



**FINE WINE FOR YACHTS  
PALMA EDITION 2020 /2021**

WINE	CLASSIFICATION	VINTAGE	Price Euros before VAT	3-4 day courier delivery time	
<b>CHAMPAGNE</b>					
<b>BILLECART-SALMON</b>					
<p>Still family run, the small house of Billecart-Salmon offers a range of black-grape-dominated Champagnes with bright, complex fruit flavours resulting from a long, slow, cool fermentation process. Particularly well known for its elegant Rosé, Billecart-Salmon is a Champagne house for wine lovers: many who discover it drink few other Champagnes thereafter.</p>					
Billecart-Salmon Brut Réserve		NV	€34.00		
Billecart-Salmon Brut Rosé		NV	€52.00		
<b>BOLLINGER</b>					
<p>Bollinger has been making classic, Pinot-dominated Champagnes with great ageing potential and complexity since 1829. The house style is deliberately oxidative with much of the wine (all of the vintage and reserve wines, and a high proportion of Special Cuvée) being fermented in old oak barrels, resulting in rich toast, apple and spice flavours. A proportion of the reserve wines are aged in magnums under cork keeping the aromas and flavours fresh and helping to make Special Cuvée one of the most complex Non-Vintage Champagnes around.</p>					
Bollinger Special Cuvée		NV	€50.00		
Bollinger La Grande Année		2012	€104.00		

<b>DOM PERIGNON</b>					
Dom Pérignon, owned by Moët & Chandon, is an exclusively vintage prestige cuvée Champagne. It is made from roughly equal quantities (varying slightly according to the vintage) of Chardonnay and Pinot Noir, grown only in the best vineyard sites in Champagne. During production, the wine sees no oak and is protected from oxidation as much as possible making it one of Champagne's most reductive, minerally styles with an overarching elegance, harmony and completeness. It is one of the most classic, famous, and eye-catching of all wines and consistently tastes as good as its reputation suggests it will.					
Dom Pérignon		2008/10	€149.00		
Dom Pérignon Rosé		2006	€315.00	#	
<b>LAURENT-PERRIER</b>					
Chardonnay forms the core of most of Laurent-Perrier's cuvées giving the wines a fresh, elegant style. The exception to this is their Cuvée Rosé, for which the house is best known. Made from 100% Pinot Noir, it is unusual in that it is made by the tricky 'saignée' method. This is the technique by which the pink colour is obtained through maceration of the skins rather than the addition of red wine (the way most rosé Champagnes are made) and gives Laurent-Perrier Rosé its remarkable flavour.					
Laurent-Perrier La Cuvée Brut		NV	€35.00		
Laurent-Perrier Cuvée Rosé		NV	€63.00		
<b>MOËT &amp; CHANDON</b>					
Creating a true slice of Champagne, Moët & Chandon brings the characteristics of all three varieties, Chardonnay, Pinot Noir and Pinot Meunier, into their blends. The wines are vinified non-oxidatively in stainless steel and undergo malolactic fermentation, giving them a soft, light, approachable style with a universal appeal that has made Moët & Chandon the world's most popular Champagne.					
Moët & Chandon Brut Impérial		NV	€36.00		

<b>LOUIS ROEDERER</b>					
Most famous for their prestige cuvée Cristal which was first created in 1876 for the Tsar of Russia, Alexander II, the house of Louis Roederer is known for the sheer quality and style of their wines across the range. Roederer is the largest owner of organically-farmed (and increasingly, biodynamically-farmed) vineyards in Champagne. The wines are distinguished by their superb balance, finesse and elegance and their fine, creamy mousse.					
Louis Roederer Brut Premier		NV	€36.00		
Louis Roederer Cristal		2008	€249.00		
Louis Roederer Cristal		2012	€179.00		
Louis Roederer Cristal Rosé		2012	€545.00	#	
Food pairing suggestion Perfect with lobster, beluga caviar, seared salmon or smoked sea trout.					
<b>RUINART</b>					
Ruinart is Champagne's oldest house, with a history dating back to 1729. The Chardonnay grape is at the heart of all Ruinart's wines giving them freshness and bright fruit aromas. The wines, vinified non-oxidatively in stainless steel, have a minerally character in youth, developing toasty, smoky characteristics with bottle age.					
Ruinart Blanc de Blancs		NV	€60.00		
Ruinart Rosé		NV	€60.00		
<b>TAITTINGER</b>					
In a beautiful twist on the norm, the Taittinger family bought back the Champagne House that bears their name from the demerger of a giant multinational in 2006, and the wines - always good - have been on fine form ever since. The house style is one of elegance and clarity of fruit with a creamy texture.					
Taittinger Brut Réserve		NV	€38.00		
Taittinger Prestige Rosé		NV	€50.00		

<b>VEUVE CLICQUOT</b>					
Often considered the Champagne of the yachting fraternity, with its distinctive yellow-orange livery, the ultra-consistent style of its Pinot-dominated wines is what has made Veuve Clicquot one of the world's most popular classic, dry Champagnes.					
Veuve Clicquot Brut		NV	€39.00		
Veuve Clicquot La Grande Dame		2006/8	€126.00	#	
<b>SPARKLING</b>					
<b>FRANCE</b>					
<b>Loire</b>					
Langlois Crémant de Loire Brut Rosé		NV	€17.00		
<b>ITALY</b>					
<b>Prosecco</b>					
Andreola Vigneto Dirupo Prosecco di Valdobbiadene Extra Dry		NV	€17.00		
Bisol Crede Prosecco di Valdobbiadene Brut		NV	€19.00		
<b>SPAIN</b>					
<b>D.O.Cava</b>					
<b>AGUSTI TORELLO</b>					
Brut Nature Gran Reseva		2013	€19.00		
<b>GRAMONA</b>					
Gramona Brut Imperial Eco )		2014	€22.00		
Gramona Gran Reserva III Lustrós		2012	€33.00		
<b>ALTA ALELLA</b>					
Mirgin Brut Nature Gran Reserva ( Eco)		NV	€15.00		
Mirgin Rosé Brut Nature ( Eco )		NV	€14.50		
Laietà Gran Reserva Brut Nature ( Eco )		NV	€24.00		
<b>JUVE I CAMPS</b>					
Brut Cinta Purpúra		NV	€14.50		

Brut Rosado Reserva		NV	€16.50		
Brut Reserva de la Familia		2016	€19.00		
Blanc de Noirs Reserva		2015	€32.00		
<b>IGP Cádiz</b>					
<b>BODEGAS FORLONG</b>					
Forlong Burbuja Blanco		2018	€29.00		
<b>ROSE</b>					
<b>FRANCE</b>					
Miraval Rosé	Côtes de Provence	2018/19	€21.00		
Domaine PiqueRoque Rosé	IGP Maures	2018/19	€7.50		
Food pairing suggestion A refreshing aperitif or delicious with simple summer salads or a mediterranean mezze board.					
<b>CHATEAU D'ESCLANS</b>					
Sacha Lichine's exquisite rosés from Château d'Esclans are widely regarded as one of the finest range from Provence, if not in the world; a fitting testament to all the effort that has gone into the property's restoration, and the wines' meticulous creation.					
Château d'Esclans Whispering Angel Rosé	Côtes de Provence	2018/19	€20.00		
Château d'Esclans Rock Angel Rosé	Côtes de Provence	2018/19	€29.00		
Château d'Esclans Garrus Rosé	Côtes de Provence	2017/18	€115.00		
<b>CHATEAU MINUTY</b>					
Château Minuty has been run by the Matton-Farnet family since 1936 and was one of only 23 estates in Provence to be awarded Cru Classé status in 1955. The vineyards on the slopes of Gassin and Ramatuelle, overlooking the bay of St Tropez, are farmed sustainably using no herbicides or pesticides, and only organic fertilisers.					
Minuty M Rosé	Côtes de Provence	2018/19	€15.00		
Minuty Prestige Rosé	Côtes de Provence	2018/19	€21.00		
Château Minuty Rose et Or	Côtes de Provence	2018/19	€30.00		
Château Minuty Rose et Or Magnum	Côtes de Provence	2018/19	€66.00		
Minuty 281 Rosé	Côtes de Provence	2018/19	€57.00		
<b>MIRABEAU EN PROVENCE</b>					

<p>Following their dream to make wine, husband and wife team Stephen and Jeanny moved to Provence with their young family from London in 2009. Since then they have gone on to make rosés which have captured the attention of wine critics the world over.</p> <p>"Elegant, lively, silky and pure, it's a classy and perfectly balanced rosé that's about as good as Provençal rosés can get." Robert Parker</p>					
Mirabeau Classic Rosé	Côtes de Provence	2019	€14.50		
<b>DOMAINES OTT</b>					
<p>The quintessential Provence rosé, Domaines Ott, with its instantly-recognisable bottle, is often simply a must-have. And for good reason. The wines are made from estate-grown grapes which are rigorously sorted (in a tricky vintage, only half of the usual quantity may be produced) to ensure the exceptional high quality for which they are known remains consistent from year to year.</p>					
BY.OTT Rosé	Côtes de Provence	2018/19	€16.00		
Domaines Ott Rosé	Bandol / Côtes de Provence	2018/19	€26.00		
<b>FRANCE</b>					
<b>WHITE</b>					
<b>ALSACE</b>					
Gewurztraminer Cuvée Laurence Domaine Weinbach		2018	€42.00		
<p>Food pairing suggestion One of the best wines to serve with exotic flavours, such as flavoursome thai and asian dishes.</p>					
Riesling Grand Cru Schlossberg Cuvée Sainte Catherine Domaine Weinbach		2017	€75.00	#	
<b>LOIRE</b>					
Carisannes Sauvignon Blanc Hubert Brochard		2018	€9.00		
<b>Vouvray</b>					

Vouvray Le Haut-Lieu Domaine Huet (sec)		2016	€25.00		
Food pairing suggestion Incredibly food friendly - try with crab dishes, sushi or a light and fruity pork dish.					
<b>Sancerre</b>					
Sancerre Classique Hubert Brochard		2018/19	€18.00		
Sancerre Château de Fontaine-Audon Langlois-Chateau		2018	€23.00		
Food pairing suggestion Delicious with grilled white fish, goat's cheese and light salads.					
<b>Pouilly Fumé</b>					
Pouilly Fumé Classique Hubert Brochard		2017/18	€19.00		
Pouilly Fumé Vieilles Vignes Hubert Brochard		2016/17	€25.00		
Pouilly Fumé Ladoucette		2018	€26.00		
Pouilly Fumé Baron de L		2017	€59.00		
<b>BURGUNDY</b>					
<b>CHABLIS</b>					
Chablis Champs Royaux William Fèvre		2018	€22.00		
Chablis J. Moreau & Fils		2018	€24.00		
Chablis 1er Cru Joseph Drouhin	1er Cru	2017/18	€39.00		
Chablis Montmains William Fèvre	1er Cru	2017	€39.00		
Chablis Fourchaume William Fèvre	1er Cru	2015/16	€44.00		
Chablis Grenouilles Château Grenouilles La Chablisienne	Grand Cru	2012/13	€74.00		
Chablis Bougros William Fèvre	Grand Cru	2011/16	€69.00		
Chablis Valmur J. Moreau & Fils	Grand Cru	2012/15	€73.00		
Food pairing suggestion Perfect with steamed lobster, seared scallops or salmon terrine.					
<b>BOURGOGNE</b>					
Bourgogne Chardonnay Les Ursulines Jean-Claude Boisset		2015/17	€19.00		
Bourgogne Blanc Couvent des Jacobins Louis Jadot		2017/18	€19.00		

