate performs vinous pirouettes with dazzling exotic spice, floral and earthy nuances, framed by firm, grainy tannins and fantastic freshness, finishing very long and mineral laced. \**

**Château Mouton Rothschild, 1èr Grand Cru Classé**

2009

RP99  11990

*Gives up bold earthy notions of underbrushm tilled soil and fungi over a core of crème de cassis, plum preserves and Indian spices with a waft of camphor. Full-bodied with a firm, velvety tannin texture and packed with black fruit preserves and exotic spice layers, it has seamless freshness and a very long, decadently fruited finish.*

**Château Mouton Rothschild, 1èr Grand Cru Classé**

2010

WS99  10010

*This remains the stunner, a battleship of a wine, brimming with cassis, blackberry and fig fruit that has melded together now, with the backdrop of alder, bay leaf and menthol starting to emerge a bit more. The long finish is loaded with grip, pulling the fruit and other components together. And then there's that flash of iron at the very end.*

**Château Latour, 1èr Grand Cru Classé**

2005

RP98  7610

*Brilliant, intense aromas of mineral, blackberry and currant, with hints of Indian spices and cigar box, lead to a full-bodied palate, with ultrafine tannins and a beautiful balance of blackberry, raspberry and mineral. There's subtlety, yet also great depth. Lasts for minutes on the palate.*



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## BORDEAUX • MARGAUX

<b>Historical XIXth Century by Château Palmer</b>	2016		4490
<i>It is elegance with depth that seems to capture the soft and welcoming fruit of Margaux combined with the spice and mineral side of the Rhône. We are talking nuances of juicy black fruit, plums, violets, a touch of black licorice, roasted meats, and spice.</i>			
<b>Historical XIXth Century by Château Palmer</b>	2013		2830
<i>Unique blend of Cabernet &amp; Syrah from Rhone. Beautiful medium body, cassis, red cherry fruit with a hint of pencil shaving. A lovely spice note flows through on the back palate. A fluid, beautifully elegant and poised Bordeaux.</i>			
<b>Blason d'Issan, 2nd vin de Château d'Issan</b>	2017	RP92	430
<i>Opens with crushed blueberries and black plums notes with hints of cassis, licorice and violets. Medium-bodied with a firm and finely grained frame, it has oodles of freshness lifting the ripe black and blue fruits to a long, perfumed finish.</i>			
<b>BriO de Cantenac Brown, 2nd vin de Château Cantenac Brown</b>	2016	WS93	 430
<i>Solid, medium-bodied, elegant wine that's very much in the style of the vintage with its elegant profile. Lots of Merlot-driven black cherry, violet, and tobacco notes flow to a medium-bodied that has light tannins and a clean, juicy finish.</i>			
<b>Confidences de Prieuré-Lichine, 2nd vin de Château Prieuré-Lichine</b>	2016		390
<i>The red fruit is very appealing here with a wealth of raspberries and mulberries, as well as redcurrant notes. The palate has attractively juicy and succulent red berries and a chalky, piercing finish.</i>			
<b>La Sirène de Giscours, 2nd vin de Château Giscours</b>	2016	WS93	 480
<i>Revealing notes of kirsch tea and rose hip on the nose. Topped with a touch of red plum, the aromas of this Bordeaux wine invite you to taste it. On the palate, cloves predominate. The tannins are fine and one finds all the purity and elegance of a good Margaux.</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>Margaux du Château Margaux, 3rd vin de Château Margaux</b>	2014		1110
<i>Wine has an immediate freshness, charm and elegance on the palate. The delicate, floral and fruity nose gives way to a gentle and smooth mouthfeel and finishes on a tighter note - a reminder that this is a concentrated with a bright future ahead of it.</i>			



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**BORDEAUX • MARGAUX**

<b>Château Labégorce, Cru Bourgeois</b>	2013		410
<i>Lovely, very pure and sensual bouquet with lifted redcurrant and wild strawberry scents, The palate is medium-bodied with supple tannin, well - judged acidity, good concentration with a satisfying raspberry preserve-infused finish that demonstrates superb persistence.</i>			
<b>Château Siran, Cru Bourgeois Exceptionnels</b>	2017	WS91 	430
<i>This is rather lovely, with excellent aromatics and fine tannins with a feeling of flex and precision. Features alluring black cherry and plum puree flavors gliding through, inlaid with subtle alder, lilac and black tea notes. The palate is medium-bodied with rounded tannins and plenty of juicy fruit, finishing with a pleasant bit of chew.</i>			
<b>Château du Tertre, 5ème Grand Cru Classé</b>	2015	WS93	680
<i>Medium to deep garnet-purple in color with a nose of baked cherries, blackberries and dried herbs with a waft of potpourri and fallen leaves. The medium-bodied palate is delicately styled with perfumed red and black fruits supported by firm, grainy tannins and it finishes with a refreshing herbal lift.</i>			
<b>Château Prieuré-Lichine, 4ème Grand Cru Classé</b>	2017	WS91 	540
<i>Lovely, very pure and sensual bouquet with lifted redcurrant and wild strawberry scents, The palate is medium-bodied with supple tannin, well - judged acidity, good concentration with a satisfying raspberry preserve-infused finish that demonstrates superb persistence.</i>			
<b>Château Kirwan, 3ème Grand Cru Classé</b>	2015	WS92 	690
<i>With singed cedar and alder notes, perfumy black tea and mulled spice aromas and a core of gently steeped plum and black currant fruit, all carried by lightly dusty tannins through the finish. Balanced, charming and certain to age gracefully.</i>			
<b>Château Kirwan, 3ème Grand Cru Classé</b>	2017	RP92 	580
<i>Has a warm blackberries and black raspberries nose with hints of kirsch, roses and sandalwood. The palate is medium-bodied with plush tannins and plenty of freshness supporting the elegant fruit, finishing perfumed and very pretty.</i>			
<b>Château Cantenac Brown, 3ème Grand Cru Classé</b>	2015	WS94	710
<i>Offers an extraordinary nose of crème de cassis, caramelized cherries, flowers, and spices. This medium to full-bodied effort has plenty of tannins, as well as toasty oak, yet is perfectly balanced and has a great mix of both freshness and richness. It's a tour de force</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 d'Issan, 3ème Grand Cru Classé</b>	2014	RP91	780
<i>Complex aromas of sweet tobacco, chocolate, cedar and plums. Undertones of blackcurrants and dark chocolate. Dense and tight with a beautifully and tightly knit palate, yet this shows so much intensity and length. Love the wet-earth and berry character on the finish.</i>			



