Champagne



Cuvée Dom Pérignon 2003

The 2003 Dom Perignon is a highly rich, powerful and vinous Dom Perignon and unsurprisingly since the summer of 2003 was the hottest in 53 years. The nose has two distinct sides – the light floral candied fruit notes and darker, spicier, licorice aromas. A mouthful of creamy, silky fruit, hints of praline and honey, is under-pinned by a fine vivacious acidity and striking minerality. The perfect way to start a flight, excellent with caviar and pretty outstanding with shellfish and other fish dishes.



Bollinger Special Cuvée
Brut NV

Not only the preserve of James Bond 007, Bollinger is the champagne of choice for discerning clients the world over. One of the few remaining family owned Champagne Houses, the attention to detail and constant striving for excellence shows amply in the glass. It exudes style and panache in a way that others cannot match; this is very nicely composed, with a firm, structured finish. Typically Bollinger.

White



Corton Charlemagne Bonneau du Martray 2004
Burgundy

Bonneau du Martray family has managed to keep nine hectares of Grand Cru vineyard from being parcellated, a rarity in Burgundy. The winemaking here is all about allowing finesse to shine through in the wines. White peach and pear, floral notes and a fine cirtus scent on the nose, a creamy palate and a fine finish. A perfect wine for shellfish, poultry and pasta dishes.



Trimbach Riesling Cuvée Frederic Emile 2006
Alsace

This super cuvee from one of Alsace's best know quality producers is produced from some of the finest terroir in the area. In 2006 a touch of noble rot has reached the grapes giving an added level of complexity. The striking nose has ginger, honey and strawberry with citrus peel fruit aromas. The palate is opulent and honeyed with a mineral freshness we come to expect from Trimbach wines. A versatile wine for fish, pasta and salads.



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 Palmer 2001
Margaux

Margaux is well known for its supple, sensual and alluring wines and Château Palm er is undeniably a contender for top producer within this appellation. A blend of 51% Cabernet Sauvignon and 44% Merlot and 5% petit Verdot the Palmer 2001 is medium weight, with a textural and layered palate, packed full of blackcurrants, black cherries with a gentle Merlot spiciness. Red meat dishes will provide a perfect marriage.



Paul Jaboulet Aîné Hermitage La Chapelle 2006
Rhône

La Chapelle is the flagship wine of this great estate, blending wines from the Hermitage's top vineyards including Le Meal and Les Greffieux, from vines aged between 40 and 60 years of age. 100% from Syrah, the deep ruby palate offers red and black berry fruit flavours and sweet spices. Full and generous with a silky finish. A great wine for red meat and gravy.



Columella 2008
Swartland

Columella is a red wine from one of South Africa's leading winemakers, Eben Sadie. A blend of Syrah and Mourdvedre of Swartland origin, crushed using the traditional basket press and matured in barrel and bottle before release. Columella 2008 has a decadent nose of blackberries, damsons and plums leading into a rich palate of blackcurrants, and blackberries. The wine is full bodied but soft and complete, balanced beautifully with minerality and acidity. Definitely one for red meat dishes.



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 nine 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.

Dessert



Château de Suduiraut 2006
Sauternes

Château de Suduiraut, like its neighbours, benefits from a unique micro climate created by the two rivers flanking the vineyards of Sauternes. The mist, created by the cool and warm airs of the two rivers allows 'noble rot' to form on the berries leaving a shriveled but highly concentrated juice in the grapes, which goes on to make deliciously rich and sweet wines. The nose is intensely perfumed with tropical fruits such as pineapple and melted butter and caramel and orange peel. Full bodied with a beautiful texture in the mouth and a lifting acidity. Perfect with an array of desserts and salty cheeses.

Port



Graham's Single Harvest Tawny Port 1969
Douro

This rare, limited release single vintage Tawny, from a production of only six barrels was not easy to come by, but since we did we are delighted to share it with you. Single vintage Tawny, for those of you unfamiliar to the style, is a vintage Port aged in port pipes until release. The longer the wine is aged, the lighter or more 'tawny' it becomes. The Graham's 69 has a seductive and mesmerizing nose with honeysuckle, vanilla and caramel. The complex and silky palate has been softened from the 41 years in port pipes offering currants, exotic spice and butterscotch. A great accompaniment to salty cheese and chocolate desserts. Saúde!