

## Premier Club

THE November 2017 SELECTION



£24.69 x 1

### Zuani "Zuani" Bianco Riserva Collio 2015, Collio, Italy

Selected late-harvested Chardonnay, Pinot Grigio, Sauvignon and Tocai Friulano grapes are harvested from Patrizia Fellugas single vineyard and carefully blended to produce the final result. Aged for ten months in French and American oak barrels before bottling. The characterful nose reveals subtle hints of toastiness and vanilla leading into an impressive palate with well-extracted fruit thanks in part to the late harvested fruit. There are distinct hints of citrus fruit on both nose and palate. The complex well-sustained palate is seamless from entry through to the leisurely finish.

 **Serving temp:** very lightly chilled (16°C)  
 **Suggested food match:** A "meditation wine" to enjoy on its own, or with light starters, baked rice or pasta, shellfish, crustaceans and white meats





£26.50

### Olivier Leflaive Rully 1er Cru Vauvry 2014, Burgundy, France

Aged for 12 months ( 4 months in stainless steel tank) 90 % oak barrels ( 15% of new oak), 10% stainless steel tank.

Aromas of apricot and peach, this wine displays flattering touches of honey and quince, medium bodied, with a rich mouthfeel and a long elegant finish.

Ideal with fish or seafood cooked in sauce, this wine will also go very well with goat's cheese.

 **Serving temp:** 12-14°C  
 **Suggested food match:** fish or seafood cooked in sauce, goat's cheese



£49.99 x 1

### Chateau de Beauregard Pouilly Fuisse Grand Beauregard 2010, Burgundy, France

The Grand Beauregard ages for 20 months in oak 'pièces' and is bottled without fining nor filtration. With an extraordinary aromatic power, this great white Burgundy surprises by its balance between maturity and minerality revealed by the long cask aging. This unique cuvee gives solely 2370 bottles per vintage. It will blossom in a good cellar for more than 10 years and beyond for the great vintages, such as this impeccable example from the fabulous 2010 vintage.

 **Serving temp:** lightly chilled 14°C  
 **Suggested food match:** lobster, seafood and poultry in cream sauce. An hour in a decanter would serve this wine well.


£34.50 x 1

## Château Tronquoy-Lalande 2009, Bordeaux, France

"The 2009 Tronquoy Lalande, a blend of 51% Merlot, 42% Cabernet Sauvignon and 7% Petit Verdot, is the finest wine they have yet produced. It reveals an opulent bouquet of mulberries, blueberries, raspberries and spring flowers, full body, silky tannin, low acidity and a lush, pure mouthfeel. This uncharacteristically round, generous, sumptuous wine should be drinkable early on. 91pts"

(Robert M. Parker, Jr., robertparker.com, 23rd Dec 2011)

 **Serving temp:** 16°C. Decanting Recommended


 **Suggested food match:** filet mignon

£34.99 x 1

## Domaine Coursodon Saint Joseph L'Oliveaie 2015, Rhone, France

"An incredible wine, the 600-case 2015 Saint Joseph L'Oliveaie comes from 60-year-old vines and is aged in 25% new French oak. Crushed rocks, blackberries, blueberries, lavender, wet rock and hints of truffle all emerge from this full-bodied, incredibly pure, elegant wine that will drink well in a handful of years and keep for over a decade. 94-96 points"

(Jeb Dunnuck, eRobertparker.com, December 2016)

 **Serving temp:** 16-18 °C. Decanting Recommended.

 **Suggested food match:** roast lamb, rib steak

£33.89 x 1

## Bodegas Paco Garcia Beautiful Things 2012, Rioja, Spain

Tempranillo 90%, Graciano 10%

Beautiful Things is produced from the best grapes from the oldest 75 year old vines, the best barrels and all the effort expended in trying to make a "beautiful thing"; "Smile and enjoy life, family and friendship!" says winemaker Juan Bautista Garcia.

Powerful red, aromas of plum, spice and chocolate with well integrated tannins, Perfect foil to red meats, roasts and even spicy food.

 **Serving temp:** 16 °C. Decanting Recommended.

 **Suggested food:** roasted red meat and game

Total case price: £204.56

Club discount: £24.56

Club case price: £180.00

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