



## THE WINE LIST

### November 2017

This selection forms the basis of what is in stock most of the time. These are all good quality wines and spirits that offer excellent value – especially when compared with their prices charged in the UK. We prefer to show keen headline prices, rather than raise them so as to take off some notional “discount”. The euro price you see is the price you pay.

If you wish to order wines for delivery in France, please visit [www.boursot.fr](http://www.boursot.fr) and select the Union Jack flag on the top bar of the page to take you to the English language version.

You probably know some of the choices already, but we will of course be happy to explain individual styles - and of course you can taste many of them. Unlike some UK wine merchants, we have no minimum order requirement and you can mix your bottles and cases as much as you like.

You can also have your favourite wines sent directly to our premises from the vineyards, so that you can simply hop across to collect these cases, taking advantage of low French prices and you should not need to pay any UK duty provided that the wines are for your personal consumption. Please call or e-mail for further details.

We are here to help you. You can access our great deals with Eurotunnel – just click on their logo on our home page. And whilst here, enjoy lunch in one of the town’s many restaurants: see [Our Guide](#) for notes on these as well as for places to stay and other places of interest.

It is always helpful if you can place your order before you arrive. In that way, we can ensure that your order is pulled out of stock and is ready for your arrival.

Our two locations of Ardres and Marquise are easily accessible, each being just 15 minutes from both the tunnel and Calais. [See Map](#).

The Ardres shop is open:-  
Monday – Saturday 10.00 – 6.00  
with no closure for lunch

The Marquise shop is open:-  
Monday – Saturday 10.30 – 5.30  
with no closure for lunch

*If you are likely to be here outside these hours, please contact us in advance and we shall be happy to open up – always assuming one of us is available.*

Being in France, we charge in euros so the sterling price shown here is simply an approximate guide and is obviously dependant upon the exchange rate offered by your bank. We accept Mastercard and Visa, or cash in euros. We also accept payments by bank or CurrencyFair transfer – please ask and we will send you our bank account details.

We look forward to seeing you soon.

With my best wishes  
Guy Boursot

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## WHITE WINES

- La Fleur de Mondésir, Bergerac Sec, 2016** 3,90€ £3.40  
A pale coloured dry white with a light “citric” nose and a fresh character. Made from Sauvignon and Sémillon, this is clean and crisp and offers fantastic value. This Bergerac is good to enjoy by itself or with light food.
- Le Petit Pont, Réserve, Blanc, Vin de Pays d’Oc, 2016** 4,30€ £3.70  
A fresh and fruity dry white wine made from Vermentino and Chardonnay close to Béziers in the Languedoc. The wine has a vivacity and, some might say, an aroma of white fruits! Extra-ordinary quality at such a sensible price! Very easy drinking. (UK price: £7.50)
- Chardonnay, Domaine du Paradis (Languedoc), 2016** 5,50€ £4.80  
A light Chardonnay that is fresh and fruity. If you thought you didn’t like Chardonnay, you should be pleasantly surprised by this! From the talented Jonquères d’Oriola winemaking family at Château de Corneilla just outside Perpignan.
- Sauvignon Blanc-Viognier, L’Arjolle (Côtes de Thongue), 2016** 5,80€ £5.00  
A well made wine in which you can really taste both of these two grape varieties: with 50% of each, it’s a lovely combination. The Viognier adds a musky yet fruity aroma to the Sauvignon’s freshness. From one of the Languedoc’s most progressive wineries. A versatile wine that is easy to enjoy by itself or with food. Delightful - and different.
- Muscadet de Sèvre et Maine, Sur Lie, La Griffes Bernard Chéreau, Chéreau-Carré (Loire), 2015** 5,90€ £5.10  
**Half Bottles** 3,00€ £2.60  
Chéreau Carré is one of the best producers of Muscadet. This is a bone-dry wine that has a zingy freshness about it, without the acidity that so many Muscadets can have. Also, having been made “sur lie”, the wine has more body and spiciness. This wine is of high quality and offers you excellent value. (UK price: £7.39)
- Sauvignon de Touraine, Domaine de Marcé (Loire), 2016** 5,90€ £5.10  
For years we followed Domaine Octavie in this same village of Oisly, but recently have found this new wine which we believe to be equally good whilst of even better value. Coming from 20 year old vines, the wine is fresh, fruity and not acidic – it’s delightful and can be enjoyed either with or without food. Awarded two stars in the Guide Hachette.
- Picpoul de Pinet, Domaine Morin Langaran (Languedoc), 2016** 6,40€ £5.60  
Bone dry but with plenty of smooth fruit – the perfect accompaniment to fish and white meat. Also easy to enjoy by itself, serve it very cool to appreciate its refreshing character. Do not confuse this with some of the boring examples on today’s market, this is from one of the two best producers of the area. Best when enjoyed young and fresh. Picpoul is the grape and Pinet is the town close to Mèze near Agde on the south coast. (UK price: £9.50)
- Château Milord, Entre-Deux-Mers (Bordeaux), 2015** 6,80€ £5.90  
Fresh, fruity but dry white wine from this area in southern Bordeaux. The wine is a good all-rounder for parties, being dry but with enough fruit to be likeable to those who prefer something sweeter. If you enjoy Pinot Grigio, you’ll enjoy this.
- Chardonnay, Equilibre, Domaine de l’Arjolle (Languedoc), 2016** 6,90€ £6.00  
If you like a fruity and fresh but slightly oaked style of Chardonnay, this is delicious and as the name implies, it is beautifully balanced. A “sunny” style of Chardonnay from our innovative friends at Domaine de l’Arjolle near Pézenas who make some truly exciting wines.
- Château de Fayolle, Bergerac Sec (Bordeaux), 2016** 6,90€ £6.00  
A regular medal winning dry Bergerac made from 95% Sauvignon and 5% Sémillon grown on chalky ground. A wine to be enjoyed young with its vibrant fruit and fresh floral aromas. Easy to appreciate.
- Bourgogne Aligoté, Buissonier (Burgundy), 2015** 6,90€ £6.00  
Aligoté is the “other” grape of Burgundy and produces a wine with more freshness than that produced from the Chardonnay. It is very dry. This is produced in the Chablis area and is an excellent example at a very reasonable price.
- Sauvignon Saint-Bris, Bailly-Lapierre (Burgundy), 2015** 7,80€ £6.80  
This is the only Sauvignon allowed in the Burgundy area and this specific example has a lovely complexity with the minerality of a good Chablis whilst having the freshness of the Sauvignon. It is grown just outside Chablis and is fresh and dry but has more softness than most Sauvignons. Fruity and easy to appreciate.
- Bourgogne Côte Chalonnaise, Buissonier, Vignerons de Buxy (Burgundy), 2015** 7,90€ £6.90  
The Bourgogne Côte Chalonnaise appellation has recently been created to answer the demands for decent quality Burgundy at attractive prices. This wine is made by the Cave de Buxy, arguably the area’s leading co-operative. A delicious, fresh lemony style of Chardonnay – light yet full of fruit. Great value for the quality.

<b>Château de Sours, Bordeaux Blanc, 2014</b>	8,20€	£7.10
A delightful fresh “grapey” dry wine made from lightly oaked Sauvignon and Semillon. Another high quality wine from this revitalised château just outside Saint-Emilion. This wine has delicious exotic fruit flavours and impresses easily: it tastes much more expensive than it is in reality.		
<b>Viognier, Domaine Etang des Colombes (Languedoc), 2016</b>	8,40€	£7.30
A favourite: a superior Viognier, with plenty of fresh fruity aromas. Perfect for refreshing summertime drinking – with or without food. This 77 hectare domaine in the Corbières region has been run by the highly respected Gualco family over four generations. In our view, as an inexpensive Viognier this is one of the best - delicious!		
<b>Château de Respide, Graves (Bordeaux), 2016</b>	8,70€	£7.60
This is a lovely wine: made from 66% Sémillon and 34% Sauvignon. Because the wine has undergone micro-oxygenation, it has an open and appealing freshness and fruitiness on the nose and in the mouth. Great with first courses, fish, chicken or even with many lighter cheeses.		
<b>Muscat Sec, Cuvée Augustin, Robert Faller et Fils (Alsace), 2012</b>	9,80€	£8.50
The Muscat grape gives a delightful orange-like fragrance to its wines. This fine example is grapey and refreshing – especially when served chilled with light summer dishes.		
<b>Muscat de Rivesaltes, Château de Corneilla, Vin Doux Naturel, 2015</b>	9,80€	£8.50
One of the finest Muscats we’ve tasted recently: a lighter and more refreshing style of wine than Muscat de Beaumes de Venise, this is citric-fresh but sweet. An excellent dessert wine at a sensible price.		
<b>Morillon Blanc by Jeff Carrel, Vin de Pays de l'Aude (Languedoc), 2015</b>	9,80€	£8.50
Morillon Blanc is the original name of the Chardonnay. This wine is made from botrytised Chardonnay grapes that have been vinified as a dry wine partly in barrel and partly in steel tanks. The result is a deliciously soft sweeter smelling Chardonnay but with a paradoxically dry style. A really interesting wine.		
<b>Mâcon-Fuissé, Domaine Denis Dutron (Burgundy), 2016</b>	9,90€	£8.60
We used to think that our Solutré was the best but then we discovered this mouth wateringly delicious wine - and it's at a lower price! It is fresh and grapey and we don't believe white Mâcon gets any better than this!		
<b>Saint-Véran, Croix de Montceau (Burgundy), 2015</b>	9,90€	£8.60
A fuller, smooth, yet juicy wine made from 50 year old Chardonnay vines from the Pouilly Fuissé area. Compare this against other Saint-Vérans and we don't think you'll find one of better value. Delicious – this will keep 3 years.		
<b>Ménéto-Salon, Le Prieure de Saint-Céols (Loire), 2015</b>	9,90€	£8.60
Ménéto made its name some years ago as the less well known neighbour to Sancerre at a lesser price. Nowadays Ménéto wines can be of about the same price so they need to have the quality to support this status. This excellent example is crisp and fresh and still represents exceptional value.		
<b>Lirac Blanc, La Fermade, Domaine Maby (Rhône), 2016</b>	10,70€	£9.30
Made predominantly from Grenache Blanc with Clairette, Picpoul and Viognier, the juice is cold fermented to retain freshness. It has light, floral aromas, with more softness and fullness in the mouth and finishes with a little spiciness – a lovely marriage of flavours that makes it so good to accompany various lighter foods. This wine is regularly applauded by the wine guides and critics.		
<b>Saint-Véran, Domaine Denis Dutron (Burgundy), 2015</b>	10,70€	£9.30
This is a seriously “upper crust” wine made at Château de Vitallis with the typical light mineral aroma of this appellation but it has an additional richness on the palate. You do not need to pay more for a truly delicious Saint-Véran.		
<b>Château d'Antugnac, Terres Amoureuses (Limoux), 2015</b>	10,80€	£9.40
One of our most delicious and easy to appreciate wines: a Chardonnay from Limoux, famous for its quality sparkling wines, that has been fermented and aged in new oak, thereby giving exotic fruit flavours, without being at all heavy. There is also a small proportion of Mauzac in the blend. This domaine is receiving accolade after accolade for producing seriously good wine at remarkably fair prices. It tastes more like an expensive Burgundy and we believe you will come back for more!		
<b>Château du Juge, Cadillac (Bordeaux), 2009</b>	10,90€	£9.50
The 150 hectare area of Cadillac, close to Loupiac and Sauternes, was granted its own status in 1973, since which time it has produced some very good, rather than “great”, sweet wines. They tend to be lighter and more refreshing in style than those of Sauternes. This is deliciously fresh and fruity – and, of course, sweet!		
<b>Montagny, Premier Cru, Les Coères, Vignerons de Buxy (Burgundy), 2014</b>	11,20€	£9.70
Montagny is one of the four main wine producing villages in the Côte Chalonnaise and produces lighter styles of dry white wine from the Chardonnay grape. Buxy produces the majority of all Montagny and this particular Premier Cru is full of dry flavour and is of excellent quality. Good for your special entertaining. (UK price: £14.99)		
<b>Chablis, Maurice Tremblay, 2015</b>	11,40€	£9.90
Maurice Tremblay's Chablis wines come from a very respectable producer and we have succeeded in		

finding you great value for your money. Tremblay's wines have the typical "minerality" of a classic Chablis but also have a deliciously full dry fruitiness on the palate, with a long aftertaste. Forget the bland Chablis sold by multiple retailers, this wine is classic proper Chablis.

