



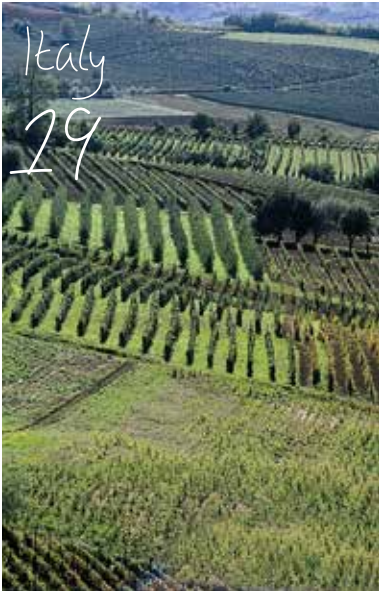
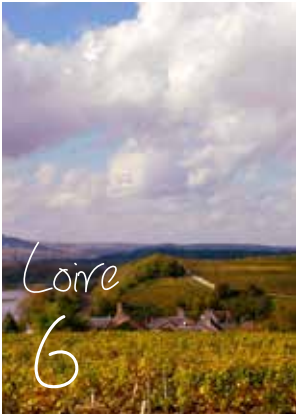
the **Vintner**

100 great wines for drinking now

**100 WINES
FOR YOUR HOME**

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*Photo credits: our special thanks go to our many suppliers who have allowed us the use of their beautiful photography.
All the information contained in this wine list was correct to the best of our knowledge at the time of going to press, but may be subject to change.*

HOW TO ORDER:

Our office hours are 8.30am to 5.30pm Monday - Friday.

Orders for next day delivery must be placed by midday the previous day for London delivery. For deliveries outside London, please contact us for details.

Delivery is free for all orders over £100 to one address

to most parts of the UK mainland. There is a £10 delivery charge for orders under £100.

If, for any reason, you are unhappy with the wines you have chosen, please notify us within 30 days of receipt of your order. We'll arrange to collect and credit the goods you wish to return (please refer to our website for full details).

By phone: 020 3757 5514

Online: thevintner.com

By email: orders@thevintner.com

KEY:

- Sustainable
- Vegetarian
- Vegan
- Organic
- Biodynamic
- New

A word from Nick.



Working with Private Clients in the wine trade has been my career and passion for over ten years and brings together what I love most about this wonderful trade – telling people about the fantastic wines I get to taste and sharing my knowledge with them.

Since joining the team at The Vintner in January, I have enjoyed a whirlwind couple of months, not only getting to know so many of our fantastic customers, but also all the extraordinary wines on the list.

Having worked within various sectors of the trade, from the shop floor in my earlier days to Fine Wine trading, I am in my element running our members' club, The Vault Club. For me a wine club is the place to experience wine as a passion and at The Vintner I hope to make the sometimes confusing world of wine as enjoyable and as accessible as possible. 2016 is an exciting year as we move offices, build and strengthen the team and show off our stunning new tasting room. We will help you to explore the many wine regions of the world, with more events, more tastings, more offers and more advice than ever before. I will be your "man on

the inside" that can answer any of your wine questions, from help with food and wine pairings, recommendations for parties (big or small) and advice on starting/building a cellar.

I have really enjoyed helping Gavin (our wine buyer) select this new list for you. There are so many brilliant wines to try so where do you start? Well, just ask me - please do get in touch any time.

HEAD OF PRIVATE CLIENT SALES: Nick Daniell

T: 020 3757 5514 E: nick@thevintner.com

WINE TASTING EVENTS

Wine tasting events for every occasion. *Informative, educational* and, above all, *terrific fun*, our wine tasting events are *perfect for team-building, entertaining clients and networking*.

We host our wine events in London from our stunning tasting room as well as in many external event venues and corporate spaces in the capital and throughout the UK. Our experienced events hosts are charismatic, entertaining, professional and knowledgeable. It is us, combined with our award winning wines that will deliver you a tailored event and an unforgettable evening.



”

I wanted to say a HUGE thanks to you and the team for another fab event. It was cracking as ever, greatly enjoyed by all, with clients very excited to have taken part. Clearly some 'creative' adjudicating went on to rob the winning team, but a moral victory all the same.

Lots of people are asking if this is now an annual event; I think it has to be.

Angus, Jones Lang LaSalle



TO BOOK AN EVENT, PLEASE CONTACT: Will Trotman

T: 020 3757 5531 E: events@thevintner.com

≡ VAULT CLUB ≡



Membership Benefits

- > 10% discount on all of our delicious wines, including ones on offer.
- > Your own dedicated Vintner to help with all your wine needs.
- > £25 credit everytime you refer a new Vault Club member. You can refer as many as you like, just make sure they mention your name when they sign up.
- > A free private tasting for you and ten friends at our tasting room in South West London.
- > Exclusive offers.
- > Hear first about our tastings and events.
- > A members' pack with educational wine information; tasting sheets to make your own personal notes; a corkscrew and dropstop.

The Vault Club is our way of rewarding our most loyal customers.

As a member, all you have to do is set up a regular payment into your 'vault', which you can either dip into little and often, or allow to accrue over time - a 'wine piggybank', if you will. There are many benefits to becoming a member (see left) including a 10% discount on every order, even on those wines already on offer.

There is no cost to join The Vault Club and you can terminate it at any time. There is a minimum requirement of £50 per month. For our full terms and conditions, please visit our website.

Your own personal wine advisor who knows your tastes, budget and requirements

”

Just to say thank you VERY much for hosting us last night. I have had numerous emails today thanking me for a great evening and specifically saying how impressed they were by your hosting skills. It was great fun and a perfect mix of being informative but light-hearted.

Nick, Vault Club Member

TO JOIN THE VAULT CLUB, PLEASE CONTACT: Nick Daniell

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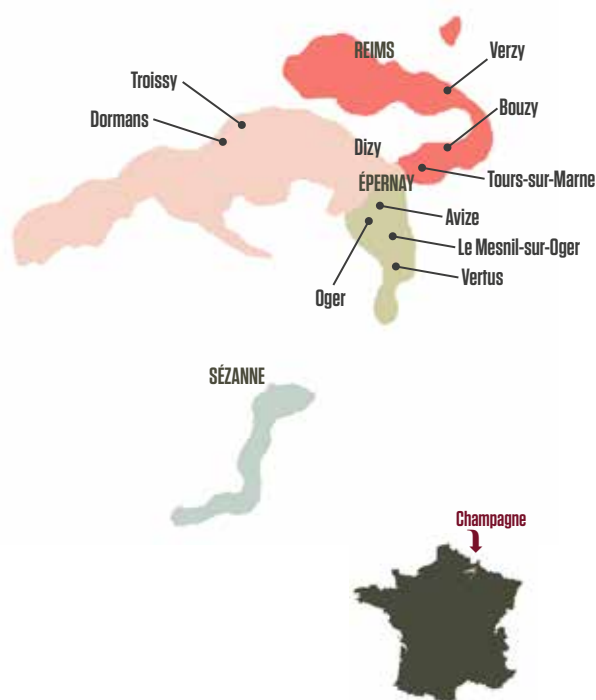
CHAMPAGNE & SPARKLING WINE

We are thrilled by the unrelenting support for English fizz

In the UK, the surge in popularity for alternatives to Champagne continues. Prosecco wows us in terms of the brilliant value for money it represents and for us, there is still nothing better than a midweek sparkler such as La Tordera Prosecco Frizzante (1) which is as delicious and elegant as ever.

Also, along with many others in the British wine trade, we are thrilled by the unrelenting support for English fizz. The likes of Nyetimber (7) in West Sussex continue in their bold showing against the Grande Marques of Champagne and we implore you to give this a try the next time you're thinking bubbly.

For occasions when there's really cause for celebration, we're delighted to offer two new wines that completely hit the spot. Ruinart Blanc de Blancs (10) and the 2004 vintage from the Pol Roger house (11) are both very fine examples of why Champagne, despite recent opposition, is still number one.



1. Prosecco Frizzante, La Tordera, Treviso, Italy



Bottle price
£9.95

Vault Club
£8.96



Vintage:

NV

Grape:

Glera

ABV:

10.5%

Closure:

Screwcap

Food match:

Good on its own or with delicate entrées

Tasting notes:

Lemon citrus with crisp green apples and pears. This is dry and very moreish – perfect apéritif wine to get the juices going. Frizzante is a little less fizzy, so works perfectly as a delicate people-pleaser. (Nick)

2. Crémant de Loire 'Les Quarterons', Amirault, France



Bottle price
£13.95

Vault Club
£12.56

Vintage:

NV

Grape:

Chenin Blanc, Chardonnay, Cab Franc

ABV:

12%

Closure:

Cork

Food match:

Smoked salmon blinis

Tasting notes:

This wine has all the ingredients for a great méthode traditionnelle sparkling. With Chenin Blanc's natural acidity you get lift and brightness. Xavier gives the grapes some extra hang time which lends the wine a honeyed roundness. Great quality at a fantastic price and the perfect apéritif sparkler. (Gavin)

3. Crémant de Bourgogne Brut Rosé, Léonce Bocquet, France



Bottle price
£14.95

Vault Club
£13.46

Vintage:

NV

Grape:

Gamay, Pinot Noir

ABV:

11.0%

Closure:

Cork

Food match:

Trifle

Tasting notes:

Our summer list needs a sparkling rosé. If Laurent Perrier Rosé is a bit extravagant for an everyday summer evening apéritif, then this juicy summer fruit, traditional method crémant is a great alternative. (Gavin)

4. Champagne Henri Favre Brut, Dizy



Bottle price	Vault Club
£23.95	£21.56
Vintage:	NV
Grape:	Pinot Noir, Pinot Meunier, Chardonnay
ABV:	12.5%
Closure:	Cork
Food match:	Fish & chips

Tasting notes:

Our 'house' champagne has great biscuity richness on the nose and a citrus fruit-dominant palate with a deeper autolytic, leesy finish offering lots of complexity for a champagne at this price. (Gavin)

5. Champagne André Clouet Grand Cru Grande Réserve, Bouzy



Bottle price	Vault Club
£25.50	£22.95
Vintage:	NV
Grape:	Pinot Noir
ABV:	12.0%
Closure:	Cork
Food match:	Fried chicken

Tasting notes:

André Clouet Reserve is a Blanc de Noirs, made exclusively from Grand Cru Pinot Noir. Rich and biscuity with stone fruit aromas and a citrus lift. The quality is mesmerizing and more than matches up to the Grand Marques. What value at £25.50! (Nick)

6. Champagne André Clouet Rosé, Grand Cru Réserve, Bouzy



Bottle price	Vault Club
£29.95	£26.96
Vintage:	NV
Grape:	Pinot Noir
ABV:	12.0%
Closure:	Cork
Food match:	Apéritif

Tasting notes:

Like most Champagnes made exclusively from Pinot Noir, Clouet produces rich and complex wines with an ability to age for many years. The palate is beautifully elegant and creamy with great depth, structure and delicious aromas of hazelnuts, pears and honey. (Rosie)

7. Nyetimber Classic Cuvée Brut, Sussex, England



Bottle price	Vault Club	S V V
£29.95	£26.96	
Vintage:	2010	
Grape:	Pinot Noir, Chardonnay, Pinot Meunier	
ABV:	12.0%	
Closure:	Cork	
Food match:	Canapés and white meaty fish	

Tasting notes:

A wine to be really proud of. Winning countless awards all around the world and constantly shrugging off competition from Champagne and Franciacorta, this gorgeous wine is the complete package. A must try! (Sambrooke)

8. Champagne Veuve Clicquot, Reims



Bottle price	Vault Club	S V V
£38.00	£34.20	
Vintage:	NV	
Grape:	Pinot Noir, Chardonnay, Pinot Meunier	
ABV:	12.0%	
Closure:	Cork	
Food match:	Scallops	

Tasting notes:

Veuve Clicquot is a classic and world-renowned 'Grand Marque' Champagne that never fails to impress! The bouquet is delicious with aromas of peaches and cream and a hint of brioche. (Rosie)

9. Champagne Laurent Perrier Rosé, Tours-sur-Marne



Bottle price	Vault Club	V
£50.00	£45.00	
Vintage:	NV	
Grape:	Pinot Noir	
ABV:	12.5%	
Closure:	Cork	
Food match:	Salmon sashimi	

Tasting notes:

The most distinctive bottle of rosé fizz on the market, this is truly an icon. Made by the Saignée Method, this is such a soft and pretty Champagne. Salmon pink and bright, with elegant, yet rich aromas of strawberries and wild red berries. Notes of brioche add depth and complexity that last on a long delicious finish. (Nick)

10. Champagne Ruinart Blanc de Blancs, Reims



Bottle price	Vault Club	S V V N
£53.00	£47.70	
Vintage:	NV	
Grape:	Chardonnay	
ABV:	12.5%	
Closure:	Cork	
Food match:	Strawberries	

Tasting notes:

From the oldest Champagne House in the region, this is as delicious as it is smart. Made exclusively from Chardonnay, this is desperately pretty and elegant and possibly the most wonderful Blanc de Blancs on the market. (Nick)

11. Champagne Pol Roger Vintage 2004, Épernay



Bottle price	Vault Club	V V N
£65.00	£58.50	
Vintage:	2004/06	
Grape:	Pinot Noir, Chardonnay	
ABV:	12.0%	
Closure:	Cork	
Food match:	Lobster and chips	

Tasting notes:

Britain's favourite Grande Marque, championed by Sir Winston Churchill. The house style is full and rich thanks to its predominant Pinot Noir blend. 2004 is a superb vintage with intense depth and notes of citrus fruit combined with soft hints of quince, honey and brioche. Youthful but still so delicious, it is hard to resist. (Nick)



LOIRE VALLEY

*Loire Valley reds can be soft,
elegant and delicious*

The Loire Valley owes much of its reputation for producing some of the world's finest examples of Sauvignon Blanc & Chenin Blanc to the unique plethora of poor soil types that are perfectly suited to the region's white grape varieties and it is these soils that deliver the fantastic sense of mineral that helps make the wines so special.