<b>COTE DE NUITS</b>					
<b>Vougeot</b>					
Vougeot le Clos Blanc de Vougeot Domaine de la Vougeraie	1er Cru	2008/2015	€99.00		
<b>COTE DE BEAUNE</b>					
<b>Aloxe-Corton</b>					
Corton-Charlemagne Bouchard Père & Fils	Grand Cru	2015	€189.00		
Food pairing suggestion Try with foie gras or roasted chicken in a rich sauce, equally lovely with blue cheese.					
<b>Pernand-Vergelesses</b>					
<b>Beaune</b>					
Beaune du Château 1er Cru Blanc Bouchard Père & Fils	1er Cru	2015/16	€37.00		
<b>Meursault</b>					
Meursault Bouchard Père & Fils		2017	€44.00		
Meursault Joseph Drouhin		13/16/17	€66.00		
Meursault Genevrières Bouchard Père & Fils	1er Cru	2015/16	€84.00		
Food pairing suggestion Wonderful with panfried fish or creamy chicken dishes, especially when mushrooms are involved.					
<b>Puligny-Montrachet</b>					
Puligny-Montrachet Bouchard Père & Fils		2018	€59.00		
Puligny-Montrachet Joseph Drouhin		2017/18	€76.00		
Puligny-Montrachet Louis Jadot		2016/17	€86.00		
Puligny-Montrachet Champs Canet Jean-Marc Boillot	1er Cru	2016	€94.00	#	
Puligny-Montrachet Les Folatières Joseph Drouhin	1er Cru	2017	€120.00	#	
Puligny-Montrachet Clos de la Garenne Duc de Magenta Louis Jadot	1er Cru	14/15/16	€104.00	#	
Puligny-Montrachet Les Combettes Louis Jadot	1er Cru	2015/17	€138.00	#	
Puligny-Montrachet Les Folatières Louis Jadot	1er Cru	13/15/17	€108.00	#	
Puligny-Montrachet Folatières Etienne Sauzet	1er Cru	2013	€245.00	#	
Puligny-Montrachet Folatières Etienne Sauzet	1er Cru	2014	€245.00	#	



Puligny-Montrachet Folatières Etienne Sauzet	1er Cru	2015	€255.00	#	
Food pairing suggestion Works as beautifully with meaty fish and shellfish as it does with mushroom risotto.					
<b>DOMAINE LEFLAIVE</b>					
Domaine Leflaive is currently crafting what are undoubtedly some of the greatest Chardonnay wines on earth. Production is tiny, demand is stratospheric and prices are deservedly high (and rising). The land is farmed entirely biodynamically which eliminates all chemical intervention. The concentration achieved in the wines is quite remarkable.					
Puligny-Montrachet Le Clavoillon Domaine Leflaive	1er Cru	2014	€249.00	#	
Puligny-Montrachet Le Clavoillon Domaine Leflaive	1er Cru	2015	€259.00	#	
Puligny-Montrachet Le Clavoillon Domaine Leflaive	1er Cru	2016	€275.00	#	
Puligny-Montrachet Les Combettes Domaine Leflaive	1er Cru	2010	€449.00	#	
Puligny-Montrachet Les Combettes Domaine Leflaive	1er Cru	2011	€325.00	#	
Puligny-Montrachet Les Folatières Domaine Leflaive	1er Cru	2010	€365.00	#	
Puligny-Montrachet Les Folatières Domaine Leflaive	1er Cru	2011	€335.00	#	
Puligny-Montrachet Les Folatières Domaine Leflaive	1er Cru	2012	€339.00	#	
Puligny-Montrachet Les Pucelles Domaine Leflaive	1er Cru	2009	€365.00	#	
Puligny-Montrachet Les Pucelles Domaine Leflaive	1er Cru	2014	€395.00	#	
<b>Chassagne-Montrachet</b>					
Chassagne-Montrachet Louis Jadot		2016	€72.00		
Chassagne-Montrachet Vergers Domaine Amiot Guy & Fils	1er Cru	2015	€74.00		
Chassagne-Montrachet Morgeot Laguiche Joseph Drouhin	1er Cru	2016/17	€139.00		
Food pairing suggestion Perfect served with scallops in a white sauce, grilled langoustines or ripe cheeses.					
<b>Montrachet</b>					
Bâtard-Montrachet Louis Jadot	Grand Cru	2014/15	€445.00	#	

Bâtard-Montrachet Louis Jadot	Grand Cru	2017	€475.00	#	
Chevalier-Montrachet La Cabotte Bouchard Père & Fils	Grand Cru	2007	€385.00	#	
Chevalier-Montrachet La Cabotte Bouchard Père & Fils	Grand Cru	2009	€395.00	#	
Montrachet Louis Jadot	Grand Cru	2013	€610.00	#	
Montrachet Louis Jadot	Grand Cru	2017	€625.00	#	
<b>MACONNAIS</b>					
<b>Pouilly-Fuissé</b>					
Pouilly-Fuissé Joseph Drouhin		2017	€34.00		
Pouilly-Fuissé Clos des Prouges Domaine Ferret		2017/18	€46.00		
Pouilly-Fuissé Terroir Domaine Luquet Depuis 1878		2017	€21.00		
<b>BORDEAUX</b>					
Château Laville Haut-Brion Blanc	Pessac-Léognan	2006	€490.00	#	
Food pairing suggestion Ideal with lightly dressed crab, tuna tartare or creamy asparagus risotto.					
<b>AILE D'ARGENT BLANC DE MOUTON ROTHSCHILD</b>					
Château Mouton Rothschild's white wine is an exercise in just how good white Bordeaux can be, and something of a bargain when you consider how much the red wines fetch. Absurdly rare and even more absurdly delicious.					
Aile d'Argent Bordeaux Blanc de Mouton Rothschild		2007	€129.00		
<b>RHONE</b>					
Condrieu Invitare M. Chapoutier		2016/18	€49.00		
Châteauneuf-du-Pape Blanc Château Mont-Redon		2015/18	€38.00		
Food pairing suggestion Fantastic with asian cuisine, roast turbot and white meats such as veal.					
<b>SOUTHERN FRANCE</b>					
<b>Languedoc-Roussillon</b>					
Domaine La Gravette Sauvignon Blanc	IGP Pays d'Oc	2016/18	€6.00		
Domaine La Gravette Chardonnay	IGP Pays d'Oc	2018	€6.00		

<b>Provence</b>					
Château Miraval Blanc	Coteaux Varois en Provence	2016	€24.00		
Domaines Ott Blanc de Blancs	Côtes de Provence	2017/18	€26.00		
Food pairing suggestion Classic match with grilled fish and fish soups.					
<b>RED</b>					
<b>BURGUNDY</b>					
<b>Bourgogne</b>					
Bourgogne Pinot Noir Réserve Coteaux des Moines Bouchard Père & Fils		2017/18	€17.00		
Bourgogne Rouge Laforêt Joseph Drouhin		2017/18	€23.00		
<b>COTE DE NUITS</b>					
Côte de Nuits Villages Le Vaucrain Louis Jadot		2014/15	€34.00		
<b>Gevrey-Chambertin</b>					
Gevrey-Chambertin Bouchard Père & Fils		2016	€46.00		
Gevrey-Chambertin Joseph Drouhin		2014	€60.00		
Food pairing suggestion Try with richly sauced dishes such as beef bourguignon or coq au vin.					
Chambertin Bouchard Père & Fils	Grand Cru	2013	€289.00	#	
Chambertin Clos de Bèze Louis Jadot	Grand Cru	2015	€489.00	#	
Charmes-Chambertin Joseph Drouhin	Grand Cru	2013/17	€280.00	#	
<b>Morey-St-Denis</b>					
Clos de Tart Domaine du Clos de Tart	Grand Cru	2017	€590.00	#	
<b>Chambolle-Musigny</b>					
Chambolle-Musigny Bouchard Père & Fils		2013/14	€56.00		
Chambolle-Musigny 1er Cru Joseph Drouhin	1er Cru	2017	€109.00		
<b>Vosne-Romanée / Flagey-Echézeaux</b>					
Vosne-Romanée Les Suchots Bouchard Père & Fils	1er Cru	2012/14	€129.00	#	

Echezeaux Bouchard Père & Fils	Grand Cru	2017	€267.00	#	
Echezeaux Louis Jadot	Grand Cru	2014	€244.00	#	
Echezeaux Louis Jadot	Grand Cru	2016/17	€275.00	#	
<b>DOMAINE DE LA ROMANÉE-CONTI</b>					
<p>Domaine de la Romanée-Conti, or DRC for short, is one of the world's most legendary wine estates, comprising some of the finest terroir on earth. Run by Aubert de Villaine, all 25ha of the domaine are Grands Crus, including two monopolies, and are farmed biodynamically. The resulting opulent and stylish wines are some of the most sought after and expensive in the world.</p>					
Echézeaux Domaine de la Romanée-Conti	Grand Cru	2009	€2,390.00	#	
Echézeaux Domaine de la Romanée-Conti	Grand Cru	2011	€2,190.00	#	
<b>Nuits-St-Georges</b>					
Nuits-St-Georges Joseph Drouhin		2015	€66.00		
Nuits-St-Georges Les Cailles Bouchard Père & Fils	1er Cru	2012/15	€98.00		
<p>Food pairing suggestion Perfect match for pigeon, beef Wellington or roast rack of lamb.</p>					
<b>COTE DE BEAUNE</b>					
Côte de Beaune Villages Louis Jadot		2013/14	€26.00		
<b>Aloxe-Corton</b>					
Aloxe-Corton Louis Jadot		2013/14	€56.00		
Corton Bouchard Père & Fils	Grand Cru	2013/14	€120.00	#	
Corton Pougets Louis Jadot	Grand Cru	2011	€99.00	#	
Corton Pougets Louis Jadot	Grand Cru	2015	€125.00	#	
<b>Savigny-lès-Beaune</b>					
Savigny-lès-Beaune Louis Jadot		2013	€35.00		
<b>Beaune</b>					