**Gewürztraminer, Tradition, Robert Faller et Fils (Alsace), 2015** 12,30€ £10.70

A good example of a classic Gewürztraminer: fragrant but dry with an aroma reminiscent of lychees. Delicious, refreshing and different – the perfect partner to most first courses and it even goes well with spicy food! Regularly described by you as one of the best Gewürztraminers. There is currently a shortage of Gewürztraminer from recent harvests.

**Pouilly Fumé, Domaine Tabordet (Loire), 2016** 12,40€ £10.80

This wine from the village of Pouilly-sur-Loire is just how it should be – dry, light and fresh Sauvignon fruit with a hint of spiciness. It's crisper in style than our Sancerre. This is an immediately impressive wine from this small family producer.

**Bourgogne Chardonnay, Domaine Jean-Luc Maldant (Burgundy), 2015** 12,50€ £10.90  
Magnums 26,80€ £23.30

As soon as you put your nose to the glass, you can tell this is a bit special. It has freshness combined with minerality and a light "lemony" oak. Best enjoyed young, this is a wine that goes well with food, whilst also being easy to appreciate by itself.

**Sancerre, Domaine Franck Millet (Loire), 2016** 12,60€ £10.90

Sancerre wines tend to have a little more softness than those of Pouilly Fumé, made from the same Sauvignon grape. Franck Millet is actively involved at every stage of the wine's production and is generally recognised as one of the area's best small producers. This gem, full of dry Sauvignon fruitiness, is soft and smooth. (UK price: £14.95)

**Bourgogne Hautes Cotes de Beaune, Clos du Bois Prévot, Domaine Mazilly (Burgundy), 2015** 12,90€ £11.20

A good quality Burgundy, made from grapes grown in the hills behind Meursault and Montrachet in the Côte de Beaune. The wine has been partially aged in oak casks but it's delicate and fresh. You could happily keep this wine for another three years. Ideal when you'd like to enjoy good white Burgundy without breaking the bank.

**Riesling, Trottacker de Ribeauvillé, Robert Faller et Fils (Alsace), 2015** 12,90€ £11.20

Faller is based in the picturesque town of Ribeauvillé, where many of Alsace's best Rieslings are produced. Fabulous: from argilo-calcareous subsoil, this wine is bone dry but with plenty of typical Riesling flavour. We always compare Faller's wines very favourably against Trimbach's – but at so much better value. This wine is of a Grand Cru quality.

**Crozes-Hermitage Blanc, Sens, Fayolle Fils & Fille (Rhône), 2016** 13,20€ £11.50

A fresh floral, yet honeyed, style made from 60% Marsanne and 40% Roussanne vinified at low temperature in stainless steel. Lovely to drink by itself or during a meal of fish or white meat. It's something a bit special! Good to drink over the coming three years.

**"G" de Guiraud (Bordeaux), 2015** **ORGANIC** 13,40€ £11.70

"G" is the dry wine from Château Guiraud, the great Sauternes producer. Made from 70% Sauvignon and 30% Sémillon with an average age of 15 years, the wine is then aged in oak casks for 9 months, with lees stirring to give additional flavour. A refreshing dry white that would go well with first courses, and chicken or fish dishes.

**Pouilly-Fuissé, Vieilles Vignes, Château Vitallis (Burgundy), 2015** 15,30€ £13.30

This is mouth-wateringly delicious. When first tasted, we thought "seriously good!" but then once in the mouth, the wine exploded with rich fruit and oak flavours. This is a masterpiece by any standards and we believe it will do justice to your best dinner parties! A gold medal winner.

**Château de Varennes, Savennières (Loire), 2014** 15,70€ £13.70

A bone dry wine made from 100% Chenin Blanc that could age over the next 10 years with no problem, to become fuller and softer in style.

**Château Jany, Sauternes (Bordeaux), 2013** **Half Bottles** 7,90€ £6.90

Sauternes is still known as the producer of some of the greatest sweet wines in the world. This sweet wine has a light, floral aroma and on the palate, the wine opens out to become richer. Made from Sauvignon and Sémillon.

**Chablis Premier Cru, Beauroy, Maurice Tremblay, 2014** 16,80€ £14.60

This Premier Cru Chablis has more body and apparent fruit in the mouth than a "straight" Chablis and it represents exceptional value. Maurice Tremblay's Chablis are widely respected, having much of the steeliness of character that characterise the better wines of Chablis.

**Casta Diva, Lirac Blanc, Domaine Maby (Rhône), 2015** 17,50€ £15.20

This wine has probably been awarded every top medal there is to be won in any competition that it is entered for. A beautiful Lirac made from 50% Viognier and 50% Grenache and fermented in new oak casks. It is fresh yet it has lovely spicy fruit and oak flavours. The owner of the domaine is fanatical about opera!

- Rully, Les Villerranges, Domaine Faiveley (Burgundy), 2014** 17,50€ £15.20  
The highly reputed house of Faiveley is one of Burgundy's best and most reliable winemakers. This superior wine from the village of Rully is really very elegant, and has a lovely complexity of fresh mineral flavours backed by a light oaking. Not at all expensive for such a high quality. Absolutely delicious.
- Auxey-Duresses Blanc, Domaine Philippe Bouzereau (Burgundy), 2015** 18,80€ £16.30  
A delicious white Burgundy from the village of Auxey-Duresses on the road between Meursault and Saint Romain. The wine is slightly oaked yet is fresh and has a lively mineral character – this is fine white Burgundy of super value, especially in view of the supply problems of good white Burgundy. Highly recommended.
- Chorey-lès-Beaune, Domaine Jean-Luc Maldant (Burgundy), 2015**  
Magnums only 39,90€ £34.70  
A gorgeous slightly oaked white Burgundy from this important village just north of Beaune. With only 2% of the production in white, this wine is minerally and fresh and has the capacity to age well over the next year or so. A great white Burgundy from a great year at excellent value.
- Château de Fayolle, Saussignac, Doux (Bergerac), 2013** Half-Litres 12,90€ £11.20  
A top quality sweet wine made from individually picked botrytised Sémillon grapes that are then vinified in oak barrels. The result has a smooth fruity style reminiscent of apricots and cream! A wine to serve either with a first course or with dessert. We believe you will enjoy this!
- Chablis Premier Cru, La Fourchaume, Maurice Tremblay, 2015** 19,90€ £17.30  
This Premier Cru is packed full of fruit, in a Chablis sort of way! The vines are aged between 25 and 45 years and the wine is made in the traditional way by this producer - not oaked at all. As soon as you put your nose to the glass, you can tell there is something special to come – and the flavour does not disappoint. This will keep happily another five years at least. A gorgeous wine.
- Lyre, Muscat de Petits Grains, Vendanges Passerillées**  
**Domaine de l'Arjolle (Côtes de Thongue), 2015** Half-Litres 13,40€ £11.60  
Lyre's Muscat grapes are harvested late in mid-October by which time they have shrivelled slightly, expelling water from the grapes. The juice is fermented and aged in oak for 10 months. The finished product is an elegant sweet nectar that appears to be full of exotic fruit flavours. Elegant packaging too!
- Mercurey, Clos Rochette, Domaine Faiveley (Burgundy), 2013** 20,50€ £17.80  
A fine richer style of Burgundy, containing minerally flavours backed with a little oak. From Chardonnay vines with an average age of 30 years. Whilst the appellation of Mercurey is better known for its reds than its whites, the chalky soil of Clos Rochette, one of Faiveley's "monopoles", has produced here a seriously good white that rivals many a "greater" named wine from the Côte de Beaune. From a very good year for white Burgundy.
- Château de Cérons, Cérons (Bordeaux), 2008** 20,60€ £17.90  
Half Bottles 10,90€ £9.50  
Cérons is the smallest sweet wine producing region close to Sauternes and Cadillac to the south of Bordeaux. Chateau de Cérons is undergoing a complete transformation and is in our view, a rising star. A dessert wine to rival many a good Sauternes. Available in both bottles and half bottles, we believe you will enjoy this.
- Savigny-lès-Beaune Blanc, Domaine Jean-Luc Maldant (Burgundy), 2014** 20,80€ £18.10  
Simply: a beautiful wine. It has a fuller flavour, that being typical of this village. With its lemony creamy character and a long aftertaste, this wine is delicious now but can also stay good for at least three years more.
- Riesling Geisberg, Grand Cru, Robert Faller et Fils (Alsace), 2012** 22,60€ £19.70  
Grand Cru Alsace production is tiny – with low yielding vines of the highest quality. This is a delectable, dry fruity Riesling that makes really refreshing drinking. Probably best served with a meal, this is an impressive wine by any standards but at this price, it's also a bargain. Limited stock remaining of this rare wine.
- Châteauneuf du Pape Blanc, Domaine Jean Royer (Rhône), 2016** 22,90€ £19.90  
Whilst still young, in this high quality wine you can already taste several different flavours reminiscent of apricots and exotic fruits et al. This dry and spicy wine is a masterpiece – and it will be very long lasting.
- Gewürztraminer Kirchberg, Grand Cru, Robert Faller et Fils (Alsace), 2013** 23,30€ £20.30  
This is a "pièce de resistance" from Faller who own some of the greatest vineyards in Ribeauvillé. This wine is semi-sweet but has a fine balance of fruit, spiciness and finesse. A Grand Cru in every sense.
- Saint-Aubin, Premier Cru, En Remilly, Domaine Mazilly (Burgundy), 2016** 23,90€ £20.80  
In our view, En Remilly is the most attractive of the white wines from the Saint-Aubin appellation. This example is decidedly underpriced for its quality and compares most favourably with wines from "greater" or well-known producers. This is very fine wine by any standards, with a subtle balance of oak and fine minerally white Burgundy flavours. Great to impress your guests without breaking the bank.
- Meursault, Les Meurgers, Domaine Mazilly (Burgundy), 2015** 26,80€ £23.30  
This is a great value wine from a single vineyard within the Meursault appellation, produced by a small

family grower. Delicious to enjoy for another five years, this wine has the slightly “nutty” character, backed with a little oak, that we believe one should expect from a decent Meursault.

