



## THE WINE LIST

### July 2018

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, 2017** 4,40€ £3.80  
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. (Lowest price in UK shops: £7.16)
- Sauvignon Blanc-Viognier, L’Arjolle (Côtes de Thongue), 2017** 5,90€ £5.10  
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 Griffe Bernard Chéreau, Chéreau-Carré (Loire), 2016** 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. (Price in UK shops: £10.46)
- Sauvignon de Touraine, Domaine de Marcé (Loire), 2017** 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), 2017** 6,50€ £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. (Price in UK shops: £9.95)
- Château Milord, Entre-Deux-Mers (Bordeaux), 2016** 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), 2017** 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, Buissonnier (Burgundy), 2016** 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.
- Viognier, Domaine de Lascours (Languedoc), 2017** **ORGANIC** 7,40€ £6.40  
Produced by a small family domaine in the Pic Saint-Loup region, this Viognier is light and has a floral yet slightly musky (some might say apricot!) aroma and in the mouth this wine is fresh and fruity. Gorgeous and different, this would do well for Summer food or for refreshing drinking by itself.
- Sauvignon Saint-Bris, Bailly-Lapierre (Burgundy), 2016** 7,90€ £6.90  
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, Buissonnier, 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.
- Viognier, Domaine Etang des Colombes (Languedoc), 2016** 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!

**Château de Respide, Graves (Bordeaux), 2017** 9,40€ £8.20

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. Stock running low.

**Muscat Sec, Cuvée Augustin, Robert Faller et Fils (Alsace), 2012** 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.

**Saint-Véran, Croix de Montceau (Burgundy), 2016** 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.

**Ménéteau-Salon, Le Prieure de Saint-Céols (Loire), 2017** 10,40€ £9.00

Ménéteau made its name some years ago as the less well known neighbour to Sancerre at a lesser price. Nowadays Ménéteau 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.

**Mâcon-Fuissé, Château Vitallis (Burgundy), 2017** 10,50€ £9.10

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! Simply outstanding.

**Lirac Blanc, La Fermade, Domaine Maby (Rhône), 2017** 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.

**Saint-Véran, A la Côte, Château Vitallis (Burgundy), 2017** 10,90€ £9.50

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.

**Montagny, Premier Cru, Les Coères, Vignerons de Buxy (Burgundy), 2015** 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)

**Chablis, Maurice Tremblay, 2017** 11,70€ £10.20

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. Outstanding value.

**Gewürztraminer, Tradition, Robert Faller et Fils (Alsace), 2016** 12,40€ £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), 2017** 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. (Price in UK shops: £19.24)

**Bourgogne Chardonnay, Domaine Maldant-Pauvelot (Burgundy), 2016** 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. In our view, 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), 2017** 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 and is a regular medal winner when entered into competitions. (Price in UK shops: £16.95)

- Bourgogne Hautes Cotes de Beaune, Clos du Bois Prévot, Domaine Mazilly (Burgundy), 2016** 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 high quality but good value white Burgundy.
- Riesling, Trottacker de Ribeauvillé, Robert Faller et Fils (Alsace), 2016** 12,90€ £10.80  
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), 2017** 13,50€ £11.70  
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.
- Saint-Péray, Le Mialan, Domaine Ferraton Père & Fils (Rhône), 2016** 14,70€ £12.80  
This dry white is made entirely from Marsanne grown on limestone and granite. 30% of the juice is then fermented and aged in oak, with the balance made in stainless steel vats. In Spring, these two wines are blended. The result is a fresh aromatic style, backed with a little spiciness from the distinctive soil and the oak. With its complex flavour, this is probably best to enjoy with white meats or creamy cheeses. Should remain good for at least another three years.
- Pouilly-Fuissé, Vieilles Vignes, Château Vitallis (Burgundy), 2016** 15,60€ £13.60  
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! .
- 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.
- Chablis Premier Cru, Beauroy, Maurice Tremblay, 2015** 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.
- Château Jany, Sauternes (Bordeaux), 2016** Half Bottles 8,50€ £7.40  
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.
- Casta Diva, Lirac Blanc, Domaine Maby (Rhône), 2017** 17,60€ £15.30  
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 Villeranges, Domaine Faiveley (Burgundy), 2014** 17,80€ £15.50  
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 oak. Not at all expensive for such a high quality. Absolutely delicious.
- Chorey-lès-Beaune, Domaine Jean-Luc Maldant (Burgundy), 2016** 19,60€ £17.00  
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 mineral 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.
- Chablis Premier Cru, La Fourchaume, Maurice Tremblay, 2016** 20,40€ £17.70  
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.
- Mercurey, Clos Rochette, Domaine Faiveley (Burgundy), 2013** 20,50€ £17.80  
A fine richer style of Burgundy, containing mineral 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.
- Rasteau, La Galopine, Domaine des Escaravailles (Rhône), 2017** 21,40€ £18.60

