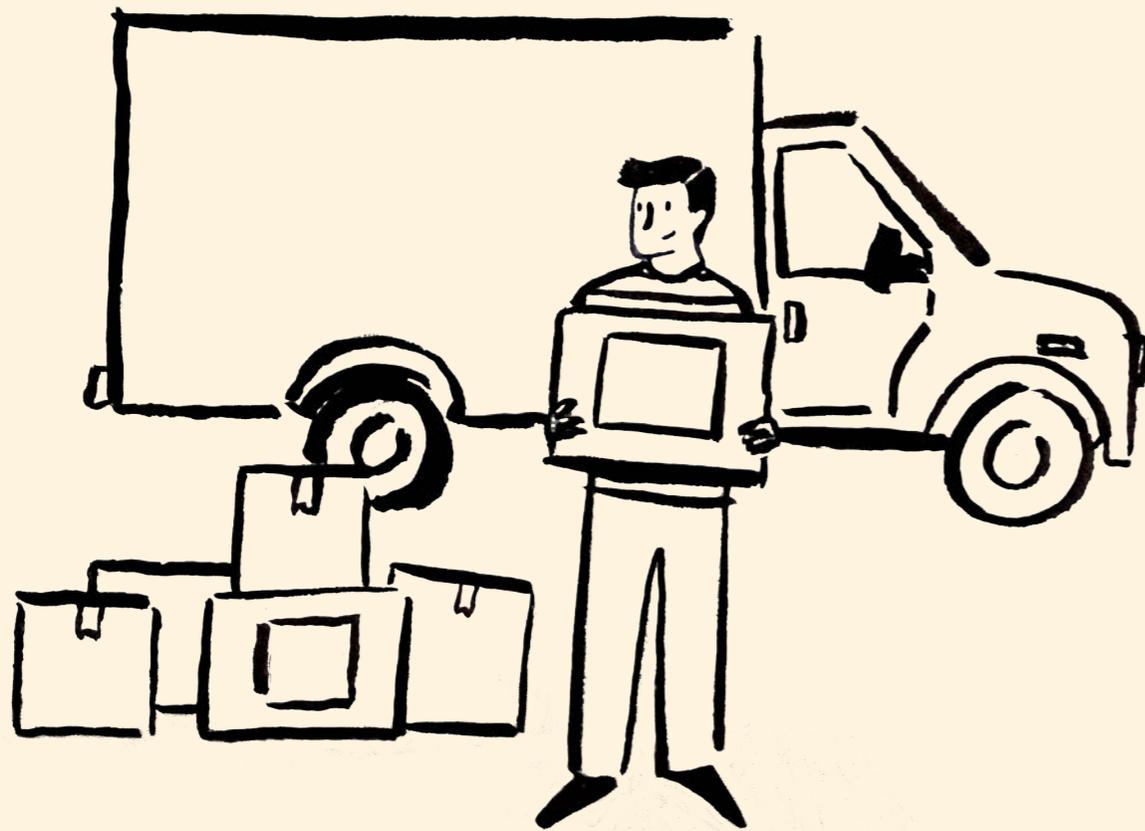


*Autumn
Offers*





Deliveries

call us on 01200 422281

Option 1: We deliver to you ourselves.

This can be mixed or full cases (although we do ask for a minimum order of 12 bottles if possible.) This option is free of charge within 25 miles of our shop. Anywhere between 25 and 40 miles away there is a small delivery fee of £7.50

Option 2: Sent direct from our main supplier.

This can only be arranged on unmixed 6 cases from this offers sheet or from the list of wines found on our website. There is a minimum purchase limit of 5 cases. This option applies for anyone out of the 40 mile limit and there is a set charge of £10

Option 3: Sent via courier.

We can send any quantity of wine/spirits via our courier on mixed cases or wines not listed on our website. £10 charge per case (cases are up to 12 bottles.)





Philip receiving the Decanter Magazine Judges Choice Award in this year's national Retailer Awards.

The annual Decanter Retailer Awards aim to offer wine drinkers an indispensable guide to the best retail experience. The aim of the award is to celebrate and champion the very best wine retailers out there, rewarding innovation, drive, creativity, energy, evangelism – and even hedonism. The judging panel consists of five independent wine experts and is led by Chairman, Peter Richards MW. The judges have been chosen for their extensive knowledge in the retailer environment.

‘Things are changing fast in British retail, and wine is no exception. The aim of these awards is to celebrate and champion the very best wine retailers out there, rewarding imagination, drive, creativity, energy, evangelism – and even hedonism.’

- Peter Richards MW, Chairman of the Decanter Retailer Awards

The team at D. Byrne & Co. have worked tirelessly to open the alternative Brewery Shop site during lockdown to give their customers a safe and exciting environment in which to browse their wines.

“All entrants are considered for this award be they the largest supermarket or the smallest independent store, which makes this award all the more treasured by us. For D. Byrne & Co. to win an award for innovation and creativity in a time of pandemic and upheaval is something to be very proud of and we are extremely grateful to Decanter Magazine for bestowing on us this accolade.”

Philip Byrne



Autumn Case

Les Volets Chenin Blanc
ROUSSILLON, FRANCE 13%

Bright and citrusy with herbal aromas, this leads to a densely fruity, peachy palate with great texture and a clean, lifted finish. An attractive and textural Chenin Blanc.

Food recommendations: Wonderful with warmly spiced dishes - Thai red curries and aromatic rice, spicy mango salads or even a fruity chicken tagine.

Amauta Absoluto Torrontes
VALLE DE CAFAYATE, ARGENTINA 12.5%

Bright and appealing with lovely fresh tropical fruit and citrus blossom notes. This is exotic stuff with lovely Eastern nuances of rose-petal, lemon grass and ginger. The palate is rich and aromatic, fresh and beautifully structured, with lovely rich ripe fruit and crisp acidity.

Food recommendations: Hot and sour Asian dishes, or ceviche.



Vegetarian and Vegan

Colomba Bianca 'Vitesse' Grillo
VITA, SICILY 13%

Grillo is the flagship of Sicily's indigenous white varieties, with its aromatic and floral nose. This is a pleasantly fresh and harmonious wine, with ripe melon, green apple and mineral flavours. The palate is well structured, with a long and elegant finish.

Food recommendations: Would work beautifully with fish dishes and white meat.



Vegetarian, Vegan & Organic

Undurraga Chardonnay
VALLE CENTRAL, CHILE 13%

Undurraga is one of Chile's most prestigious wineries, consistently receiving high scores from top wine critics. There are elegantly perfumed aromas on the nose, which lead to a fresh and floral palate, with a hint of honey and melon.

Food recommendations: Pork, poultry and fish.



Vegetarian and Vegan

Tikveš Smederevka
TIKVEŠ, REPUBLIC OF NORTH MACEDONIA 13%

A pale lemon wine delivering tropical and stone fruit aromas underpinned by a streak of zesty citrus. Beautifully balanced on the palate with crisp and refreshing fruit flavours through to a clean, vibrant finish.

Food recommendations: Seafood, green salads, crab cakes and chicken dishes in a light sauce.





Time Waits For No One
'White Skulls' Monastrell
MURCIA, SPAIN 14%

A juicy, punchy and opulent red with attractive floral aromas, ripe fruit and balsamic notes in the background. Balanced freshness on the palate lifts the vibrant fruit through to a smooth and persistent finish.

Food recommendations: This is a very versatile wine that would work well with red meats, cheeses, pasta dishes and fish.

