




£11.00 x 2

Dominio La Granadilla Rueda 2019, Rueda, Spain

Family owned estate located in the heart of Rueda in the town of Navas del Rey. It belongs to 4 brothers and sisters who are real "vine growers". They own a beautiful vineyard of 70 ha planted mainly with Verdejo and a little bit of sauvignon blanc.

A fresh and vibrant white wine with a character typical of the variety, pale straw-yellow in the glass with greenish highlights from the Verdejo grapes.

 **Serving temp:** well chilled 8-10°C
Suggested food match: As a rule, if you would put lime in the meal, it will probably pair well with Verdejo!

£10.50 x 2

Quinta Soalheiro Allo 2019, Minho, Portugal

ALLO is a vibrant and precise white wine with a gorgeous balance due to the moderately low alcohol content. Alvarinho grape gives structure and Loureiro grape the elegant and mineral aromatic distinction. The resulting wine is brilliant yellow in colour, with a vibrant citrus flavour and elegant mineral profile.

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

£16.99 X 2

Domaine Gueguen Chablis 2018, Burgundy, France

"This producer's balanced style of Chablis shows well in this wine that is poised between freshness and a richer, smoother texture. Bright and packed with green and white stone fruit."

(Roger Voss, Wine Enthusiast Magazine, February 2019)

Serving temp: chilled 10-12°
Suggested food match: seafood

£14.50 x 2

Chateau Vignelaure La Source White 2019, Provence, France

La Source de Vignelaure, AOC Côteaux d'Aix-en-Provence appellation, is an organic white cuvée with elegance and immediate balance. Compared with Château Vignelaure, the wine is drinkable earlier, both for convivial moments such as aperitif, but also with summer salads and fresh fish dishes.

 **Serving temp:** chilled 8-10°C
Suggested food match: summer salads and fresh fish

£15.75 x 2

Pajzos Tokaji Furmint Selection Dry 2016, Hungary

Wines created in the Tokaj Wine Region have a unique character, a distinct minerality. They have a wonderfully taut acid structure and offer wines perfect for a light or a heavier meal or simply to enjoy during a pleasant lunch with friends.

 **Serving temp:** chilled 8-10°C
Suggested food match: roast chicken

£13.50 x 2



Michele Biancardi Solo Fiano 2019, Puglia, Italy

The most recent vintage of the hugely popular Biancardi wines. Michele Biancardi has his vineyards situated on his family's property in Puglia. He is committed to producing wines which are distinctive and represent the terroir of Puglia. Situated close to the sea where the sun and breeze are ever present, the vineyard is 'organic'. No synthetic fertilisers or pesticides are used in the vineyard. Technology is reduced to a minimum and energy provided by solar panels supplies all the vineyard's requirements.

Serving temp: lightly chilled 10-12°C
Suggested food match: seafood pasta

Total case price: £171.48
Club discount: £21.48
Club case price: £150.00

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