One of our most popular white Rhônes, produced by Gilles Ferran – a dry white made from Roussanne, Marsanne and Viognier grapes but vinified in the style of a top white Burgundy. An “alternative Burgundy” of fabulous value. As strange as this may sound, if you appreciate “great” white Burgundy, you will LOVE this.

**Château de Cérons, Cérons (Bordeaux), 2009** 22,00€ £19.10  
Half Bottles 11,50€ £10.00

Cérons is the smallest sweet wine producing appellation next door to Sauternes to the south of Bordeaux. Château de Cérons has undergone a complete transformation and is now especially good at producing top dessert wines to rival many a “better” Sauternes. Available in both sizes, we believe you will enjoy this: it is gorgeous.

**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, Aymeric 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.

**Saint-Romain Blanc, Domaine Alain Gras (Burgundy), 2016** 24,20€ £21.00

Alain Gras is the acknowledged “king” of Saint-Romain wine making, and he tells us that his wines are found in almost every Michelin three starred restaurant in France. His is the classic white Burgundy that is made to age. His wines are made from 40 year old vines, fermented and partly matured in cask and then bottled after 12 months. This wine is delicious now and will keep improving for another 18 months.

**Auxey-Duresses Blanc, Domaine Pierre Bourée Fils (Burgundy), 2015** 24,60€ £21.40

With the shortages of white Cote de Beaune becoming more apparent with every passing week, we have found this excellent fuller style of Auxey, with a good balance of rich oak, minerality and fresh fruit. If given the chance, the wine will also develop well over the next 18 months.

**Château Picque-Caillou, Pessac-Léognan (Bordeaux), 2014 In wooden (6) cases** 24,60€ £21.40

We have admired this white for many years now, since the running of the chateau was taken over by Paulin Calvet, nephew of our great family friend Jean Calvet. This dry white has a lovely soft richness of flavour which is partially derived from having been fermented in 20% new oak. Made from 60% Sauvignon with the rest in Sémillon, this is a very fine full-flavoured white Graves.

**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!

**Lyre, Muscat de Petits Grains, Vendanges Passerillées**  
**Domaine de l'Arjolle (Côtes de Thongue), 2015** Half-Litres 13,70€ £11.90

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!

**Meursault, Les Meurgers, Domaine Mazilly (Burgundy), 2016** 27,60€ £24.00

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.

**Pernand-Vergelesses, Domaine Pierre Bourée Fils (Burgundy), 2015** 28,60€ £24.90

Subtle nuances sweep across your palate with this delicious top Burgundy. The wine is fresh, almost citric in style with a backing of new oak giving a wine that will improve even further over the coming five years. The village of Pernand-Vergelesses, just behind the hill of Corton makes some spectacular but often overlooked reds and whites.

**Condrieu, Les Mandouls, Domaine Ferraton Père & Fils (Rhône), 2014** 31,20€ £27.10

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.

**Meursault, Vieux Clos du Château de Citeaux (Burgundy), 2016** 31,80€ £27.60

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. With recent yield shortfalls, such high quality wines are increasingly hard to find at a sensible price. Buy now.

**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...

**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.

**Puligny-Montrachet, Premier Cru, Les Champs Gains, Château de Citeaux (Burgundy), 2013** 49,20€ £42.80

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. Only a tiny quantity remains - anywhere.

**Château Suduiraut, Premier Grand Cru Classé, Sauternes (Bordeaux), 2010** In wooden (6) cases 71,50€ £62.20

Aside from Château d’Yquem, Suduiraut is probably one of the very best Sauternes names. This wine is of course enjoyable now, but if you were to keep it a little longer, it will improve and harmonise further.