**Condrieu, Les Mandouls, Domaine Ferraton Père & Fils (Rhône), 2014** 29,30€ £25.50

Condrieu is the rare aromatic white wine made from a low-yielding variety of the Viognier grape. It has an aroma of melon and white fruits and is medium bodied but dry on the palate. At the moment, the wine has an attractive freshness and it can develop and broaden out in texture over the next few years.

**Châteauneuf du Pape Blanc, Vieilles Vignes, Tardieu Laurent (Rhône), 2013** 29,90€ £26.00

Great stuff! Michel Tardieu, owner of Tardieu Laurent, works with some of the area's best producers and has developed an enviable reputation. Full and rich and spicy, this is a great wine made from 50% each Roussanne and Grenache and aged in new oak. But we only have a limited quantity !

**Meursault, Vieux Clos du Château de Citeaux (Burgundy), 2015** 31,20€ £27.10

Château de Citeaux, the original home of the Cistercian monks in Burgundy, makes classic Meursault: smooth and slightly “nutty” in style. This is of a Premier Cru quality, but without the usual price tag. It is magnificent – a real pleasure to drink, offering excellent value for a mature white Burgundy of such high quality.

**Riesling Geisberg, Grand Cru, Vendanges Tardives,  
Robert Faller et Fils (Alsace), 2007**

34,90€ £30.30

An excellent late harvested, and therefore sweet, Riesling Grand Cru. When it's sweet, Riesling has a complexity from its minerality married with its sweetness, making it so very interesting. Try this as something more three-dimensional than the average dessert wine.

**Gewürztraminer, Vendanges Tardives, Robert Faller et Fils (Alsace), 2007** 34,90€ £30.30

Aromatic, sweet lusciously flavoured and even, with the taste of “noble rot”, this is not heavy but is a delight to savour at the end of your special meal. The bottle will serve 9 people happily but if there should be any left in the bottle, as always with a sweet wine, put it back in the fridge and it will keep for several days or even weeks.

**Hermitage Blanc, Tardieu Laurent (Rhône), 2013** 41,90€ £36.40

Full, rich and dry, this is top of the range white Hermitage. Its juice is from 80% 50 year old Marsanne and 20% 40 year old Roussanne vines and has been aged in new oak for 20 months, producing a dry rich and spicy flavour that would go well with stronger flavoured meats such as pheasant or spicier chicken dishes – or better still, with various hard cheeses. You could even keep it 10 years...

**Puligny-Montrachet, Premier Cru,**

**Les Champs Gains, Château de Citeaux (Burgundy), 2015**

46,60€ £40.50

Exquisite – this specific wine is one of the finest white Burgundies you could wish to taste, and shows off everything that is so great about these top white wines. Very elegant, with a long fresh fruity style backed with a tiny amount of new oak. Complex, classy and, quite simply, delicious.

**Savigny-lès-Beaune Blanc, Premier Cru, Les Gravains,**

**Domaine Maldant-Pauvelot (Burgundy), 2012**

**In wooden (6) cases** 44,50€ £38.70

Maldant-Pauvelot has made a name for itself for its fine wine from the 6 hectare Premier Cru vineyard of Gravains. Robert Parker described the village of Savigny as “where pleasure is more important than prestige”. The wines are fruity and have an underlying richness and this wine is particularly fine being from a wonderful year. To enjoy before 2019.

**Gewürztraminer Kirchberg, Grand Cru, Sélection de Grains Nobles,**

**Robert Faller et Fils (Alsace), 1989**

74,80€ £65.00

A lusciously sweet masterpiece from Faller who own some of the greatest, Grand Cru, vineyards around Ribeauvillé. A bottle of this will astound you with its balance of power, fruit, sweetness – and of course, its finesse! Monsieur Faller compares it with Château d'Yquem in Sauternes!

## RED WINES

**Combe de Lauran, Minervois, 2013** 3,90€ £3.40

As one might expect from the Minervois appellation, this wine has a full, rich and slightly earthy texture that makes it so good to go with richer foods. This wine is very fruity and offers easy drinking and great value.

**Le Petit Pont, Réserve, Rouge, Vin de Pays d'Oc, 2016** 4,30€ £3.70

This extra-ordinarily delicious wine is made from Grenache, Cinsault and Cabernet Sauvignon. With an appealingly soft, full and juicy red fruit flavour, this is a great example of the new quality coming from the Languedoc. The bottle also has a stylish presentation. It's one of our best “must try” wines. (UK price: £7.50)

**Côtes du Rhône, Cellier des Dauphins (Rhône), 2016** 4,80€ £4.20

A lighter style of fruity red wine from the Côtes du Rhône that is made predominantly from soft and slightly spicy Grenache. From a respectable year, this wine has a gentle fruity flavour and is easy to appreciate.

Good, honest and well-priced.

**Ventoux, La Claretière, Pierre Amadiou (Rhône), 2015** 5,70€ £4.90

For some time, we were searching for a decent Côtes du Ventoux at a sensible price. When these wines are good, they tend nowadays to be too expensive in our view. Otherwise they are mass-produced bland wines. However, here we have found a wine that is cherry red and full of gorgeous juicy succulent fruit. A delicious wine that offers fantastic value – well worth trying!

**Beaujolais Villages, Pardon & Fils, 2016** 5,80€ £5.00

Fresh, lively Gamay red fruit flavours leap out of the glass in this new addition to our list. Easy to enjoy by itself or with most fish and white meat. Great value too!

**Fitou, Réserve Saint-Estève (Fitou), 2015** 5,90€ £5.10

The area of Fitou in the Languedoc makes its reds from Carignan, Grenache and Syrah – grapes that give soft generous flavours. An easy drinking, slightly spicy red that we'd suggest shows at its best when served with red meat or cheese. Leave this open for an hour and it develops a smooth silky texture. A silver medal winner.

**Merlot, Domaine Bassac, Vin de Pays des Côtes de Thongue, 2016 ORGANIC** 6,40€ £5.60

Domaine Bassac has its vineyards at high latitude in the Languedoc and makes very good varietal organic wines. We have been asked so often for a good Merlot and this wine ticks all the right boxes. So here you are: it's rich, fruity and utterly delicious!

**Syrah, Domaine Bassac, Vin de Pays des Côtes de Thongue, 2015 ORGANIC** 6,50€ £5.70

Good Syrah is not easy to find at a sensible price. Organic Syrah: even more so. We have found from the Hérault area this gorgeous wine with its purity of soft juicy, almost jammy, fruit. It seems to us as full and smooth (and good value) as Rioja used to be. Easy to appreciate.

**Cabernet Sauvignon, Domaine Bassac,  
Vin de Pays des Côtes de Thongue, 2015 ORGANIC** 6,50€ £5.70

A wine that is full of firm Cabernet fruit that appears to have been softened in oak, to be almost soft and juicy. Yet there is no oak in this wine; the grapes have simply been picked at optimum maturity, giving ripe soft fruity flavours. We believe that this organic example will demonstrate to you just how a wine that is 100% Cabernet Sauvignon can still be deliciously fruity.

**Château Haut-Pingat, Bordeaux (Bordeaux), 2015** 6,60€ £5.70

A really good quality flavoursome claret, made under the supervision of the owners of the great Château Kirwan in Margaux. A deliciously fruity and smooth wine. A great everyday claret that knocks spots off others' much more expensive wines!

**Les Cerises, Domaine Boissezon Guiraud (Saint-Chinian), 2016** 6,70€ £5.80

Called "The Cherries" because the wine evokes the freshness of this fruit. This is one of the most attractive wines we have tasted from Saint-Chinian. There is a predominance of Syrah with almost equal measures of Grenache, Carignan and Cinsault grapes and the wine's style is rich and fruity in flavour, without being heavy. With an attractive label, this is a really interesting wine that represents extra-ordinary value.

**Campus Domini, Château Massamier la Mignarde (Minervois), 2015** 6,80€ £5.90

This domaine has received numerous accolades including Best Wine of the World in International Wine Challenge's category Syrah-Grenache-Mourvèdre! Made from these three grape varieties, this wine has a soft rich style but manages to remain fresh and has a brambly aroma of red fruits, herbs and spices from the warm south. To be enjoyed now and over the next three years.

**Cabernet Franc/Grenache, Domaine Bassac,  
Vin de Pays des Côtes de Thongue, 2016 ORGANIC** 6,90€ £6.00

We were so taken with what our friends at Domaine Bassac were doing with these grapes that we decided to have them make up this blend. The wine is succulently juicy and soft and we hope that you too will find it delicious and easy to appreciate.

**Côtes du Rhône, Château d'Aigueville (Rhône), 2015** 6,90€ £6.00

A delicious wine that is full of soft and slightly spicy Grenache. Classic labelling too makes this very presentable whether for a kitchen supper, a smarter dinner party or a wedding. Mid-weight in style, this wine is completely dependable and offers you super value for a small price. Quite excellent.

**La Bette, Domaine Jeff Carrel (Côtes du Roussillon Villages), 2015** 6,90€ £6.00

Stunning – this is a memorable wine. There is the label to start with, not that you should judge a wine that way, and then there is the rich brambly aroma. Finally the many concentrated fruit layers of Syrah, Grenache and Carignan leave you in no doubt that the winemaker and the terroir have combined to produce a modern style of "Big Red".

