

Luxury Club

THE August 2018 SELECTION



£13.95 x 2

Altos de Torona Albariño 2017,
Rias Bixas, Spain

A lovely young and vibrant wine. Enticing aromas of sherbet, yellow plums, stone and tropical fruits. On the palate, zesty acidity, taut lemon, lime and mandarin flavours, and a long, focused finish.

Enjoy it with shellfish or white fish such as hake and cod.

Serving temp: chilled

Suggested food match: salt cod fritters, fish and chips



£11.50 x 2

Botter Prosecco DOC Spumante NV,
Veneto, Italy

Typical crisp and delicate perlage - tiny, refined bubbles! Pale light yellow colour, delicate and fragrant bouquet, with fruity notes of banana and apple and notes of acacia flowers. Fresh and light on the palate, with balanced acidity and body; harmonic with a pleasant dry aftertaste.

Serving temperature: 8-10 °C

Ideal as an aperitif, it is a perfect combination to hors-d'oeuvres and delicate first courses.

"A really good party prosecco...proof that supermarkets don't have all the bargains."

- Fiona Beckett, The Guardian.

Serving temp: chilled

Suggested food match: aperitif, salty finger foods such as crackers, peanuts and olives



£ 10.50 x 2

Parker Favourite Son Chardonnay
2017, South Australia

Favourite Son Chardonnay is elegant and fruit driven, showcasing distinct varietal and regional notes.

The Colour is bright light straw with golden tints. On the nose, lifted aromas of nectarine and honeydew melon with a touch of spice and toasted cashews. On the palate; fresh lemon-citrus with a panna cotta like creamy texture, brioche and some mineral restraint. Finishes fresh and crisp.

Ideal with seafood or light poultry dishes.

Serving temp: chilled


Suggested food match: poultry and seafood



£15.50 x 2

Herdade Do Portocarro Tinto 2014, Setúbal Peninsula, Portugal

Aragonez, Touriga Nacional and Cabernet Sauvignon. Aged for 12 months in French Oak casks. Medium body, elegant, refined, gastronomic, solid. Intense pomegranate colour. The aroma is soft and refined allowing the grape varieties features to excel. Notes of wild blackberries mixed with ripe plums and cassis are blended in a most elegant way, allowing the emergence of a very subtle wood toast. In the mouth it is smooth, revealing a balanced acidity and a structure solidly supported by the tannins.

 **Serving temp:** room temperature. Decant for 1 hour
Suggested food match: beef or lamb stew





£15.99 x 2

Bodegas A. Fernández Condado De Haza Crianza 2015, Ribera del Duero, Spain

Alejandro Fernandez of Pesquera de Duero initiated the replanting of Spain's Ribera del Duero region in the 1970s where his red wines made from Tempranillo grapes are internationally famous. Aged in American oak barrels for 18 months with a further 6 months in bottle the wine has a nose of redcurrant and rose petals and the mouthfeel is full flavoursome and powerful with black fruit notes predominant. Decant well before drinking and serve with robust foods.

"Old-School" – James Suckling

 **Serving temp:** room temperature. Decant for 1 hour
 **Suggested food match:** grilled steak, red wine reduction sauce and roasted potatoes




£15.95 x 2

Chateau Leconte Marquey 2015, Bordeaux, France

A great wine produced in Saint Emilion AOC. Owned and managed by Jean Paul Borderie. The property was taken over from his mother and a few hectares bought and expanded upon. Significant investment in both chateau and vineyard has brought about improved quality in recent years.

This wine is assembled from 85% Merlot, 10% Cabernet Franc and 5% Cabernet Sauvignon, the components see 12-15 months in oak barrels. Flavours of red and black berries, as well as roundness and opulence, refined tannins, soft and inviting, allowing this wine to pair wonderfully with hearty fayre and a fine cheese board. A beautiful dinner table companion over the festive period.

 **Serving temp:** room temperature. Decant for 30 mins
Suggested food match: beef stew, steak frites, mature cheddar, roast lamb

Total case price: £172.62

Club discount: £22.62

Club case price: £150.00

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