



**SPRING
SUMMER
17**

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Introduction

Welcome to our 'new look' Spring Summer list, crammed full of new finds from all over the world, both classics and contenders. We've scoured the corners of every grotty wine fair there's been and done time on the excruciatingly early Easy Jet flights to find what we believe is our best collection of wines yet. We haven't been shy in our methods to persuade these brilliant growers to give us allocations either – we've been using Gavin's Master of Wine connections and my family

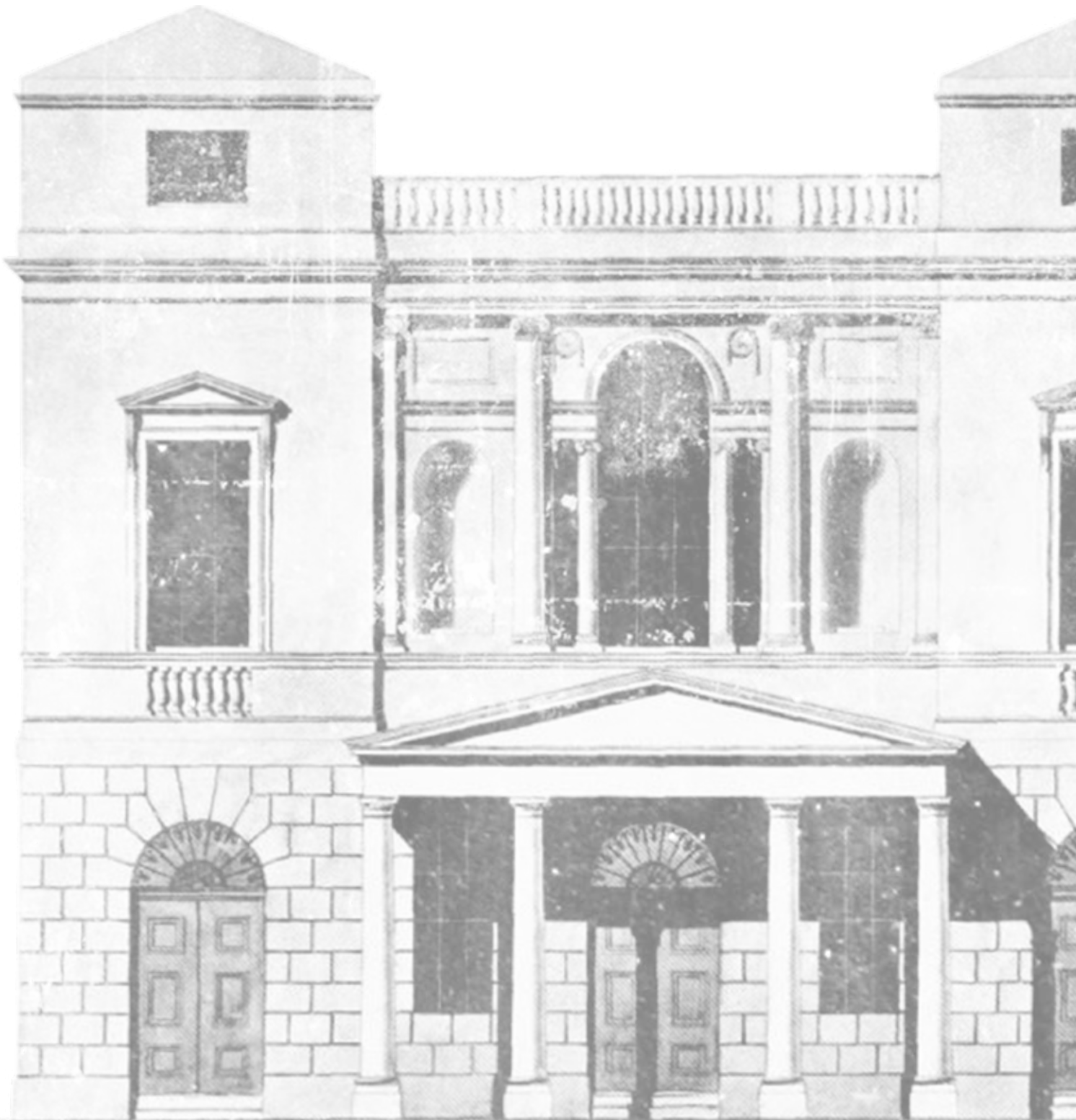
connections from centuries in this wine game – more of the latter in this brochure to bore you with I'm afraid. As always though, it's been tremendous fun and we hope to give you a sense of that with a host of delicious wines for you to enjoy too.