**Château Milord, Bordeaux Rouge (Bordeaux), 2012** 6,90€ £6.00

	Magnums	14,50€	£12.60
<p>Typical Claret: soft and fruity with a long dry finish. From an excellent year, this red wine from the Entre Deux Mers region is ready to drink now but we believe this inexpensive claret will remain good for another couple of years. Best served with lighter meats.</p>			
<b>Saint-Nicolas de Bourgueil, 75cl de Terroir, La Chevallerie (Loire), 2016</b>		7,60€	£6.60
<p>Typical of this region, this red has a soft dry fruitiness derived from the Cabernet Franc. Mr. Bruneau, the owner and winemaker, is a perfectionist even to the extent of not using pumps to transfer his juice so as to retain maximum flavour. This very attractive wine is best when served with light food. A double medal winner.</p>			
<b>Pinot Noir by Jeff Carrel, Vin de Pays d'Oc (Languedoc), 2016</b>		7,90€	£6.90
<p>A delightful fresh and fragrant style of Pinot Noir, that offers super value for money. The wine has plenty of persistent light juicy fruit and in particular, makes delicious summer drinking.</p>			
<b>Château Chapelle-Labory, Fronsac (Bordeaux), 2015</b>		7,90€	£6.90
<p>One could say that the wines of Fronsac offer wine lovers the taste of good honest Bordeaux, without the higher prices attained in other better known areas. They're for enjoying, not for investing in! This is an excellent example – full, rich and smoothly fruity. To enjoy now and over the next three years.</p>			
<b>Côtes du Rhône, Domaine Grand Nicolet (Rhône), 2015</b>		8,60€	£7.50
<p>This top-of-the-range Côtes du Rhône sells out each year within days, thanks possibly to Robert Parker's consistently high ratings! We managed to buy a parcel of this "outrageously delicious" (RP) wine that is fabulous now but, given the chance, it will improve further over the next 3 or 4 years. Made from 80% 40 year old Grenache and 20% 50 year old Carignan vines. In 2015, this wine is really juicy.</p>			
<b>Brouilly, Domaine de Chêne (Beaujolais), 2015</b>		8,60€	£7.50
<p>Comte Philippe de la Poype produces "real" Beaujolais – wines that are smooth and full of juicy Gamay fruit. This example is full of rich juicy fruit and you may be surprised by the "depth" of this wine. Serve at room temperature or slightly cooled to reveal its refreshing qualities.</p>			
<b>Morgon, Corcelette, Comte Philippe de la Poype (Beaujolais), 2015</b>		8,70€	£7.60
<p>One of our favourite reds: juicy and silky in texture, this is a great and seriously underpriced wine made from Gamay. Corcelette is one of the 6 best "climats" of the Morgon appellation. This is no ordinary Morgon - it has sensational quality and value, and is a revelation.</p>			
<b>Fleurie, Domaine Pardon (Beaujolais), 2016</b>		8,80€	£7.60
<p>We have so often been disappointed with the wines coming out of the village of Fleurie. but at last we have found a delicious fruity mid-weight wine that is not overly priced and so, is worthy of listing. Awarded a gold medal, this is a good honest Cru Beaujolais at a sensible price.</p>			
<b>Héritage, Château de Cèdre (Cahors), 2015</b>		8,80€	£7.60
<p>This is a "great" wine made from Malbec. It has the Cahors classic full and dark style, but unlike some wines from this area, it is approachable now - thanks to its sheer fruit and rounded tannins. It's a wine that could last for years but it can be enjoyed now with richer foods such as full-flavoured cheeses or patés. (UK price: £9.95)</p>			
<b>Château de Sours, Bordeaux, 2012</b>		8,80€	£7.60
<p>This wine is made exclusively from 40 year old Merlot vines, giving a soft rich flavour backed with some gentle tannins. This excellent wine from the famous Chateau de Sours, close to Saint-Emilion should remain good for another three years or so.</p>			
<b>Juliénas, Anne d'Aleyrac, Château de Monternot (Beaujolais), 2015</b>		8,90€	£7.70
<p>This new wine is absolutely full of fruit. For a Beaujolais it is rich and is great to enjoy by itself or with most meats or with cheeses. It is a great testament to the revitalised quality of Beaujolais wines. Exquisite!</p>			
<b>Moulin-à-Vent, Domaine du Dîme, Pardon &amp; Fils, 2015</b>		8,90€	£7.70
<p>The wines from Moulin-à-Vent tend to be the richest in Beaujolais and have the capacity to age well: 5 to 8 years not being uncommon. This is a full wine that is more similar in taste to an older style Burgundy or a Rhône than a fresh lively Beaujolais.</p>			
<b>Rasteau, Domaine des Escaravailles (Rhône), 2014</b>		9,80€	£8.50
<p>A full-fruited, spicy but not heavy wine from this dynamic award-winning estate in the village of Rasteau, next door to Gigondas and Vacqueyras in the southern Rhône. Despite its youth, this Grenache/Syrah/Mourvèdre wine has a gorgeous fruitiness and spiciness. In the southern Rhône, 2014 is a year that expresses fruit and freshness, with a slight spiciness from the "terroir".</p>			
<b>Le Petit Roy, Domaine Jean Royer (Rhône), 15<sup>ème</sup> Année</b>		9,90€	£8.60
<p>This "table wine" is made by one of the top producers of Châteauneuf du Pape, Domaine Jean Royer from the same grapes and the same techniques but outside any appellation. This gorgeous wine can be enjoyed now or kept happily for 2 years, perhaps more. As a Vin de Table, the wine is not entitled to quote a year on its label, although Royer has a coding of "15<sup>ème</sup> année" meaning that this wine is from 2015. Its title belies its provenance – this is a very impressive and delicious wine. (UK price: £12.95)</p>			



- Chinon, Domaine Pierre & Bertrand Couly (Loire), 2016** 10,50€ £9.10  
 Rich in dry brambly Cabernet Franc fruit, this wine is a revelation. It is soft and delightful – probably the best red Chinon we have ever tasted at this price. Made by the ex-head of Couly-Dutheil whom we believe do not produce the same quality across the board as once they did. Pierre and his son prove here what can be achieved from the noble Cabernet Franc – a delicious red that goes well with most lighter food.
- Bourgogne Hautes Côtes de Beaune, Vieilles Vignes, Domaine Mazilly (Burgundy), 2014** 10,60€ £9.20  
 Magnums (2015) 25,50€ £22.20  
 We have always been impressed with many of the Burgundy wines from this family domaine based in the village of Meloisey behind Meursault. This wine is full of smooth juicy Pinot fruity flavours; owing to the vines having an average age of 45 years. Mazilly's winemaking is hand-crafted whilst offering excellent value – that's a rarity in Burgundy!
- Saint-Emilion Private Selection (Bordeaux), 2015** 10,60€ £9.20  
 A seriously understated wine being a bulk purchase from Grand Cru Saint-Emilion Château Lys de Bessedel! A delicious softer style "claret" that can be enjoyed now and over the next two years.
- Mercurey Rouge, Buissonnier, Vignerons de Buxy (Burgundy), 2016** 11,30€ £9.80  
 The village of Mercurey in Burgundy's Côte Chalonnaise produces mostly red wine from the Pinot Noir grape. Its best wines compare favourably with the great wines of the Côte d'Or but at a more attractive price. This mid-weight wine has a lovely soft fruity Pinot character that is delicious to drink by itself as well as with lighter meats and even many fish dishes.
- Zinfandel de l'Arjolle (Languedoc), 2015** 11,30€ £9.80  
 You may have thought that Zinfandel was only grown in the USA, but this wine is from the sole hectare of Zinfandel in France. It is of course also known as Primitivo in Italy. The wine is good by any standard, mid-weight with that slightly violet-like aroma. Try it as something different – and surprise your guests! Full, dark and delicious now, it should remain good for another five years.
- Torus, Alain Brumont (Madiran), 2012** 11,70€ £10.20  
 Half Bottles 6,20€ £5.40  
 The distinctive label on this elegant bottle says it all... "rich, powerful, lush, freshness, charming...". Madiran is different – it makes deep flavoursome wines from the Tannat grape but Alain Brumont has created here a wine that has plenty of richness without being heavy. Particularly good with cheeses or richer meats.
- Vieux Château Goujon, Montagne Saint-Emilion (Bordeaux), 2014** 11,70€ £10.20  
 A full smooth wine from this satellite of Saint-Emilion, which can still produce some great value wines. In the very capable hands of Yannick Reyrel, this is a fuller richer style that is better than so many more expensive produced in "the real" Saint-Emilion!
- Vacqueyras, Cuvée Prestige, Les Vignerons de Caractère (Rhône), 2015** 12,40€ £10.80  
 The village of Vacqueyras in the southern Rhône produces wines of medium body but with the spiciness that is so typical of that region. You can almost feel the area's warmth in the richness and flavour of this gorgeous wine!
- Château Lapelletrie, Grand Cru Saint-Emilion (Bordeaux), 2012** 12,90€ £11.20  
 Saint-Emilion wines are slightly rounder and softer in style than those from the Médoc. Cabernet Franc and Merlot are the prime grapes used. This rich red has a lovely aroma and as a wine that is perfect to enjoy now, it offers really good value - best served with lighter meats. If you are able, opening the bottle an hour prior to drinking will benefit the wine.
- Gigondas, Romane Machotte, Pierre Amadieu (Rhône), 2015** 12,90€ £11.20  
 Pierre Amadieu's philosophy is simple: to produce wines that are fruity, supple and elegant – not heavy and over-extracted as can be the case in so many Rhône wines. This wine is fruity and his wine making style may remind you of a fine red Burgundy. This is gorgeous – soft but with a richness that comes through on the palate. Fantastic value, and you could keep it at least another 5 years if you wanted.
- Crozes-Hermitage Rouge, Sens, Fayolle Fils & Fille (Rhône), 2015** 13,20€ £11.50  
 The Syrah grapes are taken from several terroirs and the juice is then vinified and matured in tank so as to retain freshness – indeed the wine has an aroma reminiscent of small red fruits. This rich fruity style of Crozes is made for instant pleasure and is much better than so many other wines from this well-known appellation.
- Domaine du Grand Ormeau, Lalande de Pomerol (Bordeaux), 2014** 13,60€ £11.80  
 Made by the clever Yannick Reyrel, who also consults for various up and coming chateaux in the region, this wine has bags of rich soft fruit. This is now one of the best Lalande de Pomerol wines and it can be enjoyed now but if you give it a chance, this fine red will get even better over the coming two years. Delicious!
- Saint-Estèphe Private Selection (Bordeaux), 2012** 13,90€ £12.10  
 Made by the highly reputed Château Phélan-Ségur, Cru Bourgeois Exceptionnel, this is a star buy – and especially if you like the sturdier wines of Saint-Estèphe. Delicious to enjoy now and over the next couple of years.

