

## CHAMPAGNE & SPARKLING WINE





### BRUT

<b>Barons De Rothschild, The Datai, Concordia Brut</b>	NV		550
<i>Orange zest, lemongrass, jasmine and chalky minerals on the perfumed nose, with a hint of white pepper adding lift. Juicy, mineral-accented citrus and orchard fruit flavors are fleshed out by suggestions of melon and honey, putting on weight with air while maintaining vivacity. Spicy and focused on the very long, mineral-driven finish, which leaves chalky mineral and floral notes behind.</i>			
<b>Eric Rodez, Grand Cru Ambonnay, Cuvée des Crayères, Extra Brut</b>	NV		680
<i>Marriage of 60% Pinot Noir and 40% Chardonnay bringing thus by the Pinot Noir structure and body and by the Chardonnay finesse and elegance. Shows a bright yellow colour with golden reflections and a fine, lively perlage. The bouquet is elegant and multi-layered, with notes of white flowers, crisp pear, peach, and hints of citrus, evolving toward mineral tones and delicate nuances of dried fruit and toasted bread. On the palate, it is broad and harmonious, with a perfect balance between freshness and roundness. The structure is precise and tense, while the finish, long and saline, closes on a refined note that reflects the pure and consistent style of Eric Rodez.</i>			
<b>Comte De Montaigne, The Datai, Cuvée Spéciale, Brut</b>	NV		790
<i>The aromas at first smell are clearly red fruit. Scents of black fruit combined with delicate aromas of spices and crust of bread if the bottle takes some air. On the palate: It reveals a large and finely wooded sensation, confirming the olfactive impression.</i>			
<b>Pierre Péters, Grand Cru Cuvée de Réserve, Blanc de Blancs, Brut</b>	NV	RP91	560
<i>This elegant Champagne glides on the palate, with its fine and creamy mousse, while vibrant acidity and a subtle, chalky underpinning serve as a springboard for flavors of fresh-cut Gala apple, yellow plum, white blossoms and blanched almond. A touch of pleasantly bitter pink grapefruit pith is refreshing on the finish.</i>			
<b>Pierre Péters, Grand Cru L'Esprit Blanc de Blancs, Brut</b>	2020		850
<i>L'Esprit de 2020 is vivid and finely cut. Orchard fruit, sage, mint, white pepper and slate lend notable brightness. There's a touch of angularity in the chiselled contours, along with the slightly drying character of the year. Even so, the 2020 is nicely balanced. This will be especially fine at the dinner table. Dosage is 4 grams per litre.</i>			
<b>Pierre Péters, Grand Cru Cuvée Spéciale Les Chétilons, Brut</b>	2020	RP94	1560
<i>Bright saline notes cut through a core of citrus peel, slate, chalk, mint and white pepper. This is classic Chétilons from start to finish. The long, sustained finish is another hallmark of this first-rate site in Mesnil. Dosage is 4 grams per litre.</i>			
<b>Veuve Clicquot Ponsardin, Yellow Label - Magnum 150cl</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>			



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<b>Taittinger Brut Réserve - Magnum 150cl</b>	NV		1200
<i>The nose, very open and expressive, delivers aromas of fruit and brioche. It also gives off the fragrance of peach, white flowers (hawthorn, acacia) and vanilla pod. The entry onto the palate is lively, fresh and in total harmony.</i>			
<b>Ruinart, R de Ruinart, Brut</b>	NV		990
<i>The nose is delicate and fruity displaying dominant aromas of fresh white pear and dry fruits such as hazelnuts and almonds, followed by white flower notes, Viennese pastry and buttered brioche. The palate reveals a dominant freshness, displaying both tactile roundness and enduring length.</i>			
<b>Dom Ruinart, Blanc de Blancs, Millesime, Brut</b>	2010	RP94	3120
<i>Ruinart is the oldest of all the Champagne houses and produces a wine based mostly on Chardonnay. The palate delivers a lovely balance of minerality, toast and tight acidity, mingling with stone fruit and citrus flavors. Concentrated and powerful, yet balanced and refined with a long and subtle finish. A superb choice for those who like more mature Champagnes.</i>			
<b>Armand de Brignac, Ace of Spades, Brut Gold Cuvée</b>	NV		2670
<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>			
<b>Roger Coulon, 1ér Cru L'Hommee, Extra Brut</b>	NV	RP93 	1070
<i>Gorgeous, powerful and ample in the glass, with tremendous resonance, the L'Hommee dazzles with its energy and persistence. Orchard fruit, wild flowers and spice overtones take on shades of exoticism with time in the glass. On the palate, this is a very intense yet fine, elegant, very complex and persistent cuvée, a great mix of attractive and charming fruit with minerality that gives a strong and persistent structure. This is a striking wine, absolutely fabulous.</i>			
<b>Chavost, Blanc de Chardonnay, Extra Brut</b>	NV		910
<i>"No sulfur added". Discover a first levied nose, creamy with notes of hawthorn, followed by a second more mineral nose where we discover aromas of toast, yellow fruits and mirabelle plum. On the palate, it is characterized by an attack that is both round and fresh, offering a slightly chalky richness, to finish with a fluid and digestible finish. With only 5733 bottles produced, this Champagne is a unique sensory experience.</i>			
<b>Jacques Lassaigne, Les Vignes de Montgueux, Blanc de Blancs, Extra Brut</b>	NV		830
<i>Lovely mineral, dried fruit &amp; citrus zest aromatics that reflect the purest expression of the Montgueux terroir. The palate is vibrantly alive with crisp citrus &amp; melon flavours that are backed by deft acidity &amp; dazzling minerality. The finish resonates with succulent citrus notes. Delicate bubble and linear almost-chalky Chablis quality to the palate. This Champagne has a zero dosage and a savoury, nutty character that gives a sense of umami and porcini mushrooms - this Champagne is made for oysters!</i>			



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<b>Vilmart et Cie, 1ér Cru Rilly la Montagne, Grande Réserve, Brut</b>	NV	RP90 	590
<i>Opening up on the nose with a rich bouquet of pastries, notes of frangipane and honeysuckle, with attractive aromas of pepper mint fragrance. On the palate, you can feel a fresh and a sharp attack of candied fruits. It reveals a beautiful balance between the richness and the tension with a complex structure. The bitterness of the citrus fruits is perfectly integrated with further flavours of pastries which remain present throughout the long, fine finish.</i>			
<b>Vilmart &amp; Cie, 1ér Cru Grand Cellier d'Or, Brut</b>	2019	RP94	760
<i>A finely meshed white, with a firm frame of acidity creating a compact feel at first. Expands on the palate, riding the raw silky like mousse to reveal flavors of juicy blackberry, cassis and black cherry fruit, plus layers of candied lemon peel, chopped hazelnut, grated ginger and fragrant spices. Clean-cut and mineral-driven on the lasting finish. Chardonnay and Pinot Noir.</i>			
<b>Henri Giraud, Esprit Nature</b>	NV	WS92	730
<i>Mingling aromas of yellow orchard fruit and peach with nuances of toasted bread, candied peel, white flowers, clear honey and fresh almonds. Medium to full-bodied, fleshy and enveloping, it's elegantly vinous, with lively acids and a long, delicately oak-inflected finish.</i>			
<b>Henri Giraud Hommage au Pinot Noir</b>	NV		870
<i>Vibrant and saline with a medium body, tangy acidity and a textured, almost oily palate. Serious and structured Blanc de Noirs with notes of grapefruit, salted almonds, apricot skin and stones. Tight bubbles. Gourmand. 40% perpetual reserve. Drink or hold.</i>			
<b>Larmandier Bernier, Grand Cru Levant, Vieilles Vignes, Extra Brut</b>	2014	RP95	1410
<i>Vieille Vigne du Levant unwinds in the glass with aromas of crisp stone fruit, freshly baked bread, white flowers, buttery pastry and clear honey. Full-bodied, pillowy and chiselled, with a sweet core of fruit, tangy acids and a penetrating, electric finish, it's a terrific success.</i>			



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## DEMI SEC

### Moët et Chandon, Ice Imperial

NV

 570

*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  5740

*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.*

### Barons De Rothschild, Brut Rosé

NV

630

*The Chardonnay dominates in this wine with a lovely minerality and aromas of fresh fruits, citrus and white flowers. Once the wine has opened up, a few notes of raspberries, rose petals and wild strawberries reveal the subtle presence of the Pinot Noir. The wine is fresh and precise on entry to the palate disclosing a silky texture and tangy notes of lemon and other citrus fruit. Notes of red fruit and small berries such as blackberries and redcurrants then start to come through, revealing a crisp wine with a fabulously long, mineral finish.*

### Eric Rodez, Grand Cru Ambonnay, Macération Rosé, Extra Brut

NV

790

*Displays an intense salmon colour with copper highlights and a fine, consistent perlage. The bouquet is broad and deep, with aromas of small red fruits, red currant, wild strawberry, and pomegranate, enriched by spicy and citrus notes and a delicate toasted nuance. On the palate, it is generous and enveloping, with an elegant vinosity supported by vibrant freshness and a precise mineral texture. The mousse is creamy, the finish long and saline, with lingering notes of red fruits and sweet spices, perfectly consistent with the pure and harmonious style of Eric Rodez*

### Taittinger, Comtes de Champagne, Brut Rosé

2009

RP96  1800

*Rich, gourmand rendition of this cuvée, bursting with aromas of sweet red plums, buttery pastry, tangerine and baking spices. Full-bodied, ample and fleshy, with a broad attack and a layered, enveloping mid-palate that's girdled by ripe acids, it already offers demonstrative drinking. This has turned out brilliantly.*

### Drappier, Grande Sendrée, Brut Rosé

2010

RP93  1060

*Expressive notes of steeped raspberry and cherry fruit pull you into the glass of this vivacious rosé Champagne, riding the satiny mousse and layered with accents of mandarin orange peel, dried thyme and biscuit. A vinous version, with the finely knit.*



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## ROSÉ

### Colligny Père & Fils, Brut Rosé

NV

390

*Light, delicate strawberry flavors are laced into this champagne and give it character. The fun bubbles, green apple and peach blossom notes provide a nice canvas and elegance for the ever-present, distinct red fruit layers.*

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

2009

RP96



1570

*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



570

*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.*

### Bollinger, Brut Rosé

NV

830

*Has a pale pink hue and lifts with a soft bouquet of red raspberry, apricot, bread dough, blood orange, and delicate smoke. The palate is approachable, with well-tailored structure, pleasant bitter citrus notes of orange and grapefruit, and a floral element through the finish. It is well-balanced and versatile for pairing at the table*

### Moët et Chandon, Imperial Rosé Brut

NV



680

*Pink with amber highlights. A lively, intense bouquet of red fruits (wild strawberry, raspberry, cherry). Floral nuances of rose. A slight hint of pepper. The juicy, persistent intensity of berries (strawberry, raspberry, redcurrant). The fleshiness and firmness of peach. The freshness of a subtle note of menthol.*



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## SPECIAL CUVÉE

### **Billecart-Salmon, Vintage Extra Brut**

2013

WS94  880

*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.*

### **Barons De Rothschild, Rare Collection Blanc de Blancs, Brut**

2012

 1980

*Notes of white-fleshed fruit and candied lemon are followed by aromas of roasting and dried fruit and nuts, such as apricots and grilled almonds. The broad, fresh and vertical entry to the palate reveals great complexity. Notes of citrus fruit and lemon zest underpin a long finish of toasty mocha and vanilla overtones, creating a perfect blend of freshness and character.*

### **Bollinger, PN AYC 18**

2018

RP94  1070

*Delicious fragrances of honey, fruit paste, quince and candied citrus mingle with notes of marzipan and blood orange, as well as refreshing spice (sweet spices) and menthol notes. A perfect combination of finesse and aromatic expression, the palate draws out to a finish that delights with its refreshing aromas of candied citrus fruit.*

### **Bollinger, PN TX 17**

2017

RP92  1070

*Made exclusively from Pinot Noir with the majority of the grapes coming from the village of Tauxières. The scent has features of lead pencil, juniper and freshly lacquered boat together with more classic coffee notes, rose petals, apricot and peach. The taste is vivid and multifaceted with a lively precision, lighter fruit aromas than you normally find in Bollinger's wines. Even cassis is one of the more unexpected aromas in this finely tuned complex symphony. Very impressive and exciting champagne.*

### **Dom Pérignon**

2013

1900

*From bright and fruity to more nuanced and spicy flavors. The nose often features a mix of white flowers, citrus, and stone fruits, with an added touch of freshness from anise and mint. The palate is characterized by a good balance between acidity and roundness, with notes of fruit, spices, and a hint of minerality, leading to a long and engaging finish.*

### **Philipponnat, Clos des Goisses, Extra Brut**

2013

RP98  2350







*Evoking aromas of crisp yellow orchard fruit, Anjou pear, clear honey, bee pollen, stone fruit and iodine. Full-bodied, layered and vinous, its textural attack segues into a deep, concentrated and tightly wound mid-palate that's girdled by racy acids and chalky structure, before concluding with a long, saline finish*



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## SPECIAL CUVÉE

- Taittinger, Comtes de Champagne, Blanc de Blancs, Brut** 2012 WS96  1660  
*A gorgeous blond bombshell of a Champagne, fragrant with roasted hazelnut, vanilla and smoke notes that waft through layers of poached pear and quince, pastry cream, pain d'épices and candied ginger. This is sculpted by a vibrant acidity that's seamlessly knit to the plush, silky mousse and chalky underpinning.*
- Louis Roederer, Cristal** 2014 WS98  3570  
*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.*
- 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.*
- Salon, Le Mesnil Blanc de Blancs** 2012 RP98  9140  
*Gorgeous aromas of cooked apple, bread dough and pie crust. Hints of lemon curd, flint and match stick, too. Full-bodied and dense with agility and beauty, particularly in the center-palate that just lifts at the end. So much density and structure, yet it always remains floating and aerial. Phenolic and integrated at the end. Impressive structure and length.*
- Fallet-Gourron, Grand Cru Avize, Blanc de Blancs, Extra Brut** NV  1200  
*Discreet but deep nose which opens slowly on ripe white and yellow fruits (pear, apricot, mango). We also perceive notes of chalk and spices in the background. Great elegance. On the palate, the attack is subtle between an oxidative touch and ripe fruit. The rest continues with richness, fullness and power while maintaining a slightly minty freshness guaranteeing impeccable balance. Some bitterness on the finish and great length.*
- Jacques Selosse, Initial, Grand Cru Avize, Blanc de Blancs, Brut** NV WS95  5170  
*A voluptuous Champagne that entices with its lovely, lightly viscous texture and its fragrant thread of exotic spices that waft on the nose and wind through the palate. Shows impeccable balance, with a lithe spine of acidity providing focus and definition for the opulent range of blackberry coulis, kumquat and passion fruit, with notes of coffee liqueur, roasted nut and honeycomb.*



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## SPECIAL CUVÉE

**Ulysse Collin, Les Maillons Blanc de Noirs V17, Extra Brut**

NV

RP97  4420

*Based on the 2017 vintage and complemented by fully 70% reserve wines from the 2016 vintage. Bursting with aromas of mirabelle plum, crisp orchard fruit, fresh bread, vanilla pod and clear honey, it's full-bodied, vinous and enveloping, with a lavish core of fruit, bright acids and an enlivening pinpoint mousse. Concentrated and precise*



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## SPARKLING WINE

### ARGENTINA

#### Chandon Garden Spritz

NV



*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 Rosé - Natural

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.*

### SPAIN

#### Marques de Caceres, Cava, Brut

190

*Pale straw color with fine bubbles. It features aromas of brioche, apples, and white flowers, and is characterized by a dry and balanced taste on the palate, with a good length intensified by the fine bubbles.*

### AUSTRALIA

#### Sidewood Estate, Chloe Cuvée, Adelaide Hills

2014



*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.*

#### Jip Jip Rocks

NV

210

*Deep crimson colour with brick red mousse and a fine bead. The aroma displays ripe plums, earthy notes and spice. Mouthfilling flavours of plums and prunes with hints of liquorice. Soft, creamy with a persistent cherry, chocolate and spice finish.*



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## SPARKLING WINE

### ITALY

<b>Bellavista, Rosé Brut, Franciacorta DOCG</b>	2017	590
<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>		
<b>Ca' Del Bosco, Cuvée Prestige, Franciacorta</b>	NV	460
<i>The nose perceives delicate hints of white flowers and yellow pulp fruit, with a nice hint of pastry and a slight herbaceous reference. In the mouth it is pleasant, clean and lively, harmoniously spreads over a strong mineral texture and notes of exotic fruit.</i>		
<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>		




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# ROSÉ

## FRANCE

<b>Domain de la Rouvière, Serre-Menu, Côtes de Provence</b>	2023		270
<i>In the mountains close to Saint-Tropez, this estate has produced a bright, ripe and fruity wine. Its acidity and perfumed red fruits are open and immediately attractive, with a light texture and raspberry aftertaste.</i>			
<b>Amista, Château de l'Aumérade, Grand Cru Classé,</b>	2023		380
<i>Delicate and complex profile, characterized by bright red fruit notes, vibrant acidity, and a touch of minerality. Tasting notes reveal a delicate balance of fresh fruit (peach, grapefruit, cranberry) with a hint of creaminess and subtle bitter grapefruit on the finish.</i>			
<b>Château Roubine, La Vie en Rosé, Côtes de Provence</b>	2021		270
<i>With on the nose fresh cherries, strawberries, and peaches with subtle hints of minerals. Light in body, with fruity notes of ripe red berries and stone fruit, hints of stoney minerals on the mid-palate and perfect, medium-plus acid structure. A ripe, ample, and balanced mouthfeel of great delicacy. Pure and tasty with a fine bitterness on the finish.</i>			
<b>Château D'Esclans Whispering Angel, Côtes de Provence</b>	2023		350
<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>Maison Fortant , Côteaux Varois en Provence</b>	2022		180
<i>Pale pinkish colour. Highly aromatic, with delicate notes of red fruit, a complex nose of raspberry, white-fleshed fruit, peach, and white blossoms. The terroir shines through on the palate, giving an impression of freshness and balance. Lovely length and a mineral, saline finish with character.</i>			
<b>Marius Peyol, Côtes de Provence</b>	2024		190
<i>Pale pinkish colour. Highly aromatic, with delicate notes of red fruit, a complex nose of raspberry, white-fleshed fruit, peach, and white blossoms. The terroir shines through on the palate, giving an impression of freshness and balance. Lovely length and a mineral, saline finish with character.</i>			
<b>Château Giscours, Le Rosé de Giscours, Bordeaux</b>	2022		460
<i>Light peach color and a vibrant profile. It's known for its fruity notes, including redcurrant, raspberry, and pear, along with subtle white flower aromas. The wine also exhibits a well-structured palate with crisp acidity and discreet fruit flavors, often with grapefruit zest in the finish.</i>			
<b>The Pale Rosé By Sacha Lichine, Provence</b>	2021		290
<i>Once again Sacha Lichine owner of Chateau d'Esclans and founder of Whispering Angel produces the goods with this extraordinary good value rosé. Has a pale pink color and delicate aromas of strawberry, white cherry, raspberry, peach, lime, white flowers, apricot, and dough. On the palate, it has a light to medium body and crisp acidity. Juicy fruits such as strawberries, cherries, red currant, lemon, and tangerine blend harmoniously with floral notes.</i>			



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## FRANCE

**Fortant, Littoral, Grenache Rosé, Languedoc** 2024 150

*Aromas of strawberry, candied orange, lemongrass and peach. Lemony acids and grapefruit bitterness. Palate of wild strawberry, apple blossom, rose, apricot pit and grapefruit zest. A light & crispy wine where fresh fruit, delicate acidity and perfume make this easy appreciation rosé.*

**Domaine Terra Vecchia, Sclaccarellu** 2024 170

*Appearance: Light peach, grey-pink, or pale raspberry-pink colour. On the palate is fresh, lively, and often described as having good tension with a frank acidity. It features flavors of tart red berries and citrus.*

## ITALY

**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.*

**Tenuta d'Amiraglia, Frescobaldi, Maremma, Alie Rosé** 2021 260 

*A refined balance between Syrah and Vermentino. On the nose, intense fruity and floral scents such as peach, rose and peony stand out. The citrus notes, perfectly integrated in the context, give a wonderful freshness which is further accentuated by delicate iodine notes. The bouquet is in a state of flux, with hints of aromatic herbs such as thyme and sage appearing later. Alie is a full, silky and smooth wine*

## U.S.A

**Daou, Paso Robles, Rosé** 2021 350 

*Made from gently pressed Grenache Noir. Delightfully fragrant and floral, showing lovely aromas of fresh strawberry, sliced peach, and watermelon with nuances of hibiscus, cherry, and clover honey. The palate is refreshingly crisp yet lusciously smooth, revealing juicy flavors of nectarine, orange, strawberry parfait, and golden delicious apple.*

## GERMANY

**Wittmann, Trocken, Rosé** 2022 180 

*Made with Spätburgunder & St. Laurent variety. Intensely concentrated sour cherry and raspberry flavors ripple throughout this lusciously textured rosé. It's intensely forward and fruity yet nuanced with hints of nut, spice and toast. Supple and slightly clinging on the palate yet briskly structured, it can stand up to a wide variety of cuisine and far beyond those fleeting summer months.*



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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.*

### LEBANON

**B-Qa de Marsyas Blanc, Bekaa Valley, Chardonnay and Sauvignon Blanc** 2018 290

*Exuberant blend brings apple, pear, lemon, pineapple, melon & citrus zest. Fresh with an excellent acidity, medium body, with a long and mineral finish. Full-bodied, aromas of apple, green mango and stonefruit have a concentrated core, yellow floral, spice and chalk minerals. Vibrant acidity flows effortlessly with a creamy mouthfeel, and chalky minerals and spices contribute to the mouthfeel.*

### BULGARIA

**Enira White, Bessa Valley, Marsanne, Roussanne and Viognier** 2020 220

*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.*

### SYRIA

**Domaine de Bargylus, White Latakia** 2016 460

*Domaine de Bargylus is one of the few running wineries in war-torn Syria & the estate is precisely located near Deir Touma, literally translated as the 'convent of Thomas', this is home to some of the most ancient vineyards in the world, producing for over 3000 years. It has a fascinating nose - a little grassy and Sauvignon-esque on the first sniff, and then with lots of dried orange rind, candied peel, apricot, quince, bayleaf and something nutty there too - even praline. The mouthfeel is quite creamy, very broad and a little white Rhone like in terms of its weight, with a soft spicy note too, and that unmistakable Sauvignon acidity.*