However, it is often the Loire Valley's red wines that get overlooked. When you find a good one, it can be elegant, soft and delicious whilst being able to age effortlessly. In Xavier Amirault's St. Nicolas de Bourgueil 'Les Quarterons' (17) we've found a stunning example of what can be achieved in the Loire Valley with the unappreciated Cabernet Franc grape and we wholly recommend you drink it at your next summer barbeque. Xavier also has a new addition on this list in our sparkling section. His Crémant de Loire (2) is rather moreish and brilliant value.



12. Muscadet Sèvre-et-Maine sur Lie, Gadais Père et Fils



Bottle price	Vault Club
£9.25	£8.33
Vintage:	2015
Grape:	Melon de Bourgogne
ABV:	12.0%
Closure:	Screwcap
Food match:	Oysters



Tasting notes:

A classic seafood wine made on France's Atlantic coast, this is bursting with refreshing, citrus flavours and is exactly as a Muscadet should be. The fact that it is 'Sur Lie' (aged on natural yeast) gives it an extra dimension of complexity and tanginess. (Charlotte)

13. Sauvignon de Touraine, Domaine du Fraisse



Bottle price	Vault Club
£9.50	£8.55
Vintage:	2015
Grape:	Sauvignon Blanc
ABV:	12.5%
Closure:	Cork
Food match:	Light fish and poultry



Tasting notes:

Wonderful aromatic and refreshing flavours of elderflower, grapefruit and lime. Fresh and zesty on the palate with very subtle hints of green herbs. (Rosie)

14. Vouvray, Domaine Boutet Saulnier



Bottle price	Vault Club
£12.25	£11.03
Vintage:	2014/15
Grape:	Chenin Blanc
ABV:	12.0%
Closure:	Cork
Food match:	Indonesian seafood curry

Tasting notes:

Textbook dry Vouvray from a tiny estate on the banks of the Loire river. Light-bodied with yuzu, pear and quince fruit and focussed, lightning-like acidity. (Charlie)

15. Pouilly-Fumé 'Les Chailloux', Domaine Chatelain



Bottle price	Vault Club
£15.75	£14.18
Vintage:	2014
Grape:	Sauvignon Blanc
ABV:	12.0%
Closure:	Cork
Food match:	Clams a la plancha



Tasting notes:

This wonderful Pouilly Fumé is as pure a Sauvignon Blanc as you are likely to find. The crisp minerality and flint-like freshness is haunting and the clean notes of green apple and citrus zip make this a fine match with any seafood dish. (Nick)

16. Sancerre 'Les Genêts', Domaine Roland Tissier et Fils



Bottle price	Vault Club
£15.95	£14.36
Vintage:	2014/15
Grape:	Sauvignon Blanc
ABV:	13.0%
Closure:	Cork
Food match:	Fruits de mer

Tasting notes:

Sauvignon Blanc at its finest, this is incredibly focussed and lithe with a mouthfeel to die for. Waxy lemon and lime aromas lead on to crisp, green apples and an intensity and energy that lasts for minutes. (Nick)

17. St Nicolas de Bourgueil, Les Quarterons, Amirault

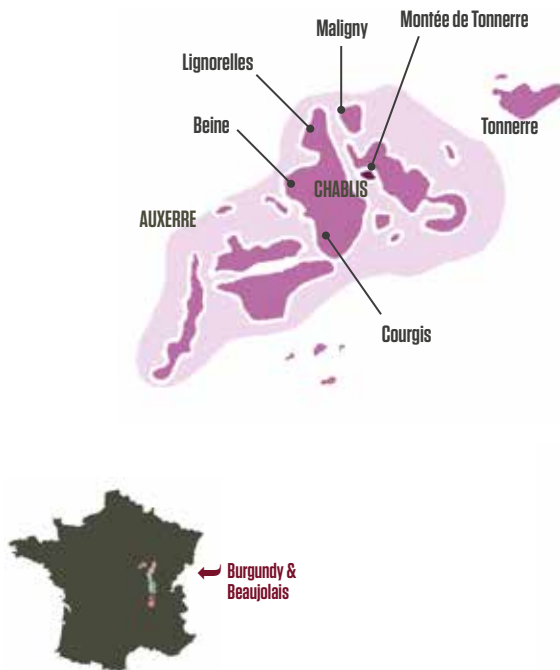


Bottle price	Vault Club
£14.25	£12.83
Vintage:	2013/14
Grape:	Cabernet Franc
ABV:	12.5%
Closure:	Cork
Food match:	Barbeque



Tasting notes:

From the charismatic, wild-haired Xavier Amirault, this is a bright, crunchy Cabernet Franc with lots of minerality and freshness. Super smooth and very juicy, you can serve it chilled and it will work perfectly with your summer barbeque. (Nick)



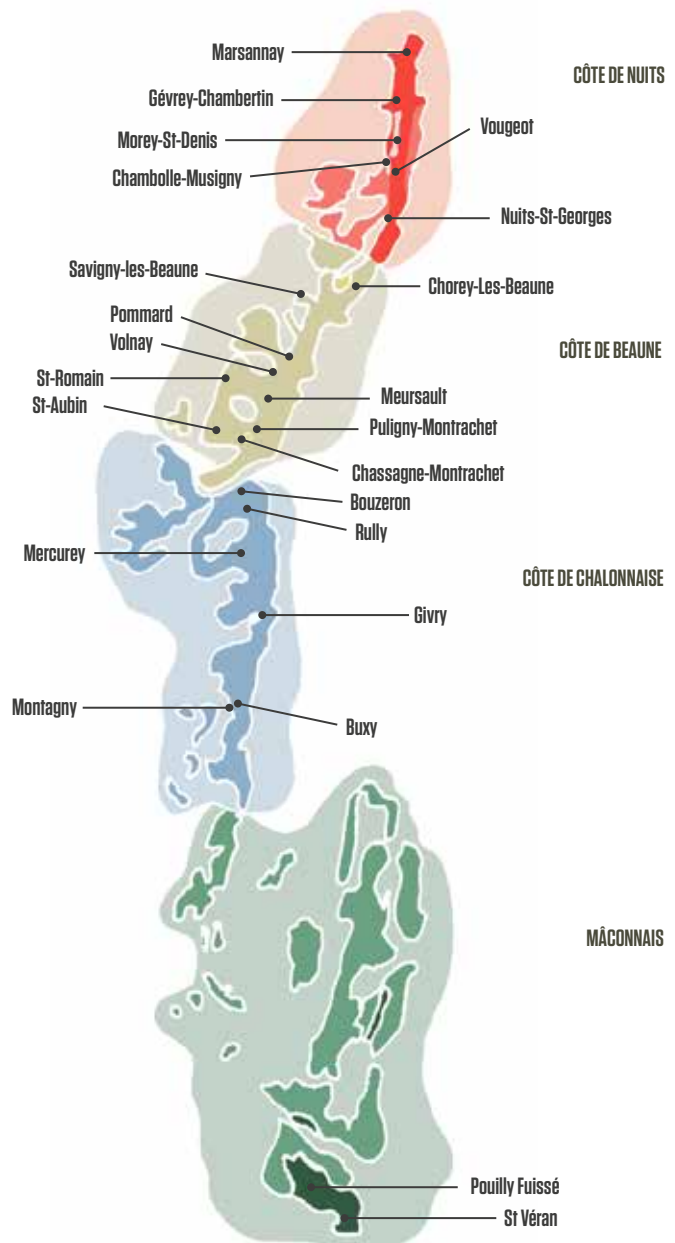
BURGUNDY & BEAUJOLAIS

Wines of the Côte d'Or continue to dominate in terms of their pure expressions of Chardonnay and Pinot Noir

Finding good value in what is probably the world's most expensive and complex wine region can sometimes be difficult. Burgundy is a real favourite here at The Vintner though so it is work we're 100% dedicated to and delighted to carry out.

Whilst the wines of the Côte d'Or continue to dominate the field in terms of the pure, unrivalled expressions of both Chardonnay and Pinot Noir grape varieties, we're continually astonished by the polish, poise and power of wines from the Mâconnais that are available at a fraction of the price. Here, try styles like Mâcon (18), St. Véran (20) and Pouilly-Fuissé (22) for an extremely pleasing glass of white.

Beaujolais continues to fly under many drinkers' radars. The wines are relatively inexpensive against their Burgundian rivals and offer similar soft, red fruit notes and elegance. Ideal for summer, so stock up now.



18. Mâcon Chardonnay, Julien Collovray



Bottle price
£12.95

Vault Club
£11.66

N

Vintage: 2013
Grape: Chardonnay
ABV: 13.0%
Closure: Cork
Food match: Poultry

Tasting notes:

A lovely counterpoint of bright citrus fruit and a broad rounded creamy texture with a hint of butter. This displays the classic characteristics of white Burgundy without being at all overbearing. (Charlotte)

19. Chablis, Domaine Sébastien Dampt



Bottle price
£16.95

Vault Club
£15.26

N

Vintage: 2014
Grape: Chardonnay
ABV: 13.0%
Closure: Cork
Food match: Shellfish

Tasting notes:

Dampt is one of the top producers of the region and his quality shines through all his wines. This Village Chablis is from vines of up to 40 yrs old offering plenty of clean, crisp fruit notes of green apples and citrus. A line of minerality makes this very refreshing indeed. (Nick)

20. St. Véran, Julien Collovray



Bottle price
£16.95

Vault Club
£15.26

Vintage: 2013
Grape: Chardonnay
ABV: 13.0%
Closure: Cork
Food match: Roast chicken

Tasting notes:

From vines that are soon to be awarded 1er Cru status, there is nothing shy about this St Véran. An expressive nose of ripe stone fruit and floral aromas demonstrate its power. The stone fruit continues onto a palate that is rounded and full with well-integrated oak. Slick acidity completes the wine. (Nick)

21. Bourgogne Cuvée des Forgets, Patrick Javillier



Bottle price
£22.00

Vault Club
£19.80

N

Vintage: 2013
Grape: Chardonnay
ABV: 13.0%
Closure: Cork
Food match: Turbot Hollandaise

Tasting notes:

I am so happy we were able to secure a parcel of great white Burgundy from one of the legends of the region. Patrick Javillier's wines have to be some of the best priced white Burgundy on the market. A flinty, smoky nose with fantastic energy on the palate, this is fine and juicy, like a baby Meursault. (Gavin)

22. Pouilly-Fuissé, Julien Collovray



Bottle price
£22.00

Vault Club
£19.80

Vintage: 2013
Grape: Chardonnay
ABV: 13.0%
Closure: Cork
Food match: Creamy chicken dishes

Tasting notes:

Julien Collovray's Pouilly-Fuissé is a stunning example of a premium Mâconnais. Subtle and elegant but with depth of fruit that will wow the senses. Peaches and apricot aromas are accompanied by soft, floral notes and a very clean mineral finish refreshes the palate. (Nick)

23. Chablis 1er Cru 'Les Fourneaux', Samuel Billaud



Bottle price
£24.95

Vault Club
£22.46

N

Vintage: 2013
Grape: Chardonnay
ABV: 13.0%
Closure: Cork
Food match: Sashimi

Tasting notes:

A broad, focussed nose of lemon zest followed by straw, white flowers and wet stone. Mineral power and energy on the nose is lifted with white peach and citrus fruit flavours on the palate. Samuel Billaud is fast becoming a beacon of excellence in Chablis and we have been proudly supporting him since his first vintage. (Gavin)