- Rasteau, La Ponce, Domaine des Escaravailles (Rhône), 2015** 14,20€ £12.30  
This is a legendary wine: just look it up on the internet for its various eulogies. Full, rich and powerful yet soft and juicy. This is what Rhône should be but so seldom is. Simply - excellent.
- Rivesaltes Tuilé (Rouge), Château de Comeilla, Vin Doux Naturel, 2007** 14,20€ £12.30  
This little-known sweet red wine is made from Grenache Noir in the Roussillon area and is like a tawny port but without the spirit. Only tiny quantities are produced – having been aged in oak casks for four years, this is rich and smooth. You should try this – we feel you are unlikely to be disappointed.
- Château Labat, Cru Bourgeois, Haut-Médoc (Bordeaux), 2014** 17,30€ £15.00  
From beside Châteaux Gruaud-Larose and Lagrange comes this aromatic red wine that has an attractive balance of fruit and oak, backed with some fine tannins. The wine is made from 50% each Cabernet Sauvignon and Merlot and treated traditionally, even down to the clarification of the wine with egg whites. A wine to enjoy now and over the next couple of years. Run by the Nony family, who also own Ch Caronne Ste-Gemme next door in St-Laurent.
- Margaux Private Selection (Bordeaux), 2013** 18,60€ £16.20  
Made by the famous 3<sup>rd</sup> growth Margaux, Château Kirwan, this is a great wine that is soft and round in style. It would go down very well over a dinner with most meats. Enjoy it now and over the next three years.
- Côte de Nuits Villages, Les Retraits, Domaine Boursot Père et Fils (Burgundy), 2013** 18,60€ £16.20  
This is an understated wine, coming from Comblanchien, just beside the "Clos de la Maréchale", one of Nuits Saint Georges' greatest Premier Crus. The wine has the style of a great Burgundy – full of Pinot fruit with body. This wine can be enjoyed now but it can also keep another three to five years.
- Chorey-lès-Beaune, Les Beaumonts, Domaine Jean-Luc Maldant (Burgundy), 2015** 18,90€ £16.40  
This classic Burgundy is mid ruby in colour but has a lovely full Pinot Noir aroma with an elegant fruitiness on the palate. This great value wine should stay delicious for another 4 years.
- Château Tour de Pressac, Grand Cru Saint-Emilion (Bordeaux), 2014** 19,90€ £17.30  
As the second wine of the great Château Pressac, Grand Cru Classé in the prime Saint-Etienne de Lisse area, this is delicious to enjoy now and over the coming three years. Soft, rich and round, this is a delightful wine by any standards and would be best served with chicken or lighter red meats. Quality wine.
- Santenay, La Cassière, Domaine Jean-Luc Maldant (Burgundy), 2014** 21,20€ £18.40  
A fuller style of Pinot Noir from a single vineyard in the village of Santenay. This is a bargain for a wine of such high quality, and it's delicious to drink now and until 2020 at least.
- Châteauneuf du Pape, Domaine Jean Royer (Rhône), 2014** 23,40€ £20.30  
Magnums 54,30€ £47.20  
This classy Châteauneuf regularly wins high marks in blind tasting competitions, whilst being one of the least expensive. Outstanding and seriously understated, this has been made in the, nowadays, all too rare traditional style with appealing red fruit and spicy flavours, whilst having an elegant fresh aroma. Delicious now and over the next 10 years. This is a gem and we advise you to stock up. (UK price: £25.95)
- Maury, Vin Doux Naturel, Mas Amiel, 2013** Half Bottles 12,60€ £10.90  
A lusciously sweet red wine made from Grenache Noir grapes just north of the Pyrenees. In addition to being served at the end of a meal in place of a port, this is one of the few wines that works well with dark chocolate.
- Château La Truffe, Pomerol (Bordeaux), 2014** 25,50€ £22.20  
A magnificent wine that can be enjoyed now or kept for another 10 years. Composed of 90% Merlot, 5% Cabernet Franc and 5% Cabernet Sauvignon all grown on this five acre vineyard with a sandy limestone base with traces of iron. The grapes are cold macerated so as to extract the maximum of colour and aromas and then there is traditional fermentation and ageing in new oak for 12 to 16 months, and fining with egg whites. This is a rich and full flavoured wine – and it offers extraordinary value.
- Gevrey-Chambertin, Vieilles Vignes, Domaine Mazilly (Burgundy), 2015** 25,70€ £22.30  
Another great value wine from the family house of Mazilly based in the village of Meloisey. Made from Pinot Noir vines of more than 50 years of age, this regular medal winner has more richness than many similar wines, and can be enjoyed now. It will also keep for another five years perfectly happily.
- Beaune, Premier Cru, Les Theurons, Château de Citeaux (Burgundy), 2015** 25,80€ £22.40  
A wine with an amazing purity of Pinot fruit on the nose, elegant, soft and round on the palate, with an incredibly long "finish". This is Côte de Beaune Burgundy at its finest.
- Pommard, Les Noizons, Domaine Mazilly Père et Fils (Burgundy), 2014** 25,80€ £22.40  
This particular Pommard has a Premier Cru quality. Pommard wines tend to be fuller in style owing to the soil around this village. It is a "generous" wine from a very good year and it will last another five years

easily enough. Take advantage now, because there is very little Pommard around, owing to hail damage over recent years!

**Charmes de Kirwan, Margaux (Bordeaux), 2014** In wooden (6) cases 26,50€ £23.00  
(2<sup>nd</sup> wine of Château Kirwan, 3<sup>ème</sup> cru)

Charmes de Kirwan, as the second wine of the great Château Kirwan, is made from younger vines and tends to be a fuller style of Margaux – 2014 produced here deliciously smooth fruit. Fantastic value to enjoy with your dinner guests between now and 2022.

**Château Gazin-Rocquencourt, Pessac-Léognan (Bordeaux), 2012** 26,70€ £23.20

Founded in the 17th century, this property is one of the oldest vineyards in the commune of Léognan in the Graves. Bought in 2006 by the Bonnie family, owner of the now great Château Malartic-Lagravière, which has revived this 19½ hectare vineyard and its château. Made from 50% each Merlot and Cabernet Sauvignon on gravel and calcareous clay soils, with 40% new oak ageing over 15 months, this red has a firmer style and should be great to enjoy for five more years.

**Mercurey, Premier Cru, Clos des Myglands,  
Domaine Faiveley (Burgundy), 2014**

27,60€ £24.00

Magnums 56,40€ £49.00

A smooth ruby red wine with full yet spicy Pinot Noir aromas. The wine is great to enjoy now. It's hard to believe that this is wine from the Côte Chalonnaise but demonstrates what a great winemaker can achieve.

**Cornas, Les Grands Muriers, Domaine Ferraton (Rhône), 2010** 27,90€ £24.30

With a total of just 95 hectares of vines, Cornas is highly sought after by wine aficionados. Grown on near perfect soils of granite and alluvial argilo-calcareous soil, this is rich wine made entirely from Syrah. A good value wine that is densely packed with fruit and tannins that will keep it going for years.

**Aloxe-Corton, Domaine Jean-Luc Maldant (Burgundy), 2014** 29,90€ £26.00

A lighter but very pure-fruity style of Pinot Noir from the genius Monsieur Maldant based in Chorey lès Beaune. This lovely wine will get better still and remain in top form for another 10 years at least.

**Cornas, Coteaux, Tardieu Laurent (Rhône), 2013** 29,90€ £26.00

This top of the range Cornas is made from 60 year old Syrah grown across three different vineyards to give complexity of flavour. It is then aged in two types of new oak. Whilst this is a full rich and smooth style of spicy red, this Cornas has a fresh elegant aroma and is only 13.5° in alcohol.

**Château de Pressac,**

**Grand Cru Classé Saint-Emilion (Bordeaux), 2009** In wooden (12) cases 32,10€ £27.90

One of the fastest rising stars among the top tier of Grand Cru Classé châteaux. With a change of ownership, there has been much new investment in both the vineyards and the cellars and now the wine is a regular medal winner. This 2009 is full, rich and generous on the palate, and will remain good for at least another 10 years.

**Clos Cantenac, Grand Cru Saint-Emilion (Bordeaux), 2012** In wooden (6) cases 34,30€ £29.80

Made from 100% hand picked Merlot, the juice was then aged in 40% new French oak and 60% second year oak for 20 months. The result is juicy, smooth and rich, and the wine can be enjoyed between now and 2024.

**Domus Maximus, Massamier la Mignarde (Minervois la Livinière), 2013** 35,80€ £31.10

This is one of the most decorated and awarded wines of the south, even winning Best Wine of the World in International Wine Challenge's category Syrah-Grenache-Mourvèdre! This is a smooth and concentrated wine made from 80% Syrah and 20% Grenache. The grapes were macerated for 20 days and then aged in new oak casks for 20 months. If you like "big" wine, this is something very special for you. Perfect with richer tasting meats such as duck.

**Chambolle-Musigny, Les Nazoires,**

**Domaine Boursot Père & Fils (Burgundy), 2011** 36,30€ £31.60

This excellent wine contains all the characteristics that have made Chambolle unique and highly sought. Contrary to other reds from the Cote de Nuits, Chambolle wines should be soft and fragrant and as they age, they become slightly richer and rounder in style. This is excellent Chambolle without some of the crazy prices being charged by some of the more trendy growers.

**Château La Croix de Gay, Pomerol (Bordeaux), 2012** 37,90€ £32.90

What a delightful wine this is already! Full of fruity flavours, this wine could be enjoyed now but it would be preferable to wait another few years yet. Owned and run by Alain Reynaud who was responsible for improving the wine at Château Lascombes in Margaux. Watch this château!

**Château Lynch-Moussas, 5ème cru Pauillac (Bordeaux), 2012** 39,20€ £34.10

A lovely classy wine that you can enjoy now or keep for another five years. The winemaker produces here and at Château Batailley and in general the wines of Lynch Moussas are slightly softer. This wine is gentle but rich tasting on the palate.

**Mercurey, Premier Cru, Le Clos du Roy, La Favorite,  
Domaine Faiveley (Burgundy), 2013**

41,90€ £36.40

Faiveley purchased the Premier Cru parcel of Clos du Roy in 1971 but found that the vines they planted in 1982 situated high up on the on the south east facing hillsides produced exceptionally high quality, juicy and intensely aromatic grapes. Since the 2009 vintage, Faiveley has been harvesting and vinifying these grapes and ageing the wine separately. This is rich Pinot Noir with flavours of dark fruits backed with a little oak.

**Vosne-Romanée, Domaine Boursot Père & Fils (Burgundy), 2013** 43,30€ £37.70

The wines from this village in the Côte de Nuits are usually of a richer style of Pinot Noir and are becoming difficult to buy owing to strong demand. This wine is excellent and has the potential to last until 2026 at least. Although we say it ourselves, Boursot's wines are being made better with each passing year: watch this producer.

**Côte Rôtie, Tardieu Laurent (Rhône), 2013** 44,20€ £38.40

The producer Michel Laurent is a firm believer in diversity and for this wine, he has taken his fruit from 60 year old Syrah vines from four different vineyards and aged it in two types of oak. This is a typical "Cote Brune" wine within Côte Rôtie, still with a little tannin - that will dissipate over the next five years. Low stock.

**Amiral de Beychevelle, Saint-Julien (Bordeaux), 2008**

**(2<sup>nd</sup> wine of Château Beychevelle, 4<sup>ème</sup> cru Saint-Julien)** 46,30€ £40.30

For those of you who know your top clarets, this needs little introduction. It's the second wine of the mighty Château Beychevelle and it's from the attractive 2008 harvest, which has soft ripe tannins. This wine can be enjoyed now but it will also keep for at least another five years.

**Les Garouilhas, Château Massamier la Mignarde (Minervois), 2012** 49,50€ £43.00

Sensational! 60% Syrah, 20% Grenache, 20% Carignan aged in oak for 2 years, this is a densely packed red with powerful grape, herb and oak aromas. Whilst this goes well with cheeses and red meats, especially those richer meats from the south, this big wine will get better and better over the next 20 years! Buy it now – drink it or put it away, you should not be disappointed. By way of reference, the critic Robert Parker stated: "This wine sets new bases in its appellation...".

**Château Kirwan, 3<sup>ème</sup> cru Margaux (Bordeaux), 2012** In wooden cases 49,50€ £43.00

A gorgeously smooth Margaux that is ready to enjoy now, but which will also last another eight years. Kirwan, named after its one time Irish owner, has 40 hectares on prime gravelly soil across 46 distinct parcels in the commune of Cantenac. This is outstanding value for such a "great" wine from this highly respected château.

**Corton-Bressandes, Grand Cru, Château de Citeaux (Burgundy), 2012** 51,80€ £45.00

Grand Cru Burgundy has become astronomically expensive in recent years. The hill of Corton is the producer of some of Burgundy's most sought after Grand Cru wines. This wine has a lovely purity of Pinot Noir fruit with a very persistent flavour. Philippe Bouzereau has crafted here a very impressive wine to enjoy over the next three years.

**Hermitage, Tardieu Laurent (Rhône), 2012** 53,70€ £46.70

A full flavoured yet surprisingly elegant wine made entirely from 60 year old Syrah by one of the Rhône's most prestigious negociants with the helping hand of consultant Philippe Cambie. This red will be good for many more years.

**Chambolle-Musigny, Premier Cru, Les Fuées,**

**Domaine Boursot & Fils (Burgundy), 2011** 54,00€ £47.00

The 2011 vintage did not have the best reputation but in tasting this wine, we found it to combine the elegance that one should get from Chambolle, but with the solidity from the Premier Cru vineyard of Les Fuées. This is without doubt a great wine that can be enjoyed from now until 2026 at least.