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## BORDEAUX • MARGAUX

<b>Château d'Issan, 3ème Grand Cru Classé</b>	2016	RP94	 820
<i>It has vibrant black cherries and blackcurrants notes with chocolate mint, beef drippings, black olives and cigar box. Medium-bodied with a well-sustained, intensely flavored mid-palate, it has a rock-solid, grainy frame and long savory finish.</i>			
<b>Château Desmirail, 3ème Grand Cru Classé</b>	2017		 530
<i>Features woody/oaky notions to start, opening out to reveal Black Forest cake, blackcurrant cordial and forest floor scents with a waft of Marmite toast. Medium-bodied, the palate is quite chewy with notable oak and just enough fruit, finishing a tad firm and abrupt.</i>			
<b>Château Malescot St. Exupéry, 3ème Grand Cru Classé</b>	2015	WS95	1030
<i>Lovely steeped plum, fig and blackberry fruit is melded thoroughly with notes of alder, lilac and warm tar, giving this both treble and bass, while velvety tannins carry the finish with ease. Offers a long sanguine detail through the finish.</i>			
<b>Château Palmer, 3ème Grand Cru Classé</b>	2016	RP98	 3110
<i>Emerging hints of violets, cigar box, black tea, sandalwood and Sichuan pepper. Medium to full-bodied, wonderfully rich and concentrated, the palate literally grows in the mouth, revealing layer upon layer of black, blue and red fruits and tons of floral sparks, framed by super ripe, incredibly fine-grained tannins and finishing with epic length.</i>			
<b>Château Palmer, 3ème Grand Cru Classé</b>	2010	RP98	5460
<i>Riveting, with terrific tarry grip coursing underneath layers of smoldering baby leaf, warm olum confiture, freshly brewed espresso, dark cassis and well-steeped black tea. The charcoal and tobacco backdrop is gorgeous and should move forward through the core of fruit over time.</i>			
<b>Château Rauzan-Gassies, 2ème Grand Cru Classé</b>	2016		 750
<i>Powerful and dense, but also a touch rustic and rough around the edges. Smoke, leather, tobacco and grilled herbs make up the distinctive flavor signatures, and the wine offers good depth in the glass, although some hard contours remain.</i>			
<b>Château Brane-Cantenac, 2ème Grand Cru Classé</b>	2014	RP92	 700
<i>very classy bouquet, very well defined with blackberry, cedar and tobacco scents, that trademark graphite scent emerging with a few swirls of the glass. The palate is medium-bodied with fine tannin, well-judged acidity, graphite and cedar towards the linear finish</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 Rauzan-Ségla, 2ème Grand Cru Classé</b>	2010	RP96	1420
<i>Offer notions of underbrush, black truffles, smoked meats and tar over a core of baked black cherries, prunes and crème de cassis plus touches of iron ore and crushed rocks. Full-bodied, concentrated and jam-packed with savory/earthy fruit, it has a rock-solid structure of firm, grainy tannins and oodles of freshness, finishing with great length and expression.</i>			



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## **BORDEAUX • MARGAUX**

### **Château Lascombes, 2ème Grand Cru Classé**

2016

RP94  920

*Features beautiful candied violets, Black Forest cake, cassis and menthol with hints of underbrush, cloves, pencil lead and tar. Medium-bodied with good intensity and firm, grainy tannins, it finishes long and perfumed.*

### **Château Margaux, 1èr Grand Cru Classé**

2016

RP99  10520

*Beautifully rendered, with a lush and seamless flow of cassis, steeped cherry, warmed raspberry and gently mulled blackberry fruit flavors gliding through. Light lilac, savory, mesquite and mineral accents underline the finish, adding additional texture and length. Deep and long, with sublime definition and gorgeous fruit. Finishing wonderfully fragrant and incredibly long.*

### **Chateau Margaux, 1èr Grand Cru Classé**

2012

RP95  6710

*Bay and menthol hints lift a core of crushed plum and warm cherry confiture notes while the background fills steadily with black tea, singed alder and iron elements. Turns a little darker on the finish, with a coating of bittersweet cocoa powder and roasted vanilla bean accents, while the minerality stays buried for now. Remarkably dense and packed, yet refined, especially for the vintage.*

### **Chateau Margaux, 1èr Grand Cru Classé**

2010

RP99  9080

*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. \**



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## PESSAC-LÉOGNAN & GRAVES

<b>Château Carbonnieux, Pessac-Léognan</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-Léognan</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, Pessac-Léognan</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>Château Malartic-Lagravière, Graves</b>	2017	WS93		600
<i>Succulent plum, cassis and raspberry pâte de fruit flavors mixed together, lined with licorice and anise details, showing a well-integrated apple wood note on the finish, backed by a light scoring of tar. Exhibits lots of compact energy</i>				
<b>Château Larrivet Haut-Brion, Pessac-Léognan</b>	2017	RP92		490
<i>Leaps with kirsch, warm blueberries and black plums plus wafts of earth, herbs and cedar and a touch of tar. Medium-bodied, the palate is fine, fresh and delicately expressive, finishing long and savory.</i>				
<b>Domaine de Chevalier, Pessac-Léognan</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>Château Les Carmes Haut-Brion, Pessac-Léognan</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>Château Pape Clément, Pessac-Léognan</b>	2016	RP96		1050
<i>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.</i>				
<b>La Chapelle La Mission Haut Brion, Pessac-Léognan</b>	2015	WS93		1080
<i>Opens with an earthy nose of mossy bark, fragrant soil and fallen leaves over a core of red and black currants, bay leaves and menthol plus a waft of violets. Medium to full-bodied, it has compelling restraint and elegance with soft tannins and great freshness, finishing on a mineral note. Possessing the spirit and many of the signature hallmarks of its big brother.</i>				



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## PESSAC-LÉOGNAN & GRAVES

<b>La Chapelle La Mission Haut Brion, Pessac-Léognan</b>	2016	RP94	 1050
<i>It absolutely sings of red roses, black tea and tilled black soil with a core of crushed blackberries, Morello cherries and cassis plus a hint of cinnamon stick. Medium-bodied, the palate delivers a great intensity of ripe black berries and floral layers, framed by soft, silken tannins and seamless freshness, finishing long and mineral laced.</i>			
<b>Château Haut-Bailly, Pessac-Léognan</b>	2010	RP95	 2520
<i>Chewy and brambly, but integrated, this carries a very hefty core of espresso, ganache, mulled plum and blackberry fruit. The purity starts to shine through on the finish, which drips with cassis and it threaded with a long warm paving stone note.</i>			
<b>Château Haut-Bailly, Pessac-Léognan</b>	2014	RP94	 1380
<i>Charming, quite intense bouquet with layers of blackberry, raspberry coulis, black olive and melted tar scents that soar from the glass. The palate is medium-bodied with supple tannin, well-judged acidity, harmonious and focused with superb density and precision towards the finish. This is a classy number.</i>			
<b>Château Haut-Bailly, Pessac-Léognan</b>	2015	RP97	 1900
<i>Offers up a tantalizingly savory nose of smoked meats, chargrill, tapenade, unsmoked cigars and black truffles with a core of black currants, black cherries and wild blueberries plus wafts of iron or and bouquet garni. Medium to full-bodied, very firm and yet wonderfully plush with a powerful core of fruit.</i>			
<b>Château Haut-Bailly, Pessac-Léognan</b>	2012	RP94	 1380
<i>It has a very intense bouquet with scents of blackberry, bilberry, cedar and a touch of pencil lead. This is very well defined and focused. The palate is medium-bodied with quite firm tannin, certainly on of the most structured Pessac-Léognan wines that I have encountered, yet it is struck through with wonderful balance and focus.</i>			
<b>Château La Mission Haut-Brion, Pessac-Léognan</b>	2015	RP98	7550
<i>Tour de force that has everything you could want from Bordeaux. A huge nose of smoke tobacco, gravelly earth, graphite, cassis, and blackcurrants gives way to a full-bodied, concentrated, perfectly balanced beauty that has incredible depth of flavor and intensity, yet with no weight. It has incredible elegance and lengt. *</i>			



