







## CHAMPAGNE & SPARKLING WINE






### BRUT

<b>Michel Roux, The Waterside Inn</b>	NV		500
<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		280
<b>Barons De Rothschild, Brut</b>	NV		570
<i>The wine's brilliance and clarity show pale golden highlights, combined with very fine bubbles that carry a abundant, persistent foam. This exceptionally fine cuvee exudes aroma of pear and nuts, almonds, white flower and faint toasty notes. A strong assertive opening that leads into a well-rounded wine that is powerful yet contained.</i>			
<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>Billecart-Salmon, Blanc de Blancs Grand Cru, Brut</b>	NV		880
<i>Exhibiting aromas of citrus oil, tart stone fruit, freshly baked bread and white flowers, it's medium to full-bodied, pillowy and layered, its sweet core of fruit framed by racy acids and chalky structure. It offers delicacy and elegance in a persistent finish.</i>			
<b>Palmer &amp; Co, Brut Reserve</b>	NV		360
<i>The nose, amazingly clean, is expressed through a rich palette of aromas, including citrus, pear and apricot, with some subtle notes of hazelnut and a discreet touch of buttery brioche. Succulent and substantial to the palate, yet with an unfettered freshness, this wine is eminently seductive: a model of perfect balance.</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		410
<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>Moët et Chandon, Imperial Brut</b>	NV		520
<i>Its aromas are radiant, revealing bright white-fleshed fruits, citrus fruits, floral nuances and elegant blond notes. The palate is seductive, richly flavourful and smooth combining generosity and elegance, fullness and finesse, followed by a delicately fresh crispiness.</i>			



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<b><i>Veuve Clicquot Ponsardin, Yellow Label</i></b>	NV		520
<i>Bold style of NV with plenty of deep-set aromatic complexity - think toasted almond, citrus blossom, honey and dried spices. The palate has fleshy depth and drive with bold stone fruit flesh and a rich phenolic presence to anchor the finish.</i>			
<b><i>Veuve Clicquot Ponsardin, Yellow Label - Magnum 150cl</i></b>	NV		1200
<i>Bold style of NV with plenty of deep-set aromatic complexity - think toasted almond, citrus blossom, honey and dried spices. The palate has fleshy depth and drive with bold stone fruit flesh and a rich phenolic presence to anchor the finish.</i>			
<b><i>Taittinger Brut Réserve</i></b>	NV		390
<b><i>Taittinger Brut Réserve - Demi 37.5cl</i></b>	NV		280
<b><i>Taittinger Brut Réserve - Magnum 150cl</i></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><i>Ruinart, Blanc de Blancs</i></b>	NV	WS93 	1310
<i>This elegant, fragrant wine offers up an array of smoke, toastiness, minerals, ripe pears and flowers. The medium-bodied NV Blanc de Blancs offers tons of clarity and precision at this level, with the lingering Ruinart sweetness on the finish.</i>			
<b><i>Krug Grande Cuvée 170ème Édition</i></b>	NV	RP95 	1980
<i>A lovely, mouthwatering Champagne, with a vivid and finely detailed panoply of baked nectarine, lime blossom, ground coffee, mandarin orange peel, candied ginger and salted almond notes set in a lithe, limber frame. Seamlessly knit, with a sense of buoyant vitality, this has a harmonious, elegant frame for the richly expressive flavor range.</i>			
<b><i>Armand de Brignac, Ace of Spades, Brut Gold Cuvée</i></b>	NV		3760
<i>Peach, apricot and red berry aromas are followed by crystalized citrus, orange blossom and hints of brioche. The palate is rich with cherries, exotic fruits and a touch of lemon, vanilla and honey. The mouth feel is soft and creamy, with a hint of toastiness</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

### **Louis Roederer, Cristal Rosé**

2013

RP99  6780

*Appears to be an effortless wine, a pleasure point somewhere between masculine strength and feminine beauty. Notes of crisp orchard fruit, white flowers, red berries, stone fruit, freshly baked bread and tangerine oil. Full-bodied, layered and multidimensional, the vintage's bright girdling acids are amply cloaked in exuberant, expressive and notably concentrated fruit.*

### **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.*

### **Laurent-Perrier, Cuvée Rosé**

NV

RP92  1110

*Baked cherry and strawberry fruit flavors are ripe and juicy in this bright rosé, underscored by minerally smoke and chalk accents. Hints of candied orange peel, dried thyme and ground ginger play on the fruit range and ride the fine, lively mousse and lingering finish.*

### **Billecart-Salmon, Cuvée Elisabeth Salmon, Brut Rosé**

2009

RP96  1870

*Showing beautifully, delivering fragrant aromas of plums, stone fruits, petals, sweet spices and marzipan. Medium to full-bodied, fleshy and elegant, it's seamless and pillowy, with bright acids and a pure, precise profile, concluding with a bright, saline finish.*

### **Billecart-Salmon Brut Rosé**

NV

 450







*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

<b>Taittinger, Brut Millésimé</b>	2015	RP92		780
<i>This lively freshness feeds into a bouquet of white flowers - orange blossom, lime flower and honeysuckle - punctuated by the aroma of fresh fruits like lime and white peach, delicately accompanied by notes of lightly toasted almonds. This rich, fruity and smooth sensation, with a hint of citrus, provides an excellent balance between structure and finesse.</i>				
<b>Moët &amp; Chandon, Grand Vintage</b>	2012	RP92		790
<i>The nose reveals fragrances of fresh white flowers, delicious pastry notes, fresh walnut, hazelnut and rusk. 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.</i>				
<b>Billecart-Salmon, Vintage Extra Brut</b>	2013	WS94		880
<i>Pinot dominant. A vibrant Champagne, finely balanced and lacy in texture, serving as an elegant canvas for layered flavors of yellow peach, chopped almond, cherry, toast point and preserved lemon. Minerally smoke, chalk and spice notes play on the finish.</i>				
<b>Dom Pérignon Brut</b>	2012	RP96		1560
<i>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.</i>				
<b>Dom Pérignon, Chef de Cave Legacy Edition, Brut</b>	2008	RP96		4380
<i>The finest release of this iconic cuvée since the 1996 vintage. Complex bouquet of Meyer lemon, green apple, dried white flowers and oyster shell, with only subtle hints of the smoky. On the palate, the wine is medium to full-bodied, deep and complete, its notable flesh and amplitude controlled by incisive acids, with a youthfully exuberant but elegant mousse and a long, beautifully delineated finish.</i>				
<b>Louis Roederer, Cristal</b>	2014	WS98		4000
<i>Rapierlike acidity, with finely meshed flavors of ripe black cherry and mandarin orange fruit, raw almond, anise and cardamom spice as well as a touch of honeycomb, which all unfurl and expand on the fine, creamy palate. Sleek acidity continues through to the finish, with additional racy character provided by a streak of minerally saline and chalk, which gains momentum through the mid palate and rings out on the well-cut, lasting finish</i>				
<b>Louis Roederer, Cristal</b>	2012	RP97		3390
<i>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.</i>				



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## SPECIAL CUVÉE

**Salon, Le Mesnil Blanc de Blancs**

1999

RP95  .6580

*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 Gustave Lorentz, Crémant de Alsace, Brut**

NV



200

Carefully selected, the Chardonnay, Pinot Nero and Pinot Bianco grapes. Touches of yellow apple and sponge cake entice on the nose. The palate adds ripe, friendly and appetizing notes of yellow plum and lemon alongside creamy fizz set against a softly autolytic background. This presents a lovely union of fruit, freshness and development. Full of flavor, it has a dry, lemony finish.

#### **Guy Saget, Murano, Crémant de Loire, Brut**

NV

210

Made from Chenin Blanc & Chardonnay. Has very fine and persistent bubbles. The pale gold color with green hues attests to a young wine. The nose sparkles with aromas of white pear and peach fruit mixed with white hawthorn and acacia flowers. The attack on the palate is round and well balanced. The final of Crémant "Murano" reveals notes of dried fruits and a beautiful aromatic persistence.

### ARGENTINA

#### **Chandon Garden Spritz**

NV

300

Ready to chill, ready to share, Garden Spritz is the blend of an exceptional rosé sparkling wine and a unique bitters recipe crafted with navel and blood oranges macerated with dried orange peels, herbs and spices. Spicy character, zesty yet rich orange flavours, nice citric tension which balance the sweetness. Bitterness becomes more obvious at the end, to bring some taste lift which counterbalances the sweet character and invites to repeat the sip.

### SLOVENIA

#### **Movia, Goriška Brda, Puro**

2016



390

Made from Pinot Noir. Highlighted aromas express raspberry, currant, red orange, and pomegranate. This is followed by pleasant perceptions revealing hints of the wine matured in barrique intertwined with autolytic perceptions. Aromas of brittle dough, vanilla, almonds, butter, bread crust, and the finish is reminiscent of Mediterranean herbs. The wine is bone-dry but offers plenty of softness. Its freshness is youthful, followed by a minerality that balances the taste. An intense wine with accentuated elegance and with just the right structure to call for another glass. In the mouth, it offers a long-lasting aftertaste with perceptions of red orange and wild strawberry tart.






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## SPARKLING WINE

### ITALY

<b>Santa Margherita, Prosecco Superiore Di Valdobbiadene, Brut</b>	NV	200
<i>Clean, pleasantly fruity bouquet, reminiscent of rennet apples and peach blossom. Its flavor is rounded and well-balanced. It has a very fine, persistent bead and scents of apples and pears that act as a prelude to the flavors of ripe stone fruit with a bit of melon and orange. Fresh and lively with a long, dry, yeasty finish.</i>		
<b>Bolla, Prosecco di Conegliano Valdobbiadene Superiore, Brut</b>	NV	 190
<i>The grapes for Prosecco are harvested early, preserving their natural acidity in this crisp, sparkling wine. It has a pale straw colour with clean aromas of lemon, apple and a hint of peach. Very refreshing in the palate.</i>		
<b>Villa Sparina Brut Blanc de Blancs Metodo Classico</b>	NV	 350
<i>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.</i>		
<b>Ca' del Bosco Cuvée Prestige Brut, Franciacorta DOCG</b>	NV	 460
<i>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.</i>		
<b>Bellavista, Rosé Brut, Franciacorta DOCG</b>	2017	530
<i>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.</i>		

### AUSTRALIA

<b>Sidewood Estate, Isabella Rose, Adelaide Hills</b>	2013	 220
<i>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.</i>		
<b>Sidewood Estate, Chloe Cuvée, Adelaide Hills</b>	2014	280
<i>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.</i>		





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# ROSÉ

## FRANCE

<b>Marius Peyol, Côtes de Provence</b>	2021	180
<i>Fresh summer-fruit flavours with lemon and grapefruit peel notes accompany the restrained nose before leading to a fresh and mouth-watering palate of peach, greenguage and again, those lovely summer fruits. Seductive and generous with poise and a whole lot of summer to boot.</i>		
<b>Fleurs de Prairie, Côtes de Provence</b>	2021	190
<i>Translates as wildflowers, bright and crisp rosé with flavors of red fruit, lemon, and a subtle note of tropical fruits on the finish. Delicate flavors of red fruit and lemon, and a subtle note of tropical fruits on the finish. Its bright, refreshing acidity.</i>		
<b>Studio by Miraval Rose, Famille Perrin, Cotes de Provence</b>	2021	210
<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>	2021	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	 320
<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	330
<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	 490
<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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## ITALY

**Torresella, Veneto, Rosé**

2020

150

*An elegant wine with a lovely floral aroma, masses of fresh fruit flavour on the palate and a rush of citrus acidity. On the palate it is light, vibrant and fresh yet full-flavored, with an engaging finish thanks to the underlying tangy vein. It is characterized by delicate hints of citrus fruits and wild berries.*

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

2018



190

*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** 2021 360  
*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

**Domaine Gustave Lorentz, Qui l'Éût Cru, Orange Wein** 2022  280  
*Blend of Pinot Blanc, Pinot Gris, Gewurztraminer & Sylvaner. A lovely pastel orange colour, with intense floral notes of rose and acacia, mandarin peel and a hint of mulled wine on the nose, the palate is dense, fresh with good tannic structure and good length.*

**Domaine Gustave Lorentz, Reserve, Gewürztraminer** 2022 270  
*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** 2022 290  
*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** 2017  450  
*This wine is a study in contrasts. Petrol and a hint of smoke come through on the nose, accented by delicate lemon zest and white blossom. Altenberg Grand Cru wines are remarkable for the perfect balance between their subtle, distinguished aroma and their powerful, virile body. An exceptional wine that brings together strength and elegance. The nose has delicate citrus aromas, with a fine hint of minerality. The palate is elegant and expressive with a distinguished character, rich and well-balanced, a long and salty finish.*



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## LOIRE






- Muscadet Sèvre et Maine Sur Lie, Château du Cléray, Domaine Sauvion** 2018  180  
*Fresh and functional as an apéritif white, and while it may not be as crisp and steely as some Muscadets, it holds its own. Plenty of lime and melon on the rather broad palate, and not overly acidic. It even has some soft, sweet Sauvignon Blanc character to it. Simple, but with its slate-and-citrus finish*
- Blanc Fumé De Pouilly, Saget la Perrière** 2021 290  
*On the nose, a rich array of aromas, opening with Conference pear, white peach and quince and then continuing with white flowers and boxwood. The wine reveals a lovely lively acidity with pear and peach aromas coming through again on the palate, followed by a hint of lemon on the finish. This is a rich wine with long lingering aromas.*
- Sancerre, Domaine De La Perrière** 2022 340  
*The nose initially expresses rhubarb, undergrowth and peppermint aromas and then opens up to reveal notes of fresh citrus, lime, grapefruit and orange blossom. The wine is fresh and delicate on entry to the palate and then develops a lovely ethereal structure, in which even riper citrus notes (lemon, pink grapefruit) come through again.*
- Sancerre, Domaine Vacheron** 2021  450  
*Elegant and direct on the nose. It exhales a beautiful ripeness with aromas of white flowers, yellow fruit, citrus fruit and minerals. On the palate it is frank, full, mature and elegant. It is a wine in which the fruit and white flowers dominate but where these are compensated by its refreshing minerality and acidity. Its finish is persistent and fresh.*
- Sancerre, Mégalithe, Domaine De La Perrière** 2018 460  
*Exotic and polished, it comes with high accolades. Aromas of candied lemons and spice with an herbal note. Lovely textured richness on the palate with lots of fresh citrus fruit and some more developed characters starting to come through. Very long finish.*



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## **BORDEAUX**


<b>Château Clarke, Le Merle Blanc</b>	2021		380
<i>Notes of crisp grapefruit, lemon sorbet, jasmine, lemongrass, peach, quince, acacia honey, delicate wood and a pinch of sea salt all combine in this gorgeous white Bordeaux, which manages to balance its ample richness with a crunchy freshness.</i>			
<b>Clarendelle Blanc by Haut-Brion</b>	2021		410
<i>The wine is round, rich, and luscious on the palate. The bouquet features aromas often found in sweet white wines, with hints of apricot, white peaches, and grapefruit. The wine shows great minerality along with fresh, powerful fruit flavors, as well as the concentration and structure of a great white wine.</i>			
<b>Château Saint-Robert Blanc, Graves</b>	2020		240
<i>Notes of struck flint and crushed rocks, giving way to a core of warm grapefruit, fresh pineapple and lemon meringue pie with a waft of honeysuckle. Medium-bodied, the palate has a crisp line cutting through the intense citrus layers with a lovely suggestion of creaminess and a long, mineral-tinged finish.</i>			
<b>Château de Fieuzal Blanc, Graves</b>	2016	RP92 	650
<i>Has a rich, tropical tinged bouquet with scents of guava, pineapple and mango, nicely defined. The palate is well balanced with crisp acidity, with subtle notes of orange rind and nectarine dovetailing into a lightly spiced, stem ginger finish.</i>			
<b>Les Champs Libres Blanc, Lalande de Pomerol</b>	2019		1140
<i>A rich nose, this smells evocative but also so fresh with white fruits - peach and apricot and some yellow flowers subtle but nuanced. Tension and juice on the palate, lovely clarity and texture on the tongue, the lemon, green apple, peach juice, pineapple and grapefruit settles and lingers - almost tangy with high acidity but also a lovely touch of minerality which nicely counters the exotic fruits. Excellent presence and character. A blend of mostly Sancerre Sauvignon Blanc vine genetics</i>			



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## BURGUNDY • BOURGOGNE


**Bourgogne Aligoté, Long Du Bois, Moillard** 2021  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*


**Bourgogne, Laforêt Chardonnay, Maison Joseph Drouhin** 2020 310  
*Leesy, creamy biscuity notes fill the air around the glass, quickly followed by ripe stone fruits, hazelnuts and a crisp citrus edge. Plush creamy fruit tickles the taste buds supported by peach and nectarine flavours, interwoven with a crystalline acid thread giving freshness and a long linear finish.*