**Hospices de Nuits, Nuits Saint-Georges, Premier Cru, Les Vignerondes,**

**Cuvée Bernarde Delesclache,**

**Domaine Boursot & Fils (Burgundy), 2011** 61,60€ £53.60

This high quality wine is already showing intense Pinot Noir fruit flavours, with a little tannin, and we believe it will develop really well. The reds of Nuits Saint Georges tend to have a fuller style and this wine was a lovely surprise being from the good year of 2011 which, in general, produced more delicate reds with a "purity" of fruit". A masterpiece.

**Château Batailley, 5<sup>ème</sup> cru Pauillac (Bordeaux), 2009** In wooden (6) cases 78,40€ £68.20

Nowadays this château is producing astoundingly good wine. This is from one of the greatest of recent years and the wine is rich and could still be kept to advantage for another 10 years yet. In style, it is full and rich yet soft and can be reliably chosen for special occasions.

**Corton-Renardes, Grand Cru,**

**Domaine Maldant-Pauvelot (Burgundy), 2012** In wooden (6) cases 85,60€ £74.40

As the name "renardes" implies, the wines of this Grand Cru have a slightly "foxy" character or some spiciness. This wine is full in flavour and being from the excellent 2012 this wine will be good until at least 2022. This is a very fine Burgundy.

**Château Pontet-Canet, 5<sup>ème</sup> cru Pauillac (Bordeaux), 2007** In wooden cases 89,70€ £78.00

Pontet-Canet is probably on every claret lover's shopping list nowadays. It is making stunning wines – some call them the most exciting wines in Bordeaux. Now producing their wine bio-dynamically, these are rich concentrated wines that develop silky smooth flavours with a few years of bottle age. A collector's piece!

**Clos de Vougeot, Grand Cru, Domaine Michel Noellat (Burgundy), 2008** 94,50€ £82.20

This wine is just opening up, being a longer term wine from a “richer” style of vintage. This stylish Grand Cru is elegant and has a lovely alluring delicate fruity aroma with richness on the palate. It should be good for another 5 to 8 years.

**Château Kirwan, 3<sup>ème</sup> cru Margaux (Bordeaux), 2000** In wooden (6) cases 98,60€ £85.70

Even at 16 years of age, this top Margaux wine is still young, showing a rich and firm character. 2000 was considered one of the best vintages of recent years and in our view this wine will be good for another 5 years at least. Highly recommended, this is of fantastic quality.

**Château Lynch-Bages, 5<sup>ème</sup> cru Pauillac (Bordeaux), 2001** In wooden cases 137,50€ £119.60

Lynch-Bages is one of the best and most reliable châteaux in the Pauillac region of the Médoc peninsula. 2001 was overshadowed by the “great” 2000 but this wine proves how it can produce very fine wines, even in “difficult” years. This wine is great to drink now and has been described as “the perfect Pauillac”, being both rich flavoured and elegant.

**Château Pontet-Canet, 5<sup>ème</sup> cru Pauillac (Bordeaux), 2010** In wooden cases 193,30€ £168.10

The bio-dynamic estate of Pontet-Canet is probably on every claret lover's watch list nowadays. The 2010 was one of the very few wines given 100 points by Parker – well deserved. The wine is of course magnificent and has the ability to mature well over the next 30 years – and should of course also appreciate in value.

**Château Palmer, 3<sup>ème</sup> cru Margaux (Bordeaux), 1983** 374,70€ £325.80

1983 was a year that was considered less “great” than 1982 but in fact here developed better sugar levels, leading to wines of great fruit concentration and rich, ripe tannins. At 30 years of age, the wine is still in excellent condition, being garnet red, and it should be fabulous to enjoy now... Limited stock.

## ROSE WINES

**Le Petit Pont, Réserve, Rosé, Vin de Pays d'Oc, 2016** 4,30€ £3.70

Grenache and Cinsault are the two grapes that have gone into the making of this refreshing rosé. This is a good wine by any standards but it is baffling how such good quality can be produced at this very reasonable price. The wine is light and dry, fresh and “grapey” – perfect for easy summer drinking. (UK price: £7.50)

**Le Syrah Rosé de Morin-Langaran (Languedoc), 2015** 6,60€ £5.70

Full fruited dry rosé in a stylish clear bottle, produced on the Etang de Thau. With the body of a red and the freshness of a white, this is wonderful for enjoying at all times – even in winter! A great favourite!

**Château de Sours Rosé (Bordeaux), 2016** 8,40€ £7.30  
Magnums 18,90€ £16.40

This dry fruity rosé is made from 60% Merlot and 40% Cabernet Sauvignon grapes. It is hugely popular in the UK where it sells for very much higher prices! This delicious wine will be good to enjoy for at least another couple of years. This is your opportunity to stock up. (UK price: £8.99)

**Château de Pourcieux (Côtes de Provence), 2016** 8,90€ £7.70  
Magnums 2015 22,90€ £19.90

This is a true Provençal discovery that is made from Syrah, Grenache, and Cinsault. A pale pink and dry wine with a fresh but full fruity style. Of excellent quality, we feel this to offer better value than many other better known wines from this area! This wine is, in our view, truly delicious.

**Bailly Rosé, Château Minuty (Provence), 2016** 8,90€ £7.70

Château Minuty in Provence has a great reputation and produces several wines at different price levels. An excellent pale coloured, fresh dry rosé with a light fruit flavour. Typically Provençal!

**Tavel Rosé, La Forcadière, Domaine Maby (Rhône), 2016** 10,40€ £9.00

A full dry rosé, with an aroma of red fruits, made from nine different grape varieties, but predominantly Grenache Noir. Highly decorated by the world's wine critics, we feel you cannot fail to be impressed!

**Sancerre Rosé, Domaine Franck Millet (Loire), 2015** 12,90€ £11.20

Fresh, light and fruity wine from a respectable vintage in the Loire, made from Pinot Noir - simply irresistible. Franck Millet produces classic Sancerre wines of high quality and great value. Very good to enjoy at any time.

**Crémant de Bourgogne, Rosé, Bailly-Lapierre, Brut** 9,70€ £8.40

The twin sister of our excellent sparkling Crémant made by the Méthode Traditionnelle in the Chablis region. Made from Pinot Noir and Gamay, this is pale pink in colour and with a soft fruity flavour, this is a light dry wine that is perfect for summertime enjoyment.

**Richard-Dhondt, Cuvée Rosé, Premier Cru, Brut Champagne** 22,20€ £19.30

This Premier Cru has a fuller pink colour than some rosé champagnes but retains a lovely freshness on the palate. Perfect with seafood and several lighter meat dishes, or simply lovely as a cool refreshing glass of dry fruity champagne. Try it – you should not be disappointed. Presented in a clear bottle with the very attractive RD label. From our ever-popular House champagne producers, the Richard family in Dizy.

**Bauchet, Séduction Rosé, Brut Champagne** 27,90€ £24.30

This delicate pink coloured dry champagne has floral and red fruit aromas: refreshing for apéritif. On the palate, you will find that the wine fills out in style so that it could also be served with red meat dishes. This is great champagne but it's still at a sensible price. For the aficionados: 75% Chardonnay, 10% Pinot Noir and 15% red wine from the Côte des Blancs and Montagne de Reims; aged 24 months before disgorgement.

**Saint-Réol, Grand Cru, Rosé, Brut Champagne** 28,90€ £25.10

One of the finest pink champagnes available on today's market and yet, at such a reasonable price. This is original and better than many well-known names! Dry but full of soft red fruit flavours. Fabulous.

**Blason Rosé, Perrier-Jouët, Brut Champagne** 38,90€ £33.80

PJ describes this as "a delicious blend of rose and orange flowers. Sensual freshness and full-bodied aromas"! Whatever - this pink champagne has one of the most elegant and attractive styles and we wholeheartedly recommend it to you. (Plus 1,60€ for gift box)

**Billecart-Salmon, Brut Rosé Champagne** **In gift box** 52,90€ £46.00

A fine pale rosé champagne with a fresh fruitiness on the palate. Billecart is not a big brand but it is one of the most respected. Its rosé in particular is sought the world over by champagne aficionados, with its delightfully balanced flavours. A bargain price. (UK price: £55.99)

**Belle Epoque, Perrier-Jouët, Brut Rosé, Vintage 1985 Champagne Magnum** 558,60€ £485.70

One of the greatest years of this most special of de luxe cuvées. This collector's piece is now over 30 years old and, especially being in magnum, is still in great condition. Very limited stock.

## DESSERT WINES

**Muscats de Rivesaltes, Château de Corneilla, Vin Doux Naturel, 2015** 9,80€ £8.50

One of the finest Muscats we've tasted recently: a lighter and more refreshing style of wine than Muscat de Beumes de Venise, this is citric-fresh but sweet. An excellent dessert wine at a sensible price.

**Château du Juge, Cadillac (Bordeaux), 2009** 11,20€ £9.70

The 150 hectare area of Cadillac, close to Loupiac and Sauternes, was granted its own status in 1973, since which time it has produced some very good, rather than "great", sweet wines. They tend to be lighter and more refreshing in style than those of Sauternes. This is deliciously fresh and fruity – and, of course, sweet!

**Rivesaltes Tuilé (Rouge), Château de Corneilla, Vin Doux Naturel, 2007** 14,20€ £12.30

This little-known sweet red wine is made from Grenache Noir in the Roussillon area and is like a port but without the spirit. Only tiny quantities are produced – having been aged in oak casks for four years, this is rich and smooth. You should try this – we feel you are unlikely to be disappointed.

**Château Jany, Sauternes (Bordeaux), 2013** **Half Bottles** 7,90€ £6.90

Sauternes is still known as the producer of some of the greatest sweet wines in the world. This sweet wine has a light, floral aroma and on the palate, the wine opens out to become richer. Made from Sauvignon and Sémillon.

**Château de Fayolle, Saussignac, Doux (Bergerac), 2013** **Half-Litres** 12,90€ £11.20

A top quality sweet wine made, next to Monbazillac, from individually picked botrytised Sémillon grapes that are then vinified in oak barrels. The result has a smooth fruity style reminiscent of apricots and cream! A wine to serve either with a first course or with dessert. We believe you will enjoy this!

**Lyre, Muscat de Petits Grains, Vendanges Passerillées**

**Domaine de l'Arjolle (Côtes de Thongue), 2015** **Half-Litres** 13,40€ £11.60

Lyre's Muscat grapes are harvested late in mid-October by which time they have shrivelled slightly, expelling water from the grapes. The juice is fermented and aged in oak for 10 months. The finished product is an elegant sweet nectar that appears to be full of exotic fruit flavours. Elegant packaging too!

**Château de Cérons, Cérons (Bordeaux), 2008** 20,50€ £17.80

**Half Bottles** 10,90€ £9.50

Cérons is the smallest sweet wine producing region close to Sauternes and Cadillac to the south of Bordeaux. Chateau de Cérons is undergoing a complete transformation and is in our view, a rising star. A dessert wine to rival many a good Sauternes. Available in both bottles and half bottles, we believe you will enjoy this.

**Gewürztraminer Kirchberg, Grand Cru, Robert Faller et Fils (Alsace), 2013** 23,30€ £20.30

This is a "pièce de resistance" from Faller who own some of the greatest vineyards in Ribeauvillé.