Beaune du Château 1er Cru Rouge Bouchard Père & Fils	1er Cru	2016	€37.00		
Beaune Clos des Mouches Rouge Joseph Drouhin	1er Cru	2009/12	€134.00		
<b>Pommard</b>					
Pommard Louis Jadot		2007 / 2012	€62.00		
Pommard Les Jarollières Jean-Marc Boillot	1er Cru	2016	€87.00		
Food pairing suggestion Beautiful with roast pork or braised beef in a red wine jus.					
			€88.00		
<b>Volnay</b>					
Volnay Caillerets Bouchard Père & Fils	1er Cru	2014/16	€78.00		
<b>Chassagne-Montrachet</b>					
Chassagne-Montrachet Morgeot Duc de Magenta Louis Jadot	1er Cru	2016/17	€57.00		
Food pairing suggestion Try with veal stew and soft, ripe cheeses.					
<b>BEAUJOLAIS</b>					
Fleurie Château des Jacques Louis Jadot		2014	€24.00		
Fleurie La Réserve Villa Ponciago		2014	€20.00		
<b>BORDEAUX</b>					
<b>LEFT BANK</b>					
<b>MEDOC</b>					
Château Chasse-Spleen	Moulis	2005	€65.00		
Château Chasse-Spleen	Moulis	2014	€52.00		
Château Tour St Bonnet	Médoc	2014	€20.00		
<b>CHATEAU CAMENSAC</b>					

The Camensac vineyards are on a gravelly elevation in the commune of St-Laurent-Médoc, and the excellent drainage afforded by the deep, stony soil is augmented by a system of field drains. The various plots, all entitled to the Haut-Médoc appellation, are cared for on an individual basis. Attractive ripe cherry and blackcurrant fruit intermixed with hints of damp earth, spice and new wood from this charming Médoc property.					
Château Camensac	5ème Cru Classé	2005	€55.00		
Château Camensac	5ème Cru Classé	2010	€75.00		
Food pairing suggestion Perfect paired with roast rib of beef or hard cheeses.					
<b>CHATEAU CANTEMERLE</b>					
This prestigious property in the Médoc is most noted for featuring a high percentage of Merlot, making for an approachable, forward wine style which is drinkable in relative youth. A classed growth in the prestigious 1855 classification, the wines are something of a steal in terms of value.					
Château Cantemerle	5ème Cru Classé	2003	€52.00		
Château Cantemerle	5ème Cru Classé	2010	€65.00		
Château Cantemerle	5ème Cru Classé	2014	€65.00		
<b>CHATEAU POUJEAUX</b>					
The wines from Château Poujeaux in Moulis are often amongst the finest value on offer from the Médoc. Cabernet Sauvignon (50%) with the balance a mixture of Merlot, Cabernet Franc and Petit Verdot, this is a classically-styled Bordeaux. The vibrant flavours of cassis, damson and spice are intermingled with cedary oak and vanilla.					
Château Poujeaux	Moulis	2012	€66.00		
Château Poujeaux	Moulis	2014	€69.00		
<b>ST ESTEPHE</b>					
Château Beau-Site	Cru Bourgeois	2014	€32.00		
Food pairing suggestion Delicious with game, especially when roasted.					

<b>CHATEAU CALON-SEGUR</b>					
Once part of the mighty Ségur estate, which at various times included Lafite and Mouton Rothschild, the Marquis de Ségur was very fond of Calon, and no account of Calon-Ségur is complete without reporting his assertion that <i>"I make my wine at Lafite and Latour but my heart is in Calon"</i> . Doubtless this is the reason why Calon-Ségur features a heart motif on its label, and throughout the exquisite château buildings.					
Château Calon-Ségur	3ème Cru Classé	2010	€239.00		
Château Calon-Ségur	3ème Cru Classé	2014	€190.00		
<b>CHATEAU COS D'ESTOURNEL</b>					
The archetypal St Estèphe and almost as famous for its fantastic folly-like château building as it is for a wine which defines its commune, Cos is simply one of the must-have names. They are noted for producing amazing wines in every vintage, often being awarded the accolade of wine of the vintage in lesser years.					
Château Cos d'Estournel	2ème Cru Classé	2011	€225.00	#	
Château Cos d'Estournel	2ème Cru Classé	2014	€245.00	#	
Château Cos d'Estournel	2ème Cru Classé	2015	€310.00	#	
Château Cos d'Estournel	2ème Cru Classé	2016	€349.00	#	
Château Cos d'Estournel	2ème Cru Classé	2017	€195.00	#	
<b>CHATEAU ORMES DE PEZ</b>					
Sadly the ormes (elms) of the village of Pez were lost in the great storm of winter 2000, though they have since been replanted. The property is owned by the Cazes family (also owners of Lynch Bages) and their winemaking artistry certainly shows through here.					
Château Ormes de Pez	Cru Bourgeois Exceptionnel	2010	€50.00		
Château Ormes de Pez	Cru Bourgeois Exceptionnel	2011	€46.00		
Château Ormes de Pez	Cru Bourgeois Exceptionnel	2015	€56.00		
Food pairing suggestions Works beautifully with a classic Daube Provençale.					

<b>PAUILLAC</b>					
Château Haut-Batailley	5ème Cru Classé	2015	€85.00		
<b>CHATEAU BATAILLEY</b>					
Château Batailley is a classically-styled Pauillac that exudes the near stereotypical aromas of cassis, cigar box and pencil shavings augmented by a coffee-bean texture and silky tannins. Really excellent value and delicious even in youth.					
Château Batailley	5ème Cru Classé	2000	€99.00		
Château Batailley	5ème Cru Classé	2010	€79.00		
Château Batailley	5ème Cru Classé	2016	€85.00		
<b>CHATEAU DUHART-MILON ROTHSCHILD</b>					
With 76 hectares of Cabernet Sauvignon, Merlot and Cabernet Franc, Duhart is managed by Eric Kohler, technical director at Château Lafite Rothschild. It has the distinguished and reserved character so typical of Pauillac. "The Rothschild family has invested heavily in this estate over the last 20 years in order to upgrade the quality, and their investments have certainly paid off handsomely." Robert Parker					
Château Duhart-Milon Rothschild	4ème Cru Classé	2010	€119.00	#	
Château Duhart-Milon Rothschild	4ème Cru Classé	2015	€125.00	#	
Château Duhart-Milon Rothschild	4ème Cru Classé	2016	€135.00	#	
Château Duhart-Milon Rothschild	4ème Cru Classé	2017	€122.00	#	
<b>CHATEAU LAFITE ROTHSCHILD</b>					
Lafite consistently produces one of the wines of the vintage year in, year out. In a great vintage it is a reasonable assumption that Lafite will have produced the greatest Cabernet Sauvignon in the whole Médoc and fashioned a wonderful, long-lived, currant and cedar scented, ethereal beauty.					
Château Lafite Rothschild	1er Cru Classé	1990	€1,450.00	#	
Château Lafite Rothschild	1er Cru Classé	2009	€1,125.00	#	
Château Lafite Rothschild	1er Cru Classé	2011	€845.00	#	
Château Lafite Rothschild	1er Cru Classé	2015	€890.00	#	



Château Lafite Rothschild	1er Cru Classé	2016	€1,050.00	#	
Food pairing suggestion Serve with grilled lamb, gratin dauphinois and green beans with garlic.					
<b>CHATEAU LATOUR</b>					
Latour is considered one of the most powerful, dense Pauillacs to be found and it needs to age. A very high percentage of Cabernet Sauvignon (sometimes as much as 94%) lends the wine huge power and structure. Tasting notes include leather and spice, enhanced by intense blackcurrant fruit.					
Château Latour	1er Cru Classé	2000	€1,249.00	#	
Château Latour	1er Cru Classé	2005	€1,225.00	#	
<b>CHATEAU LYNCH BAGES</b>					
Always something of a relative bargain, Lynch Bages was awarded a derisory Fifth Growth status in 1855, perhaps the greatest travesty in the whole classification, as the property regularly performs at 'super second' level. For many people, Lynch Bages epitomises the style of Pauillac with its cedary pencil shaving aromas and densely packed cassis fruit.					
Château Lynch Bages	5ème Cru Classé	2010	€275.00	#	
Château Lynch Bages	5ème Cru Classé	2014	€195.00	#	
Château Lynch Bages	5ème Cru Classé	2015	€225.00	#	
Château Lynch Bages	5ème Cru Classé	2016	€245.00	#	
Château Lynch Bages	5ème Cru Classé	2017	€165.00	#	
<b>CHATEAU MOUTON ROTHSCHILD</b>					

Château Mouton Rothschild is the only Château to achieve reclassification since 1855 when the wines from Bordeaux were sorted into five tiers according to the prices they were fetching on the market at the time. This unique recategorisation took place in 1973 when Mouton Rothschild entered into the realm of the top five Châteaux (Premiers Grands Crus Classés). The bottles from this vineyard are famous not only for the powerful yet deceptively smooth wine inside, but also for the colourful labels brought out each year which are designed by a different artist for each vintage.					
Château Mouton Rothschild	1er Cru Classé	2005	€990.00	#	
Château Mouton Rothschild	1er Cru Classé	2010	€975.00	#	
Château Mouton Rothschild	1er Cru Classé	2011	€619.00	#	
Château Mouton Rothschild	1er Cru Classé	2014	€640.00	#	
Château Mouton Rothschild	1er Cru Classé	2015	€790.00	#	
Château Mouton Rothschild	1er Cru Classé	2016	€890.00	#	
Château Mouton Rothschild	1er Cru Classé	2017	€625.00	#	
<b>CHATEAU PONTET-CANET</b>					
Proprietor Alfred Tesseron produces all his wines by wholly organic methods, a rarity in Bordeaux. A superstar wine from a property that borders Mouton Rothschild, it is outperforming its historic reputation by perhaps the greatest degree in the whole of Bordeaux.					
Château Pontet-Canet	5ème Cru Classé	2000	€215.00		
Château Pontet-Canet	5ème Cru Classé	2010	€290.00		
Château Pontet-Canet	5ème Cru Classé	2015	€195.00		
<b>ST JULIEN</b>					
<b>CHATEAU BEYCHEVELLE</b>					

According to legend, the name Beychevelle came from the Gascon 'bêcha vèla', meaning 'lower the sails'. This was a reference to the fact that ships passing by the château lowered their sails in deference and allegiance to Admiral Jean-Louis Nogaret de la Valette, the property's first owner under Henri III. To this day, Beychevelle has the prettiest and most dramatic impact on the riverbank of the Gironde estuary.					
Château Beychevelle	4ème Cru Classé	2000	€185.00		
Château Beychevelle	4ème Cru Classé	2010	€225.00		
Château Beychevelle	4ème Cru Classé	2016	€205.00		
Château Beychevelle	4ème Cru Classé	2017	€149.00		
<b>CHATEAU DUCRU BEUCAILLOU</b>					
The name of this estate comes from the former owner, Mr. Ducru, and a description of the land it comprises: 'beau caillou' literally means 'beautiful pebble'. Pebbles and small stones permit good drainage of the soil, and their presence in the soils of the Médoc contributes hugely to the quality of the wines.					
Château Ducru Beaucaillou	2ème Cru Classé	2000	€295.00	#	
Château Ducru Beaucaillou	2ème Cru Classé	2010	€359.00	#	
Château Ducru Beaucaillou	2ème Cru Classé	2011	€210.00	#	
Château Ducru Beaucaillou	2ème Cru Classé	2015	€295.00	#	
<b>CHATEAU GLORIA</b>					
Château Gloria was not around in the 1855 classification of Bordeaux Châteaux, and was therefore not graded. Whilst no one can really say what level it might have been awarded, most commentators agree that Gloria offers tremendous value for money, and is a great example of the St Julien style.					
Château Gloria	Cru Bourgeois	2011	€61.00		
Château Gloria	Cru Bourgeois	2015	€75.00		
Château Gloria	Cru Bourgeois	2016	€78.00		
Food pairing suggestion Fantastic with steak pie or stewed ox cheek.					