## BURGUNDY • MÂCONNAIS


**Pouilly-Fuissé, Sous La Grotte, Moillard** 2020  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** 2020 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.*

**Pouilly- Fuissé, Sur La Roche, Daniel et Julien Barraud** 2015  750  
*La Roche unfurls to reveal aromas of green orchard fruit, fresh peach, wheat toast, smoke and clear honey. On the palate, it's medium to full-bodied, with a comparatively lavish, enveloping attack for this cuvée, but it displays excellent dry extract and tension at the core, concluding with a mineral finish.*

**Mâcon Villages, Les Éduens, Moillard** 2021 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** 2021  270  
*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** 2021 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 • CÔTE CHALONNAISE

**Rully, Les Saint-Jacques, Domaine de Villaine**

2018

 700

*This is an intense wine whose nose revolves around fresh fruits complemented by floral and spicy. Notes of yellow stone fruit, green apple, hazelnuts, and quince dominate this wine's dense yet saline-driven palate. Beyond this sensation of aromatic concentration the Rully Les Saint-Jacques express its terroir with elegance and finesse.*

## BURGUNDY • CHABLIS

**Petit Chablis, Les Grappes d'Or, Moillard**

2018

 260

*Nuanced and structured whites are dry, medium-dry or medium-sweet wines with characteristically mineral and herbal flavours and aromas. You can also discern citrus, gooseberry and blackcurrant notes in these wines. Crisp acids add the necessary structure.*

**Chablis, Coquillage, Moillard**

2018

 260

*A creamy hint to a nose of citrus and yellow apple. Mineral acidity provides drive and lift to the palate, unravelling buttered citrus, pineapple and dried apricot notes. Textured and long, a well-made beauty*

**Chablis, Olivier Tricon**

2021

260

*A pleasantly austere amalgamation of green apple, under-ripe pear, acacia, candied and a firm mineral backbone punctuated by crushed seashell and chiseled steel.*

**Chablis, Réserve de Vaudon, Joseph Drouhin**

2018

390

*The first nose of the Chablis Réserve de Vaudon reveals limes, pomelo and pink grapefruit. The fruity components of the bouquet are complemented by even more fruity-balsamic nuances. Think zesty lemon and floral notes with a refreshing saline minerality. Its fresh citrusy flavours*

**Chablis, 1<sup>er</sup> Cru Montmains, Olivier Tricon**

2019

370

*Initially soft in mouth and continues to soften thanks to the magnitude of this wine. Light aromas vaunting dried and ripe fruits. Its gold yellow, its surprising concentration and its richness turn it into an elegant wine.*

**Chablis, 1<sup>er</sup> Cru Vaillons, Domaine Séguinot-Bordet**

2018

 370

*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.*

**Chablis, Grand Cru Vaudésir, Domaine Séguinot-Bordet**

2017

 480




*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.*



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## BURGUNDY • CÔTE DE BEAUNE

<b>Beaune, 1<sup>er</sup> Cru Beaune du Château, Bouchard Père &amp; Fils</b>	2017		760
<i>Offers up aromas of pear, white flowers, and peaches, framed by a deft touch of oak. Medium to full-bodied, rich, and enveloping, it's lively and textural, with good underlying acidity. This is a charming, expressive introduction to the vintage, appellation, and Maison</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, Moillard</b>	2018		1410
<i>The nose has a great aromatic complexity that gains strength with aeration: candied orange, hawthorn, hazelnut, hot brioche. These greedy and generous flavors on the palate, alongside a nice acid characteristic of the vintage frame provide great length in the mouth and a good aging potential.</i>			
<b>Corton-Charlemagne, Grand Cru, Bonneau du Martray</b>	2007	RP94 	3980
<i>Quite youthful with its wonderfully elegant, pure and high-toned nose that is quite floral with a pronounced citrus influence to the green apple and wet stone notes that border on a mineral-reduction character. The detailed and equally pure mineral-driven medium-bodied flavours possess a cuts-like-a-knife linearity on the bone dry and palate staining finish. This is like sucking on pebbles and while the flavours are still distinctly austere, the balance is impeccable.*</i>			
<b>Meursault, Vieilles Vignes, Moillard</b>	2020		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>			



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<b>Meursault, 1ér Cru Les Perrières, Domaine Jean-Michel Gaunoux</b>	2010		1460
<i>With its aromas of pineapple, powdered stone and tea leaf, this smells a bit fruitier than the Genevrières. Dense but light on its feet, with terrific inner-mouth perfume to the flavors of lavender, powdered stone and minerals. Taut, elegant, very dry wine with superb cut and rising length. A very clear expression of Perrières terroir.</i>			
<b>Meursault, 1ér Cru Le Porusot, Deux Montille</b>	2011		1630
<i>A classic and very fresh Meursault nose of hazelnut, white peach, pear and acacia blossom gives way to round and surprisingly soft medium weight flavors that possess good volume but lack the same vibrancy as the better wines in the range. On the plus side there is very good persistence to the lemon-inflected finish.</i>			
<b>Puligny-Montrachet, Vieilles Vignes, Moillard</b>	2017		630
<i>The nose perceives the aromatic notes of orange blossoms which delicately blend with the aromas of toasted bread and hazelnut. On the palate it is fresh and well defined, with a nice round and generous finish.</i>			
<b>Puligny-Montrachet, Joseph Drouhin</b>	2017	WS92	840
<i>The aromas evoke trees in bloom and white flesh fruit, like white peaches. With age, the aromas evolve towards almond and lightly grilled dried fruit. On the palate, there is a sensation of fresh silkiness. Long and persistent in the aftertaste, ending on an exceptional wealth of flavors, both floral and fruity.</i>			
<b>Puligny-Montrachet, Domaine Ramonet</b>	2010		5750
<i>A notably elegant, pure and airy flashes a panoply of floral elements and in particular acacia blossom, along with spice and cool lemon-lime nuances. There is good richness to the seductively textured middle weight flavors that possess a caressing mouthfeel before culminating in a sneaky long and notably dry finish that also exhibits a touch of warmth though in this case it is more subtle.</i>			



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**Puligny-Montrachet, 1<sup>er</sup> Cru Les Pucelles, Domaine Leflaive** 2006 WS93  11480

*A pure, elegant and refined nose that is openly exotic with honeysuckle, mango, apricot and spiced pear plus subtle lemon peel notes. There is fine volume to the rich, full, ripe and generous medium-bodied flavors that possess a silky mouth feel due to the impressive amount of dry extract present, all wrapped in a long, sappy and utterly classy finish. This is really lovely and while there is a bit more of the exotic character than I really prefer there can be no question that the overall quality is excellent.*

**Saint-Romain Blanc, Alain Gras** 2018 650

*Bursts with notes of fresh pear, citrus oil, pastry cream and hazelnut. On the palate, it's medium-bodied, bright and elegantly textural, with a delicately sun-kissed core of fruit, succulent acids and a chalky finish.*

**Savigny-lès-Beaune Blanc, Albert Bichot** 2009  1060



*Nicely composed white Burgundy from several parcels of 40 year old vines on average, with pretty meadow flower aromatics mingled with ripe citrus and white and yellow-fleshed orchard fruit. The palate is broad and ample without any heaviness and the depth of flavour and length are impressive indeed. This is a wine "toute en finesse", but also with power and palate presence. Fine wine*



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## 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>		
<b>Condrieu Blanc, Invitare, M. Chapoutier</b>	2020	520
<i>100% Viognier. Lively, sharply focused aromas of fresh citrus and pit fruits and pungent flowers. A firm spine of acidity supports juicy tangerine and white peach flavors that deepen steadily as the wine opens up. A chalky mineral note adds cut to a nervy, sharply focused, persistent finish that leaves a zesty citrus fruit note behind</i>		
<b>Viognier, Paul Jaboulet Aîné</b>	2018	RP94  390
<i>Mirabelle, apricot, lime, orange blossom and honeysuckle, complemented by other fruity nuances. Opens pleasantly aromatic, fruity and balanced. Light-footed and multilayered, this dense white wine presents itself on the palate. The final of this youthful white wine from the wine-growing region of the Rhône Valley finally impresses with a good aftertaste.</i>		
<b>Hermitage Blanc, Le Chevalier de Sterimberg, Paul Jaboulet Aîné</b>	2017	RP94  940
<i>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.</i>		

## AUSTRIA

<b>Salomon Undhof, Kremstal, Steinterrassen, Riesling</b>	2015	200
<i>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.</i>		
<b>Elfenhof, Burgenland, Spätlese, Gewürztraminer</b>	2019	240
<i>Gorgeously sweet Gewurztraminer with moderately low alcohol and typically alluring diversity of aromas, including rose petals, pear, nutmeg and white lilies. Offers up an exquisite sweetness and a juicy, round, soft body.</i>		
<b>Elfenhof, Burgenland, Grüner Veltliner</b>	2021	190
<i>Gorgeously sweet Gewurztraminer with moderately low alcohol and typically alluring diversity of aromas, including rose petals, pear, nutmeg and white lilies. Offers up an exquisite sweetness and a juicy, round, soft body.</i>		




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## ITALY


### VENETO


**Canaletto, Pinot Grigio** 2021  160  
*Tropical fruit and spring blossom aromas lead the nose on this informal white. The extremely simple palate offers green apple and a hint of green melon alongside zesty acidity.*


**Torresella, Pinot Grigio** 2022 160  
*This light-bodied, one-dimensional wine features scents and flavors of white gumdrops, while a burst of citrus on the finish imbues it with some refreshing qualities.*

### PIEDMONT

**Langhe Bianco, Prasué, Saracco Chardonnay** 2016 200  
*Straw yellow with greenish reflections. On the nose this wine is intensely fruity with hints of bread crust. Flavours of apple and pineapple, long aftertaste, complete structure.*

**Gavi del Comune di Gavi, Bersano** 2018  210  
*The bouquet is characteristic and fragrant, with hints of pineapple and peach, and a note of apricot. Rich and full in the mouth with a long fruity and persistent aftertaste.*

**Gavi, Principessa Gavia, Banfi** 2021  230  
*Pale yellow color with shades of green. The perfume of boxwood combines with the flower notes of jasmine and the fruity aromas of melon and white peach. On the palate, the wine's pleasant sapidity supports its eminent drinkability.*

**Gavi, Pio Cesare** 2021  320  
*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.*

**Angelo Gaja, Rossj-Bass, Chardonnay** 2017 680  
*Filled with apple and pear flavors along with citrus fruit and honeysuckle on a medium-bodied palate. Roasted nut and fresh honey aromas add a hint of body.*



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## SPAIN

### CASTILLA Y LEÓN

**Marqués de Cáceres, Rueda, Verdejo**

2021

160

*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.*

**Marqués de Riscal, Rueda, Sauvignon Blanc**

2021



170

*A very complex nose with hints of fresh grass over a mineral base which gives the wine added lift, and abundant citrus and tropical fruits such as pineapple and melon. It leaves a fresh, aromatic taste in the mouth and has a clean, long finish.*

### GALICIA

**Vionta, Rías Baixas, Albariño**

2021

230

*Fresh and zesty Albarino with generous floral and fruit aromas. Soft and agreeably acid on the palate, giving way to a melange of ripe fruits but brought to a peak of green apple, apricot and kiwi. Lees maceration has given it a body and structure with great personality. A long finish, highly aromatic with just a touch of bitterness a classic characteristic of the varietal.*



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## GERMANY

### MOSEL

**Ansgar Clüsserath, Steinreich, Trocken, Riesling**

2019



220

*Wine typically expresses an intense and spicy minerality laced with a delicate salinity. It's refreshing, playful agility and marked minerality are balanced by fruity citrus aromas of pineapples and grapefruit. Structured and focused, the wine offers a complex body with clear acidity and a long, intense finish.*

**Ansgar Clüsserath, Trittenheimer Apotheke, Trocken Riesling**

2019



290

*It delivers a beautifully smoky and still restrained but very complex nose of smoke, anise, spearmint, greengage, thyme, rosemary, white flowers, and lime tree. The wine has great presence and density, while remaining fresh and comparatively light. The finish has intensity, focus, and depth and leaves a racy feel of herbs and lime wrapped in plenty of spices.*

**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, Vom Schiefer, Feinherb, Riesling**

2021



190

*Has a delicate fragrance of ripe apricots, peach, passion fruit and citrus, beautiful minerality. An unusually dense organic wine with a creamy, almost velvety texture, reminiscent of late-harvest wines, but absolutely dry.*

### PFALZ

**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, Silvaner</b>	2017	250
<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, Weisser Burgunder</b>	2019	 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 Trocken, Grauer Burgunder</b>	2019	170
<i>A Pinot Gris with a creamy body and delicate fruit. Lovely ripe-melon, caramelized-pear and melted-butter character, full body, but with nice mineral freshness that makes it feel lighter than it really is. Bold and well-balanced finish.</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>	2019	 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, Niersteiner 1G, Trocken, Riesling</b>	2019	320
<i>Pronounced aromas. Notes of lemon zest, sun-ripened peach, grapefruit, and redcurrant leaf. On the palate, this is complemented by a salty hint, a touch of chamomile with some grip, juiciness, and energetic acidity. A persistent aftertaste.</i>		
<b>Wittmann Vom Kalkstein Trocken Riesling</b>	2019	 340
<i>Bright floral notes followed by apple, apricot, grapefruit, chalky mineral hints as well wet stone. Juicy with subtle apple notes, balanced and well-integrated acidity. The minerality is evident in the background. Unpretentiously good.</i>		




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## RHEINHESSEN

**Wittmann Kirchspiel GG Trocken Riesling** 2019  430  
*A finely-nuanced herbal scent on the slowly opening bouquet, followed by peach, yeast, reductive notes, and also some ripe tones. Initial citrus on the palate with hints of lime juice, dense concentration, powerful with good extract, and precise dominant acidity marked by fine phenolics. A supple finish with a slight oiliness.*

**Wittmann Brunnenhäuschen GG Trocken Riesling** 2019  480  
*In addition to peach and apricot, pleasant savoury notes and herbaceous tones emerge. Chalky-minerality. A streamlined example with a lot of substance: good volume, harmonious extract and pronounced, yet fine phenolics. The acidity is perfectly integrated. Finely crafted and yet quite punchy.*

**Wittmann, Morstein GG Trocken Riesling** 2019 RP98 550  
*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.*

## AUSTRALIA

### WESTERN AUSTRALIA

**Leeuwin Estate, Margaret River, Art Series, Riesling** 2018 250  
*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.*

**Leeuwin Estate, Margaret River, Art Series, Chardonnay** 2019 RP98 870  
*Succulent and distinctive, with crème fraîche, tahini and salted butterscotch notes up front that are aromatic and appealing, with fresh-grated ginger, mouthwatering acidity and a vibrant, juicy mouthful of dried pineapple, pomelo and yuzu flavors at the core. Ultimately, the tension between all the balanced elements creates a complex, stunning wine*



**Evans & Tate, Margaret River, Butterball, Chardonnay** 2022 250  
*Juicy stone fruit, ripe melon and tinned pear with toasty oak, roasted spices and creamy, buttery notes. Ripe Chardonnay characters of peach, tinned pears and ripe melon framed with toasty oak, roasted spices and creamy, buttery notes that flood the nose and mouth. A delicious rich and complex Chardonnay..*



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## SOUTH AUSTRALIA

<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>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>	2021	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>	2022		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</b>	2022		200
<i>Aromas of oranges and yellow peaches, backed by almondy mealy notes fill the glass. The palate is clean and balanced with layers of nectarines and grapefruit and a seam of minerality through the middle. Cleansing acidity prepares your for the next mouthful. A clean, well balanced Chardonnay with bright tropical fruit and nice acidity.</i>			
<b>Sidewood, Adelaide Hills, Mappinga Fumé Blanc</b>	2020		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>	2020		260
<i>It's a complex number, showing plenty of winemaking and oak spice - there's some flint rock, smoke and popcorn, all alongside fresh white peach and zesty lemon. The palate is round but fresh, with some creaminess from the barrel, but ends with a kick of acidity.</i>			



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## NEW ZEALAND

### NORTH ISLAND

**Ata Rangi, Martinborough, Raranga, Sauvignon Blanc**

2018



220

*This wine has complex aromas of lemon curd, citrus blossom and white peach. There are also interesting notes of spiced apple pie. On the palate, there is a creamy texture obtained from the skin contact and barrel fermentation, intermingled with tangy lemon zest flavours on the finish.*

