

## Discovery Club

THE **March 2018** SELECTION




£11.99 x 2

### Chateau Vignelaure La Source Rosé 2016

Château Vignelaure "the vineyard of the sacred spring" is the jewel in the crown of the appellation Coteaux d'Aix-en-Provence. Set high in the hills, our vineyards cover more than 60 hectares and it has established a reputation as one of the finest producers in the South of France. The wines is a perfect example of Provencal winemaking at the highest level and are made of grapes which includes some of the oldest Cabernet Sauvignon vines planted in the 1960's from cuttings from Château La Lagune. Vignelaure has a long tradition of producing highly rewarded wines, which are classical, elegant and pure, while at the same time pushing boundaries and concepts of what is possible to achieve.

 **Serving temp:** 5-7°C

 **Suggested food match:** Sushi, salmon, prawn or tuna steak.



£7.99 x 2

### L'Or du Sud Syrah 2015

L'Or du Sud have created a range of fun and approachable wines that pay tribute to the southern French way of life, introducing you to the land, the terroir, the wines and the shared tasting moments. L'Or du Sud wines are made in our own image, representing the best possible expression of the Languedoc Roussillon terroir.

It is 100% Syrah with a rich, deep red colour. Intense aromas of red fruits and spice lead on to a generous, flavoursome palate with silky tannins.

 **Serving temp:** 15-17°C

 **Suggested food match:** Poultry or roast duck with mushrooms.



£9.95 x 2

### Umani Ronchi Podere Montepulciano d'Abruzzo 2016

Located in Abruzzo, all vineyards at Umani Ronchi are farmed organically. The plants thrive on Umani Ronchi lands leaving space for a viticulture that gets the best out of the grapes without compromising the quality of the wines. At Umani Ronchi, organic means quality.

A young and immediately drinkable wine: the characteristic ruby red Montepulciano colour with violet tints gives way to delicate aromas of plum and Morello cherry, robust and full-bodied in the mouth, slightly tannin-rich with a dry and flavourful finish.

 **Serving temp:** 14-16°C

 **Suggested food match:** Pasta with meat sauces, roast white and red meat, chicken chasseur and mixed grills.



£8.99 x 2

## Ambroisie Sauvignon Blanc 2017

Winemaker Gwénaél Guihard uses carefully picked Loire speciality Sauvignon Blanc grapes from the gently rolling hills of the historic province of Anjou on the lower, western Loire to make this deliciously refreshing wine. Using cool fermentation to bring out the typical bouquet of mown grass and elderflower, it shows a golden, radiant colour as well as gooseberry and citrus fruits on the palette culminating with a slight mineral note in the finale. This delightful wine is great served chilled as an apéritif or as a companion for more relaxed, sunny days.

**Serving temp:** 7-9°C

**Suggested food match:** Poultry, fish and salads.



£10.95 x 2

## Sartarelli Verdicchio dei Castelli di Jesi Classico 2016

The Sartarelli Company is one of the few Italian wineries which focuses exclusively on a single varietal production - in this case Verdicchio. Located in Poggio San Marcello, a precious gem surrounded by the beautiful rolling hills of the Marche region, the Verdicchio grapes are pressed gently to extract their straw-yellow colour with greenish reflections. A simple but uncommon wine, with white peach, elder and hawthorn aromas, it is well-structured, fresh and sapid at the same time. Soft on the palate, it has a good alcoholic structure and the characteristic slightly bitter almond aftertaste showing true Verdicchio varietal typicity.

**Serving temp:** 7-9°C

**Suggested food match:** Excellent with seafood, hors d'oeuvres, risotto, mixed fried fish and vegetables.

Total case price: £121.72

Club discount: £22.72

Club case price: £99.00



£10.99 x 2

## Loosen Estate Riesling 2016

Our most popular Riesling by a long way, the Loosen vineyards owe their excellent quality to three major factors: the exceptional regional climate of the Middle Mosel area, the mineral-rich slate and volcanic soils, and the incredible age of the estate's ungrafted Riesling vines. Low yields, late harvesting and thoughtful winemaking characterize the Dr Loosen creations. This Estate level Riesling displays the racy characteristics of the steep, slate soil Mosel vineyards at a very reasonable price. Light, yet vibrant, with enticing aromas of white peach flowers and citrus peel, at 8.5% abv it's great for lunchtime drinking or a pre-dinner aperitif.

**Serving temp:** 8-10°C

**Suggested food match:** Pairs excellently with Asian or other spicy cuisine.



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