**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 Luran, Minervois, 2014** 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, 2017** 4,40€ £3.80

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. (Price in UK shops: £7.16)

**Côtes du Rhône Rouge (Rhône)** 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. An honest inexpensive red from the co-operative in Saint-Priest that has a gentle fruity flavour and is really easy to enjoy. Good quality and well-priced.

**Ventoux, La Claretière, Pierre Amadiou (Rhône), 2016** 5,80€ £5.00

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!

**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.

**La Circulade de Merlot, Domaine Bassac,**

**Vin de Pays des Côtes de Thongue, 2017 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!

**La Circulade de Syrah, Domaine Bassac,**

**Vin de Pays des Côtes de Thongue, 2016 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, 2016 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!

**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 red 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.

**Château Milord, Bordeaux Rouge (Bordeaux), 2014** 6,90€ £6.00

Magnums 14,80€ £12.90

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.

**Château de Lascours, Nobilis,**

**Pic Saint-Loup (Coteaux du Languedoc), 2016 ORGANIC** 7,90€ £6.90

Lascours' special "Nobilis" blend is made from 60% Syrah, 25% Grenache and 15% Mourvèdre, so the wine has complex aromas of wild spices, fruits and tannins. From the château's 35 hectares on sandy-chalky soil in the Pic Valley, this is a stunningly juicy wine and we hope you, too, will love it.

**Saint-Nicolas de Bourgueil, 75cl de Terroir, La Chevalerie (Loire), 2016** 7,90€ £6.90

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.

**Château Chapelle-Labory, Fronsac (Bordeaux), 2015** 7,90€ £6.90

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.

<b>Côtes du Rhône, Domaine Grand Nicolet (Rhône), 2016</b>	8,80€	£7.60
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.		
<b>Brouilly, Domaine de Chêne (Beaujolais), 2016</b>	8,80€	£7.60
Comte Philippe de la Poype produces "real" Beaujolais – wines that are smooth and full of succulent Gamay fruit. This is a great example with 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.		
<b>Château Laroche Joubert, Côtes de Bourg (Bordeaux), 2015</b>	8,90€	£7.70
A delicious silver medal winning full fruity claret. An excellent example of the new quality Côtes de Bourg wines. Numbered bottles indicate a limited release of this wine and we suggest you buy some while it's still available. From a good year, it should remain delicious for at least another 3 years		
<b>Château Tour Bicheau, Grand Vin de Graves (Bordeaux), 2016</b>	9,20€	£8.00
	Magnums 2014	20,90€ £18.20
A lovely rich, fruity claret with a dry finish that actually has some of that Graves character that can be lacking in so many of the modern wines from this region. Quite excellent with food – and hugely popular with our aficionado customers! One of our best value red Bordeaux.		
<b>Rasteau, Domaine des Escaravailles (Rhône), 2015</b>	9,90€	£8.60
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".		
<b>Le Petit Roy, Domaine Jean Royer (Rhône), 17<sup>ème</sup> Année</b>	10,40€	£9.00
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 "17 <sup>ème</sup> année" meaning that this wine is from 2017. Its title belies its provenance – this is a very impressive and delicious wine. (Price in UK shops: £12.95)		
<b>Chinon, Domaine Pierre &amp; Bertrand Couly (Loire), 2017</b>	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.		
<b>Saint-Emilion Private Selection (Bordeaux), 2015</b>	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.		
<b>Château Bégadan, Cru Bourgeois Médoc (Bordeaux), 2014</b>	10,70€	£9.30
This is a bargain! A gold medal winning Bordeaux made from 60% Cabernet Sauvignon and 40% Merlot, resulting in a richer fruity and slightly oaky style of Médoc that should remain great to enjoy over the next three years. Best served with rich red meat.		
<b>Mercurey Rouge, Buissonnier, Vignerons de Buxy (Burgundy), 2016</b>	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.		
<b>Zinfandel de l'Arjolle (Languedoc), 2016</b>	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.		
<b>Bourgogne Hautes Côtes de Beaune, Vieilles Vignes, Domaine Mazilly (Burgundy), 2015</b>	11,50€	£10.00
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!		
<b>Torus, Alain Brumont (Madiran), 2012</b>	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.