**Trinity Hill, Hawkes Bay, Sauvignon Blanc**

2016

160

*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.*



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## **SOUTH ISLAND**

**Cloudy Bay, Marlborough, Sauvignon Blanc** 2022 410

*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.*

**Cloudy Bay, Te Koko, Marlborough, Sauvignon Blanc** 2020 WS93 580

*Pristine aromas of sliced limes, lemons, green melon and hints of lemon grass follow through to a full body with dense fruit, yet framed by a lightly phenolic texture that holds the whole thing together, tightening the fruit in the center-palate. Beautiful finish.*

**Dog Point, Marlborough, Section 94, Sauvignon Blanc** 2020  310


*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.*



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## SOUTH ISLAND

<b>Misha's Vineyard, Central Otago, The Gallery, Gewürztraminer</b>	2016	240
<i>Classic varietal aromas of rose petal, lychee, ginger and cinnamon, this off-dry style has a gentle but full palate that balances sweet baked fruits with fresh ripe citrus.</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, 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>Rimapere, Marlborough, Single Vineyard, Sauvignon Blanc</b>	2021	250
<i>Very defined Sauvignon Blanc with tremendous concentration. It delivers pronounced aromatics of lemon peel, sage, ripe lemon, passion fruit, grapefruit, pine needles and steely minerality. The palate despite being vibrant and fresh, has a rich texture. There is wonderful purity and complexity and a long intense finish.</i>		
<b>Rimapere, Marlborough, Plot 101, Sauvignon Blanc</b>	2021	 330
<i>Result of a joint venture between Baron Edmond de Rothschild and Craggy Range. Distinct lime &amp; lemon notes, developing with fragrant white flowers aromas, gentle oak complexities with a creamy "sur lies" overlay. Elegant texture, rich lemon and grapefruit flavours. Fine and long palate that demonstrates an elegant persistence.</i>		
<b>Two Tracks, Marlborough, Sauvignon Blanc</b>	2021	170
<i>A wine by Wither Hills. Intense gooseberry, tomato leaf, fresh cut fennel and red capsicum characters underpinned by the classically pungent melon, guava and passion fruit aromatics immediately fill the senses. rs and a long supple lingering finish.</i>		
<b>Wither Hills, Marlborough, Early Light, Pinot Gris</b>	2022	170
<i>Fresh classic aromas of bright white peach, grapefruit and pear with a spicy apple character underlying the primary citrus fruits. Displays a wonderful lush palate with generous weight and texture, with the fresh acidity enhancing the apple and pear flavours.</i>		
<b>Wither Hills, Marlborough, Sauvignon Blanc</b>	2022	230
<i>Refined and elegant. Mouth-watering, textural acidity and a juicy core of citrus fruit exudes notes of crunchy greens and tropical guava on the nose.</i>		



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## U.S.A

**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.*

**J. Lohr, Cypress Vineyards, California, Chardonnay** 2021  180

*Inviting nose offers aromas of daffodil, ripe apple, and citrus, complemented on the palate by white peach, pineapple, and orange marmalade followed by a long creamy finish. Balanced acidity and rich texture*

**J. Lohr, Arroyo Seco, Monterey County, California, Chardonnay** 2020 290

*Exhibits youthful hues of light to medium straw. The enticing aromas are reminiscent of peach, nectarine, marmalade, yellow floral, baking spices, and honey. Those aromas echo on the palate and are complemented by orange and apricot, and balanced with a creamy texture from aging sur lie*

**The Hilt, The Vanguard, Santa Rita, Chardonnay** 2017  810

*Stony. White peach, rose petals, and green mango with subtle hints of oak. Peach and custard brioche. Silky texture with classic Vanguard lime zest character. Gains richness and complexity as it begins to stretch its wings with time and air. Full of tension and defined by its reserve but wrapped in a luxurious package of velvet fruit.*

## CHILE

**Alario, Central Valley, Sauvignon Blanc** 2021 150

*This sauvignon blanc over-delivers with lovely aromas and flavours of grapefruit, freshly cut grass, kiwi, gooseberry and chamomile. It is light to medium-bodied, extra dry, with a refreshingly balanced finish.*

## SOUTH AFRICA

**Douglas Green, Western Cape, Chenin Blanc** 2022 170

*Exuberant passion fruit, ripe peaches and pineapple on first impression embellished with honey suckle grace that carries through to a generous yet well-tempered palate. Packed ripe fruit flavours freshened up by a tangy citrus acidity on the finish.*

**Ken Forrester, Old Vine Reserve, Stellenbosch, Chenin Blanc** 2022  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.*

## BULGARIA

**Enira White, Bessa Valley, Marsanne, Roussanne and Viognier** 2020 180

*Brilliant, light yellow color charm at first. Opulent bouquet reveals plenty of flavors such as pear, quince, elderberry, melon and lime. Round and soft body, dense texture and balanced acidity are felt in taste. Nice freshness and finesse at the end.*



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## RED

### CHINA

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

2015

RP94  1890

*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.*

**Hu Yue by Lafite, Qiu Shan Valley, Shandong**

2019

 2470

*Hu Yue is defined by aromas of red fruits such as red currant and cherry, followed by spicy notes of licorice and white pepper revealing a complex and yet refined nose. The attack is fresh, with a balanced structure and an enveloping mouthfeel. The length, supported by silky tannins, is distinguished by light notes of cocoa, perfectly underlining the harmony of this wine.*

**Long Dai by Lafite, Qiu Shan Valley, Shandong**

2019

 5260

*On the nose, there is some lifted but very young dark fruit showing cassis, bramble, mulberry, black cherry and a hint of blueberry with a touch of violet as well as some slight herbaceous notes. These primary characters are complemented by some gentle new oak influence. On the palate, the 2019 Long Dai is austere in this youthful stage with fine-grained, coating tannins showing to the fore, some refreshing acidity—so typical of wines from this region. This structure is nicely fleshed out with the dark fruit and savory oak notes. With its relatively long length.*

### JAPAN

**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.*

### 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.*



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## 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 Reserva, Bessa Valley, Merlot, Syrah, Cabernet Sauvignon and Petit Verdot** 2015 WS91 380

*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.*

## SYRIA

**Domaine de Bargylus, Red Lattakia** 2014 440

*"The Syrian Vineyard making the world's most dangerous wine" 60% Syrah and 20% each Cabernet Sauvignon and Merlot. Packed with fruit and spice, it's a dinner party wine to impress, and what a talking point! Black pepper sprinkled summer fruits - bowls of plums and intense blackcurrant coulis, a dusting of cocoa and cinnamon with hint of truffle. Rich yet with great lift and precision to the finish, and fine tannins.*









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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 Haut-Marbuzet, Cru Bourgeois Exceptionnels</b>	2018	RP93 	680
<i>Has so much to offer. Sweet red cherry, blood orange, dried flowers and mint add layers of nuance, but it is the wine's balance that is most impressive. This 2018 has an extra kick of flavor intensity, not to mention tremendous character, with none of the quirky edges that have at times characterized this wine in the past.</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 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>	2014	WS90 	750
<i>The wine is powerful with fine tannins and concentrated black fruits. The dense texture is lifted by the acidity and beautiful fruit of the vintage. The tannins are dusty, tight and surrounded by beautiful fruit and acidity.</i>			
<b>Le Dame de Montrose, 2nd vin de Château Montrose</b>	2018	RP92 	790
<i>Delivers a profound nose of baked plums, blackberry preserves and raisin cake with touches of dark chocolate, licorice, Chinese five spice and sandalwood. Full-bodied, rich and opulent in the mouth, it fills the palate with ripe, generous fruit, backed by firm, rounded tannins and seamless freshness, finishing long and spicy.</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 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	 5650
<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>			
<b>Château Cos d'Estournel, 2ème Grand Cru Classé</b>	2017	RP98	 2070
<i>Revealing beautiful expressions of preserved plums, boysenberries, blackcurrant pastilles and wild blueberries with hints of Indian spices, menthol, lilacs and mossy tree bark plus a compelling suggestion of iron ore. Medium to full-bodied, the palate has a solid backbone of firm, grainy tannins and well-knit freshness supporting the tightly wound blue and black fruits layers, finishing long and fragrant.</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>Château Lalande-Borie</b>	2017		500
<i>Predominantly Merlot, this wine has soft tannins while also having the rich elegance of a Saint-Julien. Structure and density come both from the tannins and the generous blackberry flavors.</i>			
<b>Château Gloria</b>	2018	RP94	 740
<i>Deeply colored with terrific cassis and blackberry fruits as well as ample leafy herbs and sappy flower notes, it hits the palate with full-bodied richness, has polished, elegant tannins, and a great finish. It's a juicy, fruit-forward effort with good concentration and lots of class</i>			
<b>Sarget de Gruaud-Larose, 2nd vin de Chateau Gruaud-Larose</b>	2015		 450
<i>Great balance of cassis and brambles with crisp acidity and rather elegant, dry tannins. Attractive mid-weight second wine from Gruaud-Larose.</i>			
<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>Connétable de Talbot, 2nd vin de Chateau Talbot</b>	2017		 620
<i>Displays the elegance that gives Saint-Julien its charm. Medium-bodied palate with alluring creamed loganberry fruit profile, inlaid with subtle graphite and apple wood accents. Hints of tar and savory show on the finish.</i>			
<b>Clos Du Marquis, 2nd vin de Château Léoville-las-Cases</b>	2014	RP92	 820
<i>It has layers of blackberry, raspberry coulis, incense and iris emerging from the glass whilst maintaining superb delineation. The palate is medium-bodied with a gentle grip on the entry. Graphite-infused red and black fruit on the front palate whilst the back is adorned with just a hint of blue fruit that lends this a more feminine allure. There is lovely balance here, fresh and focused with a touch of graphite</i>			
<b>Clos Du Marquis, 2nd vin de Château Léoville-las-Cases</b>	2018	RP94	 910
<i>Displays flamboyant scents of kirsch, crushed black cherries and warm cassis with hints of cinnamon stick, underbrush and chocolate box plus a waft of sandalwood. Full-bodied and built like a brick house with firm, grainy tannins and bold freshness supporting the muscular fruit, it finishes long and spicy.</i>			
<b>La Croix, 2nd vin de Château Ducru-Beaucaillou</b>	2016	RP92	 740
<i>Medium to deep garnet-purple colored, the 2016 La Croix gives up aromas of cassis, earth, black plums, black cherries and mulberries with wafts of menthol, cigars and crushed rocks. Medium to full-bodied, the palate is lively and earthy with firm, grainy tannins, finishing long and mineral-laced.</i>			



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## BORDEAUX • ST. JULIEN

<b>La Croix, 2nd vin de Château Ducru-Beaucaillou</b>	2015	RP93		820
<i>It has a floral note on the nose: small black cherries, blueberry and wilted violets, the last becoming more intense as the initially tight-fisted wine opens in the glass. The palate is medium-bodied with fine-grained tannin. There is very well-judged acidity and its texture is harmonious and silky smooth. The quality is loaded more in the mouth than on the nose at the moment, but it is a seriously classy “deuxième vin” that just needs a little more persistence on the finish.</i>				
<b>Le Petit Lion, 2nd vin de Château Léoville Las Cases</b>	2015	WS91		990
<i>Racy, opulent and inviting, hits all the right notes. In this vintage, the blend includes all the old-vine Merlot off the property, which gives the Lion added texture, power and breadth. Those elements come through loud and clear. Crème de cassis, blackberry, spice, leather and menthol build to the cream, voluptuous finish.</i>				
<b>Château Talbot, 4er Grand Cru Classe</b>	2018	WS95		1020
<i>Opening out to reveal notions of warm red and black currants, baked plums and mulberries with touches of sautéed herbs, tilled soil, fallen leaves and unsmoked cigars. Medium to full-bodied, it has commendably ripe, fine-grained tannins and restrained, earthy layers on offer in the mouth with an herbal lift on the finish.</i>				
<b>Château 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>Château 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>				
<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		990
<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 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>				



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## BORDEAUX • ST. JULIEN

### **Château Léoville Barton, 2ème Grand Cru Classé**

2015

RP95  1280

*Offers up notions of warm red currants, black raspberries and dark chocolate with wafts of cigar box, violets and bay leaves. Elegant, medium-bodied and sporting great freshness, the taut, tightly wound palate of intense red fruits and floral accents is well-framed with firm, grainy tannins, finishing on a lingering mineral note*

### **Château Ducru-Beaucaillou, 2ème Grand Cru Classé**

2015

RP97  2520

*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.*

### **Château Ducru-Beaucaillou, 2ème Grand Cru Classé**

2012

RP93  2570

*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.*



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## **BORDEAUX • ST. JULIEN**

### **Château Léoville-Las Cases, 2ème Grand Cru Classé**

2016

RP100  3810

*One of the high points of this great vintage, the 2016 is a brilliant wine that unwinds in the glass with aromas of dark berries, pencil shavings, cigar wrapper, loamy soil and violets. Medium to full-bodied, deep and layered, it's concentrated and complete, with beautifully refined tannins, vibrant acids and a long, mineral finish. Even in this series of great wines, it stands out for its cool classicism and unerring precision.*

### **Château Léoville-Las Cases, 2ème Grand Cru Classé**

2014

RP96  2510

*Is a tightly wound classic that will delight purists. Mingling aromas of dark berries and cassis with hints of bitter chocolate, sweet spices, cigar wrapper, pencil shavings and sweet new oak, it's medium to full-bodied, layered and concentrated, with tangy acids and a deep, firm mid-palate framed by rich, powdery tannins. Concluding with a long, penetrating finish*

### **Château Léoville-Las Cases, 2ème Grand Cru Classé**

2000

WS100  4380

*Quite fabulous, magisterial Saint Julien that is only just beginning to flex its muscles. It has a very intense and beautifully defined bouquet with mineral rich blackberry and bilberry scents, outstanding focus and harmony, and very well-integrated oak. The palate is medium-bodied with fine tannin, impressive backbone and focus in situ. There is a touch of mint infusing the fruit here, superb tension with a touch of mulberry and Hoi Sin lingering on the finish that still feels backward and sinewy. What was remarkable was to observe the melioration in the glass, achieving wondrous energy and delineation with time, still improving after a couple of hours. \**

### **Château Léoville-Las Cases, 2ème Grand Cru Classé**

1995

RP95  1830







*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.*



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## BORDEAUX • PAUILLAC







<b>Réserve de la Comtesse, 2nd vin de Château Pichon-Longueville</b>	2013		560
<i>A perfumed wine, this is full of black fruits that are shot through with acidity. It is bright, soft and only hinting at tannins. This wine will develop quickly and become an attractive, fruity wine</i>			
<b>Les Griffons de Pichon Baron, 2nd vin de Château Pichon-Longueville Baron</b>	2016	WS91	600
<i>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.</i>			
<b>Fleur de Pédesclaux, 2nd vin de Château Pédesclaux</b>	2016		410
<i>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.</i>			
<b>Echo de Lynch-Bages, 2nd vin de Château Lynch-Bages</b>	2018	RP92	 770
<i>With fragrant notes of candied violets, rose hip tea and fragrant soil over a core of crushed blackberries, warm blackcurrants and kirsch plus wafts of chocolate mint and crushed rocks. Full, rich, wonderfully concentrated and well structured, it has a solid backbone of firm, grainy tannins and bold freshness, finishing long.</i>			
<b>Les Forts de Latour, 2nd vin de Château Latour</b>	2000	WS93	 3000
<i>Has a very perfumed and floral bouquet, beautifully defined, precise and precocious; hints of eucalyptus emerge with time. The palate is well balanced and intense, delivering black fruit laced with mint and tar. The concentrated finish gently grips the mouth.</i>			
<b>Le Petit Mouton, 2nd vin de Château Mouton Rothschild</b>	2015	RP93	 .3120
<i>Beautiful, elegant red, blue and black fruits (89% Cabernet Sauvignon and 11% Merlot) as well as some graphite and spice notes jump from the glass of the 2005 Lafite Rothschild. Medium-bodied, with superb purity and texture.</i>			
<b>Château Grand-Puy Ducasse, 5ème Grand Cru Classé</b>	2016	RP93	 .650
<i>This has a very attractive bouquet with pure blackberry and raspberry coulis aromas, just that hint of pencil lead leading you towards Pauillac. The palate is medium-bodied with fine tannin, plenty of sappy black fruit and a hint of tar and graphite towards the persistent finish.</i>			
<b>Château Clerc Milon, 5ème Grand Cru Classé</b>	2016	RP94	 1210
<i>A fresh and stylish version, with chalky minerality running from start to finish. Succulent plum and cassis fruit flavors coil around this and absorbs this easily at first. Then pretty violet and lilac notes guild the finish, with the minerality taking a slightly firmer stand.*</i>			