<b>CHATEAU TALBOT</b>					
The wines of Château Talbot - named after John Talbot, Earl of Shrewsbury - are consistent and well balanced, showing ripe, luscious Cabernet Sauvignon fruit and cedar wood, typical of St Julien.					
Château Talbot	4ème Cru Classé	2010	€145.00		
Château Talbot	4ème Cru Classé	2015	€129.00		
<b>MARGAUX</b>					
Château Pontac Lynch	Cru Bourgeois	2014/15	€40.00		
<b>CHATEAU GISCOURS</b>					
The high percentage of Merlot in the blend accounts for the wine's depth and richness of flavour as well as its approachability in youth. A classic Margaux name, now fully revitalised and back to fulfilling its colossal potential.					
Château Giscours	3ème Cru Classé	2005	€145.00		
Château Giscours	3ème Cru Classé	2016	€125.00		
Food pairing suggestion Try with saddle of hare or grilled steak with mushrooms.					
<b>CHATEAU KIRWAN</b>					
Mark Kirwan of Galway in Ireland gave his name to this Château back in the 18th century. The property's 40 hectares of vineyards have changed little in size and location since the 1855 classification. With heavy investment since the early 1990s, this Château has been totally revitalised and is passing through something of a golden age.					
Château Kirwan	3ème Cru Classé	2000	€119.00		
Château Kirwan	3ème Cru Classé	2015	€105.00		
<b>CHATEAU MARGAUX</b>					

Possibly the most regal of Bordeaux's château buildings, Margaux is a byword for family-owned quality, panache and style. The softest and most approachable of the First Growth Châteaux, Margaux is a rounded, delicious wine that nevertheless reveals layer upon layer of spice, vanilla, smoke, fruit, coffee and cedar complexity.					
Château Margaux	1er Cru Classé	2000	€1,290.00	#	
Château Margaux	1er Cru Classé	2005	€990.00	#	
Château Margaux	1er Cru Classé	2006	€690.00	#	
Château Margaux	1er Cru Classé	2010	€990.00	#	
Château Margaux	1er Cru Classé	2014	€690.00	#	
Château Margaux	1er Cru Classé	2016	€960.00	#	
Food pairing suggestion Roast partridge with gratin dauphinois or hard sheep's cheese.					
<b>CHATEAU PALMER</b>					
Boasting one of the most impressive château buildings in the Médoc (which alas has never been lived in), Palmer is widely regarded as the greatest Third Growth property and is more than occasionally believed to have produced the wine of the vintage, not just in Margaux, but in the whole of the region.					
Château Palmer	3ème Cru Classé	2000	€455.00	#	
Château Palmer	3ème Cru Classé	2005	€460.00	#	
Château Palmer	3ème Cru Classé	2006	€295.00	#	
Château Palmer	3ème Cru Classé	2010	€465.00	#	
Château Palmer	3ème Cru Classé	2014	€390.00	#	
Château Palmer	3ème Cru Classé	2017	€325.00	#	
<b>CHATEAU PRIEURE-LICHINE</b>					
Made famous by the wine writer Alexis Lichine and still carrying his name, this property went from a neglected 11ha plot in the 1950s (albeit with much history and a good classification) to the stellar 70ha vineyard it is today. The wines are soft, supple and rich with varietal character and a great sense of Margaux.					
Château Prieuré-Lichine	4ème Cru Classé	2009	€105.00		
Château Prieuré-Lichine	4ème Cru Classé	2014	€95.00		

<b>GRAVES &amp; PESSAC-LEOGNAN</b>					
Château Pape Clément	Grand Cru Classé	2015	€165.00	#	
<b>CHATEAU HAUT BRION</b>					
<p>Haut Brion was the first wine estate to start bottling its own wine in the early 17th century, rather than selling in bulk to négociants, and it consequently gained in fame and value thanks in particular to claret lovers in London. It is therefore considered the forefather of the great Bordeaux growths. Naturally it was placed at the top of the famous 1855 Médoc Classification.</p> <p>“While I have always admired Haut-Brion, now I am addicted to its perfume and complexity.” Robert Parker</p>					
Château Haut Brion	1er Cru Classé	1999	€690.00	#	
Château Haut Brion	1er Cru Classé	2010	€1,060.00	#	
Château Haut Brion	1er Cru Classé	2015	€845.00	#	
Château Haut Brion	1er Cru Classé	2016	€925.00	#	
<b>RIGHT BANK</b>					
<b>POMEROL</b>					
Château Certan de May		2010	€132.00	#	
Domaine de l'Eglise		2006	€65.00		
Domaine de l'Eglise		2009	€68.00		
<p>Food pairing suggestion Delicious with fillet steak or a good roast chicken.</p>					
<b>CHATEAU L'EGLISE-CLINET</b>					
<p>This small 5.5 hectare vineyard has been in the hands of the same family for over a century. Thanks to his vines averaging 40 years old, Denis Durantou makes wines that fully express the complexity of this exceptional clay-gravel terroir.</p>					
Château L'Eglise-Clinet		2000	€395.00	#	
Château L'Eglise-Clinet		2006	€249.00	#	
<b>CHATEAU L'EVANGILE</b>					

L'Évangile consistently produces very fine Pomerol and its best vintages are amongst the very best of the entire commune, if not the whole of Bordeaux. It comes as little surprise to discover that the property is owned by Lafite Rothschild.					
Château L'Évangile		2006	€190.00	#	
Château L'Évangile		2016	€295.00	#	
<b>CHATEAU GAZIN</b>					
Neighbouring Pétrus and Évangile, Gazin offers great value for such a well-situated Pomerol. The label reflects the fact that the property was originally a farm belonging to the Knights Hospitaliers of St John in the Middle Ages.					
Château Gazin		2005	€125.00		
Château Gazin		2010	€130.00		
Food pairing suggestion Beautiful with roast duck breast and lamb chops.					
<b>CHATEAU NENIN</b>					
Owned by the proprietors of St Julien's superstar Léoville Las Cases, and featuring a rather high percentage of Cabernet Franc for a Pomerol estate, this is the most left-bank-like of the wines from the commune.					
Château Nénin		2003	€95.00		
<b>CHATEAU LA FLEUR-PETRUS</b>					
This charming estate is located between Pétrus and Château La Fleur, and delivers all the pedigree and quality that this enviable position suggests. Hardly surprising as, like Trotanoy, it is owned and managed by the supremely talented Christian Moueix.					
Château La Fleur-Pétrus		2000	€335.00	#	
Château La Fleur-Pétrus		2005	€365.00	#	
Château La Fleur-Pétrus		2010	€395.00	#	
<b>PETRUS</b>					

Probably the greatest and certainly the most famous red wine in all of Bordeaux, and perhaps the world. Because of their extraordinarily rigorous selection (sometimes they only use 50% of the crop), Pétrus consistently make the best possible wine every vintage. This impacts on the quantity produced each year (between 1000 and 3000 cases only) but maintains the wine's legendary reputation.					
Pétrus		2003	€3,350.00	#	
Pétrus		2010	€4,350.00	#	
Pétrus		2011	€2,975.00	#	
Pétrus		2012	€3,150.00	#	
<b>ST EMILION</b>					
Château Belregard-Figeac	Grand Cru	2011/13	€32.00		
Food pairing suggestion Serve with roast pigeon in a rich red wine jus or confit de canard.					
<b>CHATEAU ANGELUS</b>					
Château Angélu was officially recognised as a Premier Grand Cru Classé in 1996. It has consistently delivered superb wines ever since. Powerful and massive, it has concentrated blackcurrant, redcurrant and leather on the palate given structure by firm tannins which soften with time. As with almost all St Emilion wines, this is made principally from Merlot.					
Château Angélu	1er Grand Cru Classé	2000	€690.00	#	
Château Angélu	1er Grand Cru Classé	2010	€525.00	#	
Château Angélu	1er Grand Cru Classé A	2015	€490.00	#	
Château Angélu	1er Grand Cru Classé A	2016	€525.00	#	
<b>CHATEAU CHEVAL BLANC</b>					



What really sets Cheval Blanc apart is its unusual mixture of grape varieties planted as a result of its position on the gravel outcrop that dominates St Emilion. The main grape is Cabernet Franc, augmented by the more expected Merlot and only a minuscule amount of Cabernet Sauvignon. The origin of the White Horse name is lost in time.					
Château Cheval Blanc	1er Grand Cru Classé A	1996	€645.00	#	
Château Cheval Blanc	1er Grand Cru Classé A	2000	€990.00	#	
Château Cheval Blanc	1er Grand Cru Classé A	2003	€689.00	#	
Château Cheval Blanc	1er Grand Cru Classé A	2005	€1,050.00	#	
Château Cheval Blanc	1er Grand Cru Classé A	2015	€965.00	#	
Château Cheval Blanc	1er Grand Cru Classé A	2016	€990.00	#	
<b>CHATEAU LA COUSPAUDE</b>					
La Couspaude is one of the most famous 'garagiste' properties in St Emilion, although in this case the wine is made at a château and not in a garage! The production is tiny, and the awards are coming thick and fast - this is truly a wine estate in the ascendancy offering wonderful examples of concentrated, Merlot-dominated wines.					
Château La Couspaude	1er Grand Cru Classé	2005	€159.00		
Château La Couspaude	1er Grand Cru Classé	2010	€149.00		
<b>RHONE</b>					
<b>NORTHERN RHONE</b>					
<b>COTE-ROTIE</b>					
Côte-Rôtie Bonnevaux J. Boutin		2016	€62.00		
Food pairing suggestion A beautiful pairing for slow-roasted rib of beef or barbecued moroccan lamb.					
<b>ETIENNE GUGAL</b>					