With thanks and best wishes from all of us,

Tom

The Pantheon

Gilbey's Oxford Street HQ



THE GILBEY HERITAGE

In 1856, two young men, discharged at the end of the Crimean War, were in need of jobs: Walter, aged 26 and Alfred 24 (my great-great-grandfather). Their older brother, Henry Parry Gilbey, was a partner in a wholesale wine merchants firm, Southard, Gilbey & Co. He advised them to set up as retail wine merchants. Less than a year later they leased some cellars on Oxford Street and began to sell wine.

They concentrated on good, inexpensive wines from Cape Town, as these could be imported at half duty. The wine was so good and such good value that Gilbey's had 20,000 customers within months and just two years later new premises were opened in Dublin, Edinburgh and Belfast! When duty was reduced on French wines in 1861, The Gilbeys were straight in there and started importing cheap Bordeaux wines at the expense of their South African counterparts.

The firm's expansion was so rapid that they were able to take over the Pantheon in Oxford Street, the site of the present Marks & Spencer's building.

A decade later Gilbey's decided to diversify again, and began distilling gin in London in 1872. Inexpensive and easy to produce, it was an instant success and the beginning of a booming spirits trade for Gilbey's. By 1905, Gilbey's had bought three whiskey distilleries in the Glenlivet district of Strathspey, where they produced nearly 300,000 gallons of proof spirit. At the same time, they held large stocks of Irish whiskey in Dublin and had opened plants in Canada and Australia, as well as buying further property in London in which to store their drinks. In fact, by 1914 their empire covered 20 acres in Camden Town alone!

In 1875, Gilbey's bought the 470-acre Château Loudenne, in the Gironde, north of Bordeaux,

which produced claret. Here they made their own wine and stored purchases from elsewhere. Thus, at the peak of their success, Gilbey's owned wine shops around the world, distilleries, a Château, warehouses, and more!

My grandfather was the last chairman of Gilbey's and the next generation, my father and his brother, opened one of the first wine bars outside of London in 1972 –originally the Eton Wine Bar, now proudly bearing the family name Gilbey's. They then opened in Amersham and both are still going strong today. Shipping in their own wines for the list, my Dad was the chef, my Mum front of house, my Aunt running the staff and my Uncle making sure the figures worked. and then came me and here we are as the Vintner, cutting a slightly different path from my great-great-grandfather Alfred, opting for quality over quantity, but I do feel proud to be continuing the Gilbey legacy.

ENDING WINE CONFUSION



They run the show

The perfect duo. Both very approachable, passionate and pushing us every day.

Left to Right

- Tom Gilbey (Founder & Sales Director)
- Julia Beran (Managing Director)



They unearth hidden gems

Gavin, our MW in training with Charlie, our resident food & wine expert.

Left to Right

- Charlie Stein (Wine Buyer)
- Gavin Smith (Wine Buyer)



They promote the brand

James has a wealth of marketing experience. Maurice is our newest recruit and brings a huge amount of creativity.

Left to Right

- James Bidgood (Head of Marketing)
- Maurice Mitchell (Graphic Designer)



They sell the wine

Claire & Nick bring a wealth of client relationship experience and a huge passion and knowledge for wine.

Left to Right

- Nick Daniell (Head of Private Clients)
- Claire Lincoln (Trade Sales Manager)



They keep the wheels turning

The boys literally keep the wheels moving. Passionate, dedicated and the hardest working guys in town. Not a job for everyone but moving hundred of cases of wine each week is a warm up session for them.

Left to Right

- Kamil Pawelec (Transport Manager)
- Peter Komuda (Driver)
- Mat Zaczekiewicz (Driver)



They keep our customers happy

Celine heads up our Operations and Logistics team. Anna and Hamish move heaven and earth to make sure you get great service from us.

