

Luxury Club

THE November 2019 SELECTION




£13.39 x 2

Bodegas Castro Martin Albarino 2017,
Rias Baixas, Galicia, Spain

Bodegas Castro Martin is a family-owned business dedicated to making Albariño of the highest possible quality. The current building was constructed in 1981 and inaugurated with the '82 vintage. Built by Domingo Martin-Morales the bodega is now managed by his daughter Angela Martin. The Rias Baixas DO is situated in Galicia in Northern Spain overlooking the Atlantic Ocean.

Intense fruit flavours and a zesty natural acidity; there are some very food obvious matches that come to mind. For example, it is absolutely no coincidence that the region of Galicia, where the Albariño grape finds its natural home, is also the base for a large proportion of the Spanish fishing fleet, and there can be no greater pleasure than washing down a plate of fresh oysters or indeed any shellfish with a chilled glass of the local grape. And please don't forget of course, that Albariño can be enjoyed on its own as a refreshing aperitif...



 **Serving temp:** well chilled 8-10°C
Suggested food match: shellfish



£11.50 x 2

Chateau Pesquie Chardonnay 2018,
Ventoux, Rhone Valley, France

Paul Chaudière had planted in the early 1990's three hectares of Chardonnay at Pesquié in the Ventoux area to prove that it was possible to make some very fresh and elegant Chardonnay on elevated soils at the foot of the mountain. Frederic & Alexandre have since then kept this tradition of making this great value fresh Chardonnay.

 **Serving temp:** chilled 10-12°C
 **Suggested food match:** poultry, meaty white fish



£15.39 x 2

Domaine Gayda Cepage Grenache
Gris 2015, Languedoc, France

Following the success of the 2014 vintage and fulfilling popular demand, Gayda have decided to bottle a second vintage of this wine. Other experiments and trials are ongoing but this "cuvée" is likely to be a permanent feature of their Sélection range. Chosen for its originality, its exuberance and purity of fruit and characterised by its floral aromas, its roundness and minerality. A wine out of the ordinary, let it surprise you.

 **Serving temp:** lightly chilled 12-14°C
 **Suggested food match:** Anchovies with sundried tomato paste and tapenade.

£13.99 x 2

Altos de Torona Albariño 2018, Rias Baixas, Galicia, Spain

If you are a Sauvignon Blanc drinker, Albariño seems to find favour and interest. Aged 6 months on lees.

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:** well chilled 8-10°

 **Suggested food match:** any and all seafood!

£13.69 x 2

Domaine Gayda Figure Libre Freestyle Blanc 2016, Roussillon, France

"40% Grenache Blanc and Grenache Gris, 25% Maccabeu, 25% Marsanne, 10% Roussanne – all from Roussillon.

Ripe and rich and brûléed oranges on the nose. Lots of firm fruit, blood oranges and satsuma with a tiny bit of caraway spice. Full and satiny with good grip and edges. Pretty good finish, lingering smokiness over cantaloupe melon. Great, lip-smacking stuff!

16.5 / 20 Points."

(Jancis Robinson, JR Purple Pages, May 2017)

 **Serving temp:** chilled 10-12°C

 **Suggested food match:** pork, poultry, seafood

Total case price: £167.70

Club discount: £17.70

Club case price: £150.00

£15.89 x 2

Neudorf Sauvignon Blanc 2017, Nelson, New Zealand

Winemaker Todd Stevens pursues complex aromatics while remaining true to varietal characteristics. As with the rest of the Neudorf portfolio textural interest is a major component. In the winery they use a significant (65%) percentage of wild ferment, and this along with 20% barrel fermentation moderates the high tone nature of the variety. Drink with anticipation of rediscovering a long lost love.

 **Serving temp:** chilled 10-12°

Suggested food match: goats cheese or shellfish




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