

Victuals Christmas and New Year Wine Box

£150 including VAT for six standard 750ml bottles (off-sales only)

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"Good wine is a necessity of life for me" — THOMAS JEFFERSON

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Working with our vintner, we are delighted to be able to offer to our customers a wonderful selection of quality French wines for Christmas and New Year celebrations. These wines are exclusive, estate bottles and not easily available through usual channels.

Should you be looking for something a little unusual to delight your friends and family this Christmas and New Year we hope this selection might impress!

The notes and information below are provided by each producer.



2016 Domaine La Croix Belle No.7 Blanc, IGP Cotes de Thongue

Cuvee "N°7" is named for the number of grape varieties used in the blend, which is made only one month before bottling. The rich aromas, finesse and our recognised control over the casking makes it our best ambassador to the greatest tables of France and Europe (Jardin des Sens, Montpellier).

- Wine type: white
- Grapes: Viognier, Chardonnay, Grenache Blanc, Sauvignon, Grenache Gris, Muscat Petit Grain, Carignan Blanc
- Appellation: PGI Côtes de Thongue, Languedoc
- Soil: Clayish-calcareous
- Yield: 35-40 hectolitres per hectare

- Age of vines: 20 years
- Culture: Rigorous pruning, natural grassing
- Vinification: Direct pressing, separate for each grape variety. Fermentation in 300-litre casks: oak that is French, new or for one wine; medium warming.
- Aging: In casks for 8 to 9 months, on lees with stirring.

Description: Golden, brilliant colour. A mix of citrus fruits (confited lemon, grapefruit) intense on the nose with grilled nuts. Greatly rounded mineral notes of exotic fruits (pineapple, passion fruit), honey and vanilla develop on the palate.

Food pairing: To be enjoyed with fish (grilled sea perch, red mullet, bouillabaisse), white meat (stewed veal) or perhaps with pan-fried foie gras. Lovers of great white wines may serve it for the aperitif.

Ideal temperature: 12-13°C.

Aging potential: 3 to 5 years.

2015 Domaine Pierre Guillemot, Savigny-les-Beaune, Dessus les Golardes

This wine is ripe, rounded with a smooth vanilla and spice texture that complements the yellow fruit and rich pear flavours. The wine is generous and likely to age quickly. Drink from 2019.

- Wine Type: White
- Vintage: 2015
- Blend: 30% Chardonnay, 70% Pinot Blanc
- Appellation: Savigny-lès-Beaune, Bourgogne
- Producer: Domaine Pierre Guillemot
- Winemaker: Jean-Pierre Guillemot
- Vineyard: 55 years, 1.3 ha
- Soil: Limestone, Gravel
- Aging: Wine is aged in barrel for 18 months and in bottle for 6 months before release
- Farming: Lutte Raisonnée
- Alcohol: 13%

2015 Pouilly-Fumé, Domaine des Fines Caillottes Cuvée Prestige "Kiméride"

Clean and lean; this award winning Pouilly Fume is elegance in a glass.

- Region: Loire
- Appellation: AOP Pouilly-Fumé
- Grape: Sauvignon Blanc
- Alcohol: 12.50%

The 2015 vintage is also called "Prestige des Fines Caillottes". "Rich, the olfaction reveals superb fruity (lychee, passion fruit, yellow peach, candied fruit), floral and mineral scents. Silky and rich, the mouth retains all its freshness. This is a harmonious, very structured, aromatic and elegant wine".

2015 Château Grand Pey Lescours 2015 Grand Cru Saint Emilion

- Origin: Grape Variety : 100 % Pinot Noir
- Soil: Limestone and clay
- Viticulture: Plantation density : 10,000 vine stocks/hectare
- Average vine age: 55 years
- Vinification: Harvest hand picked – Sorting in the vineyard and in the winery
- 100% destemming
- Ageing: French oak barrels (30 % in new oak) – Length : 10 to 12 months
- Bottling in the downward moon
- Tasting: A powerful, smooth and fruit filled wine typical of Santenay. With aromas of red fruits and a luscious palate it also possesses the necessary balance and tannic structure that will allow it to evolve elegantly over time.
- Serving: Temperature: 16°C / 17°C
- Food: Grilled red meat, Red meat dishes in sauce, game
- Cellaring: 5 to 8 years if the preservation conditions are good (constant temperature and rather important humidity)

2013 RULLY 1er CRU, Préaux Rouge, Domaine Jaeger Defaix

Pinot Noir 100%

The yield is controlled by debudding and green harvest in order to produce a fine and expressive wine. We also make a severe sorting in the cellar.

The fermentation lasts during 15 days with daily pumping-over. Then the wine is aged in oak barrels (1/3 are new) during 15 to 18 months.

A very light filtration is made before bottling so a light sediment may deposit.

A deep and ruby colour. A fruity nose with cherry and raspberry. The mouth is silky with a great length.

2014 Château de la Charrière, Beaune 1er Cru "Clos Les Vignes Franches", Bourgogne

Deep, young-looking ruby. Pleasurable nose of cherry and red fruits with a vanilla note. Suave attack leading into a delicious, full and lively palate with the fruit aromatics augmented by spice. Lovely exuberance and hint of firmness on the finish.

- Grape Variety: 100 % Pinot Noir
- Soil: Limestone and clay
- Plantation density: 10 000 vine stocks/hectare
- Average vine age: 45 years
- Vinification: Harvest hand picked – Sorting in the vineyard and in the winery and 100% destemming
- Ageing: French oak barrels (30 % in new oak) – Length : 10 to 12 months. Bottling in the downward moon
- Tasting: Deep ruby. Pleasurable nose of cherry and red fruits with a vanilla note. Suave attack leading into a delicious, full and lively palate with the fruit aromatics augmented by spice. Lovely exuberance.
- Serving: Temperature : 16°C / 17°C
- Foods: Grilled red meat, Red meat dishes in sauce, game
- Cellaring: 6 to 9 years if the preservation conditions are good (constant temperature and rather important humidity)