### GREECE

**Alpha Estate, Amyndeon, Macedonia, Sauvignon Blanc** 2021 RP91 220

*Strong and lively nose, typical Sauvignon Blanc, suggesting gooseberry, passion fruits, melon, litchi with a note of honeysuckle. Round and mellow on the palate, quite fat balanced although, with plenty of finesse. Crispy and well structured, reminding the nose aromas with a hint of lime. A richly textured wine with superb length and balance*



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## GREECE

**Alpha Estate, Amyndeon, Single Block Kaliva, Macedonia, Sauvignon Blanc Fumé** 2021 RP91  250

*Impressive, powerful, ripe citrus, gooseberry, and vanilla scents coat this muscular Fumé styled Sauvignon. There is definitely a hint of smoky spice on the nose. This is a full-bodied, silkily textured wine with several layers of complexity. The citrus, peachy fruit is smooth as silk, surrounded by subtle vanilla hints and glimpses of carefully toasted brioche.*

## FRANCE

### ALSACE

**Domaine Gustave Lorentz, Qui l'Eût 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, Reserve, Riesling** 2022 240

*It opens immediately with intense aromas of grapefruit and bergamot, accented by flint and white pepper notes. The palate is ample-bodied, concentrated but refined with welcoming flavors of Amalfi lemon, tarragon and sage. The finish is long and structured.*

**Domaine Gustave Lorentz, Grand Cru, Altenberg de Bergheim, Riesling** 2019 460

*Bright golden-yellow in color. The bouquet is intense, marked by notes of lilac, vine-ripened peach, citrus, thyme, hot stone and flint. The nose follows through to the palate, accented by fine minerality and salinity, full of finesse and elegance.*

**Domaine Andre Lorentz, Grand Cru, Kirchberg de Barr, Pinot Gris** 2022 310

*Complex aromas of ripe yellow fruits, such as peaches and apricots, along with candied and dried fruit notes. Floral nuances and hints of spice and minerality may also be present. The mouthfeel was off-dry, intense and full-bodied, balanced with medium level of acidity. Flavours of honeyed lemon zest, pear drop led to smoke and saline minerals long, gently spiced finish.*

**Domaine Andre Lorentz, Grand Cru, Kirchberg de Barr, Gewürztraminer** 2021 380



*Vibrant citrus and floral aromas, balanced by a distinct minerality and a refreshing acidity. The wine offers a crisp and fresh palate with a long, satisfying finish, often described with notes of lemon, mandarin, and a hint of subtle sweetness.*



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## LOIRE

<b>Anjou Blanc, Thibaud Boudignon</b>	2023	420
<i>Captivates with its moderate yet enveloping aroma, where mango and pineapple take centre stage, complemented by a subtle hint of spices and a toasted undertone. On the palate, it reveals a remarkable depth, elegant and perfectly balanced. A white wine that masterfully balances tropical aromas with smoothness in its flavour.</i>		
<b>Muscadet Sévre et Maine Sur Lie, Château du Cléray, Domaine Sauvion</b>	2021	 180
<i>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</i>		
<b>Fié Gris, Les Pierres, Xavier Frissant</b>	2022	200
<i>Produced with a heritage variety, the “Fié Gris,” an old relative in the Sauvignon family of grape varieties. It is distinctive for its simultaneously rich and delicate expression of unctuous floral notes. Aromas of wild flowers, tarragon, tomatillo, white peaches. Flavors suggest kaffir lime, citrus, crisp pears. Complex, refined and fresh, with a touch of smoke on the finish.</i>		
<b>Vouvray, Les Perruches, Damien Pinon</b>	2020	240
<i>A delicious off-dry style white wine. Les Perruches is produced exclusively from Chenin Blanc grapes on vineyards located in the heart of the Vouvray appellation. It has a pretty and exuberant nose of stone fruits and spiced pear, with a palate that is young and vibrant. The spiced, ripe orchard fruit is cut with a flinty minerality which runs into the long finish.</i>		
<b>Blanc Fumé De Pouilly, Saget la Perrière</b>	2022	290
<i>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.</i>		
<b>Sancerre, Domaine De La Perrière</b>	2022	 320
<i>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.</i>		
<b>Sancerre, Mélodie, Domaine Fouassier</b>	2018	370
<i>Wood aged, giving a softly smoky and creamy style of wine, the acidity a whisper in the background of green plums and toast. Nose of candied orange, vanilla and spices. This is smooth, ripe and richly full-bodied, a powerful wine that could still take some aging.</i>		



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<b>Sancerre, Mélodie de Vieilles Vignes, Vincent Gaudry</b>	2023		390
<b>Sancerre, Mélodie de Vieilles Vignes, Vincent Gaudry - Magnum 150cl</b>	2023		650

*Outstanding Sancerre displays elegant aromas of ripe pear, quince, citrus, and lime, with the soils minerality captured in the concentrated fruit that unfolds in layers of complexity. Gaudry's meticulous attention to detail from vineyard to bottle shines through in the exceptionally long finish*

## **BORDEAUX**

<b>Château Clarke, Le Merle Blanc</b>	2021		380
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*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.*

<b>Clarendelle Blanc by Haut-Brion</b>	2021		410
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*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.*

<b>Château Talbot, Caillou Blanc</b>	2021		480
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*Was one of the first whites to be produced in the Médoc. It has a powerful earthiness at its heart; it is harvested a bit later than its neighbours for that extra bit of richness. The cooler 2021 moderates this a little, but the drive is still there. A punchy but well-defined bouquet with notes of verbena and lime blossom is supported by a layered palate of pithy, waxy citrus fruit.*

<b>Clémentin de Pape Clément Blanc, Graves</b>	2018	RP90	510
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*Has gregarious lime juice, lemon meringue pie and ripe peach scents with hints of crushed rocks, wet slate and dill seed. Medium to full-bodied, it has a pleasant oiliness to the texture and oodles of freshness supporting the generous citrus fruit, finishing long.*

<b>Les Champs Libres Blanc, Lalande de Pomerol</b>	2019		1140
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*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*

## **BURGUNDY • AUXERROIS**

<b>Saint-Bris, Moillard</b>	2022		250
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*A 100% Sauvignon Blanc and it is the only appellation in Burgundy using this grape variety. Has aromas of citrus fruits like grapefruit and mandarin orange that jump out of the glass, this is followed by peach, and crushed blackcurrant leaves with light exotic scents like lychee. This complexity on the nose follows through on the palate which is textured, soft and floral, with a distinct minerality on the finish.*



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## BURGUNDY • CÔTE CHALONNAISE

**Mercurey Blanc, La Brigadière, François Raquillet**

2015



750

*The aromatic charmer of this delicious Chardonnay is indeed revealed on elegant notes of butter, vanilla and toast, perfectly balanced by a fine mineral frame. gourmand notes of peach, citrus and apricot also join the party and build an absolutely divine wine.*

**Rully, 1er Cru Les Champs Cloux, Domaine de Villaine**

2019

1260

*Spicy, peppery funk clings to the nose on this wine, with an almost gamy note. The palate brims with freshness, offering overtones of nutmeg and cinnamon bark. Freshness highlights the ripe, slightly furry tannins and combines the unusual bedfellows of rusticity and elegance*

## BURGUNDY • BOURGOGNE

**Bourgogne Blanc, Laforêt, Maison Joseph Drouhin**

2021



420

*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.*

**Bourgogne Blanc, Cuvée des Forgets, Patrick Javillier**

2021

400

*From different parcels in the Bourgogne Blanc appellation situated in the territory of Meursault les Herbeux and les Vaux next to Volnay. The nose is expressive, elegant and powerful with notes of white and yellow fruits, succulent flowers and touches of toast. On the palate, the wine displays fine balance and a lovely body with crisp acidity. The same aromas are found as on the nose. This is an expressive and fresh wine with a long finish.*

**Bourgogne Blanc, Pierre-Yves Colin-Morey**

2022

750

*The 2022 Chardonnay offers up aromas of pear, green apple, hazelnuts and fresh bread, followed by a medium-bodied, satiny and fine-boned palate built around lively acids and concluding with asaline finish. It's derived from three parcels in the communes of Saint-Aubin, Puligny-Montrachet and Chassagne-Montrachet*

**Bourgogne Côte-d'Or Blanc, Domaine Fabien Coche**

2022

450

*Coming from 7 parcels of beautifully situated vines owned by the estate all within Meursault just below the village. This is clearly not an average Bourgogne blanc. Pale yellow colour and delicate aromas of apple, pear, roasted hazelnut, and fresh butter, enhanced by subtle minerality. On the palate, crisp green apple, peach, and citrus flavors are framed by a silky texture and lively acidity, delivering a fresh, elegant, and lingering finish.*

**Bourgogne Aligoté, Clos de la Combe, Chartron et Trébuchet**

2023

230

*The wine has a light straw yellow color, a sign of its youth and freshness. On the nose, the Aligoté Bourgogne of Chartron et Trébuchet unfolds a delicate but complex aromatic bouquet, where notes of white flowers, green apple and a touch of lemon intertwine, with a slight minerality reminiscent of flint, a distinctive characteristic of the terroirs of the Burgundy.*



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## **BURGUNDY • BOURGOGNE**

**Bourgogne Aligoté, Domaine Kuheiji's** 2019 470

*A vibrant and refreshing experience with notes of green apple, lemon, and a subtle honeyed sweetness. It's known for its crisp acidity and mineral backbone, providing a solid and balanced taste with a slightly bitter and astringent finish. The wine is also described as having a fruity aroma reminiscent of apples and peaches.*

**Bourgogne Aligoté, Domaine Pierre Boisson** 2020 390

*This Aligoté, crafted from vines within the village of Meursault, reveals a fresh, mineral-driven character with subtle smoky and crushed rock nuances. The vibrant minerality is beautifully complemented by layered citrus notes of grapefruit, Meyer lemon, and lime. Aromas of green apple and freshly baked bread dough lead into a medium-bodied, lively, and supple palate, finishing with a refined saline lift.*

**Bourgogne Aligoté, Domaine Rémi Jobard** 2021 450





*The juice comes half from Puligny-Montrachet and half from the Côte Chalonnaise. This electric Aligoté shows aromas of fresh orchard fruits, Meyer lemon, and white flowers. The palate is lifted, juicy, and refreshing, with added notes of key lime, tangy orange zest, apricot, and crushed rock. It is an incredibly elegant and versatile white*



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## BURGUNDY • MÂCONNAIS

<b>Pouilly Fuissé, Joseph Drouhin</b>	2022	600
<i>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.</i>		
<b>Pouilly Fuissé, Pastoral, Domaine Frantz Chagnoleau</b>	2023	450
<i>Another exquisite bouquet, wonderful delineation with citrus peel, pear and a touch of praline that blossoms in the glass. The palate is very well balanced, quite saline in the mouth, fine weight and density with hints of almond and a dab of coconut on the finish. This is utterly delicious and will be difficult to resist in its youth</i>		
<b>Pouilly-Vinzelles, Les Quarts, La Soufrandière, Bret Brothers</b>	2015	 1150
<i>Les Quarts was tasted from its three components, "Clocheton", "Bas" and "Hauts". The former provides the weight and the slightly resinous, dried flower aromatics. The "Clocheton" has a heavy reduction that the Brets look for at this stage, with hints of menthol on the aftertaste. Meanwhile, "Haut" has the mineralité on the nose and a sense of frisson on the finish. The overall blend looks to be a winner.</i>		
<b>Saint- Véran, Chartron et Trébuchet</b>	2022	 295
<i>Intense and bright in color with golden hues. A delicate nose of citrus fruits and white fruits. The palate is flavoured and wide with ripe fruits and fern notes. A nice harmony, a generous and complex wine with a mineral and persistent finish.</i>		
<b>Saint-Véran, Prélude, Domaine Frantz Chagnoleau</b>	2023	340
<i>Comes from the most precocious vines around Chasselas, is raised 50% in stainless steel and the rest in demi-muids and foudres. It has a fine nose with detailed yellow fruit and waxy aromas, again just the veil of reduction that will lift with time. The palate is more expressive with a silver bead of acidity, orange rind and light apricot notes, lively with a touch of lemongrass on the finish.</i>		
<b>Saint-Véran, Les Héritiers du Comte Lafon</b>	2018	 810
<i>Exhibits aromas of citrus oil, crisp green apple, almond paste and white flowers, followed by a medium to full-bodied, satiny and incisive palate, its charming core of fruit tempered by racy acids, and concluding with a mineral finish.</i>		
<b>Mâcon-Verzé, Les Chênes, Domaine Leflaive</b>	2021	 910
<i>The Mâcon-Verzé is a wine of great purity, both floral and mineral, expressing a lively energy, ready to be enjoyed earlier than the wines of Puligny-Montrachet. Showcases a silky and bordering on racy texture that is simply irresistible. The flavors of lemon, apple, and delicate floral nuances are complemented by a backbone of crisp acidity, which adds a refreshing zing to each sip. This wine is light-bodied and focused, displaying exceptional elegance and precision.</i>		



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## BURGUNDY • MÂCONNAIS

**Mâcon-Villages, Clos Saint Pancras, Domaine Frantz Chagnoleau** 2023 290

*Clos Saint Pancras bottling is drawn from 3 quality vineyard plots and shows the refreshing style Mâcon Chardonnays. The nose offers lime, ripe apple and pineapple fruits plus floral, herb, ginger and almond nuances. The flavors are bright and refreshing with the pure, racy citrus and tropical fruits interwoven with spice, nut, herb, and mineral nuances.*

**Viré-Clessé, Cuvée E.J.Thévenet, Domaine de la Bongran** 2013 RP94  840

*Lime blossom, iron, discreet oak and red apple can be found on the well-developed nose. In the mouth, it is soft and fleshy, slightly viscous with ripe acidity, showing regional typicity with discreet mineral notes and concentrated ripe fruit on the finish. A charming wine!*

**Viré-Clessé, Vieilles Vignes, Domaine André Bonhomme** 2022 350



*Green with golden reflections, this Viré Clessé is fresh and subtle with notes of ripe yellow fruits and hazelnut on the nose. The palate is generous with nice notes of fruit and hazelnut, and structure reflecting the age of the vines and lower yields. The finish is round and balanced by a beautiful mineral tension.*



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## BURGUNDY • CHABLIS

<b>Chablis, Chartron et Trébuchet</b>	2023	290
<i>Bright pale yellow in color. Open nose of white fruits with a nice minerality offering complexity. The palate is well-balanced and the finish is lemon flavored and fresh.</i>		
<b>Chablis, Vieilles Vignes, Albert Ponnelle</b>	2022	 320
<i>Crisp and clean Chablis with a bit more concentration and intensity. The nose is delicate with nectarine, lemon citrus and lots of minerality. Subtle fruity flavours develop quickly on the palate which has a soft body and a layered richness with light melon and lime fruit leading to with a fresh finish with decent length. Very precise and true to style.</i>		
<b>Chablis, Albert Bichot</b>	2018	 640
<i>Chalk, lemon and hazelnut make for a subtle aromatic trio on this wine's tender nose. The restrained palate adds real depth and resonance, emphasizing it with a smooth, chalky texture wrapped in a smoky but revealing cloak. It is elegant and lasting.</i>		
<b>Chablis, Les Grands Terroirs, Samuel Billaud</b>	2022	400
<i>Hand-picked from three sites across Chablis and adjacent to the domaine's Chablis Grand Cru plots. The nose offers yellow plum and verbena, touches of chalk emerging with aeration. The palate has real "zing" on the entry, sharp and pointed, taut and linear, revivifying the senses with impressive concentration on the finish. Citrus-fresh, very saline - superb.</i>		
<b>Chablis, 1ér Cru Beauroy, Chartron et Trébuchet,</b>	2023	490
<i>Light in color becoming more golden with age. Lively aromas and minerals, with floral notes. Minerality prevails in the mouth, with lots of freshness. Very dry with perfect finesse, this Chablis Premier Cru is structured with a long finish.</i>		
<b>Chablis, 1ér Cru Les Fourneaux, Samuel Billaud</b>	2022	670
<i>Has a superb bouquet with scents of dried honey, wax resin and flinty aromas, powerful and very well focused. The palate is very well balanced with a fine bead of acidity, taut and fresh, lovely salinity lending tension and persistence on the finish. As good a Fourneaux as you will find.</i>		



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## BURGUNDY • CHABLIS





<b>Chablis, Grand Cru Bougros, Olivier Tricon</b>	2018		570
<i>Aromas of melted butter and lemon yogurt dominate the nose on this wine with milky richness. On the palate this creaminess is joined by pillowy yeast and chalky depth, contrasting richness with stony restraint. The finish is long and chalky fresh, dominated by bright lemon and more yogurt notes.</i>			
<b>Chablis, Grand Cru Bougros, Chartron et Trébuchet</b>	2022		900
<i>The sumptuous and delicate nose reveals mineral aromas, floral notes of lime blossom, dried fruits, honey and almonds. The palate is dense, round, opulent and deep with a very nice balance.</i>			
<b>Chablis, Grand Cru Vaudésir, Jean-Paul &amp; Benoît Droin</b>	2021		1240
<i>Moderate wood sets off the overtly spicy and ripe aromas of white and yellow peach, iodine and hints of seashore. The sleek, delicious and intense flavors are just a bit more refined, indeed they are almost delicate, while still delivering excellent length on the citrus-tinged finish where a bit of wood slowly emerges</i>			
<b>Chablis, Grand Cru Les Preuses, Nathalie &amp; Giles, Domaine Fèvre</b>	2023	RP92	870
<i>This wine offers an aromatic profile of white flowers, lemon and wet stone, with underlying notes of salinity and a delicate hint of hazelnut. On the palate, it is full-bodied yet remarkably fresh, characterized by a vibrant acidity that integrates seamlessly with its concentrated fruit and profound minerality, leading to a long, complex finish.</i>			
<b>Chablis, Grand Cru Les Clos, Julie Fèvre</b>	2023	RP92	950
<i>Pronounced aromas range from grapefruit to nectarine and green apple, laden with pungent, salty mineral notes and a little smoky reduction - a bit of everything, really. On the palate the wine is deep, full-bodied, complex and perfectly balanced, with a beautiful core of fruit, a superb girdle of acidity, superb mineral drive and cut and a long, seamlessly balanced and complex finish. Great juice.</i>			



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## BURGUNDY • CÔTE DE BEAUNE

<b>Auxey-Duresses, Château de Charodon</b>	2020	 1030
<i>Pale yellow color. Notes of lemon peel, citrus fruit, green apple and wet stone. On the palate, it has a lemony, crisp acidity and a stony minerality, with a touch of oily texture. There are nuances of yellow apple, toasted grains and some tropical fruit, which come together to create a very approachable palate that evolves over time and is much more approachable than it was at the start.</i>		
<b>Auxey-Duresses, Blanc Les Hautés, Jean-Marc Vincent</b>	2021	 1320
<i>Has turned out brilliantly. Indeed, this tensile, incisive, concentrated white Burgundy would embarrass many much loftier appellations. Unwinding in the glass with scents of Meyer lemon and crisp stone fruit mingled with hints of freshly baked bread, Anjou pear and white flowers, it's medium to full-bodied, chiseled and penetrating, with terrific depth at the core, racy acids and a long, penetrating finish.</i>		
<b>Chassagne-Montrachet, Joseph Colin</b>	2020	 870
<i>Aromas of white flower, rosemary oil and apple. The succulent but quite punchy middle weight flavors possess reasonably good power before concluding in a balanced and lingering finish that could use better depth. Even so, this is already quite attractive and should ultimately make for a lovely Chassagne villages.</i>		
<b>Chassagne-Montrachet, Simon Colin</b>	2023	850
<i>This comes from nine plots around Chassagne, a total of 1.15 hectares. There is a juicy, rich floral character along with fresh pear and peach. The fruit broadens out to a fleshy mid palate, a pure white apple fruit, nicely balanced with adequate acidity. Simon uses 20% new oak here, and there is some light oak spice and a savoury touch. This is beautifully balanced with a very long finish.</i>		
<b>Chassagne-Montrachet, Chambrees, Caroline Morey</b>	2022	980
<i>Caroline Morey inherited some choice vineyards after her father's retirement, choosing to start her own label outside of the umbrella of her husband Pierre-Yves Colin. Fresh and bright aromas of rosemary oil, Granny Smith apple, petrol and a hint of pear are complemented by sleek, delicious and solidly punchy medium weight flavors that display fine length on the balanced finale.</i>		
<b>Chassagne-Montrachet, Les Ancegnières, Pierre-Yves Colin-Morey</b>	2022	1340
<i>From 80+ year old vines. Here the expressive nose displays a phenolic note on the ripe aromas of mostly white orchard fruit, petrol and a hint of rosemary oil. There is fine richness and density to the bigger-bodied and more powerful flavors that exhibit fine length on the very dry but not really austere finale. Unsurprisingly, since the lieu-dit is just downslope from Bâtard-Montrachet.</i>		
<b>Chassagne-Montrachet, Bachelet-Monnot</b>	2019	 910
<i>A wonderful kaleidoscope of yellow fruit, crushed stone, honeysuckle, and nectarine. The palate is extremely well-balanced with complex flavors of quince and white peach, backed by a strong foundation of pristine minerality. This wine is poised and spellbinding.</i>		



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## BURGUNDY • CÔTE DE BEAUNE

**Chassagne-Montrachet, Les Macherelles, Thomas Morey** 2011 1030

*Entrancing bouquet of ripe citrus and poached pear along with hints of spice and wood smoke. With each sip, this wine caresses the palate with gentle fruit and soft, seductive, mineral driven flavors. Although quite refined and deceptively ethereal when first poured.*

**Chassagne-Montrachet, 1ér Cru Les Caillerets, Joseph Colin** 2020 RP94  1500

*There is a hint of the exotic present on the ripe aromas of both white and yellow peach, lychee, anise and pretty floral nuances. The dense, powerful and palate drenching larger-scaled flavors coat the mouth with sappy dry extract while exuding a refreshing salinity on the firm and equally tightly wound finish.*

**Chassagne-Montrachet, 1ér Cru Vergers, Simon Colin** 2023 1070

*Offers up layered aromas of pear and apple compote with additional nuances of zest, spice and an all but invisible touch of wood. There is a bit less volume but an even finer texture to the stony, delicious and intense medium weight flavors that deliver fine length on the balanced, clean and dry finale that is, somewhat surprisingly, noticeably more powerful.*