Vegetarian and Vegan



Berton Vineyard
'Winemakers Reserve' Durif
SOUTH EASTERN AUSTRALIA 14.5%

Intense aromas of violets, blackberry and subtle chocolate notes are showcased in this fabulous Durif. Inky, dark fruit characters of blackberry are complemented by a touch of anise and smoky liquorice filling the concentrated palate. Integrated spicy oak and tight tannins add complexity and depth that persist through to a long flavoursome finish.

Food recommendations: Perfect with steak, or roast lamb.



La Perdrix Solitaire Malbec
AUDE, FRANCE 13%

Vibrant garnet with notes of mulberry and underlying redcurrant and blackcurrant aromas. Complex, with fine raspberry and red-fruit flavours backed by a touch of chocolate truffle richness. A mid-weight harmonious wine, an expression of purity and youthful fruitiness.

Food recommendations: Delicious with steak and meats from the grill. It works with seared tuna, too.



Château Oumsiyat 'Desir'
BEKKA VALLEY, LEBANON 12.5%

An intriguing blend of Tempranillo, Cabernet, Syrah and Cinsault. This is a medium bodied and fresh red wine showing red and black berried fruit and a delightfully soft finish.

Food recommendations: The obvious match would be Lebanese dishes, however this would also work well with red meats, cold cuts and cheese.

Vegetarian and Vegan



Mucho Mas Merlot
VALLE CENTRAL, CHILE 13%

A lovely mountain Merlot with mucho appeal. Plum, blackcurrant and cranberry aromas burst from the glass. The palate is juicy and fresh with soft red fruits and a hint of green pepper. A really easy drinking Merlot.

Food recommendations: A great food wine, serve with a juicy steak, savoury lamb casseroles, herby sausages or a char-grilled vegetable lasagne.

Vegetarian and Vegan



Wild House Shiraz
WESTERN CAPE, SOUTH AFRICA 14.5%

A colour of deep garnet ruby of freshly squeezed Coastal Shiraz. It has a nose of really good summer pudding, cream and even a touch of Framboise. On the palate even more summer pudding, a blob of proper crème fraiche with a suggestion of dark chocolate and star anise All this makes for a hugely positive expression of the Coastal Region's more established Shiraz vineyards.

Food recommendations: This is a really versatile wine that works well with most meats, mushrooms dishes or just on its own.



Tikveš Kratoshija
TIKVEŠ, REPUBLIC OF NORTHERN MACEDONIA 13.5%

Kratoshija (pronounced Krat-oss-SHEE-yah) is a native grape with a long history in the Republic of North Macedonia which has the same genetic origins as the Italian Primitivo variety. Bright aromas of redcurrants, cherry and red berries lead to a textured and mouth-filling palate with vibrant fruit forward flavours and a deliciously satisfying finish.

Food recommendations: Hot and sour Asian dishes, or ceviche.

£89.99 if collected from the shop

£99.99 delivered anywhere in mainland UK

free delivery within a 30 mile radius

DByrne&Co

Victoria Brewery, Shaw Bridge Street, Clitheroe, Lancashire. BB7 1NA
01200 422281

Our wines of the year

£5.99

Percheron Chenin Blanc
Viognier
SOUTH AFRICA

Vibrant and aromatic with delicious subtle perfumed aromas with white peach and hints of jasmine on the nose. On the palate it has tight, white, fleshy stone fruit and fresh apricot flavours that balances the sandy texture. Bright acidity and minerality helps to deliver a delicious flavoursome and characteristic wine.



£7.99

Il Cascinone 'Camillona'
Sauvignon Blanc
ITALY

A fine, elegant style of Sauvignon with citrus fruit characters lifted by ripe gooseberry and floral notes. Zesty acidity balances perfectly with the considerable weight on the palate, and crisp grapefruit flavours make this an attractive and characterful wine.



£6.29

Tierra Alta Pinot Noir
CHILE

Quite simply the best Pinot Noir you will find at this price! A delicate and elegant Pinot Noir showing ripe fruit flavours of plums and wild strawberries, balanced with subtle smoky notes and a deliciously lingering finish.



£7.99

Albero Genealogico
Barbera d'Asti
ITALY

This wine was created by Andrew and his wife Isabel when on holiday in Italy last year. Deep purple in colour with intense Damson fruit characters. It is ripe and generous on the palate, robust and full-flavoured, all balanced by a tangy, juicy acidity.



ON
OFFER



Sharpham Estate Pinot Gris 11.5%
DEVON, ENGLAND £13.39

The nose has vibrant green citrus and nectarine. The palate is bursting with sour stone fruit and a soft texture from the skin contact. The wine shows taut, pithy grapefruit like texture with a touch of spice on the mid palate. The finish is clean and refreshing.

Food pairing: A great pairing with fresh grilled fish, crab or as an aperitif or aromatic Asian dishes. *Vegetarian & Vegan*

Sharpham Estate Pinot Noir 11.5%
DEVON, ENGLAND £13.39

High quality fruit combined with cold maceration deliver a wine with excellent purity. Bursting with cherry fruit aromas this is a pretty Pinot Noir. The palate is light yet supple, packed with juicy red fruits. The tannins are softened by time in oak and add gentle spice to this excellent wine.

Food pairing: Can hold up to lean red meat or drinks well with pizza and simple pasta dishes. *Vegetarian & Vegan*



£30.99

Native Grace 12%

East Sussex, England

Henners is proud to release 'Native Grace', their multi-vintage prestige cuvée. The beautiful label design is inspired by Thomas Bewick (1753 – 1828), the Northumbrian artist acclaimed for his incredibly detailed, captivating wood-engravings of English life and nature. There's orange blossom, apple, spice and sweet pastry aromas accompanied by candied citrus and brioche notes on the palate.

Gently persistent fizz with great depth of flavour, balanced acidity and a mouth-wateringly long length.

Food pairing: Caviar, freshly shucked oysters and smoked salmon. Or simply enjoy the delicate nature of this wine on its own.

Altemasi Trento Millesimato
Spumante Brut 2015 12.5%
TRENTINO, ITALY £12.99

The sparkling wines of Trento DOC are some of Italy's best regarded traditional method sparklers, evidenced by this high quality example - 3 years of ageing on lees give it a lovely maturity and complexity. There are fresh citrus and apple aromas with pronounced honeyed and savoury brioche notes. Persistent bubbles with lemony notes and ripe apple flavours. The finish is full and long.

Food pairing: Perfect as an aperitif or with white meat dishes.

Vegetarian & Vegan

Cave de Turckheim
Crémant d'Alsace Brut [Organic]
NV 12.5%
ALSACE, FRANCE £11.99

This traditional method sparkling wine offers fine bubbles and fruity flavours. Appley, floral Pinot Blanc and spicy honeyed Auxerrois are traditionally vinified together, and the Pinot Gris brings body and weight. Fresh, intense and well-balanced, crisp and supple.

Food pairing: An elegant aperitif, but a lovely option for a wide range of seafood, poultry or cheese dishes whatever the occasion.

Vegetarian, Vegan, Organic & Sustainable

Champagne Gremillet Rosé
d'Assemblage Brut NV 12%
CHAMPAGNE, FRANCE £21.99

This is a delicate yet rich, Pinot Noir-based rosé from a Pinot Noir specialist, it has a fine mousse, wonderful texture and deliciously tangy finish. Beautiful stuff! A highly acclaimed and highly quaffable Champagne.

Food pairing: Quaff liberally, well chilled, but also perhaps try with roast duck, mild cheeses or fresh berries.

