

# WHITE WINE

## **Boutinot Fleur Solitaire 2015**

The nose is pretty and delicate, just hints of hedgerow flowers. The flavours are nuanced and refined rather than overt. Careful use of oak adds texture and vinosity to this very drinkable white. This wine cries out for creamy pasta, rich seafood and chicken dishes.

## **Terres Secretes Macon Prissé 2014**

Pale golden in colour, this wine has ripe tropical notes on the nose. The terroir of Mâcon Prissé is the most early to ripen of the producers vineyards and so the sunshine is reflected in the fruit characters of this wine: notes of honey, tilleul and white fruit are generous and full on the palate. This Chardonnay is ripe, juicy and luscious and will be perfect with fish dishes with creamy sauces and slightly aged goat cheeses.

## **Robert et Marcel La Perriere Saumur Blanc 2016**

Straw yellow robe, brilliant highlights. Aromatic intensity, deliciously honeyed with mixed pear and dried apricot. Richness and roundness accompanied by harmonious mineral notes and a great saline persistence. Superb with Fish and light meats

## **Picpoul Cuvée Caroline 2016**

Bright and pale yellow wine with very fresh aromas of white flowers, acacia and hawthorn; fresh and saline palate but with a slight roundness for a Picpoul. This is a 'gourmet' Picpoul. Ideal with grilled fish, seafood, white meat in a creamy sauce.

## **Paul Thomas Sancerre Blanc 2015**

With vibrant aromas of gooseberries, grass and minerals, this is a rich tasting wine with ripe fruit, a lively citrusy finish and complex mineral characters. This wine pairs well with fish, seafood (such as scallops) and, of course, classic Loire Valley goat's cheese.

## **Bieville Chablis 2015**

Quite round and ripe on the palate, with hints of pear and apple alongside the supple creaminess and mineral freshness you expect from this famous appellation. If ever a wine was designed to suit a roast chicken, this is surely it. A great friend of any poultry dish.

# RED WINE

## **Boutinot Les Dix Ecluses Côtes du Rhône 2013**

Les Dix Ecluses is such a well-made and 'together' wine. It is made to relish on release but the finely grained tannins are likely to lend longevity. The flavours are densely packed with layer upon layer of primary red fruit. A delicious accompaniment to grilled meats and heart-warming casseroles.

## **Paul Thomas Sancerre Rouge 2015**

This juicy, fruity wine shows intense aromas of raspberry and cherry on the nose that develop further on the palate. Soft tannins, crisp yet balanced acidity and masses of ripe red berry flavours. A wine that can be chilled, great to be drunk all year round, it is a lovely wine to enjoy on a picnic with a bit of pâté or charcuterie. Or with breast of Duck in the evening.

## **Fourmone Facquet Gigondas 2014**

The bouquet is made up of dark fruits, raspberry and pomegranate aromas. In the mouth, it is smooth with fine tannins. The finish is long with some mentholated notes. Try it with a tender piece of beef or a leg of lamb.

## **Hautes Côtes Bourgogne Pinot Noir 2015**

The fruit-laden nose evokes at first Morello cherry and strawberry then develops towards blackcurrant, liquorice and often a touch of spice. A wine to match with well-balanced cooking that is neither too spicy nor too heavy. Try with meats such as filet of veal with mild curry, or, more traditionally, with salted pork. Its spontaneity and enticing harmony chime with plain dishes like a filet mignon of pork, veal, or a leg of lamb with side vegetables.

## **Chateau la Croix de Roche 2014**

This biodynamic producer is creating wines that punch well above there price. A blend of Malbec, Carmenera, Petit verdot and Merlot gives this wine concentrated flavours of leather, spice and savoury tones. The long finish lends itself perfectly to roasted lamb or beef dishes.

## **Combeval Grande Reserve 2016**

Ruby red in colour, there are a lot of lovely red fruits like raspberry and cassis with some spicy hints. It is smooth, round and full bodied on the fruity palate—a lovely easy-drinking wine. Bold on flavour but soft on tannin. This wine delivers concentrated black fruit and a tobacco chocolate feel. Smooth enough to savour on its own but also amazing with cote de boeuf.