**Chassagne-Montrachet, 1ér Cru Les Macherelles, Hubert Lamy** 2022 RP92 1310

*This wine opens with lifted aromas of pear, citrus, white flowers, and subtle hints of nutmeg and toast from well-judged oak aging. On the palate, it is taut and vibrant, marked by crisp acidity, mineral tension, and a dense, energetic texture that leads to a long, elegant finish. Structured and expressive, it shows both finesse and aging potential*

**Chassagne Montrachet, 1ér Cru les Embazées, Chartron et Trébuchet** 2022 1190

*Pale yellow in color. When young, this wine has roasted and lemony aromas, which will merge over time to gain complexity and give way to more subtle notes of white flowers like jasmine and hawthorn. The palate is incredibly rich, powerful, balanced and distinguished.*

**Chassagne-Montrachet, 1ér Cru La Romanée, Domaine Fontaine-Gagnard** 2019 RP94  1770

*A note of herbal reduction to the aromas and flavors of citrus zest, white flowers and rock. A broad, dry, large-scaled premier cru that stands out in the early going for its uncanny volume and silkiness. An outstanding rocky, floral example of its vineyard but still a baby and in need of longer élevage. Finishes with palate-dusting solidity and notes of pineapple and mint.*

**Chassagne-Montrachet, 1ér Cru Morgeot Les Fairendes, Henri Germain** 2020 RP93  1900

*Citrus and rosemary oil nuances are present on the ripe and fresh white orchard fruit aromas. There is fine volume to the caressing and enveloping medium-bodied flavors that display evident power on the sappy bitter lemon-inflected finish that offers fine depth and persistence. This is sufficiently pliant that it should be approachable young*

**Chassagne-Montrachet, 1ér Cru La Romanée, Vincent Dancer** 2020 RP95  6650






*A vaguely exotic and softly smoky nose features notes of cool ultra-pure aromas of white peach, passion fruit, anise and citrus blossom. The delicious and impressively intense middle weight flavors brim with dry extract on the bitter lemon-inflected finish that delivers excellent depth and persistence. This is also extremely good for the relatively young vines.*



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## BURGUNDY • CÔTE DE BEAUNE








<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>Meursault, Chartron et Trébuchet</b>	2022		830
<i>Lemon yellow color, clear and bright with light green reflections. Mineral and floral aromas merge with woody notes. A wine of great finesse and a great maturity. A final powerful mouth relieved by intensive aromatic notes of hazelnut and warm brioche.</i>			
<b>Meursault, Joseph Drouhin</b>	2018		840
<i>It has quite a steely bouquet, reserved at first and opening reluctantly with aeration to reveal strong gunflint aromas. The palate is well balanced with tempting pineapple and white peach notes drawing you in. Perhaps a little Chassagne-like in terms of weight, and quite persistent on the mint-tinged finish.</i>			
<b>Meursault, Pierre-Yves Colin-Morey</b>	2022		1340
<i>A different aromatic profile is comprised by notes of acacia blossom, hazelnut, spice and essence of Granny Smith apple. The rich, generous and seductively textured medium weight flavors exude a subtle minerality on the punchy and sappy finale that is shaped by citrus-tinged acidity. This is also impressive for its level and, much like the Chatenière, a wine that should be enjoyable young and with age.</i>			
<b>Meursault, Nuiton-Beaunoy</b>	2022		600
<i>Complex chardonnay with a recognizable buttery. This white Burgundy has a golden yellow color and an exciting scent with toast, flowers, butterscotch and juicy, soft peaches, apples and pears. Powerful and elegant in taste with a particularly pleasant suppleness that really impresses in combination with the refined acidity and minerality! Finishes with a long aftertaste.</i>			
<b>Meursault, Clos du Cromin, Domaine Bohrmann</b>	2010		1380
<i>The nose is expressive with notes of quince and acacia whilst the palate is rich and full with a lively finish. In the mouth, it is a full-bodied, creamy and rich wine, with flavors of peach, apricot, nuts, and a long finish with a touch of fresh acidity.</i>			
<b>Meursault, Château de Charodon</b>	2020		1530
<i>A discreet nutty-infused nose speaks of mostly white orchard fruit, acacia blossom and citrus rind aromas. There is a bit more richness and volume to the attractively textured middle weight flavors that possess excellent intensity on the bone-dry, balanced and firmly structured finale. This is impressive for its level though like its Puligny counterpart.</i>			
<b>Meursault, Les Clous, Raymond Dupont-Fahn</b>	2020		1510
<i>The spectrum of flavours with this Meursault is huge. After a rich nose of lychees and grapefruit, the palate delivers soft, buttery tropical fruits with roasted hazelnuts present in the background. The finish lingers and leaves a fresh, clean mineral coating in the mouth with a hint of brioche and fresh white peach.</i>			



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## BURGUNDY • CÔTE DE BEAUNE









<b>Meursault, Meix Chavaux, Domaine Roulot</b>	2020		6250
<i>Exhibiting aromas of pear, citrus zest, green apple, fresh mint and buttery pastry, the 2020 Meursault Meix Chavaux is a touch fleshier and more textural than the Vireuils. Medium to full-bodied, satiny and nicely concentrated, it's girdled by bright acids and concludes with a saline finish.</i>			
<b>Meursault, 1er Cru Clos des Bouchères, Domaine Roulot</b>	2020		7660
<i>The Meursault Blanc 2020 from Domaine Roulot is an exceptional wine, both rich and elegant, with remarkable aromatic complexity and depth of flavor. The fruity aromas and flavors blend harmoniously with the oak barrel aging notes, offering a rich and nuanced tasting experience.</i>			
<b>Meursault, 1er Cru Blagny, Chartron et Trébuchet</b>	2022		1510
<i>A brilliant pale yellow colour, our Meursault 1er Cru "Château de Blagny" 2022 reveals a floral nose with notes of honeysuckle. Full and round on the palate, with aromas of almond paste. A long, almost saline finish.</i>			
<b>Meursault, 1er Cru Les Charmes, Bader-Mimeur</b>	2017		850
<i>A much more expressive nose freely offers up distinct notes of hazelnut, acacia blossom, soft wood and lovely spice nuances. The supple, round and seductively textured mid-palate contrasts substantially with the explosively powerful, bone dry and chiseled finale that delivers outstanding depth and persistence.</i>			
<b>Monthélie Blanc, Château de Puligny-Montrachet</b>	2011		880
<i>A discreet though perceptible application of wood sets off somewhat fruit though attractively layered aromas of white flowers and a hint of citrus, especially orange peel. The sleek, delicious and stony medium-bodied flavors also possess an attractive mouthfeel that carries over to the clean, dry and sneaky long finale</i>			
<b>Puligny-Montrachet, Nuiton-Beaunoy</b>	2022		630
<i>A splendid cuvée. Fragrances of butter, wood, candied lemon, and white flower intertwine harmoniously. Remarkable suppleness, a wine imbued with elegance and lightness, unveiling an admirable balance.</i>			
<b>Puligny-Montrachet, Bachelet-Monnot</b>	2019		970
<i>Offers gunflint and green apples on the strict, tightly wound nose, a touch of petrichor with time. The palate is very saline on the entry, harmonious and focused. Touches of blackcurrant leaf lend another layer of complexity on the mineral-rich finish. Great persistence here, very saline and just superb for a Village Cru.</i>			
<b>Puligny-Montrachet, Bachelet-Monnot</b>	2020		1020
<i>Well-defined nose of light honeysuckle and lime flower aromas, quite strict and mineral-driven. The palate is more expressive at the moment, with ample tension. Just the right amount of bitter lemon lends edginess on the finish. This has a bit of swagger</i>			



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## BURGUNDY • CÔTE DE BEAUNE

- Puligny-Montrachet, Château de Puligny Montrachet** 2011  1560  
*There is a trace of the exotic in the pretty and well-layered mix of dried apricot, peach, pineapple and acacia blossom aromas. There is excellent verve and outstanding detail to the utterly delicious mineral-driven flavours that possess a markedly saline character on the mouth-coating finish. This is very classy juice crafted in a relatively bold style.*
- Puligny-Montrachet, Château de Puligny Montrachet** 2010  1560  
*Discreet oak notes don't compromise the expressiveness of the white peach and overtly exotic fruit aromas that introduce concentrated, naturally sweet and textured medium plus weight flavors that possess a seductively textured mouth feel and fine intensity.*
- Puligny-Montrachet, Corvées des Vignes, Jean-Marc Vincent** 2021 RP90  2500  
*Wafting from the glass with notes of pear, crisp apricot, pastry cream and white peach, the 2021 Puligny-Montrachet Corvée des Vignes is medium to full-bodied, satiny and racy, with a charming core of fleshy fruit underpinned by lively acids, exhibiting impressive concentration for the year.*
- Puligny-Montrachet, Château de Charodon** 2020  1850  
*The palate is poised, razor-sharp and is complex and fulsome. Notes of white stone fruit, citrus, roasted nuts, candied grapefruit, marzipan and spice. The oak supports rather than dominates, and the minerality adds structure and a wonderful sense of completeness.*
- Puligny-Montrachet, Benoît Ente** 2020  3020  
*A pretty, fine-boned middle-weight, the 2020 Puligny-Montrachet Village offers up aromas of pear, white flowers, freshly baked bread and toasted nuts. Medium-bodied, satiny and seamless, it's lively and elegant, exhibiting lovely purity, and concluding with a long, precise finish.*
- Puligny-Montrachet, Domaine Leflaive** 2019 RP91  3070  
*Unwinds in the glass, shedding a touch of youthful reduction to reveal aromas of pear, orange oil, white flowers and hazelnuts. Medium to full-bodied, satiny and incisive, with a tangy spine of acidity, good minerality on the nicely complex and persistent finale.*
- Puligny-Montrachet, 1ér Cru Champ Gain, Olivier Leflaive** 2006  3690  
*A wonderfully elegant and notably high-toned white fruit and floral nose where a soupçon of anise and clove sneak in and then continue onto the lemon suffused and nicely rich flavors that retain a fine sense of detail on the mineral and persistent finish. I like both the sense of freshness and underlying tension here.*
- Puligny-Montrachet, 1ér Cru Les Folatières, Domaine Leflaive** 2001  8330  
*Stunningly pure fruit laced with citrus and lime notes framed by a deft trace of pain grillé with understated flavors of remarkable precision just oozing a wet stones character. The bright acidity beautifully frames an impressively long finish and this presents itself as a classic Folatières. This is really very fine and classy.*



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## BURGUNDY • CÔTE DE BEAUNE

**Puligny-Montrachet, 1<sup>er</sup> Cru Les Folatières, Domaine Leflaive** 2020 WS95  6880

*An exuberantly fresh, elegant and ever-so-vaguely exotic nose offers up its aromas of green apple, passion fruit, lemon-lime and acacia blossom. The racy, concentrated and overtly mineral-driven flavors possess a bit more size and weight while displaying seriously good persistence on the balanced, bone-dry, lemony and equally chiseled lemon-tinged finale that is presently markedly austere. This beautifully harmonious effort is also really impressive while exhibiting that ineffable sense of presence.*

**Puligny-Montrachet, 1<sup>er</sup> Cru Les Combettes, Domaine Leflaive** 2002 RP92 9670

*Softly perfumed, very ripe aromas, in fact this has the ripest fruit of any wine to this point with generous, harmonious and pure flavors that deliver excellent power and richness. This clearly has more in reserve than it's displaying today as the copious dry extract completely coats the palate.*

**Puligny-Montrachet, 1<sup>er</sup> Cru Les Pucelles, Domaine Leflaive** 2006 WS93  11540

*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.*

**Puligny-Montrachet, 1<sup>er</sup> Cru Les Pucelles, Domaine Leflaive** 2020 RP94  8560

*Prominent notes of honeysuckle, Granny Smith apples, spice and a plenitude of spice elements are similarly wonderfully fresh and bright. The rich, delicious and succulent medium-bodied flavors also possess a highly sophisticated mouthfeel along with ample punch on the finely detailed, focused and hugely long finish.*

**Puligny-Montrachet, 1<sup>er</sup> Cru Les Folatières, Domaine Dujac** 2020 RP92 2800





*The bouquet wafts from the glass in a classic blend of white peach, apple, chalky soil tones, honeysuckle, a touch of macadamia nut and a deft framing of vanillin oak. On the palate the wine is bright, full-bodied, focused and well-balanced, with fine complexity, a good core, lovely mineral drive and a long, poised and classy finish.*



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## BURGUNDY • CÔTE DE BEAUNE

<b>Puligny-Montrachet, 1<sup>er</sup> Cru Champ Canet, Etienne Sauzet</b>	2017	RP94	 3730
<i>Ripe but attractively fresh aromas are comprised by notes of mostly white orchard fruit, and in particular essence of pear, along with plenty of floral elements that are trimmed in hints of wood, matchstick and mandarin orange peel. There is excellent volume to the powerful, intense and concentrated middle weight plus flavors that display a refreshing salinity on the driving, complex and beautifully long finale. Once again there is solid structure present so this will require at least some patience.</i>			
<b>Puligny-Montrachet, 1<sup>er</sup> Cru La Truffière, Benoît Ente</b>	2020	RP95	 4480
<i>Unwinding in the glass with aromas of white peach, pear, dried white flowers, nutmeg and toasty reduction, the 2020 Puligny-Montrachet 1<sup>er</sup> Cru Clos de la Truffière is medium to full-bodied, satiny and concentrated, with a deep, layered core, racy acids and a long, penetrating finish. Pure and chiseled, it's a brilliant white Burgundy from Benoit Ente.</i>			
<b>Saint-Aubin, Compendium, Joseph Colin</b>	2020		 630
<i>Now derived from fully nine different parcels, Saint-Aubin "Compendium" has a crisp Granny Smith apple and granite scented bouquet that just needs a little more intensity. The palate is well defined with crisp acidity, not amazingly complex but fresh and apply, with a Puligny-like salinity on the aftertaste.</i>			
<b>Saint-Aubin, 1<sup>er</sup> Cru En Remilly, Bachelet-Monnot</b>	2020		 910
<i>Has a fresh, vivacious nose with wet limestone scents filtering through the green apple and citrus aromas. The palate is very well balanced, linear and Puligny-like, and quite strict and penetrating, leading to a citrus-fresh finish. I can just imagine this with some fresh oysters! Very fine.</i>			
<b>Saint-Aubin, 1<sup>er</sup> Cru Les Frionnes, Hubert Lamy</b>	2022		850
<i>This 2022 comes from Kimmeridgian soils. This feels focused and mineral-driven on the nose, similar to the Les Murgers des Dents de Chien. There are fleeting touches of oyster shell and fruits de mer blossoming in the glass. The palate is very well balanced, fresh and taut, with a killer line of acidity. The initial roundness dovetails into a stricter and more linear finish. This is superb.</i>			
<b>Saint-Aubin, 1<sup>er</sup> Cru Derrière chez Edouard, Hubert Lamy</b>	2022	RP97	910
<i>Unwinding in the glass with aromas of pear, peach and sweet citrus oil mingled with notions of honeycomb, white flowers and toasty reduction, it's medium to full-bodied, dense and layered, with huge reserves of concentration and structuring dry extract, bright animating acids and a long, electric finish. This is another masterpiece from Lamy.</i>			
<b>Saint-Aubin, 1<sup>er</sup> Cru En Remilly, Hubert Lamy</b>	2022	RP94	1310
<i>This wine opens with lifted aromas of pear, citrus, white flowers, and subtle hints of nutmeg and toast from well-judged oak aging. On the palate, it is taut and vibrant, marked by crisp acidity, mineral tension, and a dense, energetic texture that leads to a long, elegant finish. Structured and expressive, it shows both finesse and aging potential</i>			



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## BURGUNDY • CÔTE DE BEAUNE

### 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.*

## CORSICA . COSTA SERENA

### Domaine Terra Vecchia , Une Île

NV

170

*Expressive, with white flowers, lemon zest, pear, quince, and exotic fruits (pineapple, mango). Medium-bodied, crisp, and refreshing with a notable salinity and creamy texture.*

### Domaine Terra Vecchia Cuvée Albaria

2021

360

*Intense yellow with brilliant green or golden reflections. Complex and generous, offering a mix of ripe white fruits (pear, peach), tropical notes (pineapple, mango), flowers, and nuances of honey. It often shows a slightly toasted or vanilla character due to oak aging. The wine is described as creamy, ample, and charming, balancing high-quality acidity with a lingering finish. Flavors frequently include grapefruit, white pepper, and hints of almond.*

### Domaine Terra Vecchia Île de Beauté

2023

175


*Expressive, with white flowers, lemon zest, pear, quince, and exotic fruits (pineapple, mango). Medium-bodied, crisp, and refreshing with a notable salinity and creamy texture. Long, balanced, with lingering citrus notes.*



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## VALLÉE DE LA RHONE

<b>Côtes du Rhône Blanc, Samorèns, Ferraton Père &amp; Fils</b>	2022	190
<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>	2021	 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>	2021	570
<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>Crozes-Hermitage Blanc, Alain Graillot</b>	2023	430
<i>Made from a classic wine blend of Marsanne and Roussanne. Delivers attractive pear, melon and chamomile notes that turn creamy on the medium-weight palate, with crushed stone and bitter quinine accents. Starts subdued, then turns broad and full, with dried lemon peel and herb details.</i>		
<b>Côtes-du-Vivarais, Cuvée Gallety Blanc, Domaine A. Gallety</b>	2023	290
<i>Made of white Grenache, Marsanne and Roussanne, about forty years old, vinified and aged in barrels, this Côtes-du-Vivarais has kept all the purity and expression of its fruity notes. These are balanced by a slightly creamy palate and acidity which allows it to linger for a considerably long time.</i>		
<b>Châteauneuf-du-Pape Blanc, Château de Beaucastel</b>	2020	1200
<i>Beautifully rendered, with a pure display of white peach, Cavaillon melon and mirabelle plum flavors gilded with honeysuckle and acacia from start to finish. A pretty wet stone note gives the finish spine as the fruit and floral notes linger. You could almost mistake this very sophisticated and elegant white Chateauneuf for a white Burgundy, if it wasn't for the pronounced fresh-apricot note.</i>		



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## AUSTRIA

**Elfenhof, Burgenland, Spätlese, Gewürztraminer** 2019 240  
*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.*

## ITALY

### VENETO

**Torresella, Pinot Grigio** 2023 165  
*Dry wine with bright citrus and apple flavors, framed by a crisp acidity that leads to a clean, smooth finish. On the nose, there is a finesse aroma of white-fleshed stone fruits, green apples, and white flowers. Its popularity is driven by its flexible taste profile, including medium body and fresh un-oaked fruit flavors.*

**Soave Classico, Capitel Tenda, Tedeschi** 2021  290  
*The nose is charming with its fresh, bright fruit and subtle background of honey and nuttiness. In the mouth the amalgam of peach and citrus means this is both ripe and quite luxurious, but pin-point sharp, the acidity of the dry finish is poised and precise, without ever becoming shrill.*

**Anselmi San Vincenzo** 2022 220  
*Made by maverick Roberto Anselmi, who rejected his wines' entitlement to the Soave designation. Blend of Garganega, Chardonnay and Sauvignon Blanc. A heady and enticing nose that is loaded with mixed citrus notes, nectarine, wild herbs and a flinty minerality. Apricot pith, cardamon, mango peel, and a waft of vanillin-cedar French oak nicely embedded into the fray. Vibrant acidity while roasted almonds and dried flowers offer a counterweight to the fruit on the finish with long and pungently mineral.*

### COLLI APRUTINI

**Barone di Valforte, Pecorino** 2021 220  
*On the nose typically showcases floral and herbal aromas, with notes of honeysuckle, Asian pear, and minerality. The palate offers a crisp, refreshing experience with a balanced acidity, complemented by citrus and stone fruit flavors.*



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## SICILY

**Planeta, Chardonnay** 2022 RP94 450

*From the rich light gold colour, deep but transparent, the pleasing contrast of creaminess and crunchiness which is evident on tasting can be anticipated. It is indeed a soft white wine supported by a refreshing note of acidity which accompanies every sip. A slight mineral touch harmoniously combines the flavour of ripe yellow peaches, acacia honey and marzipan with peaty, cereal and toasted aromas which appear at the powerful and balanced finish.*

**Terrazze dell'Etna, Cinniri, Carricante** 2021 360

*It features yellow fruit, thyme, and rosemary notes, complemented by fresh acidity and a long, fruity finish. The palate is described as fresh, with a saline character and a good balance of acidity.*

## TUSCANY

**Castello Banfi, La Pettegola, Vermentino** 2021 270

*Delightfully fresh with an intense fruit forward bouquet of exotic fruit and spices typical of the Mediterranean coast. Fresh, crisp with well-balanced acidity and clean finish.*

## PIEDMONT

**Langhe Bianco, Prasué, Saracco Chardonnay** 2018 220

*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** 2022 250

*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 270

*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.*

## SPAIN

### CASTILLA Y LEÓN

**Marqués de Cáceres, Rueda, Verdejo** 2022 190

*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.*

### CATALUÑA

**Miguel Torres, Penedès, Viña Esmeralda** 2021 180

*Moscatel de Alejandría and Gewürztraminer. Enchanting white wine that captivates with its vivacity and lightness. As one brings it closer to the nose, a delightful bouquet of white blossoms unfurls, accompanied by an array of tropical fruits such as pineapple and mango. On the palate, it is smooth and invigorating, with a sweet nuance reminiscent of ripe pears and a delicate citric finish.*



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## RÍAS BAIXAS

**Atlantis, Albariño** 2023 270

*Crisp and refreshing white wine with a balanced acidity, featuring aromas of green apple and tropical fruits, and a clean, fresh finish. It's a light-bodied wine with a moderate aromatic profile.*

## GERMANY

### MOSEL

**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.*

**Ansgar Clüsserath, Neumagener Rosengärtchen, Spätlese, Riesling** 2020  240

*Infinitely fragrant, a fruity nose, peach, apricot, orange zest, lemongrass, so beautifully interwoven and at the same time radiating saltiness and citrus freshness. This gold droplet is simply a masterpiece of dancing delicacy, infinitely delicious, rich, mineral, with a lot of pull. At the end, caramel and salt, orange zest, lime, everything comes up again. Everything without botrytis, without any aromatic impairment, this is pure Riesling.*