Vegetarian, Vegan, Organic & Sustainable

Domaine J. Laurens, Blanquette de
Limoux 'Le Moulin' NV 12%
LANGUEDOC, FRANCE £10.99

Known as 'blanquette' for the fine white coating which forms on its leaves, the Mauzac grape of the Blanquette appellation is the traditional variety of the Limoux. With a characteristic appley flavour it achieves naturally high acidity - essential for high quality sparkling wine. This bone-dry blanquette has a tight and finely textured mousse. It shows great typicity with apple blossoms and honey on the nose with a bright, crisp and delicately nutty palate.

Food pairing: A fantastic alternative to Champagne and perfect for any special meal or occasion.

Champagne Gremillet Blanc de
Noirs Brut NV 12.5%
CHAMPAGNE, FRANCE £22.99

An 'excellent wine' according to Decanter; this gold medal winner has ripe fruit (the Gremillet family vineyards are in the Aube in the south of Champagne) and is aged for a minimum of 30 months before disgorgement. This is a rich and elegant Champagne made exclusively from Pinot Noir.

Food pairing: Although delicious on its own, well chilled, or with light bites and simple fish dishes, this Champagne's richer, more mature, yeasty complexity should also cope with stronger-flavoured fish such as mackerel or smoked salmon, and creamy or wine-based sauces.

Vegetarian, Vegan, Organic & Sustainable



France

These two wines are created by Alex Favier known for his Châteauneuf-du-pape, his 'cicada' range offer fantastic value for money.

Cicada Blanc by Chante Cigale 13% RHONE, FRANCE £6.99

A new white wine from Alex Favier (famed for his Châteauneuf-du-Pape whites). Produced under his Cicada label (there's a red too). This is a easy-drinking, unoaked and not too serious but still properly flavoursome white wine with lovely aromatics on the nose, nice weight on the palate and a fresh, bright finish.

Food pairing: Coconut flavoured Thai and Vietnamese dishes, or as a delicious foil to barbecued or grilled mackerel.

Chante Cigale 'The Cicada' 13% RHONE, FRANCE £6.99

A lively, fruit-forward red from the Southern Rhône. Cicada takes its name from the famed 'singing cicadas' of Provence. Fresh ripe red fruits on the nose, dark cherry notes with a touch of spice. The Carignan adds soul to the vibrant Grenache and there's a nicely balanced acidity with smooth tannins.

Food pairing : Great on its own or with pasta, grilled lamb and ratatouille.



Domaine de la Motte Chablis Vieilles Vignes 12.5% BURGUNDY, FRANCE £12.69

A complex and well rounded Chablis from vines averaging over 40 years of age. On the nose are wonderful aromas of baked apple, the age of the vines has added complexity, richness and a depth of flavour. The palate remains nervy and fresh to the finish. This is a textured and full flavoured expression of Chablis.

Food pairing: The perfect match for Burgundian cheeses such as Epoisses; slightly creamy, richer meals with chicken or fish; moussaka; spinach and ricotta pie.



Boutinot 'Les Coteaux' Côtes du Rhône Villages 14% RHONE, FRANCE £7.99

Immediately impressive, this wine reveals its class from the start. Brambly fruit underpinned by subtle oaky nuances, lovely sweet spice - warm star anise with a touch of cinnamon. This classic Côtes du Rhône Villages is enriched with specially-selected parcels from the cru vineyards of Séguret, Sablet and Cairanne.

Food pairing: A delicious accompaniment to grilled meats, casseroles or a classic shepherd's pie.

Vegetarian & Vegan



Domaine Mas Barrau Cabernet Franc, Pays du Gard [Organic] 13.5% GARD, FRANCE £6.99

Textured and luxurious this is a sophisticated Cabernet Franc from Gard. There is a wild 'after the rain' woodland perfume. The palate is incredibly long and layered with bramble fruit, bay and a touch of sweet prune on the finish.

Food pairing: Juicy lamb shanks, rich tomato based dishes laced with roasted garlic and pepper, marinated steak with mashed potato and green beans or savour it at the end of the meal over a good cheeseboard.

Vegetarian, Vegan & Organic





Domaine de Lathevalle,
Morgon 'Les Charmes' 14%
BEAUJOLAIS / MACONNAIS, FRANCE £11.69

"Le fruit d'un Beaujolais, le charme d'un Bourgogne."
Deep red in colour, with cherry compote infused with star anise on the nose. The concentrated palate is serious and densely fruity, and well structured tannins suggest good ageing potential.

Food pairing: Try with Beef Bourignon or a roasted leg of lamb. Also works with charcuterie and with a semi-soft cheese such as Livarot or a Saint-Marcellin.

Vegetarian & Vegan

Château Baron Bellevue,
Côtes de Bourg 13%
BORDEAUX, FRANCE £7.89

Mainly Merlot, this is typically ripe and spicy with wild bramble flavours, tasty tannins and a lovely gutsy character. Smooth and approachable, this is drinking very well now and should suit most palates.

Food pairing: Claret and roast lamb go perfectly; chops cooked pink on the BBQ with rosemary or roasted with a herby sauce. Also good with farmhouse Cheddar.



Château Carcanieux,
Cru Bourgeois Médoc 12.5%
BORDEAUX, FRANCE £11.69

An excellent quality Cru Bourgeois. Ripe cassis fruit, oak spice and a leafy note to the ripe tannins. Gently feral and showing a hint of maturity, the sous-bois flavoured finish is long and spicy with a lingering, fruity core.

Food pairing: Try with a peppered steak, chargrilled lamb or venison.



Spain

La Bascula has two meanings in Spanish: -either it's an old fashioned weighing scale or a large weighbridge for lorries. When deciding what to call their new Spanish wine range, Englishman Ed Adams NW and South African winemaker Bruce Jack chose the first definition on the basis that a weighbridge would not look so good on a wine label.

Furthermore, the 'Catalan Eagle' range take its name from the birds that soar above the nature reserve close to the winery.

La Bâscula 'Catalan Eagle' Red Garnacha
Cariñena Syrah, [Organic] 14%
CATALUNYA, SPAIN £7.99

Weighty and complex yet retaining a bright freshness characterised by blackberry, raspberry fruit and spice. The contact with French oak gives this wine a new world feel while remaining firmly and typically Spanish with the 65% old Grenache and Carinena.

Food pairing: Its fine, ripe tannins mean the wine can be drunk on its own but it's also particularly good with barbecued meats and chorizo sausage.

Vegetarian, Vegan, Organic & Sustainable

La Bâscula 'Catalan Eagle' White Garnacha
Blanca Viognier [Organic] 13.5%
CATALUNYA, SPAIN £7.89

A delicately floral nose with white stone fruit and grapefruit. The palate has peach, apricot and citrus, with more precise flavours of pear and melon and minerality, with warm spice and savoury notes. This wine has a rich texture and is wonderfully integrated.

Food pairing: Perfect with seafood paella.

Vegetarian, Vegan, Organic & Sustainable





Borsao Selección Blanco 13.5%
CAMPO DE BORJA, SPAIN £6.39

The three peaks shown on the labels of the Selección range represent the three co-operatives which joined together to form Bodegas Borsao. Stone fruit and limey citrus aromas; with nectarine, subtle pineapple characters and a creamy mouthfeel. Gentle and well integrated oak.

Food pairing: Perfect with creamy chicken and tarragon, or chicken and leek pie.