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## MEDOC & HAUT MEDOC

<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>Clos Manou</b>	2016		390
<i>It has lifted notions of red and black currants, chocolate-covered cherries and spearmint with hints of lilacs and tobacco. The palate is medium-bodied, elegant, fresh and uncomplicated with a pleasant chew to the finish.</i>			
<b>Goulée by Cos d'Estournel</b>	2016	WS90	430
<i>Opens with youthful notes of crushed red and black plums, cherries and blackberries with touches of chocolate mint and tobacco. The palate is medium-bodied with plenty of juicy red and black fruits, framed by soft tannins and finishing with a minty lift.</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>	2017		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 De Cartillon, Cru Bourgeois</b>	2012	RP90	240
<i>The nose is complex, fruity and persistent, with aromas of cherry and cocoa jams. On the palate, the wine is supple and balanced with hints of cherry jam and licorice.</i>			
<b>Château Potensac, Cru Bourgeois Exceptionnels</b>	2017	RP90	400
<i>Reveals delicate, perfumed scents of roses, chocolate-covered cherries, spice box and mulberries with hints of wild sage and pencil lead. Medium-bodied, the palate exudes freshness with plenty of bright, crunchy black fruits, framed by grainy tannins, finishing with an herbal lift.</i>			
<b>Château Potensac, Cru Bourgeois Exceptionnels</b>	2016	RP90	 460
<i>Suave aromas of cedar and fresh red flowers with a thread of ripe red berries and blackcurrants, mulberries, coal smoke and cool stones. The palate delivers a wealth of rich red-fruit flavors, framed in sleek tannins that build with precision and length.</i>			
<b>Château Potensac, Cru Bourgeois Exceptionnels</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 Exceptionnels</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>			



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## MEDOC & HAUT MEDOC

### **Château La Lagune, 3ème Grand Cru Classé**

2014

RP92  680

*Well defined, quite intense bouquet with blackberry, cedar and pencil box aromas –classic in style, demonstrating impressive breeding. The palate is very well balanced with fine tannin, bright and vivacious black fruit laced with graphite, fine mineralité and it fans out wonderfully on the Pauillac-like finish.*

### **Château La Lagune, 3ème Grand Cru Classé**

2014

RP90  600

*Has wonderful black raspberries, black cherries and mulberries scents with an earthy undercurrent and a waft of bay leaves. The palate is medium-bodied with lovely freshness, a soft texture and plenty of poise.*

### **Château Cantemerle, 4ème Grand Cru Classé**

2011

RP91  510

*Relatively deep colour. Fruity nose tinged with a vegetal touch. Rustic mouthfeel yet not overly so, with seductive aro-matic freshness and medium length.\**



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## ST. ÉMILION

<b>Château Cantin</b>	2019		350
<i>Rich and modern nose with a plethora of dark berries, blackberry, cherry, new oak, coffee and spice. The palate is very rich and concentrated with opulent texture, warm and viscous with sweet dark fruit, roasted and spicy notes, good length and ripe tannin</i>			
<b>Château Cantin - Magnum 150cl</b>	2018		590
<i>Beautiful garnet colour with ruby tints. The nose, powerful and fruity, offers ripe fruit scents and a spicy note. On the palate, the wine is expressive and well-balanced with persistent tannins. The attack, ample and round, delivers cherry, black fruits and coffee notes.</i>			
<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 cuvée.</i>			
<b>Le Carillon de l'Angelus, 2nd vin de Château Angélus</b>	2015	RP90 	1540
<i>Spicy nose of cloves, cinnamon and fenugreek over core of warm red fruits and freshly crushed blackberries plus wafts of rose hips and fragrant earth. Medium to full-bodied, very fresh and delicate in the mouth, it offers soft tannins with a savory, slightly chewy finish.</i>			
<b>Château Quintus, Grand Cru Classé</b>	2011	RP91 	860
<i>Boasts a deep blue/purple colour along with copious raspberry, spring flower and herb characteristics intermixed with hints of gun flint and forest floor. Medium to full-bodied, surprisingly complex and silky smooth.</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 Pavie-Macquin, 1er Grand Cru Classé</b>	2014	RP93 	780
<i>Has a concentrated bouquet with layers of blackberry and raspberry coulis, infused with potpourri and incense. There is something almost forbidding about the aromatics at the moment. The palate is medium-bodied with supple ripe red berry fruit, a fine line of acidity, although it feels a little soft on the finish.</i>			
<b>Château Troplong Mondot, 1er Grand Cru Classé</b>	2014	WS94 	1140
<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, 1er Grand Cru Classé</b>	2013	RP94 	1260
<i>True to the Estate's signature style, this is a powerful, luscious wine. It's ripe with plum and berry fruits, layered with dark, firm tannins. There is a juicy elements as well as black-coffee flavours from the enthusiastic use of wood.</i>			
<b>Château Troplong Mondot, 1er Grand Cru Classé</b>	2016	RP95 	1900
<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>			



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## ST. ÉMILION

**Château Canon, 1<sup>er</sup> Grand Cru Classé** 2014 RP94  650

*Very well-defined, precise bouquet with ebullient raspberry and wild strawberry scents infused with minerals. The aromatics here are utterly captivating. The palate is medium-bodied with fine tannin and very well-judged acidity. There is tension and poise to this Saint Emilion, gently fanning out with a delicate spicy finish that lingers long in the mouth.*

**Château Canon, 1<sup>er</sup> Grand Cru Classé** 2010 RP95  1520

*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.*

**Château Canon, 1<sup>er</sup> Grand Cru Classé** 2002 RP92  1170

*Lifted black fruits on the nose, touch of cassis, smoke and blackberry leaf. The palate is medium-bodied, fine silky tannins, good structure, very elegant. Macerated black cherries, a touch of spice developing counterpoised by edgy citrus fruits. Clean and focused on the finish. Very fine.*

**Château Pavie, 1<sup>er</sup> Grand Cru Classé** 2015 RP98  5150

*Featuring beautifully rendered layers of fig, boysenberry and plum pâte de fruit flavours coursing through. The structure is refined and integrated, with a light chalky edge adding tension and vivacity while being absorbed by the fruit. The finish has pyrotechnics of anise, black tea and singed mesquite that are formidably long.*

**Château Pavie, 1<sup>er</sup> Grand Cru Classé** 2010 RP100  7800

*Delivers tantalizing suggestions of candied violets, star anise and tapenade over a core of prunes, blueberry compote, Morello cherries and fruitcake with touches of underbrush and bouquet garni. Full-bodied, rich and exotically opulent, the palate has a rock-solid texture of velvety tannins and bold freshness supporting the generous palate of black and blueberry preserves, finishing long and fragrant.*

**Château Angélu, 1<sup>er</sup> Grand Cru Classé** 2015 RP97  5170

*Dense, dark and muscular, featuring waves of warmed fig, plum and black currant paste that roll in with warm ganache, baker's chocolate and espresso accents. A huge swath of smoldering tobacco is brewing on the finish, which has a brooding feel, thanks to tannins that hit like a thunderclap at the end.*

**Château Angélu, 1<sup>er</sup> Grand Cru Classé** 2010 RP99  7320

*Extravagantly rich aromas of black raspberry, blueberry, bitter chocolate and coconutty oak. Like liquid silk in the mouth, but with outstanding verve to the huge, palate-saturating flavours of blueberry, violet, espresso and minerals. This is almost too much of a good thing today in a Napa cult wine way, but the wine's molten, slowly building tannins and outstanding finishing power promise a long and glorious evolution in bottle.*



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## ST. ÉMILION

**Château Ausone, 1ér Grand Cru Classé** 2014 RP95  8240

Reveal mineral-rich red berry fruit, oregano, orange blossom and later on blackcurrant winegums. It displays superb delineation. The palate is medium-bodied with filigree tannin. There is an almost sorbet-like freshness conferred upon this Saint Emilion by the growing season, very harmonious and poised with one of the most precise and tensile finishes that you will find this vintage.