**Pinot Noir, Cuvée Réserve, Robert Faller & Fils (Alsace), 2017** 12,30€ £10.70

Being in the north east corner of France, the red wines of Alsace can be pale in colour but this specific Pinot Noir is ruby red and has a mid-weight style. Easy to appreciate with its fresh fruity cherry-like Pinot flavours, this is a good wine to partner most lighter meats or even, fish.

**Vacqueyras, Cuvée Prestige, Les Vignerons de Caractère (Rhône), 2016** 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 La Vieille Forge, Lalande de Pomerol (Bordeaux), 2016** 12,60€ £10.90

This wine is made from 90% Merlot and 10% Cabernet Sauvignon grown on sand, clay and gravel, giving a full, rich and soft flavour, which makes it perfect with red meats. From a good year, this wine can be enjoyed already but clearly it will also be good until, say, 2022.

**Gigondas, Romane Machotte, Pierre Amadiou (Rhône), 2015** 13,10€ £11.40

Pierre Amadiou'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), 2016** 13,40€ £11.70

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.

**Sancerre Rouge, Domaine Franck Millet (Loire), 2016** 13,60€ £11.80

As curious as it may seem nowadays, until phylloxera hit the vineyards at the end of the 19<sup>th</sup> century, Sancerre produced predominantly red wine, leaving white production to its illustrious neighbour Pouilly Fumé! This red from the ever-reliable Franck Millet has a pale red colour, but is as always packed full of juicy Pinot Noir fruit. An excellent juicy red that might just surprise some of your dining companions.

**Domaine du Grand Ormeau, Lalande de Pomerol (Bordeaux), 2014**

**Magnums only** 28,60€ £24.90

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.

**Château Haut Madrac, Cru Bourgeois Haut-Médoc (Bordeaux), 2013** 13,90€ £12.10

A firmer style of claret from the Médoc that is soft and fruity on the palate and with a dry “finish”. As a prized Cru Bourgeois this classy wine offers amazing value, and tastes very well with most meats or cheeses. If kept, it will also remain good for at least another five years. From a very respectable year.

**Cairanne, La Ventabrun,**

**Domaine des Escaravailles (Rhône), 2016**

**Magnums only** 29,50€ £25.60

This is an interesting wine. It's made exclusively from Grenache vines that date from the 1940s, and has rich and spicy, almost brambly, flavours. Rhône doesn't get much better than this. This wine will keep for years but it can also be enjoyed all too easily now! Great for your special dinner party – and a magnum looks so impressive on your dinner table.

**Rasteau, La Ponce, Domaine des Escaravailles (Rhône), 2016** 14,70€ £12.80

**Magnums** 29,90€ £26.00

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.

**Saint-Joseph Rouge, La Source, Domaine Ferraton (Rhône), 2015** 15,50€ £13.50

A flavoursome red made from 100% Syrah by the excellent producer, Ferraton, which has recently been acquired by Chapoutier. With leaf control, green harvesting and hand-selection, inevitably the yields are small but produce a great concentration of fruit. This wine should remain good for another 5 years. Saint-Joseph wines are often overlooked but are among the best of the northern Rhone.

**Des Racines et des Rêves, Maury Sec Rouge (Languedoc), 2015** 17,20€ £15.00

There is a warmth and a sweetness of old Grenache fruit, blended with Syrah and Mourvèdre fruit that

makes this an ideal wine to accompany game or other richer meats. Being so deliciously rich, this wine perhaps would be best appreciated in autumn and winter?

**Terra NexXus (Côtes du Roussillon), 2013** **ORGANIC** 17,60€ £15.30

Like a full rich old Bordeaux but with more fruit, this is an excellent wine produced in the Maury region of the Languedoc. Comprised of very low yielding old Grenache, Syrah and Carignan vines, this is rich and very long on the palate: a great wine

**Château Tausinat l'Hermitage, Grand Cru Saint-Emilion (Bordeaux), 2012** 17,90€ £15.60

An old chateau you might not be familiar with, although it was recognised by the aficionados in the 19th century. Made from Merlot (85%) and Cabernet Franc (15%) – all vines with an average age of 35 years. A perfumed nose, yet it has body, a silky texture and fine tannins.