Borsao Selección Rosado 13.5%
CAMPO DE BORJA, SPAIN £6.99

Grapes for Borsao's Selección range are sourced from the higher vineyard slopes of the Moncayo mountains, where soils have more sand and the grapes have greater complexity. A delightfully pale Garnacha rosé with intense aromas of bright red fruits, raspberries and strawberries. The palate has ripe red berry and cherry fruit characters, balancing acidity, and an appealing red fruit finish.

Food pairing: Salads, cured meats, grilled salmon.

Borsao Selección Tinto 14.5%
CAMPO DE BORJA, SPAIN £6.39

Rich in taste, with plum and red berry fruit and a touch of spice on the nose. Balanced yet concentrated red fruit mingles with darker spice and chocolate characters to give weight and layers to the palate. Plump ripe tannins add grip to this classic style of Garnacha.

Food pairing: A perfect accompaniment to chicken dishes, paella or chorizo.

Vegetarian

Tres Picos Garnacha 15%
CAMPO DE BORJA, SPAIN £10.99

Tres Picos Garnacha 2018 - Deep cherry red in colour with a hint of purple. A bouquet of mature red fruits with floral notes that are typical of the best Garnachas. The palate is rich and well-structured showing flavours of blackberries, strawberries and tones of leather, vanilla and a smoky burnt treacle tang. Perfectly combined with a sweet and pleasant tannin, with a generous and balanced finish.

Food pairing: Roasted or grilled red meats.

Vegetarian

The winery was established as a co-operative in 1959. In 2001 it joined with two other progressive, co-operative, cellars in the Campo de Borja region to become the Bodegas Borsao that we know today.

Borsao has access to a large number of vineyard plots at different altitudes, and therefore to a wide selection of fantastic quality grapes. They are recognised for their entry level varietals - as outstanding examples of easy-to-drink inexpensive wines - as they are for their premium wines, in particular the iconic, multi award winning Tres Picos.



Spain

continued

Bodegas Ontañón is a fifth generation family-owned and run winery in Rioja Baja (now Rioja Oriental). Here Raquel, Rubén and María Pérez Cuevas continue their father Gabriel's work to develop Bodegas Ontañón into one of the most highly-regarded wineries in Rioja.



La Val Finca Arantei Albariño 12.5%
RIAS BAIXAS, SPAIN £10.29

Lifted, floral aromas of citrus and peach. The minerality on the palate is balanced by stone fruit, lime and white spice - giving a long, crisp and zesty finish.

Food pairing: Great with sushi, or can match lightly spicy dishes such as beef and sesame noodles and thai green curry.

Vegetarian & Vegan

Ontañón Rioja Reserva 13.5%
RIOJA, SPAIN £10.99

Aromas of bramble fruit with spice and lightly floral notes. On the palate plum and blackberry fruit flavours combine with ample acidity, minerality and earthy notes. It has a fine structure, and supple tannins give elegance and length.

Food pairing: Drink this Reserva with lamb, roast pork or mushroom risotto.



Quatro Ventos Douro 14%
DOURO, PORTUGAL £6.39

A powerful red from the fabled terraced vineyards of Quinta dos Quatro Ventos. Ripe plum, blackberry compote, hints of liquorice and warm spice on the nose, whilst the palate offers dark plum, pepper and spice, and ripe rounded tannins.

Food pairing: A delicious partner to veal, lamb, or a platter of firm mature cheeses.

Vegetarian & Vegan

Italy


FEUDO MACCARI
Noto

Feudo Maccari Neré Nero d'Avola 14% SICILY £8.39

Aromas of warm, ripe dark fruits with black cherry, plum and tarry, smoky notes. The palate is generous and fruit-forward with wild cherry and damson notes combining with spicy, dried fruit characters. Ripe, chewy tannins and fresh acidity give good structure, with an attractive bitter twist on the finish hinting at liquorice and burnt treacle. An impressive example of Nero d'Avola, combining approachability with real interest, depth and complexity.

Food pairing: Great with full-flavoured meats such as roasts and game.

Feudo Maccari Saia Nero d'Avola 14% SICILY £14.39

This splendidly opulent wine shows the heights that Nero d'Avola can reach. It's showy, but in a good way – generous and charming, with expressive plummy fruit and coffee and violet notes along with well-integrated oak following 14 months in French barriques. All of this is backed up by silky-smooth tannins and mouth-watering acidity. This is not the sort of wine that needs an explanation – it's virtually impossible to not be impressed by it.

Food pairing: Roast dinners, game sausages, hearty stews.



Cavit Rulendis Pinot Grigio 13% TRENTINO, ITALY £12.19

Aromas of honeyed, ripe stone fruit with citrus and lightly spicy notes. The palate is complex with lime, citrus characters balanced by a spicy minerality, structure and length. Showing some development, but with the potential to age for 5 years or more.

Food recommendations: A great match for fish dishes, including 'baccalà alla vicentina' from Veneto.

Vegetarian & Vegan

Fazzoletto Barbera Passito 14.5% PIEMONTE, ITALY £6.69

The name and neckerchief around the bottle represent the 'Fazzoletto Rosso' worn by Italian resistance fighters during World War 2, symbolising freedom and rebellion. A fleshy and juicy red with aromas of sweet ripe plums and cherries. The palate shows ripe fruit-forward characters of cherry and wild plum and the ripe rounded finish is balanced by fresh bramble acidity.

Food recommendations: A good match for roast poultry or game, or rich stews and pasta dishes.

Vegetarian & Vegan

Contesa Montepulciano d'Abruzzo 13.5% ABRUZZO, ITALY £8.79

Exceptionally fine, richly flavoured Montepulciano from Contesa's estate in the Pescara hills. An unusually complex style combining dark bramble and black cherry fruit with spicy oak. Vibrant aromas of ripe black fruit, with hints of dark chocolate and spicy oak. The palate is rich and generous with abundant bramble and black cherry fruit, and structured tannins are balanced by fresh acidity to give an elegant finish.

Food recommendations: Great paired with roasted or grilled meats.

Vegetarian, Vegan & Sustainable

San Fiorenzo Bolgheri 14% TOSCANA, ITALY £14.99

From San Felice's new Bolgheri estate, just a couple of kilometres from the Tuscan coast, this is a characterful and well-structured Merlot / Cabernet Sauvignon blend typical of this relatively new DOC. Aromas of ripe black fruits and plum compote with lifted minty notes. The palate is rich and structured with layers of bramble and black cherry fruit balanced by savoury, cedar and capsicum notes, firm tannins and a twist of sour cherry acidity on the finish.

Food recommendations: Drink with ravioli and meat ragu, braised duck breast or grilled lamb chops.

Vegetarian & Vegan





Araldica Barolo 'Flori' 14%
PIEMONTE, ITALY £13.69

A complex nose combining plum, mulberry, ripe strawberry and brown spice with delicate floral and violet notes. Tannins are firm and pleasingly supported with plump fruit and a rounded texture, giving a good lengthy finish.

Food recommendations: Perfect with wild boar sausages, venison, roast lamb or gamey stews.

Vegetarian & Vegan

Villaia Verdicchio Classico 13.5%
MARCHE, ITALY £11.99

Open and expressive nose with aromas of apricot, orchard fruit, white flower and citrus. The palate has minerality and texture with ripe tropical notes of pineapple and stone fruit, underpinned by racy acidity and a touch of salinity.

Food recommendations: Monica Lerner of the Wine Advocate suggests that you serve with stuffed courgettes and fried artichokes.