**Château Ausone, 1ér Grand Cru Classé** 2012 RP99  8030

Wild aromas of mint, spearmint, cool chalk and dark fruits. Full-bodied, tight, linear and incredibly long with a evening-stone, blueberry, cherry and mineral undertone. Crisp and extremely persistent. Iodine and oyster shell here to round it all off.

**Château Ausone, 1ér Grand Cru Classé** 2006 RP98  7170

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. \*

**Château Cheval Blanc, 1ér Grand Cru Classé** 2012 WS95  7460

This wine is gorgeous in all facets, offering a simultaneously loamy and creamy mouthfeel, seamless layers of red and black currant, cherry, raspberry and blackberry fruit, and a long, tobacco-fueled finish that features alluring hints of black tea and incense. The fruit and terroir shine in this broad, deep and defined style.

**Château Cheval Blanc, 1ér Grand Cru Classé** 2014 RP96  6330

The rich and elegant bouquet reflects an impressive intensity, evolving into a cedar-wood bouquet. The black- and red-berry fruits presents an harmonious blend. It also had heady, fruity and floral overtones, reminiscent of roses. The initial impression on the palate is clean and powerful – even opulent. The mid-palate is bursting with fruit and has an unctuous texture, with a richness that perfectly envelops the density and tightness of the lovely, ripe tannins. The fresh and elegant aftertaste is remarkably long.

## MONTAGNE-SAINT-ÉMILION

**Château Clos de Boüard** 2017 RP90  400

Opens with cedar and spice box notes giving way to a core of kirsch, blackberry compote and tar. Medium-bodied, the palate has a firm, sturdy frame with a good amount of black fruit preserves and a bit of chew to the finish.



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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 Nénin** 2017 RP94  790

*The density and drive to this is certainly impressive for the vintage with blueberry and stone character to the dried violet and sandalwood undertone. Medium to full body. Tight and compressed with freshness and length. Bright and exciting.*

**Château Clinet** 2017 WS95  930

*This is brimming with raspberry and boysenberry compote flavors, while mouthwatering anise and pain d'épices notes fill in the background. Reveals a flash of ganache, a streak of tar and an echo of bramble through the finish, adding range while the gorgeous fruit holds center stage.*

**Château Clinet** 2014 RP91  830

*Showed beautifully, revealing a deep purple color, loads of plum, crème de cassis, spice-box, dried flowers, and graphite aromas and flavors, full-bodied richness, and a terrific minerality the developed with time in the glass.*

**Château La Conseillante** 2012 WS96  1480

*Stunning sweet tannins embrace a full-bodied opulent Pomerol with beautiful, floral-infused black raspberry, blueberry and cassis fruit. Full-bodied, yet elegant, this is a brilliant marriage between finesse and power. Stunningly pure.*

**Château Pétrus** 2015 RP100  43988

*Crushed black cherries, warm plums, mulberries and cedar chest suggestions with touches of anise, lavender, beef drippings and wild thyme plus a waft of crushed rocks. Medium to full-bodied, it fills the palate with generous, exuberant, wonderfully layered red, black and perfumed blue fruits contrasted beautifully by very ripe, very fine-grained and very firm tannins plus an ethereal line of seamless acid, finishing long and minerally.*



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**LALANDE-DE-POMEROL***Château La Fleur de Boüard*

2008

WS90  420

*Quite toasty, with lots of coffee and warm cocoa notes, followed by mulled fig, plum and black currant fruit and a healthy dose of maduro tobacco on the broad, fleshy finish. Not shy in style, but good underlying acidity keeps it all together.*

**CÔTES DE CASTILLON***Château d'Aiguilhe*

2008

RP91  400

*Exuberant notes of plum preserves, Black Forest cake and blackberry pie, plus hints of potpourri, hoisin and forest floor. The medium to full-bodied palate has a soft texture and oodles of freshness supporting the mouth-coating black fruit preserves, finishing with loads of exotic spice layers.*



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## BEAUJOLAIS

<b>Beaujolais, Château de Pizay</b>	2017		160
<i>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.</i>			
<b>Fleurie, La Roilette vieilles vignes, Domaine Bernard Metrat</b>	2014		200
<i>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</i>			
<b>Morgon, Vieilles Vignes, Château La Grange Cochard</b>	2014		190
<i>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.</i>			
<b>Morgon, Côte du Py, Château La Grange Cochard</b>	2016		240
<i>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.</i>			

## BURGUNDY • BOURGOGNE

<b>Bourgogne Rouge, Domaine Lucien Muzard</b>	2014		220
<i>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.</i>			
<b>Bourgogne, Laforêt Pinot Noir, Maison Joseph Drouhin</b>	2016		270
<i>Great finesse with silky tannins and beautiful harmony with the oak. Developing nicely and really a lovely wine; dark fruit, game and sauvage, crushed stone, damp leaf litter; the palate is beautifully balanced.</i>			
<b>Bourgogne, Hautes Côtes De Nuits, David Duband</b>	2017		320
<i>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.</i>			



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## BURGUNDY • CÔTE DE BEAUNE

<b>Corton, Grand Cru Les Renardes, Albert Ponnelle</b>	2015	 680
<i>A markedly floral nose of notably ripe but fresh red and dark currants is liberally laced with distinctly earthy and sauvage 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.</i>		
<b>Corton Clos des Meix Grand Cru Monopole, Domaine Comte Senard</b>	2005	 690
<i>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.</i>		
<b>Aloxe-Corton, Les Affouages, Moillard</b>	2017	 460
<i>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.</i>		
<b>Pommard Les Cras Vieilles Vignes, Domaine Lucien Muzard</b>	2015	490
<i>Les Cras produces wines with a densely concentrated palate, marked by sweet blueberry and plum fruit, fine yet powerful tannins and a long minerally finish.</i>		
<b>Pommard Les Pruniers, Maison François Martenot</b>	2015	580
<i>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.</i>		
<b>Santenay, 1<sup>er</sup> Cru Clos Faubard, Domaine Lucien Muzard</b>	2016	430
<i>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.</i>		