24. Chassagne-Montrachet 'Vieilles Vignes', Domaine Jourd



Bottle price
£36.00

Vault Club
£32.40

V V

Vintage: 2013
Grape: Chardonnay
ABV: 13.5%
Closure: Cork
Food match: Époisse cheese

Tasting notes:

Jourd's wines ooze class and his Villages-level efforts really stand out among the best in Chassagne-Montrachet. A focussed nose of very ripe citrus fruit and blossom leads to a rich and lengthy palate of similar nature. Moreish and very fine. (Will)

25. Meursault 'Les Tillets', Domaine Boyer Martenot



Bottle price
£38.00

Vault Club
£34.20

N

Vintage: 2013
Grape: Chardonnay
ABV: 13.0%
Closure: Cork
Food match: Braised veal tournedos

Tasting notes:

This comes from a rare single vineyard of Yves Boyer Martenot's and we are fortunate to get our hands on it. 2013 really is his best vintage to date, with great concentration of fruit whilst retaining a wonderful tension and finesse. Fleeshy, white peach with underlying, brooding power and energy. (Gavin)

26. Puligny-Montrachet, David Moret



Bottle price	Vault Club
£38.00	£34.20
Vintage:	2013
Grape:	Chardonnay
ABV:	13.0%
Closure:	Cork
Food match:	Roast chicken

Tasting notes:

David Moret's wines continue to stun us with their sheer sense of class. This is very much Puligny in style with ripe citrus and stone fruits balancing with a moreish minerality which really gives this wine a sense of place. Try with rich fish dishes or roast chicken. (Will)

27. Meursault 1er Cru 'Les Charmes', David Moret



Bottle price	Vault Club
£55.00	£49.50
Vintage:	2013
Grape:	Chardonnay
ABV:	13.0%
Closure:	Cork
Food match:	Grilled lobster

Tasting notes:

One of David Moret's greatest parcels. This has all the classic traits of 1er Cru Charmes. Loads of citrus and stone fruit, this wine is unctuous and silky, displaying power and finesse in equal proportions. Very limited quantity, so don't miss out! (Gavin)

N

28. Bourgogne Pinot Noir, Hervé Kerlann



Bottle price	Vault Club
£14.95	£13.46
Vintage:	2012
Grape:	Pinot Noir
ABV:	13.0%
Closure:	Cork
Food match:	Wild mushroom risotto

Tasting notes:

A lot of Bourgogne Pinot Noir can be too light and thin but Hervé's Bourgogne Pinot Noir has a great weight and concentration of fruit - sour black cherry and a lovely smokiness and garrigue fragrance. A fantastic Pinot Noir with true Burgundy character. (Nick)

29. Chorey-Lès-Beaune 'Les Beaumonts', Domaine Arnoux



Bottle price	Vault Club
£19.95	£17.96
Vintage:	2011
Grape:	Pinot Noir
ABV:	13.0%
Closure:	Cork
Food match:	Roast duck breast

Tasting notes:

When not sipping 1664 in Beaune's Bar 66, Pascual Arnoux is perfecting his delicious red Burgundies. This Chorey is feminine in style and very soft. Perfumed with floral notes and red fruits, these characteristics continue on the palate. Tannins are supple yet the wine retains an acidity that makes it very food-friendly. (Will)

30. Mercurey Rouge, Château de Chamirey



Bottle price	Vault Club
£27.00	£24.30
Vintage:	2012
Grape:	Pinot Noir
ABV:	12.5%
Closure:	Cork
Food match:	Grilled quail

Tasting notes:

This Mercurey certainly over-delivers for the appellation. Lots of fruit density that is still very much at the brooding part of its life. The fruit is well-concentrated, fleshy and balanced. Red berries and black cherry dominate on the palate and there is a hint of leather too. It will keep getting better. (Gavin)

31. Beaune 1er Cru 'Les Cent Vignes', Domaine Arnoux



Bottle price	Vault Club
£29.95	£26.96
Vintage:	2011
Grape:	Pinot Noir
ABV:	13.0%
Closure:	Cork
Food match:	Grilled lamb cutlets

Tasting notes:

Les Cent Vignes is Pascal Arnoux's top vineyard and this Beaune 1er Cru is a class act. Deep coloured, dense and complex, the concentrated dark forest fruit on the nose is beguiling. The palate is smooth and full of tension with ripe tannins complementing the dark fruit and spice. This is silky and very, very enjoyable. (Nick)

32. Gevrey Chambertin 'Vieilles Vignes', Hervé Kerlann



Bottle price	Vault Club
£38.00	£34.20
Vintage:	2010
Grape:	Pinot Noir
ABV:	12.5%
Closure:	Cork
Food match:	Roast goose & trimmings

Tasting notes:

Hervé Kerlann has an incredible ability to produce intensity and concentration with effortless charm and elegance. This Gevrey Chambertin is silky smooth with plush fruit and subtle, floral aromas. The Vieilles Vignes (aged vines) also add real complexity that slowly reveals itself with time in the glass. (Nick)

33. Morey St Denis 1er Cru 'Ruchots', Frédéric Magnien



Bottle price	Vault Club
£55.00	£49.50
Vintage:	2010
Grape:	Pinot Noir
ABV:	12.5%
Closure:	Cork
Food match:	Pan-fried calves liver

Tasting notes:

This fantastic offering from Magnien was a star pick of the bunch of wines we tasted last year. Fleshy and silky red cherry fruit, the texture is superb and the depth of fruit utterly beguiling. Worth every penny! (Gavin)

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34. Morgon 'Hommage', Château de Durette



Bottle price
£14.95

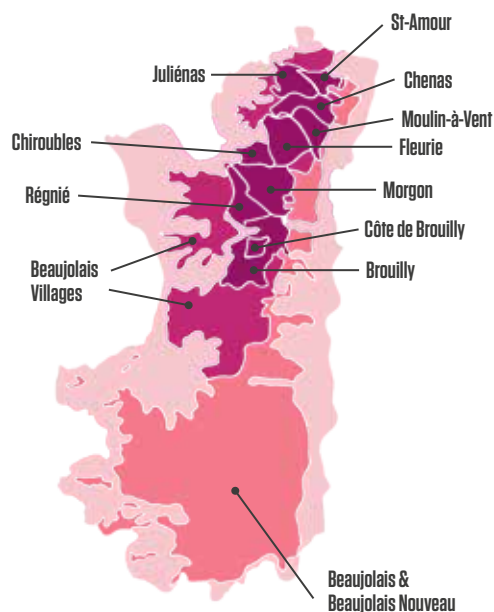
Vault Club
£13.46



Vintage: 2014
Grape: Gamay
ABV: 13.0%
Closure: Cork
Food match: Charcuterie

Tasting notes:

The pièce de résistance in the range from Château de Durette, this Cru Beaujolais is world-class. Hand harvested and terroir driven, with oodles of raspberries, strawberries and black cherries. A wonderful texture and weight, with sweet tannins, this provides so much wine for the price. (Nick)



PRODUCER PROFILE

Patrick Javillier

"I don't make Chardonnay. I make Bourgogne Blanc from Meursault."

This attitude is why a village wine from Javillier usually outshines a Premier Cru from most of his neighbours. Patrick Javillier (*pictured right with his daughter*) is widely regarded as one of the top three wine makers in the village of Meursault, in spite of having no 1er Crus, and just a little Grand Cru Corton-Charlemagne and a miniscule plot of Grand Cru Charmes.

The Javillier family has owned parcels of vines in Meursault for centuries, but it was Patrick's father, Raymond Javillier, who was the first to work exclusively as a vigneron after returning from the war in 1945. Patrick took over from his father in 1974 and continued to expand into Bourgogne Blanc, Puligny Montrachet and Pommard.

This cuvée we are listing (21) comes from different parcels in the Bourgogne Blanc appellation situated in the territory of Meursault Les Herbeux and Les Vaux that lie next to Volnay. The wine is fermented in oak barrels for 11 months, 25% of which are new oak, before spending a further six months on its lees in larger vats.



Wines by this producer

21

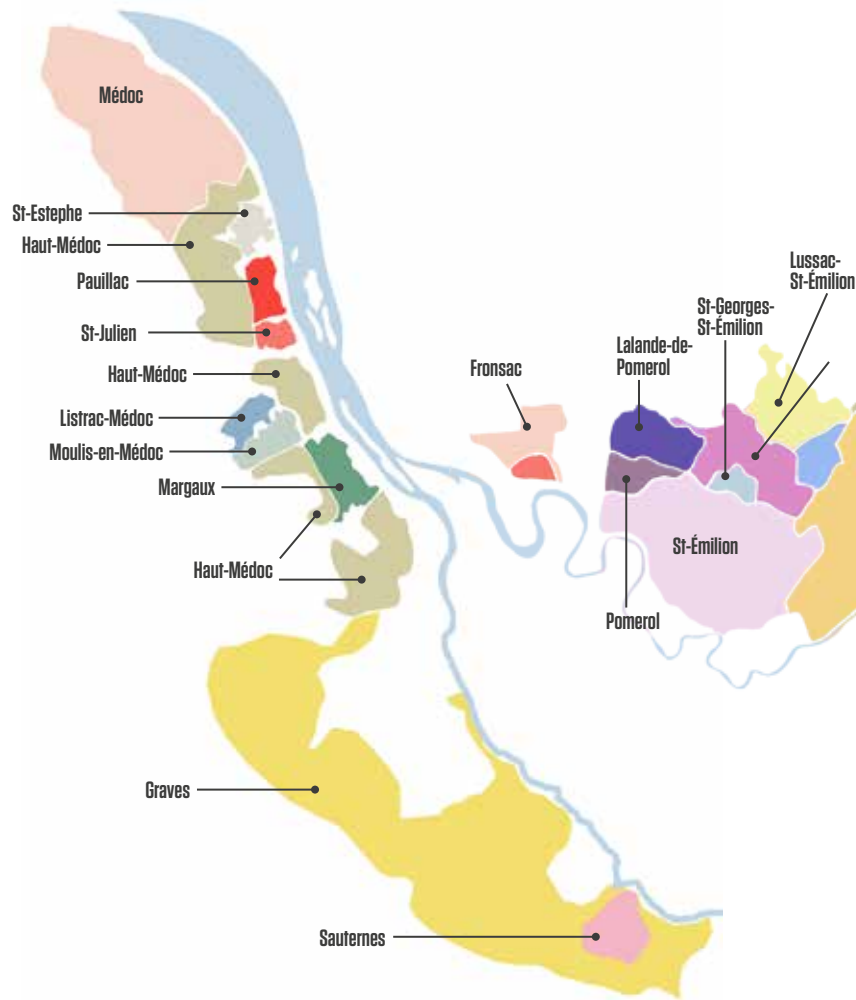


BORDEAUX

Overly youthful Bordeaux can be a tannic beast

Wine's most famous region is as much a favourite of yours and ours as ever. The reds are fantastically food-friendly with plenty of acidity and tannin alongside a body of bramble fruit to pair brilliantly with rich meat dishes and particularly beef.

The challenge with Bordeaux, of course, is curating a list of wines that are drinking now. Often designed for long ageing, overly youthful Bordeaux can be a tannic beast and a million miles from the smooth claret you've come to expect. Here, though, we've collected a selection of beauties from the region, all of which are superb right now and ready to be devoured immediately.



PRODUCER PROFILE

Château Troquart

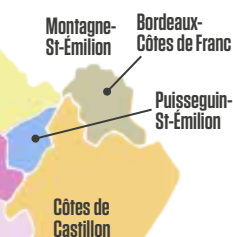
Château Troquart is a small family estate of 5.5 hectares, located close to the village of Saint-Émilion. The winery is situated in a favourable southwesterly direction on limestone and clay soils, with the area of production for the Clos St-Jacques wine being only 2 hectares.

The vineyard is owned by Jean-Guy Grégoire, who, after a long career in fashion, decided to make a rather dramatic career U-turn and purchased this vineyard. He has since appointed his son Étienne as the technical director for the winery, whose aim it is to express the nuances of the Saint-Georges Saint-Émilion region whilst shying away, where possible, from using excessively modern winemaking techniques. He is fast making a name for himself as a "young gun" of the region!