**Château Loudenne, Cru Bourgeois Médoc (Bordeaux), 2009** **Magnums only** 37,00€ £32.20

A high quality claret from this well-known property on the Médoc peninsula. Loudenne has been sold recently to the Chinese, and its price has now gone into orbit, so it seems sensible to take advantage of this now, especially from such a good vintage. Soft and rich on the palate, this is a fine claret that can be served with confidence for lunches or dinners now and over the next few 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 Maldant-Pauvelot (Burgundy), 2016** 18,90€ £16.40

Magnums (2013) 37,60€ £32.70

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 Baret, Pessac-Léognan (Bordeaux), 2012** 19,60€ £17.00

This château is under Denis Dubourdieu's consulting skills and now produces high quality red wine at sensible value. This red is made from 41% Cabernet Sauvignon, 53% Merlot and 6% Cabernet Franc with an average age of 30 years. From a very respectable year, this is "good claret" – succulently rich and fruity with a dry finish. Recommended for enjoying from now over the next five years. Great wine!

**Les Hauts de Lynch-Moussas, Pauillac (Bordeaux), 2012**

**(2<sup>nd</sup> wine of Château Lynch-Moussas, 5<sup>ème</sup> cru)** **In wooden cases** 19,60€ £17.00

As the name implies, this is the second wine of Château Lynch-Moussas, a 5<sup>th</sup> growth château in the appellation of Pauillac which produces richer styles of claret. This offers extra-ordinary value, and may be enjoyed now and over the next couple of years.

**Château Tour de Pressac, Grand Cru Saint-Emilion (Bordeaux), 2014** 19,90€ £17.30

Half Bottles 10,30€ £9.00

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.

**Château Beau-Site Haut-Vignoble,**

**Cru Bourgeois Saint-Estèphe (Bordeaux), 2012** 20,30€ £17.70

Thanks to the soil in Saint-Estèphe, with its greater support for Cabernet Sauvignon, the clarets of this commune are "firm" in style. Château Beau-Site Haut-Vignoble is a consistently good producer and this wine is from the increasingly hard to find 2012. This richer flavoured wine is delicious to enjoy now and represents super value.

**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.

**Les Chemins de la Croix du Casse, Pomerol (Claret), 2013** 21,90€ £19.00

**(2<sup>nd</sup> wine of Château La Croix du Casse)**

The second wine of the famous Château La Croix du Casse, a property that has been acquired recently by the owners of top châteaux Batailley and Trotteville. This is surprisingly forward and easy to enjoy now, but it will also mature well over the next 3 years. This high quality wine offers super value for a top Pomerol.

**Margaux de Monbrison, Margaux (Bordeaux), 2013** 22,90€ £19.90

A mature Margaux – the second wine of the well-known Château Monbrison. Soft and smooth on the palate, this wine is great to enjoy now - at a good price for a decent Margaux.

