

Luxury Club

THE May 2019 SELECTION



£12.99 x 2

Vinedos y Bodegas Dominio De Tares Godello La Sonrisa 2016, Bierzo, Spain

La Sonrisa, or 'The Smile' is a wine that's primary purpose is to be enjoyed with friends, food and ultimately put a smile on the face of the person drinking it. La Sonrisa shines brightly with all the most characteristic aromas of the variety Godello, jubilant youthful aromas of citrus, green apple and stone fruit. The palate is refreshing with brisk acidity, moderate alcohol, soft texture and long refreshing finish.

It is perfect to enjoy it with light and medium bodied dishes like snacks, tapas, baked fish, pasta and paella. Serve around 10-11°C, but never too chilled.

Serving temp: chilled 10-13°C
 Suggested food match: snacks and tapas



£14.99 x 2

Cantine Pra Soave Classico 2018, Veneto, Italy

The Pra vineyards are 30 km from Verona in Monteforte d'Alpone in the very heart of the Soave Classico District. The property produces benchmark Soave with Pra regarded as one of the best Soave producers in Italy.

Made with 100% Garganega from 30- and 60-year-old vines planted in volcanic soils. The wine is vinified in stainless steel and shows the freshest side of the Garganega grape. It shows as bright and vibrant in the glass and exhibits attractive pure aromas.

Serving temp: chilled 11-13°C
 Suggested food match: seafood pasta



£15.99 x 2

Journeys End Chardonnay 2017, Stellenbosch, South Africa

This Chardonnay represents the pinnacle of white wine making at the Journey's End Estate. The grapes are harvested from the best vineyards and the winemaking finishes with maturation in brand new oak for 8 months. Clear and bright, straw with a hint of green. The wine shows delicate citrus fruit and orange blossom characteristics as well as vanilla oak aromatics due to the generous 7-month barrelling period. The palate is smooth, with a zesty malic acid finish due to restrained malolactic fermentation. Drink now with potential aging until 2022.

Serving temp: lightly chilled 12-15°C
 Suggested food match: chicken in a creamy, white wine sauce

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£11.50

Cotes du Rhone Domaine des Argelas Red 2016,
Rhône Valley, France

"Sustained ruby colour, violet reflections. Pleasant nose; cherry, red berries, creamy note. Fresh mouth, full bodied, powerful, crisp, fragrances loyal to the nose. Sun, some spices, pleasant purity of the fruit. Final, firm, well elaborated blend."

(GILBERT & GAILLARD, gilbertandgaillard.com, 2017)

The wine is a blend of Grenache and Syrah.
The Argelas is a flower that looks like the broom flower. It is the Provençal name of the gorse.

 **Serving temp:** room temperature. Decant for 30 mins.
Suggested food match: slow-cooked beef and lamb stews




£15.99 x 2

Journeys End Shiraz 2014,
Stellenbosch, South Africa

Among the long rolling south-facing slopes of the Stellenbosch winelands, caressed by cool coastal breezes, lies the boutique winery and vineyard, Journey's End. With only a handful of premium, hand-crafted wines produced here, the focus is very much on quality.

Only free run juice was used, and malolactic fermentation was done in barrels. 10% of the wine went through carbonic maceration with the other 90% naturally fermented. The wine was matured for 16 months in 10% new American oak barrels and 20% new French oak barrels. After final blending the wine was only filtered before bottling. his vintage has beautiful concentrated fruit flavours showing a mix of redcurrant, blueberry, hints of violets and white pepper. A full-bodied wine, with finely structured tannins complimenting an elegant, soft finish.

 **Serving temp:** room temperature
Suggested food match: BBQ ribs in a smokey, sticky sauce



£15.49 x 2

Massaya Le Colombier 2017,
Bekka Valley, Lebanon

The Massaya winery and vineyards are nestled between the mountains and the Mediterranean, producing a wide range of unique wines. It is run by two brothers, Sami and Ramzi Ghosin, in partnership with Domain du Vieux Telegraphe and Dominique Hebrard.

Easy-drinking *vin de plaisir* comprising; Cinsault 35%, grenache noir 35%, syrah 15%, tempranillo 15%. It has a strawberry hue with cherry reflections and an aromatic nose reminiscent of raspberries and other summer fruits. The aromas are spicy and subtle. It is easy to approach, supple in the mouth, it possesses good length with a fresh and fruit driven finish. To be served chilled

 **Serving temp:** lightly chilled 12-15°C
Suggested food match: versatile, this wine can be served with a variety of dishes (tapas or meze in particular)

Total case price: £173.90

Club discount: £23.90

Club case price: £150.00

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