Wines by this producer

36





35. Grand Enclos du Château de Cérons, Graves



Bottle price
£17.95

Vault Club
£16.16



Vintage:

2012

Grape:

Sémillon, Sauvignon Blanc, Sauvignon Gris

ABV:

13.0%

Closure:

Cork

Food match:

Prawn curry

Tasting notes:

A fresh nose of white flowers and grapefruit with great attack and balance on the palate. With some new oak contact, a marrying of sweet spices, fresh fruit and structure, it makes a great white wine for food and a more creamy, rounder style than the Sauvignon Blancs you might find from the Loire. (Gavin)

36. Clos St-Jacques, St-Georges-St-Émilion



Bottle price
£12.95

Vault Club
£11.66



Vintage:

2012

Grape:

Merlot, Cabernet Franc ++

ABV:

13.5%

Closure:

Cork

Food match:

Pot roast

Tasting notes:

A brooding nose showing primary fruit aromas of plums and red berries, still slightly masked by the proportion of oak which gives the wine a touch of rusticity. On the palate there is plenty of power, with fresh, ripe, plummy fruit; dates, red berries and even blackcurrant. The wood is quite present in the mix but in balance with ripe tannins and a velvety finish. (Gavin)

37. Zédé de Labégorce, Margaux



Bottle price
£19.95

Vault Club
£17.96

Vintage:

2012

Grape:

Cabernet Sauvignon, Merlot

ABV:

13.0%

Closure:

Cork

Food match:

Grilled lamb

Tasting notes:

A seriously reliable Château in Margaux, home of perhaps the Left Bank's most feminine and soft style of claret. The 2012 vintage is generous and fruit forward. Typically Bordeaux in its complex blackcurrant and cedar character, this wine has a tannic structure fine enough to make this totally approachable now. (Will)

38. Château Patache d'Aux, Médoc, Cru Bourgeois



Bottle price
£21.00

Vault Club
£18.90



Vintage:

2010

Grape:

Cabernet Sauvignon, Merlot

ABV:

13.5%

Closure:

Cork

Food match:

Ribeye steak

Tasting notes:

Patache d'Aux is a really consistent high quality Cru Bourgeois from the Médoc. The 2010 is already very approachable with an earthy blackcurrant leaf nose. Blackcurrant fruit and bitter cherry flavours on the palate with some nice tannin structure. (Gavin)

39. Château Citran, Haut Médoc, Cru Bourgeois



Bottle price
£22.00

Vault Club
£19.80

Vintage:

2010

Grape:

Cabernet Sauvignon, Merlot

ABV:

14.5%

Closure:

Cork

Food match:

Fillet steak

Tasting notes:

Citran has always been 'classic' in style with austere earthy and woody flavours but in the 2010 this is accompanied with more fleshy fruit. Black and redcurrants are generous refreshing flavours, nicely balanced with the earthy and lightly oaked finish. Already showing very well but will age gracefully. (Gavin)

40. La Croix de Mazeyres, Pomerol



Bottle price
£22.00

Vault Club
£19.80



Vintage:

2012

Grape:

Merlot, Cabernet Franc

ABV:

14.0%

Closure:

Cork

Food match:

Steak tartare

Tasting notes:

Super juicy, dense, plummy blackcurrant fruit wrapped in a blanket of velvet. This is approachable Pomerol at a very accessible price. Primary fruits dominate the palate now but it will live long and develop further. (Gavin)

41. Croix de Beaucaillou, Château Ducru-Beaucaillou, St-Julien



Bottle price
£50.00

Vault Club
£45.00



Vintage:

2005

Grape:

Cabernet Sauvignon, Merlot

ABV:

13.0%

Closure:

Cork

Food match:

Tournedos rossini

Tasting notes:

This wine is really open now. The concentration of fruit in this 2005 shows just how good the vintage was. Heaps of primary fruit; blackcurrant, black cherry and redcurrant all wrapped up in that typical, fresh, Left Bank Cabernet structure. The finish is fresh and long. A truly great 2nd wine in a top vintage. (Gavin)

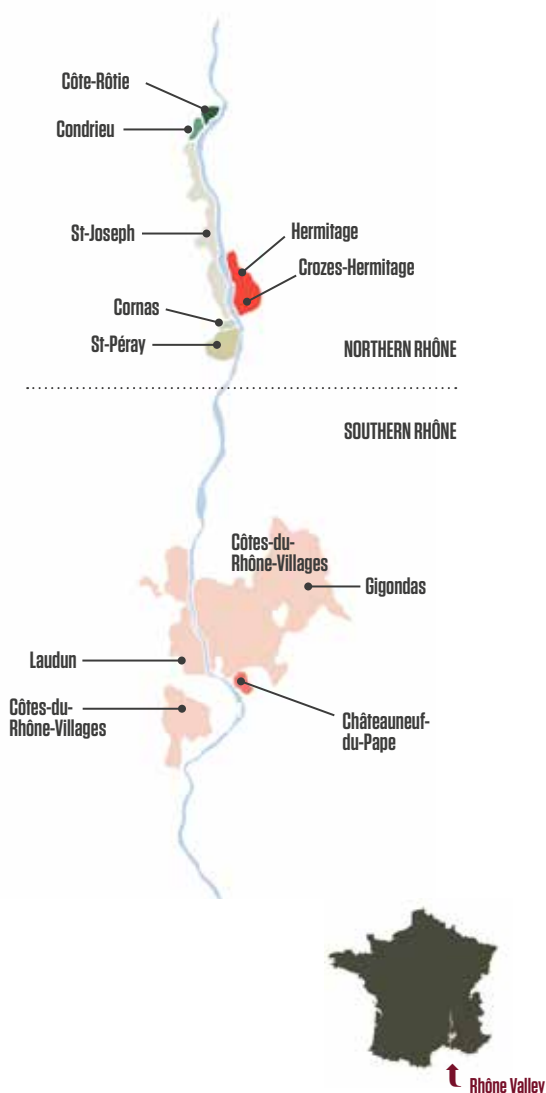


RHÔNE VALLEY

A region famed for its muscular, full-bodied, spicy reds

The sun-drenched Rhône Valley is famed for its muscular, full-bodied, spicy reds and we're madly in love with the wines produced here. In the cooler areas of the Northern Rhône, the reds are often made from 100% Syrah and these wines are undoubtedly the finest expression of this grape variety in existence - try our Crozes Hermitage (43) and world-class Côte Rôtie (45) if you want proof!

Further South we find perhaps the best BBQ wines out there. Styles such as Châteauneuf du Pape (44) and Gigondas are robust and abundant in flavour. Perfect with those big cuts of grilled meats.



42. Côtes du Rhône Villages 'Les Barryes', Laudun, Rocca Maura



Bottle price
£10.50

Vault Club
£9.45



Vintage: 2014
Grape: Grenache, Syrah
ABV: 14.5%
Closure: Cork
Food match: Shepherd's pie

Tasting notes:

Fantastic quality for the money, this is Les Vignerons de Roquemaure's top Côtes du Rhône cuvée with all grapes coming from the most highly rated Rhône village of Laudun. Smooth and rich, with ripe blackberry and cherry notes and lots of peppery spice to finish. (Pippa)

43. Crozes Hermitage, Domaine Michelas-St-Jemms



Bottle price
£15.95

Vault Club
£14.36



Vintage: 2012
Grape: Syrah
ABV: 13.5%
Closure: Cork
Food match: Cold cuts and mashed potato

Tasting notes:

Made from 100% Syrah, this is a warming, generous and opulent wine from the Northern Rhône. Full of deep blackcurrant with a complexity of spice and fine tannin. (Will)

44. Châteauneuf du Pape, Domaine Bosquet des Papes



Bottle price
£32.00

Vault Club
£28.80



Vintage: 2012
Grape: Grenache, Mourvèdre, Syrah ++
ABV: 14.5%
Closure: Cork
Food match: Rich casserole

Tasting notes:

A brilliant Châteauneuf with poise and power. Smooth and rounded with energy and concentration. Forest fruits, redcurrants, and cranberries make up the fruit forward palate with white pepper, spice and garrigue adding depth and complexity. From a highly desirable Rhône producer, secure it while you can! (Nick)

45. Côte Rôtie Reserve, Domaine Michel & Stephane Ogier



Bottle price
£50.00

Vault Club
£45.00



Vintage: 2010
Grape: Syrah
ABV: 13.0%
Closure: Cork
Food match: Grilled pork

Tasting notes:

From winemakers at the top of their game, this wine is deep and bursting with energy. Smoky tobacco, leather and spice on the nose with super-dense, intense forest fruits on the palate yet Ogier has this tremendous ability to keep wine bright and lifted despite all the complex density. Limited quantity of this fine vintage. (Gavin)

SOUTHERN FRANCE

*The home of brilliant value,
easy-drinking wines*

The South of France is the home of brilliant value, easy-drinking and simple wines.

Both whites and reds are often made from blends of grape varieties but we're delighted to be able to provide stunning quality single varietal wines such as the Le Choix de Voltaire - expressions of Viognier (47) and Pinot Noir (52) that our clients continue to hold in high regard.

We're delighted to be listing a new offering of rosé too (48 - 50). We believe this style should always be dry and subtle. Our offering does exactly this and we guarantee it will see you through the summer with aplomb.

46. Le Tuffeau Sauvignon Blanc, Foncalieu, Languedoc



<i>Bottle price</i>	<i>Vault Club</i>
£7.95	£7.16
<i>Vintage:</i>	2015
<i>Grape:</i>	Sauvignon Blanc
<i>ABV:</i>	12.0%
<i>Closure:</i>	Screwcap
<i>Food match:</i>	Goat's cheese salad

Tasting notes:

A consistent favourite of ours and one we would be hesitant to replace, this fresh and vibrant Sauvignon from the Languedoc is less restrained than those you would find in the Loire but more elegant than their Marlborough counterparts. (Lucy)

47. Le Choix de Voltaire Viognier, Languedoc



<i>Bottle price</i>	<i>Vault Club</i>
£9.95	£8.96
<i>Vintage:</i>	2014
<i>Grape:</i>	Viognier
<i>ABV:</i>	13.5%
<i>Closure:</i>	Screwcap
<i>Food match:</i>	Thai green curry

Tasting notes:

Viognier is the white wine for red wine lovers. This increasingly popular grape variety is rich, creamy and full-bodied with juicy peach and apricot fruit on the nose and palate. (Lucy)

48. Laurent Miquel Père et Fils Rosé, Languedoc



Bottle price
£8.95

Vault Club
£8.06



Vintage: 2015
Grape: Cinsault, Syrah
ABV: 12.5%
Closure: Cork
Food match: Crayfish and sweet chilli salad

Tasting notes:

In my opinion, Laurent Miquel continues to make the best French rosé under £10. Lovely, fresh, strawberry fruit that is both juicy and refreshing. Perfect accompaniment to sunshine, when it arrives! (Rosie)

49. Domaine des Monticoles Rosé, Vin de Provence



Bottle price
£10.95

Vault Club
£9.86



Vintage: 2015
Grape: Grenache, Rolle, Syrah
ABV: 12.5%
Closure: Cork
Food match: Warm chicken salad

Tasting notes:

2015 was a warm vintage allowing the vines to ripen perfectly. This is our pick for our everyday Provence rosé. What stood out with this wine was its fine balance. It has a lovely fragrant lift and freshness giving a broad palate bursting with red fruits. Bring on summer! (Gavin)

50. Mado en Provence, Côtes de Provence



Bottle price
£13.95

Vault Club
£12.56



Vintage: 2015
Grape: Grenache, Cinsault, Syrah
ABV: 13.0%
Closure: Vinolok
Food match: Salade Niçoise

Tasting notes:

We thought it high time we had a premium Provence rosé on our list. At this price point, you get a fine, silky texture to accompany the fruit. The wine is bursting with fresh strawberries and ripe, red fruits with a lovely moreish quality and a wonderful creamy finish. A must at all summer parties this year! (Gavin)

51. Domaine Preignes Le Vieux Syrah, Languedoc



Bottle price
£9.25

Vault Club
£8.33

Vintage: 2014
Grape: Syrah
ABV: 13.0%
Closure: Cork
Food match: Roast game

Tasting notes:

This delicious Syrah is grown on volcanic soils in the Languedoc. Rich and smooth, with dark fruit notes, vanilla and a hint of spice. Great with roasted game and a rich gravy. (Pippa)