<p>Founded by Etienne Guigal in the 1940s, and now run by his son Marcel, there is little variance from the belief that Guigal is the greatest producer of Côte-Rôtie of all. "In the past 20 years I have spent visiting wineries and vigneron, I have never seen a producer so fanatical about quality as Marcel Guigal."</p> <p>Robert Parker</p>					
Côte-Rôtie La Landonne E. Guigal		2003	€790.00	#	
Côte-Rôtie La Landonne E. Guigal		2009	€550.00	#	
Côte-Rôtie La Mouline E. Guigal		2004	€325.00	#	
Côte-Rôtie La Turque E. Guigal		2005	€635.00	#	
Côte-Rôtie La Turque E. Guigal		2009	€590.00	#	
<b>CROZES-HERMITAGE</b>					
Crozes-Hermitage Les Hauts Granites J. Boutin		2016/17	€23.00		
<b>SOUTHERN RHONE</b>					
<b>COTES DU RHONE</b>					
Côtes du Rhône Villages Séguret Tradition Domaine de Mourchon		2016/17	€17.00		
<b>GIGONDAS</b>					
Gigondas M. Chapoutier		2016/18	€30.00		
Food pairing suggestion Gorgeous with roast pheasant in a rich sauce or smoky spare ribs.					
<b>CHATEAUNEUF-DU-PAPE</b>					
Châteauneuf-du-Pape Château Mont-Redon		2015/16	€43.00		
Food pairing suggestion Ideal with grilled lamb in a peppercorn sauce with potato purée.					
<b>SOUTHERN FRANCE</b>					
<b>LANGUEDOC-ROUSSILLON</b>					
Domaine la Gravette Rouge		2016	€6.00		
<b>AUSTRIA</b>					

Grüner Veltliner Lois Loimer	Niederösterreich	2018	€19.00		
<b>ITALY</b>					
<b>WHITE</b>					
<b>PIEDMONT</b>					
Gavi dei Gavi Black Label La Scolca		2018/19	€34.00		
<b>ANGELO GAJA</b>					
Rossj Bass Chardonnay Angelo Gaja		2016/17	€80.00	#	
Alteni di Brassica Sauvignon Blanc Angelo Gaja		2016	€125.00	#	
Food pairing suggestion Try with lobster thermidor or scallops with black pudding in a beurre blanc sauce.					
Gaia & Rey Chardonnay Angelo Gaja	Langhe	2015	€245.00	#	
Gaia & Rey Chardonnay Angelo Gaja	Langhe	2016	€250.00	#	
Gaia & Rey Chardonnay Angelo Gaja	Langhe	2017	€255.00	#	
<b>LOMBARDY</b>					
Ca'del Bosco Chardonnay	Curtefranca	2014/15	€98.00	#	
<b>TRENTINO-ALTO ADIGE</b>					
Porer Pinot Grigio Alois Lageder	Alto Adige	2017/18	€26.00		
Pinot Grigio Santa Margherita	Trentino-Alto Adige	2018/19	€13.00		
Sanct Valentin Chardonnay St Michael Eppan	Alto Adige	2015	€34.00		
<b>FRIULI-VENEZIA GIULIA</b>					
Sauvignon Blanc Jermann		2017/19	€26.00		
Vintage Tunina Jermann		2017/18	€63.00		
Were Dreams... Jermann		14/16/17	€61.00		
Food pairing suggestion Excellent with sautéed or chargrilled octopus or baked fish.					
<b>TUSCANY</b>					
Vistamare Ca' Marcanda Angelo Gaja		2015/16	€45.00		
<b>RED</b>					
<b>PIEDMONT</b>					
Langhe					

Sito Moresco Angelo Gaja		2015	€54.00		
Darmagi Angelo Gaja		2004	€249.00	#	
<b>Alba</b>					
Barbera d'Alba Fiorenza Paolo Manzone		2017/18	€17.00		
<b>Barbaresco</b>					
Barbaresco Prunotto		2010/14	€39.00		
<b>ANGELO GAJA</b>					
Responsible for revolutionising the Italian wine industry, Angelo Gaja is a name that commands a great deal of respect in the wine world. Now running this winemaking dynasty alongside his daughter Gaia, the Gaja family continue to produce arguably Italy's most iconic wines. The range encompasses wines that define Barbaresco, as well as properties and vineyards in Barolo, Maremma and Montalcino.					
Barbaresco Angelo Gaja		2003	€195.00	#	
Barbaresco Angelo Gaja		2011	€210.00	#	
Barbaresco Angelo Gaja		2012	€210.00	#	
Barbaresco Angelo Gaja		2013	€225.00	#	
Barbaresco Costa Russi Angelo Gaja		2013	€390.00	#	
Barbaresco Sorì Tildin Angelo Gaja		2013	€390.00	#	
Barbaresco Sorì San Lorenzo Angelo Gaja		2013	€390.00	#	
<b>Barolo</b>					
<b>ANGELO GAJA</b>					
Barolo Dagromis Angelo Gaja		2014/15	€94.00		
Barolo Sperss Angelo Gaja		2013	€290.00	#	
Barolo Sperss Angelo Gaja		2015	€295.00	#	
<b>PAOLO MANZONE</b>					
Barolo Serralunga Paolo Manzone		2015/16	€45.00		
<b>ALTO ADIGE</b>					
Pinot Nero Franz Haas		2018	€33.00		
Food pairing suggestion					
Fantastic served with venison, lamb or roast pork.					

<b>VENETO</b>					
Amarone della Valpolicella Vigna Garzon Pieropan		2014/15	€79.00		
Food pairing suggestion Try with the classic pairing of risotto all'Amarone or with aged Parmigiano Reggiano.					
<b>TUSCANY</b>					
<b>Chianti</b>					
Chianti Classico Badia a Passignano Antinori	Gran Selezione	2010/11	€42.00		
Chianti Classico Castello di Fonterutoli	Gran Selezione	2015/16	€59.00		
Chianti Classico Ser Lapo Castello di Fonterutoli	Riserva	2013/16	€35.00		
<b>Montalcino</b>					
Brunello di Montalcino Banfi		2014/15	€46.00		
Brunello di Montalcino Poggio alle Mura Banfi	Riserva	2012	€94.00	#	
<b>Vino Nobile di Montepulciano</b>					
Vino Nobile di Montepulciano la Braccasca Antinori		2015	€26.00		
<b>Super Tuscan</b>					
<b>TENUTA DELL'ORNELLAIA</b>					
With its famous vineyards on gentle hills sloping down to the sea, Ornellaia sits at the heart of Bolgheri and produces world-class Bordeaux-inspired blends consisting principally of Cabernet Sauvignon, Cabernet Franc and Merlot.					
Ornellaia	Bolgheri	2003	€245.00	#	
Ornellaia	Bolgheri	2004	€295.00	#	
Ornellaia	Bolgheri	2006	€295.00	#	
Ornellaia	Bolgheri	2008	€290.00	#	
Ornellaia	Bolgheri	2009	€295.00	#	
Ornellaia	Bolgheri	2010	€295.00	#	
Ornellaia	Bolgheri	2011	€245.00	#	
Ornellaia	Bolgheri	2012	€245.00	#	
<b>MASSETO</b>					

One of Italy's most sought after and rarest wines, Masseto is made from a mosaic of small individual plots of Merlot planted over 7ha on the Masseto hill overlooking the Mediterranean. Each of these plots is treated and vinified separately by the passionate and dedicated team who take meticulous care to produce this iconic wine. The result is a wine with great complexity and balance that is hugely popular among wine aficionados around the world.					
Masseto	Toscana	1995	€625.00	#	
Masseto	Toscana	1996	€625.00	#	
Masseto	Toscana	1999	€695.00	#	
Masseto	Toscana	2000	€675.00	#	
Masseto	Toscana	2003	€645.00	#	
Masseto	Toscana	2009	€660.00	#	
Masseto	Toscana	2010	€745.00	#	
Masseto	Toscana	2012	€695.00	#	
Masseto	Toscana	2013	€825.00	#	
Masseto	Toscana	2016	€925.00	#	
<b>TENUTA SAN GUIDO</b>					
This is the winery that coined the phrase 'Super Tuscan',					
Guidalberto Tenuta San Guido	Toscana	2016/17	€59.00	#	
Sassicaia Tenuta San Guido	Bolgheri Sassicaia	2001	€295.00	#	
Sassicaia Tenuta San Guido	Bolgheri Sassicaia	2005	€290.00	#	
Sassicaia Tenuta San Guido	Bolgheri Sassicaia	2007	€270.00	#	
Sassicaia Tenuta San Guido	Bolgheri Sassicaia	2008	€280.00	#	
Sassicaia Tenuta San Guido	Bolgheri Sassicaia	2011	€265.00	#	
Sassicaia Tenuta San Guido	Bolgheri Sassicaia	2012	€255.00	#	
Sassicaia Tenuta San Guido	Bolgheri Sassicaia	2013	€249.00	#	
Sassicaia Tenuta San Guido	Bolgheri Sassicaia	2014	€245.00	#	
Sassicaia Tenuta San Guido	Bolgheri Sassicaia	2015	€295.00	#	
Sassicaia Tenuta San Guido	Bolgheri Sassicaia	2016	€325.00	#	
<b>SOLAIA</b>					

Solaia (derived from the Italian word for sun) was first produced in 1978 from a parcel of Cabernet within the Tignanello vineyard that was deemed to be of such high quality that the Marchese decided to vinify it separately. Since then the quantity has increased from the original 3,600 bottles and the Solaia vineyard now consists of 20ha. Solaia is only produced in the best vintages and truly reflects its terroir. An elegant and captivating wine from the Antinori stable.					
Solaia Antinori	Toscana	2008	€209.00	#	
Solaia Antinori	Toscana	2009	€290.00	#	
Solaia Antinori	Toscana	2010	€335.00	#	
Solaia Antinori	Toscana	2011	€290.00	#	
Solaia Antinori	Toscana	2012	€295.00	#	
Solaia Antinori	Toscana	2015	€425.00	#	
<b>TIGNANELLO</b>					
Antinori's flagship wine, Tignanello, was the first wine in Tuscany to blend the local Sangiovese with non-traditional varieties, and became one of the focal points of the Tuscan revolution that occurred over the latter part of the 20th century. A blend of 80% Sangiovese, 15% Cabernet Sauvignon and 5% Cabernet Franc, aged for 12 months in small oak barriques, this classic Super-Tuscan combines Chianti-like suppleness with Bordeaux-esque style.					
Tignanello Antinori	Toscana	2011	€135.00		
Tignanello Antinori	Toscana	2014	€138.00		
Tignanello Antinori	Toscana	2015	€144.00		
Tignanello Antinori	Toscana	2016	€152.00		
<b>SPAIN</b>					
<b>White</b>					
<b>Rías Baixas</b>					
<b>ADEGAS VALTEA</b>					
Valtea Albariño	Pontevedra	2018/19	€ 11.75		
<b>BODEGAS FILLABOA</b>					

