Champagne



Veuve Clicquot Yellow Label Brut NV

Clicquot's signature non-vintage Brut is loved all over the world for its crisp, full flavours, consistent quality and celebratory yellow label. Often referred to as 'The Widow' (after the matriarch, Madam Clicquot Ponsardin, who was widowed at the tender age of 27), this classical dry Champagne is a blend of two-thirds black grapes (Pinot Noir and Pinot Meunier) for body, balanced with one-third Chardonnay for elegance. It has a fine persistent sparkle and golden Champagne colour. It remains one of the benchmark non vintage Champagnes of the world.

White



Sancerre Roc De L'Abbaye 2012
Loire

An intensely elegant Sauvignon Blanc from one of the most prestigious appellations of the Loire Valley, Florian Mollet's 'Roc de l'Abbaye ' Sancerre comes from the domaine's flintiest vineyards, the "Clos du Roc", which used to belong to the ancient Abbaye of Saint-Satur. Peach stone, red apple and lime zest all wrapped around a mineral core with the hallmark smokiness for wines that come from flinty soils. Perfect with seafood and salads.



Planeta Chardonnay 2010
Sicily

Probably Sicily's best know winery and the producer of some of Italy's finest Chardonnay. Rich and opulent, buttery but fruity, the 2010 displays mango, honey and orange peel on the nose. An intense palate with a seductive flavours and exquisite with seafood and light pasta dishes.

Red



Château Labegorce 2005
Margaux

The beautiful château and vineyards of Labegorce sit in the northern part of this famous commune. The wine is typically Margaux in style displaying red and black berry fruits, cedar, tobacco and gentle spice with a medium to full body and silky finish. Glorious with beef or lamb, great with a number of other dishes including hard cheeses.



Château La Nerthe 2006
Châteauneuf-du-Pape

The secret of Châteauneuf is in the galet pebbles, found all over the vineyards, absorbing heat in the day and giving it back to the vines in the evening, helping the maturation. The use of all 9 red varieties in the blend, led by Grenache helps to give a supple character to the wine, whilst being full bodied. Powerful, long, with a myriad of red and black berry fruits, gentle spices and fine long tannins, giving a silky texture to the wines. Served best with red meats and cheese dishes.

Port



Quinta do Noval 20 year old Tawny
Douro

Quinta do Noval is a small, single estate producer, somewhat of a rarity in the region. Tawny is an overlooked style of port, very different to the better known vintage and late bottled vintage styles. Aged in port pipes for nearly all its life the wines take on a light colour as suggested in the name and the fruit flavours. In this case an array of dried fruits, fudge, and butter flavors. The palate offers white peaches and citrus with Christmas spices and smoky overtones. Great with blue cheese and chocolate desserts.