Vegetarian & Vegan

Uggiano Chianti Riserva 'Fagiano' 13.5%
TOSCANA, ITALY
bottle - £9.59
magnum - £20.39

A beautifully constructed, complex Chianti with depth and substance. This is a fantastic offering from a winery that really hits the mark on both quality and price. On the nose are warm, rich aromas of black cherry, dried fruits, spice and lightly balsamic notes. It's richly flavoured and generous on the palate - with spicy, meaty notes balancing plum characters, fresh cherry acidity and lightly herbal characters. A well structured and integrated wine with great concentration and complexity.

Food recommendations: Pici pasta and ragout, or pappardelle pasta with porcini mushrooms.

Vegetarian & Vegan



South Africa



Circle of Life White 13%
STELLENBOSCH, SOUTH AFRICA £9.59

"The best release yet of this wild-fermented cuvée" according to Tim Atkin in his 2019 South Africa Special Report. Circle of Life White 2016 captures the true essence of Waterkloof's biodynamic viticultural amphitheatre. The Sauvignon Blanc aromas are prominent on the nose, with beautiful lime and prickly pear notes. Intense flavours, with great balance. A tight mineral core and creamy mid palate from the Chenin Blanc allows for great complexity and a persistent finish. The Sauvignon Blanc lends lovely, fresh acidity to the wine.

Food pairing: Try with Sashimi of Tuna, smoked potato gnocchi or red snapper.

Vegetarian, Vegan & Sustainable

Circumstance Chenin Blanc 14%
STELLENBOSCH, SOUTH AFRICA £9.59

Chenin has a great future on Waterkloof and this fine wine is testament to that. The nose is enormously redolent of Manuka honey and yellow pollen. The palate is soft and creamy with citrus and a wonderful textural minerality, waxy lanolin notes and honey. Lovely palate weight and Vouvray-like body supports further complexity and decadence.

Food pairing: A great partner with fish or try it with an oyster mushroom, rocket salad.

Vegetarian, Vegan & Sustainable





a place in
 WHICH GOOD *things come*
 AND GREAT *things*
from which FLOW
 WILDE-
 BERG.



Wildeberg Terroirs Chenin Blanc, Paarl
 PAARL, SOUTH AFRICA £11.39

A nose of warm sand gives way to a wave of broad blood orange. There's a pithy texture and a taut, wiry seam of granite texture in the finish.

Food pairing: Pairs well with a variety of different dishes, but excellent with oysters, game and grilled fish. Also nice with Duck à l'Orange and asparagus dishes.

Vegetarian & Vegan

Wildeberg Terroirs Sauvignon Blanc, Stellenbosch
 STELLENBOSCH, SOUTH AFRICA £11.39

A wave of rich tropical, leafy notes on the nose sway to a broad palate of tight lime-leaf, bay and a silky texture with a super-bright, naturally acid finish.

Food pairing: Delicious with brightly-flavoured seafood dishes, Thai salads, citrus dressings or indeed by the glass on its own!

Vegetarian & Vegan



The Underworld Blend No.3 13.5%
COASTAL REGION, SOUTH AFRICA £8.99

Vibrant red berries including raspberry, cherry and cranberry on the nose with a peppery spice. Elegant soft tannins with a fresh acidity, balanced by juicy red fruit on the palate. This is phenomenally tasty stuff.

Food recommendations: Great with roast beef or lamb, as well as grilled meats and BBQs.

Vegetarian & Vegan

The Tea Leaf 13.5%
WESTERN CAPE, SOUTH AFRICA £9.59

A naturally fermented old bush vine brew. The name 'Tea Leaf' hails from the uniqueness of the vineyards where the grapes from these wines grow; amongst South Africa's native rooibos (red tea) plants that grow wild amongst vines. There's a complex stone fruit nose with notes of crushed granite, slightly saline. The palate has firm, high-key fruit, a gentle, sandy texture and persistence.

Food recommendations: Simply cooked fish dishes, scallops, salt & pepper squid or fishcakes, light seafood pasta, risotto, rich salads and sushi.

Vegetarian & Vegan

Revenant Chenin Blanc 13.5%
STELLENBOSCH, SOUTH AFRICA £6.99

This white has an uplifting nose of unwaxed lemons, lime pith and a touch of pink grapefruit. With a bright, essential attack the palate ultimately has a lovely balance of fruit weight and acidity.

Food recommendations: A really versatile wine that will go with a variety of dishes. The wine can cut through creamy chicken dishes, belly of pork or fried fish and squid. Equally, one can enjoy it with the clean flavours of ceviche, sashimi or simply grilled sea bass.

Vegetarian, Vegan & Sustainable

Circle of Life Red 13%
STELLENBOSCH, SOUTH AFRICA £9.59

Circle of Life Red is a fantastic example of the huge potential of Cape reds. A harmoniously integrated blend with great length that combines the spiciness of the Syrah, the fresh fruits of the Petit Verdot and the juiciness from the Merlot. The beginning is fresh and fruity with good acidity, evolving into riper flavours and herbaceous notes, with elegant tannins and fine, bright acidity on the finish.

Food recommendations: This very versatile wine will complement numerous dishes from a tomato based stew to meat on the bone.

Vegetarian, Vegan & Sustainable



Circumstance Merlot 13%
STELLENBOSCH, SOUTH AFRICA £12.99

A serious Merlot - think St Emilion with guts... and legs. This is a fine wine with persistence, complexity and great purity - dense black cassis and bramble fruit aromas combined with plums, spice and a creamy oak on the palate. Showing real character and personality, supreme poise and balance, Waterkloof's ability to express their unique terroir improves with each vintage.

Food recommendations: Garlic roast lamb, or venison roasted with root vegetables.

Vegetarian, Vegan & Sustainable

Revenant Cabernet Sauvignon 13.5%
STELLENBOSCH, SOUTH AFRICA £6.99

This wine is complex, stylish and elegant. Aromas of dark chocolate, pencil shavings and black currant are prominent on the nose. The tannins are soft but still give a lovely structure on the palate.

Food recommendations: Chargrilled steak or juicy home made burgers.

Vegetarian, Vegan & Sustainable



Great whites leap from the vines of the old Coastal Region, though reds of equal surprise are rarer. The team at Wildeberg have been tinkering with a possible Wildeberg Franschhoek red for 2 years now, and in November 2019 the right wine spoke when they turned a proposed blend on its head which emitted from the team a few quiet sighs of delight. 90% Syrah and 10% Cabernet Franc, it's by no means obvious on paper but makes so much sense in the glass.

It's important this wine is enjoyed at cellar temperature. It's a blend that ultimately surprised us in its components of 90% Syrah, 10% Cab Franc from two sites in Franschhoek. The nose of fresh crushed raspberries veiled with white pepper is hypnotic and sensual, especially for the climate, whilst the palate has breadth, natural juiciness but equally a generosity of depth and layer.

Food recommendations: Great with charuterie, juicy steak or traditional South African Bobotie.

Vegetarian & Vegan

Wildeberg Red 14%
FRANSCHHOEK, SOUTH AFRICA £15.99



Chile

Signos de Origen 'La Vinilla' Chardonnay Viognier Marsanne Roussanne [Organic] 14.5% D.O. VALLE DE CASABLANCA, CHILE £10.29

From the La Vinilla estate vineyard – this is a seriously good Rhone style blend. Translucent golden yellow in colour, the nose features fruity aromas of apricots and white fruits with a floral side and notes of toasted almonds and butter. Robust and creamy on the palate with a backbone of acidity.

Food pairing: Ideal with fish and seasoned shellfish such as grilled octopus and bouillabaisse with merquén chili powder.