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## BORDEAUX • PAUILLAC








<b>Château Grand-Puy-Lacoste, 5ème Grand Cru Classé</b>	2016	RP94		1040
<i>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.</i>				
<b>Château Grand-Puy-Lacoste, 5ème Grand Cru Classé</b>	2015	WS94		1070
<i>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.</i>				
<b>Château d'Armailhac, 5ème Grand Cru Classé</b>	2017	WS94		780
<i>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.</i>				
<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>	2010	RP97		2760
<i>Roasted cedar, tobacco and bay leaf notes start off this structured but lively bottling, with intense currant, blackberry and black cherry flavors at the core. The iron-laced grip and pleasantly austere plum pit and licorice snap accents fill in on the tar-tinged finish. Great range, character and typicity.</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>				



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## BORDEAUX • PAULLAC

<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 Pontet-Canet, 5ème Grand Cru Classé</b>	2009	RP100	 3680
<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>	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>			
<b>Château Pichon Longueville Comtesse de la Lalande 2ème Grand Cru Classé</b>	2017	RP96	 1420
<i>Revealing floral notes of lilacs and lavender over a core of black raspberries, warm blackberries and forest floor plus touches of star anise and stewed black tea. Medium-bodied, the palate is a bundle of energy and tension with softly played tannins and beautiful floral and black fruit layers, finishing with a long-lingering whisper.</i>			
<b>Château Lafite Rothschild, 1èr Grand Cru Classé</b>	2014	RP95	 8860
<i>There are layers of blackberry and boysenberry fruit, still that hint of juniper berry, certainly a more extrovert Lafite-Rothschild compared to recent vintages. The palate is medium-bodied with crisp tannin, very focused and quite linear, again with plenty of black fruit laced with cedar and tobacco. It begins to clam up towards the saline finish</i>			



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**BORDEAUX • PAULLAC****Château Lafite Rothschild, 1èr Grand Cru Classé**

2000

RP100  16360

*A blend of 93.3% Cabernet Sauvignon and the rest Merlot, an extraordinary aromatic expression of liquid minerals/stones interwoven with the tell-tale graphite notes mulberry black currants caramel and tobacco. In the mouth it is remarkably light on its feet but somehow seems to pack intense flavors into layer upon layer of fruit and richness that cascade over the palate. A compelling wine with extraordinary precision great intensity and a seamlessness in spite of what are obviously elevated levels of tannin this wine was provocatively open and beautiful. \**

**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**

2015

RP98  7610

*Has a deep, almost opaque color. The nose is very intense and extraordinarily backward: blackberry, graphite (in fact, more like a big box of pencil shavings), hints of blueberry, violet and a splash of Indian ink. It must surely constitute one of the most penetrating aromatics this vintage. The palate is medium-bodied with saturated tannin that forms the arching structure of this Mouton, with layers of rich black fruit reined in by the killer line of acidity. This is ineffably pure and delineated toward the finish with an effervescent 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**

2010

 RP100 12700

*Deep garnet in color, and—WOW—it erupts from the glass with powerful crème de cassis, Black Forest cake and blackberry pie scents plus intense sparks of dried roses, cigar boxes, fragrant earth and smoked meats with aniseed and crushed rocks wafts. Full-bodied, concentrated and oh-so-decadent in the mouth, it has a firm, grainy texture and lovely freshness carrying the rich, opulent fruit to an epically long finish. \**



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**BORDEAUX • PAULLAC**

**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






- Historical XIXth Century by Château Palmer** 2016  4490  
*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.*
- Historical XIXth Century by Château Palmer** 2013  2830  
*Unique blend of Cabernet & 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.*
- Margaux du Château Margaux, 3rd vin de Château Margaux** 2014 990  
*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.*
- Margaux du Château Margaux, 3rd vin de Château Margaux** 2015  1040  
*Bursting with seductive notes of black berries, crème de cassis, pressed rose petals, lavender, sappy sandalwood and hints of sweet Cohiba cigar tobacco spice. Medium full-bodied flavour packed mouthful, delivering a lush black berry seduction, hints of black forest gâteau and a tight knit vein of finely polished spicy tannins which melt away into a fresh, inviting acidity*
- BriO de Cantenac Brown, 2nd vin de Château Cantenac Brown** 2016 WS93  430  
*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.*
- Blason d'Issan, 2nd vin de Château d'Issan** 2017  480  
*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.*
- Confidences de Prieuré-Lichine, 2nd vin de Château Prieuré-Lichine** 2016  390  
*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.*
- Pavillon Rouge du Château Margaux, 2nd vin de Château Margaux** 2010 RP94  1940  
*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.*



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## BORDEAUX • MARGAUX

<b>Château Labégorce, Cru Bourgeois</b>	2013		460
<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>	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 Ferrière, 3ème Grand Cru Classé</b>	2019	RP92 	750
<i>A greater density of fruit and a richer seam of freshness for this vintage. Blackberries, blackcurrants, violets, bitter chocolate, clay and gravel on the nose. It's medium-bodied with firm, very fine and integrated tannins. Beautiful texture. Structured, yet with a soft, supple feel.</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>			



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## BORDEAUX • MARGAUX







<b>Château Cantenac Brown, 3ème Grand Cru Classé</b>	2018	WS94 	800
<i>Wafting gently out of the glass with fragrant scents of redcurrant jelly, Morello cherries, plum preserves and fresh blackcurrants, plus suggestions of red roses, cedar chest and pencil lead. The medium-bodied palate has a sturdy frame of grainy tannins and plenty of freshness supporting the delicately styled red and black fruit flavors, finishing savory.</i>			
<b>Château Giscours, 3ème Grand Cru Classé</b>	2015	RP94 	1070
<i>Opens with expressive cassis, blackberry and red currants on the nose with touches of cedar chest, roses and pencil lead. Medium to full-bodied with a good core of muscular fruit and firm, grainy tannins, it finishes long</i>			
<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 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>			
<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 	3990
<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>			



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**BORDEAUX • MARGAUX**

<b>Château Rauzan-Gassies, 2ème Grand Cru Classé</b>	2018	RP98		700
<i>Rocks up with flamboyant notions of kirsch, blackberry preserves, warm cassis and Chinese five spice with touches of black tea, red roses and menthol plus a waft of molten chocolate. Medium to full-bodied with a firm frame of ripe, fine-grained tannins and fantastic freshness, it has a solid core of rich fruit</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		750
<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>	2016	RP92		990
<i>Cabernet Sauvignon aromatics and structure play off the natural intensity of the year beautifully. Blackberry, grilled herbs, licorice, leather and crème de cassis are all vividly sketched in this layered, expressive Margaux. Expect a dark, exotic Margaux that stands a bit apart from the norm for the appellation.</i>				
<b>Château Durfort-Vivens, 2ème Grand Cru Classé</b>	2015	RP94		990
<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>				
<b>Château Lascombes, 2ème Grand Cru Classé</b>	2016	RP94		920
<i>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.</i>				
<b>Château Margaux, 1èr Grand Cru Classé</b>	2016		RP99	10520
<i>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.</i>				



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## **BORDEAUX • MARGAUX**

### **Château 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.*

### **Château 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. \**

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

1996

RP100  10470






*Strong contender for wine of the vintage. It offers everything you desire from this First Growth. It is blessed with breathtaking delineation and freshness on the nose, understated at first and then blossoming with mineral-infused black fruit, hints of blueberry, crushed stone and violet. The palate is perfectly balanced with filigree tannin, perfect acidity, a wine where everything seems to be in its right place. Blackberry, crushed stone at the front of the mouth, just a touch of spice towards the finish that shows supreme control. This is a Margaux that seems to light up the senses.*



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## PESSAC-LÉOGNAN & GRAVES

<b>Le Petit Haut Lafitte, 2nd vin de Château Smith Haut Lafitte</b>	2020	RP93	560
<i>Rolling out of the glass with alluring scents of blackberry preserves, Black Forest cake and warm cassis, plus wafts of red roses and cinnamon toast with a hint of dried mint. The medium to full-bodied palate delivers plush tannins and soft acidity to support the generous, juicy black fruits, finishing on a lingering minty note.</i>			
<b>Château Carbonnieux, Pessac-Léognan</b>	2016	WS93 	590
<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, Pessac-Léognan</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 Pape Clément, Pessac-Léognan</b>	2015	RP96 	1460
<i>It opens with profound notes of crushed red and black currants, black cherries and cassis with touches of mocha, baking spices, menthol and lavender plus a hint of new leather. Medium-bodied, firm and concentrated with tons of tightly wound black fruit and earth layers, it has a grainy frame and refreshing lift on the long finish.</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>			










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## PESSAC-LÉOGNAN & GRAVES

<b>Château Smith Haut Lafitte, Graves</b>	2017	RP97		1430
<i>Out of the gate with bold expressions of warm redcurrants, baked blackberries and crème de cassis with hints of spice cake, dried roses, underbrush and pencil lead plus a waft of candied violets. Medium to full-bodied, the palate has a fantastic core of densely packed red and black fruits, framed by wonderfully ripe, rounded tannins and seamless freshness, finishing long and perfumed.</i>				
<b>Château Smith Haut Lafitte, Graves</b>	2015	RP97		1950
<i>This pumps out some serious blackberry, boysenberry, raspberry and black currant fruit flavors, with the texture of compote and a racy edge thanks to a terrific bolt of graphite that runs throughout. Waves of anise, roasted apple wood and tobacco drive the finish, with the fruit keeping pace easily.</i>				
<b>La Chapelle La Mission Haut Brion, Pessac-Léognan</b>	2016	RP94		1080
<i>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>La Chapelle La Mission Haut Brion, Pessac-Léognan</b>	2015	RP92		1190
<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>				



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**PESSAC-LÉOGNAN & GRAVES**

**Château La Mission Haut-Brion, Pessac-Léognan**

2015

RP98  7550

*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 length \**

**Château Haut-Brion, Pessac-Léognan**

2014

RP96  5780

*One of the stars of the vintage, the 2014 Haut-Brion is an exceptionally beautiful and vivid wine. Super-ripe dark cherry, plum, tobacco and menthol are some of the notes that run through the 2014. Just as it did from barrel, the 2014 boasts tons of opulence, intensity and richness. Dried flowers, tobacco, menthol, licorice and smoke wrap around the huge, baritone-inflected finish.*



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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>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>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 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 La Lagune, 3ème Grand Cru Classé</b>	2017	RP90 	600
<i>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.</i>			



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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>N3 D'Angélus</b>	2019		 940
<i>Elegant and silky, with the aromatics of the Cabernets very much in evidence. Crushed flowers, sweet red berry fruit, blood orange, cinnamon and dried flowers all grace this beautifully understated Saint-Emilion that leans into a realm more like Burgundy in its mid-weight structure.</i>			
<b>Le Dragon de Quintus, 2nd vin de Château Quintus</b>	2015	RP91	 680
<i>Reveals a medium to deep garnet color with notes of crushed black currants, black cherries and mulberries plus touches of garrigue, dried herbs and rose hips. Medium to full-bodied with loads of juicy black fruit and earthy layers supported by ripe, grainy tannins and a lively backbone, it finishes with great persistence.</i>			
<b>Announce de Bélair-Monange, 2nd vin de Château Bélair-Monange</b>	2017		 920
<i>Compelling notions of Morello cherries, black raspberries and baked plums, with hints of pencil lead, bay leaves, damp soil and spice cake. The full-bodied palate delivers seriously impressive freshness with a fine-grained texture and bags of juicy red and black fruits, finishing long and spicy.</i>			
<b>Arômes de Pavie, 2nd vin de Château Pavie</b>	2016	RP93	 1950
<i>Has a deep garnet-purple color and is a little closed to begin, slowly revealing notes of crushed red and black cherries, raspberry preserves, plum pudding, blueberry pie and prunes with touches of espresso, star anise, cumin seed and wood smoke plus a waft of dusty soil. Full, firm and grainy structured, the rock-solid frame supports all the generous black and red fruit preserves with plenty of exotic spice nuances.</i>			
<b>Le Carillon de l'Angélus, 2nd vin de Château Angélus</b>	2018	RP94	 1460
<i>Comes bounding out of the glass with bold notes of crushed blackberries, black raspberries and wild blueberries plus hints of spice box, damp soil, smoked meats and fallen leaves plus a waft of menthol. Medium to full-bodied, the palate delivers mouth-coating black and blue fruits with firm, rounded tannins and lovely freshness, finishing long and earthy.</i>			



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## ST. ÉMILION








<b>Le Carillon de l'Angelus, 2nd vin de Château Angélu</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>Le Petit Cheval, 2nd vin de Château Cheval Blanc</b>	2019	RP91		1950
<i>Exhibiting aromas of plums, sweet wild berries, rose petals, spices and cigar wrapper, medium to full-bodied, velvety and seamless, with supple tannins and succulent acids. Pierre-Olivier Clouet explains that his aspiration is to produce 100% Cheval Blanc and that, as a result, this cuvée simply represents anything that doesn't belong in the grand vin's blend.</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		950
<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>				
<b>Château Canon, 1er Grand Cru Classé</b>	2014	RP94		1650
<i>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.</i>				



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## ST. ÉMILION








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|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------|-------|---------------------------------------------------------------------------------------|------|
| <b>Château Canon, 1<sup>er</sup> Grand Cru Classé</b>                                                                                                                                                                                                                                                                                                                                                                                                                                                    | 2010 | RP95  |    | 1520 |
| <i>Features wonderfully expressive notes of dried mulberries, stewed plums and baked black cherries with hints of mocha, bay leaves and fallen leaves. Full-bodied, opulent and super spicy, it has a plush texture with a racy line supporting the hedonic fruit, finishing with jaw-dropping persistence.</i>                                                                                                                                                                                          |      |       |                                                                                       |      |
| <b>Château Canon, 1<sup>er</sup> Grand Cru Classé</b>                                                                                                                                                                                                                                                                                                                                                                                                                                                    | 2002 | RP92  |    | 1170 |
| <i>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.</i>                                                                                                                                                                                                |      |       |                                                                                       |      |
| <b>Château Figeac, 1<sup>er</sup> Grand Cru Classé</b>                                                                                                                                                                                                                                                                                                                                                                                                                                                   | 2014 | RP96  |    | 2650 |
| <i>Builds on its promise from barrel and delivers a very fulfilling bouquet with red plum, crushed strawberry, cedar and light graphite aromas that I suspect will close down for a period after bottling. The palate is very well defined with a crisp line of acidity, sorbet fresh in the mouth and fanning out towards its structured, tensile finish. It is a great Figeac, a superb forerunner to the brilliant 2015 and it should not be underestimated.</i>                                      |      |       |                                                                                       |      |
| <b>Château Figeac, 1<sup>er</sup> Grand Cru Classé</b>                                                                                                                                                                                                                                                                                                                                                                                                                                                   | 2007 | RP93  |    | 1380 |
| <i>Tobacco and soft brambled fruit on the nose, this is delicate and enticing, at a sweet spot for drinking. Expect touches of white truffle, campfire smoke, saffron strands, black pepper, blackberry and raspberry puree, and fresher pulses of cranberry and white pepper.</i>                                                                                                                                                                                                                       |      |       |                                                                                       |      |
| <b>Château Pavie, 1<sup>er</sup> Grand Cru Classé</b>                                                                                                                                                                                                                                                                                                                                                                                                                                                    | 2017 | RP99  |  | 4900 |
| <i>Rolls slowly and sensuously out of the glass with growing scents of Black Forest cake, black plum preserves, blueberry compote and fruitcake plus suggestions of melted chocolate, licorice, crushed rocks and Indian spices with a waft of violets. Full-bodied, the palate packs a powerful punch, laden with electric layers of energetic black and blue fruits. All this decadent fruit is supported by fantastic freshness and very, very ripe, velvety tannins, finishing with epic length.</i> |      |       |                                                                                       |      |
| <b>Château Pavie, 1<sup>er</sup> Grand Cru Classé</b>                                                                                                                                                                                                                                                                                                                                                                                                                                                    | 2016 | RP100 |  | 5260 |
| <i>Slowly unfurling to reveal a fragrant perfume of violets, chocolate-covered cherries, crushed blueberries and eucalyptus over a core of preserved plums, kirsch, black raspberries and crème de cassis plus hints of licorice and char-grilled meat. Full-bodied and built like a brick house, it has a solid foundation of firm, super ripe, grainy tannins and seamless freshness interknit with the black fruit preserves and mineral layers, finishing very long and very decadent. Superb!</i>   |      |       |                                                                                       |      |
| <b>Château Pavie, 1<sup>er</sup> Grand Cru Classé</b>                                                                                                                                                                                                                                                                                                                                                                                                                                                    | 2015 | RP98  |  | 5150 |
| <i>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.</i>                                                                                                                                                        |      |       |                                                                                       |      |



