

Discovery Club

THE MARCH 2017 SELECTION



£11.95 x 2

Finca Montepedroso Rueda 2015, Rueda - Spain

From long-time customer favourites Martinez Bujanda, who are famed for their great value Rioja wines, this white wine is made from the Verdejo variety in northern Spain. A real favourite with the staff, for those of you who only drink Sauvignon Blanc but want to try something new this is for you. Notes of apricot, peach, grapefruit & green apple. Velvety structure, balanced acidity gives freshness.

 **Serving temp:** chilled 10-12°C

 **Suggested food match:** Lightly spiced Thai dishes




£8.79 x 2

Domaine Gayda Flying Solo White 2015, Languedoc - France

Variety : 85% Grenache Blanc, 15% Viognier
We celebrate the pioneering aviators of the famous "Aeropostale" who risked all to deliver the first mail from France to Barcelona in 1918 then North Africa, and eventually even South America. These intrepid pilots flew solo from Toulouse, using our very own Tree of Moscou (L'Arbre de Moscou) as a key visual reference. Domaine Gayda is "Flying Solo" to deliver you our wines of exceptional quality and value from this enterprising region of France.

An aromatic, fruit driven wine with citrus notes on the nose. A rich palate, round and fruity, offering a distinct freshness.

 **Serving temp:** chilled 10-12°C

 **Suggested food match:** cumin & garlic grilled chicken




£7.99 x 2

L'Or Du Sud Sauvignon Blanc 2015, Languedoc - France

L'Or du Sud is the fruits of a dynamic co-operative in the south of France where many quality grape growers have come together and pooled their resources to create affordable, well-made wines. Their Sauvignon Blanc is a dry, fruity, crisp Sauvignon with citrus and tropical fruit aromas. Vibrant with citrus fruit flavours.

 **Serving temp:** well chilled 8-10°C

 **Suggested food match:** ideal as an aperitif or to accompany light seafood dishes



£9.49 x 2

Vina Casablanca Cefiro Chardonnay 2016, Casablanca Valley - Chile




The Santa Isabel Estate is the westernmost vineyard in the Casablanca Valley one of the most renowned Chilean cool-climate wine regions. Its proximity to the Pacific Ocean brings morning fogs and cool afternoon sea breezes that moderate the valley temperatures and humidity. Grapes are hand-harvested and after fermentation a proportion of the wine will spend 6 to 8 months ageing in new French oak barrels. The wine is bright yellow in colour with an intense combination of tropical fruit aromas especially pineapple, honeydew melon and banana. The fruit lingers on the fresh well-balanced palate along with soft tones of vanilla and toffee.

 **Serving temp:** chilled 10-12°C

 **Suggested food match:** creamy fish pie



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£10.50 x 2

Ernie Els 'The Big Easy' Chenin Blanc 2016,
Stellenbosch - South Africa

The Chenin Blanc grapes were harvested from individually selected, low yielding bush and trellised vines from Stellenbosch and Paarl. The grapes were hand-picked in the cool of early morning.

The 2016 Big Easy is pure Chenin Blanc. It has an attractive nose, nicely perfumed with fresh lime and citrus fruit. The palate is crisp and fresh with lime and orange zest, a taut line of acidity and a satisfying, lightly spiced finish. Punters' Chenin - nicely made and nicely priced at that! 87 Points (Neal Martin, erobertparker.com, Nov 2015)

 **Serving temp:** chilled 10-12°C

 **Suggested food match:** soft cheeses or chicken risotto



£9.69 x 2

Umani Ronchi Babylon Bianco, Le Marche -
Italy

The blend interesting and offbeat combines freshness and character Verdicchio Passerina and Sauvignon Blanc being the grape mix. Originality and great drinkability are the main features of the Babylon. The white (there is also a red) displays a pale straw yellow colour and very brilliant tints. The bouquet is intense and fresh with elegant savoury fragrances followed by notes of citrus and white peach. The mouthfeel is round velvety and rich and the finish is fresh fruity and long.

 **Serving temp:** well chilled 8-10°C

 **Suggested food match:** seared scallops

Total case price: £113.44

Club discount: £14.44

Club case price: £99.00



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