Vegetarian, Vegan, Organic & Sustainable

Emiliana Coyam [Organic] 14.5% COLCHAGUA VALLEY, CHILE £15.69

A wine that is named after the oak forests which surround Emiliana's magical and spiritual Colchagua home, Los Robles. Coyam is the ultimate expression of this estate and is a field blend of their best grapes. Violet red in colour. This is an elegant and complex wine with lifted notes of cherries, plums, blueberries, and blackberries, along with refreshing hints of black pepper, leather, and pencil lead. The palate is rich and packed with complex fruit character with fresh acidity. Good concentration and structure that draws out the persistent finish.

Food pairing: This complex wine would work well with grilled red meats, including wagyu, beef, or lamb, served with potatoes au gratin, rice, or spicy sauces. Decant before drinking and serve in Bordeaux-style glasses at 18°C.

Vegetarian, Vegan, Organic & Sustainable



Adobe Reserva Chardonnay [Organic] 13.5% D.O. VALLE DE CASABLANCA, CHILE £6.79

An unoaked, sun-kissed Chardonnay made from organically grown grapes. Clear, bright and pale yellow in colour, with refreshing citrus aromas of grapefruit and lime that intermingle with subtle tropical fruit aromas, especially pineapple, and a touch of herbs. On the palate, it is a balanced, fresh and fruity wine, with a velvety texture and a persistent, enjoyable finish.

Food pairing: Ideal for serving with fish and shellfish, cooked with creamy sauces or butter. Also it is perfect accompanying pasta with seafood sauces and as an aperitif, served with different cheeses and dried fruits.

Vegetarian, Vegan, Organic & Sustainable



La Leyenda de Las Cruces Sauvignon Blanc 12.5% D.O. VALLE DE LEYDA, CHILE £6.99

A sensory delight. Pale yellow with green highlights. It shows intense aromas of pure pink grapefruit, peach and a herbaceous nettle character. The zesty palate is vibrant with lots of citrus and stone fruit flavours, crunchy texture and a delightful mouthwatering finish.

Food pairing: Great with shellfish or with some good old fish and chips!

Vegetarian & Vegan

Tabalí Pedregoso Gran Reserva Syrah 14% LIMARI VALLEY, CHILE £8.59

A stunning New World Syrah, the perfect balance between power and finesse. The incredibly dense beetroot red colour is the result of the pure air, long hours of sunshine and diurnal temperature difference in this region. The nose has aromas of warm star anise and ripe damson fruit. The palate is rich and concentrated with dark fruit and fine tannins making this an elegant and well balanced Syrah with great structure and a remarkably long finish.

Food pairing: Try with roast beef and lamb and tasty farmhouse cheeses.

Vegetarian & Vegan





Tabalí Pedregoso Gran Reserva Viognier 13.5%
LIMARI VALLEY, CHILE £7.69

This Viognier presents rich aromas of citrus, orange peel and dried apricot, fresh pears and white peaches, plus hints of candied fruit. It delivers on the palate as well as the nose, with floral, honeyed and citrus flavours combining with chalky minerality so typical of Limari. Bright and expressive, this has a soft rounded texture and great purity. Viognier at its aromatic, uniquely brilliant best!

Food pairing: This beautifully aromatic and delicate wine is a good match to delicate and rich seafood such as langoustine but will equally stand up to aromatic Thai and Pan Asian cuisine. Try seabass in ginger.

Vegetarian & Vegan



Signos de Origen Syrah 'La Quebrada' [Organic] 14%
D.O. VALLE DE CASABLANCA £14.69

Hugely seductive, dark, dangerous and moreish stuff! Intense, deep bluish-violet in colour. Its very expressive aromas recall red fruits such as raspberries and blue fruit such as blueberries. Notes of violets, chocolate, charcuterie, and leather appear as the wine opens. Tremendously smooth on the palate with good body and lush tannins. The very long finish ends with notes of liquorice.

Food pairing: Ideal with grilled meats, lamb curry, roast pork with plum sauce, or duck magret with spices. Also very good with aged and blue cheeses.

Vegetarian, Vegan, Organic & Sustainable



Adobe Reserva Carmenère [Organic] 13.5%
D.O. VALLE DEL COLCHAGUA, CHILE £6.79

Purplish-red in colour. There's an intensely fruity nose, with stand-out plum and redcurrant aromas and hints of toast and blackcurrants. All followed by smooth, ripe, velvety tannins and a good density. This is Carmenère at its best!

Food pairing: Ideal served with barbecued red meats and stews, and well-seasoned white and game meats. Also excellent paired with pastas such as rigatoni and ripe cheeses.

Vegetarian, Vegan, Organic & Sustainable



Nieto Don Nicanor Malbec 15.5%
MENDOZA, ARGENTINA

Brooding and intense. A classic Malbec. From Nieto's premium Agrelo vineyards, with flavours reminiscent of those desert soils. Dark, dense complex nose with sweet cranberries, blackberries and rich mocha characters. The palate is smooth and rounded with supple tannins and a long intense pure finish with hints of bitter chocolate and spice.

Food pairing: This malbec was made for steak.

Vegetarian & Vegan



Alsace



Cave de Turckheim Pinot Blanc [Organic] 13%
ALSACE, FRANCE £8.69

There's a delicately fresh and fruity nose with hints of white flowers. It's dry and well-balanced with good weight on the palate. A beautifully crisp and supple Pinot Blanc.

Food pairing: Works well as an apéritif, or alternatively, try with asparagus risotto, salads and light chicken dishes.

Vegetarian, Vegan, Organic & Sustainable

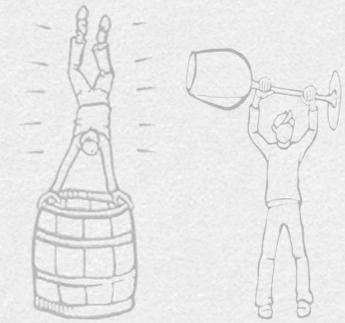
Cave de Turckheim Gewurztraminer
Vieilles Vignes 13%
ALSACE, FRANCE £10.99

Rich, generous, crystallised lemon marmalade, overflowing with aromas of hyacinth, rose, lychee and honey. The palate is clean, lifted by hints of lime and a mineral character. Fantastically scrumptious. Deliquescent - the taste of paradise!

Food pairing: Good with chicken salad Thai style, and can stand up to a healthy dollop of Chilli paste. Alternatively, try with duck dishes, including duck pate if you're just in the mood for a snack. Peppers stuffed with jasmine rice or tabouleh is a great match too.

Vegetarian, Vegan & Sustainable

Germany



Messmer Made in Pfalz Weissburgunder
Trocken 12.5%
PFALZ, GERMANY £8.29

A delicious and approachable Pinot Blanc from the Pfalz region of south-west Germany. Delicately floral on the nose, with aromas of stone fruit and hints of white spice. It has a generous mouthfeel, with delicious ripe lemon peel characters and a mineral finish.

Food pairing: Dry Weissburgunder is a good match for pork, chicken and veal dishes.

Sustainable

Kloster Eberbach Estate Pinot Noir 13%
RHEINGAU, GERMANY £15.99

A classic Pinot Noir, with aromas of red berry and wild strawberry. Bright crunchy acidity and supple red fruit producing a light-bodied wine finely balanced by smooth tannins.

Food pairing: Venison and other roasted meats.