**Châteauneuf du Pape, Domaine Jean Royer (Rhône), 2014** 23,40€ £20.30

	Magnums	54,30€	£47.20
<p>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. (Price in UK shops: £25.95)</p>			
<b>Saint-Romain Rouge, Domaine Alain Gras (Burgundy), 2015</b>		24,20€	£21.00
<p>This gorgeous red is simply packed with juicy fruit - Saint-Romain reds tend to have concentrated Pinot Noir fruit and this example can be enjoyed now or laid down for a couple more years. A bargain for such an easy to appreciate red Burgundy.</p>			
<b>Château La Bridane, Cru Bourgeois Saint-Julien (Bordeaux), 2014</b>		24,60€	£21.40
<p>This wine has won a few high scores and prizes (in Decanter and 2 stars in the Guide Hachette). An excellent fuller style Saint-Julien wine, still with an underlying softness. A wine that you can enjoy now or keep up to 10 years. Good value for such a great wine.</p>			
<b>Maury, Vin Doux Naturel, Mas Amiel, 2014</b>	<b>Half Bottles</b>	12,60€	£10.90
<p>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.</p>			
<b>Gevrey-Chambertin, Vieilles Vignes, Domaine Mazilly (Burgundy), 2015</b>		25,70€	£22.30
<p>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.</p>			
<b>Château La Truffe, Pomerol (Bordeaux), 2014</b>		25,50€	£22.20
<p>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.</p>			
<b>Beaune, Premier Cru, Les Theurons, Château de Citeaux (Burgundy), 2015</b>		25,80€	£22.40
<p>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.</p>			
<b>Pommard, Les Noizons, Domaine Mazilly Père et Fils (Burgundy), 2014</b>		25,80€	£22.40
<p>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!</p>			
<b>Château Pontac-Lynch, Cru Bourgeois, Margaux (Bordeaux), 2013</b>		26,40€	£23.00
<p>The 18th century Pontac-Lynch is a highly regarded château situated in the commune of Cantenac in Margaux. Made from 40% Merlot, 35% Cabernet Sauvignon, 20% Cabernet Franc and 5% Petit Verdot, this is a richer style of smooth claret that may be enjoyed now and over the next five years.</p>			
<b>Charmes de Kirwan, Margaux (Bordeaux), 2014</b>	<b>In wooden (6) cases</b>	26,50€	£23.00
<p>(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. (Price in UK shops: £28.76)</p>			
<b>Mercurey, Premier Cru, Clos des Myglands, Domaine Faiveley (Burgundy), 2014</b>		27,60€	£24.00
	Magnums	56,40€	£49.00
<p>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.</p>			
<b>Château Haut-Bages Monpelou, Cru Bourgeois, Pauillac (Bordeaux), 2012</b>		27,60€	£24.00
<p>In 1948, this château was detached from the renowned Château Duhart-Milon, the home of the Rothschild family of Lafite. This wine is full flavoured and smooth, being made from one third each of the two Cabernets and Merlot on prime gravelly soil. Great quality.</p>			
<b>Cornas, Les Grands Muriers, Domaine Ferraton (Rhône), 2010</b>		27,90€	£24.30
<p>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.</p>			
<b>Pernand-Vergelesses, Les Vergelesses, Premier Cru, Domaine Pierre Bourée Fils (Burgundy), 2015</b>		28,60€	£24.90
<p>One of the great classics from the Cote de Beaune. A full rich Pinot wine made in a more traditional style</p>			

with 18 months' ageing in oak and fined with egg whites. This is a wine that easily impresses, and it can be kept to enjoy for another five years at least.

**Pomerol de Beaugard, Pomerol (Bordeaux), 2014** 29,20€ £25.40

A soft, rich and fruity red made by Château Beaugard, revitalised to be one of Pomerol's top producers. This wine will keep happily until 2021. Simply a great wine..

**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.

**Château de Pressac,**

**Grand Cru Classé Saint-Emilion (Bordeaux), 2011 In wooden (12) cases** 31,30€ £27.20

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 2011 is rich and generous on the palate and will remain good for at least another 10 years.

**Le Cèdre, Château de Cèdre (Cahors), 2014** **ORGANIC** 31,60€ £27.50

This is fantastic! A big 100% Malbec wine that is good to enjoy now but that will also keep for 20 years. Made from low yielding vines, the juice is aged in 80% new oak for 22 months. The result has concentrated rich aromas and flavours that will accompany superbly most richer meats. Try it as an impressive show-stopper!

**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.

**Nuits Saint-Georges, Domaine Boursot Père & Fils (Burgundy), 2014** 34,40€ £29.90

A rich smooth Pinot wine with vegetal aromas from a fast up and coming grower. The Boursot vineyards are on the edge of the Clos de la Maréchale, one of the finest Premier Crus in Nuits Saint-Georges. Fine Burgundy!

**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.

**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.

**Volnay, Premier Cru, Les Robardelles,**

**Domaine Pierre Bourée Fils (Burgundy), 2012** 42,20€ £36.70

This fine Burgundy is still tasting young and we can tell that it will be good for another 10 years probably. Volnay wines are characterised by elegance and this has plenty of smooth fruit and is medium-weight in style.

**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.

**Les Garouilhas, Château Massamier la Mignarde (Minervois), 2013** 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...".

**Corton-Bressandes, Grand Cru, Château de Citeaux (Burgundy), 2012** 52,60€ £45.70

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.

**Château Kirwan, 3<sup>ème</sup> cru Margaux (Bordeaux), 2012** In wooden cases 53,40€ £46.40

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.

**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.

**Château Batailley, 5<sup>ème</sup> cru Pauillac (Bordeaux), 2006** In wooden (6) cases 54,60€ £47.50

Nowadays this château is producing astoundingly good wine. It is classic mature Pauillac - full, rich and soft and can be reliably chosen for special occasions.