This wine is semi-sweet but has a fine balance of fruit, spiciness and finesse. A Grand Cru in every sense.

**Maury, Vin Doux Naturel, Mas Amiel, 2013** Half Bottles 12,60€ £10.90

A lusciously sweet red wine made from Grenache Noir grapes just north of the Pyrenees. In addition to being served at the end of a meal in place of a port, this is one of the few wines that works well with dark chocolate.

**Riesling Geisberg, Grand Cru, Vendanges Tardives, Robert Faller et Fils (Alsace), 2007** 34,90€ £30.30

An excellent late harvested, and therefore sweet, Riesling Grand Cru. When it's sweet, Riesling has a complexity from its minerality married with its sweetness, making it so very interesting. Try this as something more three-dimensional than the average dessert wine.

**Gewürztraminer, Vendanges Tardives, Robert Faller et Fils (Alsace), 2007** 34,90€ £30.30

Aromatic, sweet lusciously flavoured and even, with the taste of "noble rot", this is not heavy but is a delight to savour at the end of your special meal. The bottle will serve 9 people happily but if there should be any left in the bottle, as always with a sweet wine, put it back in the fridge and it will keep for several days.

**Gewürztraminer Kirchberg, Grand Cru, Sélection de Grains Nobles, Robert Faller et Fils (Alsace), 1989** 74,80€ £65.00

A lusciously sweet masterpiece from Faller who own some of the greatest, Grand Cru, vineyards around Ribeauvillé. A bottle of this will astound you with its balance of power, fruit, sweetness – and of course, its finesse! Monsieur Faller compares it with Château d'Yquem in Sauternes!

## SPARKLING WINE & CHAMPAGNE

*All of our sparkling wines are made by the "traditional" method, once known as the "champagne" method.*

**Charles de Fère, Tradition Chardonnay, Brut** 7,20€ £6.30

For the price, or even at any price, this is a lovely wine with its delicate honeyed fruity aromas. In our view, it is better than so many cheap champagnes. If this were a champagne it would be called a Blanc de Blancs, being made entirely from white grapes – in this case, the classic chardonnay, that is used in Champagne.

**Fayolle, Blanc de Blancs, Méthode Traditionnelle, Brut** 8,80€ £7.60

Made from Sémillon, this has a fuller aroma but has a refreshing dry fruity flavour. An easy to appreciate sparkling wine of quality that would be ideal for weddings or even simply as a pre dinner glass of bubbly!

**Crémant de Bourgogne, Réserve, Bailly-Lapierre, Brut** 9,50€ £8.30

Made in the Chablis area of Burgundy, this is an excellent wine made from two of the three Champagne grapes: Chardonnay and Pinot Noir. A super value wine that is always popular with its softer style, appealing to a wide variety of people.

**Courotte d'Or, Chapin & Landais, Saumur Brut** 9,60€ £8.30

An elegant dry sparkling wine produced in the Saumur region of the Loire, by the Méthode Traditionnelle (once called the Champagne Method). As close as it gets to Champagne, this is excellent for parties – without too great a price.

**Crémant de Bourgogne, Rosé, Bailly-Lapierre, Brut** 9,90€ £8.60

The twin sister of our excellent sparkling Crémant made by the Méthode Traditionnelle in the Chablis region. Made from Pinot Noir and Gamay, this is pale pink in colour and with a soft fruity flavour, this is a light dry wine that is perfect for summertime enjoyment.

*80% of champagne's volume comes from 20% of the houses or négociants: the big names that we all recognise – Moët, Clicquot, Bollinger etc. Typically these houses maintain contracts with growers who supply them either in grape or in bottle with the volumes required for the houses to fulfil their sales. We have included below some of these very growers, who produce wines with individual character and at very good value.*

**Richard-Dhondt, Cuvée de Réserve, Brut Champagne** 18,80€ £16.30  
Half Bottles 10,70€ £9.30  
Magnums 43,60€ £37.90

This amazing champagne is made by a small Premier Cru and Grand Cru grower in the prime village of Dizy just outside Epernay. It's made from equal percentages of Pinot Noir, Pinot Meunier and Chardonnay, with 50% reserve (older) wine and then aged for a minimum of 18 months, giving soft fruity but toasty flavours. This is a superb find: good quality, sensibly priced with a smart label, reminiscent of Bollinger RD. If you want inexpensive champagne, we believe you will not find better than this. Exclusive to Boursot's.

**Richard-Dhondt, Cuvée d'Or, Blanc de Blancs, Brut Champagne** 21,20€ £18.40

A fine elegant champagne made entirely from white grapes i.e. the Chardonnay. It is made by our friends, the Richard family in Dizy who also make Premier and Grand Cru wines and this is clearly evident in the

quality of their “lesser” wines. Very enjoyable.

**Tribaut, Premier Cru, Demi-Sec Champagne** 21,80€ £18.90

A champagne that is sweeter in style from this small family producer in the Premier Cru village of Hautvillers near Epernay. This is a fruity champagne that is refreshing to enjoy well chilled by itself or with lighter fruit desserts.

**Richard-Dhondt, Cuvée Rosé, Premier Cru, Brut Champagne** 22,20€ £19.30

This Premier Cru has a fuller pink colour than some rosé champagnes but retains a lovely freshness on the palate. Perfect with seafood and several lighter meat dishes, or simply lovely as a cool refreshing glass of dry fruity champagne. Try it – you should not be disappointed. Presented in a clear bottle with the very attractive RD label. From our ever-popular House champagne producers, the Richard family in Dizy.

**Tribaut, Premier Cru, Blanc de Noirs, Brut Champagne** 24,00€ £20.90

From the village of Hautvillers, the ancient home of Dom Pérignon, comes this wonderful full expressive Blanc de Noirs made entirely from Pinot Noir grapes. A richer style.

**Saint-Réol, Grand Cru, Brut Champagne** 25,70€ £22.30

Half Bottles 13,90€ £12.10

A class apart, our ever popular Saint-Réol Grand Cru is a very high quality champagne made from Pinot Noir and Chardonnay only – a soft style with none of the harshness that can be found often in so many cheaper champagnes. This producer makes wine for among others, Laurent-Perrier, Perrier-Jouët, Pol Roger and Veuve Clicquot and put simply, this is probably the most delicious champagne you will taste at this price. A champagne to impress!

**Bauchet, Séduction Rosé, Brut Champagne** 27,90€ £24.30

This gorgeous delicate pink coloured dry champagne has floral and red fruit aromas: refreshing for apéritif. On the palate, you will find that the wine fills out in style so that it could also be served with red meat dishes. This is great champagne but at a sensible price. For the aficionados: it's 75% Chardonnay, 10% Pinot Noir and 15% red wine from the Côte des Blancs and Montagne de Reims; aged 24 months before disgorgement.

**Saint-Réol, Grand Cru, Rosé, Brut Champagne** 28,90€ £25.10

One of the finest pink champagnes available on today's market and yet, at such a reasonable price. This is original and better than many well-known names! Dry but full of soft red fruit flavours. Fabulous.

**Perrier-Jouët, Grand Brut Champagne** 30,20€ £26.30

This is the Grande Marque unquestionably put on the global map by the Boursot family between 1828 and 1960. This champagne has the finest reputation and is in our view the ultimate easy drinking non-vintage champagne. Soft, dry and easy to appreciate.  
(Plus 0,70€ for gift box)

**Bauchet, Millésime 2009, Premier Cru, Brut Champagne** 30,70€ £26.70

The family house of Bauchet in the village of Bisseuil, has aged this vintage wine for five years before disgorgement. A blend of 75% Chardonnay and 25% Pinot Noir from Bauchet's Premier Cru vineyards in the Côte des Blancs and the Montagne de Reims, this wine has both length of flavour and a balance of smoothness, spices and minerality. This is seriously good champagne.

**Pol Roger, Brut Réserve Champagne** 34,60€ £30.10

Half Bottles 18,90€ £16.40  
Magnums 69,80€ £60.70

The epitome of classy Champagne from this small family-run House in Epernay: dry but with a clean fresh elegance. One of the best value Grande Marques, owing to its high proportion of aged reserve wines in its blends. (UK price: £35.99)

**Blason Rosé, Perrier-Jouët, Brut Champagne** 38,90€ £33.80

PJ describes this as “a delicious blend of rose and orange flowers. Sensual freshness and full-bodied aromas”! However it is described - this pink champagne has one of the most exquisite and attractive styles and we wholeheartedly recommend it to you.  
(Plus 1,60€ for gift box)

**Bauchet, Saint-Nicaise, Blanc de Blancs, Brut, Vintage 2009 Champagne**  
In gift box 49,80€ £43.30

Magnums (2007) in gift box 96,50€ £83.90

This delicious Blanc de Blancs (meaning made from 100% Chardonnay) has been aged in Bauchet's cellars for a minimum of five years before disgorgement. The grapes come from their Premier Cru vineyards in the Côte des Blancs (Grauves) and the Montagne de Reims (Bisseuil). This classic wine starts off with a biscuity aroma and has a creamy texture on the palate.

**Billecart-Salmon, Brut Rosé Champagne** In gift box 53,20€ £46.30

A fine pale rosé champagne with a fresh fruitiness on the palate. Billecart is not a big brand but it is one of the most respected. Its rosé in particular is sought the world over by champagne aficionados, with its delightfully balanced flavours. A bargain price. (UK price: £58.50)



**Pol Roger, Brut Vintage 2004 Champagne** 59,80€ £52.00  
 Still can be aged over several more years, this excellent champagne continues to develop a rich flavour with a toastiness on the palate. Mature vintage top Grande Marque champagne at this inexpensive price – wow!

**Sir Winston Churchill Cuvée, Pol Roger, Brut Vintage 2002 Champagne** 192,20€ £167.10  
 This is “great” champagne, built more like a fine wine with its complex layers of flavour. It combines “citric” freshness with a toasty richness behind. This wine made from Pinot Noir and Chardonnay has a very long aftertaste. One of the world’s finest and most respected of all the de luxe cuvée champagnes.

**Belle Epoque, Perrier-Jouët, Brut Rosé, Vintage 1985 Champagne Magnum** 558,60€ £485.70  
 One of the greatest years of this most special of de luxe cuvées. This collector’s piece is now 31 years old but, especially being in magnum, it is still in great condition. Very limited stock.

## BRANDIES – COGNAC & ARMAGNAC

*To most of us, the classification on brandies is confusing. VSOP generally has an average age of 10 years, XO has an average age of 20 years, Hors d’Age (“beyond age”) implies very old and at least 10 years old...!*

**Armagnac \*\*\* de la Mazière, 40%** 19,90€ £17.30  
 Armagnac has a little more earthiness in its flavour than Cognac. This is a good typical example.

**Premier Cru Cognac de Grande Champagne, VSOP, Claude Thorin, 40%** 34,80€ £30.30  
 VSOP here means it is made from a blend of cognacs between 5 and 15 years of age. Quite simply: a smooth and utterly delicious cognac from this small family producer - this beats virtually any branded cognac hands down. Wonderful value. **In gift box**

**1998 Vintage Armagnac, Domaine du Mignon, 42%** 37,90€ £33.00  
 A traditionally made rich amber coloured and full flavoured Armagnac, this is a high quality product from this small producer: great value.