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## BURGUNDY • CÔTE DE NUITS

- Chambolle Musigny, Vieilles Vignes, Domaine Collotte** 2016 WS92  480  
*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.*
- Chambolle-Musigny, 1ér Cru Les Plantes, Domaine Bertagna** 2014  660  
*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.*
- Chambolle-Musigny, Joseph Drouhin** 2014  750  
*Soaring from the glass with a lovely bouquet of raspberries, red cherries, spices, orange rind and coniferous forest floor, it is medium-bodied, velvety and supple, with succulent acids, melting tannins and a fragrant core of fruit.*
- Chambolle-Musigny, 1ér Cru Les Sentiers, David Duband** 2014 890  
*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.*
- Charmes-Chambertin Grand Cru, Domaine Lignier-Michelot** 2014 RP95  1980  
*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.*
- Fixin, 1ér Cru Clos du Chapitre, Méo-Camuzet** 2017  940  
*Light wood surrounds the earthy aromas of various dark berries and attractive floral aromas that include violet, lavender and lilac. The sappy and sleekly textured medium weight flavors exude a fine bead of minerality on the impressively long and reasonably firm if mildly tangy finale.*
- Gevrey-Chambertin, Lamblin & Fils** 2012  400  
*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.*
- Chambertin, Clos de Bèze Grand Cru, Domaine Robert Groffier Père & Fils** 2019  8830  
*It has an incredibly intense and powerful bouquet with layers of blackberry, sage, sous-bois and charcoal. The palate is medium-bodied with fine tannins and sufficient fruit to easily soak up the new wood. Fresh and quite citrus-like, it is beautifully proportioned on the finish with a lingering hint of pepprtiness on the aftertaste.*



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## BURGUNDY • CÔTE DE NUITS

<b>Clos des Lambrays, Grand Cru, Domaine des Lambrays</b>	2015	RP95	 5469
<i>The bouquet is deep, pure and very expressive out of the blocks, soaring from the glass in a blaze of black plums, sweet cassis, espresso, woodsmoke, gamebird, raw cocoa, a great base of dark soil tones and a nice framing of cedary oak. On the palate the wine is pure, full-bodied and rock solid at the core, with laser-like focus, great balance and grip and a very long, fine-grained and vibrant 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, 1er 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 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>			
<b>Nuits St. Georges, 1er 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, 1er 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, 1er 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>			



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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>Côtes Du Rhône, Parallèle 45 Rouge, Paul Jaboulet Aîné</b>	2016		410
<i>The bouquet is very typical Côtes du Rhône, earthy and mineral, dried herbs, wood-char and spices, the palate almost full-bodied, firm with a touch of astringency, but also very good depth of flavour and character for a wine of its station. Typical burnt and charred flavours augment the spice, herb and fruit notes.</i>			
<b>Châteauneuf-du-Pape, Château de Beaucastel</b>	2014	RP94 	1240
<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>Châteauneuf-du-Pape, Château de Beaucastel</b>	2013	RP93 	1110
<i>Expressive aromas of cherry, black raspberry, licorice and smoky minerals, with a dark chocolate element building slowly. Then tightly wound and focused on the palate, offering intense flavors of dark berries, bitter cherry and candied flowers. Powerful but at the same time quite elegant, finishing with wonderful clarity and length and smooth tannins.</i>			
<b>Châteauneuf-du-Pape, Hommage à Jacques Perrin, Château de Beaucastel</b>	2014	RP97 	3630
<i>An exotically perfumed bouquet evokes minerals-tinged dark fruit preserves and incense, and a sexy floral element gains power with air. Fleshly, seamless and sweet, offering intense blueberry, cherry liqueur and floral pastille flavours enlivened by juicy acidity. The floral note comes back emphatically with air and carries through an impressively long, youthfully tannic finish.</i>			



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## NORTHERN RHÔNE

- Vacqueyras, Domaine d'Ouréa** 2014 RP92  310  
*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.*
- Côte-Rôtie, Les Pierrelles, Paul Jaboulet Aîné** 2017 RP90  1080  
*Shows the house style with its medium-bodied, pretty, elegant style. Beautiful darker fruits, black raspberries, olive and underbrush notes all define the bouquet, and it has supple tannins, some loamy earth and spicy notes on the palate, outstanding length, and the balance.*
- Hermitage, La Chapelle, Paul Jaboulet Aîné** 2006 WS91  2440  
*Powerful scents of red and dark berry preserves, smoked meat, violet and minerals offer impressive clarity and expand in the glass. Velvety in texture, with deep, liqueur-like red berry flavors, gentle tannins and a strong undercurrent of lively minerals. The smoky note repeats strongly on the lush, seductively sweet finish.*
- Saint-Joseph, La Croix des Vignes, Paul Jaboulet Aîné** 2017 RP93  810  
*Expressive dark fruit aromas are complemented by suggestions of candied flowers, olive and candied locirice, and a bright minerals nuance adds vivacity. Freshly and open-knit, offering appealingly sweet blueberry and cassis flavours that show very good depth as well as energy and spicy lift.*
- Cornas, Les Grandes Terrasses, Paul Jaboulet Aîné** 2014 RP90  740  
*On the nose, a complex and powerful bouquet awaits you. Aromas of blueberries, blackberries and flower sweets as well as touch of freshly ground pepper combined with a smoky mineral side.*
- Côte-Rôtie, La Turquie, E. Guigal** 2013 RP97  3180  
*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 Turquie, E. Guigal** 2014 RP96  3760  
*Very dark, lush and alluring, this lets waves of Turkish coffee, warm ganache, melted black licorice, fig and plum sauce roll through while a light mesquite frame melds nicely along the edges. A tug of earth at the end keep this grounded while the fruit pumps along.*



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## NORTHERN RHÔNE

**Côte-Rôtie, La Mouline, E. Guigal**

2014

RP97  3760

*Offers aromas of small red fruits, blackberry and violet. It is intensely aromatic-powerful, but full of finesse. On the palate, the wine is supple, with balance between the finesse of aromas and an explosive richness due to the wine's concentration. Greatly expressive of the terroir.*

## LANGUEDOC-ROUSSILLON

**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 cuvée, 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.*

## AUSTRIA

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



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## SPAIN

### RIBERA DEL DUERO

**Vega Sicilia, Único**

2009

RP98  5170

*Good ripeness and deep fruit-presence on the nose with rich red and dark plums, subtly earthy spice, cedar and fresh tobacco. There's terrific concentration on the palate and very ripe dark-plum, blueberry and cherry flavors. The tannins are fresh, very long and carry flavors deep. Natural freshness and effortless power, too - a hallmark of Unico! \**

**Vega Sicilia, Único**

2011

RP96  5060

*Very ripe with plum, spice and dried-flower aromas, as well as chocolate, fresh flowers and sandalwood. Coffee and hints of meat. Sort of decadent. Full-bodied with round, creamy tannins and an intense, juicy feel. Unique cedar and walnut undertones.*

### RIOJA

**Marqués de Murrieta, Reserva, Finca Ygay**

2013

RP92  350

*With aromas of beef blood, sweet spices and red cherries. The palate is vibrant with citrus acidity, flavors of acid berries and an elegant, long finish.*

### 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.*

**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.*



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## ITALY

### TRENTINO-ALTO ADIGE

**Cantina Lavis, Trentino, Pinot Nero** 2018 170  
*Has an intense bouquet with hints of sweet and marasca cherry, and a pleasant and characteristic lingering aroma of forest fruits. On the palate, is delicate and fruity, with dense, silky tannins that deliver a full and agreeably lasting taste.*