Fillaboa's estate vineyards provide the fruit for this spot-on Albariño, which is full of the bright grapefruit flavours and seashell minerality that make the variety so appealing.					
Albariño	Galicia	2018	€ 15.00		
<b>BODEGA VINA NORA</b>					
Grown right on the Atlantic coast, these wines have whistle-clean freshness and purity of fruit.					
Nora Albariño	Condado do Tea	2018	€ 15.00		
Nora da Neve Albariño	Condado do Tea	2018	€ 23.00		
<b>MAR DE FRADES</b>					
The Valley of Salnés, one of the four sub-areas of Rías Baixas, is the oldest for the wonderful Albariño variety.					
Albariño Mar de Frades	Val do Salnés	2017	€ 19.00		
Albariño Mar de Frades Finca Valiñas	Val do Salnés	2016	€ 29.00		
<b>PAZO BARRANTES</b>					
Pazo Barrantes is an estate in Rías Baixas owned by noted Rioja producer, Marqués de Murrieta. Their Albariño wines are fragrant whites that spend several months on their lees. Aromas and flavours of jasmine, lemon, and tropical notes are apparent.					
Albariño Pazo Barrantes	Galicia	2018	€ 19.00		
Albariño Pazo Barrantes La Comtesse	Galicia	2017	€ 27.00		
<b>PAZO DE SENORANS</b>					
Regularly winning the award for producing the best white wine in Spain, and widely regarded as one of Spain's finest producers, Pazo de Señorans is the leading producer in Rías Baixas. Established in 1989, this family run business has been instrumental in the creation of the Rías Baixas DO.					
Pazo de Señoráns Albariño	Val do Salnés	2018	€ 17.00		
<b>TERRAS GAUDA</b>					
Blanco Albariño, Loureiro & Caiño	Galicia	2018/19	€ 16.00		



<b>Ribeiro</b>					
<b>COTO DE GOMARIZ</b>					
This family-owned winery, created in 1978, uses modern technology combined with traditional techniques, and is one of the most reliable producers in Galicia.					
Ailalá	Ourense	2018	€ 11.00		
Gomariz X Albariño	Ourense	2018	€ 16.00		
<b>VT Castilla Y León</b>					
<b>OSSIAN</b>					
160 year old ungrafted Verdejo vines produce fruit of great intensity. Cultivation is completely organic and the winemaking involves 100% wild yeast fermentation. Only French oak is used for maturing the wine.					
Ossian	Segovia	2016	€ 30.00		
<b>Rueda</b>					
<b>BELONDRADE Y LURTON</b>					
"In my opinion, this is one of the two greatest dry whites being made in Spain." Robert Parker					
Oak Aged Verdejo	Valladolid	2018	€ 36.00		
<b>BODEGAS DE HEREDEROS DE MARQUES DE RISCAL</b>					
A wonderful development for this classic Rioja producer. White wines of grace and style.					
Verdejo	Montico	2019	€ 11.00		
Sauvignon Blanc	Montico	2019	€ 12.00		
Limousin	Montico	2018	€ 16.00		
<b>BODEGAS JOSE PARIENTE</b>					
The third generation of the Pariente family now crafts exquisite wines from Verdejo.					
José Pariente Verdejo	Valladolid	2019	€ 11.00		
José Pariente Sauvignon Blanc	Valladolid	2019	€ 12.00		
<b>BODEGAS NAIA</b>					
Eulogio Calleja, a highly experienced oenologist with an intimate knowledge of the viticultural potential of this region, is in charge of Bodegas Naia's range of wines.					

K-Naia Verdejo Sauvignon Blanc	Valladolid	2019	€ 8.00		
Naia Verdejo	Valladolid	2019	€ 11.00		
Náíades Oak Aged Verdejo	Valladolid	2015	€ 26.00		
<b>VINEDOS DE NIEVA</b>					
A classic producer of Verdejo in Rueda. 'Pie Franco' refers to a single vineyard rather than any culinary reference to former dictators.					
Verdejo	Segovia	2019	€ 8.50		
Sauvignon Blanc	Segovia	2019	€ 9.00		
Pie Franco	Segovia	2019	€ 12.50		
<b>Rioja</b>					
<b>BODEGAS Y VIÑEDOS ARTADI</b>					
Viñas de Gain Blanco	Álava	2018	€ 28.00		
<b>MUGA</b>					
Blanco Fermentado en Barrica	Haro Rioja	2018	€ 12.00		
<b>DEHESA DE LOS CANONINGOS</b>					
Albillo	Pesquera del Duero	2016	€26.00		
<b>Navarra</b>					
<b>JULIAN CHIVITE</b>					
With a history dating back as far as 1647, Julian Chivite is by far the oldest winemaker in Navarra and is run today by the eleventh generation of the family. The Chardonnay 125 Aniversario is one of the finest whites currently being produced in Spain.					
Julian Chivite Chardonnay 125 Aniversario	Navarra	2016	€ 59.00		
Gran Feudo Edición Limitada El Idilio Chardonnay	Navarra	2018	€ 9.50		
<b>Cataluña</b>					
<b>TORRES</b>					
From the heart of Cataluña, the wines from Torres are justifiably famous the world over.					
Milmanda Chardonnay	Conca de Barberà	2015	€ 61.00		
<b>VT Castilla</b>					

<b>PAGO DE VALLEGARCIA</b>					
Miriade Viognier	Ciudad Real	2018	€ 15.00		
Vallegarcia Viognier Oak Aged	Ciudad Real	2018	€ 22.00		
<b>Alicante</b>					
<b>ENRIQUE MENDOZA</b>					
E.M.Chardonnay	Alicante	2017/18	€ 10.50		
<b>IGP Cadiz</b>					
<b>Bodegas Forlong</b>					
Forlong Blanco ( Eco )	Puerto de Santa Maria	2018/19	€14.50		
<b>Mallorca</b>					
<b>BINIGRAU</b>					
Binigrau produces Nounat, a refreshing delicious blend of Chardonnay and Prensai, and a pure Chardonnay with creamy, peach flavours and good length.					
Nounat	Biniali	2019	€ 15.75		
Blanc Selecció	Biniali	2019	€ 22.00		
<b>JOSE LUIS FERRER</b>					
Blanc de Blancs	Binissalem	2019	€ 11.50		
Veritas blanc	Binissalem	2019	€ 17.00		
<b>MACIA BATLE</b>					
Made from the indigenous variety Prensai Blanc, complemented with some Chardonnay and Muscat, known for its softness, its fruity aromas and freshness. The Prensai Blanc grape is one of the oldest and most characteristic of Mallorca and has a distinctive touch of fennel to complement its pear-like fruit flavours.					
Blanc de Blancs	Santa Maria	2019	€ 13.00		
<b>Mallorca Pla I Llevant</b>					
<b>ES FANGAR</b>					
Sa Sivina	Felanitx	2018/19	€ 13.00		
Lo Cortinel-lo	Felanitx	2016	€ 23.00		
<b>MIQUEL OLIVER</b>					
A rare and excellent example of a dry wine made from Muscat. Intensely fruity and lipsmackingly delicious.					

Blanc Muscat Sec	Petra	2019	€ 10.00		
<b>MIQUEL GELABERT</b>					
Chardonnay Roure	Manacor	2018	€ 28.00		
<b>Mallorca Vi de la Terra</b>					
<b>BODEGA AMADIP ESMENT &amp; 4 KILOS VINICOLA</b>					
Sa Cussa Antonia	Son Ferriol	2018/19	€ 13.75		
<b>BODEGAS ANGEL</b>					
Blanc de Blanca	Santa María	2018/19	€ 9.65		
<b>Red</b>					
<b>Bierzo</b>					
<b>ALVAREZ DE TOLEDO</b>					
Colección Familia	Bierzo	2015	€24.00		
<b>IGP Castilla y León</b>					
<b>ABADIA RETUERTA</b>					
Abadia Retuerta Selección Especial	Sardón de Duero	2014/15	€25.00		
<b>Toro</b>					
<b>BODEGAS NUMANTHIA</b>					
Named after the local people of Numancia, who in the first century B.C. held off the (grossly larger) invading Roman army for 20 years without being conquered. Now under the stewardship of a major French wine company who have spared no expense in the investment in both land and winery.					
Numanthia	Zamora	2014	€44.00		
<b>BODEGAS Y VIÑEDOS PINTIA</b>					
Pintia is a relatively recent venture from the Alvarez family, owners of Vega Sicilia.					
Pintia	Valladolid	2015	€48.00		
<b>BODEGAS Y VIÑEDOS MAUROS</b>					

<p>"Bodegas y Vinedos Maurodos is one of the leading lights of Toro. Founded in 1997 by former Vega Sicilia winemaker Mariano Garcia Fernandez. These exceptional wines were suffused with personality, purity, a life-affirming sense of "controlled opulence" that, to be frank, put many a more expensive Toro wine in its shade." The Wine Advocate</p>					
Prima		2015	€13.50		
San Roman		2013	€30.00		
<b>QUINTA DE LA QUIETUD</b>					
Corral De Campanas	Zamora	2016/17	€12.50		
Quinta de La Quietud	Zamora	2014	€24.00		
<b>Ribera del Duero</b>					
<b>AALTO BODEGAS Y VINEDOS</b>					
<p>Aalto was founded in 1999 by Mariano García and Javier Zaccagnini with the aim of making a new wine, based on very old vineyards and Mariano's expertise. After 10 years, the winery is considered a leader in Ribera del Duero and has obtained the highest reviews in many tastings. Top scores include three 98 point ratings from The Wine Advocate.</p>					
Aalto	Valladolid	2017	€36.00		
Aalto PS	Valladolid	2017	€81.00		
<b>DOMINIO DE CAIR</b>					
Established by Juan Luis Cañas and Juan José Iribecampos					
Cair Crianza	Burgos	2014/15	€22.00		
Tierras de Cair Reserva	Burgos	2012	€40.00		
<b>BODEGAS HERMANOS PEREZ PASCUAS</b>					
The Pérez Pascuas brothers founded their namesake bodega in					
Viña Pedrosa Crianza	Burgos	2017	€ 23.00		
Viña Pedrosa Reserva	Burgos	2015	€34.00		
<b>BODEGAS LA HORRA</b>					

Wines made by Agustín Santolaya, and established by the people behind Rioja's Bodegas Roda, La Horra is a new kid on the block in Ribera del Duero, but already making significant waves with wines of great precision, class and depth.					
Corimbo Reserva	Burgos	2015	€24.00		
Corimbo I Reserva	Burgos	2014	€49.50		
<b>BODEGAS NEO</b>					
Neo is the brainchild of Isaac Fernandez and is gathering awards for its innovative style. The initial vintages were made from purchased grapes that had been farmed by the winery from 50 year and older vines. The project has grown into its own vineyard and a new winery building.					
Sentido de Neo	Burgos	2015	€12.50		
Neo	Burgos	2015	€35.00		
<b>PAGO DE LOS CAPELLANES</b>					
In the 13th and 14th centuries, a chapel existed in the nearby village of Pedrosa de Duero. The inhabitants of the village donated small parcels of land to the chaplains as a way to show their appreciation. The chaplains of Pedrosa came to have a sizeable landholding, but with the Mendizábal confiscation of 1855, the properties of the church and the clergy were given over to the Pedrosa city council. Despite this, the inhabitants of Pedrosa continued calling the area Pago de los Capellanes in honour of the chaplains.					
Pago de los Capellanes Barrica	Burgos	2018	€14.00		
Pago de los Capellanes Crianza	Burgos	2017	€25.00		
Pago de los Capellanes Reserva	Burgos	2016	€39.00		
<b>DOMINIO DE PINGUS</b>					
Danish oenologist Peter Sisseck has crafted masterful wines from tiny vineyards of incredibly old Tempranillo (here called Tinto Fino). In a good year, no more than 500 cases of Pingus get produced, in a poor year, none does. Possibly Spain's greatest wine.					
PSI	Valladolid	2017	€36.00		
Flor de Pingus	Valladolid	2014	€135.00		