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## ST. ÉMILION

<b>Château Pavie, 1ér Grand Cru Classé</b>	2010	RP100		7800
<i>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.</i>				
<b>Château Angélu, 1ér Grand Cru Classé</b>	2015	RP97		5170
<i>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.</i>				
<b>Château Angélu, 1ér Grand Cru Classé</b>	2012	RP94		5980
<i>Forward and generous bouquet of mulberry, boysenberry, orange rind and slithers of tangerine. It is undoubtedly detailed and energetic, a subtle marine scent surfacing with continued aeration. The palate is medium-bodied with rounded and supple tannin, slightly honeyed in texture yet with a keen line of acidity running through it. Impressive body and mass, yet primal, surly and broody. Perhaps only now is it starting to flex its muscles.</i>				
<b>Château Angélu, 1ér Grand Cru Classé</b>	2010	RP99		7320
<i>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.</i>				
<b>Château Angélu, 1ér Grand Cru Classé</b>	2000	RP99		7520
<i>Comes galloping out of the glass with a powerful nose of fragrant earth, damp soil, iron ore and cigar box over a core of prunes, blackberry jam and dried mulberries. Medium-bodied, the palate is elegantly styled with great freshness and loads of earth and mineral-inspired layers, framed by grainy tannins, finishing with a lingering menthol lift.</i>				
<b>Château Ausone, 1ér Grand Cru Classé</b>	2014	RP95		8240
<i>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.</i>				
<b>Château Cheval Blanc, 1ér Grand Cru Classé</b>	2012	WS95		7460
<i>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.</i>				



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## ST. ÉMILION

**Château Cheval Blanc, 1<sup>er</sup> 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 de Malengin, Cuvée Eve**

2019

370

*Owned by the Edmond de Rothschild family of Château Clarke in Listrac. Aged though ancient technique with Amphoras, the wine is polished, rich with black fruits. Licorice and bitter chocolate need to soften as the wine matures and it becomes powerful and generous.*










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## POMEROL

<b>Espérance de Trotanoy, 2nd vin de Château Trotanoy</b>	2014	RP99		1200
<i>Chock-full of Merlot floral character as well as ripe plum and the first hint of some sexy new oak. On the palate the wine is limpid and caresses the palate and here you really do get a luxury texture and intensity of fruit. Dark berries on the nose, with an exciting ferrous charge and fine chalky mineral detail. The palate is more densely fruited than the nose suggests, rather taking you aback in both its grandeur and its resemblance to the great grand vin itself. There is a beautifully cohesive viscosity here, which drives powerfully through to a long, perfumed finish.</i>				
<b>Château Nénin</b>	2017	RP94		790
<i>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.</i>				
<b>Château Clinet</b>	2017	WS95		1090
<i>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.</i>				
<b>Clos L'Église</b>	2011	RP93		950
<i>A fleshy, crowd-pleasing style, with Black Forest cake and roasted anise notes out front, followed by mouthfilling plum sauce, blackberry paste and fig flavors. Picks up a slightly chewy toast edge on the finish, but this will progress quickly thanks to the ripe fruit.</i>				
<b>Château Gazin</b>	2016	RP95		1190
<i>Features a beautifully perfumed nose of violets, Ceylon tea, cigar box, sandalwood and fallen leaves over a core of plum preserves, kirsch and blackberry preserves plus a waft of aniseed. Medium-bodied and elegant, with compelling restraint, it has a seductively plush texture, finishing with bags of poise, perfume and persistence.</i>				
<b>Château La Conseillante</b>	2012	WS96		1480
<i>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.</i>				
<b>Château La Fleur-Pétrus</b>	2012	RP96		2650
<i>Has a mint-fresh bouquet, vigorous and vivid, with delineated red cherry, raspberry and cassis fruit under which is a strata of wet limestone. The palate is medium-bodied with fine tannin. This is a more understated Pomerol but there is real nuance here, black truffle and leather tinging the introspective black fruit. Yet behind that is harmony and finesse, notwithstanding impressive length and sustain. It may be slightly overshadowed by the sensational Trotanoy, but Pomerol-lovers will lap up this fantastic La Fleur-Petrus</i>				



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## POMEROL

### **Château L'Evangile**

2015

RP97  3110

*It absolutely leaps from the glass with complex, gregarious notes of blackberry pie, plum preserves, smoked meats/charcuterie, mocha and licorice plus suggestions of cloves, black soil and unsmoked cigars. Full-bodied, rich, opulent and jaw-droppingly sexy, it has beautifully plush yet firm tannins with a lively backbone and a very long, spicy finish*

### **Vieux Château Certan**

2015

RP98  3930

*Opens with profound notes of blueberry compote, dried mulberries, black forest cake, licorice, violets and garrigue with wafts of black truffles, sandalwood and rose hips. Medium to full-bodied, very earthy/savory and beautifully layered with very plush yet present tannins, it offers lovely freshness and a very long mineral finish.*

### **Château Trotanoy**

2018

RP99  5030

*Medium to deep garnet-purple in color, it slowly unfurls to reveal a jaw-dropping perfume of Black Forest cake, black raspberries, blackberry pie and kirsch, followed by hints of cast-iron pan, violets, woodsmoke, Chinese five spice and eucalyptus, with a waft of tree bark. The full-bodied palate explodes with exotic spice and mineral fireworks, grounded by a concentrated, black and red berry preserves core and framed by firm, grainy tannins, finishing with epic length and depth. It will need a good five years in bottle to tame some of the youthfully overt, showy fruit and allow the mineral and earth nuances to emerge*

### **Le Pin**

2018



RP99 36650

*The 2018 Le Pin is made of 100% Merlot. Offering glimpses of tar, fertile loam and truffles with slowly emerging notes of baked black cherries, stewed plums, mulberries and underbrush plus hints of black pepper, hoisin and chargrill with a waft of garrigue. Full-bodied, the palate is loaded with taut, muscular fruit and heaps of earthy accents, with a firm frame of ripe, rounded tannins and just enough seamless freshness, finishing very long and wonderfully savory. \**

### **Château Pétrus**

2000



RP100 50990


*A prodigious Pétrus, this wine has that extra level of intensity and complexity that is monumental. The magic is clearly Pétrus, and the 2000 will always be an interesting vintage to compare to another legend in the making, the 1998, or more recently, of course, the 2005, 2008, and 2009. Extremely full-bodied, with great fruit purity, an unmistakable note of underbrush, black truffle, intense black cherries, licorice, and mulberry, the wine seems to show no evidence of oak whatsoever. It has a sumptuous, unctuous texture, plenty of tannin, but also vibrancy and brightness. This is a remarkable wine that seems slightly more structured and massive than the 1998, which comes across as slightly more seamless, as if it were haute couture. \**



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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** 2018 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.*

## BEAUJOLAIS

**Saint-Amour, La Coudree, Moillard** 2021 220  
*Offering up aromas of cherries, raspberries, rose petals and licorice. Medium to full-bodied, fleshy and charming, with lively acids, powdery tannins and a seamless, nicely integrated profile*

**Brouilly, Les Fees, Moillard** 2021  210  
*A deep coloured wine, showing great finesse and fruit intensity. Ripe berry and currant flavours, soft tannins and balanced acidity on the finish.*







**Morgon, Les Collines, Moillard** 2021 210  
*Deep red colour, with cherry compote infused with star anise on the nose. The concentrated palate is serious and densely fruity, and well structured tannins*



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## BURGUNDY • CÔTE DE BEAUNE

<b>Aloxe-Corton, Les Affouages, Moillard</b>	2021		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>Aloxe-Corton, Domaine Jean-Marc &amp; Hugues Pavelot</b>	2015		760
<i>Slightly medicinal scents of black cherry, mocha and licorice; a bit less exuberant on the nose than the Chorey. A subtle note of five-spice powder gives this wine a slightly cool quality for the vintage but it also comes off as a bit lower in acidity than the Chorey. Shows a bit less middle-palate stuffing for its broad, dusty tannins but finishes with good length.</i>			
<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>Corton, Grand Cru Clos du Roi, Albert Ponnelle</b>	2018		790
<i>A prominently earthy and sauvage-inflected nose reflects notes of black cherry, plenty of spice and an attractive range of floral characters. The intense, broad-shouldered and tautly muscular flavors possess a slightly finer texture and more evident minerality on the clean, linear and serious finish. This needs to add depth to achieve the upper end of my projected range.</i>			
<b>Corton, Grand Cru Corton-Renardes, Domaine Michel Gaunoux</b>	2007		2050
<i>The bouquet is starting to show some lovely secondary layers of complexity, offering up scents of cherries, spiced meats, stony soil tones, and incipient notes of coffee and sous bois, a touch of iron, bonfires and lovely Corton spice elements in the upper register. On the palate the wine is pure, full-bodied and blossoming beautifully, with a good core, fine-grained tannins and excellent balance and grip on the complex and focused finish.</i>			
<b>Chassagne-Montrachet Rouge, Jean-Claude Ramonet</b>	2017		1370
<i>Aromas of spicy cassis, cherries and dried flowers introduce the Chassagne-Montrachet Village Rouge, a medium-bodied wine with a crunchy core of fruit and a light framing of youthfully chewy tannins.</i>			
<b>Chassagne-Montrachet Rouge, 1<sup>er</sup> Cru Clos de la Boudriotte Jean-Claude Ramonet</b>	2017	RP92 	1430
<i>Elegant aromas of various red berries that also flash hints of pepper, earth and spice. In the same fashion as the Boudriotte, there is acceptable density to the lighter weight flavors that retain good precision on the nicely complex finale that is also mildly warm and just a bit tangy without being dry or short</i>			



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<b>Chorey-Lès-Beaune, Domaine Tollot-Beaut</b>	2019	WS90 	830
<i>A blend of two sites in the south and north of the appellation has a pleasant raspberry and wild strawberry bouquet, light earthy notes filtering through with time. The palate is medium-bodied with crunchy red berry fruit, a dash of white pepper and a well-defined 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, Domaine Kuheiji</b>	2019		750
<i>Red fruits such as red currants and raspberries, leaf mulch and mushrooms make you feel as if you are taking a walk in a deep forest. It has a soft fruit flavor and Pommard's rusty minerality, giving it an elegant yet firm-bodied flavor.</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>Pommard, Vivant Micault, Château de Pommard</b>	2014		1120
<i>Vivant Micault takes its name from founder, the first guardian of the estate, and the first man to lay down life-long roots in Pommard. Youthful nose and palate full of strawberries, red cherries, and sweet spices, such as white pepper. The finish is long, while the tannins are thin, creating a velvety texture. Alongside acidity and alcohol, they create a balanced and harmonious structure that will enable this wine to age elegantly.</i>			
<b>Santenay, 1ér 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>			
<b>Santenay, 1ér Cru Les Gravières, Pierre-Yves Colin-Morey</b>	2017		1110
<i>Wines with more richness and tannic structure. This smells of fresh strawberry, dilute raspberry jam, Darjeeling tea bags, and potting soil mixed with a little dried paint, with a light dusting of cassia, cumin, and dried rose petals. On the palate the surprisingly punchy bright red fruits meld seamlessly with pleasantly rustic round tannins and Swiss mocha-esque oak. Get a further sautéed almond note said to be diagnostic of good Santenay, and wonderful spicy aromas of cola and star anise that rather captivate against the tannic earthy fruit punch that is the base, rendering this beast more than worthy of some focus in this lifetime</i>			
<b>Saint-Romain Rouge, Alain Gras</b>	2019		650
<i>A bright and deep red colour enlightened with notes of violet. An expressive nose with aromas of red fruit and cherries, and only a discrete touch of oak. The palate shows supple tannins, with good fruit and freshness, and an elegant finish.</i>			



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<b>Volnay, 1<sup>er</sup> Cru, Albert Ponnelle</b>	2018	 510
<i>A bowl of ripe red cherries on the nose with touches of violet. Refined and sleek mineral core wrapped in warm fleshy fruit, a juiciness that is brought into check with structure and framing acidity that has some drying tannins finishing long.</i>		
<b>Volnay, 1<sup>er</sup> Cru Les Chevrets, Domaine Henri Boillot</b>	2010	 1410
<i>This is perhaps the most elegant wine in the range with its plum, raspberry, cool red currant and agreeably spicy nose. The medium-bodied flavors possess a wonderfully silky and seductive mouth feel as the supporting tannins are exceptionally fine, all wrapped in a pure and lacy finish. This is very much cut from the cloth of classic Volnay as it is most decidedly a wine of finesse. In a word, gorgeous.</i>		
<b>Volnay, 1<sup>er</sup> Cru Les Taillepieds, Domaine de Montille</b>	2012	RP92  2150
<i>Quite meaty and modern reductive nose with plenty of oak spices. The fruit smells ripe, touching into dark, rich cherries and plums with hints of graphite. The oak is assertive on the palate, ripe tannins roll in layers, and this twists into riper plum and teacake territory.</i>		
<b>Volnay, 1<sup>er</sup> Cru Santenots du Milieu, Domaine des Comtes Lafon</b>	2014	RP93  2200
<i>An elegant, cool and beautifully complex nose displays a discreetly spicy array of red berries plum, violets, tea and a wisp of warm earth. There is really lovely delineation to the concentrated and vibrant medium-bodied flavors that exhibit a taut muscularity while remaining refined and well-balanced on the firm but not austere finale. *</i>		



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## BURGUNDY • CÔTE DE NUITS







- 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 peppertiness on the aftertaste.*
- Chambertin, Grand Cru, Domaine Louis Remy** 2003  3460  
*Powerful, aromatic and perfumed nose of ripe red fruits, with a touch of BBQ smoke and “fresh” autumn leaves and earthiness. On the palate this was beautifully “sweet” with lots of ripe red fruits balanced by both a good level of acidity and also the aforementioned tertiary notes of smoke, earth. Certain meatiness in a good way, along with some subtle exotic spices too. A rather powerful wine yet felt also elegant.*
- Chambertin, Grand Cru, Domaine Trapet Père & Fils** 2017  8500 RP95  
*Offering up a pure and aristocratic aromatic constellation of red and black cherries, bitter chocolate, black plums, grilled meats, a very complex base of soil, mustard seed, a touch of anise and a fine base of cedary oak. On the palate the wine is deep, full-bodied, structured and very, very complex, with a great core of fruit, stunning transparency, ripe, seamless tannins and great grip and focus on the very, very long, magical 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.*
- Chambolle-Musigny, 1ér Cru La Combe d’Orveau, Perrot-Minot\*\*** 1997  9040 RP93  
*Revealing a dark color and a deep, floral, gamey, and kirsch-infused nose, this wine is special. This offering’s medium-to-full-bodied, velvety-textured, powerful, and highly-structured personality has mouth-coating wild blueberries, brambleberries, blackberries, earth, sauteed mushrooms, roasted herbs, and Asian spices. The firm but beautifully ripe tannins found in its extremely long finish.*
- Charmes-Chambertin Grand Cru, Domaine Lignier-Michelot** 2014  1980 RP95  
*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.*



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## BURGUNDY • CÔTE DE NUITS

- Latricières-Chambertin, Grand Cru, Domaine Trapet Père & Fils** 2015 RP95  5180  
*A discreet application of wood frames the even more complex nose of high-toned, cool and airy aromas of red and dark cherry, forest floor, rose petal and spice elements. The sleek, intense and once again highly sophisticated middle weight plus flavours brim with both minerality and dry extract that buffers the even firmer tannic spine shaping the hugely long and impeccably well-balanced finale. This is relatively succulent for a young Latricières but I suspect that the present inviting mouthfeel will be replaced in short order by something firmer and more austere.*
- Clos de la Roche, Grand Cru, Domaine Dujac** 2017 RP94  8780  
*The bouquet is flamboyant and sappy this year, soaring from the glass in a great blend of cherries, red plums, a touch of blood orange, cocoa powder, a very complex base of soil, woodsmoke, roses and spicy oak. On the palate the wine is pure, full-bodied, complex and sappy at the core, with great soil signature, refined focus and grip, perfect balance and huge, stunning backend energy on the long and ripely tannic finish. A great, great vintage of Clos de la Roche!*
- Clos de Lambrays, Grand Cru, Domaine des Lambrays** 2016 RP95  6840  
*The stunning bouquet delivers a complex combination of red and black cherries, black plums, pigeon, dark soil tones, raw cocoa, woodsmoke and a touch of nutty oak. On the palate the wine is pure, full-bodied and shows off beautiful depth at the core, with plenty of sappiness in reserve, a great soil signature, ripe, suave tannins and a very, very long, nascently complex and vibrant finish.*
- Clos de Tart, Grand Cru Monopole, Domaine du Clos de Tart** 2016 RP99  9570  
*Very pure but reserved aromas of raspberry, crushed rock, rose petal, spices, mocha and tobacco, lifted by a calcaire pungency. Compellingly silky and seamless but with terrific energy and subtle intensity to its dense flavors of red berries, dark cherry, spices and powdered stone, complicated by a saline quality. This wonderfully complex, perfumed, penetrating wine is distinctly red in character for a Burgundy. Finishes suave, complete and classically dry, with outstanding slow-building length and great class.\**
- Clos de Tart, Grand Cru Monopole, Domaine du Clos de Tart** 2002 RP92  12630  
*Very pure, youthful aromas of raspberry, garrigue and pungent minerals; this smells like a five-year-old Burgundy. Round and sweet in the mouth, showing excellent volume for the vintage but also captivating tangy acidity to frame and intensify the flavors of red berries, minerals and black mushroom. Wonderfully suave, seamless wine with great class--and incredibly fresh and youthful for the vintage. Finishes with palate-staining persistence and pungent red fruits. This remarkable wine.\**
- Clos Vougeot, Grand Cru, Domaine Méo-Camuzet** 2014 WS95  4040  
*Once again there is first-rate complexity to the cool and well-layered array of soft floral-inflect aromas of red berries, earth and a discreet whiff of tea. I very much like the sense of underlying tension on the supple and relatively refined middle weight flavors thanks to the fine-grained tannins that shape the balanced and harmonious finish.\**