Kloster Eberbach Estate Riesling
Trocken 12.5%
 RHEINGAU, GERMANY £10.99

This is a classic and finely-balanced Riesling from this renowned Rheingau estate. On the nose there are gently floral aromas with a touch of aromatic spice; stone fruit and ripe pear on the palate with bright, well-integrated limey acidity.

Food pairing: Great with seafood, pork or perhaps fondue!



Messmer Made in Pfalz Spätburgunder
Trocken 13%
 PFALZ, GERMANY £9.99

Appealing and well-priced German Pinot Noir with plenty of varietal character. Aromas of bright strawberry fruit. Fresh and juicy red berry characters on the palate with savoury spice notes, all backed by supple tannins.

Food pairing: Drink with crispy duck pancakes or char sui pork dishes.

Sustainable



Sepp Moser Pinot Blanc 13%
 BURGENLAND, AUSTRIA £13.39

A characterful, appealing organic and biodynamic Pinot Blanc. On the nose there are aromas of light citrus with notes of biscuit and hazelnut. The palate is fresh, yet rounded and creamy with stone fruit and mineral characters.

Food pairing: Drinks well with white meats including pork and fried chicken!

Vegetarian, Vegan, Organic, Biodynamic & Sustainable

Sepp Moser Grüner Veltliner
von den Terrassen 12.5%
 KREMSTAL, AUSTRIA £10.59

A top quality, biodynamic, Gruner Veltliner from the Terrassen single vineyard. On the nose are citrus and herbal aromas - with typical spicy Veltliner notes and hints of green pepper. The palate has mineral and flinty characters, oriental spice, and fresh citrus acidity on the finish.

Food pairing: Drink with cold starters and fish dishes.

Vegetarian, Vegan, Organic, Biodynamic & Sustainable

Sepp Moser Zweigelt Reserve 13.5%
 BURGENLAND, AUSTRIA £15.59

Ripe cherry, herbal and cedar wood aromas. The palate has good weight with juicy plum and red berry fruit, bright acidity, supple balancing tannins and a bitter cherry twist on the finish.

Food pairing: Why not try with pork dishes, goulash or ratatouille.

Vegetarian, Vegan, Organic, Biodynamic & Sustainable



FAMILY CELLARS
SINCE 1982

CLINE



**Cline Cellars Ancient Vines
Mourvèdre 15.5%**
CALIFORNIA, USA £12.99

A juicy characterful Mourvèdre which comes from Cline's original Contra Costa ranch. It's here where the 100 year old bush vines thrive on the sandy soils. Distinct and luscious. Flavours of dark plum and chocolate liqueurs leads to a medley of integrated oak spice and a smooth and juicy finish. A blockbuster of a wine that has plenty of earthy soul and character.

Food pairing: This scrumptious and unusually delightful wine goes exceptionally well with grilled lamb or pork, sautéed asparagus and curried deviled eggs. Also fab with rack of lamb, duck confit or steak tartare.

Vegetarian, Vegan & Sustainable

**Cline Cellars Ancient Vines
Zinfandel 14.5%**
CALIFORNIA, USA £12.69

Like an espresso quaffed with summer pudding! Ancient Vines Zinfandel shows spicy, bright strawberry, coffee and chocolate characters. Ripe fruit and soft tannins make this a mouth-coating rich vintage. Aging on new and used oak has lent this wine a subtle vanilla quality that nicely complements the explosive fruit notes.

Food pairing: Rich beef stews and creamy poultry dishes.

Vegetarian & Vegan



Teliani



Teliani Valley Kakhuri No8 12.5%
KAKHETI, GEORGIA £10.99

From Teliani's more experimental 'Winery 97' project, this amber wine is a blend of four varieties that you can't pronounce – luckily the rich dried fruit and nutty flavours and long dry refreshing finish are much easier to get your mouth around! If orange is the new black, amber is the old orange.

Food pairing: The wine pairs especially well with fish dishes and cheeses.

Vegetarian & Vegan

Teliani Valley Saperavi 13%
KAKHETI, GEORGIA £10.99

Vibrant crunchy and juicy, this might be everyone's new favourite wine! Saperavi is often compared to Malbec, Cabernet Franc and even Gamay depending on how it is made. In this case we are firmly in Malbec territory – deep, bright and juicy with dark berry flavours.

Food pairing: The wine pairs well with spicy sausage stew, a juicy burger and barbecued meats.

Teliani Valley Unfiltered Saperavi 13%
KAKHETI, GEORGIA £14.99

This oak-aged unfiltered version is from specially selected grapes from the vineyards of Tsinandali – the result has more tannin and texture than the entry version, backed up with rich, pure blackberry and plum aromas, as well as smoky chocolate notes. It's densely coloured and packed with flavour!

Food pairing: Pairs wonderfully with roast meats and hard cheeses such as Gouda.

Vegetarian & Vegan





ZAHEL

Vienna, Austria

So, just in case you didn't know, the majority of Vienna's vineyards (almost 700ha in total) are planted for Gemischter Satz, which means field blends of anywhere between 3 and 20 varieties, mixed planting, harvested and fermented together.

In these largely varietal times, it sounds slightly odd, but this is the way many of Europe's vineyards were planted if we go back a couple of hundred years. A sort of precursor to spread betting in many ways. Vineyard sites, their slopes, their aspects, their altitudes and their soils become the ever present and crucial bass notes, grape sorting is done in the field (that's still a rule within the DAC) and the wines show a sort of completeness, depth and variety of flavours which can really surprise in a very nice way.

The ZAHEL family winery has a long and proud history in Vienna and Alex very much preserves and builds upon that history but he's also right up at the cutting edge of contemporary thinking for the region as well. He produces a number of different Gemischter Satz,

his Wiener feels typically Austrian for example, whilst the Nussberg has distinctly more weight and feels more Burgundian in style. He also produces a truly enticing range of wines which started out as experimental bottlings but which now make up a regular, though individually very limited, part of his range; Gemischters and special selection mono-varietals fermented in either amphora or small barrel. These are exciting wines and thoroughly modern/ancient in feel if that makes sense.

As a final note for now... it's worth noting that the winery is 100% Organic and apart from 2ha of recently bought vineyard which is in conversion they are also 100% Biodynamic (Demeter).

£13.69



ZAHEL RIED GOLDBERG GRUNER VELTLINER 2019 12.5%

A single-vineyard offering from within the city limits. Beautifully crunchy fresh green apples up front then spicy and rich through to a quite energetic finish. It's instantly pleasing now but we're quite excited to see how this develops in the next 5 or so years.

ZAHEL ORANGE T. NV 12.5%

This is 100% Orangetraube and confusingly this is NOT an orange wine... it is, however, rare* and comes with quite the backstory. Although recognised in the official 'Lexicon of grape varieties' by August Wilhelm von Babo (cracking name) in 1954 and cultivated across Germany and Austria it's not on the official register of permitted varieties for the DAC Vienna. Because it's not on the register they have to shorten its name on the label to 'Orange T' and they can't print the vintage... though it is 2019 and you'll be able to identify this from the lot number. Orangetraube is closely related to the Traminer family and the wine shows intense peach and apricot notes with a light touch of honeysuckle sweetness..

£13.99



£11.89



**ZAHEL WIENER
GEMISCHTER SATZ 2019** 12.5%

This is a field blend of quite old Gruner, Riesling, Chardonnay, Grauburgunder, Weissburgunder and Traminer. It's a fresh, bright and nicely fruity style which opens out to give a very pleasing, developing richness at the finish thanks to 8 months ageing on its lees. Classic Gemischter.