**Ansgar Clüsserath, Trittenheimer Apotheke, Kabinett Riesling** 2023 230

*Intense aromas of peach, ripe apples, and citrus, often with a hint of flint or slate minerality. Medium-bodied, vibrant, and, depending on the vintage, ranging from off-dry to a subtle, refined sweetness. The high acidity perfectly cuts through the fruit, providing a crisp, refreshing, and long-lasting finish.*

**Ansgar Clüsserath, Trittenheimer Apotheke, Spätlese Riesling** 2023 260


*The wine shows, a delicate, balance of natural fruit sweetness with bright, crisp acidity. It is often described as, having a, creamy,, mineral, character with, notes of, tangerine, passionfruit, and sometimes, petrol or,, spices.*

**Ansgar Clüsserath, Trittenheimer Apotheke, Trocken, Riesling** 2023 330

*Elegant, with aromas of ripe peach, white peach, grapefruit, and, with age, subtle notes of petrol and herbs. It is characterized by intense minerality, vibrant acidity, and notes of white peach, citrus, and herbs. The wine is structured, long-lasting, and often exhibits a distinct salinity.*

**Ansgar Clüsserath, Vom Schiefer, Feinherb, Riesling** 2023 180

*Ripe fruit, including citrus, peach, and quince, with distinct wet slate and mineral notes. A well-balanced "sweet and sour" play (sugar-acid balance), offering a creamy yet bright texture. It often features a slight, pleasant sparkle (CO2) and is described as very crisp.*

**Dr. Loosen, Bernkasteler Lay, Kabinett, Riesling** 2020  300

*Plenty of white-currant and herbal freshness. Sleek and racy with just enough sweetness to harmonize the acidity very nicely. The palate is ripe with clementines, peaches, sea salt and honeyed lemons. Bright mint and lemon-zest finish.*









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## GERMANY

### RHEINHESSEN

<b>Wittmann, Trocken, Riesling</b>	2022		180
<i>A bone-dry Riesling from one of the most respected German winemakers, who has been voted the best winemaker in Germany several times. A smooth and vibrant wine, it opens with flavors of peach, baked apple, and tropical floral notes. There is a slight hint of sea salt that echoes in the background. This precise and structured wine has a pure finish.</i>			
<b>Wittmann, Aulerde, GG Trocken, Riesling</b>	2023		450
<i>A bold, concentrated, and elegant Riesling that strikes a balance between power and precision. It is known for its intense, stony minerality, ripe fruit, and long, persistent finish. Complex and intense, featuring aromas of ripe peach, yellow apple, and citrus zest (lime/grapefruit), often with a distinct, smoky flintiness and subtle herbal or spicy notes. Medium to full-bodied, yet taut and focused. It is "bone-dry" with a creamy yet succulent texture, characterized by high-quality acidity and a savory, mineral core.</i>			
<b>Wittmann, Westhofener, Trocken, Silvaner</b>	2018	WS92 	250
<i>This elegant dry Silvaner showcases the grape's characteristically brisk green plum and herb tones against a bounty of ripe white peach, melon and peach flavors. Hints of smoke and slate and a zesty backbone of acidity lend complexity and structure through a long, lingering finish.</i>			
<b>Wittmann, Natural, Silvaner</b>	2022		190
<i>A natural and near to orange winemaking practice. Extended skin contact, unfiltered and intentionally bottled with a little fine yeast. Aromas of wild herbs, pear and some blood orange. Juicy and tart-fruity, it makes you look forward to the second after the first sip. A wine with a lot of substance, lots of surprises and a lot of pull.</i>			
<b>Wittmann, Westhofener, Trocken, Riesling (Magnum - 150cl)</b>	2018		570
<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, 1G Trocken, Riesling</b>	2023		330
<i>Complex, featuring citrus (lemon, grapefruit), white peach, green apple, wet stone, and subtle flint. The wine is described as precise, crisp, and focused with a linear acidity and a "saline" or "grippy" mineral texture. Flavor Profile: Ripe citrus, white raspberry, and hints of spice, often with a long, powerful finish.</i>			
<b>Wittmann, Trocken, Grauer Burgunder</b>	2022		180
<i>A Pinot Gris. Stacks of spice, leesy complexity and bright quince fruit make this a strikingly characterful dry pinot gris. The animating acidity and discreet tannins neatly interlock. From vineyards in Westhofen, fermented and matured in large neutral oak. Bone dry. From biodynamically grown grapes with Respekt certification.</i>			
<b>Wittmann, Trocken, Weisser Burgunder</b>	2022		160
<i>A delicate Pinot Blanc. 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>			






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## GERMANY

### RHEINHESSEN

<b>Wittmann, Trocken, Weisser Burgunder</b>	2023		200
<i>The 2023 Wittmann Trocken Weisser Burgunder (Pinot Blanc) is a biodynamically grown, dry German white wine from Rheinhessen, characterized by its bright, mineral-driven profile. It features vibrant aromas of citrus, green apple, and white blossom, with a crisp, elegant, and textured palate. It offers a fresh, slightly nutty, and long mineral finish.</i>			
<b>Wittmann, Vom Kalkstein, Trocken, Riesling</b>	2023		220
<i>Wittmann Vom Kalkstein Trocken Riesling is a biodynamic, mineral-driven dry white from Rheinhessen, Germany, characterized by intense, salty, and flinty limestone notes. It is a vibrant, medium-bodied wine, typically featuring aromas of yellow peach, citrus, and pear, with a crisp,, precise structure.</i>			
<b>Wittmann, Vom Kalkstein Trocken Riesling</b>	2022	RP92 	230
<i>The wine opens with a pure yet intense and elegant bouquet with calcareous notes. Pure and fresh on the palate, this is an elegant and juicy, minerally tensioned dry Riesling with grip and highly stimulating salinity on the lemon-bitter finish. This is kind of a second wine of the grands vins (GGs), and it is absolutely fabulous.</i>			
<b>Wittmann Niersteiner 1G, Trocken, Riesling</b>	2022	RP93 	320
<i>Has an exciting scent that is reminiscent of currants, grapefruit, fresh herbs and mussels. The sharp minerality and the wonderful draw with very good extract ignite on the palate. A lot happens on the palate, the very long finish ends with a lot of pull and salty minerality. Stunning! Certainly one of the best Rieslings "first groth" in the 2022 vintage.</i>			
<b>Wittmann Kirchspiel GG Trocken Riesling (Magnum - 150cl)</b>	2022	RP95 	990
<i>Pure, intense and refined but also untamed on the chalky nose. Silky, fresh and elegant on the palate, this is a rather lean, enormously saline Kirchspiel with a citric finish. This is a radiant and puristic limestone Riesling with salivating salinity and piquancy on the finish. The wine is tight, fresh and citric, or Wittmann's alternative to the purest Chablis. The 2022 is cooling and has much energy.</i>			
<b>Wittmann, Kirchspiel, GG Trocken, Riesling</b>	2023		550
<i>Complex and deep with notes of citrus (lime, tangerine), white flowers (chrysanthemum), stone fruit (apricot), and herbal nuances (chervil, lemon balm). Creamy, dense, and structured with a vibrant, "razor-sharp" acidity, often described as having a "slightly oily texture". It features a strong, chalky mineral core. Finish: Very long, mouthwatering, and savory, with a lingering, intense salinity.</i>			
<b>Wittmann, Steingrube, 1G Trocken Chardonnay</b>	2022		430
<i>Intense and complex, featuring a mix of candied citrus (kumquat, Amalfi lemon), fresh nuts, flint, and subtle herbal hints (lemongrass, chervil). Some notes of smoked bacon, yellow blossom, and sunflower have also been noted in specific vintages.</i>			



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## GERMANY

### RHEINHESSEN

#### Wittmann Morstein GG Trocken Riesling

2022

RP96  650

*Pure, intense and chalky on the elegant, dense and spicy, darker-toned nose that is still a bit untamed but deep and exciting, even with woodruff aromas! Enormously mineral and tannic on the palate, this is a full-bodied, rich and enormously complex, masculine and monolithic Riesling that needs a lot of time in the cellar to develop and refine. A highly promising Riesling!*

## GERMANY

### BADEN

#### Becksteiner Winzer, Reserve, Chardonnay, Trocken

2021

190

*Features an elegant and multi-faceted bouquet, often presenting notes of ripe pear, honeydew melon, passion fruit, and kiwi, complemented by a hint of vanilla and light smoky/spicy notes from oak aging. The wine is full-bodied, juicy, and creamy, characterized by a refined melting texture (Schmelz) and a dense, powerful structure on the palate.*

#### Becksteiner Winzer Selektion Chardonnay, Trocken

2023

170

*Fruity and fresh, typically featuring pear, honeydew melon, and often subtle hints of vanilla or oaky spice. On the Palate dry with a balanced, medium-to-full body. It exhibits a mix of fruitiness (tree fruit) with a fine structure and, in some vintages, a subtle creamy or buttery texture.*

#### Becksteiner Winzer, Kilian Klepsauer, Bacchus, Feinherb

2023

165

*A rare and beautiful Bacchus with a hint of orange-yellow peach and floral scents. Rich in finesse and very playful on the palate. On the palate, the connoisseur is presented with a real firework of aromas.*

#### Becksteiner Winzer, Freihand, Riesling, Trocken

2022

165

*Intriguing and fresh, with notes of peach, lemon, and pear complemented by nuances of herbs and minerals. On the palate: Soft, delicate, and smooth, with a piquant sourness (bright acidity) and a clean, refreshing aftertaste.*








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## AUSTRALIA

### WESTERN AUSTRALIA

<b>Xanadu, Margaret River, Circa 77, Sauvignon Blanc Semillon</b>	2023	 180
<i>The vibrant bouquet exhibits fresh passionfruit and citrus characters, with dried herbs and hints of lemon sherbet in the background. Medium bodied, the zesty palate offers freshly squeezed lemon/lime flavours combined with tropical fruits and a touch of spice. Crunchy, fruit driven, lip-smacking dry with crisp acidity.</i>		
<b>Xanadu, Margaret River, Vinework, Chardonnay</b>	2020	240
<i>The bouquet of this elegant, yet powerful Chardonnay offers poached pears and grapefruit with underlying hints of frangipani and nougat. The palate is medium-bodied displaying white fleshed nectarine, pome fruit and zesty citrus flavors.</i>		
<b>Leeuwin Estate, Margaret River, Art Series, Chardonnay</b>	2019	RP98  890
<i>Vibrant lemon, honeydew melon, salty sea shell and toast open this unmistakably Margaret River Chard. A mineral streak of saline acidity crackles through the middle of the rich, textural mouthfeel, streamlining and providing refreshment amid the toast and lees characters. An impressive wine that deftly demonstrates this classic producer's—as well as this region's—Chardonnay prowess.</i>		
<b>Pierro, Margaret River, L.T.C., Semillon Sauvignon Blanc</b>	2022	 340
<i>'Les Trois Cuvées' - refers to the 'little touch of chardonnay'. Pronounced lime and green apple top notes meld into hints of passionfruit, subtle herbaceous grassy characters and minerals. Racy and intense, an explosion of lime, passionfruit and green apple fruit bursts across the palate. Crunchy acidity with subtle grassy characters, infusions of fresh herbs and flinty mineral elements ensuing. Zesty and energetic.</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>	2023	 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>		



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## AUSTRALIA

### SOUTH AUSTRALIA

**Sidewood, Adelaide Hills, Mappinga Fumé Blanc** 2020 320

*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.*

**Morambro Creek, Padthaway, Chardonnay** 2021 310

*Exhibits a vibrant and well-balanced flavor profile, often described as having a pale straw color, concentrated citrus and white peach flavors with delicate yeast and subtle spice aromas. The palate is characterized by a clean and fresh taste, vibrant fruit flavors, mineral characters, and a lingering finish.*

### VICTORIA

**Mount Langi Ghiran, Grampian, Cliff Edge, Riesling** 2023 250

*Aroma of florals and spices, layered with citrus and stone fruits. An undoubtedly wine with mixed citrus fruit across the palate. White florals, citrus and minerals add further complexity. The fine acid structure completes this wine, delivering balance and length.*

### NEW SOUTH WALES

**Shoreland, Bin 158, Hunter Valley, Semillon Sauvignon Blanc** 2021 175

*Highly aromatic with clear and pure aromas of citrus and some tropical support. The palate is bouncy and refreshing, with crystal-clear fruits, fleshy texture, lively acidity, plenty of punchy flavour and a thirst-inducing close.*

**Shoreland, Bin 158, Hunter Valley, Chardonnay** 2021 175

*Aromas of melon and preserved citrus peel are layered with toasty oak to complete the nose. The palate is long and restrained with notes of citrus and creamy mouth feel delivering a wine with great persistence and body.*





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## NEW ZEALAND

### SOUTH ISLAND

<b>Felton Road, Bannockburn Central Otago, Block 2, Chardonnay</b>	2022	WS94 	600
<i>Citrus blossom, lemon zest and hallmark elderflower aromas that are typical from the lower lying, sheltered and east sloping Block 2. The palate introduces delicate white peach and melon, leading to a very pure and restrained mid-palate. It's fine, elegant and transparent: the schist soils making their mark. Indigenous yeast and malolactic, not fined or filtered, minimal influence of oak (all as usual), makes for a very precise and site expressive Chardonnay.</i>			
<b>Misha's Vineyard, Central Otago, The Gallery, Gewürztraminer</b>	2016		290
<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>Misha's Vineyard, Central Otago, Lyric, Riesling</b>	2021		290
<i>The nose is gently full and bright, with aromas of apple, lime, lime blossom and zest. Medium-bodied, bone-dry to taste, aromas of red apple and lime entwined with blossom, zest and saline. The fruit shows concentration and zingy acidity rushed through a refined mouthfeel, enlivening the palate with precision and length, carrying an appetizing finish.</i>			
<b>Neudorf, Nelson, Tiritiri, Pinot Gris</b>	2023		190
<i>This classic Pinot Gris surges across the palate in a refreshing wave commanding your attention. The nose is reminiscent of opening the spice cupboard - warm Moroccan spices, cardamom in particular. The palate has a cleaning lime blossom start but a nostalgic baked apricot lingers on with a flowing satin-like texture and an extremely long finish.</i>			
<b>Rimapere, Marlborough, Plot 101, Sauvignon Blanc</b>	2021		380
<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>Satellite by Spy Valley, Marlborough, Sauvignon Blanc</b>	2022		190
<i>Bursting with vibrant aromas of tropical fruits, grapefruit, and lime, Satellite captivates the senses from the very first sip. Its crisp and refreshing palate reveals notes of passionfruit, gooseberry, and guava, complemented by a well-balanced acidity. With its clean finish and lingering citrus aftertaste</i>			



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## NEW ZEALAND

### SOUTH ISLAND

#### Villa Maria, Marlborough, Private Bin, Sauvignon Blanc

2022

240 

*Our Private Bin Sauvignon Blanc showcases everything fresh and vibrant about Marlborough. Initially, the classic Awatere aromas jump out of the glass, such as Lemongrass, Jalapeño Peppers and fresh herbs. The cool climate in the Awatere Valley is influenced by Mt Tapuae-o-uenuku and the cool alpine winds and fresh sea breezes protect the natural acidity in this wine. In contrast, the Wairau Valley has warmer summer months, with dry nor-westerly winds influencing vineyards to produce a pungent Sauvignon Blanc with ripe citrus and tropical fruit flavours.*

## NEW ZEALAND

### NORTH ISLAND

#### Ata Rangi, Martinborough, Lismore, Pinot Gris

2023

300

*Fruits and baking spices are the focus of this very aromatic wine. Aromas of apple and pear pie with flaky pastry, and notes of crystallised ginger and marmalade blend together on the nose. Vibrant acidity ties this generous, complex wine together, giving a salty and salivating line to the palate. The depth and complexity of flavour on the palate make it one of favourite and versatile wine-matching choices. Flavours of pineapple and muscadel raisins linger on the finish.*

#### Ata Rangi, Martinborough, Potiki, Chardonnay

2022

380

*Potiki, meaning 'last born' in Maori. The wine been aged in barrel on lees for 11 months. Has an expressive, floral, and delicate fruit driven nose of white peach, rock melon and orange blossom. The palate has a refined mineral entry, with hints of salinity. It opens further with notes of citrus and fennel and flavours of pastry and almond. Beautifully balanced on the palate, this wine is fresh and joyous, combining cool fruit notes with fine acidity.*

#### Schubert, Wairarapa, Selection, Sauvignon Blanc

2023

230

*A fine bouquet of early season pineapple, grapefruit, orange blossom and fine flinty mineral notes. Fresh ripe fruit entrance with hints of white peaches, orange peel and a touch of fresh herbs, with a long lingering finish, balanced acidity, and underlying spice.*



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## SOUTH AFRICA

**Villiera, Jasmine, Stellenbosch, Moscat Ottonel, Gewurztraminer & Riesling 2023**

 170

*Bouquet of plum blossom, musk, rose petals offers youth and freshness. Carries through to the palate, offering fruity, balanced acidity and length.*

**Neethlingshof, Stellenbosch, Gewürztraminer,**

2022

220

*A distinctly South African version of this intensely aromatic wine just bursting with perfumey Turkish Delight, rose petals, honeysuckle and hints of sweet baking spices. You will find a subtle sweetness as you first sip this wine, with spicy flavours following. There's some definite litchi and kiwi fruit characters which come to the fore and the wine boasts a sophisticated acidity with a wonderful long finish. Zesty and vibrant in its youth, this wine has an enviable reputation of "ripening" exquisitely as it develops in complexity.*

## USA

### CALIFORNIA

**J. Lohr, Riverstone, Arroyo Seco Monterey, Chardonnay**

2021

300

*A fresh, youthful and textured Chardonnay with flavors and aromas of pear, floral, white peach, citrus, baking spices and honey.*

**J. Lohr, Cypress Vineyards, Chardonnay**

2022

250

*A vibrant, refreshing white wine with a straw yellow color and youthful hues. The nose offers inviting aromas of white peach, nectarine, orange, and strawberry. On the palate, it is complemented by fresh citrus and tropical fruit flavors, with a balanced acidity and rich texture.*

### CHILE

**Las Niñas, Ella Reserva, Sauvignon Blanc**

2023

190

*It offers a complex aroma with grapefruit, mango, and blackcurrant leaf notes. The palate is characterized by its crisp acidity, full body, and a balance between volume and freshness, with a slight bitterness in the aftertaste.*



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## RED

### CHINA

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

2019

 4370

*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.*

### ROMANIA

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

2018

200

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

### BULGARIA

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

2017

210

*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

300

*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.*

### LEBANON

**B-Qa de Marsyas Rouge, Bekaa Valley**

2018

290

*Blend of Cabernet, Syrah and Mourvedre Gourmand nose on red fruits and hints of spices. The palate is warm and enveloping around silky tannins with a chalky touch. Full-bodied, youthful in appearance, red berries, cassis, and plums interweave cigar, violet, sweet vanilla, clove and nutmeg. The fruit is succulent with vibrancy and intensity, enriched by fine-grained tannin extraction, and lingers with cigar and smoky fragrance, finishing with a rich yet vibrant chewy palate.*

### SYRIA

**Domaine de Bargylus, Red Lattakia**

2015

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 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 C de Calon Ségur, 3rd vin den Château Calon-Ségur</b>	2021		450
<i>It has a deep ruby color and aromas of black fruit, cassis, and a touch of spice. On the palate, it is full-bodied with well-structured tannins and flavors of black cherry, plum, and a hint of tobacco.</i>			
<b>Château Calon-Ségur, 3ème Grand Cru Classé</b>	2015	RP93 	1650
<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 	1280
<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 Labory, 5ème Grand Cru Classé</b>	2017		520
<i>Château Cos Labory Saint-Estèphe exhibits a medium to deep garnet-purple color with aromas of red and black fruits, spices, and earth, along with a hint of herbs. The palate is described as medium-bodied, soft, fine-grained, and juicy, offering good expression and length.</i>			
<b>Château Cos d'Estournel, 2ème Grand Cru Classé</b>	2016	RP100 	2100
<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 	1810
<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 Phélan-Ségur, Cru Bourgeois

2021

720

*On the nose, Intense and complex, with aromas of dark berries, plums, and cherries, as well as hints of rose petals, pipe tobacco, and sweet spices. On the palate Medium to full-bodied, with a good density and concentration. The tannins are described as fine and well-integrated. The palate showcases a balance of fruit concentration and chalky tannins.*

### Château Montrose, 2ème Grand Cru Classe

2014

RP96  1490

*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  2940

*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  1660

*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**

**Château Lalande-Borie** 2017 500

*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.*

**Château Phélan-Ségur Cru Bourgeois Exceptionnel** 2017 430

*Château Lilian Ladouys St-Estèphe presents a medium to deep garnet-purple color. Its nose offers fragrant herbal notes, along with baked red and black currants, Morello cherries, tilled earth, and cedar chest aromas. The palate is medium-bodied, delicately balanced, and pleasantly chewy, with fresh fruit and a pure finish.*

**Château Gloria** 2018 740

*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.*

**Clos Du Marquis, 2nd vin de Château Léoville-las-Cases** 2018 RP94  910

*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.*

**La Croix, 2nd vin de Château Ducru-Beaucaillou** 2015 RP93  820

*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.*

**Le Petit Lion, 2nd vin de Château Léoville Las Cases** 2015 WS91  990

*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.*

**Le Petit Ducru de Ducru-Beaucaillou** 2018 500

*presents a beautiful dark garnet red colour. Intense and expressive, the aromatic bouquet opens with acidulously sweet red fruits, spices and violets. The vintage has a beautiful palate of great purity, ample and structured, filling the mouth with its round shape and juicy fruit. At once delicate and precise, the palate stretches into a long, harmonious and balanced finish.*

**Château Talbot, 4er Grand Cru Classe** 2018 WS95  1020

*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.*



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## **BORDEAUX • ST. JULIEN**

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

2012

RP93  1860

*Offers up expressive, exuberant scents of warm kirsch, black raspberries and wild blueberries with hints of sassafras, 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.*

### **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  2350

*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  3780

*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. \**



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## BORDEAUX • PAUILLAC

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

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

**Prélude, 2nd vin de Château Grand-Puy Ducasse** 2017 RP90  430

*Aromas of crushed red and black currants, black cherries and boysenberries with earth, meats and herbs touches. Medium-bodied, it is firm and rugged in the mouth with muscular fruit and a savory finish.*