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## BURGUNDY • CÔTE DE NUITS








<b>Gevrey-Chambertin, Domaine Kuheiji</b>	2019		810
<i>This is a discreet but well made Gevrey, showing light red fruit aromas, raspberries, some earthy and mushrooms notes and no noticeable oak. The palate is the highlight here, fresh acidity, super light tannins and airy, but with an interesting minerality and very good length. Quite unusual style, and very light extraction, but well balanced and pleasant.</i>			
<b>Gevrey-Chambertin, 1<sup>er</sup> Cru Aux Combottes, Domaine Arlaud</b>	2014	RP91 	2440
<i>A strikingly elegant and gorgeously pure nose presents a pretty array of various red berries, tea, spice and a hint of smoke. The restrained, intense and well-detailed medium weight flavors display a subtle minerality before culminating in a harmonious and linear finish that delivers first-rate length. The supporting tannins are like those of the Ruchots in that they're dense but fine. In short this is a classic Combottes of grace and refinement.</i>			
<b>Gevrey-Chambertin, 1<sup>er</sup> Cru Aux Combottes, Hubert Lignier</b>	2013	RP94 	3110
<i>Complex, alluring perfume of red cherry, spices and flowers. Silky, concentrated and seamless, with dense, dark flavors of black raspberry, blackberry, violet and minerals showing impressive medicinal reserve. There's an almost chocolatey ripeness but the wine does not come across as especially sweet. Firm and rocky but not dry on the 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>Marsannay, Les Meurgers, Moillard</b>	2020		370
<i>This elegant red is bursting with berry patch goodness, with fresh-picked raspberries and blackberries on the nose and flavours of crisp fruit. Balanced with mild oak and melted tannins with a lingering finish.</i>			
<b>Morey Saint Denis, 1<sup>er</sup> 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>			



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## BURGUNDY • CÔTE DE NUITS

<b>Nuits-St-Georges, Domaine Kuheiji</b>	2019		750
<i>Displays pure, uncluttered flavors of fruit, carried by a skilfully matured harvest. A few floral notes of strawberry, cherry, blackcurrant, and licorice combine here with a dense, vigorous, full-bodied, very persistent body which, true to the house style, never falls into excess.</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 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>Vosne-Romanée, Moillard</b>	2017		660
<i>Fresh and clean with pretty aromas of wild strawberries, cherries, floral and exotic spices. This has balance and lots of nice acidity keeping things live and energetic. Berry and spice linger on the silky finish..</i>			
<b>Vosne-Romanée, Bouchard Aîné &amp; Fils</b>	2021		920
<i>Their dominant mellowness is balanced by discrete tannins and a touch of acidity. These fleshy, highly persistent wines are highly aromatic, with unique perfumes of cherry, strawberry and undergrowth.</i>			
<b>Vosne-Romanée, 1er Cru Les Beaux Monts, Domaine Jean-Jacques Confuron</b>	2014		2360
<i>A mildly toasty character is present on the attractively fresh and layered nose of floral, spice, red cherry and raspberry aromas. There is lovely detail and plenty of energy to the stony and precise middle weight flavors that culminate in a dusty, balanced, complex and refined finish. This is lovely and textbook Beaux Monts.</i>			
<b>Échézeaux, Grand Cru Les Rouges du Bas, Domaine Méo-Camuzet</b>	2018	RP95 	7220
<i>The bouquet is deep, ripe and flamboyant, delivering scents of black raspberries, black plums, roasted meaty tones, woodsmoke, a complex base of soil, Vosne spices and cedar. On the palate the wine is deep, full-bodied and very sappy at the core, with beautiful complexity and grip, suave tannins and outstanding length and grip on the vibrant finish. This is a big wine, but impeccably balanced and full of wonder and delight.</i>			
<b>Richebourg, Grand Cru, Domaine de la Romanée-Conti</b>	2010	 RP96	37280
<i>The restrained and markedly cool nose displays an impressive variety of floral and spice hints that add a sense of elegance to the stunningly complex ripe dark berry fruit and plum aromas. While this is almost always a muscular and at times even robust wine young, in 2010 it offers a truly remarkably sophisticated mouth feel because like the RSV, the tannins are refined and fine-grained. Moreover, there is the same knockout complexity that the nose displays on the intensely mineral-driven finish and overall, this is a complete wine of simply fantastic length.*</i>			



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## BURGUNDY • CÔTE DE NUITS

### **Grands Échézeaux, Grand Cru, Domaine de la Romanée-Conti**

2003

RP96  39160

*A stunningly pure and distinctly floral black pinot fruit nose that displays spice, plum and hints of smoke and animale that introduces round yet structured, muscular yet accessible flavors of phenomenal richness and power. This is a big wine that combines power and finesse though it is a good deal less elegant than it usually is but it is forceful, powerful and exceptionally long.\**

### **La Tâche, Grand Cru, Domaine de la Romanée-Conti**

2002

 RP97 48200

*Reveals a nose that is exceptionally fine and pure with fantastic aromatic detail and an almost diaphanous transparency of expression that reveals all of the kaleidoscopic La Tâche spice box nose, including anise, clove, plums, high-toned black cherry, crushed red raspberry and more. The broad, expansive and powerful flavors are still on the strict side with a mid-palate of massive depth yet the finish is round, generous, sappy and superbly complex culminating in a finish that lasts for minutes. Despite the aromatic fireworks and opulent character, there is an underlying tenderness here that will allow this La Tâche to be approachable now\**



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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>Gigondas, Romain Duvernay</b>	2016		320
<i>Youthful, pure and ripe nose blending red and dark berries with tobacco, pepper and leather notes. The palate is very dense and concentrated, fine proportions between acidity, tannin and fruit, really mouth filling and fresh sensation, lush dark fruit, a fine spiciness and very long powerful finish.</i>			
<b>Châteauneuf-du-Pape, Domaine des Sénéchaux</b>	2019	RP93 	480
<i>Dark, with a muscular core of blackberry, black currant and black Mission fig flavors that rumble through, laced with charcoal, cast iron and licorice root notes. Features a broad swath of tobacco and savoriness on the finish, lending cut and drive.</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>			



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## NORTHERN RHÔNE

<b>Crozes Hermitage, Les Meysonniers, M. Chapoutier</b>	2019		310
<i>The nose is powerful and shows great finesse. The alternation of strawberry jam aromas and spicy/peppery notes creates a very pleasant bouquet. Floral then spicy (pepper) notes on entry. The wine displays a superb tannic structure and lovely long-lingering flavours.</i>			
<b>Cornas, Les Grandes Terrasses, Paul Jaboulet Aîné</b>	2014	RP90 	740
<i>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.</i>			
<b>Saint-Joseph, La Croix des Vignes, Paul Jaboulet Aîné</b>	2017	RP93 	810
<i>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.</i>			
<b>Hermitage, La Maison Bleue, Paul Jaboulet Aîné</b>	2017	RP95 	990
<i>Is flat-out sexy stuff, full-bodied, plush and generous without being overripe or unstructured. Licorice, cassis and Asian five-spice powder burst from the glass in a complex whirl of scents and flavors. Sourced from the eastern end of the appellation, it offers immediate gratification and admirable quality at a fraction of the price of the La Chapelle.</i>			
<b>Hermitage, La Chapelle, Paul Jaboulet Aîné</b>	2017	RP98 	1720
<i>The icon is in dangerously seductive form. Such pristine dark cherries, blackberries and dark plums, dark chocolate, finely crushed spices and plenty of crushed dark stones on offer. The palate is very intense, very slick and fine tannins deliver an almost playfully soft impression. The oak is super integrated. Like La Maison Bleue, this approachability is an aberration, as it has immense power, concentration and length with such regal and alluring swagger at the finish.</i>			
<b>Hermitage, La Chapelle, Paul Jaboulet Aîné</b>	2006	WS91 	2440
<i>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.</i>			
<b>Ermitage, L'Ermite, M. Chapoutier</b>	2013	WS97 	2530
<i>Powerful, deeply pitched cherry pit and blackcurrant aromas open up slowly to reveal complicating suggestions of black cardamom, licorice and black pepper. Sweet and expansive on the palate, with densely packed dark berry liqueur and cola flavors and a touch of smoky minerality adding vibrancy. At once rich and lively, finishing with serious punch and chewy, slow-building tannins.</i>			



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## **NORTHERN RHÔNE**

### ***Côte-Rôtie, La Turque, 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.*

### ***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.*



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## LANGUEDOC-ROUSSILLON

**Agly Brothers, Jasper Hill & Michel Chapoutier, Carignan, Syrah, Grenache** 2011  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.*

**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.*

## GERMANY

**Wittmann, Rheinhessen, Trocken Rotwein** 2018 230  
*The nose is quiet here suggesting trace hints of toast and smoky mineral, but the palate of this spry, fresh-footed Pinot Noir offers bold strokes of zippy black cherry and raspberry. Freshly concentrated and edged by fine-grained, silky tannins*

**Wittmann, Westhofener, Rheinhessen, Trocken Spätburgunder** 2016  350  
*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.*



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## PORTUGAL

**Quinta de S. Sebastião, Q.S.S. Rare, Tinto** 2021  180

*With part of the proceeds going to preserve wildlife, this wine is a rich blend of Touriga Nacional, Cabernet Sauvignon and Syrah. Firm tannins and rich black fruits are laced with lifted acidity and spice from wood aging.*

**Silk and Spice** 2020 240

*Blend of Touriga Nacional, Baga, Alicante Bouchet & Syrah. The grapes selected come from the regions Dão, Bairrada, and Lisboa, and are vinified separately. Characterized by intense aromas of ripe red and black fruit, such as blackberries and ripe plum. A spicy character evokes vanilla, black pepper and pink peppercorn, combined with hints of mocha. It is full-bodied with a balanced taste, very soft tannins and a long and balanced finish. Celebrating the Portuguese explorers of the East Indies in the Age of Discovery.*

## SPAIN

### RIBERA DEL DUERO

**Valdubón** 2017  390

*Displays a deep, intense red color with a violet rim which shows its excellent ageing. The nose is rich in ripe red fruit mixed with nuts, spices, toasted flavors and liquorice. On the palate it is powerful, joyful, thanks to its good acidity, and full of ripe tannins. The attack is elegant, with an excellent evolution and intense finish.*

**VivaltuS** 2017 RP94  1100

*Working with Jean-Claude Berrouet, winemaker at Chateau Petrus. Brambled bilberry, loganberry and cassis fruits, the dark tight flesh with well-developed acidity that you have come to expect from this wine, touch of bitter black chocolate on the finish. This is a slow build, well integrated, and the power is subtle rather than overt, at least in comparison to the usual style of Ribera del Duero.*

**Flor de Pingus by Dominio de Pingus** 2019 RP94  1620

*A sleek, finely meshed red that's graceful overall but compact, with notes of baked black raspberry, kirsch, brambly herbs, violet and mandarin orange peel slowly unfolding on the palate. This has an underlying streak of mineral iron, smoke and sinewy tannins that emerge on the spiced finish.*

**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,*

**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.*



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## COSTERS DEL SEGRE

### 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.*

## SPAIN

### RIOJA

#### Marqués de Cáceres, Crianza

2018

190

*Attractive colour with luminous highlights. Soft spice and refined oak on the nose with a depth of jammy red berry fruits. Luscious and Intense on tasting with pleasant tannins that mingle with fresh and mature fruit. Finishes with long-lasting flavours.*



#### El Coto, Coto de Imaz, Reserva

2017

270

*Supple and graceful tannins encase the cherry tart, violet and cola notes of this mocha-tinged red. Accents of loamy earth, anise and herb sail on through the finish.*



#### El Coto, Coto de Imaz, Gran Reserva

2015

390

*Mature and elegant, its aromatic richness is changing and subtle, undressing as the wine breathes. Toasted notes and coconut that are followed by tertiary aromas (leather, wet earth), and red fruit and nuts. Round and clean tannins, complex and persistent aftertaste.*



#### Marqués de Murrieta, Finca Ygay, Reserva

2017

RP93

330

*Incredible depth and intensity on the nose with chocolate, walnut, blackberry and wet-earth aromas. Some iodine, too. All this follows through to a full body with very silky tannins that give the wine depth and length. It's really framed beautifully.*



#### Marqués de Riscal, XR Reserva

2017

430

*Smoked, spicy aromas appear, with black liquorice, ripe red and black fruits and balsamic notes, with very good intensity. Perfectly integrated oak. There is tension on the palate, great youthfulness and an outstanding creamy texture that fills the mouth. The tannins are lively, polished and very fine. Broad and long and meaty.*

#### Marqués de Riscal, Finca Torrea

2017

450

*This wine is more modern in character, with more impact of fruit and fewer balsamic properties. On the palate it still has the Riscal style, perhaps with more structure, but still fresh, elegant and easy to drink. Cherry red with good depth of colour and few signs of evolution. Intense nose, with hints of dark fruit, spices and slight toasted nuances. Elegant on the palate with good structure, round, long with a fresh, fruity finish.*



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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, Tedeschi** 2019  590  
*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.*

**Amarone della Valpolicella Classico, Ambrosan, Nicolis Angelo** 2008 700  
*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** 2021 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.*




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## PIEDMONT

**Barbaresco, Mantico, Bersano** 2013 WS90  370  
*This wine is smooth and supple, wrapping its acidity in cushions of herb-scented tannins and dark truffle notes. It has a modern feel without being focused on fruit.*


**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.*

**Barolo, Monfalletto, Cordero di Montezemolo** 2019 RP93 470  
*Intense garnet in colour, the nose shows floral and spicy notes perfectly blended: tobacco, cherries, cocoa and fresh raspberry highlights. The palate is rich, full bodied and elegant.*

**Barolo, Bricco Gattera, Cordero di Montezemolo** 2017 RP94 740  
*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.*

**Barolo, Serralunga d'Alba, Fontanafredda** 2014  630  
*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.*

## ABRUZZO

**Montepulciano d'Abruzzo, Canaletto** 2020  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** 2019 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, Tenuta San Guido, Le Difese</b>	2019		490
<i>enticing aromas of cassis, black tea, violet and wild herbs. Savory and elegantly structured, the medium-bodied palate shows ripe blackberry, star anise and a hint of coffee bean framed in lithe, polished tannins. Fresh acidity keeps it balanced.</i>			
<b>Bolgheri, Le Serre Nuove dell'Ornellaia</b>	2020	RP93 	760
<i>Generous and darkly toned red blend that has the extra fruit fiber, sweetness and generous plumpness of a warm vintage. The fullness of the fruit is on full display, but in a very relaxed and natural manner. The wine never feels like too much. The tannins are yielding and velvety, and this purebred Tuscan red wraps thickly over the palate. It's poised for near- and medium-term drinking.</i>			
<b>Bolgheri, Tenuta dell' Ornellaia</b>	2020	RP97 	1970
<i>Aromas of black cherry, liquorice, dark chocolate, cedar and damp earth make for a fragrant wine, accompanied by menthol and balsamic streaks which run through the wine and impart plenty of freshness. It finishes with a stony and salty element along with some chocolatey and woody hints. Tight and moreish, its ripeness of fruit combined with freshness and structure adeptly tells the story of this earlier-ripening vintage.</i>			
<b>Bolgheri, Tenuta dell' Ornellaia</b>	2019	RP97 	1720
<i>It's a gorgeous wine in every facet, offering a translucent ruby hue as well as a gorgeous bouquet of redcurrants, black cherries, tobacco, dried herbs, and loamy earth. Medium to full-bodied on the palate, it has remarkable purity as well as depth, spot-on balance, ripe, building, yet perfectly integrated tannins, and a great, great finish.</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>Bolgheri, Tenuta San Guido, Sassicaia</b>	2014	RP93 	3930
<i>Aromas of red berry, blue flower, menthol, exotic spice and a whiff of French oak take shape on this impeccably balanced radiant red. The palate is vibrant and focused—almost ethereal—delivering raspberry compote, Marasca cherry, star anise and cinnamon framed in elegant tannins. Weightless and loaded with finesse, it's an incredible result for what was a cool wet vintage in most of Italy.</i>			