**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.

**Hospices de Beaune, Pommard, Cuvée Suzanne Chaudron, Domaine Philippe Bouzereau (Burgundy), 2015** 67,20€ £58.40

A Pommard of very high quality bought at the Hospices de Beaune auctions and vinified by Philippe Bouzereau. Pommard wines are slightly fuller than many of its neighbours, owing to a streak of ironstone that runs through its vineyards. Good for at least 10 years.

**Château Batailley, 5<sup>ème</sup> cru Pauillac (Bordeaux), 2009** 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. Very limited stock remaining.

**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!

**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.

## ROSE WINES

**Le Petit Pont, Réserve, Rosé, Vin de Pays d'Oc, 2017** 4,40€ £3.80

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. (Price in UK shops: £7.16)

**Le Syrah Rosé de Morin-Langaran (Languedoc), 2017** 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!

<b>Château de Sours Rosé (Bordeaux), 2016</b>	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)		
<b>Bailly Rosé, Château Minuty (Provence), 2017</b>	9,60€	£8.30
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!		
<b>Château de Pourcieux (Côtes de Provence), 2017</b>	9,70€	£8.40
This is a true Provençal beauty 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! As so many of you now agree, this wine is one of the best you can buy.		
<b>Tavel Rosé, La Forcadière, Domaine Maby (Rhône), 2017</b>	10,50€	£9.10
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!		
<b>Sancerre Rosé, Domaine Franck Millet (Loire), 2016</b>	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.		
<b>Crémant de Bourgogne, Rosé, Bailly-Lapierre, Brut</b>	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.		
<b>Richard-Dhondt, Cuvée Rosé, Premier Cru, Brut Champagne</b>	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.		
<b>Saint-Réol, Grand Cru, Rosé, Brut Champagne</b>	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.		
<b>Blason Rosé, Perrier-Jouët, Brut Champagne</b>	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)		
<b>Belle Epoque, Perrier-Jouët, Brut Rosé, Vintage 1985 Champagne <u>Magnum</u></b>	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

<b>Château Jany, Sauternes (Bordeaux), 2016</b>	<u>Half Bottles</u>	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.			
<b>Château de Fayolle, Saussignac, Doux (Bergerac), 2013</b>	<u>Half-Litres</u>	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!			
<b>Lyre, Muscat de Petits Grains, Vendanges Passerillées</b>			
<b>Domaine de l'Arjolle (Côtes de Thongue), 2015</b>	<u>Half-Litres</u>	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!			
<b>Château de Cérons, Cérons (Bordeaux), 2009</b>		22,00€	£19.10
	<u>Half Bottles</u>	11,50€	£10.00
Cérons is the smallest sweet wine producing appellation next door to Sauternes to the south of Bordeaux. Château de Cérons has undergone a complete transformation and is now especially good at producing top			

dessert wines to rival many a “better” Sauternes. Available in both sizes, we believe you will enjoy this: it is gorgeous.

**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, 2014** 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.

**Château Suduiraut, Premier Grand Cru Classé, Sauternes (Bordeaux), 2010** 71,50€ £62.20

Aside from Château d'Yquem, Suduiraut is probably one of the very best Sauternes names. This wine is of course enjoyable now, but if you were to keep it a little longer, it will improve and harmonise further.

**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** 7,40€ £6.40

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.

**Couronne d'Or, Chapin & Landais, Saumur Brut** 9,70€ £8.40

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** 22,20€ £19.30

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** 24,40€ £21.20

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.

**Tribaut, Grande Cuvée Spéciale, Premier Cru, Brut Champagne** 28,70€ £25.00

The small grower G. Tribaut in the village of Hautvillers, just outside Epernay is one of our favourites at the moment. This understated wine is gorgeous and is made from 50% Chardonnay and 50% Pinot Noir. It has fine bubbles and is very elegant - light, fresh but with plenty of flavour. Fabulous: a really impressive champagne. If you want GREAT champagne without breaking the bank, look no further.

**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.

**Champagne Richard-Dhondt, Brut Nature, Grand Cru, Millésime 2008** 33,50€ £29.10

A connoisseur Grand Cru champagne whose complex flavours will open up even further over the next five years. The Chardonnay and Pinot Noir have been fermented with indigenous yeasts and then aged in oak. It is made almost as a fine wine. Extra-ordinary value for such quality.