**Pastourelle de Clerc Milon, 2nd vin de Château Clerc Milon** 2016 660

*Dark ruby, with purple reflections, and a delicate bright rim. On the nose lovely dark berry fruit, ripe plum, some nougat, with subtle cassis and fine oak spiciness. Juicy, elegant, ripe cherry, with well-integrated supporting tannins, and a pleasant freshness, although there still seems to be a slight rustic character.*

**Echo de Lynch-Bages, 2nd vin de Château Lynch-Bages** 2018 RP92  730

*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.*

**Les Forts de Latour, 2nd vin de Château Latour** 2000 WS93  2880

*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.*

**Le Petit Mouton, 2nd vin de Château Mouton Rothschild** 2015 RP93  3070

*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.*

**Château Grand-Puy Ducasse, 5ème Grand Cru Classé** 2016 RP93  650

*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.*

**Château Clerc Milon, 5ème Grand Cru Classé** 2016 RP94  1210








*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.\**



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## BORDEAUX • PAULLAC







<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		2500
<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		1560
<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		1500
<i>Charging out of the gate with pronounced cassis, chocolate-covered cherries, mulberries and menthol notions, backed up by scents of garrigue, tilled soil and a waft of tapenade. Medium to full-bodied, rich and fantastically concentrated, the generous fruit is superbly framed by firm, ripe, grainy tannins with tons of pepper, cinnamon and cloves layers coming through on the finish.</i>				
<b>Château Pédesclaux, 5ème Grand Cru Classé</b>	2016	RP93		600
<i>Nose of crushed red and black currants and blackberries with cigar box, new leather, pencil lead and crushed rocks. The palate is medium-bodied, elegant, fresh and lively with loads of mineral nuances and a lovely earthy finish.</i>				
<b>Château Pontet-Canet, 5ème Grand Cru Classé</b>	2015	RP97		1390
<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		3100
<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>				



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## **BORDEAUX • PAULLAC**

- |   |      |      |  |
|---|------|------|--|
| <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<br/>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 |  7270   |
| <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>  |      |      |  |
| <b>Château Mouton Rothschild, 1èr Grand Cru Classé</b>  | 2005 | RP98 |  7370   |
| <i>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. *</i>   |      |      |  |
| <b>Château Mouton Rothschild, 1èr Grand Cru Classé</b>  | 2009 | RP99 |  7300 |
| <i>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.</i>  |      |      |  |
| <b>Château Mouton Rothschild, 1èr Grand Cru Classé</b>  | 2015 | RP98 |  6650 |
| <i>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</i> |      |      |  |



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## BORDEAUX • PAUILLAC

### Château Mouton Rothschild, 1<sup>er</sup> Grand Cru Classé

2010

WS99  6550

*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, 1<sup>er</sup> Grand Cru Classé

2010

 RP100 10130

*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. \**

### Château Latour, 1<sup>er</sup> Grand Cru Classé

2005

RP98  7300







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



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## BORDEAUX • MARGAUX








<b>Historical XIXth Century by Château Palmer</b>	2016		2990
<i>It is elegance with depth that seems to capture the soft and welcoming fruit of Margaux combined with the spice and mineral side of the Rhône. We are talking nuances of juicy black fruit, plums, violets, a touch of black licorice, roasted meats, and spice.</i>			
<b>Historical XIXth Century by Château Palmer</b>	2013		2130
<i>Unique blend of Cabernet &amp; Syrah from Rhone. Beautiful medium body, cassis, red cherry fruit with a hint of pencil shaving. A lovely spice note flows through on the back palate. A fluid, beautifully elegant and poised Bordeaux.</i>			
<b>Margaux du Château Margaux, 3rd vin de Château Margaux</b>	2014		1060
<i>Wine has an immediate freshness, charm and elegance on the palate. The delicate, floral and fruity nose gives way to a gentle and smooth mouthfeel and finishes on a tighter note - a reminder that this is a concentrated with a bright future ahead of it.</i>			
<b>Margaux du Château Margaux, 3rd vin de Château Margaux</b>	2015		990
<i>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 gateau and a tight knit vein of finely polished spicy tannins which melt away into a fresh, inviting acidity</i>			
<b>Confidences de Prieuré-Lichine, 2nd vin de Château Prieuré-Lichine</b>	2016		390
<i>The red fruit is very appealing here with a wealth of raspberries and mulberries, as well as redcurrant notes. The palate has attractively juicy and succulent red berries and a chalky, piercing finish.</i>			
<b>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>Pavillon Rouge du Château Margaux, 2nd vin de Château Margaux</b>	2010	RP94 	2180
<i>Dense and structured. There are hints of bitter chocolate, along with tarry fruit. It is very textured, just hinting at extraction. The tannins are rounded and velvet-like in character.</i>			
<b>Château du Tertre, 5ème Grand Cru Classé</b>	2012		720
<i>It exhibits a deep ruby/purple color and offers aromas of red and black currants, licorice, and forest floor. The taste profile includes notes of red cherry, blackcurrant, and a touch of spice, with a balanced acidity and firm tannins.</i>			



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## BORDEAUX • MARGAUX





<b>Château Dauzac, 5ème Grand Cru Classé</b>	2020		680
<i>Characterized by its deep color, rich black fruit flavors, and subtle oak notes. Tasting notes describe a blend of ripe black cherries, currants, and hints of tobacco and chocolate on the nose. The palate is medium-bodied with supple tannins, a balanced acidity, and a long, mineral-driven finish.</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>	2018	WS94 	790
<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 Malescot St. Exupéry, 3ème Grand Cru Classé</b>	2016	RP95 	810
<i>It's a total rock star of wine and has fabulous notes of crème de cassis, barbecue smoke, graphite, and sandalwood that build beautifully with time in the glass. Medium o full-bodied, concentrated, layered, and seamless, it's incredibly impressive and I'd wager up with the finest vintages ever from this estate.</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 	3710
<i>Riveting, with terrific tarry grip coursing underneath layers of smoldering baby leaf, warm olum confiture, freshly brewed espresso, dark cassis and well-steeped black tea. The charcoal and tobacco backdrop is gorgeous and should move forward through the core of fruit over time.</i>			
<b>Château Rauzan-Gassies, 2ème Grand Cru Classé</b>	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>			



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**BORDEAUX • MARGAUX**

<b>Château Rauzan Segla, 2ème Grand Cru Classé</b>	2010		1450
<i>Deep garnet colored, the 2010 Rauzan-Ségla comes prancing out of the glass with gregarious notes of baked black cherries, mulberries and blackcurrant pastilles plus hints of star anise, cigar box, fragrant soil and lavender. Full-bodied, the palate has wonderfully ripe, velvety tannins supporting the generous, multi-layered fruit, finishing very long and beautifully perfumed.</i>			
<b>Margaux de Brane, 3rd vin de Château Brane-Cantenac</b>	2019		350
<i>Bright, floral and perfumed, all of which make it a fine choice for drinking now and over the next handful of years. The vibrancy of the fruit in this Merlot-driven red is especially alluring. In 2019 the Brane is an absolute delight.</i>			
<b>Château Durfort-Vivens, 2ème Grand Cru Classé</b>	2019	RP96 	830
<i>Unwinding in the glass with aromas of blackberries, licorice, sweet soil tones, spices and rose petals. Full-bodied, deep and concentrated, with a fleshy core of fruit, rich, powdery tannins and a lively spine of acidity, it concludes with a long and penetrating finish. The blend is dominated by fully 92% Cabernet Sauvignon, which lends the wine immense nobility</i>			
<b>Château Durfort-Vivens, 2ème Grand Cru Classé</b>	2016	RP92	970
<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 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 Lascombes, 2ème Grand Cru Classé</b>	2018	WS96 	800
<i>Offering tar and scorched earth notions over an emerging core of baked blackcurrants, plum preserves and charcuterie plus hints of bay leaves and underbrush. Full, richly fruited and laden with ripe black fruits and earthy suggestions, it has a solid foundation of firm, grainy tannins and finishes long and savory.</i>			
<b>Château Margaux, 1èr Grand Cru Classé</b>	2016	RP99 	6450
<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 2015  RP99 10100

*A special commemorative bottle honoring winemaker Paul Pontellier. Sublime, with captivating sandalwood, black tea and mesquite aromas that infuse the core of gently steeped red and black currant and raspberry fruit. The structure is seamless and thoroughly embedded throughout, letting warm tar, lilac, juniper and iron notes display themselves at will through the finish. The finish is about as long as it gets, with echoes of fruit and warm earth*

Château Margaux, 1èr Grand Cru Classé 2012  RP95 4530


*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 6200

*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 2009  RP98 6440

*Features wonderfully fragrant minted cassia, lilacs, black forest cake and oolong tea scents with touches of pencil shavings and dusty soil. Medium to full-bodied, it has a firm, grainy frame with lovely freshness lifting the perfumed fruit to a very long, mineral-laced finish.*

Château Margaux, 1èr Grand Cru Classé 1996  RP100 8040






*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	510
<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 	600
<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 	490
<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 	630
<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 Pape Clément, Pessac-Léognan</b>	2015	RP96 	1370
<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	1270
<i>Intense, with vivacious cassis, blueberry and boysenberry confiture notes, while tar, anise and warm fruitcake flavors pulse underneath. Offers seriously flashy toast at the end.</i>			
<b>Château Smith Haut Lafitte, Graves</b>	2015	RP97 	1840
<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>			



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## PESSAC-LÉOGNAN & GRAVES

<b>Château Smith Haut Lafitte, Graves</b>	2009	RP100	 2550
<i>Finest wine ever made by proprietors Daniel and Florence Cathiard. This is really loaded, with crushed plum, blueberry, cassis, fig and blackberry paste flavors all melded together, along with notes of tar, pastis and violet. Very long and dark, but polished and pure, with terrific fruit offset by a great tug of earth on the finish.</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	 1960
<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	 1110
<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	 1390
<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	1160
<i>It has a very intense bouquet with scents of blackberry, bilberry, cedar and a touch of pencil lead. This is very well defined and focused. The palate is medium-bodied with quite firm tannin, certainly on of the most structured Pessac-Léognan wines that I have encountered, yet it is struck through with wonderful balance and focus.</i>			
<b>Château La Mission Haut-Brion, Pessac-Léognan</b>	2018	RP99	 3190
<i>Enticing aromas of currant, crushed stone, blueberry, lead pencil, iodine and graphite follow through to a full body with round, chewy tannins that are polished and powerful, yet balanced and beautiful. In the end, the tannins are compact and tight at the finish.</i>			



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## PESSAC-LÉOGNAN & GRAVES

**Château La Mission Haut-Brion, Pessac-Léognan** 2015 RP98  4310

*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  4810

*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.*


**Château Larrivet Haut-Brion, Pessac-Léognan** 2017 490

*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.*

## MEDOC & HAUT MEDOC

**Château Ramafort ,Cru Bourgeois** 2015  350

*A 50/50 blend of Merlot and Cabernet Sauvignon for this Cru Bourgeois. There's an absolutely classic fragrance of cedar and pencil-shavings over savoury black fruits, touched with leafiness, game and subtle spices. In the mouth it is medium-bodied and beautifully pitched between that savoury, complex character of tobacco and leather, and a fresher fruit quality. Keen acidity gives excellent balance. Classic all the way*

**Goulée by Cos d'Estournel** 2016 WS90  460

*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.*

**Château Cantemerle, 5ème Grand Cru Classé** 2016 630

*Presents a balanced and elegant profile, featuring aromas of black fruit, tobacco, and cedar, with a medium-bodied palate offering supple tannins and flavors of blackberries, cedar, and graphite.*



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## MEDOC & HAUT MEDOC






<b>Château Sociando-Mallet, Cru Bourgeois</b>	2016	RP93	660
<i>Offers a rich and complex taste experience. It's characterized by a dark, purplish color, a nose of black fruits and balsamic notes, and a palate that is both full and aromatic with a smooth finish. Tasting notes often include blackcurrant, blackberry, and blueberry aromas, along with hints of violets, coffee, and gunpowder. The palate is medium-bodied with a firm structure and well-integrated oak.</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>			
<b>Château Le Vivier, Médoc</b>	2016		300
<i>Balanced but very firm, with dominant tannins, here is a wine with an angular feel to it. The tannins give a meaty character as well as laying alongside the plum skin flavors. It is dry, with some definite acidity.</i>			
<b>Château La Cardonne</b>	2015		350
<i>Dry, robust and spicy it is a rich and concentrated red wine blend of 50% Merlot, 45% Cabernet Sauvignon and 5% Cabernet Franc grapes sourced from vines grown in the gravelly and limestone soils of the Médoc. Fragrant with toasty oak spice, dark plum and smoky vanilla, it is elegant on the palate with layers of dark cherry, blackberry, sous bois, baking and smoky, sweet dried tobacco spice.</i>			



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## ST. ÉMILION








<b>Château des Songes, Song by Bong</b>	2022		320
<i>The vineyard is managed by Hubert de Boüard's and Château Angélu's team, true experts on the Right Bank. Song is full of freshness with a round mouthfeel and a delicate touch of oak. Robust and elegant basket of red and black cherry aromas, as well as strawberries and some Dutch licorice. A layered, textured, and elegant wine in the mouth with boisterous acidity, creamy yet shouldered tannins, and ample fruit mid palate—roiling with freshness. Some chamomile on the finish. A beautifully balanced wine—classic but lively right bank Bordeaux.</i>			
<b>Château Cantin</b>	2021		390
<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 de Ferrand</b>	2018		790
<i>Inky dark purple colour. Opulent nose displaying new oak, toast and spice with ripe dark berries, crème de cassis, fine tobacco and pepper. The full-bodied palate delivers loads of dried berries flavors with herbal sparks and a chewy texture, finishing on a savory note. A fresh acidity with layers of smoky dark fruit, plenty of spice and a long lingering finish.</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'Angélu's</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>Annonce 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>	2017	RP93	 990
<i>The wine has quite an earthy nose of fertile loam, mossy tree bark and truffles over a core of plum preserves, chocolate-covered cherries and a waft of cinnamon stick. Medium to full-bodied, the palate is bursting with bright fruits and energy, structured by wonderfully plush tannins and bold freshness, finishing with a spicy kick</i>			



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## ST. ÉMILION

<b>Arômes de Pavie, 2nd vin de Château Pavie</b>	2016	RP93	 1190
<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>			
<b>Le Carillon de l'Angelus, 2nd vin de Château Angélus</b>	2015	RP90	 1290
<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>Chapelle d'Ausone, 2nd vin de Château Ausone</b>	2011	RP91	 1900
<i>Smoky blackberry, violet, peony and lavender on the aromatic nose. Pure and silky on entry, then creamy and ripe in the middle, with a hint of flinty minerals adding complexity to the dark berry and floral flavors. Finishes with utterly suave tannins and powerful, slowly mounting fruit.</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 Pavie-Macquin, 1ér 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>			



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## ST. ÉMILION

**Château Troplong Mondot, 1ér Grand Cru Classé** 2013 RP94  1070

*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.*

**Château Troplong Mondot, 1ér Grand Cru Classé** 2016 RP95  1450

*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.*

**Château Canon, 1ér Grand Cru Classé** 2014 RP94  1350

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

**Château Canon, 1ér Grand Cru Classé** 2010 RP95  1280

*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.*

**Château Figeac, 1ér Grand Cru Classé** 2014 RP96  2500

*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.*

**Château Pavie, 1ér Grand Cru Classé** 2017 RP99  4070

*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.*

**Château Pavie, 1ér Grand Cru Classé** 2016 RP100  4100

*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!*

**Château Pavie, 1ér Grand Cru Classé** 2015 RP98  3670







*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.*



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## ST. ÉMILION

<b>Château Pavie, 1ér Grand Cru Classé</b>	2010	RP100  4140
<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>	2018	RP100  3140
<i>Beautiful black raspberries, kirsch, warm plums and red roses scents, building in intensity to reveal chocolate-covered cherries, raspberry coulis, black tea, woodsmoke and powdered cinnamon notions with a waft of black olives and charcuterie. Medium to full-bodied, the palate delivers a wonderfully profound, multilayered, seamless experience of red and black fruits intertwined with earth, spice and floral notions and framed by exquisitely ripe, satiny tannins</i>		
<b>Château Angélu, 1ér Grand Cru Classé</b>	2012	RP94  5200
<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  5300
<i>Extravagantly rich aromas of black raspberry, blueberry, bitter chocolate and coconuty 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>	1995	RP95  4800
<i>Angélu's opaque purple-colored 1995 is a massive, powerful, rich offering with plenty of ripe, sweet tannin. The wine's aromatics include scents of Provencal olives, jammy black cherries, blackberries, truffles, and toast. A very full-bodied wine, it is layered, thick, and pure. This is the most concentrated of the 1995 St.-Emilion premier grand crus.</i>		
<b>Château Ausone, 1ér Grand Cru Classé</b>	2014	RP95  5630
<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>		



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## ST. ÉMILION

### Château Cheval Blanc, 1<sup>er</sup> Grand Cru Classé

2016  RP100 5640

*Wonderfully intense scents of red currants, black cherries, wild blueberries and violets with nuances of star anise, cinnamon stick, rose hip tea, cigar box and wood smoke plus a touch of beef drippings. Medium to full-bodied, the palate has jaw-dropping elegance and depth, offering up layer upon layer of fragrant red and black fruits plus an extraordinary array of mineral sparks, supported by a rock-solid grainy texture, finishing with epic persistence and an edifying perfume.*

### Château Cheval Blanc, 1<sup>er</sup> Grand Cru Classé

2012 WS95  4780

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

### Château Cheval Blanc, 1<sup>er</sup> Grand Cru Classé

2010  RP100 7500

*Offering up subtle glimpses of an incredibly complex array of aromas including smoked meats, yeast extract, cigar box and new leather with dried mulberries and crème de cassis at the core plus a waft of potpourri. Full-bodied, big, opulent and built like a brick house, it has super firm tannins and great freshness, packed solid with muscular fruit, finishing very long.*

### Château Cheval Blanc, 1<sup>er</sup> Grand Cru Classé

2009 RP100  7380

*Offers up profound notions of baked blueberries, blackberry compote and crème de cassis with suggestions of chocolate mint, new leather and cloves plus a waft of candied violets. Medium to full-bodied, the palate is an exercise in elegance with very classy, super fine-grained tannins, beautiful freshness and layer upon layer of mineral-laced blue and black fruits, finishing long and perfumed.*

## MONTAGNE-SAINT-ÉMILION

### Château de Malengin, Cuvée Eve

2019  410

*Owned by the Edmond de Rothschild family of Château Clarke in Lustrac. 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>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		950
<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>Château La Fleur-Pétrus</b>	2012	RP96		2500
<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>				
<b>Château L'Evangile</b>	2015	RP97		2980
<i>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</i>				
<b>Vieux Château Certan</b>	2015	RP98		3370
<i>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.</i>				



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## POMEROL

**Château Trotanoy** 2018 RP99  4180

*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  31410

*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 47580

*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. \**

## LALANDE-DE-POMEROL

**Château La Fleur de Boüard** 2020 RP91  420

*Leaps from the glass with gregarious scents of black and red cherries, mulberries and stewed black plums, plus hints of cinnamon toast and red roses. The medium to full-bodied palate offers beautiful harmony with plush tannins and seamless freshness supporting the red and black berry layers, finishing fragrant.*

## 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.*



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## BEAUJOLAIS

**Saint-Amour, La Coudree, Moillard** 2021 250  
*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, Alex Foillard** 2022 390  
*A very fresh attack with crunchy, energetic blueberries and redcurrants, delivering a plush, supple pastry-like palate. Some essences of cherry pie and raspberries here. Very fresh acidity and stony texture. This parcel is elevated and grows straight on the primary rock, giving the wine plenty of compressed, dense power and sapid freshness.*

**Fleurie, Roche Guillon, Domaine de Fa** 2022 390  
*Roche Guillon is one of the highest elevation vineyards in Fleurie. Bright violet. A highly perfumed bouquet evokes ripe red and blue fruits, baking spices and a smoky mineral overtone. In an elegant, precise style for the vintage, offering appealingly sweet black raspberry, cherry, lavender pastille and allspice flavors that show excellent depth as well as energy. An undercurrent of juicy acidity adds nerve to the impressively long, floral-dominated finish, which echoes the spicy notes.*

**Morgon, Vieilles Vignes, Jean-Paul & Charly Thévenet** 2022 410  
*The 2022 edition of Morgon Vieilles Vignes impresses with its expressive notes of raspberry, blackcurrant, and a hint of spice. It shows excellent balance, with lively acidity and a subtle touch of oak. Aged for eight months in used barriques, this powerful and structured cuvée gains an extra layer of complexity and refined spiciness. On the palate, it is dense yet silky, with a long, elegant, and playful finish.*

**Morgon, Côte du Py, Jean Foillard** 2022 410  
*Envelops with its youthful vibrancy and freshness. Upon uncorking, a bouquet of aromas is released, with cherries and raspberries taking the forefront, interwoven with a hint of minerality that lends a touch of elegance. On the palate, its silky texture and graceful flow make it a delightfully light and approachable wine, distinguished by its exuberant fruitiness. It is the ideal choice for those seeking to indulge in the pure expression of fruit in a charming and youthful wine.*

## BURGUNDY • BOURGOGNE

**Bourgogne Rouge, Bouchard Aîné & Fils** 2021  270  
*A generous Pinot Noir with a joyous heart - think of a handful of ripe strawberries, a touch of forest floor, and a whiff of warming spice.. It has a backbone of earthy tannins but retains a playful, juicy charm that makes you crave another sip.*



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## **BURGUNDY • BOURGOGNE**

**Bourgogne Rouge, Les Maladières, Domaine Cheillon-Chezeaux** 2022 320

*Showcasing the balance and finesse typical of the region's best wines. This wine offers an inviting bouquet of red fruit aromas, including fresh cherry, raspberry, and subtle hints of earthy undertones, which are complemented by a touch of floral notes. On the palate, it is medium-bodied with well-integrated tannins and a vibrant acidity that provides structure and freshness. The fruit character carries through, layered with nuances of light spice and minerality. The finish is clean and smooth, lingering with a soft, delicate texture.*

**Bourgogne Côte-d'Or Rouge, Domaine Fabien Coche** 2022 450







*Aromas of fresh red fruits, such as cherry and raspberry, intertwine with spicy notes of black pepper and cloves. Silky and velvety texture. The fruity flavours are dominated by juicy cherry and wild berry notes, accompanied by delicate hints of liquorice. Supple and well-integrated tannins provide structure to the wine, while the fresh acidity imparts a beautiful liveliness.*