**1996 Vintage Armagnac, Domaine du Mignon, 42%** 41,70€ £36.30  
 A traditionally made rich amber coloured and full flavoured Armagnac, this is a high quality product from this small producer: (also!) great value.

**Napoléon, Vieille Réserve, Premier Cru Cognac de Grande Champagne, Claude Thorin, 40%** **In gift box** 45,70€ £39.70  
 This is everything you love about Thorin’s VSOP shown above but this has even more finesse, more depth of flavour and more smoothness – the hallmark of Thorin’s cognacs. How? Because it’s blended from Grande Champagne cognacs between 8 and 20 years of age. Exceptional quality.

**1976 Vintage Armagnac, Domaine du Mignon, 42%** 48,60€ £42.30  
 Wow – this is almost grapey in its aroma! From a small producer we have been following for some time, this is a classy Armagnac at a most sensible price.

**1968 Vintage Armagnac, Domaine du Mignon, 42%** 67,40€ £58.60  
 Wow – this is almost grapey in its aroma! From a small producer we have been following for some time, this is a classy Armagnac at a most sensible price.

**Très Vieux Cognac, Jean Fillioux, 40%** **In gift box** 74,30€ £64.60  
 Fillioux’s Très Vieux is generally made from a blend of cognacs of at least 25 years of age – this is a blend of 1976 and 1979 and is an immediate pleasure on the nose as well as on the palate, with a long smooth finish. In 1998, it was named Brandy of the Year by Wine Enthusiast magazine.

**1992 Vintage Cognac, Jean Fillioux, 40%** **In gift box** 82,40€ £71.60  
 Harvested and distilled in 1992, this cognac was matured in French recent loose grain oak casks in a cool damp cellar. Fresh on the nose with light herbal and ripe fruits, then progressing to rich and unctuous aromas. A long, round and soft finish.

**Cigar Club Cognac, Jean Fillioux, 40%** **In gift box** 92,70€ £80.60  
 A magnificent cognac. Aged for a very long time in new oak, giving flavours of honey and vanilla with a long finish. Great with cigars or with dark chocolate. (UK price: £95.45)

## CALVADOS & EAUX DE VIES

**Fine Calvados, Château du Breuil, Pays d’Auge, 40%** **In gift box** 21,90€ £19.00  
 Produced in the best area of the Pays d’Auge in Normandy, where all Calvados has to be double distilled, this “fine” is matured in two types of oak, coming out as a smooth rounded style with apple aromas. (UK price: £27.99)

**Eau de Vie de Mirabelle, Grande Réserve, Robert Faller & Fils, 45%** 32,80€ £28.50

This superior quality eau de vie is made from plums in Alsace. A local speciality.

**Eau de Vie de Kirsch, Grande Réserve, Robert Faller & Fils, 45%** 32,80€ £28.50  
This superior quality eau de vie is made from morello cherries in Alsace. A local speciality.

**Eau de Vie de Poire Williams, Grande Réserve, Robert Faller & Fils, 45%** 32,80€ £28.50  
This superior quality eau de vie is made from pears in Alsace. A local speciality.

**Calvados, 8 Years Old, Château du Breuil, Pays d'Auge, 40%** In gift box 36,50€ £31.70  
Produced in the best part of Normandy, which of course is renowned for the quality of its apples.  
Double distilled and aged in oak for 8 years to produce a fine, delicate and very smooth flavour. (UK price: £41.52)

**Calvados, 15 Years Old, Château du Breuil, Pays d'Auge, 41%** In gift box 48,90€ £42.50  
This spectacular Calvados contains several older "vintages" than stated on the label. It has several layers of apple and vanilla-ey oak flavours. An ideal Calvados for the connoisseurs among you!

## OTHERS

**Boursot's Wine Collection Columbian Coffee** 250 grams 4,40€ £3.80  
We torrefy (roast) our beans here in our shop, so you can buy this in either bean or ground form. This delightful Arabica coffee has become hugely popular, being of excellent quality.

**Pommeau de Normandie, Château du Breuil, 17%** 10,70€ £9.30  
A refreshing blend of apple juice and Calavos from one of Normandy's best producers. Can be enjoyed either as a refreshing summertime drink or with food such as melon, oysters or even foie gras.

**Pineau des Charentes, Sélection, Claude Thorin, 17%** 12,90€ £11.20  
Simply, this is the lightly fermented juice of the sweet Ugni Blanc grapes that make cognac, to which a little spirit has been added to arrest fermentation. Similar in style to sherry. Delicious when served chilled.

**Crème de Cassis, Le Prieuré de Saint-Céols, 20%** In gift box Half Litres 13,90€ £12.10  
We believe this is probably the best Crème de Cassis you will have ever tasted. It is quite extra-ordinary, with its powerful aroma of pure blackcurrants. Easy to appreciate by itself, but also beautiful in white wine.

## WHISKY & WHISKEY

*The tax on spirits is still a lot lower in France than it is in the UK and for this reason, some of our customers like to buy their finer whiskies and other spirits from us.*

**Advent Scot, Blended Scotch Whisky, 40%** 14,20€ £12.30  
A good quality everyday Scotch at a really sensible price

**Powers, Gold Label, Irish Whiskey, 43.2%** In gift box 19,90€ £17.30  
Spicy, rich and vanilla-ey aromas in this triple distilled blended Irish whiskey which has been aged in American oak casks.

**Jameson, Select Reserve, Black Barrel Irish Whiskey, 40%** In gift box 29,80€ £25.90  
This is matured in sherry butts and Bourbon barrels "Black Barrel" refers to the supplementary toasting of the ageing barrels resulting in honeyed spicy aromas.

**Strathisla, 12 Years Old Speyside Single Malt Scotch Whisky, 40%** In gift box 34,70€ £30.20  
A fine single malt from the oldest working distillery in the Highlands. This is one of the finer malts that goes into the brand Chivas Regal. Almost fruity in its style.

**Chivas Regal, Extra, Matured in Sherry Casks, Blended Scotch Whisky 40%** In gift box 36,90€ £32.10  
A rich and generous taste derived from ageing a selection of Chivas' rare malts in sherry casks.

**The Glenlivet Single Speyside Malt Scotch Whisky, First Fill, 12 years old, 40%** In gift box 39,00€ £33.90  
A smooth creamy texture is apparent on both the nose and the palate, resulting from its maturation in new "American oak" casks.

**Jura, Aged 10 Years, Single Malt Scotch Whisky, 40%** In gift box 39,60€ £34.40  
Jura whiskies have a rich peaty flavour all unto their own.

**The Glenlivet Single Speyside Malt Scotch Whisky,**

**18 years old, 43%** **In gift box** 53,90€ £46.90  
A fragrant and elegant style of malt, with lingering hints of oak and spice.

**Jameson, Gold Reserve, Irish Whiskey, 40%** **In gift box** 57,50€ £50.00  
The Gold Reserve describes itself as having toasted woody flavours with sherry undertones, derived from bourbon and sherry casks complemented by an additional layer of spicy hints from unseasoned virgin oak casks. In short - opulent and complex.

**Longmorn, Distiller's Choice, Speyside Single Malt Scotch Whisky, 40%** **In gift box** 77,30€ £67.20  
Matured in three different types of oak cask, this has a soft sweetness of oak, backed with a little spiciness.

## WINE RELATED ACCESSORIES

This is a snapshot from our larger selection found on the web address below where you can also place orders and your items will be delivered to your home within a few days. Otherwise you can pick up these items from our Ardres shop.

**Black Cloth Bottle Covers for Blind Tasting** 4,00€ £3.50  
Wine clubs or anyone involved in guessing the identity of wines should find these useful.

**Wine Shield Wine Savers, Box of 10** 20% off = 4,70€ / £4.10 5,90€  
An alternative and proven way of keeping the remaining wine fresh once the cork has been taken out of a bottle. Float the special disk on the surface of the wine and voila!

**Wine Related Tea Towels** 8,90€ £7.70  
High quality 100% cotton tea towels featuring wine growing areas of France, Bordeaux, Burgundy, Languedoc-Roussillon & Provence, and the Loire as well as Vintage Chart and Champagne Bottle Sizes. Colour printed with food compatible ink and washable at 40°C. These make perfect gifts to your wine loving friends.

**USB Cork, 1gB** 8,90€ £7.70  
This makes a fun present for anyone who appreciates wine: a USB stick disguised as a cork!

**Screwpull Nickel Drip Ring** 9,50€ £8.30  
A clever ring to put around the neck of your bottle to prevent drips after pouring red wine. A good stocking filler!

**Boursot's Bottle Cooler Sleeve, Black** 12,90€ £11.20  
Keep this in the freezer to pull out when you wish to chill a bottle rapidly. Fits wine or champagne bottles.

**Decanter Dryer Stand, Vinology** 17,50€ £15.20  
An ideal folding dryer stand, to drain your favourite decanters after washing.

**Stainless steel ice cubes in a black pouch, Box of 6** 19,50€ £17.00  
Keep these cubes in their pouch in the freezer and then drop them into your glass of white or rosé to chill your wine – without diluting it!

**"Wine" – The Basics of Wine Book** 22,00€ £19.10  
This book covers everything there is to know about wine in an easy to use handy format. Intended for both the beginner who just bought his first bottle as well as the connoisseur looking for in-depth information. Written by three professionals from within the wine business, this book will increase your passion for the wonderful drink that is wine. An excellent present.

**Nick Newman Wine Cartoons** 44,00€ £38.30  
Our much admired pen and ink cartoons that adorn our Ardres shop are now available for you to buy in wooden frames. Also available unframed at 19,50€

**Wine Glass Chandelier, Leitmotiv** 159,00€ £138.30  
An unusual chandelier made up of cascading wine glasses that creates a great talking point, looking stunning in a cellar or over a dining table..

The chandelier comes with 3 tiers containing 31 glasses (all glasses are included). The diameter is 50 cm, H 38 cm. The electric flex is 150cm long. The chandelier takes one E27 max 40W bulb (not included). Some assembly is required.

**Grape handled Pewter Wine Bucket for 6 bottles** 169,00€ £147.00  
This attractive oval wine bucket holds up to 6 still wine or sparkling wine bottles, with room for ice and water. Made from stainless steel, it measures 38cm wide including handles by 23cm high. The handles are decorated with grapes and vine leaves. Suitable for engraving.

**Sterling Silver Tastevin Cufflinks** 169,70€ £147.60

These hallmarked, sterling silver cufflinks are modelled on the Burgundian style tastevins, and have the classical chain and lozenge bar. They come in a stylish walnut finish wooden box with mosaic detail and ivory, with a leather like interior. An ideal present for a wine aficionado!

**There are many more accessories on [www.boursot.fr/en/accessoires-de-vin/filtres/limit/all.html](http://www.boursot.fr/en/accessoires-de-vin/filtres/limit/all.html)**

**H, M and J** indicate that this wine is also available in Half Bottles / Magnums / Jeroboams  
We charge in euros. The sterling price is simply a guide, at £ = 1.15€ and rounded to the nearest 10p

The majority of our wines and spirits are not found in the UK, but the prices for example (UK: £9.95) under some wines indicate comparative net selling prices of the exact same wines and vintages in the UK - after discount, Special Offer etc - prevailing when this list was published.

E&OE