52. Le Choix de Voltaire Pinot Noir, Languedoc



Bottle price
£9.95

Vault Club
£8.96

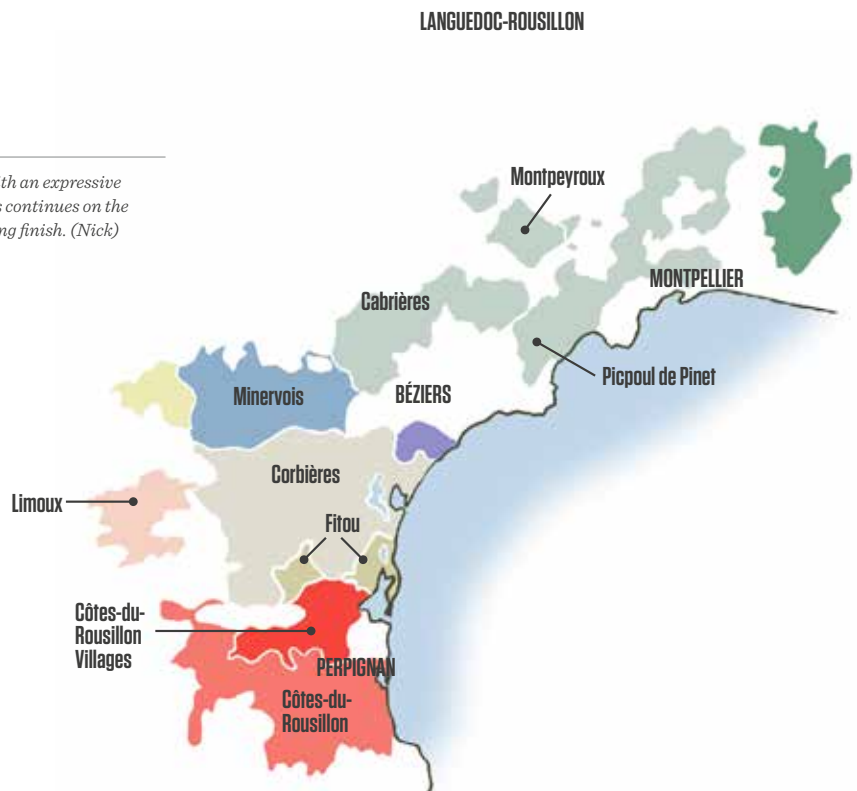
Vintage: 2013
Grape: Pinot Noir
ABV: 13.0%
Closure: Screwcap
Food match: Cold cuts

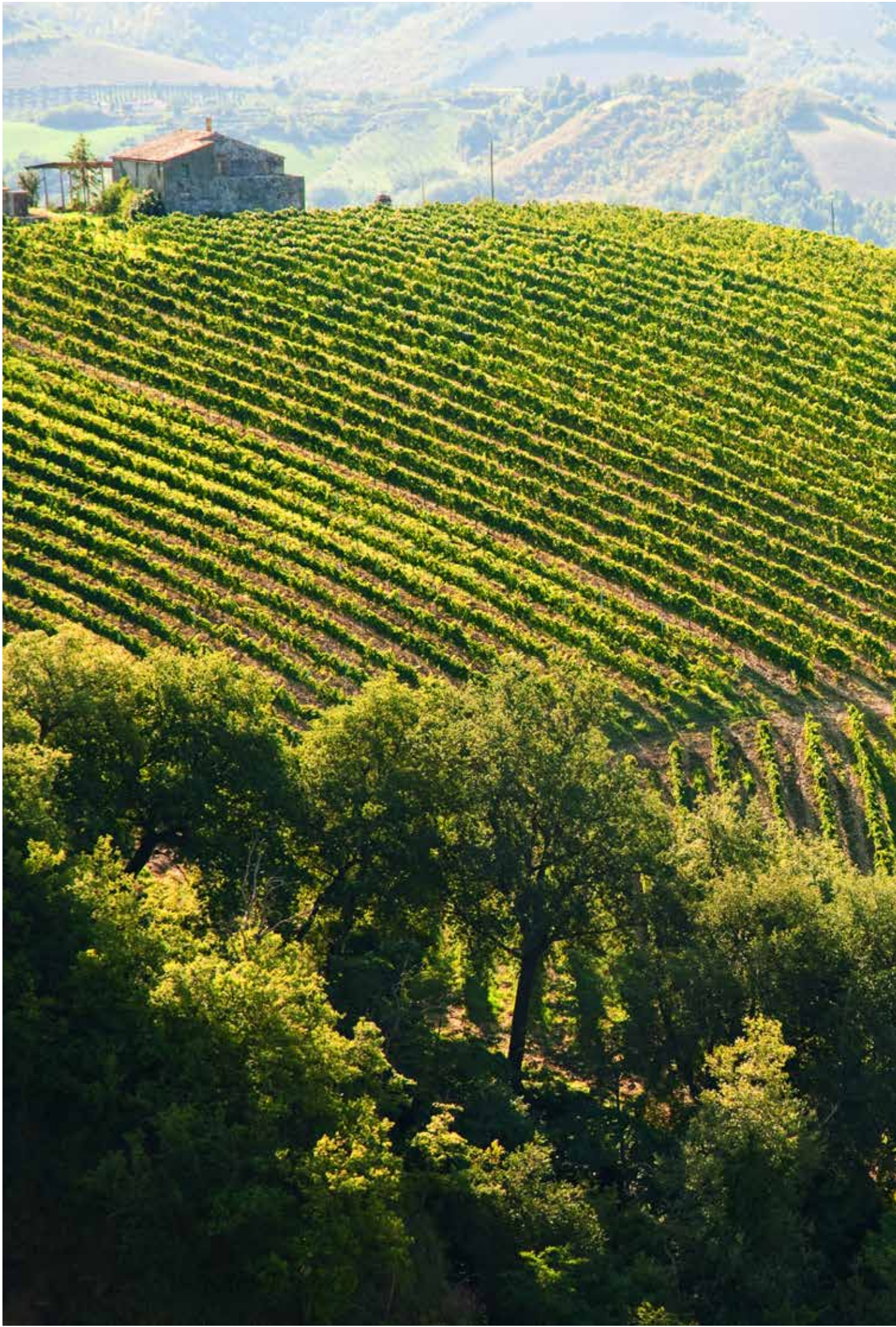
Tasting notes:

A light and easy-going fruit-forward Pinot with an expressive bouquet of strawberries and red cherries. This continues on the palate with rounded tannins and a smooth, long finish. (Nick)



Languedoc-Roussillon





ITALY

Home to an extraordinary number of indigenous grape varieties

There is an extraordinary number of grape varieties to be found in Italy, including a huge number of indigenous ones making it a complex yet fascinating region which continually surprises and delights us.

To set you up brilliantly for the summer, we've brought on a beautiful new Gavi di Gavi 'Masseria dei Carmelitani' (54). This is super-fresh with bags of citrus fruit and an attractive floral aroma. A perfect summer drinker and one that would go down very nicely at your next garden party.

In the red department, we're stunned by the value for money shown by the delicious Rosso di Montalcino (61) from San Giorgio. This expression of 100% Sangiovese Grosso seriously over-delivers for the money and has all the depth, complexity and finesse usually reserved for top Brunello di Montalcino. The wine is full of ripe cherry fruit with aromas of violets and tobacco too. The perfect accompaniment to cuisine from the region and ideal with wild boar pappardelle, if you're feeling adventurous.



53. Petrarca Verdicchio di Matelica, Borgo Paglianetto, Marche



Bottle price
£11.95

Vault Club
£10.76



Vintage: 2014
Grape: Verdicchio
ABV: 12.5%
Closure: Cork
Food match: Melanzane Parmigiana

Tasting notes:

A great alternative to the ubiquitous Pinot Grigio and Sauvignon Blanc, this wine is fresh and zippy with citrus and green apple fruit. The texture is crisp and dry, making this dangerously easy to drink! (Charlotte)

54. 'Masseria dei Carmelitani' Gavi di Gavi, Piedmont



Bottle price
£13.95

Vault Club
£12.56



Vintage: 2015
Grape: Cortese
ABV: 12.5%
Closure: Screwcap
Food match: Spaghetti carbonara

Tasting notes:

Gavi di Gavi has enough eclectic interest whilst being well recognised as one of Italy's leading white grape varieties. Our Gavi has lots of floral aromas, ripe citrus fruit character and decent weight. (Gavin)

55. 'Campo Vulcano' Soave Classico, I Campi, Veneto



Bottle price
£15.50

Vault Club
£13.95



Vintage: 2014
Grape: Garganega
ABV: 12.5%
Closure: Cork
Food match: Seafood pasta dish

Tasting notes:

This multiple award-winning small scale producer makes some outstanding wines, of which this is one! The elegance and silkiness together with the complex and slightly creamy flavours of pear, citrus, honey and floral notes make this truly delicious. (Charlotte)

56. Vermentino, Mora e Meno, Sardinia



Bottle price
£16.25

Vault Club
£14.63

Vintage: 2014
Grape: Vermentino
ABV: 14.0%
Closure: Cork
Food match: Langoustines

Tasting notes:

Another fantastic alternative to Sauvignon Blanc - this is crisp and refreshing with interesting and distinctive flavours. The lovely floral notes on the nose are met with a great oily texture of stone fruit and honeyed flavours on the palate. A unique and delicious glass of wine. (Charlotte)

57. Cabaletta IGT, Tenuta Fiorebelli, Veneto



Bottle price
£8.95

Vault Club
£8.06

Vintage: 2014
Grape: Corvina, Rondinella, Cabernet Sauvignon
ABV: 13.0%
Closure: Cork
Food match: Slow roast lamb

Tasting notes:

One of our bestsellers and for good reason. This lush and smooth Italian red always impresses with its bouquet of blackcurrant and bramble aromas and its long velvety finish. The depth of fruit comes from the partially dried fruit before pressing. (Nick)

58. Leone de Castris Primitivo, Salento, Puglia



Bottle price
£9.50

Vault Club
£8.55

Vintage: 2014
Grape: Primitivo
ABV: 14.0%
Closure: Cork
Food match: Spaghetti Bolognese

Tasting notes:

A fantastic Primitivo from Salento in Southern Italy, this gives the wine a wonderful ripe flavour. Think concentrated ripe blackberries and cherries with a silky finish and fine tannins. (Pippa)

59. Zenato Valpolicella Superiore, Veneto



Bottle price
£12.95

Vault Club
£11.66



Vintage: 2013
Grape: Corvina, Rondinella, Oseleta
ABV: 13.5%
Closure: Cork
Food match: Lasagne

Tasting notes:

Based on the idyllic shores of Lake Garda, this blend is a big wine with charm and style. Structured yet polished, with oodles of dark fruit, violets and spice, which makes it perfect for meaty pasta dishes. (Gavin)

60. Barbera d'Alba 'Bricco Airoli', Viberti, Piedmont



Bottle price
£16.95

Vault Club
£15.26



Vintage: 2011
Grape: Barbera
ABV: 14.5%
Closure: Cork
Food match: Roasted meats

Tasting notes:

A fine expression of the Barbera grape variety by the youthful and energetic Claudio Viberti, Alba's brightest wine making star. Ripe cherry and plum fruit is accompanied by spice and fine tannin. (Will)

61. 'Ciampoleto' Rosso di Montalcino, San Giorgio, Tuscany



Bottle price
£17.95

Vault Club
£16.16

Vintage: 2012
Grape: Sangiovese Grosso
ABV: 14.5%
Closure: Cork
Food match: Wild boar parpadelle

Tasting notes:

This is a great expression of Tuscan Sangiovese. Ripe and well rounded with soft, fleshy tannins and some decent structure that will hold up well with strong flavours, such as wild boar. (Gavin)

62. Querciabella Chianti Classico, Tuscany



Bottle price
£22.00

Vault Club
£19.80



Vintage: 2012
Grape: Sangiovese
ABV: 13.5%
Closure: Cork
Food match: Rosa di Parma

Tasting notes:

Light fragrance at the start of a focussed nose (fresh leather, smokiness and dark, fruit aromas). What is really striking about this wine is the silky mouthfeel. Great balance of black cherry fruit and good tannin structure. It is both powerful and fine. (Gavin)

63. Pio Cesare Nebbiolo, Langhe, Piedmont



Bottle price
£24.95

Vault Club
£22.46



Vintage: 2012
Grape: Nebbiolo
ABV: 14.0%
Closure: Cork
Food match: Roast game bird

Tasting notes:

From a legendary Piedmont family, this Nebbiolo is a gem and a great insight into what can be achieved with the "King of Grapes". Light in appearance, with seductive notes of kirsch, cherry, redcurrant and rose petals. Tannins are firm but well integrated and the finish of dried cranberries lingers beautifully. (Nick)

64. 'Buon Padre' Barolo, Viberti, Piedmont



Bottle price
£29.95

Vault Club
£26.96



Vintage: 2011
Grape: Nebbiolo
ABV: 14.0%
Closure: Cork
Food match: Braised veal

Tasting notes:

Claudio Viberti is gaining a reputation in the Piedmont region for his elegant styles of Nebbiolo. Cherry, tobacco and violets burst from the glass and the tannins are elegant, fine and well-structured. Delicious and worth every penny and more! (Will)

65. 'Ugolforte' Brunello di Montalcino, San Giorgio, Tuscany



Bottle price
£36.00

Vault Club
£32.40

Vintage: 2008
Grape: Sangiovese Grosso
ABV: 14.5%
Closure: Cork
Food match: Pasta and meatballs

Tasting notes:

Named after the outlaw leader of the people of Montalcino against the oppressors from Siena, this is a full-bodied and rich Brunello. Lots of dark fruit, red cherry, herbs and sweet tobacco on the palate with dried fruit notes on the long finish. This is a very generous wine that will match up to any rich, meaty pasta dish. (Nick)

66. Cepparello, Isole e Olena, Tuscany



Bottle price
£60.00

Vault Club
£54.00



Vintage: 2007
Grape: Sangiovese
ABV: 14.5%
Closure: Cork
Food match: Steak with Porcini mushrooms

Tasting notes:

Cepparello is the flagship wine from top Tuscan producers Isole e Olena. It is opulent and fruit driven with a very rounded, seductive and elegant texture. It is the finesse that always makes Cepparello stand out and the 2007 is particularly approachable and "undeniably sexy" as Antonio Galloni puts it. (Nick)

PRODUCER PROFILE

Tenuta San Giorgio

Tenuta San Giorgio was founded when Guido Folonari, whose family heritage is steeped in winemaking, decided to 'go it alone'. So, back in 2003 he set out to find a suitable winery for his adventure and ended up coming back with three!