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## BURGUNDY • CÔTE CHALONNAISE






<b>Givry 1<sup>er</sup> Cru Cellier aux Moines, Domaine Joblot</b>	2015	 850
<i>A discreet touch of wood can be found here as well though it's sufficiently subtle to easily allow the fresh and ripe mix of red berries, spice, earth and floral elements to shine. The ripeness carries over to the velvety, rich and once again utterly delicious medium-bodied flavors that deliver excellent length on the firm, serious and less rustic finish.</i>		
<b>Bourgogne Côte Chalonnaise, La Fortune, Domaine de Villaine</b>	2019	 590
<i>This has a pretty nose of mulberries, wild raspberries, violets, chocolate orange and red tea. It's medium-bodied and bright with fine-grained, lightly chalky tannins. Stones and minerals underneath the high-toned red fruit.</i>		
<b>Mercurey, Les Grandes Vignes, Albert Ponnelle</b>	2020	 400
<i>Revealing its notes of ripe plum, warm earth and hint of violet. There is a lovely sense of underlying tension to the appealingly delineated and overtly stony flavors that possess much better depth and persistence on the youthfully austere finale.</i>		
<b>Mercurey, Les Montots, Domaine de Villaine</b>	2020	WS91  880
<i>Very beautiful nose with floral notes of black fruits. This Les Montots is full of energy and fresh on the palate despite tannins which are present and thick. They frame the ripe, peppery fruit. It is a wine that is coloured and ripe at the same time even if we notice the little more severe character of the terroir.</i>		
<b>Mercurey Les Montots, Domaine de Villaine</b>	2019	WS91  630
<i>Ripe aromas of cassia, warm earth and plenty of floral and spice influences. The supple and delicious middle weight flavors tighten up on the firm and mildly rustic finale that delivers much better depth and persistence though as well it should.</i>		
<b>Mercurey Les Montots, Domaine de Villaine</b>	2018	WS90  960
<i>Expresses a very beautiful maturity despite a year not so bright. The nose and palate are correlated to the nature of the soil in Les Montots. This gives to the wine a racy, chiselled nose with chalky notes of cooked red fruits. On the palate, the wine is astonishingly supple and silky on first approach whilst the tannins are more presents on the finish lengthening the tasting and leave a powerful impression.</i>		
<b>Mercurey, 1<sup>er</sup> Cru Les Champs Martin, P &amp; M Jacqueson</b>	2022	WS90 540
<i>Aromatic with notes of red fruits, cherry, and strawberry, complemented by spicy nuances. A ripe and well-balanced Mercurey, loaded with fleshy, red and black cherry fruit. A wine of great purity and balance, with intense fruit and firm tannins on the palate leading to a long, fresh finish.</i>		
<b>Rully, 1<sup>er</sup> Cru Clos de La Renarde Monopole, P &amp; M Jacqueson</b>	2022	610
<i>Bright ruby colour with garnet highlights. The nose is expressive and charming, blending aromas of cherry, raspberry, and redcurrant with floral, slightly smoky, and spicy notes. On the palate, the texture is silky and refined, supported by fine, ripe tannins. The fruit is vibrant and pure, and the mineral structure provides tension and balance.</i>		



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## BURGUNDY • CÔTE DE BEAUNE






<b>Rully, 1<sup>er</sup> Cru Les Champs Cloux, Domaine de Villaine</b>	2019	RP91	 1260
<i>Spicy, peppery funk clings to the nose on this wine, with an almost gamy note. The palate brims with freshness, offering overtones of nutmeg and cinnamon bark. Freshness highlights the ripe, slightly furry tannins and combines the unusual bedfellows of rusticity and 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.</i>			
<b>Corton, Grand Cru Corton-Renardes , Château de Charodon</b>	2020		3230
<i>Shows aromatic sandalwood, floral, cherry and exotic spices on the nose, with intense cherry and berry fruit on the palate. This has serious grip, despite the acidity and tannins meshing harmoniously with the flavors and supple texture. Offers fine length, with the fruit and spice notes persisting.</i>			
<b>Corton, Grand Cru Clos du Roi, P. Dubreuil-Fontaine</b>	1986		 5490
<i>With intoxicating aromas of ripe cherry, raspberry and currant. A wonderful mineral backbone permeates the wine with silky tannins that caress the palate and create its soft, luscious texture which flows into a long, concentrated finish. Tightly wound, this stunning Grand Cru.</i>			
<b>Chassagne-Montrachet Rouge, Jean-Claude Ramonet</b>	2017		1350
<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>			
<b>Chassagne-Montrachet Rouge, La Goujonne, Hubert Lamy</b>	2020		 910
<i>Deep cherry fruit, hibiscus, white pepper and fine herbs. Shows concentration and mid-palate flesh on the palate, with medium to full body and firm, nicely chewy tannins. A solid Chassagne, showing the typical fleshiness of the reds produced here, though often with less finesse and airiness.</i>			
<b>Chassagne-Montrachet Rouge, Simon Colin</b>	2023		560
<i>On the nose, this Chassagne-Montrachet red charmed by black cherry aromas, of ripe raspberry and of Violet, subtly highlighted by a discreetly wooded. The mouth is ample, silky, with a beautiful mineral framework and of the melted tannins which make it a wine both gourmet, profoundly refined and a delicate mineral backbone.</i>			



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## BURGUNDY • CÔTE DE BEAUNE




- Chassagne-Montrachet Rouge, Caroline Morey** 2022 790  
*On the nose, expect bright aromas of red berries—wild strawberries, raspberries, and cherries—layered with floral notes and a hint of savoury spice. There's a subtle earthiness and touch of forest floor, adding depth to the expressive fruit character. The palate is silky and finely textured, with juicy red fruit at the core and gentle tannins providing structure without overpowering its delicacy. A fresh line of acidity runs through the wine, giving it energy and balance, while the finish is long, offering lingering notes of minerality and spice.*
- Chorey-Lès-Beaune, Domaine Tollot-Beaut** 2019 WS90  830  
*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.*
- Chorey-lès-Beaune, Les Beaumonts, Hugues Pavelot** 2016  690  
*Aromatic blend of black cherries, chocolate, woodsmoke, a touch of red currant and a very good base of soil. On the palate the wine is deep, full-bodied, ripe and long, with good focus and backend bounce, modest tannins and very good length and grip on the finish.*
- Pommard, 1er Cru Clos des Epenéaux Monopole, Comte Armand** 2020 1410  
*The nose has concentration and character and above all the wonderful pure stone qualities of top Corton-Charlemagne. It has a precocious bouquet with black cherries, raspberry, menthol and blood orange scents that gather momentum in the glass. The palate is medium-bodied with fine grain tannins, taut and fresh, lightly spiced with hints of allspice and tangy quince. It displays fine composure towards the finish with impressive length.*
- Monthélie, 1er Cru Les Duresses, Domaine des Comtes Lafon** 2013  1330  
*An attractively perfumed, cool and airy nose mixes notes of red pinot fruit with earth and floral nuances. There is good detail to the seductively textured and relatively forward middle weight flavors that possess that lovely sense of underlying tension on the saline and lingering finish. This is built on its fruit but isn't simple.*
- Monthélie, Les Duresses, Cuvée Lebelin, Hospice de Beaune, Albert Bichot** 2020  1080  
*The dress is bright with a rather light red. The nose surprises by its liveliness and is dominated by aromas of fresh red fruits, blackcurrant and gooseberry. The mouth offers a crunchy material on a nice balance of fruit-tannins. A fine wine, showing the charm of Pinot Noir.*
- Saint-Romain Rouge, Alain Gras** 2019  650  
*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.*



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## BURGUNDY • CÔTE DE BEAUNE

<b>Saint-Romain Rouge, Alain Gras</b>	2022		480
<i>The pinot vines come from various locations in the village. Dense, deep purple with a crimson rim. There is plenty of fruit intensity on the nose with a crunchy feel despite the weight. Reminiscent of summer pudding. Good acidity, more than tannin with an attractive, lively fruit. Drink cool in the spring and summer. Good length here.</i>			
<b>Savigny Les Beaune, 1<sup>er</sup> Cru Aux Clous, Chartron et Trébuchet</b>	2022		460
<i>Deep red with purple highlights. Red fruit on the nose which opens with notes of cherry, strawberry and raspberry. Good balance on the palate with a nice structure that holds well on the finish with a little acidity that provides freshness, vanilla and roasted notes.</i>			
<b>Savigny-lès-Beaune, 1<sup>er</sup> Cru Les Fournaux, Simon Bize &amp; Fils</b>	2018	RP 90	800
<i>The bouquet offers up a deeply black fruity mix of black plums, dark berries, bitter chocolate, gamebird, a hint of Savigny fruitcake tones and a fine base of dark soil. On the palate the wine is pure, medium full-bodied, complex and chewy, with a sappy core, fine mineral drive and a long, focused and very nicely balanced finish. This is fine juice in the making.</i>			
<b>Saint-Aubin Rouge, 1<sup>er</sup> Cru Derrière Chez Edouard, Hubert Lamy</b>	2019	RP97 	1200
<i>Has a very focused bouquet of brambly red fruit, light loamy scents, damp autumn earth and powdered chalk, all delivered with fine delineation. The medium-bodied palate offers black currant and raspberry fruit, slightly chalky tannins and a bitter cherry finish that gets the saliva flowing.</i>			
<b>Santenay, 1<sup>er</sup> Cru Les Gravières, Simon Colin</b>	2023		640
<i>The 2023 vintage benefits from a warm growing season, resulting in a wine that is both structured and elegant, with a strong sense of terroir. Opens with refined aromas of red cherries, wild strawberries, and subtle floral notes, layered with earthy undertones and a touch of oak spice. The palate is silky and balanced, offering bright red fruit flavors, fine tannins, and a mineral-driven backbone that reflects its limestone-rich soils. Its long, graceful finish lingers with nuances of spice, forest floor, and dried herbs.</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, Pierre Matrot</b>	2020	RP92 	910
<i>Here the nose is really quite pretty with its admirably pure array of red cherry, raspberry and softly earth-scented aromas that are trimmed in just enough wood to notice. The understated and vibrant flavors are also quite fresh and vibrant while displaying good minerality on the palate coating, focused and much firmer finale.</i>			



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**BURGUNDY • CÔTE DE BEAUNE**

Volnay, Domaine Marquis d'Angerville

2022

850








*On the nose, it reveals elegant aromas of red fruits—cherry, raspberry, strawberry, and plum— accompanied by notes of violet, vanilla, lavender, tea, and spice. On the palate, it offers medium body, crisp acidity, and refined, moderate tannins. There's a striking balance of flavours: cherry, plum, and raspberry meet subtle minerality, with hints of pepper, floral tones, and star anise lingering in a long, graceful finish*



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## BURGUNDY • CÔTE DE NUITS







- Chambertin, Clos de Bèze Grand Cru, Domaine Robert Groffier Père & Fils** 2019  6100  
*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  3100  
*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  7180 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. \**
- Charmes-Chambertin Grand Cru, Domaine Lignier-Michelot** 2014  2200 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.*
- Chambolle-Musigny, 1<sup>er</sup> Cru La Combe d’Orveau, Perrot-Minot\*\*** 1997  7410 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.*
- Chambolle-Musigny, 1<sup>er</sup> Cru Aux Echanges, Jean-Marie Fourrier** 2013  3120  
*A fresh but restrained nose is completely different as it’s less spicy and more floral with lovely and airy notes of both red and dark currant scents. There is good delineation to the vibrant middle weight flavors that exude a fine minerality on the firm, balanced and lingering finish. This does not yet possess superior complexity but my predicted range assumes that it will develop based on the quality of the underlying material.*
- Latricières-Chambertin, Grand Cru, Domaine Trapet Père & Fils** 2015  4460 RP95  
*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.*



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## BURGUNDY • CÔTE DE NUITS







<b>Clos de la Roche, Grand Cru, Domaine Dujac</b>	2017	RP94	 7200
<i>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!</i>			
<b>Clos de la Roche, Grand Cru, Domaine Armand Rousseau</b>	2022	RP94	3570
<i>There is just enough wood present to mention framing the spicy aromas of poached plum, warm earth and an array of floral nuances, especially violet and lilac. The gorgeously textured and punchy middleweight plus flavors also brim with dry extract on the firm, serious, youthfully austere and hugely long finale. This is potentially terrific with the development potential to match.</i>			
<b>Clos de Lambrays, Grand Cru, Domaine des Lambrays</b>	2016	RP95	 5220
<i>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.</i>			
<b>Clos de Tart, Grand Cru Monopole, Domaine du Clos de Tart</b>	2016	RP99	 7720
<i>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.*</i>			
<b>Clos de Tart, Grand Cru Monopole, Domaine du Clos de Tart</b>	2002	 RP92	10050
<i>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.*</i>			
<b>Clos Vougeot, Grand Cru, Domaine Méo-Camuzet</b>	2014	WS95	 3540
<i>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.*</i>			
<b>Clos Vougeot, Grand Cru, Château de La Tour</b>	2001	 4380	
<i>Full medium red. Sexy but reticent nose suggests red berries and earth. Plush, full, broad and deep; not especially expressive but shows some high-toned raspberry and cherry fruit. Boasts superb volume but turns a bit chunky, even aggressive, on the back end, finishing with an earthy nuance and substantial chewy, savory tannins</i>			



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## BURGUNDY • CÔTE DE NUITS





- Gevrey-Chambertin, Claude Dugat** 2011  1410  
*This is quite fresh, pure and elegant with the airy and cool aromas of red currant, spice, underbrush and Gevrey style earth. There is a touch of the sauvage to the quite supple and round medium-bodied flavors that exhibit attractive hints of minerality on the delicious, vibrant, mouth coating and lingering finish. Good stuff for a villages level wine and I especially like the fine grained tannins.*
- Gevrey-Chambertin, Ostrea, Domaine Trapet Père & Fils** 2017  1650  
*Has a broody but quite compelling bouquet with blackberry, bilberry and a light marine influence. The palate is medium-bodied with sappy red fruit on the entry, a fine line of acidity and a classic, almost “nonchalant”, self-effacing finish that is just a pure joy.*
- Gevrey-Chambertin, Les Jeunes Rois, Château de Charodon** 2020  1330  
*Very ripe black cherry swathed in notes of smoky mocha sits heavily on the nose of this wine. On the palate the mocha notion turns into chocolate, coating the ripe, juicy cherry fruit with richness. There is a little heat but also freshness. Altogether this is a picture of a very ripe vintage, underpinned by supple tannin.*
- Gevrey-Chambertin, Ma Cuveé, Arnaud Mortet** 2020  1450  
*Bursting with aromas of cherries, sweet red berries and petals, the 2020 Gevrey-Chambertin Ma Cuvée is medium to full-bodied, ample and open-knit, with melting tannins and an enveloping core of fruit. It's a generous, gourmand wine that derives from holdings in the south of the appellation, below the band of grands crus.*
- Gevrey-Chambertin, Mes Cinq Terroirs, Domaine Denis Mortet** 2020 RP92  1710  
*Pronounced floral influence on the pretty and layered blend of various dark berries, anise, the sauvage and the barest touch of wood. There is both fine volume and intensity to the delineated medium-bodied flavors that deliver excellent length on the youthfully austere finale. This could use a bit more depth, but more will almost certainly develop if given time and overall, this is one to look for. \*Outstanding\**
- Gevrey-Chambertin, 1ér Cru Aux Combottes, Domaine Arlaud** 2014 RP91  2440  
*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.*
- Gevrey-Chambertin, 1ér Cru Aux Combottes, Hubert Lignier** 2013 3420  
*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.*
- Gevrey-Chambertin, 1ér Cru Les Cazetiers, Domaine Armand Rousseau** 2022 3090  
*Has a fulsome bouquet with perfumed red berry fruit and a touch of clove and crushed stone— quite complex and gaining intensity with aeration. The medium-bodied palate has a svelte opening, blackberry and raspberry mixed with cumin and white pepper, gaining depth towards the finish whilst maintaining focus and precision. This is very promising. Excellent.*



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## BURGUNDY • CÔTE DE NUITS




<b>Marsannay, Les Meurgers, Moillard</b>	2021	400
<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, 1ér Cru Aux Chezeaux, Domaine Lignier-Michelot</b>	2013	830
<i>There are plenty of savage and earth elements on the softly spiced aromas of plum and dark currant. The big-bodied and ultra-intense flavors possess terrific energy while terminating in a beautifully persistent finish that is shaped by dense but relatively fine tannins on the impressively complex finish.</i>		
<b>Morey-Saint-Denis, Domaine Dujac</b>	2019	 1890
<i>Shows fine delineation on the nose, traces of dark chocolate and espresso tincturing the dark berry fruit. The palate is medium-bodied with grainy tannins, displaying the backbone you expect from this appellation and with fine salinity and pepperiness towards the finish. Very fine.</i>		
<b>Nuits-Saint-Georges, Vieilles Vignes, Albert Ponnelle</b>	2019	 570
<i>Dark berry fruit coulis is laced with notes of earth and spice. The delicious middle weight flavors possess excellent punch before culminating in a sleek, intense and only mildly rustic finale. This is an excellent Nuits villages and very much worth your attention.</i>		
<b>Nuits-Saint-Georges, 1er Cru Aux Argillas, Domaine Méo-Camuzet</b>	2012	 2350
<i>There are discreet animale hints to the cool earth-inflected aromas of plum and black berry. The rich, round and suave medium-bodied flavors possess good intensity with an abundance of palate coating extract that pushes the otherwise firm tannic spine to the background. This is very Nuits in character</i>		
<b>Nuits-Saint-Georges, 1ér Cru Clos des Corvées Pagets, Domaine Arnoux-Lachaux</b>	2003	 2500
<i>Offers up notes of orange rind, rose petal, cherries and savory bass notes of forest floor. On the palate, the wine is medium to full-bodied, ample and gourmand, with supple tannins, a juicy core of fruit and a stony finish. It's a beautifully elegant, fragrant expression of Nuits-Saint-Georges.</i>		



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## BURGUNDY • CÔTE DE NUITS

<b>Côte de Nuits-Villages, Clos du Chapeau, Domaine de L'Arlot</b>	2019	 740
<i>Noticeable floral notes such as fresh &amp; fragrant flowers, especially roses with some red fruits, spices, &amp; cloves on the nose. Lots of floral notes with red fruits, red currants, noticeable minerality, with medium acidity, softer tannins &amp; a touch of oak &amp; cloves on the finish.</i>		
<b>Vosne-Romanée, Moillard</b>	2017	800
<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>Fixin, Domaine Kuheiji's</b>	2020	740
<i>It offers a bouquet of floral scents (violet, peony), fruits like blackcurrant and Morello cherry, and spices such as pepper and cloves. The wine has a sweet, sour, and fragrant taste, reminiscent of strawberry jam, and a dry finish with fine tannins and balanced acidity.</i>		
<b>Fixin, 1ér Cru Clos de la Perrière Monopole, Domaine Joliet</b>	2020	670
<i>The most famous but long-overlooked a very special vineyard in Fixin, just north of Gevrey- Chambertin. Medium-intensity ruby, with tiny flashes of purple near the rim. Rich, luxurious aromas of red cherries, ripe red plums, fresh vanilla beans, wild herbs, and menthol. A beautiful combination of balance and power on the palate. The wine is layered with intriguing flavors of macerated raspberries, fresh earth, wild blueberries, and exotic spices, all backed by smooth, light, well-integrated tannins and a juicy acidity. A long, drawn-out finish of fruit and oak tones, with hints of herbs lingering in the background.</i>		
<b>Vosne-Romanée, Château de Charodon</b>	2020	1850
<i>This is a muscular wine with discreet notes of lilac, peony, rose, and violets. Cherry expresses itself fully on the bright, fresh palate where the slight crunch of fine tannins is a pleasure. On the palate, this wine stands out for its beautiful structure, elegance and length.</i>		
<b>Vosne-Romanée, 1ér 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>Vosne-Romanée, 1ér Cru Les Suchots, Domaine de L'Arlot</b>	2015	RP96  2490
<i>Good deep red. Sexy scents of dark raspberry, blueberry, coffee and spices are distinctly darker than those of the Clos de l'Arlot. Very rich, sappy and deep but youthfully tight, offering intense flavors of slightly tart cranberry and pomegranate.</i>		



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## BURGUNDY • CÔTE DE NUITS

**Vosne-Romanée, 1<sup>er</sup> Cru Aux Brulees, Chartron et Trébuchet** 2020 1100

*Deep garnet color, captivates with its intensity and brilliance. On the nose, a complex bouquet of ripe fruits like strawberries, raspberries, and blueberries intertwines with delicate spices and hints of leather and truffle, evolving over time into notes of candied fruit and licorice. On the palate, it reveals a juicy, well-defined structure with mature tannins and a perfect balance between acidity and softness.*

**Échézeaux, Grand Cru Les Rouges du Bas, Domaine Méo-Camuzet** 2018 RP95  6230

*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.*

**Échezeaux. Grand Cru Les Rouges du Bas, Domaine Méo-Camuzet** 2019 RP95  6230

*Ultra-spicy red and black berry aromas combine with those of jasmine tea, violet, star anise and discreet oak. The succulent, rich and delicious flavors possess excellent volume and mid-palate density while exhibiting a subtle minerality on the firm, serious and built-to-age finale that also flashes a touch of warmth. This is terrific and in 2019 it is a bit more elegant than usual.*

**Échezeaux, Grand Cru, Domaine Georges Mugneret-Gibourg** 2018 RP95  10810

*Soars from the glass with a pretty bouquet of cherries, raspberries, smoked duck, cinnamon and rose petals that's framed by a deft touch of new oak and also subtly inflected by the 15% whole clusters that this cuvee saw this year. On the palate, it's full-bodied, velvety and succulent, with an expansive attack, excellent depth at the core and a long, nicely defined finish.*