### VENETO

**Valpolicella Classico, Nicolis Angelo** 2016 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 530  
*Underbrush, steeped prune, blue flower, exotic spice and vanilla aromas come together on this impressive, robust red. The round chewy palate delivers raisin, blackberry extract, tobacco, clove and licorice. Firm velvety tannins provide support.*

### PIEDMONT

**Dolcetto d'Alba, Cordero di Montezemolo** 2020 260  
*This pure, picture-book Dolcetto is presented in a brick red. The youthful red wine, which deliberately dispensed with long wood storage, reveals a bouquet of herbal and cinnamon aromas. On the palate, it captivates with its lively fruit with distinct cherry and lilacberry nuances.*

**Barbera d'Alba, Cordero di Montezemolo** 2020 280  
*Revealing a wine that is defined by the sheer power and richness of the naked fruit. Blackberries, plums and black cherries are the protagonists, but the wine also delivers earthy tones with some spice and faint mineral accents. The finish is soft and velvety with bright primary fruit flavors*

**Barbera d'Alba, Pio Cesare** 2018  330  
*Full structure, plummy and complex flavor, with spicy and ripe fruit, blackberry aroma and a hint of toasted tobacco. It ages quite well. Vinous, this classic Barbera has a very well balanced acidity and really represents the traditional character of the Barbera grape.*

**Nebbiolo, Cordero di Montezemolo** 2020 300  
*Expressive, the nose combines fruity (plum, blackberry) and floral (violet) fragrances with subtle notes of tobacco, cocoa beans and sweet spices. Full and seductive, the mouth reveals supple and velvety tannins.*

**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.*

**Barbaresco, Pio Cesare** 2006 RP91  650  
*Attractive, mid-weight wine. Red berries, sweet spices and crushed flowers are some of the nuances that emerge from this plump, juicy Barbaresco. With a little air, this is already drinking quite nicely. Sweet notes from new oak linger on the pretty finish.*



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## PIEDMONT

<b>Barbaresco, Sori Tildin, Gaja</b>	2015	WS96	 5350
<i>Wild berry, scorched earth, star anise, crushed herb and a whiff of toasted hazelnut pave the way on this poised full-bodied red. The structured palate boasts remarkable elegance, evoking juicy Marasca cherry, black raspberry, licorice and graphite alongside fine-grained tannins. Fresh acidity keeps it well balanced and imparts youthful tension *</i>			
<b>Barbaresco, Sori Tildin, Gaja</b>	2014	RP94	 5170
<i>Fine and deeply finessed, with long and polished berry notes that are enhanced by mild spice and smoky mineral notes. The wine starts off slowly and subtly. You can follow its evident progression as it opens and evolves quickly in the glass. In fact, this wine is the most fluid and changing. The tannins are fine and nicely integrated to give the wine power, grace and staying power.</i>			
<b>Barolo, Antario, Casa Girelli</b>	2013		 310
<i>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.</i>			
<b>Barolo, Monfalletto, Cordero di Montezemolo</b>	2015	RP93	470
<i>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.</i>			
<b>Barolo, Bricco Gattera, Cordero di Montezemolo</b>	2017	RP94	740
<i>Aromas of scorched earth, toasted nut, grilled porcini and camphor form the nose. The full-bodied palate offers dried cherry marinated in spirits, licorice and dried botanical herbs alongside assertive, close-grained tannins that grip the close.</i>			
<b>Barolo, Serralunga d'Alba, Fontanafredda</b>	2014		 630
<i>The nose is juicy and upfront, with stylish red fruits. Shows black truffles, wet earth, dried rose petals, cedar and orange rind. A sleek attack leads into a silky but concentrated palate, with ripe tannins and good weight of fruit. It's solid but not too extracted, with a firm mid-palate and no lack of structure.</i>			
<b>Langhe, Sito Moresco, Angelo Gaja</b>	2017		570
<i>Sun-kissed thyme and marjoram notes turn to forest floor earthiness before merging with juicy red berry – strawberry, cherry, plum – and citrus fruits, like blood orange. The wine gets volume in the palate with remarkable fruit concentration sustained by silky, smooth tannins and bright acidity. The wine then turns to a spicy finish, smoky notes and a lovely salinity.</i>			



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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. .*

**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

<b>Bolgheri, Aska, Castello Banfi</b>	2018	WS93	370
<i>A very pretty Bolgheri red with currant, chocolate and hazelnut aromas and flavors. It's full and layered with firmness and freshness. Tight at the end, with a lovely texture and finesse to the tannins.</i>			
<b>Bolgheri, Le Serre Nuove dell'Ornellaia</b>	2016	RP94	540
<i>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.</i>			
<b>Bolgheri, Tenuta dell' Ornellaia</b>	2018	RP95 	1690
<i>Aromatic and complex with blackcurrants, blueberries, fresh violets and lavender on the nose. Some graphite and iodine, too. Medium to full body with firm, chewy tannins that are polished and refined, yet the palate is so long and refined. This is an Ornellaia with strength in elegance.</i>			
<b>Bolgheri, Tenuta San Guido, Sassicaia</b>	2009	RP96 	2540
<i>Black currant and blackberry confit are followed by spice, leather, tar, road paving and black truffle. It shows preliminary tertiary signs with licorice and crushed mineral. The wine wraps thickly over the palate delivering tight textural firmness and integrated structure. You taste the sweetness of the fruit and the depth of the oak tannins. No matter how you approach it, this wine scores very high on the intensity meter.</i>			
<b>Bolgheri, Tenuta San Guido, Sassicaia</b>	2007	RP94 	2980
<i>Bold fruit, spice, leather and tobacco-like aromas that emerge from the bouquet with energy and force. The aromas are complete and genuine. The palate, however, offers more space for interpretation and review. It is finessed and nuanced, thus requiring more time to fully comprehend and appreciate. Silky tannins are followed by fine textural smoothness and a long finish.</i>			
<b>Toscana, Giusto di Notri, Tua Rita</b>	2016	RP97 	1110
<i>Spectacularly rich and explosive, the 2016 red is a real thrill to taste. The intensity of the fruit is simply remarkable. It's hard to say how long the 2016 will retain this level of voluptuousness, but today the Giusto is an interestingly beautiful, layered wine full of character. Blackberry jam, graphite, spice, menthol and licorice infuse this dramatic, potent wine.</i>			
<b>Toscana, Keir, Tua Rita</b>	2017	RP93 	1240
<i>Keir spends about six months in the famed terracotta amphorae made with Tuscan clay. The nose opens with ripe plums, cherries and crushed dark berries, while the first sip reveals a vivacious freshness, gentle tannins and a firm structure. Hints of</i>			