Left to Right

- Hamish Kirwan (Stock Controller & Purchasing Support)
- Celine Sabatie (Head of Operations)
- Anna Blakeston (Client Services & Sales Support)




They make it all add up

Tatiana and Sita have the difficult task of balancing our books. Calm and composed they keep us all in check.

Left to Right

- Sita Patel (Accounts Assistant)
- Tatiana Orsay (Management Accountant, maternity cover)

THE VAULT CLUB



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.

Nick Jefferies, Vault Club member

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

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.



MEMBERSHIP BENEFITS

10% OFF ALL WINES

YOUR OWN DEDICATED VINTNER

**£25 CREDIT EVERYTIME YOU
REFER A FRIEND**

**AN INTRODUCTORY TASTING
FOR YOU AND TEN FRIENDS**

EXCLUSIVE OFFERS

**FREE EXCLUSIVE TASTINGS
AND EVENTS**

JOIN TODAY

Please contact Nick Daniell on
020 3757 5514 or email
nick@thevintner.com

STAND OUT

WINE EVENTS

Tom's Tastings

These tastings are held in our very own tasting room in Parsons Green and they're geared to how we all drink and enjoy wine today. Whether you're a restaurateur, a restaurant go'er, a party organiser or an enthusiastic Friday night imbibor, these tastings serve to help you do just that.

We run them at regular intervals throughout the year, often on a Tuesday evening and we use delicious wines to tackle topical issues such as: How to choose from a restaurant wine list or what makes the great grapes noble etc.

They're fun and informative so you don't need to be a Master of Wine to get something out of them. We serve just the right amount of tasty food and ensure the wines are both interesting and very, very good.

Please see our website for more information and to book yourself in.

- *Not your average wine tasting*
- *A great evening out with friends*
- *Perfect for a company reward*
- *Casual, educational and fun*

Corporate Events

Our corporate wine tasting events are popular and fun. We offer a wide variety of themes and styles ranging from our incredibly popular 'Blind Taste Off' to our slightly more sedate but brilliantly impressive 'Passage through Burgundy'. These are not lecturing sessions.

We understand that many of your guests will have had long days by the time they get to us... our job is to always ensure they have plenty of delicious and interesting wine in an engaging and fun atmosphere.

We can help you with finding and recommending venues, and planning your event to stick to budget and get the very most out of it. Please see our website for more information or call one of the team to hear more about how we can tailor an event for you.

- *Great for team building*
- *Perfect for a company reward*
- *Competitive and fun*
- *Brilliant ice breaker and networking tool*



To find out more visit :

THEVINTNEREVENTS.COM

FIZZ

1. Prosecco Frizzante, La Tordera, DOC Treviso, Italy



Bottle price
£10.95

Vault Club
£9.86



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 apéritif

2. Prosecco Spumante Alnè, La Tordera, DOC Treviso, Italy



Bottle price
£13.25

Vault Club
£11.93

Vintage: NV
Grape: Glera, Chardonnay
ABV: 11.5%
Closure: Cork
Food match: Crayfish salad

Tasting notes:

This has a wonderfully bright, fresh nose of ripe pears and lemon sherbet. The body is pleasantly rich and balanced by refreshing acidity with lots of citrus and pear fruit.

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



Bottle price
£15.50

Vault Club
£13.95

Vintage: NV
Grape: Chenin Blanc, Chardonnay
ABV: 12%
Closure: Cork
Food match: Apéritif, canapés, spicy foods

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.

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



Bottle price
£15.95

Vault Club
£14.36



Vintage: NV
Grape: Gamay, Pinot Noir
ABV: 11%
Closure: Cork
Food match: Apéritif, trifle, light fish dishes

Tasting notes:

This Crémant from Burgundy is wonderfully light pink in colour, with just the right balance of freshness and red fruit concentration you want from a sparkling rosé. The flavours are backed by a fine mousse and elegant finish.

5. Champagne Beaumont des Crayères Grand Prestige Brut, France



Bottle price
£27.00

Vault Club
£24.30



Vintage: NV
Grape: Chardonnay, Pinot Noir, Pinot Meunier
ABV: 12%
Closure: Cork
Food match: Oysters

Tasting notes:

This incredibly well priced Champagne is a great example of the three Champagnes varietals in absolute harmony. The citrus fruit and elegant creamy texture from the Chardonnay, the full bodied richness from the Pinot Noir and the bright fruitiness of the Pinot Meunier. Absolute Classic champagne!