**Richebourg, Grand Cru, Domaine de la Romanée-Conti** 2010  RP96 29650

*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.\**

**Grands Échézeaux, Grand Cru, Domaine de la Romanée-Conti** 2003  RP96 30700

*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.\**







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## VALLÉE DE LA RHONE

### SOUTHERN RHÔNE

<b>Côtes du Rhône, Belleruche Rouge, M. Chapoutier</b>	2021		230
<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>Châteauneuf-du-Pape, Clos des Papes, Paul Avril</b>	2021	WS96 	1280
<i>Elegant and approachable, this stunning red offers seductive aromatics of smoked incense and red tea, with floral high notes, followed by a well of cassis, licorice and red currant flavors coated in graphite. Dusty in feel, with fine-grained tannins bringing structure and textural complexity, while an iron element lingers on the very long finish.</i>			
<b>Châteauneuf-du-Pape, Hommage à Jacques Perrin, Château de Beaucastel</b>	2019	RP100	3800
<i>It exhibits a dark purple hue with aromas of dark berries, wild flowers, and spicy notes like pepper and licorice. The palate is full-bodied with ripe tannins, offering flavors of blueberry, bitter cherry, and black raspberry, along with notes of tobacco and fruitcake. It has a long, driven finish with reverberating florality.</i>			
<b>le Petit Vin d'Avril</b>	NV	RP90 	430
<i>Made from declassified Châteauneuf-du-Pape vines at the Avril family estate. It's a brilliant bistro-styled wine that dishes out tons of pleasure. Aged one-third in barrel, with tobacco, chocolate, mineral, pepper and licorice, this medium-bodied wine has solid richness and depth, as well as a chewy finish.</i>			
<b>Gigondas , Les Jocasses, M. Chapoutier</b>	2021		370
<i>"Les Jocasses" is a powerful and elegant red wine with a rich, complex flavor profile. It typically features a deep ruby color and a nose that combines notes of strawberry jam with spicy, peppery hints. The palate offers a floral introduction that transitions into a spicy character, supported by a superb tannic structure and a long, lingering finish. The wine is known for its well-integrated tannins and smooth, velvety texture.</i>			
<b>Crozes Hermitage, Les Meysonniers, M. Chapoutier</b>	2021		340
<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>Crozes-Hermitage Rouge, Dard &amp; Ribo</b>	2019		790
<i>Star of the "natural wine" movement. Displays lively, smoke- and mineral-accented cherry and black raspberry scents, along with hints of game and licorice. Done in a juicy, energetic style, offering sappy, spice-laced red and dark berry flavors with hints of olive and smoked meat. Discreet tannins add shape to a long, lively finish that features lingering cherry and spice notes.</i>			
<b>Crozes-Hermitage, Clos des Grives, Domaine Combier</b>	2021	RP91 	1510
<i>It's a smoking Crozes that exhibits tons of black raspberry, chocolate covered currants and smoked meat-like aromas and flavors. Medium to full-bodied, ripe, layered and seriously textured, yet also fresh and lively, it's a fruit-loaded beauty.</i>			



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## NORTHERN RHÔNE

**Côtes-du-Vivarais, Cuvée Gallety Rouge, Domaine A. Gallety** 2021 330

*This Côtes du Vivarais features equal parts of both regions' starring grapes—Syrah and Grenache—and offers the closest thing to what you might get if you blended Crozes-Hermitage with Gigondas. With its gorgeous and lifted aromas of black pepper, briny black olive, and violets, the nose is all northern Rhône. When you take a sip, though, the freshness and elegance of Syrah are intermingled with the earthiness, herbs, and concentration of southern Rhône Grenache.*

**Crozes-Hermitage, La Guiraud, Alain Graillot** 2022 WS 92 610

*A sanguine version, with roasted meat notes atop plum reduction sauce and raspberry. Dusty earth and dried flowers chime in, with beautiful lavender details toward the saline, high-energy finish, which stretches way out, marked by graphite and smoke. Lively and precise with a serious, compact finish at this stage.*

**Saint-Joseph Rouge, La Source, Ferraton Père & Fils** 2019  350

*A concentrated red wine with outstanding aromas of lavender flowers, spicy notes and lactic notes. On the palate it is fresh, smooth and mineral. A well-balanced wine with chalky notes and a long, elegant finish.*

**Saint-Joseph, La Croix des Vignes, Paul Jaboulet Aîné** 2018 RP93  750

*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.*

**Saint-Joseph, Dard & Ribo** 2021  930

*A wine of great elegance introduced by a pretty ruby red color with purplish reflections. Beautiful aromas of licorice, pepper, raspberry, fresh acidity. Juicy medium body. Dark fruit, drying red currant, cooked sour cherry, smooth fatty mouthfeel. Long finish of black pepper and juicy dark fruit. Definitely worth tasting*

**Saint-Joseph, La Chave, Martine et Christian Rouchier** 2019  620








*A powerful and yet succulent wine, refreshing almost but for that concentration and intensity of fruit character. Very dark plum, brined black olive, anise, black pepper, sweet wood smoke and pulverised granite scents and flavours. Firm in the palate, luxuriously long and gently palate staining. Intensity is a thing here. And yet the wine feels refreshing, almost. Compact too. Very elegant.*



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## NORTHERN RHÔNE

<b>Saint-Joseph, Châtelet, Domaine Perréol</b>	2019	 910
<i>Spice-accented aromas of red and dark berry preserves cured tobacco olive and a smoky mineral overtone. Sappy sweet and fleshy on the palate offering juicy black raspberry cherry-cola and floral pastille flavors with a touch of licorice. Steadily emerging tannins give shape to the persistent finish which leaves behind sappy dark berry and exotic spice notes.</i>		
<b>Saint-Joseph, Pierre Gonon</b>	2020	RP95  2110
<i>Displays expansive aromas of black raspberry, cherry liqueur, candied flowers and olive, along with exotic spice and smoky mineral nuances. Weighty as well as energetic in style, offering sappy, mineral-drenched black and blue fruit preserves, floral pastille flavors and hints of star anise and allspice. Finishes juicy, lively and wonderfully long, with resonating spice and floral notes and youthfully gripping tannins.</i>		
<b>Hermitage, La Chapelle, Paul Jaboulet Aîné</b>	2017	RP98  1600
<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  2330
<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>		
<b>Côte-Rôtie, La Turque, E. Guigal</b>	2014	RP96  2870
<i>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.</i>		
<b>Côte-Rôtie, La Mouline, E. Guigal</b>	2014	RP97  2870
<i>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.</i>		



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## NORTHERN RHÔNE

### Côte-Rôtie, Domaine Jamet

2012

RP96  3030

*Complex, highly perfumed bouquet evokes fresh red and dark berries, incense, violet and cracked pepper, along with a vibrant mineral overtone. Juicy and focused on the palate, offering intense blackberry, bitter cherry and floral pastille flavors that stretch out slowly with air. This concentrated yet lively Côte-Rôtie finishes with superb clarity and even tannins.*

### Côte-Rôtie, Château d'Ampuis, E. Guigal

2012

RP95  1640

*The nose has a complex array of fine-ground eastern spices, strong cardamom, fine dark chocolate, ripe black cherry and plums. There's even some liquorice. It has a neatly composed and elegant feel on the palate; it really flows long, rippling with spicy flavors and a smooth, dense and creamy finish*

### Côte-Rôtie, Château d'Ampuis, E. Guigal

2009

RP97  2090

*A behemoth that satisfies on all accounts. Deep, rich and incredibly layered, with massive Syrah fruit, bacon fat, espresso roast, licorice and chocolate, as well as a striking minerality that emerges with time in the glass, this full-bodied, dense and superbly concentrated.*

## CORSICA . COSTA SERENA

### Domaine Terra Vecchia, Clos Poggiale Cuvée Ange-Charles

2022

210

*Clear and brilliant, with a moderate ruby core and light purple red rim. Perfumed and aromatic, with an attractive ripe and sweet note of strawberry and raspberry, ripe red cherry, scents of violet and light spicy notes of black pepper. Palate: moderately structured with very fresh and precise acidity, combined with chalky grained tannins.*

## VALLÉE DE LA LOIRE

### Touraine-Amboise, L'Orée des Frênes, Xavier Frissant

2020

200

*This is 100% Côt - a Malbec for French. Gravel and graphite edge to the floral cherry and blackberry nose. The palate is fresh and quite structured, with a stony, chalky undercurrent to the supple black cherry fruit. It's very fresh and expressive, and quite elegant, with well integrated green notes.*

### Sancerre Rouge, Les Vignes de Chavignol, Vincent Gaudry

2022

650

*Upon aeration, to delicate aromas of cranberries and pomegranates, accented by tobacco leaf and allspice. A spicier, finely larded bouquet emerges with a subtle hint of wood. On the palate, it is welcoming and supple, with a creamy texture and a surprising roundness. The tannins are fine and softened by age, lending the wine a graceful balance. Elegant, composed, and full of promise for further evolution.*



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## GERMANY

### Wittmann, Gundersheimer, 1G Trocken, Spätburgunder

2022

400

*Typical light to medium ruby color of high-quality, cool-climate Pinot Noir. Highly expressive with notes of red cherry, raspberry, cranberry, and delicate spice aromas (clove, allspice), often accompanied by damp earth and smoky notes. Silky, delicate, and succulent, balancing power with a soft, fresh texture. The tannins are fine-grained and well-integrated. Finish: Long, refined, and often described as having a “wet-stone” mineral character.*

### Wittmann, Rheinhessen, Trocken Spätburgunder

2021



200

*Opens with a fine and juicy cherry and cassis aroma intertwined with darker toasty notes. Silky and fresh on the palate, this is a medium-bodied, intense and juicy Pinot Noir with fine tannins intertwined with saline/crystalline acidity.*

### Wittmann, Gundersheimer 1G, Rheinhessen, Trocken Spätburgunder

2021



390

*The nose is a stunner, powerful and deep, but so fine at the same time. Rich, intense, red fruit, everything vibrates and plays, sour cherry, violets, a fragrance like a great Corton Grand Cru from Burgundy.. Earthy, spicy, chalky, richly mineral. No less beguiling on the palate, where a chalky freshness with sour cherry and redcurrant first unfolds, only to be followed by a firm, gripping structure and earthy spiciness in the 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.*

**Roquette & Cazes** 2019 350

*Deep ruby in colour. The nose offers outstanding aroma intensity, with fresh red fruits and so notes of fine spice. Seductive on the palate, evolving into a wine with excellent structure, made of velvet textured tannins. The finish is complex and persistent.*

## SPAIN

### RIBERA DEL DUERO

**Bardos, Reserva, Tempranillo** 2020 310

*Black cherry color with deep violet edge. Aroma is complex and attractive, it reminds of black fruits, chocolate and fine French oak wood.*

**Dominio del Aguila, Reserva** 2018 RP97  750

*This wine is the perfect balance of elegance and power. Monzon's focus on the terroir allows the fruit to flourish; fresh black cherries, raspberries and delicate floral notes are part of an expressive and delightful nose. The old vines give great structure and concentration, while the vibrant fruit and acidity lifts the palate. The wine spends a total of 35 months in barrel; the oak is well-integrated, the tannins are fine, and there is a lovely, lingering spice on the finish.*

**Vega Sicilia, Único** 2009 RP98  3480

*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  3550

*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.*

## SPAIN

### 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.*



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## SPAIN

### TORO

#### Matsu, El Recio

2022

300

*Intense ruby red color. On the nose, it has an intense and multi-layered aroma, with notes of chocolate, ripe black fruits, and vanilla. The palate is round and silky, very unctuous with subtle hints of glycerin. Complex and interesting with the long mineral aftertaste.*

#### Matsu, El Viejo

2021

470

*This concentrated wine has a deep cherry color with violet colored notes in its border. Barrel aging the wine acquired a very intense nose with mature black fruit aromas, well integrated with the toasted, spiced and smoked notes.*

### ARAGON

#### Alto Moncayo, Veraton

2021

430

*It showcases a cherry-garnet hue with a nose of black fruits like blackberry and plum, balsamic notes, toasty nuances, and a rustic touch. On the palate, it is a well-structured and flavorful wine with a concentrated profile, a balance of freshness and maturity, and a long, vivid finish.*



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## RIOJA

<b>Marqués de Cáceres, Reserva</b>	2017		295
<i>Dark and dense ruby colour. Refined and complex aroma with a touch of cherry, vanilla and soft toasted notes. Balanced in the mouth, where the silky and well-defined tannins are combined with exquisite flavours to reveal a pleasant fullness.</i>			
<b>Marqués De Murrieta, Gran Reserva</b>	2015		670
<i>Gran Reserva Rioja is a full-bodied, elegant red wine with a deep ruby red color and violet reflections. It offers a complex aroma profile, featuring notes of dark forest fruits, black cherries, plum, blueberry, and subtle hints of spice like cigar box, vanilla, and licorice. The palate is characterized by opulent fruit flavors, fine-grained tannins, and a great structure, culminating in a long, persistent finish.</i>			
<b>Hacienda López de Haro, Crianza</b>	2021		170
<i>Intense cherry-red with ripe fruit aromas like plums and blackberries. On the palate, it's smooth, elegant, and balanced, with a fruity profile and integrated aging notes. Specifically, notes of cream, cocoa, vanilla, and licorice, with a velvety texture and a long, pleasant aftertaste.</i>			
<b>R. López de Heredia, Viña Cubillo, Crianza</b>	2016	RP94	290
<i>The 2016 beautifully demonstrates the refined style of R. López de Heredia. This "baby" Crianza was released on 2022, a blend of 65% Tempranillo, 25% Garnacha, 10% Grecian and Mazuelo. It opens with old leather and a touch of smoke on the nose leading to a slightly tart cherry, red fruit and a smidge of tastefully placed vanilla on the palate. The energetic, and so wonderfully silky finish, with tamed tannins, lasting for a good long time.</i>			



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## ITALY

### TRENTINO-ALTO ADIGE

Cembra, Schiava

2022

 160

*Limpid raspberry with a clear rim, it's not red, exactly, but more like the color of a Tavel rosé or Bordeaux Clairet. It's scented of strawberries and basil, raspberries and red apple, and crackles across the palate with snappy red fruits. It finishes with a lift of herbs, and almost-bitterness that keeps it refreshing.*

### VENETO

Valpolicella Classico, Nicolis Angelo

2016

 200

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

### VALLÉE D'AOSTE

Arnad-Montjovet Supérieur, La Kiuva

2019

 300

*Made by Picotendro (the local Nebbiolo clone). Bright red and dark fruit tastes, including raspberry, blueberry, and black cherry, are punctuated by subtle notes of earth, cedar, violets, cinnamon, and nutmeg — all of it framed by lively acidity and medium tannins that provide a perfect structure.*

### PIEDMONT

Dolcetto d'Alba, Cordero di Montezemolo

2021

290

*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

2021

360

*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

2020

 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

340

*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.*

Barolo, Bricco Gattera, Cordero di Montezemolo

2018

RP94

810

*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.*



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**PUGLIA**

**Primitivo di Puglia ,Casa Girelli Canaletto** 2020 165  
*Well-balanced, rich and smooth, it has intense notes of ripe dark berry fruits, with blackcurrants, blackberries and cherries bursting through on the palate.*




**Primitivo, Lamura** 2022 180  
*Deep ruby red with violet reflections; intense aroma with notes of plum and cherry, spicy, with hints of rosemary and vanilla. A full-bodied wine, soft and balanced, easy to drink.*



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## TUSCANY








<b>Bolgheri, Aska, Castello Banfi</b>	2018	WS93	370
<i>A very pretty Bolgheri red with currant, chocolate and hazelnut aromas and flavors. It's full and layered with firmness and freshness. Tight at the end, with a lovely texture and finesse to the tannins.</i>			
<b>Bolgheri, Le Serre Nuove dell'Ornellaia</b>	2021		720
<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.</i>			
<b>Bolgheri, Tenuta San Guido, Le Difese</b>	2019		400
<i>enticing aromas of cassia, 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, 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>	2014	RP93 	3370
<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>			
<b>Bolgheri, I Greppi Greppicaia</b>	2021		740
<i>It exhibits aromas of mature fruit and spices, often with notes of blackberries, cherries, and licorice, along with hints of chocolate and oak. The palate is characterized by ripe berry flavors, well-integrated tannins, and a long, persistent finish, often with notes of dried figs and chocolate.</i>			



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## TUSCANY





<b>Keir, Tua Rita</b>	2017	RP93		1050
<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>				
<b>Per Sempre, Tua Rita</b>	2015	RP95		1680
<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>				
<b>Giusto di Notri, Tua Rita</b>	2016	RP97		920
<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>				
<b>Mazzei, Siepi</b>	2017	RP91		1020
<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>				
<b>Mazzei, Siepi</b>	2019	RP96		900
<i>Perfumed and elegant, this red features vibrant cherry, black currant and blackberry flavors allied to a supple texture. Offers mineral, tobacco, wild herb and spice accents that add detail, with lively acidity keeping it all defined and persistent. Harmonious, with excellent finesse and a long aftertaste. Sangiovese and Merlot.</i>				
<b>Petrolo, Galatrona</b>	2020	RP96		890
<i>Subtle yet intense aromas of black fruit and violets. Extremely perfumed. Crushed stones. Medium-bodied with ultra-fine tannins that give a mouth-feel of velvet that goes on for minutes. Refined and fresh. Al-dente fruit. From organically grown grapes.</i>				
<b>Marchesi Antinori, Solaia</b>	2019	WS98		2880
<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>				
<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>				



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## TUSCANY

<b>Bibi Graetz, Testamatta - 20th Anniversary Label</b>	2019	RP94	 1160
<i>Testamatta “crazy-head”, an extremely elegant expression of Sangiovese. Layered and complex this is a gem of a wine filled with cherry, raspberry, damson and caramel notes alongside a savoury edge that makes it so moreish. Tannins that support but don't overwhelm give a nice overall weight to the palate while the flavours linger on the long finish.</i>			
<b>Bibi Graetz, Colore - 20th Anniversary Label</b>	2019	RP96	 2580
<i>This is so perfumed and seductive, with blackberries, cherries, dried flowers and perfume. It's full-bodied and tight with very fine tannins. Really structured and long. Superb tannin texture. So fine, yet so powerful. This is an incredible combination of fruit and structure. Old-vine magic.</i>			
<b>Massetino by Masseto</b>	2020	RP95	 3280
<i>The estate's second wine, Massetino is produced in even smaller quantities than the flagship Masseto. Extremely generous and rich. This wine puts it all out there in full view with a bouquet that is stitched together with ripe blackberry and black cherry preserves, black stone or pencil shaving, sweet spice, cigar, smoke and tar. This was a warm and sunny vintage, and you feel the power of those sunbeams locked within the dark, opulent and concentrated fruit on display here.</i>			
<b>Tenuta dell'Ornellaia, Masseto</b>	2007	WS97	 7400
<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>Tignanello, Marchesi Antinori</b>	2018	RP98	2100
<i>Deep ruby red wine with a complex nose featuring notes of ripe red fruit, black and sour cherries, vanilla, mint, white pepper, and myrtle. The palate is rich and well-balanced, with supple, velvety tannins and exceptional freshness, offering a long, elegant, and persistent flavor.</i>			
<b>Basilica Del Cortaccio, Villa Cafaggio</b>	2013	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>			



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## TUSCANY

**Chianti Classico, Duellame, Lamole di Lamole** 2019 230

*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.*

**Chianti Classico Riserva, Tenuta Perano, Frescobaldi** 2019  440

*The bold and complex bouquet combines floral notes of sweet violet with aromas of red berries. The tertiary scents are reminiscent of leather, tobacco and delicate peppery notes. On the palate, it is fresh, dry, savory and brimming with tannins. The flavors and aromas create a remarkable sensory experience, with notes of red berries that reappear and enhance the sensation of freshness.*

**Brunello di Montalcino, Poggio Antico** 2018 RP93  840

*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.*

## SICILY

**Terrazze dell'Etna, Cirneco, Nerello Mascalese** 2012 360

*It typically exhibits a deep ruby red color with hints of violets. On the nose, you'll find aromas of sweet spices, vanilla, and mixed berry fruits. The palate is characterized by a good balance of acidity and tannins, resulting in a supple, elegant, and refined wine with a persistent finish.*







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## AUSTRALIA

### SOUTH AUSTRALIA

- Wirra Wirra, McLaren Vale, The Absconder, Grenache** 2019  560  
*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 mineral tannins. Rich yet light on it's feet, long & juicy*
- Penfolds, St Henri, Shiraz** 2017 WS94  700  
*An intriguing counterpoint to Grange. This has a very impressive, intense nose with a cool and spicy edge, as well as aromas of red flowers and fresh raspberries, set amid some wild-herb tones. The palate has very expressive raspberry and cranberry flavors, delivered among fine, crunchy and lithe, juicy tannins. The palate has a deep, red-plum core.*
- Penfolds, Grange, Bin 95, Shiraz** 2014 RP98  3720  
*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  7840  
*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.*
- Henschke, Barossa Valley, Keyneton Euphonium, Shiraz Blend** 2018 500  
*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.*
- Morambro Creek, Padthaway, Cabernet Sauvignon** 2020 310  
*Presents as a full-bodied wine with a deep purple color and a rich, elegant nose of cassis, vanilla, and coffee. The palate is dominated by lush, ripe black fruits, cherry, and chocolate, with a savory, integrated fruit finish.*



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## VICTORIA

<b>Robert Oatley, Signature Series, Yarra Valley, Pinot Noir</b>	2018		250
<i>Lovely varietal intensity in the wild strawberry and cherry, lightly savoury spectrum, vibrant and juicy, with gentle French oak influence.</i>			
<b>Mount Langi Ghiran, Grampian, Cliff Edge, Shiraz</b>	2020		260
<i>Spice-tinged dark berry liqueur, cola, mocha and floral scents and a hint of sandalwood on the fragrant nose. Juicy blueberry, cassis and espresso flavors show fine definition and turn sweeter as the wine opens up.</i>			
<b>Mount Langi Ghiran, Grampian, Langi, Shiraz</b>	2019		870
<i>It bounces out of the glass, with pepper-spice and graphite, ironstone and blackberry aromas, while the flavour is intense and focused, concentrated and long, with power but not heaviness. The tannins are fine and coat the mouth, the richness of flavour ensuring it lingers long after the wine has gone. A spectacular Shiraz.</i>			
<b>Yering Station, Yarra Valley, Little Yering, Shiraz</b>	2020		190
<i>A whiff of the wine mesmerises you with satsuma plum and dried herbs aromas. Similar rich plum fruit and dried herbs flavours replicate on the palate along with spices. The silky and complex palate ultimately culminates in a firm and powerful finish.</i>			
<b>Yering Station, Yarra Valley, Pinot Noir</b>	2022		320
<i>Alluring and complex aromas with bright red strawberries, savoury forest floor and fragrant spice and oak toast. Ethereal and silky, the palate has great balance, extremely elegant with red and black berry notes with a touch of briar spice. The finish is long and memorable.</i>			
<b>Yering Station, Yarra Valley, Reserve, Pinot Noir</b>	2021		650
<i>Powerful, classically defined Pinot Noir. Aromas of raspberry and cherry merge with a slightly mushroom truffle-like character. The palate is light to medium bodied but there is so much intensity. Drives through the middle with chalky tannins pushing the fine-grained oak.</i>			