Now restored to its former glory, the estate where our listings are produced is located in the beautiful setting of Montalcino where the vines are devoted to the Sangiovese Grosso grape. The soil here is composed of clay loam sediments, rich in calcium originating from a prehistoric salt lake basin. These are perfect conditions for growing Sangiovese Grosso and give the wines a complex structure and an elegant perfume.

Wines by this producer

61



65



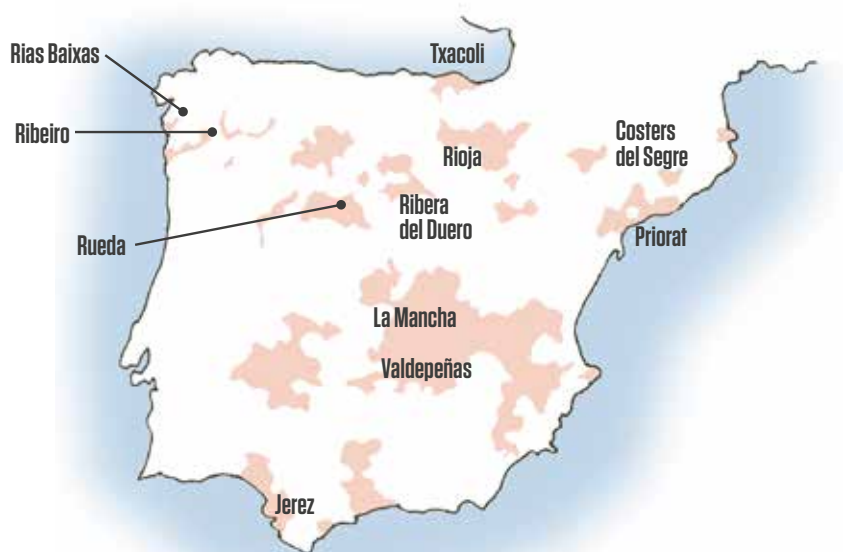
SPAIN

The whites are unique in flavour and brilliantly food-friendly

Spain is famed for its wines of Rioja. Undoubtedly the country's most-loved wine style, the whites are unique in their flavour and brilliantly food-friendly whilst the reds are often aged in new American oak barrels. These reds are full-flavoured, decadent wines and the ideal accompaniment to lamb whilst the very best are capable of long-term cellaring.

With this in mind, it is an absolute pleasure to welcome the wines of Valserrano (69 & 72) to our list. Pablo de Simón, a great friend of The Vintner, makes delicious whites and reds across differing styles.

As always, it is worth remembering that the words 'Crianza', 'Reserva' and 'Gran Reserva' denote how long the wines have spent ageing in oak barrels as well as in bottle. In the Gran Reserva stakes, we're delighted to continue with a real icon of Spanish wine, La Rioja Alta '904' Gran Reserva (73).



67. Ánima de Raimat, Costers del Segre



Bottle price
£10.95

Vault Club
£9.86

S

Vintage: 2015
Grape: Albariño, Chardonnay, Xarel-lo
ABV: 12.5%
Closure: Cork
Food match: Thai fish cakes

Tasting notes:

A blend of Albariño, Xarel-lo and Chardonnay come together to bring you a wine that is fresh and floral but also rounded and expressive. (Charlie)

68. Albariño 'Carqueixal', Bodegas Viña Nora, Rías Baixas



Bottle price
£12.95

Vault Club
£11.66

Vintage: 2014
Grape: Albariño
ABV: 13.0%
Closure: Cork
Food match: Dover sole

Tasting notes:

A grape that is certainly on trend at the moment and quite rightly so. Great with food and gorgeous on its own, this Albariño shows ripe peach and stone fruit flavours with a crisp, fresh finish. (Sambrooke)

69. Valserrano Rioja Blanco, Bodegas de la Marquesa



Bottle price
£12.95

Vault Club
£11.66

N

Vintage: 2014
Grape: Viura
ABV: 12.0%
Closure: Cork
Food match: Grilled garlic prawns

Tasting notes:

A nice use of new oak gives this wine a lovely coconut and sweet spice aroma. On the palate it has citrus brightness with a pleasant, waxy texture that is both structured and dry. It is about the most food-friendly white wine on the list and got the full thumbs-up from the entire Vintner team in Rioja last summer. (Gavin)

70. Casal de Paula Ribeiro, Emilio Docampo Dieguez



Bottle price	Vault Club
£14.25	£12.83
Vintage:	2013
Grape:	Treixadura, Albariño, Godello, Torrontes
ABV:	12.5%
Closure:	Cork
Food match:	Creamy fish pie

Tasting notes:

This unusual blend of Spanish varietals has lovely floral, citrus, ripe peach and melon fruit flavours. It is crisp and refreshing and is an excellent food wine from Galicia, the premier region for Spanish whites. (Charlotte)

71. Borsao Garnacha, Campo de Borja, Zaragoza



Bottle price	Vault Club
£7.50	£6.75
Vintage:	2014
Grape:	Garnacha
ABV:	13.5%
Closure:	Screwcap
Food match:	Burgers

Tasting notes:

There is not a better red wine for the money, in my book. Blind tasted by our team on a number of occasions, this wine never fails to deliver. Super-ripe red fruits with lovely extraction, keeping the wine juicy but fresh. (Gavin)

72. Valserrano Rioja Crianza, Bodegas de la Marquesa



Bottle price	Vault Club	N
£12.25	£11.03	
Vintage:	2012	
Grape:	Tempranillo	
ABV:	14.0%	
Closure:	Cork	
Food match:	Barbecued lamb chops	

Tasting notes:

We have been longtime fans of the wines at Bodegas de la Marquesa and after a team trip to the winery last summer, we are now thrilled to be listing their wines. This Crianza Rioja is lots of wine for the money. Classic in style with woody notes, off-set with a silky, velvety fruit structure of wild strawberries and forest fruits. (Gavin)

73. La Rioja Alta Gran Reserva '904'



Bottle price	Vault Club	V V
£32.00	£28.80	
Vintage:	2005	
Grape:	Tempranillo	
ABV:	13.0%	
Closure:	Cork	
Food match:	Roast beef	

Tasting notes:

One of the best Gran Reservas out there, the 2005 vintage is out of this world. Red cherries and red berries are wrapped up in warm notes of spice, earth, leather, mint and herbs. This is effortlessly balanced and elegant in its power and restraint. Over ten years of age have integrated the ultra-fine tannin. Mind blowing value. (Nick)

PRODUCER PROFILE

Bodegas de la Marquesa Valserrano

The history of this winery, located on the edge of Villabuena de Alava in the Rioja Alavesa region, dates back to the second half of the 19th century when the Marqués de Solana, the great-grandfather of the current owners, joined a new wave of winemakers who modernized the style and production methods of Rioja wines.

Over 130 years later and Juan Pablo de Simón, who now runs the winery with his three children, continues to make wines which balance traditional and modern trends without compromising on the winery's history or character. He strives for fresh yet fine and stylish wines. Their wines are sold under the label Valserrano.

Wines by this producer

69



72



REST OF EUROPE

Perhaps the most diverse and eclectic wines on our list

This section of our list is perhaps the most diverse and eclectic. Although the countries featured here don't have enough of a presence to warrant their own section, this is no reflection on the wines themselves. Discovering something weird and wonderful from off the beaten track is something that excites us here at The Vintner. For example, Grüner Veltliner is a much underestimated jewel in Austria's crown. The Rieden Selection (75) example on our list is full of vibrant lime fruit, acidity and energy. It is a remarkably food-friendly grape, with South-East Asian dishes working especially well.

Meanwhile Bulgaria is represented by perhaps the best value Pinot Noir (78) we have tasted. The stubborn nature of the Pinot grape makes it infamously expensive to produce but here we have a dazzling example of simple yet superb Pinot Noir at a remarkable price. The Bulgarian wine scene is seriously up-and-coming and this is a must-try for those of you who are yet to enjoy it.

74. Cazas Novas, Vinho Verde, Portugal



Bottle price	Vault Club
£9.95	£8.96
Vintage:	2015
Grape:	Avesso, Loureiro
ABV:	12.0%
Closure:	Screwcap
Food match:	Tuna steaks

Tasting notes:

Northern Portugal produces exceptionally clean and crisp styles of wine and this is no exception. Made by three best friends in a boutique winery, this is grown slightly more inland which gives it more complexity with pear drop notes and a longer finish than you might expect. (Lucy)

75. Grüner Veltliner, Rieden Selection, Stad Krems, Austria



Bottle price	Vault Club
£9.95	£8.96
Vintage:	2015
Grape:	Grüner Veltliner
ABV:	11.5%
Closure:	Screwcap
Food match:	Potted shrimps

Tasting notes:

Medium-bodied with refreshing citrus, orange rind and exotic fruits and a refreshing lingering finish. Not as tart as a Sauvignon or as rich as a Chardonnay, Grüner is a versatile, food-friendly wine that comes highly recommended! (Lucy)

76. Grüner Veltliner 'Am Berg', Bernhard Ott, Wagram, Austria



Bottle price	Vault Club
£14.25	£12.83
Vintage:	2015
Grape:	Grüner Veltliner
ABV:	11.5%
Closure:	Screwcap
Food match:	Oriental salad

B

Tasting notes:

A beautifully pure and gorgeous Grüner that is expressive and complex. Floral and citrusy, this wine is a sommelier's dream as it is so versatile with food and will often go with hard to pair dishes due to its ability to complement bold flavours. (Sambrooke)

77. AC Riesling, A. Christmann, Pfalz, Germany



Bottle price	Vault Club
£17.95	£16.16
Vintage:	2013
Grape:	Riesling
ABV:	12.0%
Closure:	Screwcap
Food match:	Sweet & sour chicken

O B N

Tasting notes:

Christmann is one of the most renowned growers in the Pfalz. With his biodynamic operation, his wines have tremendous purity and finesse. Classic Pfalz-style, there is a wonderful energy and richness to the wine. Steely citrus fruit that is both intense and fine. (Gavin)

78. Soli-Terra Pinot Noir, Thracian Valley, Bulgaria



Bottle price	Vault Club
£11.25	£10.13
Vintage:	2012
Grape:	Pinot Noir
ABV:	13.5%
Closure:	Cork
Food match:	Game pie

Tasting notes:

Italian winemakers and Bulgarian Pinot have never partnered together so well! Classy, pure and elegant, this Pinot Noir is enthralling, displaying red cherries and blackberries wrapped in silky smooth tannins. We love this alternative offering and we feel sure you will too. (Gavin)

79. St. Laurent Reserve, Dürnberg, Weinviertel, Austria



Bottle price	Vault Club
£16.95	£15.26
Vintage:	2013
Grape:	St. Laurent
ABV:	13.0%
Closure:	Cork
Food match:	Cold cuts

S V V

Tasting notes:

A stunning summer red, this unique wine has earned its place on the list for the second time running. Similar in style to a Pinot Noir with additional weight of fruit, the concentration of forest fruits and Morello cherry are offset by wonderful freshness that lifts the wine. For something a little different, this is the way to go. (Nick)



PRODUCER PROFILE

Dürnberg

Thought to have been a wine-producing region since 12th Century, Dürnberg is located in Falkenstein, part of the larger region of Weinviertel, around 65km north of Vienna. Here, the dry, alluvial limestone soils of the region are perfect for growing the St Laurent grape.

Dürnberg's Christoph Körner (pictured above left) has had a close relationship with the region for decades, and knows each vine and vineyard like no one else. He is a Weinviertel native with heart and soul – who proves with every new vintage that Austria's most undiscovered wine-growing area has incredible potential, bringing the beautiful spiciness that nature has bestowed on Falkenstein from the vines into the glass. Christoph and his team mature this wine for 12 months in French oak barrels to give a Burgundian style.