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## TUSCANY

<b>Toscana, Marchesi Antinori, Solaia</b>	2013	RP97	 2370
<i>Based mostly on Cabernet Sauvignon with Sangiovese and Cabernet Franc in supporting roles. It sports a dark and thick texture with plump fruit and spice, grilled herb and black pepper. The bouquet is intense and layered with the kind of complexity that is best admired as the wine shifts and evolves in the glass. The textual impact is also impressive—you feel the inherent power and the structure, but these elements are never overdone.</i>			
<b>Toscana, Bibi Graetz, Colore</b>	2018	RP97	 2060
<i>Lovely red has delicate, enticing aromas of plum, vanilla, crushed mint and fragrant blue flowers. Elegantly structured with a good depth of flavor, the savory, focused palate features Marasca cherry, orange rind, mocha and licorice. It's well-balanced, with taut, polished tannins and fresh acidity.</i>			
<b>Toscana, Tenuta dell'Ornellaia, Masseto</b>	2007	WS97	 9070
<i>impressive tannic structure. Displays, in addition, an overwhelming elegance and complex wealth of aromatics, boasting impressions of perfectly ripe red and dark berry fruit, along with balsamic notes of wild herbs, smooth spices, and cocoa. The mouthfeel is dense, rich, intense, with glossy, silk-smooth tannins. A very long, leisurely finish reveals a good vein of acidity and concludes clean and fresh. *</i>			
<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 Cafaggio</b>	2013		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>Chianti Classico Riserva, Brolio, Barone Ricasoli</b>	2018		 320
<i>A modern style, with a touch of new oak lending spice and structure to the plum, cherry, leather and wild herb flavors. Succulent and balanced on a lean frame, this finishes long, with plenty of grip.</i>			



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## TUSCANY

<b>Chianti Classico Riserva, Marchesi Antinori</b>	2017	RP92	 550
<i>On the nose, intense notes of cherries and blackberries merge with aromas of tobacco, milk chocolate, aromatic herbs and dried flowers. The palate of the red wine is sustained by freshness and velvety tannins. Spicy notes on the nose reappear on the long finish.</i>			
<b>Chianti Classico Riserva, Marchesi Antinori</b>	2016	WS90	 520
<i>Alluring aromas of cranberry, pomegranate and oak-driven spice shape the nose. The aromas follow through to the elegant, savory palate along the vanilla, star anise and a hint of coconut while bright acidity and supple tannins provide support and finesse.</i>			
<b>Rosso di Montalcino, La Colombina</b>	2014		 240
<i>This has a nose of mint, blue flower and berry while the simple palate offers hints of fresh strawberry and white pepper. It's easy drinking, with bright acidity and frail 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>			
<b>Brunello di Montalcino, Poggio Antico</b>	2013	RP93	 730
<i>Delivers dried cherries, cumin, terracotta, rust and bark. The full-bodied palate presents an intricately detailed tapestry of finely interwoven tannins, interspersed with compressed, vibrant cherries and gilded in colorful, gleaming acidity. The finish is vivacious and polished and very long.</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>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>	2016	 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

- Magpie, Barossa Valley, The Schnell, Shiraz Grenache** 2017  145  
*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.*
- Penfolds, Bin 707, Cabernet Sauvignon** 2018 RP97  3160  
*Perfect cabernet sauvignon representation of Penfolds 'House Style'. Expressing a Penfolds understanding of multi-vineyard, multi-region fruit sourcing. Features plenty of vanilla on the nose, backed by concentrated cassis fruit. Texturally, the fine weave of a tapestry - a thread of rhubarb/cranberry natural acidity, wrapped around a mesh of slinky tannins. Complexingly, a dark chocolate graininess, cedar and a savoury disposition contribute to the layering and length.*
- Penfolds, Grange, Bin 95, Shiraz** 2014 RP98  4230  
*Rich, concentrated and intense. Purely indulgent wine, with gobs of creamy, milk chocolate-laden maraschino cherry, raspberry framboise and Earl Grey tea aromas. Then wave after wave of elements start filling in, with toasted cumin, peppermint oil, Kalamata olive and white pepper notes, combining into an almost overwhelming amount of details.*
- Penfolds, Grange, Bin 95, Shiraz - Magnum 150cl** 2015 RP98  9260  
*Distinctive and powerful, yet still elegant, showing restraint despite the dense and generous flavors. Precise notes of dark chocolate, maraschino cherry, mahogany and toasted coconut complement the core of wild blackberry and blueberry fruit. The tannins are smooth and polished, delivering some tug on the finish, which persists as subtle hints of dried lavender and white pepper linger.*
- Pepper Tree, Wrattenbully, Merlot** 2016  200  
*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.*
- Quarisa Treasures, Coonawarra, Cabernet Sauvignon** 2013  150  
*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.*
- Rolf Binder, Barossa Valley, Selection, Shiraz** 2016 145  
*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.*



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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>	2021	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>		



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## WESTERN AUSTRALIA

### **Cape Mentelle, Margaret River, Cabernet Merlot**

2016

290

*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.*

### **Moss Wood, Margaret River, Pinot Noir**

2011



500

*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.*

### **Pierro, Margaret River, Pinot Noir**

2013

420

*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.*

### **33° South, Margaret River, Shiraz**

2015



150

*The palate is equally full and rich, bursting with sweet black fruit and continuing the savoury spiced theme.*



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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 crème 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 crème 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

**GlenFion, Canyonleigh, 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>Dog Point, Marlborough, Pinot Noir</b>	2016	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>Cloudy Bay, Marlborough, Pinot Noir</b>	2018	 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>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>Wooing 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>Etude, Grace Benoist Ranch, Carneros, Pinot Noir</b>	2015	WS92	 390
<i>Bright, vibrant red cherry and cranberry-scented nose with underlying rose hip tea, cinnamon stick and dusty earth hints. Medium-bodied, it has a firm, fine grained backbone and great freshness supporting the exuberant berry flavors, finishing with a lovely perfumed lift.</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>The Hilt Estate, Sta. Rita Hills, California, Pinot Noir</b>	2016	RP93	 600
<i>Excellent, wafting from the glass with an exciting bouquet of dark wild berry fruits, licorice, rich soil, rose hip and orange peel. On the palate, the wine is medium-bodied, bright and expansive, with velvety tannins and a crunchy core of primary fruits, its bright line of acidity carrying through to the mouthwatering finish.</i>			
<b>Stags' Leap, Napa Valley, Petite Sirah</b>	2017	RP90	 360
<i>Bursts from the glass with exuberant scents of prunes, baked black cherries and mulberries with hints of candied violets, unsmoked cigars and new leather plus a hint of spice cake. The medium-bodied palate has a firm level of chewy tannins with plenty of freshness to support the bombastic black fruit preserves.</i>			
<b>Stags' Leap, The Leap, Napa Valley, Cabernet Sauvignon</b>	2016	RP95	 630
<i>Reveal notes of cassis, fresh blackberries, mulberries and tobacco leaf with hints of new leather, bay leaves, pencil lead and espresso. Medium-bodied, the palate has great intensity and freshness with a firm frame of ripe, grainy tannins and loads of soft-spoken savory nuances poking through the black berry layers.</i>			
<b>Trinite Estate, Acaibo, Sonoma Country, Cabernet Sauvignon</b>	2014		 960
<i>Offers aromas of black currant, slate, violet and lilac, and full bodied flavours of berries, plums, and hints of spice. This wine is beautifully polished with its silky tannins and it delivers a great balance between power and elegance.</i>			