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## WESTERN AUSTRALIA

**Cullen, Mangan, Red Moon** 2017 770

*The palate is medium bodied with dark cherries, blueberries and savoury notes on the finish. Medium bodied red wines have a lightly textured mouthfeel with moderate flavour impact*

## NEW ZEALAND

### SOUTH ISLAND

**Akarua, Central Otago, Pinot Noir** 2021 390

*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.*

**Akarua, Central Otago, The Siren, Pinot Noir** 2021  690

*Savoury developing nose of charred wood, caramelised black plum & cured meat. The palate reveals concentration, producing notes of blackcurrant & mulberry. Notes of vanilla & 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.*

**Dog Point, Marlborough, Pinot Noir** 2020 WS92 390

*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.*

**Durvillea by Astrolabe, Marlborough, Pinot Noir** 2018 260

*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*

**Felton Road, Central Otago, Bannockburn, Pinot Noir** 2016 530

*The nose is very intense and expressive, with black cherry and raspberry jam aromas intermingling with savoury and spice nuances. The palate is medium to full bodied with very intense fruit and a creamy texture. It finishes long, with great balancing acidity and really fine tannins. Balanced and complete: possessing lovely charm, harmony and a persistent finale. Irresistible in its youth but further complexities will no doubt emerge.*







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## NEW ZEALAND

### SOUTH ISLAND

<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>Misha's Vineyard, Central Otago, Cantata, Pinot Noir</b>	2020		300
<i>The nose is softly full and expressive, with aromas of ripe plum and dark cherry intertwined with violet, vanilla and a hint of chocolate. Medium-full bodied, aromas of ripe plum, macerated dark cherry with underlined power, unfolding cinnamon, black pepper, milk chocolate and vanilla. The mouthfeel is smooth with a dusty coating.</i>			
<b>Misha's Vineyard, Central Otago, Verismo, Pinot Noir</b>	2012		550
<i>Complex to the nose with a bouquet of primary red berry fruits layered between some bottle-development scents of autumn leaves, hay and fine savoury dried herb attributes, then fine oak with a whisper of smoke and scents of nutmeg, vanilla and kitchen spices. Delicious on the palate with a coarse silk texture filled with fine tannins, fruit and spice combinations. There's a sense of place and time with this wine, mineral and fine savoury.</i>			
<b>Neudorf, Nelson, Tom's Block, Pinot Noir</b>	2022		250
<i>Aromas of fresh ripe and tart cherry flesh, red currant and stone clay soil scents. The oak layers in a judicious amount with scents of sweet spice and light brown baking spice complexities. Firm, youthful, dry and taut as the wine touches the palate. Flavours mirror the bouquet with red berries and cherry flavours. The minerality and spice qualities remain persistent. A delicious wine with a youthful charm and light floral elegant notes.</i>			
<b>Satellite by Spy Valley, Marlborough, Pinot Noir</b>	2020		230
<i>A bouquet of red cherry and plum, there's a floral quality and juicy fleshy lift. Fleshy, ripe, fruity and dry with a core varietal quality of red berry fruits, fine tannins and crisp acidity. Tannins have a fine needle point quality and fruit coupled with acidity delivers a crunchy texture and balanced even finish.</i>			
<b>Wither Hills, Marlborough, Taylor River Vineyard, Pinot Noir</b>	2019		350
<i>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</i>			



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## NEW ZEALAND

### 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**

2020

330

*Very fine graphite and delicate cigar-box nose, discreet but intense and pure black fruits, a very classic but obviously ripe style that's very inviting. In the mouth it really is a lovely wine: balanced but plush, there's plenty of sweet cassis fruit, but that savoury, umami sense of meatiness and the swirl of smokiness is elegant and classy.*

**Schubert, Wairarapa, Selection, Pinot Noir**

2023

310








*Ruby red hues leading into a refined bouquet offering layers of red fruits and lively spice with hints of sandalwood. An inviting entrance of ripe brambly berries and dark cherries with a subtle note of forest floor leading to a savoury and long lasting core. A medium light bodied wine with a velvety texture, creating a lasting impression.*



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## U.S.A







<b>Daou, Paso Robles, Reserve, Eye of the Falcon</b>	2018	 780
<i>Enticing cassis, black cherry, and crushed wild berry aromas immediately burst out of the glass followed by undertones of graphite, leather, and tobacco leaf. The first sip reveals a generous full body, firm yet smooth tannins, and a long finish seasoned with hints of dried herbs, cedar, and woodsmoke from the oak ageing. This is a blockbuster cuvee</i>		
<b>Daou, Paso Robles, Soul of a Lion</b>	2018	RP97  1510
<i>A Bordeaux blend. The nose segueing from graphite and tobacco leaves, to violets and blue fruit preserves, to cinnamon, potpourri and dark spices. The palate is seamless and cashmere-like, with expansive, pure, mineral-laced fruits enlivened by a burst of freshness that highlights the perfectly ripe fruit character this vintage. The finish is very long, offering violet perfume and iron tones that linger in the mouth.</i>		
<b>Patrimony, Paso Robles, Cabernet Sauvignon</b>	2018	RP98  2190
<i>100% Cabernet Sauvignon is not only concentrated, but silky and ultra-generous in fruit and aromatics. The dazzling texture of Devil's Food cake, boysenberry preserves, offers a most sensual mouthfeel that is more of a caress than a grip. The wine's inherent calcareous nature weaves its chalky minerality through a field of violets and sweet tobacco</i>		
<b>Jonata, La Sangre de Jonata, Santa Ynez Valley, California, Syrah</b>	2016	RP93  1420
<i>Wonderfully dense, savory nose of cracked black pepper, cassis, blackberry pie, cocoa and licorice with boysenberry preserves, peppered meat and graphite. Full-bodied, dense and lush, it's framed by firm, pleasantly chewy tannins and good freshness, finishing long and minerally.</i>		
<b>Dominus Estate, California</b>	2017	RP97  3010
<i>Graceful notions of potpourri, forest floor, crushed rocks, Ceylon tea and licorice with a core of black currant cordial, chocolate-covered cherries, mulberries and preserved plums plus a waft of garrigue. Full-bodied, the palate has a beautifully impactful, wonderfully quiet intensity of black and blue fruits with loads of floral and spicy sparks, framed by firm yet plush tannins, finishing with long-lasting earthy notes.</i>		
<b>Dominus Estate, California</b>	2014	RP97  2480
<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>	2010	RP96  3780
<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




<b>Bond - Pluribus, Napa Valley</b>	2018	RP99  4748
<i>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.</i>		
<b>Bond - Vecina, Napa Valley</b>	2018	RP99  4856
<i>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.</i>		
<b>Bond - St Eden, Napa Valley</b>	2018	WS99  4910
<i>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.</i>		
<b>Bond - Quella, Napa Valley</b>	2018	WS98  4639
<i>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.</i>		
<b>Harlan Estate, Napa Valley</b>	2018	RP100  7970
<i>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.</i>		
<b>Screaming Eagle, Napa Valley</b>	2015	 RP100 32000
<i>Leaps from the glass with notes of freshly crushed black currants, black cherries and blackberries with suggestions of cigar box, black raspberries, red currants, chocolates, pencil lead and cast-iron pan plus a touch of potpourri. Medium to full-bodied with a rock-solid backbone of ripe, grainy tannins and oodles of freshness, it features the most incredible black and red fruit layers and finishes with incredible vibrancy and depth.</i>		



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## ARGENTINA





<b>Aguaribay, Mendoza, Malbec</b>	2020	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, 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, Adrianna Vineyard, Mundus Bacillus Terrae, Mendoza</b>	2018	RP98  1540
<i>The nose features violets and lavender with subdued notes of red fruit, Crushed raspberries and tobacco, fresh flowers, salty crackers, oyster shell. but the wine only properly comes out in the mouth. It is pure texture with nervous tension and ripe but gentle, very Malbec-ish tannins that don't impede the flow. The magic of this wine lies in its uniqueness, both in terms of style and as an approach to the variety.</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>		
<b>Viña Cobos, Mendoza, Malbec</b>	2019	 1790
<i>A wine by Paul Hobbs. Compact and polished Cobos with lots of dark fruit, as well as green olives, flowers and stems. Raspberries and forest fruit, too. Full-bodied, very tight and compressed. Melted tannins give great presence and mouth-feel, but the feeling is that they are invisible. It goes on for minutes. Sensational. So sophisticated and thoughtful. An archetypal malbec</i>		



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## CHILE

<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>Carmen, Frida Kahlo, Colchagua Valley, Gran Reserva, Cabernet Sauvignon</b>	2020		250
<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 Vik, Millahue, Cachapoal Valley</b>	2019	RP98 	1320
<i>Silky and complex with a voluptuous expression of currants and sweet berries with some high-grade, creamy oak, the wine is not shy on Chilean cabernet's racier characteristics - in this case, sun-dried tomato leaf or red chili pepper, which knit well with the notes of currant and chocolate.</i>			
<b>Viñedo Chadwick, Maipo Valley</b>	2019	RP97 	2980
<i>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 coolest vintage so far, with juicy fruit, elegance and great tension. This feels exceptional and transcends the style of the year.</i>			
<b>Viña Almaviva, Maipo Valley</b>	2017	RP94 	1570
<i>The nose reveals a generous, powerful and layered bouquet of ripe cassis and blackberries, interwoven with hints of mineral, fine notes of vanilla, coffee, black pepper and earth. Dense and full-bodied, the wine fills the mouth with round, ripe and refined tannins, leaving an overall impression of balance and persistence.</i>			



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## SOUTH AFRICA

<b>Ken Forrester, Stellenbosch, Petit Pinotage</b>	2021	 150
<i>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.</i>		
<b>Neethlingshof, Stellenbosch, Pinotage</b>	2022	260
<i>Full bodied and rich with notes of ripe red plum, black cherry cloves and a hint of sweet tobacco. It has a great tannic structure which complements its deep toasted coconut and dark chocolate flavours.</i>		
<b>Rupert &amp; Rothschild, Western Cape, Classique</b>	2018	320
<i>Bordeaux-style blend. Alluring aromas are lead with a vibrant floral expression, followed by generous black cherries, plum, and blackcurrant. The use of oak is subtle and supportive, lifting the aromatic profile with oak spice and graphite notes. Balanced palate with poised acidity providing a rich and silky mouth feel.</i>		
<b>Rupert &amp; Rothschild, Stellenbosch, Baron Edmond</b>	2018	560
<i>Delicate aromas of blackberry, blackcurrants, cedar wood and forest floor. Classically structured mouthfeel with a supple texture, complex layers and a focused linearity on the finish. A delicious partner with beef sirloin, parsnip puree, potato fondant and grape pomace jus</i>		





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## DESSERT

### FRANCE

<b>Sauternes, Château Bastor-Lamontagne - 37.5cl</b>	2013	RP90		330
<i>Has a fresh, vibrant bouquet with scents of pineapple, citrus peel and apple, perhaps a little light and more malic than expected, yet fresh and focused. The palate is expressive and harmonious. There is impressive tension here, the acidity cutting straight through the lightly honeyed fruit, and it finishes in some style, with a long spicy aftertaste.</i>				
<b>Sauternes, Château Suduiraut</b>	2010	RP93		770
<i>Features quite a savory nose with notes of lightly browned toast, salted almonds, nutmeg and cinnamon over a core of crème caramel, pear tart and peach cobbler. The palate is decadently sweet, concentrated and unctuous with soft acidity and a spicy finish.</i>				
<b>Sauternes, Réserve du Ciron, Calvet - 37.5cl</b>	2016			170
<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 des Charantes Blanc 5 Ans d'Âge, Château de Beaulon</b>	NV			310
<i>Delicate, Fresh, fruity with notes of white flowers, honey and vanilla, savours of mandarin and dried apricots.</i>				



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# DESSERT

## GERMANY

**Wittmann, Morstein, Trockenbeerenauslese, Riesling** 2007 1300

*The Wittmann Westhofener Morstein Trockenbeerenauslese Riesling is a rare, intensely sweet, and rich dessert wine produced in Rheinhessen, Germany. It features concentrated aromas of noble botrytis, orange marmalade, and super-ripe fruit, balanced by high acidity.*

**Wittmann, Brunnenhäuschen, Auslese Riesling** 2023 440


*The 2023 Wittmann Brunnenhäuschen Riesling Auslese is a noble-sweet wine from Rheinhessen, showcasing rich, ripe yellow fruit (peach, apricot) and honeyed citrus notes, balanced by vibrant acidity. It displays a distinctive, intense minerality stemming from clayey marl and limestone soils, resulting in a concentrated yet delicate, long-finishing, and elegant sweet wine.*

**Wittmann Auslese Riesling** 2023 270

*Wittmann Auslese Riesling (Rheinhessen) is a highly lauded, biodynamic dessert wine balancing intense sweetness, sharp acidity. It features aromas of honeyed stone fruit, apricot, pineapple, tangerine, and wet stone, delivering a velvety, luscious, yet refined palate with excellent, long-term aging potential.*

**Wittmann, Aulerde, Trockenbeerenauslese Riesling** 2023 1020

*Bold, compact, and concentrated, representing a serious, terroir-driven style. It is described as having a "glittering thread of flint" that winds through its complex, medium-to-full-bodied structure. Aroma: Deep, fresh, and citrusy, with notes of lime, lime chutney, and hints of clay. Dense and tightly woven, it features intense, juicy fruit balanced by a notable, refreshing saltiness and fine limestone minerality.*

**Ansgar Clüsserath, Neumagener Rosengärtchen, Auslese, Riesling** 2019  280

*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.*

## 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.*

## HUNGARY

**Simkó Pince, Tokaji, Aszú 4 Puttonyos** 2017 380

*Big and bold the nose reveals layers of dried fruits, beeswax, honey and caramel, besides the typical notes of oak ageing. An elegant acidity enlivens the palate, highlighting a core of juicy tropical fruit and citrus. Residual sugar, volume and alcohol are all seamlessly integrated in this unctuous wine.*



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## PORT

### Taylor's, Late Bottled Vintage Port

2016

 390

*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

2013

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

 410

*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, 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, 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

#### Le Petit Béret, Blanc de Blancs, France

220

*Made from 100% Chardonnay grapes and has a pale yellow color with fine bubbles. The wine has a complex, fruity, and rich taste with notes of nutmeg, pineapple, rose petals, and jasmine flowers. The drink feels round in the mouth and the bubbles blend beautifully with the structure, highlighted by the light bitter and intense fruity flavors that prolong the aftertaste.*

### ROSÉ

#### Le Petit Béret, Virgin Rosé, France

150

*Made from Grenache Cinsault grapes, the nose entices with its aromas of citrus fruit, pink grapefruit, lighter smoky, mineral notes and fine fresh floral touches. The palate is pleasant and voluptuous, invigorated by a beautiful vivacity which gives way to fruity flavours of fresh red fruits and citrus fruits, enveloping the structure to give an intense yet elegant experience.*



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## ZERO

### WHITE

#### Le Petit Béret, Sauvignon, France

220

*Pale yellow colour with straw hues. The nose reveals notes of grapefruit, blood orange and lemon. The palate is seductive with its liveliness and refreshing citrus flavours in keeping with the profile of the Sauvignon grape variety. Light and fresh, with a supple structure and long finish.*

#### Le Petit Béret, Virgin Chardonnay, France

220

*Its straw yellow colouring with golden reflections makes us explore a vast aromatic palette, the nose seduces with its bewitching aromas of ripe apple, pear and exotic fruits. The mouth seduced by its fresh citrus notes and its fruity gourmet flavors, mango, apples and pears, all in elegance. This blend promotes a natural composition.*

### RED

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



240

*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*

#### Le Petit Béret, Virgin Pinot Noir, France

220

*Its ruby color makes us discover a vast aromatic palette, the scent seduces with its aromas of red fruits, cherries and fine touches of undergrowth and sweet spices. The palate is distinguished, by fruity cherry and finely woody flavors give the whole roundness with melted and delicate tannins. of fresh red and citrus fruits creating an intense, delicate and unforgettable taste.*

#### Le Petit Béret, Virgin Syrah, France

220

*Blend of Syrah and Grenache with fine aromas and powerful notes. This non-alcoholic red wine with intense ruby color and purple nuances lets you discover an extensive aromatic palette. The taste and aroma has notes of red and black fruits such as raspberries, strawberries and black cherries. On the palate, the 0.0 red wine is velvety, delicate and silky. The fruity flavors and light tannins provide an elegant structure, all in balance.*



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## 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.*

Alcohol: 11%    Polishing: 60%    Smv: +1 (Semi Dry-Light)    Acidity: 1.4

#### Jozen, Mizuno Gotoshi, Sparkling Sake, Niigata - 36cl

230

*The nose on this sake has creamsicle and tart green apple. The carbonation in this sake gives a light palate feel full of lychee, cream soda, guava and lemon meringue pie. This sake is off-dry with surprisingly dry finish.*

Alcohol: 13%    Polishing: 60%    Smv: -12 (Dry-Light)    Acidity: 1.4

#### Iwa 5

1350

*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.*

Alcohol: 15%    Polishing: 35%    Smv: -1.5 (Semi Dry-Light)    Acidity: 1.4

#### Kamoshibito Kuheiji, Eau du Désir, Aichi



420

*A beautiful and elegant sake with complexity and energy, it has melon, pear, apple on the nose, with a hint of lychee, wood leaf, and Japanese cypress. The sake is a pleasant balance between white chocolate sweetness and Mandarin orange peel bitterness, and serves well with all cuisines.*

Alcohol: 16%    Polishing: 50%    Smv: +3 (Semi Dry-Light)    Acidity: 1.6

#### Katsuyama, Sensho Masamune, Junmai Daiginjo, Miyagi



540

*With a hint of cedar wood, cotton candy, watermelon, plum and grape on the nose, and apple, pineapple, cardamom and kampo pepper on the palate, this sake displays good layers of umami and a velvety raisin texture.*

Alcohol: 16%    Polishing: 50%    Smv: - (Sweet Dry)    Acidity: 1.4



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**Toko, Dewasansan, Junmai Ginjo, Yamagata** 380

An elegant sake made from Dewasansan rice with melon, cotton candy, hints of orange rind, blossom and lemongrass. Soft and delicate. Beautiful feminine sake

Alcohol: 15.0% Polishing: 55% Smv: +1 (Dry-Light) Acidity: 1.5

**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

**Born Migaki 55 Junmai Ginjo, Fukui**

290

Brewed with gohyakumangoku, rice polishing ratio is 55. Aged for a long time at ice-cold temperatures, hints of pear lychee and green apple, rounded texture with clean dry finish

Alcohol: 16.0% Polishing: 55% Smv: +3 (Dry-Medium) Acidity: 1.5

**Born Ginsen Tokubetsu Junmai Daiginjo, Fukui**

400

The taste is clean with a subtle nose. Well balanced taste & fragrance that comes with a hint of grapefruit at the finish. Bright citrusy, grapefruits note, fragrant style, great fragrance with delicate fruity sweetness, long elegant & balanced

Alcohol: 15.0% Polishing: 50% Smv: +1 (Off Dry-Light) Acidity: 1.5

**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



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**Midorikawa, Honjozo, Niigata** 330

*Classic light-bodied and elegant sake. Faint notes of age on the nose-- nutmeg, rum, creme brulee-- while the palate is the platonic ideal of Niigata clarity. Ocean mist, sharp minerality, sagebrush, steamed honey chestnuts and steamed rice. The texture is soft and fuzzy like fine velour.*  
Alcohol: 15.5%      Polishing: 60%      Smv: +4 (Medium Light-Dry)      Acidity: 1.6

**Okuhida, Karakuchi, Junmai**

270

*Soft, delicate texture spreads across the palate, along with sweet fragrance of ripening melon and bananas. Enjoy warm or chilled.*  
Alcohol: 15%      Polishing: 60%      Smv: +10 (Semi sweet-Light)      Acidity: 1.6

**Kamoshibito Kuheiji, Junmai Daiginjo, Sauvage**

420

*The aroma is calm and soft, with herbal aromas such as green grass and grains. At the same time, it has the sweet aroma of fresh fruits and citrus peels, which brings out the taste and slightly bitter characteristics of Omachi.*  
Alcohol: 16%      Polishing: 60%      Smv: +-0 (Dry-Light)      Acidity: 1.5

**Morita Owari Chita No Onigoroshi**

270

*A Medium-dry type. Cleanses the palate yet leaves a crisp aftertaste. A rich full bodied sake. Goes best with stronger flavoured dishes but tempura and yakitori make a good match.*  
Alcohol: 14.5%      Polishing: 78%      Smv: +3 (Dry-Medium)      Acidity: 1.8

**Dassai, 39 Junmai Daiginjo**

490

*Its luscious and juicy attack materializes the well-ripened fruit perceived on the nose, with an additional hint of sweetness. As it evolves in the mouth, fresher notes (Japanese melon) appear, elevating this sake to a brilliant finale.*  
Alcohol: 16.0%      Polishing: 39%      Smv: +3 (Off Dry-Light)      Acidity: 1.4

**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%

**Umenoyado Lychee, Nara** 330

*Has a captive floral aroma and the elegant sweetness of lychee, it is perfect for those who are looking for an exotic tropical liqueur to enjoy over the summer. Luscious and smooth, best served on the rocks or with chilled soda*  
Alcohol: 8.0%



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## UMESHU

<b>Hoshiya Mutenka Joto Umeshu, Kagoshima</b>	310
<i>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.</i>	
<i>Alcohol: 14%</i>	
<b>Kunizakari, Sakegura No Muroka, Umeshu</b>	320
<i>The nose and palate show marzipan with and rich texture. It is sweet and tangy with complex flavours.</i>	
<i>Alcohol: 14%</i>	
<b>Umenoyado, Ryokucha, Umeshu</b>	350
<i>Combined with Japanese green tea, the relaxing tea aroma and the fresh acidity of the plum perfectly bring out the soft and sweet flavor</i>	
<i>Alcohol: 8%</i>	



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