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## TUSCANY





<b>Caiarossa</b> <i>Owned by the Albada Family of Château Giscours. Blend of Cabernet Franc, Merlot, Cabernet Sauvignon, Petit Verdot, Sangiovese, Syrah and Alicante, with the saturated and dark fruit aromas of the Cabernet grapes in pole position. A deep core of black fruit is backed by exotic spice, tar and sweet licorice at the back. The finest work here is to the tannins, which remain very smooth and taut, giving the wine an elegant but determined backbone.</i>	2018	RP95 	740
<b>Giusto di Notri, Tua Rita</b> <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.</i>	2016	RP97 	1110
<b>Keir, Tua Rita</b> <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.</i>	2017	RP93 	1240
<b>Per Sempre, Tua Rita</b> <i>100% Syrah. The bouquet was initially shy and reticent. Slowly and surely, it started to deliver dark fruit intensity with smoke, cured meat and spicy tobacco. The wine performs beautifully in the palate, however, and a big part of my score was inspired by the excellence of the mouthfeel. It is nuanced, rich and velvety.</i>	2015	RP95 	1680
<b>Mazzei, Siepi</b> <i>The polish and finesse to this gorgeous, rich wine is really impressive with a full-bodied, dense and layered palate and a soft, caressingly textured finish. The chocolate, berry and hazelnut character is all integrated beautifully.</i>	2017	RP91 	1020
<b>Petrolo, Galatrona</b> <i>100% Merlot. Well-executed, reductive edge; it opens with rosemary, thyme and tea leaves, before moving through blackcurrants, dark cherries, brambleberries, ash, tobacco and citrus. Dense, full-bodied and very chewy, this remains incredibly fine and elegant. Robust and enveloping tannins coat the mouth and mold the wild fruit into a sleek, pliable package. Finally, a string of refreshing acidity lifts the finish long and complex.</i>	2017	RP95 	1020
<b>Marchesi Antinori, Tignanello</b> <i>Fragrant and incredibly refined, this classy red exhibits enticing scents including ripe berry, fine tobacco blend, camphor and dark spice. Smooth and enveloping, the delicious palate boasts a winning combination of creaminess and vibrancy, delivering juicy black cherry, red cherry, licorice and dried mint framed in polished, fine-grained tannins. Fresh acidity keeps it well-balanced.</i>	2018	RP98 	2290
<b>Marchesi Antinori, Solaia</b> <i>Another blockbuster success from Tuscany's leading wine estate. The blend sees a slightly higher percentage of Cabernet Franc and a slightly lower percentage of Sangiovese. Complex array of blackberries, black cherries, cocoa, dried herbs, slate, tobacco, olives and charred bark. Some dried roses and iodine, too. Medium-to full-bodied with firm yet refined tannins. Powerful, in an understated way.</i>	2019	WS98 	3000



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## TUSCANY

<b>Bibi Graetz, Testamatta</b>	2018	RP94	 1070
<i>Shows elegant Sangiovese purity and transparency. In the glass, releases alluring scents of fragrant blue flowers, wild berries, pipe tobacco and menthol. Made from the grapes of old vines of Sangiovese sourced from five top estate vineyards, the vibrant, elegant palate features juicy raspberry, Morello cherry, licorice and toasted nuts alongside taut, fine-grained tannins. It's still young and primary, with bright acidity.</i>			
<b>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, Cecchi</b>	2021		170
<i>Light ruby-garnet colour. Appealing aromas of rye bread, red currant, chestnut, spice and floral notes. Medium bodied palate with soft tannins and moderate acidity. Shows juicy clean lees, red currant, nuts and spice flavours with a floral hint on the finish.</i>			
<b>Chianti Classico, Basilica Cafaggio Single Estate, Villa Cafaggio</b>	2020		180
<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, Villa Caffagio</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>This 100% Cabernet Sauvignon is an incredible Super Tuscan. The bouquet offers full-force black fruit with shadings of spice and cedar. The wine's Tuscan side is also very apparent thanks to those Mediterranean aromas of summer cherry and Italian rosemary and dried oregano. The tannins are soft and well-integrated into the thick fiber of this medium to full-bodied Tuscan red.</i>			
<b>Chianti Classico, Duellame, Lamole di Lamole</b>	2019		220
<i>Floral bouquet of iris and violets, along with scents of red berries and hints of aromatic herbs. It is fresh and generous on the palate, with extremely fine-grained tannins that integrate splendidly with its tangy notes and crisp red fruit. Suggestions of underbrush linger on the aromatic finish.</i>			
<b>Chianti Classico Riserva, Brolio, Barone Ricasoli</b>	2019		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, Querciabella</b>	2019		370
<i>Plenty of sweet berry and cherry character with hints of stone and fresh mushrooms. Chocolate, too. It's medium-bodied with a solid core of fruit and a chewy yet refined texture. Flavorful finish. Solid and very integrated.</i>			
<b>Chianti Classico Riserva, Marchesi Antinori</b>	2019	RP94	580
<i>Generous and open-knit wine with pretty plushness and dark fruit flavors of cherry, plum and dried currant. It ages in barrique with a lot of secondhand or otherwise neutral oak, and that's why the fruit comes through with such clarity. This is one of the big surprises of this flight, and this vintage certainly punches above its price point. These results show depth, harmony and lasting fruit flavors.</i>			
<b>Brunello di Montalcino, Granducato</b>	2016		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 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>Chatsworth Estate, Black &amp; Gold Label, Cabernet Merlot</b>	2020		150
<i>The typical blackcurrant, mint and herbal characters of this variety are balanced with ripe strawberry, jammy aromas. A layer of sweet American and fine French oak adds complexity and depth. The fruit bouquet is complemented by a rich, full palate with ripe tannins and a long finish.</i>			
<b>Jack Estate, M-R Series, Cabernet Sauvignon</b>	2019		150
<i>Blackberry, earthy, savoury and subtle mint combined with a touch of spice and old English garden herbs. A sturdy medium to full bodied wine with plums, mocha and textural tannins. Perfectly balanced fine grain French oak, integrated with the fruit, ensuring a refined and poised finish.</i>			
<b>Jack Estate, M-R Series, Merlot</b>	2019		150
<i>Bright red with hints of purple. Raisins and pied berries with hints of white pepper and 5 spice finishing with subtle mocha oak. Generous flavours of plum, black currant with subtle spicy cigar box, finishing with soft red fruits and fine 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, Dadds Block, Primitivo</b>	2018		190
<i>Morello cherry, black pepper, dried oregano and tobacco leaf make this a dry red that is atypical for the Barossa climate with its high end aromatics. The sweet, soft and round tannin palate brings back the familiarity of this warm climate and early released wine. Flavours of grilled meats, dried herbs and a menthol coolness.</i>			
<b>Henschke, Barossa Valley, Henry's Seven, Shiraz Blend</b>	2021		340
<i>A striking bouquet of ripe plum, raspberry, blueberry and notes of blackberry intertwine with savory notes of cracked black pepper, flowering herbs, fresh tarragon and bay leaf. Dark plum, berry compote, rhubarb and raspberry flavors lead to a peppery mid-palate of vibrant red berry acidity and fine-grained tannins, finishing with lingering flavors of mulberry and black pepper.</i>			
<b>Henschke, Barossa Valley, Keyneton Euphonium, Shiraz Blend</b>	2018	RP92 	520
<i>Leads with toasted herbs and touches of tobacco and peppery spices, which add an appealing savory element, while details of cumin and bay leaf mix with a core of cassis and blackberry on a plush, elegant frame.</i>			
<b>Torbreck, Barossa Valley, The Steading, Grenache Blend</b>	2018	RP92 	490
<i>Ripe, round and supple, is foudre aged, so the oak signature is minimal. Mixed cherries and berries abound, mixing in hints of caramel, plus more savory notes of dried herbs, espresso and black olives. Medium to full-bodied, it's soft and easy to drink, but it has enough concentration.</i>			
<b>Robert Oatley, McLaren Vale, Signature Series, Shiraz</b>	2020		190
<i>Matured for 10 months in French oak and sourced from fruit from around the sub-region of Blewitt Springs, this Shiraz is opulent, fleshy and textured with flavours of blueberries and spice with a lingering, soft finish.</i>			



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## SOUTH AUSTRALIA

**Wirra Wirra, McLaren Vale, The Absconder, Grenache**

2019



490

*Incredible fruit concentration, and complexity. Delicious. Mid garnet crimson colour. Earthy spice, wild bramble, strawberry and leaf litter on the nose. Complex amalgam of ripe dark cherry with layers of bakers spice and minerally tannins. Rich yet light on it's feet, long & juicy*

**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.*

## 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.*



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## SOUTH AUSTRALIA

<b>Salomon Estate, Fleurieu Peninsula, Finnis 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, Finnis 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>Ashton Hills Estate, Adelaide Hills, Pinot Noir</b>	2019		420
<i>Lifted red cherry, plum and fig are matched with florals and baking spices as well as hints of savoury, earthy notes. The palate features red cherry and cranberry notes which are framed with lovely natural acidity and long fine tannins. A beautifully textured wine with plush, persistent length.</i>			
<b>Shaw &amp; Smith, Adelaide Hill, Shiraz</b>	2021	RP93	460
<i>A forest of berries, a walk through flowers, peppers flung through and rubs of woodsy spice; the combination of fruitiness, savouriness, seriousness and fun is a highway to pleasure, built on wine. For all that the tannin is another dimension in itself; fine, lacy, assertive and savoury at once, complete with its own twiggy spice notes. It's drinking beautifully and it will continue to do so.</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>	2020		170
<i>Displaying aromas of red fruits, blackcurrant, dark chocolate and an elegant spiciness which lead to a palate with generous flavours of white pepper, leather and raspberry. Rich and silky tannins linger on the palate with seamless persistence.</i>			
<b>Sidewood, Adelaide Hills, Mappinga Shiraz</b>	2015		320
<i>Complex and elegant, it has lifted aromas of rich dark fruits, violets and toasted cinnamon and displays a luscious palate of blackcurrants and fresh dates and a long lingering finish with hints of liquorice and cocoa bean.</i>			
<b>Taylor's, Wakefield Estate, Clare Valley, Shiraz</b>	2017		200
<i>The wine has a seductive, lifted aroma characterised by plum, blackcurrant and dark cherry fruits along with subtle chocolate and a touch of oak derived spice. The palate is rich, luscious and round with intense, perfectly ripened fruit characters. Mocha coffee and subtle spice characters complement generous fruit flavours of plum and blackberry. Medium to full-bodied with a soft mid-palate and supple tannins.</i>			



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**VICTORIA**

***Jasper Hill, Heathcote, Emily's Paddock***

2017



*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.*

***Robert Oatley, Signature Series, Yarra Valley, Pinot Noir***

2016



*Lovely varietal intensity in the wild strawberry and cherry, lightly savoury spectrum, vibrant and juicy, with gentle French oak influence.*







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## NEW ZEALAND

### SOUTH ISLAND

<b>Akarua, Central Otago, Pinot Noir</b>	2021		390
<i>Nose of ripe raspberries, blackcurrant and struck flint. The palate derives of black plum and ripened black cherry with notes of wet leaves, charred wood and smoky mushroom. Chalky tannin accompanied by lively minerality lengthens the wines savoury characteristics throughout the finish.</i>			
<b>Akarua, Central Otago, The Siren, Pinot Noir</b>	2019		660
<i>Savoury developing nose of charred wood, caramelised black plum &amp; cured meat. The palate reveals concentration, producing notes of blackcurrant &amp; mulberry. Notes of vanilla &amp; star anise accompany the rich fruit flavour. Silken tannin give the palate a full weight and rounded mouthfeel. Balanced acidity and the spice notes of Szechuan pepper and fennel seed give the wine a long, persistent finish.</i>			
<b>Dog Point, Marlborough, Pinot Noir</b>	2020	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>Dog Point, Marlborough, Pinot Noir - Magnum 150cl</b>	2017	RP91 	920
<i>The nose is perfumed with red berry fruits and bright, violet aromas. The fruit is supported by dried herb and characteristic brown spice notes and complex smokiness. Offers a dense core of juicy fruit and bold, fine grained, ripe tannins. A fresh thread of fine acidity emerges and carries the intense flavors through the palate, finished very long. This wine has all the makings of a long lived Marlborough pinot noir.</i>			
<b>Durvillea by Astrolabe, Marlborough, Pinot Noir</b>	2018		260
<i>Aromas of light red cherry then red plum and raspberry, some violet and soft stony mineral moments. Lighter weighted on the palate with a mix of ripe and tart red fruit flavours. Medium acidity and fine easy tannins. There some tension and grip still showing this wine will age for a while longer</i>			
<b>Cloudy Bay, Marlborough, Pinot Noir</b>	2019		410
<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>Greywacke, Marlborough, Pinot Noir</b>	2020		430
<i>A virtual compote loaded with black plums, boysenberries and redcurrants, lightly infused with cinnamon and cloves. An intensely perfumed Marlborough pinot with fruit sweetness, floral highlights and a distinct smoky fragrance. The full-flavoured palate has dark fruit richness with great length and freshness – finishing with a hint of Middle Eastern spice.</i>			




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## NEW ZEALAND

### SOUTH ISLAND

**Wither Hills, Marlborough, Taylor River Vineyard, Pinot Noir** 2017  320  
*Complex and developing, aromas of plums and dark cherries, stony minerality, red apple and some strawberry notes before aromas of barrel spices and a touch of wood smoke. On the palate - complex and dry, layers of tannins, a core of fruit, plenty of acidity and a velvet textures. Tannins are fine through moderate with a chalky texture coating the palate*

### NORTH ISLAND

**Ata Rangi, Martinborough, Crimson, Pinot Noir** 2022  330  
*Wonderful blend of bright fruit aromas and more dark seductive notes of dark cherry, thyme and mulberry. The palate opens to more savoury notes of soy, tahini and burnt orange, which gives a depth of flavour. Combined with fresh acidity that gives energy and fine tannins that drive a sustaining finish.*

**Craggy Range, Martinborough, Te Kahu, Merlot Cabernet Malbec** 2013  280  
*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.*






**Trinity Hill, Hawkes Bay, Gimblett Gravels Syrah** 2018 WS90 220  
*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.*



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## U.S.A









<b>J. Lohr, Cypress Vineyards, California, Zinfandel</b>	2018		160
<i>Has a medium-dark color with a youthful purple hue. Black cherry, cola nut and brambly aromas turn to notes of cranberry and pomegranate on the palate. This wine delivers intense red fruit flavors with a soft, bright finish.</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>Stags' Leap, Napa Valley, Petite Syrah</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>	2017	RP93 	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>The Mascot, Napa Valley, Cabernet Sauvignon Blend</b>	2018	RP95 	1410
<i>Reveals itself first in the deep, brooding aromas of dark fruit, black tea, and herbal notes. The texture expands around a lifted structure, as powdery tannins gently resolve. This diffused, enigmatic softness is anchored on the mid-palate by a gratifying density, which prepares the senses for a flourish of hidden energy and vivid detail that illuminates the finish.</i>			
<b>The Mascot, Napa Valley, Cabernet Sauvignon Blend</b>	2017	RP95 	1410
<i>Emerging from distinct hillside vineyards, specifically from the comparatively younger vines of BOND, Harlan Estate, and Promontory. The nose draws forward notes of red fruit and elements—earth, warm spice, leather—often deferred to the finish. Lithesome tannins and vibrant acidity attend a crystalline structure that is finely wrought and radiantly transparent.</i>			
<b>Othello by Dominus Estate, California</b>	2018		810
<i>Made under the supervision of the Dominus Estate winemaking team, Othello is rich, elegant, and refreshing, expressing bright aromas of red fruit and round, silky tannins. Lovely Cabernet Sauvignon wine with touch of Petit Verdot and Cabernet Franc. This wine shows notes of raspberries, blackcurrant as well as black pepper and laurel. Lovely minerality on the finish.</i>			