**ZAHEL GROSSLAGE NUSSBERG
GEMISCHTER SATZ 2019** 12.5%

Another field blend... this time solely from the Nussberg vineyards where the soils give added weight and richness. The blend feels slightly more Burgundian as well with Chardonnay headlining; Weissburgunder, Grauburgunder, and a small quantity of Gewurz are the support acts. 50% is aged in steel tanks and 50% in French oak to subtly enhance its character. It's an absolute star of a wine; interesting, complete and satisfying.



£15.99

£15.69



**ZAHEL GROSSLAGE MAURERBERG
SANKT LAURENT 2018** 13%

The sole red we're doing from Zahel at the moment. Sankt Laurent can be a bit 'stark' sometimes, but this was a huge surprise, it's plush, really tasty and has a sophisticated feel. Super drinkable in warmer weather, bright cherry fruit with some precise cranberry 'tang'.

**ZAHEL ROTGIPLER
'EIN KLEINES FASS' 2019**

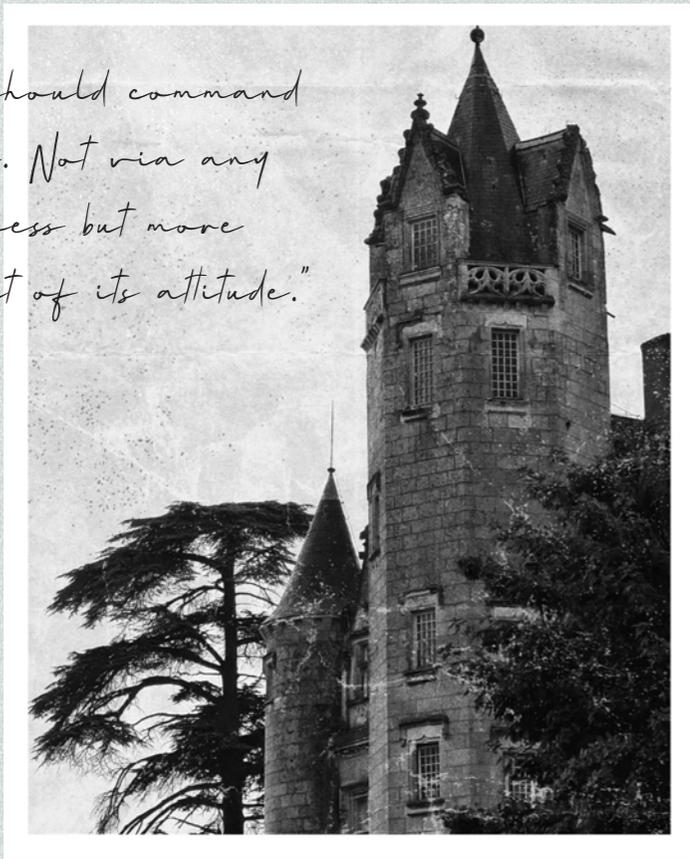
Alex makes a number of what were originally 'experimental' wines. He now releases them regularly as either 'Amphora' series or 'Ein Kleines Fass' / Small Barrel series. They are by definition extremely limited so we'll only ever get small volumes.

The one that really stood out, and very dramatically at that is the Rotgipfler. A single 225l barrel has produced just 300 bottles of stunningly textured wine, it looks a bit like nectar with delightful white flower notes on the nose – the palate has an unctuous character, very, very special indeed.



£21.99

"Chinon should command attention. Not via any flashiness but more as a result of its attitude."



CHÂTEAU DE COULAINÉ

Chinon, France

The estate, dating back to the early 1300's lies just to the northwest of the town of Chinon and comprises around 18ha made up of a number of extremely well sited and famous plots on the 'coteaux' and up on the plateau overlooking the river Vienne. The average age of the vines is high overall with some particularly ancient planting up in the 'Clos de Turpenay' and 'Picasses'. The estate has for many years employed a strict policy of Selection Massale so the vineyards here aren't only judged by age... there's an extra element to the quality that shines through as well.

The majority of the soils are 'argilo-calcaire' with tuffeau and white and yellow limestones underlying. They are fully organic, indeed they were the first in the appellation to achieve certification back in 1997, and whilst not

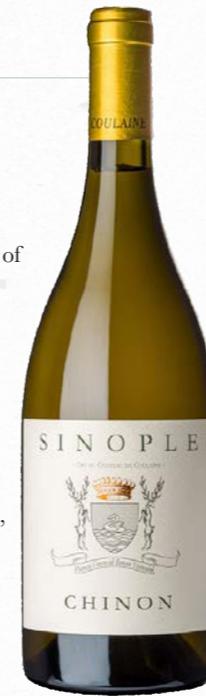
certified as fully biodynamic, Jean is very much 'in tune with' and employs many biodynamic practices. There are a number of different individual vineyard wines along with a very small amount of thoroughly delicious white Chinon from old-vine Chenin.

Good Chinon should be ripe but never fat, it should have freshness, scent and charm... even as it takes on age, it shouldn't taste of new oak and its definitely not a casual bystander, Chinon should command attention, not via any 'flashiness' but more as a result of its 'attitude'... high quality Chinons' classic 'elbows'.

And the green pepper that's often referred to? No!
... Leafiness is attractive, green pepper is just a fault.

CHÂTEAU DE COULAINÉ
'SINOPLÉ' CHINON BLANC 13.5%
£15.69

This is from vines with an average age of around 30 years planted on cool clay soils over limestone bedrocks. Wild yeasts; aged on its lees for 12 months in mainly old oak with just one or two new barrels each year. There's no obvious flavour of wood but there's a fabulous richness of texture for such a bright dry wine, the nod towards Burgundy is clear. It's rare, it's unusual, it's of really exciting quality and the only bugger is... There's not exactly a whole lot of it to go round!



CHÂTEAU DE COULAINÉ
CHINON ROUGE 14%
£12.69

This is from mainly younger vines and it's a delicious, almost thirst-quenching drink but don't assume it's just 'simple' red, there's real heart and beautiful quality here as well. Again wild yeasts, fermented in concrete vats and then aged in a mixture of old oak and concrete. It's fragrant, curranty and leafy with darker cherry in the middle and it's absolutely enticing... classic Chinon.



CHÂTEAU DE COULAINÉ
CHINON ROUGE 'LES PICASSES'
13.5% £18.99

This is from a south facing section of Chinons' legendary 'Picasses' vineyard and for all its charm and approachability it's nevertheless pretty serious Chinon. It enjoys 12 months in demi-muids, (mainly old) and is unfiltered, unfiltered and bottled with minimal sulphur levels. '16 was a lovely vintage for Loire reds so there was no hesitation in snapping up what was available as the extra touch of bottle age is precisely what you want in a wine of this style.



CHÂTEAU DE COULAINÉ
CHINON ROUGE 'LA DIABLESSE'
12.5% £23.39

The 'She-Devil'... what a perfect name for a top Chinon! This comes from a tiny (0.8ha) north facing plot of extremely old vines within 'Les Picasses'. It's exceptional Chinon with real 'old-vine' heart, incredible purity, a beautiful fine frame and exactly the right amount of 'elbow'. It's a serious and fine wine and yet it so clearly stays in touch with its rustic terroir... a brilliant bottle.



This Offers List marks the start of the run up to Christmas. There will be a much larger, full newsletter released at the end of October with plenty more offers and all of our Seasonal cases.

Opening Hours:

Monday to Saturday: 8:30am - 5:30pm
Sunday: Closed