Wines by this producer

79



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off all our delicious wines*





For more information, call Nick on 020 3757 5514



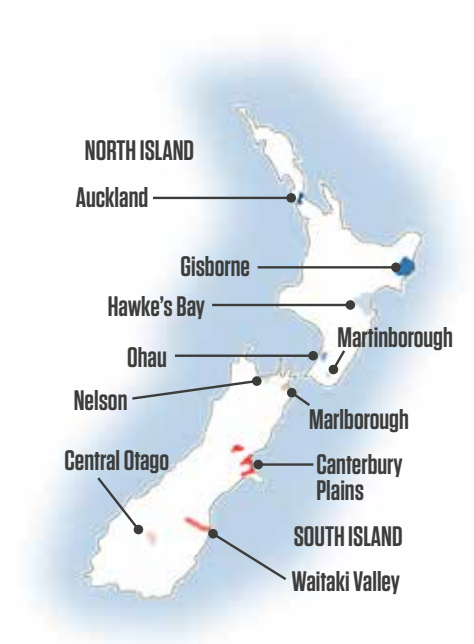
AUSTRALIA & NEW ZEALAND

It is a myth that New Zealand is the only place for Pinot Noir

The beauty with New Zealand and Australia is the enormous range of climates for wine makers to take advantage of. From the cool climates of New Zealand's South Island where Sauvignon Blanc and Pinot Noir thrive, to the scorching Barossa Valley in Australia which is home to the world's most decadent Shiraz. You can find most wine styles in Australasia - whatever your fancy.

It is a myth that New Zealand is the only place for Pinot Noir in these parts, however, and a wine that we feel particularly highlights this is the Ocean Eight Pinot Noir (86) from Mornington Peninsula in Australia. Elegant and soft yet persistent with a long finish, it is a very fine expression of the grape.

NEW ZEALAND



AUSTRALIA



80. Snapper Rock Sauvignon Blanc, Marlborough, NZ



Bottle price	Vault Club
£11.95	£10.76
Vintage:	2014/15
Grape:	Sauvignon Blanc
ABV:	13.5%
Closure:	Screwcap
Food match:	Chicken salad

Tasting notes:

With an elegant and tropical nose and palate, this classic Kiwi Sauvignon is succulent and well-rounded with vibrant citrus fruits, elderflower and wild herbs. (Charlotte)

81. Greywacke Sauvignon Blanc, Marlborough, NZ



Bottle price	Vault Club
£16.95	£15.26
Vintage:	2014/15
Grape:	Sauvignon Blanc
ABV:	13.5%
Closure:	Screwcap
Food match:	Cheese soufflé

Tasting notes:

In just a handful of vintages, Kevin Judd has established his wines at the upper echelons of Sauvignon Blanc production. The wine has the intensity synonymous with New Zealand but an additional weight and silky texture that gives the wine a further level of seriousness. A very pure expression of Sauvignon Blanc. (Gavin)



82. Archangel Estate Pinot Gris, Central Otago, NZ



Bottle price	Vault Club
£17.50	£15.75
Vintage:	2014
Grape:	Pinot Gris
ABV:	14.0%
Closure:	Screwcap
Food match:	Thai monkfish curry

Tasting notes:

For a relatively uncommon grape variety, this is one of our most appreciated wines on the list. The warmer weather in New Zealand gives this sometimes austere grape a wonderful, fleshy roundness, whilst still retaining its fresh and vibrant character. Complex on the palate with tropical fruits, ginger spice and citrus. (Gavin)



83. Neudorf Chardonnay, Nelson, NZ



Bottle price	Vault Club
£24.95	£22.46
Vintage:	2012
Grape:	Chardonnay
ABV:	14.0%
Closure:	Screwcap
Food match:	Roast chicken

Tasting notes:

From one of the foremost producers of quality Chardonnay in NZ, this 2012 is singing. Fully ripe flavours with creamy stone fruit aromas, this is perfectly balanced with slick freshness thanks to cool nights. The tension and energy in this wine are signs of the quality here and the long complex finish only backs it up further. (Nick)



84. Archangel 'Long Trek' Pinot Noir, Central Otago, NZ



Bottle price	Vault Club
£17.95	£16.16
Vintage:	2011
Grape:	Pinot Noir
ABV:	14.0%
Closure:	Screwcap
Food match:	Roast lamb

Tasting notes:

Central Otago is the Pinot Noir region of New Zealand and Archangel's Long Trek is one of our favourite wines from the area. Made in only the finest vintages, standards are high. Classic red cherry, brambles and violet notes all combine with beautiful weight. There are soft velvety tannins and a smooth long finish. (Nick)



85. Leconfield Cabernet Sauvignon, Coonawarra, Australia



Bottle price	Vault Club
£19.95	£17.96
Vintage:	2013
Grape:	Cabernet Sauvignon
ABV:	14.5%
Closure:	Screwcap
Food match:	Barbecued meats

Tasting notes:

This is the quintessential Coonawarra Cab. - a full-bodied, rich wine with lashings of dark fruit, cassis and liquorice. There is clean minerality and notes of eucalyptus that add freshness, whilst the ripe tannins make it very smooth indeed. (Nick)



86. Ocean Eight Pinot Noir, Mornington Peninsula, Australia



Bottle price	Vault Club
£28.50	£25.65
Vintage:	2012
Grape:	Pinot Noir
ABV:	13.2%
Closure:	Screwcap
Food match:	Suckling pork

Tasting notes:

Mornington Peninsula is Australia's home for Pinot and Ocean Eight have produced a blockbuster. Ripe and juicy, this is bold, showing lush black cherries and brambles. Medium to full-bodied with velvety tannins and a long finish with notes of sweet spice and fresh minerality complementing the opulent fruit. (Nick)

87. Henschke Estate Keyneton Euphonium, Barossa, Australia



Bottle price	Vault Club
£33.00	£29.70
Vintage:	2012
Grape:	Shiraz, Cabernet Sauvignon, Merlot +
ABV:	14.5%
Closure:	Screwcap
Food match:	Molasses-glazed gammon

Tasting notes:

A legendary wine from a legendary producer. This is a big, bold and intense wine with serious class. Lush, black cherry, cassis, herbs and dark chocolate explode on the nose, with so much intensity. The palate lives up to expectation with ripe fruit and exceptional depth and concentration. This is a true hedonist's wine. (Nick)



PRODUCER PROFILE

Leconfield

Leconfield is situated in the heart of Australia's famous Coonawarra with its rich Terra Rossa soil over limestone, 100km inland and 30km long. The region has a predominantly maritime climate, with dry and moderately cool summer days and cool to cold nights. Meteorological data shows a climate similar to that of Bordeaux in France, and all of these factors combine to provide the ideal environment for growing premium Cabernet Sauvignon.

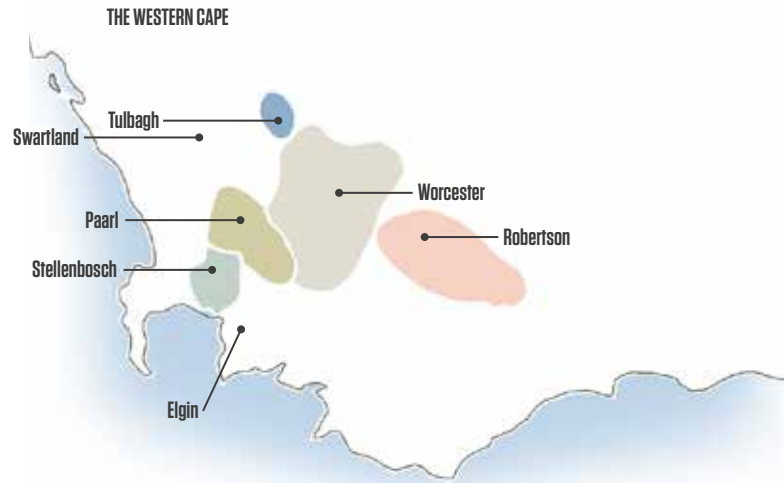
Assisted by Tim Bailey (above right), Paul Gordon (above left) is the senior winemaker there. His fascination with wine grew from researching for a school project at the age of 14. Oenology at Roseworthy College in South Australia followed, achieving his degree in 1979. Since graduation Paul has gained experience in all facets of winemaking working all over Australia as well as in Europe. He joined Leconfield as senior winemaker in December 2001.

Wines by this producer

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SOUTH AFRICA

Polish and finesse usually reserved for the likes of Hermitage and Côte-Rôtie

South Africa is perhaps the wine region exciting us most at the moment. The quality levels here are soaring as the country's plethora of vibrant, inventive, young winemakers continue their brilliant work.

Adi Badenhorst's Secateurs Chenin Blanc (88) tastes like a dream example of the grape variety. Abundant in peach fruit but with no new oak and an acidity that keeps the wine very fresh.

Broader white styles are found in the form of the stunning Chardonnay from Julien Schaal (89). This is almost Californian in its power and breadth and a sense of class remains from Julien not over-oaking. A snip against the Chardonnays of Burgundy.

Keermont (90), in the red department, wears the Syrah badge with pride and this wine reflects the polish and finesse usually reserved for the likes of Hermitage and Côte-Rôtie.



88. Secateurs Chenin Blanc, Badenhorst, Swartland



Bottle price	Vault Club
£12.95	£11.66
Vintage:	2014
Grape:	Chenin Blanc
ABV:	13.5%
Closure:	Screwcap
Food match:	Grilled halloumi salad

Tasting notes:

Winemaker Adi Badenhorst is leading the charge of exciting young South African winemakers. His Secateurs Chenin Blanc is rich, ripe and tropical but also has a good vein of freshness to keep it all beautifully balanced. (Charlie)

89. Julien Schaal Chardonnay, Mountain Vineyards, Elgin



Bottle price	Vault Club
£14.50	£13.05
Vintage:	2014
Grape:	Chardonnay
ABV:	13.5%
Closure:	Screwcap
Food match:	Fish in a cream-based sauce

Tasting notes:

This is Burgundy-style Chardonnay: lightly oaked with a mineral depth and great elegance. The South African sunshine adds warmth, ripeness and a creamy richness to the mix making this a great value alternative to more pricey white Burgundies. (Charlotte)

90. Keermont Syrah, Stellenbosch



Bottle price	Vault Club
£29.95	£26.96
Vintage:	2012
Grape:	Syrah
ABV:	14.0%
Closure:	Cork
Food match:	Slow roast BBQ pork

Tasting notes:

A real jewel in the crown of our South African listings. This is very serious Syrah, almost Côte-Rôtie in style. The black fruit character is added to by aromas of black olive and smoked meat. With a long finish and good balance of freshness this is as fine a Syrah as we've found in South Africa. Superb. (Will)





THE AMERICAS

Enjoying a well-deserved surge in popularity

In the Americas, consistency is key. One of the big reasons why the wines of USA, Chile & Argentina are enjoying such a well-deserved surge in popularity is down to the consistency of their wines. Winemakers are able to provide excellent quality year after year and here vintages mean a lot less than they do in the more fragile climates found in much of Europe.

A more assured climate means the growers in these parts are able to leave the fruit on the vines for far longer into the growing season. This results in more concentrated, deeply flavoured wines and lends itself perfectly to many of the black grape varieties found in these parts of the world. Perhaps the finest example of this is Pascual Toso's Limited Edition Malbec (92) from the mountainous vineyards of Mendoza. A firm favourite amongst our customers for its full-bodied, delicious blackcurrant flavour, the vineyards have the perfect balance of abundant sunlight and the cooling effects of being at altitude – ideal for a long, slow ripening season. The results are obvious and the wine is a must with your next rib-eye steak.

Elsewhere, Chile and USA continue to amaze us with the smoothness and seductiveness of their wines – often more approachable than their old-world counterparts and every bit as delicious.