**Pol Roger, Brut Réserve Champagne** 34,90€ £30.30

Magnums 69,90€ £60.80

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!

**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**

**Cognac Coq, Jean Fillioux, 40%** 38,20€ £33.20

Light and pleasantly fresh young Grande Champagne Cognac, with floral notes, vine blossom, lime tree, then some fruity notes, citrus peel. To enjoy at any time of the day and perfect for some cocktails.

**1996 Vintage Armagnac, Domaine du Mignon, 42%** 42,60€ £37.00

A traditionally made rich amber coloured and full flavoured Armagnac, this is a high quality product from this small producer: 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%** 49,60€ £43.10

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%** 68,60€ £59.70

Wow – this is almost grapey in its aroma! From a small producer we have been following for some time, this is a classy and delicious 50 year old Armagnac at a most sensible price. An amazing gift.

**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)

## LIQUEURS, CALVADOS & EAUX DE VIES

**Liqueur de Framboise, Robert Faller et Fils, 35°** 20,60€ £17.90

A sweet after-dinner liqueur made from raspberries. Also delicious when added to white wine to make an alternative kir.

**Liqueur de Mirabelle, Robert Faller et Fils, 35°** 20,60€ £17.90

An original sweet after-dinner liqueur made from plums. Or you could even serve it over ice.

**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 Framboise, Grande Réserve, Robert Faller & Fils, 45%** 32,80€ £29.50

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

**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, 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.

## SCOTCH WHISKY & IRISH 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** 21,40€ £18.60  
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** 30,90€ £26.90  
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** 35,30€ £30.70  
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.

**Ardmore, 2008 Highland Single Malt Scotch Whisky** 44,70€ £38.90  
An unfiltered single malt that has been aged in Bourbon casks for 5 years and bottled unfiltered in February 2014.

**Talisker, Port Ruighe, Skye Single Malt Scotch Whisky,****Finished in Port Casks, 45.8%****In gift box 49,20€ £42.80**

This whisky has a deep peat smoke character with a rich dried fruit sweetness followed by a satisfying peppery finish. Try this in combination with smoked salmon and brown bread!

**Ledaig, 2009 Scotch Whisky, 46% vol.****49.60€ £43.10**

From Tobermory, the only distillery on the Isle of Mull, this has spicy yet floral aromas and a peaty flavour.

**Clynelish, 2008 Highland Single Malt Scotch Whisky, 46%****53.60€ £46.60**

A fresher style of Highland malt that is possibly best served slightly cool. The palate has a mix of fruit flavours with a gentle sweetness of oak on the finish.

**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.

**The Glenlivet, Nadurra, Non Chill-Filtered Speyside Single Malt Scotch Whisky,****Natural Cask Strength, 63.1%****In gift box 59,80€ £52.00**

Nadurra means natural in Gaelic. Unlike most modern whiskies, this has not been chill-filtered giving it more body and a distinctively creamy texture. This whisky can develop a slight haze when added to water.

**Chivas Regal, Mizunara, Scotch Whisky, 40%****In gift box 61,50€ £53.50**

**Mizunara** is a variety of Japanese oak and this is the first whisky in which the ageing is partly done in Mizunara oak which gives spicy notes. This Chivas develops fruity and rich notes from the Single Malt Strathisla, and complexity from the Longmorn. With its fruity and spicy flavours, it is said to make a good accompaniment to foie gras or Parma ham as well as, of course, to enjoy by itself for self-indulgence.

**Lagavulin, Single Islay Malt Scotch Whisky, 16 years old****In gift box 62.50€ £54.30**

A whisky that has been aged in sherry casks. A rich peaty style.

**Bunnahabhain, Single Islay Malt Scotch Whisky, 2006, 46% vol. In gift box****63.50€ £55.20**

A smokey, peaty style of malt from Islay. One of the malts that goes into Famous Grouse.

**Chivas Regal, 18 Years Old Scotch Whisky, Pirinfirina****70.00€ £60.90**

The special Chivas Regal in a special gift pack from Italian designer Pirinfirina. With a rich complexity of up to 85 aromas, there are notes of butter, vanilla, dried fruits etc !

**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 spicyness.

**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, Framed** 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 (Price in UK shops: £16.95) 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. So you can see some examples of just how much you can save by shopping at Boursot's Wine Collection in France!

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