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## U.S.A

<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>Jonata, La Sangre de Jonata, Santa Ynez Valley, California, Syrah</b>	2016	RP93		1670
<i>Wonderfully dense, savory nose of cracked black pepper, cassis, blackberry pie, cocoa and licorice with boysenberry preserves, peppered meat and graphite. Full-bodied, dense and lush, it's framed by firm, pleasantly chewy tannins and good freshness, finishing long and minerally.</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>				
<b>Screaming Eagle, Napa Valley</b>	2009	RP98		42770
<i>Insanely beautiful. It is a relatively open vintage that nevertheless possesses stunning intensity, depth and elegance. Dark red berries, flowers, mint and spices are all woven together beautifully. Layers of fruit build effortlessly to the long, seductive finish. All of the elements are in the right place in the drop-dead gorgeous, stunning 2009. A haunting bouquet reminiscent of a great Musigny lingers on the finish. *</i>				
<b>Screaming Eagle, Napa Valley</b>	2011	RP94		42040
<i>The 2011 is a sexy, upfront, precociously styled wine exhibiting a dense ruby/purple color as well as lots of licorice, camphor, black currant jam, new oak and spice box characteristics. Dense, rich and impressive, the early drinking charm of the 2011 vintage gives it immediate appeal.</i>				
<b>Screaming Eagle, Napa Valley</b>	2015	RP100		43940
<i>Leaps from the glass with notes of freshly crushed black currants, black cherries and blackberries with suggestions of cigar box, black raspberries, red currants, chocolates, pencil lead and cast-iron pan plus a touch of potpourri. Medium to full-bodied with a rock-solid backbone of ripe, grainy tannins and oodles of freshness, it features the most incredible black and red fruit layers and finishes with incredible vibrancy and depth.</i>				



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## ARGENTINA

<b>Trapiche, Mendoza, Cabernet Sauvignon</b>	2016		150
<i>Noble wine with a bright red colour. Aromas of black fruit and spices. Soft and balanced on the palate, with pleasant, long-lasting tannins.</i>			
<b>Aguaribay, Mendoza, Malbec</b>	2018		170
<i>Intense aromas resemble ripe cherries and raspberries that combined with the slight vanilla give elegance and fineness to this wine. In mouth, it appears soft and silky, with rounds tannins. It is a wine of a medium structure, thought for a short guard, because the freshness and smoothness are its major virtue.</i>			
<b>Flechas De Los Andes, Mendoza, Gran Malbec</b>	2017	RP92 	280
<i>With floral and varietal aromas, ripe but still fresh for a warmer year and nicely balanced. This comes from their best plots, and they keep it for four years before it's released. The wine is now balanced, polished and ready for prime-time drinking. It has a medium to full-bodied palate and fine tannin's with a clean and dry finish.</i>			
<b>Flechas De Los Andes, Gran Corte, Mendoza</b>	2017		430
<i>Primarily composed of Malbec, along with Cabernet Franc and Syrah. Clean and compact aromas, delicate and not very expressive, with slight hints of fruit and smoke and with notes of recent aging. Good volume and freshness, consistent and honest palate. Compact with structure and good character, fine but firm tannins. Still young and fresh, with a consistent and fluid finish.</i>			
<b>Catena Zapata, Nicolás, Mendoza, Cabernet Blend</b>	2016	RP96 	780
<i>Aromas of black fruits - blackberries, black cherries, black plums - predominate with subtle notes of vanilla and dark chocolate intermingled with savory hints of green olive and a stony minerality. On the palate, the wine is tremendously complex, unfolding layer upon layer of red currant, eucalyptus, and black pepper flavors.</i>			



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## CHILE

<b>Balduzzi, Reserva, Maule Valle, Carménère</b>	2015		150
<i>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.</i>			
<b>Viña Maipo Vitral Reserva, Central Valley, Merlot</b>	2017		150
<i>This captivating Merlot of intense, deep colour has aromas of cherry, black currant and plum. Taste its silky tannins, ripe fruit and long finish.</i>			
<b>Viña Seña, Aconcagua Valley</b>	2016	RP94 	1080
<i>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.</i>			
<b>Viña Seña, Aconcagua Valley</b>	2018	RP98 	1320
<i>Offering up impressive cassis and darker berry fruits as well as notes of violets, truffle, damp earth, tobacco, and candied orange peel, it hits the palate with medium to full-bodied richness, a great, seamless texture, no hard edges, and just about flawless tannins.</i>			
<b>Viña Almaviva, Maipo Valley</b>	2017	RP94 	1390
<i>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.</i>			

## SOUTH AFRICA

<b>Boschendal, Western Cape, Shiraz</b>	2016		220
<i>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.</i>			
<b>La Motte, Franschhoek Valley, Syrah</b>	2012		330
<i>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.</i>			
<b>La Motte, Franschhoek Valley, Cabernet Sauvignon</b>	2013		330
<i>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.</i>			
<b>Nederburg, Western Cape, Winemasters Reserve, Pinotage</b>	2014		160
<i>An abundance of plums and prunes with a hint of banana and slight oak spices in the background. A full mouthfeel with rich fruit flavours, soft tannins and a lingering aftertaste.</i>			



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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 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, Trockenbeerenauslese 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

**La Gioiosa Moscato** NV 160  
*Pale straw yellow with a fine, delicate perlage; intensely fruity and aromatic bouquet reminiscent of exotic fruit. Sweet and round in the mouth, with a persistent, pleasant fruity aftertaste.*

**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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## SHERRY

**Gonzalez Byass, Tío Pepe, Fino Muy Seco, Palomino Fino - Extra Dry 37.5cl**

*On the nose sharp yet elegant aromas of the yeast from the flor balanced with toasted almond notes typical of the Palomino variety. On the palate completely dry with reminders of almonds.*



**Gonzalez Byass, Alfonso, Oloroso Seco - Dry 37.5cl**

*Tasty, structured and persistent wine. An "oloroso" with an amazing range of aromas that go from the typical toasting to notes of truffle, vegetation, and the vanilla of the American oak.*



**Gonzalez Byass, Leonor, 12 Anos, Palo Cortado Seco - Dry 37.5cl**

*The bouquet reveals intense, multi-layered aromas of walnuts and hazelnuts - accompanied by notes of the finest oak wood and subtle hints of bitter orange. On the palate, this sherry is wonderfully dry and presents a velvety, soft texture that harmonizes perfectly with the aromas of the nose. The long, aromatic finale is accompanied by a nutty touch.*



**Gonzalez Byass, Solera 1847, Oloroso Dulce - Sweet 37.5cl**

*Intense aromas of raisins, dried figs and fine oak notes flatter the nose. The palate is taken by this sherry from a full-bodied, soft body with juicy sweetness. Dry plums blend with nutty aromas and elegant Solera oak to create an elegant fullness. The aromatic finale comes with a never-ending reverberation.*



**Gonzalez Byass, Nectar, Pedro Ximenez Dulce - Sweet**

*On the nose, it offers extremely rich aromas, with a predominance of sweet notes of dried fruits such as raisins, figs and dates, accompanied by aromas of honey, syrup and candied fruits, accentuating the toasted tones over time. A palate that is velvety and unctuous, with an acidity that mitigates the extreme sweetness and warmth of the alcohol, and a very long and tasty finish.*



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