91. Kistler 'Les Noisetiers' Chardonnay, California, USA



Bottle price
£86.00

Vault Club
£77.40

Vintage: 2014
Grape: Chardonnay
ABV: 14.0%
Closure: Cork
Food match: Dover sole with beurre noisette

Tasting notes:

Kistler is a true standard bearer of quality in California. Their wines are not cheap but rarely are they anything but sublime. Blossom and white flowers on the nose and loads of dense but well weighted fruit - peach, apricots, pineapple and pear - on the palate. A fine and complex smorgasbord of fruit. (Gavin)

92. Pascual Toso Limited Edition Malbec, Mendoza, Argentina



Bottle price
£13.95

Vault Club
£12.56



Vintage: 2012
Grape: Malbec
ABV: 14.0%
Closure: Cork
Food match: Barbecued steak

Tasting notes:

From one of the oldest and most revered wineries in Argentina, this limited edition label is picked from old vines with small yields of very concentrated grapes. The results are intense, complex and beguiling. Plum, black cherries, cassis, smoke, spice, anise and pepper are rounded off with polished tannins and good length. (Nick)

93. Viano Vineyards, Contra Costa County, California, USA



Bottle price
£14.95

Vault Club
£13.46

Vintage: 2011/12
Grape: Cabernet Sauvignon
ABV: 13.0%
Closure: Cork
Food match: Roast beef

Tasting notes:

This Napa Cab really over-delivers for the money and is a brilliant illustration of the style. Sweet, generous and soft blackcurrant fruit with a plush, round mouth-feel. Not as muscular or as tannic as some of its counterparts but even more delicious. Beef is the perfect partner here. (Will)

94. Nimbus Syrah, Viña Casablanca, Chile



Bottle price
£15.50

Vault Club
£13.95

Vintage: 2012
Grape: Syrah
ABV: 14.5%
Closure: Cork
Food match: Pulled pork

Tasting notes:

This is the ultimate Chilean Syrah with lashings of dark fruit, pepper and spice. It is super-concentrated with mulberries, cassis and dark cherries, with the soft tannins providing structure and adding to the full-bodied sensation. This is very vinous and for the true hedonist. (Nick)

95. Aluvios de Tinguí Gran Reserva, Colchagua Valley, Chile



Bottle price
£15.95

Vault Club
£14.36



Vintage: 2012
Grape: Carmenère, Malbec
ABV: 14.0%
Closure: Cork
Food match: Roast duck

Tasting notes:

A very smart Decanter Gold Medal winner. A brooding, dark Carmenère with lots of stewed dark berries and red fruit, backed up with notes of dark fruit and spice. The tannins are smooth and velvety and a kick of minerality not only provides freshness but makes it perfect for food. (Nick)

96. Catalpa, Bodegas Atamisque, Uco Valley, Argentina



Bottle price
£15.95

Vault Club
£14.36



Vintage: 2013
Grape: Cabernet Sauvignon
ABV: 15.0%
Closure: Cork
Food match: Steak

Tasting notes:

From 50 yr old vines at an altitude of 4,000 feet, this is a ripe and yet very fresh New World Cab. Concentrated aromas of black cherries, cassis, and hints of black pepper and cocoa. The tannins are so smooth and the full-bodied texture is velvety and rounded. This is a big wine with no sharp edges – fabulous. (Nick)

97. Avant Garde, Domaine Carneros, California, USA



Bottle price
£21.00

Vault Club
£18.90



Vintage: 2013
Grape: Pinot Noir
ABV: 13.5%
Closure: Cork
Food match: Roast duck

Tasting notes:

A wonderfully rounded and soft Pinot Noir with sweet fruits of the forest and black cherries. Notes of spice and rose petal add extra depth and dimension to this beautifully balanced and velvety wine. This is a wonderful alternative to red Burgundy and is incredible value. (Nick)

98. Martín Alsina, Finca La Chamiza, Luján de Cuyo, Argentina



Bottle price
£29.95

Vault Club
£26.96



Vintage: 2013
Grape: Malbec
ABV: 14.5%
Closure: Cork
Food match: Steak

Tasting notes:

From the gold medal-winning Argentine mammoth that is Martín Alsina, this is consistently the winemakers' choice of Argentine Malbec. It is both powerful and fine. Super-ripe fruit merges well with a decent amount of new oak. It is a brooding classic crying out for steak. (Gavin)

99. If Six Was Nine, World's End Winery, Napa, USA



Bottle price
£40.00

Vault Club
£36.00



Vintage: 2013
Grape: Cabernet Sauvignon
ABV: 14.5%
Closure: Cork
Food match: Grilled steak

Tasting notes:

St-Émilion's legendary winemaker, Jonathan Maltus, is really making a noise in Napa. Medium to full-bodied, this is pure, rich and rounded with an intense flow of cassis, liquorice, charcoal and cedar. The tannins are so sweet it is positively screaming to be enjoyed now but this will mellow for a decade or more. (Nick)

PRODUCER PROFILE

Pascual Toso

Felipe Stahlschmidt is a recent addition to the Pascual Toso team, and a welcome one too having been hailed as "one of the top winemakers in Argentina". He comes to Pascual Toso from Catena, where he oversaw its Vista Flores winery, managed a team of eleven winemakers, and made some of its best-selling wines, including Catena Zapata. Stahlschmidt now serves as chief winemaker and custodian to Pascual Toso's 1,000 riverside acres that lie in Barrancas, Mendoza.

One of the most prestigious and oldest wineries in Argentina and past winners of "Best Argentine Producer" award at the IWSC, Pascual Toso's commitment to quality, attention to detail and love of wine is consistently reflected in their wines.

Wines by this producer

92





SWEET WINE

Often more versatile than one might think

Sweet wines are often more versatile than one might think. These wines are not just great with puddings but often delicious with foie gras, strong cheeses and spicy foods.

Their sweet, indulgent character is thanks to botrytis cinerea or the noble rot. This fungus removes water from the grapes leaving a higher proportion of sugars behind. The result is a more intense and concentrated wine. Look out for flavours such as honeyed apricots.

100. Petit Védrières, Château Doisy Védrières, Sauternes (375ml)

Bottle price
£14.25

Vault Club
£12.83

Vintage:
Grape:
ABV:
Closure:
Food match:

2011
Sémillon, Sauvignon Blanc, Muscadelle
13.5%
Cork
Foie gras on brioche



Tasting notes:

In my book this continues to be the best 2nd label Sauternes from the top 5 Sauternes estates. Absolutely dripping in caramelised fruit and sultanas, with a lovely nuttiness too. The density is wonderful while the all important acidity keeps it fresh and never cloying. (Gavin)

Fortified Wines

Taylor's Late Bottle Vintage Port, 2009

£17.00 (Bottle price) £15.30 (Vault Club)

Grape: Tinto Roriz, Touriga Nacional
ABV: 17.5%
Closure: Cork
Food Pairing: Stilton

We think Taylor's represent the most consistent quality in the Duoro Valley. Ready to drink now and full of plum and cassis flavours. (Tom)

Taylor's Ten Year Old Tawny Port, NV

£25.00 (Bottle price) £22.50 (Vault Club)

Grape: Tinto Roriz, Touriga Nacional
ABV: 17.0%
Closure: Cork
Food Pairing: Gorgonzola

Fully matured in seasoned oak casks which gives it its signature 'tawny' colour. Mellow and elegant, combining delicate wood notes with rich aromas of mature fruit. (Tom)

Half Bottles

Champagne André Clouet Grand Cru Grande Réserve NV Brut, Bouzy

£17.00 (Bottle price) £15.30 (Vault Club)

Grape: Pinot Noir
ABV: 12.0%
Closure: Cork
Food match: Warm Tarte Tatin

André Clouet Reserve is a Blanc de Noirs, made exclusively from Grand Cru Pinot Noir. Rich and biscuity with stone fruit aromas and a citrus lift. The quality is mesmerising and more than matches up to the Grand Marques. Great value! (Nick)

Sancerre 'Les Genêts', Domaine Roland Tissier et Fils, Loire, 2015

£8.75 (Bottle price) £7.88 (Vault Club)

Grape: Sauvignon Blanc
ABV: 13.0%
Closure: Cork
Food match: Any fish dish

Sauvignon Blanc at its finest, this is incredibly focussed and lithe with a mouthfeel to die for. Waxy lemon and lime aromas lead on to crisp, green apples and an intensity and energy that lasts for minutes. (Nick)

Château Macquin, St-Georges-St-Émilion, Bordeaux, 2012

£8.50 (Bottle price) £7.65 (Vault Club)

Grape: Merlot, Cab Sauvignon
ABV: 13.5%
Closure: Cork
Food match: Boeuf Bourguignon

Denis and Christine Corre-Macquin make superbly rich and generous red year after year. Along with Château Saint Georges, this is the best regarded estate in Saint-Georges Saint-Émilion. (Gavin)



Magnums

Champagne André Clouet Grand Cru Grande Réserve NV Brut, Bouzy

£55.00 (Bottle price) £49.50 (Vault Club)

Grape: Pinot Noir
ABV: 12.0%
Closure: Cork
Food match: White fish

A Blanc de Noirs, made exclusively from Grand Cru Pinot Noir. Rich and biscuity with stone fruit aromas and a citrus lift. The quality is mesmerising and more than matches up to the Grand Marques. Great value! (Nick)

Veuve Clicquot Champagne, Reims, NV

£85.00 (Bottle price) £76.50 (Vault Club)

Grape: Pinot Noir, Chardonnay, Pinot Meunier
ABV: 12.0%
Closure: Cork
Food match: Scallops

Veuve Clicquot is a classic and world-renowned 'Grand Marque' Champagne that never fails to impress! The bouquet is delicious with aromas of peaches and cream and a hint of brioche. (Rosie)



Sancerre 'Les Genêts', Domaine Roland Tissier et Fils, Loire, 2014

£34.00 (Bottle price) £30.60 (Vault Club)

Grape: Sauvignon Blanc
ABV: 13.0%
Closure: Cork
Food match: White fish

Sauvignon Blanc at its finest, this is incredibly focussed and lithe with a mouthfeel to die for. Waxy lemon and lime aromas lead on to crisp, green apples and an intensity and energy that lasts for minutes. (Nick)

Mado en Provence, Côtes de Provence, 2015

£30.00 (Bottle price) £27.00 (Vault Club)

Grape: Grenache, Cinsault, Syrah
ABV: 13.0%
Closure: Cork
Food match: Salade Niçoise

A premium Provence rosé and at this price point, you get a lovely, fine, silky texture to accompany the fruit. The wine is bursting with fresh strawberries and ripe, red fruits with a lovely moreish quality and a wonderful creamy finish. (Gavin)



Château Lardiley, Côtes de Bordeaux, 2009

£22.50 (Bottle price) £20.25 (Vault Club)

Grape: Merlot, Cabernet Sauvignon
ABV: 13.0%
Closure: Cork
Food match: Cassoulet

From a great Bordeaux vintage and a fantastic property not far from Saint-Émilion - really tasty and superb value claret. (Charlie)



Château Macquin, St-Georges-St-Émilion, Bordeaux, 2011

£35.00 (Bottle price) £31.50 (Vault Club)

Grape: Merlot, Cabernet Sauvignon
ABV: 13.5%
Closure: Cork
Food match: Sausage casserole

Denis and Christine Corre-Macquin make superbly rich and generous red year after year. Along with Château Saint Georges, this is the best regarded estate in Saint-Georges Saint-Émilion. (Gavin)



Valserrano Rioja Crianza, Bodegas de la Marquesa, 2012

£35.00 (Bottle price) £31.50 (Vault Club)

Grape: Tempranillo
ABV: 14.0%
Closure: Cork
Food match: BBQ lamb chops

This Crianza Rioja represents lots of wine for the money. Classic in style with a woody structure, off-set with lovely silky, velvety fruit (wild strawberries, forest fruits) that marry fantastically well together. (Gavin)



Valserrano Finca Monteviejo, Rioja, 2007

£65.00 (Bottle price) £58.50 (Vault Club)

Grape: Tempranillo
ABV: 15.5%
Closure: Cork
Food match: Tapas

This wine has a super-concentrated deep nose, with primary fruit still dominant. Silky, fine texture on the palate with dark cassis and red cherry. This is super-ripe, powerful, sunny Rioja from our friends at Bodegas de la Marquesa. (Gavin)

Double Magnums

Valserrano Finca Monteviejo, Rioja, 2007

£140.00 (Bottle price) £126.00 (Vault Club)

Grape: Tempranillo
ABV: 15.5%
Closure: Cork
Food match: Tapas

This wine has a super-concentrated deep nose, with primary fruit still dominant. Silky, fine texture on the palate with dark cassis and red cherry. This is super-ripe, powerful, sunny Rioja from our friends at Bodegas de la Marquesa. (Gavin)



Château Patache d'Aux, Cru Bourgeois, Médoc, 2006

£175.00 (Bottle price) £157.50 (Vault Club)

Grape: Cabernet Sauvignon, Merlot
ABV: 13.5%
Closure: Cork
Food match: Rib-eye steak

This wine is rich and dense with an awesome, truffley depth on the finish and makes for an incredible gift or impressive offering at a dinner party! (Gavin)



HOW TO ORDER:

Our office hours are 8.30am to 5.30pm Monday - Friday.

Orders for next day delivery must be placed by midday the previous day for London delivery. For deliveries outside London, please contact us for details.

Delivery is free for all orders over £100 to one address

to most parts of the UK mainland. There is a £10 delivery charge for orders under £100.

If, for any reason, you are unhappy with the wines you have chosen, please notify us within 30 days of receipt of your order. We'll arrange to collect and credit the goods you wish to return (please refer to our website for full details).

By phone: 020 3757 5514

Online: thevintner.com

By email: orders@thevintner.com

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Julia Beran
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Marlena Koczulap
Financial Controller



Sita Patel
Accounts Assistant



Gavin Smith
Purchasing Manager

Purchasing... unearthing hidden gems

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Gregory Lukowiak
Operations & Logistics Manager



Kamil Pawelec
Vintner Vin Man



Peter Komuda
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