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## U.S.A








<b>Overture by Opus One, California</b>	NV		1890
<i>Is a blend this year of the 2014, 2015 and 2016 vintages, with a dominance of 2016. This is supple with clear ripe berry fruits, generous and fully ripe, tempered by white pepper spice and smoked cedar notes. It has a gentle but confident tannic frame and mouthwatering lift on the finish. This is focused and ready to drink and impresses with its rippling silk texture</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 tannis and it delivers a great balance between power and elegance.</i>			
<b>Beringer, Private Reserve, California, Cabernet Sauvignon</b>	2012	RP96 	960
<i>Has complex layers of black fruit and notes of cocoa powder, graphite and light smoky oak. Notes of bittersweet chocolate and blackberry pastry complement each other.</i>			
<b>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>Quintessa, Napa Valley</b>	2018	RP94 	1750
<i>This is beautifully polished with firm, dusty tannins to the blue fruit, as well as chocolate and cedar character. Some much earthier character, too, from mushrooms to bark. Forest flowers. Perfumed. It's full-bodied with round tannins and a soft, creamy finish. Some iron and iodine to this. So attractive at the finish. From biodynamically grown grapes.</i>			
<b>Dominus Estate, California</b>	2014	RP97 	2710
<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 	4380
<i>Offers both a rich, supple, seamless core of earthy dark berry and touches of rustic loam and dried leather scents, the latter of which give this a drying sensation on the palate. Ends with dried herb, olive and savory notes. *</i>			



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## U.S.A

- Bond - Pluribus, Napa Valley** 2018 RP99  45580  
*Reveals a deep garnet-purple. Youthfully reticent, it needs a fair bit of coaxing to reveal gorgeous notions of wild blueberries, ripe black plums and warm cassis plus hints of tilled earth, truffles, menthol and tobacco leaf. The full-bodied palate is densely packed with tightly wound black and blue fruit layers, supported by firm, grainy tannins and great tension, finishing very long with loads of earthy/savory sparks.*
- Bond - Vecina, Napa Valley** 2018 RP99  5860  
*Displays a deep garnet-purple color and offers slowly emerging classic notes of black currants, black cherries, blackberry pie and cedar chest with hints of charcoal, tar, pencil lead and fragrant earth. The full-bodied palate has a rock-solid structure of firm, grainy tannins and tons of freshness supporting the generous black fruits, finishing on a lingering mineral note.*
- Bond - St Eden, Napa Valley** 2018 WS99  5710  
*Deep garnet-purple in color. The nose is a little closed at this nascent stage, offering broody glimpses at blackcurrant jelly, boysenberries and black raspberries before opening out to a spicy undercurrent of cloves, black pepper and cumin seed. The palate is built like a brick house with a solid structure of ripe, grainy tannins and a lively backbone framing the full-bodied, muscular fruit, finishing long and layered.*
- Bond - Quella, Napa Valley** 2018 WS98  5590  
*Has a deep garnet-purple color and opens with the most gorgeous perfume of violets, red and black plums, Morello cherries and cassis plus hints of iron ore and crushed rocks. The medium to full-bodied palate delivers lovely energy and tension, framed by fine-grained tannins and finishing with beautiful purity.*
- Harlan Estate, Napa Valley** 2018 RP100  11380  
*Deep garnet-purple in color, it needs a fair bit of swirling to reveal a wonderfully fragrant perfume of blueberry pie, chocolate-covered cherries, mulberries and black currant pastilles with hints of cumin seed, rose oil and black olives. Medium to full-bodied, the taut, grainy-textured palate delivers remarkable energy with compelling tension and a long, graceful, earth-laced finish.*
- Screaming Eagle, Napa Valley** 2011  RP94 42040  
*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.*
- Screaming Eagle, Napa Valley** 2015  RP100 43940  
*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.*





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## ARGENTINA






<b>Aguaribay, Mendoza, Malbec</b>	2019		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, Nicolas, Mendoza</b>	2019	RP96 	990
<i>This has a complex nose of baked blackberries, grilled plums, dried earth, moss, pine cones, sandalwood, charcoal and cloves. It's medium-bodied with firm, tightly knit tannins. Wow. So much going on. Layered, seamless and silky. Incredible length.</i>			
<b>Catena Zapata, Adrianna Vineyard, Mundus Bacillus Terrae, Mendoza</b>	2016	RP97 	1890
<i>Aromas of brambly crushed blackberry and boysenberry, wild herbs and tropical bitter chocolate verge on exotic, but that's because this is one of Argentina's finest sites--and not just for Malbec. Thick and utterly seamless but with a weightless quality and razor-sharp definition that come from the limestone and calcaire-covered rock underneath a thin layer of marine deposits. Incredibly silky, concentrated wine with powerful saline minerality, a firm spine of mounting noble tannins and subtle chocolatey sweetness.</i>			



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## CHILE

<b>Alario, Central Valley, Cabernet Sauvignon</b>	2021		150
<i>A crowd-pleasing, food-friendly red, anticipate appealing upfront aromas and flavours of mixed berries, coffee, spice and herbs. Medium-minus bodied and smooth, it has velvety tannins with a balanced finish.</i>			
<b>Chateau Los Boldos, Central Valley, Tradition Resérve</b>	2020		150
<i>Blend of Cabernet Sauvignon &amp; Syrah. Pleasant aroma of violet, raspberries, cherries and plums. Also, some spicy notes of tobacco with a bit of black pepper. In the mouth a lot of ripe cassis fruit, youthful freshness and velvety tannins.</i>			
<b>Viña Ventisquero, Casablanca, Reserva, Carménère</b>	2021		160
<i>The nose is intense and attractive with upfront fresh black and red fruit aromas, such as blueberries, blackberries, blackcurrants, strawberries and cherries, as well as spicy and earthy notes that blend harmoniously with hints of chocolate and vanilla. Well-rounded, velvety tannins, which lend it great volume. An elegant, clean finish.</i>			
<b>Viña Ventisquero, Casablanca, Reserva, Pinot Noir</b>	2021		160
<i>A juicy pinot very much in line with its varietal character, it has flavors of ripe red fruits and flowers. The body is rather light, the tannins are highly polished tannins, and the acidity is good.</i>			
<b>Carmen, Frida Kahlo, Colchagua Valley, Gran Reserva, Carménère</b>	2020		260
<i>A delicious, yet lesser known grape varietal, Carmenere results in fantastically beautiful, medium-bodied, fruit-forward wines. With gentle tannins, and deep crimson colors, you can expect an array of berries, red fruits, spice, smokiness.</i>			
<b>Carmen, Frida Kahlo, Colchagua Valley, Gran Reserva, Cabernet Sauvignon</b>	2020		260
<i>Luscious and jammy reds are medium-bodied, full-bodied or very full-bodied wines that combine ripe berry notes and pronounced jammy flavours. There are discern notes of cherry jam, wild berry jam or dark plum in these wines.</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>Viñedo Chadwick, Maipo Valley</b>	2019	RP97 	2980
<i>Classical Cabernet Sauvignon from Puente Alto, one of the best zones within Maipo. There are showy aromas reminiscent of tangerine and flowers, ripe red berries and a spicy twist from the oak but nothing herbal or balsamic that one could expect given the moderate ripeness. The grapes were picked very early, and the wine follows the path of the 2016, the coolest vintage so far, with juicy fruit, elegance and great tension. This feels exceptional and transcends the style of the year.</i>			



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## SOUTH AFRICA

**La Motte, Franschhoek Valley, Syrah**

2012



330

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

**Ken Forrester, Stellenbosch, Petit Pinotage**

2021

150

*This cheerfully Petit Pinotage reflects the modern fruit driven wine style that is in huge demand today. Classic Pinotage aromas of spicy mulberries, plum pudding and cherries, supported by smoky bacon nuances. Juicy and accessible with soft palate and delicious fruit concentration.*

**Ken Forrester, Pat's Garden Reserve, Stellenbosch, Merlot Blend**

2018



200

*Attractive mulberry and strawberry fruit. The palate is medium-bodied with ripe tannin, moderate complexity, fleshy on the palate with touches of leather and dried herbs sprinkled over the finish.*





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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>Sauternes, Réserve du Ciron, Calvet</b>	NV	 99
<i>Ripe apricot and creamed-apple flavors give this wine a crisp edge. Underneath plenty of ripe honey and spice is cut with acidity, giving balance to the wine. It is bright at the end and never cloying.</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>		

### GERMANY

<b>Wittmann, Rheinhessen, Auslese, Riesling 50cl</b>	2015	 170
<i>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.</i>		
<b>Ansgar Clüsserath, Neumagener Rosengärtchen, Auslese, Riesling</b>	2019	 280
<i>Clear, medium yellow. On the nose there is ripe fruit, tangerine, peach blossom but still slightly restrained. The palate comes with a lot of traction, ripe fruit, grippy acidity, harmonious sweetness, tangerine notes, fine minerality, spiciness and densely integrated.</i>		
<b>Wittmann Albalonga Rheinhessen, Trockenbeerenauslese Riesling 37.5cl</b>	2003	 1200
<i>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.</i>		



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## DESSERT

### 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** 2021 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.*



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## PORT

### **Barros, Tawny Port**

220

*Brick colour with reddish nuances. Bouquet of ripe fruits, dried figs and plums and a touch of wood and spices. Fresh and velvety in the mouth. It is a Tawny Port of medium density and fruity tannins.*

### **Taylor's, Late Bottled Vintage Port**

2016

 480

*Blackberries with some dried fruit and hints of sultanas. Slightly lifted. It's medium-bodied with lovely sweetness and a lightly chewy and grippy ending that turns sweet and slightly dry at the end.*

### **Graham's, Late Bottled Vintage Port**

2017

 300

*A lovely honeysuckle fragrance as well as hints of mint, often present in Graham's wines, along with bright, attractive tropical fruit notes in the background. Sumptuous ripe black fruit flavours on the palate combining with hints of kirsch. The fine-grained tannins give the wine balance and structure, whilst good acidity underscores the wine's freshness.*

### **Graham's 10 Year Old Tawny Port**

 520

*This has a zesty, sweet floral aroma, with delicate, well-spiced flavors of apple tart, flan and cocoa powder. The plush, mouthfilling finish of cream, vanilla and raspberry is fresh and balanced*



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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, Cristina Oloroso Medium - Sweet 37.5cl**

*Cristina is a medium Sherry with a small addition of PX. It shows a bright amber color and on the nose clean aromas with subtle notes of raisins and figs from the PX. On the palate slightly sweet with hints of oak and a long finish. Should be served slightly chilled. Ideal as an aperitif with cheese or paté or enjoyed on its own.*



**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 37.5cl**

*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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## ZERO

In a society that is becoming increasingly health conscious and that is significantly reducing the consumption of alcohol, non-alcoholic wines are aimed for the wine drinker who appreciates all the flavour and complexity of the best wines, but is looking for an alternative without alcohol as a healthy option.

This non-alcoholic wine is directly produced from high quality wine from which alcohol is removed through non-aggressive methods. Regardless of the semantic debate on whether or not this is wine, the facts make it clear that this wonderful product is wine, and preserves all its qualities and characteristics from which has been removed only one component: the alcohol.

### SPARKLING

#### **Señorio de la Tautila, Espumoso Blanco, Spain**



*Made by 100% Airen grape variety. Is an excellent sparkling wine perfect for any special occasion, and as an original and perfect combination with any food. This sparkling wine has a great taste, very refreshing and very fine bubbles of long duration.*

#### **Señorio de la Tautila, Espumoso Rosado, Spain**

300

#### **Señorio de la Tautila, Espumoso Rosado, Spain - 20cl**

100

*Is an excellent light sparkling wine with a great refreshing taste and characterised by its very fine longstanding effervescence. Complex in its visual presentation, the sparkling wine may come in varying light shades and hues even despite being made from the same Tempranillo grapes as the bold red wine*

### ROSÉ

#### **Señorio de la Tautila, Rosado, Spain**



*Will delight the senses with its generous fruity and floral expressions. Leaving a fresh aftertaste, this Rosé is made from Tempranillo grapes grown lovingly in the vineyards of La Mancha in Spain. Made from the same grapes as Señorio de la Tautila's range of red wines, the Rosé is differentiated by its pale pink colour and light intensity.*

### WHITE

#### **Señorio de la Tautila, Blanco, Spain**

250

*Airen grapes, which combine the sweetness and aroma of its origin with the necessary density to make this wine a great companion. Scented, frank and good intensity, citrus note. Fresh, aromatic and lively with a pleasant bitter aftertaste.*

### RED

#### **Señorio de la Tautila, Tinto, Spain**



*Is distinctive for its abundant fruit expression which are rich in notes of plum and berries. Despite its strong ripe cherry colour, the wine is of a mild intensity, surprising tastebuds at the first instance with its bold fruitiness. This red wine, made from Tempranillo grapes grown in Castilla-La Mancha in Spain*



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All prices are in Malaysian Ringgit and are subject to 10% service charge.



## SAKE COLLECTIONS

### SAKE

**Shichiken Yamanokasumi Sparkling, Yamanashi** 410

*Pronounced aromas of rare cheesecake, butter, pineapple and coconut cream. Super malty on the palate with a touch of salinity and a well-balanced refreshing sweetness. Depth and sophistication produce a velvety texture in the mouth. The long, umami-fueled finish leaves you thirsting for more.*

**Iwa 5** 1520

*Blended sake by former Dom Perignon cellar master Richard Geoffroy. Through precise orchestration, five classes of elements sing in unison to create IWA 5. A sake with notes of plum, almond, butter and orange. Great presence, from the first glance down to the very last sip, through the seamless flow of a wide spectrum of characters. Perfectly balanced, weightless yet profound, intense and persistent.*

**Tanaka 1789 X Chartier Junmai, Miyagi - 50cl** 990

*Semi-dry. Acidity, texture, umami: all will slowly continue to evolve into nutty and subtle raw sugar aromas. This inaugural blend "crafted for food" by Chartier awakens the taste buds with a unique natural fresh acidity reminiscent of the elegance of the best white wines of the world.*

**Tatenokawa 33 Junmai Daiginjo, Yamagata** 520

*Tatenokawa polished it down to 33% of the original grain size, opening the brew up to sweetness, umami, and acidity. Nose is ripe fruit, and the first sip is as soft and light as silk. As it slides over your tongue the flavor expands and blossoms, so that by the finish your mouth and heart both feel equally beautiful.*

*Alcohol: 15% Polishing: 33% Smv: -3 (Semi sweet-Light) Acidity: 1.5*

**Tatenokawa Seiryu Junmai Daiginjo, Yamagata** 330

*A light bodied filled with fresh fruit fragrance of melon & Japanese pears on nose. The palate has a slight hint of acidity, followed by a gentle smooth finish.*

*Alcohol: 14.5% Polishing: 50% Smv: +3 (Dry-Light) Acidity: 1.4*

**Yamamoto Pure Black Junmai Ginjo, Akito** 320

*A modern, fresh style of junmai ginjo by maverick brewer Yamamoto with aromas of rockmelon, kiwi, pineapple, grapefruit and natural wet stone. This sake is bottled just a few days after pressing, leaving a slight spritz on the palate sherbet, citrus peel, honeydew, pink grapefruit and minerals predominate. Short, clean finish with food friendly acidity.*

*Alcohol: 16% Polishing: 55% Smv: +2 (Dry-Rich) Acidity: 1.8*



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## SAKE

### **KID Tokubetsu Junmaishu Karakuchi, Wakayama** .....

340

*It is made according to the “binkan hiire” method: the sake is bottled but the bottles are not completely closed. They are first heated to + 65 ° C. This low pasteurization preserves taste and scents to the beverage and a nice freshness. This Karakuchi Kid have soft taste and flavor of rice with a crisp finish.*

Alcohol: 15%      Polishing: 50%      Smv: +6 (Dry-Light)      Acidity: 1.5

### **KID Junmai Ginjo, Wakayama**

380

*With Kishu’s soft and friendly taste of water, this sake is soft & tender, with a sense of transparency. It uses Gohyakumangoku & Yamadanishi rice for this sake. the elegant scent coupled with the soft & gentle mouth feel makes this a gloriously elegant sake.*

Alcohol: 15%      Polishing: 55%      Smv: +4 (Dry-Rich)      Acidity: 3.0

## FLAVOURED SAKE

### **Heiwa Shuzo Tsuru-Ume Yuzushu, Wakayama**

280

*Made with 50% of pure and sour yuzu juice, this yuzu-sake is very refreshing and whilst it has a little sweetness in the finish, it is very well balanced and not overpowering. It’s fruity and refreshing with punchy citrus fruits leading the way yuzu, lime, mandarin, lemon and notes of grated ginger are all present. Fresh & vibrant.*

Alcohol: 7.5%

## UMESHU

### **Hoshiya Mutenka Joto Umeshu, Kagoshima**

180

*Using top quality japanese plum and shochu, the plum is aged in shochu for at least 1 year of more without any artificial plum flavours, colourants or acidulants, resulting in a plum wine with a refreshing acidity. Raw honey and brandy are added to give layers to the wine, with a definite sweetness to the palate.*

Alcohol: 14%



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