6. Champagne André Clouet Grand Cru Grande Réserve, Bouzy, France



Bottle price
£29.95

Vault Club
£26.96

Vintage: NV
Grape: Pinot Noir
ABV: 12%
Closure: Cork
Food match: Apéritif, light starter, seafood salad

Tasting notes:

A top quality Champagne made from 100% Pinot Noir. The result is an exotic bouquet with lots of finesse evolving through notes of citrus, honey and vanilla. Full and rich in the mouth with a reminder of the aromatic finesse.

7. Champagne André Clouet Rosé, Grand Cru Réserve, Bouzy, France



Bottle price
£32.00

Vault Club
£28.80

Vintage: NV
Grape: Pinot Noir
ABV: 12%
Closure: Cork
Food match: Apéritif, creamy pasta dishes

Tasting notes:

A Grand Cru rosé Champagne from the village of Bouzy. Wonderfully light and bright in colour with pure elegant strawberry fruit on the palate.

8. Breaky Bottom Cuvee Koizumi Yakumo Brut, West Sussex, England



Bottle price
£34.00

Vault Club
£30.60



Vintage: 2010
Grape: Seyval Blanc
ABV: 12.5%
Closure: Cork
Food match: Fish & chips

Tasting notes:

Breaky Bottom was the first of the Sussex based vineyards, set up by Peter Hall in 1974. This wine is wonderfully pure and generous and expresses lovely brioche notes with a lemon citrus lift. The delicate mousse is very fine and leaves a mouthwatering, mineral finish that makes this irresistible.

9. Gusbourne Brut Reserve, Kent, England



Bottle price
£34.00

Vault Club
£30.60



Vintage: 2013
Grape: Chardonnay, Pinot Meunier, Pinot Noir
ABV: 12%
Closure: Cork
Food match: Oysters

Tasting notes:

Bright gold in colour, this blend highlights red fruit aromas of cherry and strawberry. The palate is clean and fresh whilst giving tones of soft stone fruit and a long refreshing finish.

10. Gusbourne Rosé, Kent, England



Bottle price
£37.00

Vault Club
£33.30



Vintage: 2013
Grape: Pinot Noir
ABV: 12%
Closure: Cork
Food match: On its own

Tasting notes:

A golden salmon pink appearance with bright red berry fruit with raspberry, red current and cranberry flavours, balanced by a full, creamy mouthfeel and a long finish.

11. Gusbourne Blanc de Blancs, Kent, England



Bottle price
£40.00

Vault Club
£36.00



Vintage: 2012/13
Grape: Chardonnay
ABV: 12%
Closure: Cork
Food match: Sashimi

Tasting notes:

One of the most accoladed wines to come out of the UK, this wine soared in our great British blind taste off in the Vintner office this winter. Lifted, elegant with an incredibly broad palate and wonderful freshness. A very fine mousse from extensive lees ageing. This is stellar wine from the UK.

ENGLAND

Not only award winning sparkling wine

What we are absolutely NOT doing here is jumping on the Brexit band wagon and trying to convince both you and ourselves that we can live happily without importing any wine from our friendly European cousins... because we most definitely can't. Some of you may recall that our summer last year was a corker and it's difficult not to notice the numerous plugs and awards that our sparkling wines are being given. It's true, England can make some of the best sparkling wines in the world,

grown from the Champagne grape varieties on the chalk and green sand slopes of Southern England. That's rather old news though and we're perhaps more interested in the increasingly good still white wines being made in this same area of Kent, Sussex and Hampshire. The best growers have moved away from the traditional, completely unpronounceable and unknown grape varieties that still make up most of the English vineyard land – Huxelrebe, Faberrebe and Muller-Thurgau

for example and have gone for more classic grapes that will now ripen in Southern England – Pinot Blanc, Pinot Gris and Pinot Noir. We've tasted hundreds of white, red and rosés, selecting three delicious new wines from two of England's very best wineries. They are Gusbourne in Kent and Kingscote in Hampshire. We'd urge you to spend your money on this page and discover just how good both our sparkling white and still white wines really are.