Pingus	Valladolid	2016	€1,330.00	#	
<b>VEGA SICILIA</b>					
If there is only one name in classic Spanish premium winemaking, it must surely be Vega Sicilia. From the heart of Ribera del Duero and at the heart of many winelovers' wish-lists. Expensive, but worth it.					
Alión	Valladolid	2016	€65.00		
Valbuena	Valladolid	2012	€120.00		
Valbuena	Valladolid	2013	€120.00		
Unico	Valladolid	2000	€ 295.00		
Unico	Valladolid	2006	€ 275.00		
Unico Reserva Especial	Valladolid	NV	€ 355.00		
<b>Rioja</b>					
<b>BODEGAS AMAREN</b>					
Bodegas Amaren is a relatively new development by Juan Luis Cañas, started in 1995 in the heart of Rioja Alavesa, the best part of the region.					
Amaren Crianza	Rioja Alavesa	2015	€14.00		
Amaren Reserva	Rioja Alavesa	2010	€35.00		
Angeles de Amaren	Rioja Alavesa	2014	€20.00		
<b>BODEGA DIEZ-CABALLERO</b>					
Diez-Caballero Crianza		2015	€12.00		
Diez-Caballero Reserva		2010	€14.50		
Diez-Caballero Vendimia Seleccionada		2014	€21.00		
<b>BODEGAS LA EMPERATRIZ</b>					
La Emperatriz (The Empress) was named after Empress of					
El Jardín de la Emperatriz		2017	€12.00		
Finca La Emperatriz Reserva		2014	€24.00		
<b>BODEGAS LUIS CANAS</b>					

<p>"Bodegas Luis Canas owns 90 hectares of vine. These wines were imbued with wonderful purity and sophistication, managing to tread that fine line between modernism and classicism and embracing the virtues from the two. Moreover, I found that these wines evoked a sense of place, something that not all Rioja wines do. These all comes highly recommended." The Wine Advocate</p>					
Crianza	Rioja Alavesa	2016/17	€11.50		
Reserva	Rioja Alavesa	2014	€ 17.00		
Reserva Selección de Familia	Rioja Alavesa	2013	€ 24.00		
<b>BODEGAS BENJAMIN DE ROTHSCHILD &amp; VEGA SICILIA</b>					
Plenty of Rioja producers have been exploring Ribera del Duero recently, but in a pleasant twist, this is the Rioja property from Vega Sicilia who have collaborated with no less than the Rothschilds of Bordeaux. Pure Tempranillo in a traditional style. Amazing value.					
Macán Clásico	Alava	2016	€36.00		
Macán	Alava	2014	€62.00		
<b>BODEGAS MARQUES DE CACERES</b>					
Globally renowned, Marqués de Cáceres was actually founded in the 1950s, making it the first new Bodega in Rioja for over fifty years until then. It was started by the Forner family, whose wealth of experience in Bordeaux still shows through in the style and quality of the wines to this day.					
Tinto Reserva Especial	Rioja	2015	€18.00		
Gaudium	Rioja	2015	€60.00		
<b>MARQUES DE MURRIETA</b>					
Very traditional and stylish Rioja name with classic dried fruit and spice flavours.					
Reserva	Rioja Alta	2014	€21.00		
Dalmau Reserva	Rioja Alta	2015	€60.00		
Castillo YGay Gran Reserva	Rioja Alta	2010	€97.00		
<b>MARQUES DE RISCAL</b>					



Classic and well made Rioja from a great vintage and a famous name.					
Reserva	Rioja	2014/15	€19.00		
<b>MUGA</b>					
Crianza	Haro Rioja	2016	€20.00		
Reserva Seleccionada	Haro Rioja	2015	€34.00		
Prado Enea Gran Reserva	Haro Rioja	2011	€53.00		
Torre Muga Reserva	Haro Rioja	2016	€78.00		
<b>RODA</b>					
Roda are very much new wave Rioja: ageing in new French oak; fruit-driven style; maximum freshness and not the least interest in the lengthy ageing in barrel demanded by the time-honoured Gran Reserva style. These are the purest expressions of Tempranillo imaginable.					
Sela	Haro Rioja	2017	€18.00		
Roda Reserva	Haro Rioja	2015	€31.00		
Roda I Reserva	Haro Rioja	2011/12	€ 49.00		
Cirsion	Haro Rioja	2016	€ 190.00		
<b>VINEDOS DEL CONTINO</b>					
A single estate, which is unusual in Rioja, that bottles only its own grapes from its own vineyards. Owned in part by CVNE. Excellent value.					
Reserva	Rioja Alavesa	2012	€29.00		
Viña Olivio Reserva	Rioja Alavesa	2014	€ 72.00		
<b>Navarra</b>					
<b>JULIAN CHIVITE</b>					
One of the best, and probably the most celebrated producer in Navarra, Chivite make classy wines of style and substance.					
Colección 125 Reserva	Navarra	2012	€ 25.00		
<b>Campo de Borja</b>					
<b>BODEGAS ARAGONESAS</b>					

Bodegas Aragonesas is the most famous name in Campo de Borja, in the hills around Zaragoza. Here the vineyards of old vines struggle to produce grapes against a backdrop of high altitude and an extremely arid climate. The consequence is incredible depth of flavours. The region has much history having produced wine since Roman times. Famously, the Borgia family who moved to Italy (and produced two Popes, amongst other claims to fame) originated in Borja, hence the name. These three red wines all capture the quality and heritage of the area.					
Coto de Hayas Crianza	Zaragoza	2017	€6.95		
Coto de Hayas Garnacha Centenaria	Zaragoza	2018	€11.50		
Coto de Hayas Fagus	Zaragoza	2016/17	€26.00		
<b>Penèdes</b>					
<b>BODEGAS TORRES</b>					
Mas La Plana	Pacs del Penedes	2012	€75.00		
<b>Priorat</b>					
<b>CLOS MOGADOR</b>					
Founded by famous French winemaker René Barbier (whose c.v. includes winemaking at Pétrus!), Clos Mogador is a fusion of Spanish grapes such as Garnacha and French classics like Cabernet and Syrah. It really demonstrates what Spain is capable of, and now competes with such vaunted names as Pingus and Vega Sicilia in all but price.					
Clos Mogador	Gratallops	2016	€67.00		
<b>CLOS DE L'OBAC</b>					
Owned by Costers del Siurana, one of the very finest producers in Priorat, Clos de l'Obac is the result of the diversity of altitude and orientation of the eight vineyards that produce the grapes, all of which are sited around the town of Gratallops.					
Clos de l'Obac	Tarragona	2006	€76.00		
<b>LES COUSINS MARC Y ADRIA</b>					

With their artistic labels, featuring Marc and Adria the two cousins concerned, this property is a star of Priorat with super ripe, juicy wine.					
Les Cousins l'Inconscient	Tarragona - Reus	2017	€14.00		
<b>TERROIR AL LÍMIT</b>					
Torroja Vi de Vila	Torroja	2016	€32.00		
<b>ALVARO PALACIOS</b>					
Finca Dofi	Tarragona	2016/17	€97.00		
<b>Pago Campo de La Guardia</b>					
<b>BODEGAS MARTUE</b>					
A Bordeaux blend of grape varieties aged briefly in oak barrels so as to soften the tannins and add some spiciness but not obscure the vibrant fruit. Soft and easy drinking wine.					
Martúe Semi Crianza	Toledo	2016	€10.00		
Martúe Selección Especial	Toledo	2011	€16.50		
Martúe Syrah	Toledo	2009	€19.50		
<b>D.O.P. El Terrarazo</b>					
<b>MUSTIGUILLO</b>					
Mestizaje	Utiel, Valencia	2017/18	€13.00		
<b>Alicante</b>					
<b>BODEGAS Y VINEDOS EL SEQUE</b>					
El Sequé	Alicante	2017/18	€27.00		
<b>D.O. Sierras de Málaga</b>					
<b>CORTIJO LOS AGUILARES</b>					
Pinot Noir	Ronda, Málaga	2018	€33.00		
Pago El Espino	Ronda, Málaga	2016/17	€20.00		
<b>Mallorca</b>					
<b>Binissalem</b>					
<b>BINIGRAU</b>					

Local varieties including Mantonegro are blended with Cabernet Sauvignon and Merlot to produce one of the island's most famous and sought-after red wines.					
Obac Negre Ecològic	Biniali	2019	€ 16.00		
Obac Crianza	Biniali	2016/17	€17.50		
<b>CAN VERDURA</b>					
Supernova		2018/19	€14.50		
<b>JOSE LUIS FERRER</b>					
Three generations of Ferrer winemakers, the latest of which is widely travelled and has brought to the company a wealth of modernity and new techniques to the longstanding traditions of the winery.					
José L Ferrer Crianza	Binissalem	2018	€ 9.75		
José L Ferrer Reserva	Binissalem	2016	€ 20.00		
José L Ferrer Reserva Veritas	Binissalem	2016	€ 24.00		
<b>MACIA BATLE</b>					
With vineyards of Mantonegro, Cabernet Sauvignon, Callet and Shiraz, Macià Batlé's long history of winemaking shows through in the class of its wines.					
1856 Crianza	Santa Maria	2015	€ 12.50		
Reserva Colección Privada	Santa Maria	2014/15	€ 26.00		
<b>Mallorca</b>					
<b>Vinos de La Tierra</b>					
<b>TIANNA NEGRE</b>					
<b>Tianna Bocchoris</b>	Binissalem	2017	€ 15.50		
<b>BODEGAS ANGEL</b>					
Cabernet Sauvignon	Santa María	2014/15	€ 16.00		
Gran Selecció	Santa María	2013	€ 15.50		
<b>BODEGAS RIBAS</b>					
Sió Negre Crianza	Consell	2018	€ 23.00		

