

## Luxury Club

THE NOVEMBER 2017 SELECTION



£16.99 x 2

Chateau du Hureau Saumur Blanc Sec Argile 2015, Loire, France

Historically the Chenin was the King of the grape varieties planted on the banks of the Loire, but little by little it has been usurped by the Cabernet Franc and more recently the white grape, Sauvignon Blanc. These days those golden grapes of Chenin Blanc are fast becoming a rarity in the Saumur Champigny appellation. Chateau du Hureau plan to not let them become forgotten.

 **Serving temp:** chilled 12°C

 **Suggested food match:** Seafood or Chilled as an Aperitif




£11.29 x 2

Pajzos Tokaji "T" Furmint 2016, Tokaji, Hungary

Wines created in the Tokaj Wine Region have a unique character, a distinct minerality. They have a wonderfully taut acid structure and offer wines perfect for a light or a heavier meal or simply to enjoy during a pleasant lunch. The Pajzos estate Furmint is very clean and fresh, the scent of a dewy spring meadow with some mango inflections. The acid character of the Furmint is restrained with a little creaminess.

This wine is an excellent choice with grilled poultry, fish and cheese dishes, grilled cheese with green salad.

 **Serving temp:** chilled 10-12°

 **Suggested food match:** fried fish, Poultry, grilled chesse



£12.99 x 2

Domaine Bott Geyl Alsace Les Points Cardinaux Metiss, Alsace, France

Metiss is a rich, aromatic, well-balanced white made up of 35 percent each Pinot Blanc and Pinot Auxerrois, and 15 percent each Pinot Gris and Pinot Noir. That last, a red grape of course, is used in the traditional "blanc de noirs" ("white from blacks") method in which the colour-carrying grape skins are removed from the fermenting wine before any tinge of red appears. Full bodied and textural, this wine is classic with meaty fish and poultry.

 **Serving temp:** chilled 12°C

 **Suggested food match:** Seafood and poultry (with some spice)



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£9.99 x 2

Chateau de Lascaux Cavalier Rouge  
Vacquieres, France

50% Cabernet Sauvignon, 40% Syrah and  
10% Merlot.

Bright red with glimmering purple  
reflections. Intense nose of fresh red fruits.  
A sense of freshness in the mouth, medium  
to full bodied, balanced and round with  
traces of minerality.

Works wonderfully with beef skewers, fillet  
of lamb, soft cheeses and olives.

**Serving temp:** room temperature 16-18°C

**Suggested food match:** red meats, cheese and stews



£21.00 x 2

Boekenhoutskloof Chocolate Block  
2015, Swatland, South Africa

Our most popular wine in its price bracket. The  
Chocolate Block 2015 is a blend of Syrah (71%);  
Grenache Noir (15%); Cabernet Sauvignon (8%);  
Cinsault (5%) and Viognier (1%). From renowned  
South African winery Boekenhoutskloof, named  
Winery of the Year in 2012 by influential South  
African journalist John Platter. This vintage is unique  
in the sense that all the grapes for our  
blend are now grown in the Swartland, hence its  
wine of origin certification.

**Serving temp:** room temperature 16-18°C. Decant for 1  
Hour

**Suggested food match:** pizza, charcuterie, cheese and  
chocolate

Total case price: £170.42

Club discount: £20.42

Club case price: £150.00



£12.95 x 2

Château Manoir du Gravoux 2012  
Bordeaux, France

This is an approachable fine wine, with  
great fruit character and elegant tannins.

Plush-edged plum sauce and blackberry  
coulis flavours glide along here, laced with  
subtle anise and charcoal hints. A toasty  
backdrop on the finish adds weight without  
being cumbersome.

**Serving temp:** room temperature 16-18°C

**Suggested food match:** roast lamb, red meats

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