Ribas de Cabrera	Consell	2017	€ 58.00		
<b>AMADIP ESMENT &amp; 4 KILOS VINICOLA</b>					
Gallinas & Focas	Son Ferriol	2017	€23.00		
<b>Rosé</b>					
<b>Rioja</b>					
<b>MARQUES DE MURRIETA</b>					
Marques de Murrieta Primer Rosé	Rioja	2018	€27.00		
<b>MUGA</b>					
Mainly Garnacha (Grenache), as are all the world's best rosés, including those from Provence, giving Muga Rosado a winning spice and strawberry flavour.					
Flor de Muga	Rioja	2019	€22.00		
Muga Rosado	Rioja	2018/19	€12.50		
<b>BODEGAS MARQUES DE RISCAL</b>					
Marques de Riscal Rosado Pálido	Rioja	2018/19	€7.50		
<b>RAMON BILBAO</b>					
Rámon Bilbao Rosado	Rioja	2019	€8.00		
Ramon Bilbao Lalomba	Rioja	2018/19	€21.00		
<b>BODEGAS MARQUES DE CACERES</b>					
Marques de Cáceres Rosdao	Rioja	2019	€6.50		
<b>Navarra</b>					
<b>JULIAN CHIVITE</b>					
Chivite Las Fincas Rosé	Navarra	2019	€12.00		
Rosado Colección 125	Navarra	2017/18	€24.00		
<b>Mallorca</b>					
<b>Vi De La Terra</b>					
<b>BODEGAS RIBAS</b>					
Ribas Rosat	Consell	2019	€13.50		

<b>Binissalem</b>					
<b>JOSE LUIS FERRER</b>					
Veritas Roig	Binissalem	2019	€13.00		
<b>Rosat</b>	Binissalem	2019	€9.00		
<b>BINIGRAU</b>					
Rosat Selecció	Biniali	2019	€14.50		
<b>Pla I Llevant</b>					
<b>ES FANGAR</b>	Felanitx	2018/19	€11.50		
<b>Fortified</b>					
<b>JEREZ ( SHERRY )</b>					
<b>EMILIO LUSTAU</b>					
La Ina Fino		NV	€9.50		
Fino La Jarana		NV	€11.00		
Manzanilla Papirusa		NV	€12.00		
Oloroso Seco Don Nuño		NV	€22.00		
Palo Cortado Peninsula		NV	€23.00		
Pedro Ximénez San Emilio		NV	€23.00		
<b>HIDALGO</b>					
Manzanillo La Gitana		NV	€9.00		
El Tresillo Amontillado		NV	€37.00		
Villapanés Oloroso Seco		NV	€37.00		
Pedro Ximénez Hidalgo		NV	€17.00		
<b>PORTUGAL</b>					
<b>TAYLORS</b>					
White		NV	€15.00		
Selected Ruby		NV	€17.00		
Late Bottled Vintage		2014	€24.00		
20 year Old Tawny		NV	€68.00		
<b>USA</b>					
<b>WHITE</b>					

<b>CALIFORNIA</b>					
<b>California North Coast</b>					
Far Niente Chardonnay	Napa Valley	2017	€130.00	#	
Food pairing suggestion Perfect with seared scallops, roast chicken or pumpkin ravioli.					
<b>California Central Coast</b>					
Poppy Chardonnay	Santa Lucia Highlands	2014/15	€25.00		
<b>RED</b>					
<b>OREGON</b>					
Domaine Drouhin Pinot Noir		2014/16	€49.00		
Food pairing suggestion Delicious paired with duck with a balsamic and honey glaze.					
<b>CALIFORNIA</b>					
Sean Thackrey Pleiades		NV	€57.00		
<b>California North Coast</b>					
<b>CAYMUS</b>					
Proprietor Chuck Wagner has to be one of the most avuncular and modest figures in California's winemaking fraternity and so it is pleasantly appropriate that he owns some of the greatest vineyards and regularly fashions some of the best wines in the whole country.					
Caymus Cabernet Sauvignon	Napa Valley	2016	€149.00	#	
Caymus Cabernet Sauvignon	Napa Valley	2017	€159.00	#	
<b>OPUS ONE</b>					
A collaboration between the Rothschilds of Bordeaux (Château Mouton Rothschild) and Robert Mondavi of the Napa Valley, Opus One is probably California's single most famous exported wine. Capturing the best of both worlds in a truly sublime example of the Cabernet Sauvignon grape.					
Opus One	Napa Valley	2012	€395.00	#	

Opus One	Napa Valley	2013	€410.00	#	
Opus One	Napa Valley	2014	€395.00	#	
Opus One	Napa Valley	2015	€405.00	#	
<b>JOSEPH PHELPS</b>					
Founded in 1973 and located near St Helena, Joseph Phelps is one of the most respected wineries in Napa Valley. Family owned and operated to this day, the vineyards are farmed using sustainable practices and their portfolio of wines is 100% estate grown since the 2009 vintage. Insignia is their flagship Bordeaux blend and is one of California's most iconic wines.					
Joseph Phelps Cabernet Sauvignon	Napa Valley	2014/15	€110.00	#	
Joseph Phelps Insignia	Napa Valley	2012	€285.00	#	
Saintsbury Pinot Noir	Carneros	2015	€62.00		
Sebastiani Cabernet Sauvignon	Alexander Valley	2014	€55.00		
Food pairing suggestion An ideal match for fillet of beef in a port sauce.					
Silver Oak Cabernet Sauvignon	Alexander Valley	2014/15	€125.00	#	
<b>CHILE</b>					
<b>WHITE</b>					
Montes Classic Chardonnay	Curico Valley	2016	€12.00		
<b>RED</b>					
Villa Montes Cabernet Sauvignon	Colchagua Valley	2018	€10.00		
Montes Purple Angel Carmenère	Colchagua Valley	2014/15	€75.00	#	
Food pairing suggestion Perfect with lamb rogan josh or a spicy ratatouille.					
<b>ARGENTINA</b>					
Privada Bodega Norton Malbec	Mendoza	2015	€42.00		
Pascual Toso Malbec	Mendoza	2017	€14.00		
Pascual Toso Magdalena Malbec Cabernet	Mendoza	2007	€95.00	#	



Food pairing suggestion A juicy steak with bone marrow and pommes Anna.					
<b>AUSTRALIA</b>					
<b>WHITE</b>					
Shaw & Smith M3 Chardonnay	Adelaide Hills	2014/15	€36.00		
Shaw & Smith Sauvignon Blanc	Adelaide Hills	2017/18	€22.00		
Wakefield Estate Promised Land Unwooded Chardonnay	South Australia	2016	€15.00		
Food pairing suggestion A delicious aperitif or perfect served with charcuterie.					
<b>RED</b>					
<b>LANGMEIL WINERY</b>					
Family owned and operated, Langmeil is the home of the Barossa and Australia's oldest known surviving vineyard, planted to Shiraz in 1843, from where the iconic 'Freedom 1843 Shiraz' hails. Although it is only 22 vintages since the Lindner family re-established the abandoned winery, Langmeil has achieved considerable success and it is consistently awarded five red stars in the James Halliday Australian Wine Companion placing it in the top 10% of Australia's premium producers.					
Langmeil Blacksmith Cabernet Sauvignon	Barossa Valley	2016/17	€32.00		
Langmeil The 1843 Freedom Shiraz	Barossa Valley	2012/14	€124.00	#	
<b>PENFOLDS GRANGE</b>					
Grange is Australia's icon wine, and deservedly so. Richly textured, intensely concentrated and packed with fruit, these are immensely complex, beguiling wines that seduce the senses. "Grange, Penfolds' flagship wine, is, by many accounts, the most renowned and world-famous wine produced in Australia." Robert Parker					
Penfolds Grange	South Australia	2005	€690.00	#	
Penfolds Grange	South Australia	2012	€770.00	#	
Shaw & Smith Shiraz	Adelaide Hills	2014	€36.00		

Wakefield Estate Promised Land Shiraz Cabernet	South Australia	2015	€15.00		
<b>NEW ZEALAND</b>					
<b>WHITE</b>					
Auntsfield Single Vineyard Sauvignon Blanc	Marlborough	2017	€27.00		
Food pairing suggestion Beautiful with thai cuisine, sushi or scallop ceviche.					
<b>CLOUDY BAY</b>					
Established in 1985, Cloudy Bay was one of the first five wine makers to venture into Marlborough. At the time, it was almost an unimaginable place to set up a vineyard. However, Cloudy Bay's founder, David Hohnen, was convinced of its potential to produce great wine and so invested in the best land of the region. Since then, Marlborough has risen to become New Zealand's leading wine region, as well as one of the finest winemaking locations in the world.					
Cloudy Bay Chardonnay	Marlborough	2016/17	€36.00		
Cloudy Bay Sauvignon Blanc	Marlborough	2019	€32.00		
Kim Crawford Sauvignon Blanc	Marlborough	2018/19	€21.00		
<b>RED</b>					
Felton Road Pinot Noir	Central Otago	2017/18	€76.00		
Kim Crawford Pinot Noir	Marlborough	2017	€26.00		
<b>SOUTH AFRICA</b>					
<b>WHITE</b>					
Klein Constantia Pascal Jolivet Métis Sauvignon Blanc	Constantia	2016/17	€22.00		
<b>SWEET &amp; FORTIFIED</b>					
<b>SWEET</b>					
<b>AUSTRALIA</b>					
Campbells Rutherglen Muscat half bottle		NV	€19.00		
<b>HUNGARY</b>					
Oremus de Vega Sicilia Tokaji Aszú 6 Puttonyos 50cl bottle		2002	€96.00	#	

Food pairing suggestion Perfect served with tarte tatin and vanilla ice cream.					
<b>FRANCE</b>					
<b>Sauternes</b>					
Château La Fontaine		2014	€27.00		
<b>CHATEAU RIEUSSEC</b>					
Rieussec has long been considered the second greatest property in Sauternes after Yquem and with masterful performances year in, year out, it is not hard to taste why. It is presented in the full, rich, fruity, caramel, marmalade and smoky style, and yet manages to retain a degree of lemon zest freshness.					
Château Rieussec	1er Cru Classé	2001	€95.00		
Château Rieussec half bottle	1er Cru Classé	2003	€40.00		
Château Rieussec	1er Cru Classé	2010	€65.00		
Food pairing suggestion Try with the classic pairing of foie gras or crêpes stuffed with goat's cheese and peach jam.					
<b>CHATEAU D'YQUEM</b>					
A Château which has now acquired legendary status, thanks to its history (it was established in the 1500s and came top of the sweet-wine producing estates in the 1855 Classification) and for its finesse and concentration. It can last, if stored correctly, for up to a century. Made, as are all sweet Bordeaux wines, from Sémillon and aged for four years in oak barrels.					
Château d'Yquem half bottle	1er Cru Supérieur	1996	€145.00	#	
Château d'Yquem half bottle	1er Cru Supérieur	2001	€265.00	#	
Château d'Yquem	1er Cru Supérieur	2003	€290.00	#	
Château d'Yquem half bottle	1er Cru Supérieur	2005	€190.00	#	
Château d'Yquem	1er Cru Supérieur	2006	€275.00	#	
Château d'Yquem half bottle	1er Cru Supérieur	2006	€145.00	#	
Château d'Yquem	1er Cru Supérieur	2010	€390.00	#	















































