BAILLY REVERDY

Loire new wave

From the outside, Bailly Reverdy seem as traditional as you can find in Sancerre. Frank and his nephew Aurelien are far from traditional once you get under the bonnet. Aurelien has spent time in New Zealand amongst other great Sauvignon growing regions, imparting all manner of ideas and techniques to this very classic estate.

His efforts enhance the special flavours of Sancerre over and above other Sauvignon Blancs. The results speak for themselves. If anything we'd describe Bailly Reverdy's Sancerres as slightly restrained, classic and rich. Their wines take on an almost creamy texture that expresses their chalky, limestone terroir brilliantly and more importantly... absolutely delicious.

12. Sauvignon de Touraine, Domaine du Fraisse, Loire



Bottle price
£9.95

Vault Club
£8.96



Vintage: 2015/16
Grape: Sauvignon Blanc
ABV: 12.5%
Closure: Cork
Food match: Goats cheese and asparagus tart

Tasting notes:

Domaine du Fraisse produces a consistently classic and lively Sauvignon Blanc. A great example of a herbaceous and zesty Touraine Sauvignon.

13. Vouvray, Domaine Boutet Saulnier, Loire



Bottle price
£12.50

Vault Club
£11.25

Vintage: 2015
Grape: Chenin Blanc
ABV: 13.5%
Closure: Cork
Food match: Shellfish, octopus, pork belly, rabbit

Tasting notes:

Energetic, pure and full of green apple freshness and chalky minerality. The palate is slightly off dry with ripe pear and melon fruit. Good spritz to the finish gives a deliciously fresh mouthfeel and finish.

14. Pouilly-Fumé 'Les Chailloux', Domaine Chatelain, Loire



Bottle price
£17.25

Vault Club
£15.53



Vintage: 2015
Grape: Sauvignon Blanc
ABV: 12.5%
Closure: Cork
Food match: Goats cheese tart

Tasting notes:

An elegant combination of fresh lime and gooseberries with that classic gun flint minerality found in the best Pouilly Fumés.

15. Sancerre 'La Mercy-Dieu', Domaine Bailly Reverdy, Loire



Bottle price
£17.50

Vault Club
£15.75



Vintage: 2015/16
Grape: Sauvignon Blanc
ABV: 13%
Closure: Cork
Food match: Lemon sole

Tasting notes:

This is everything you would hope for in a Sancerre with elegance, purity and subtlety. There is a lovely weight to this wine as it exudes lemon, green apple and a chalky minerality. A razor sharp freshness makes this perfect with any grilled fish or smoked salmon.

16. St Nicolas de Bourgueil 'Les Gravelles' Domaine Agnes & Xavier Amirault, Loire



Bottle price
£16.95

Vault Club
£15.26



Vintage: 2014
Grape: Cabernet Franc
ABV: 12.5%
Closure: Cork
Food match: Barbeque

Tasting notes:

This cuvee from our friend Xavier takes Loire red onto a completely new level. Soft and juicy with wonderful gravel minerality as its name suggests. A smack of light pepper spice gives this special wine an extra dimension. There's a lot of bang for your buck here.

LOIRE



XAVIER AMIRAUT

Booming biodynamics

Xavier Amirault is about as 'out there' as his orange spectacles. He's another in a long family line of wine making; his great-great-grandfather having begun farming the domaine in the 1830s.

Passionate about his vines and the fruit that comes off them, Xavier is a staunch advocate of biodynamics. Both his vines and his wines reflect this, the former being supremely healthy

and strong in comparison to his neighbours and the latter being full of energy and what the French call 'gut de terroir'. They taste of the land... in a good way. A new addition to our list is his single vineyard Cabernet Franc 'Gravilices'. It's a top quality Cabernet Franc, delivering great value compared to the Right Bank Bordeaux counterparts. Before you open another bottle of Bordeaux, try this.

UNUSUAL WINES

We've drawn attention to this selection of slightly unusual wines that we've labelled as 'must try' and encourage you to do just that. If they're hidden away amongst the classics they sometimes get missed. In fact, we end up drinking more of them than we sell. These are fabulous wines offering incredible value.

KINGSCOTE

*West Sussex, Pinot Noir,
England
£15.95 (VC £14.36)
see page 33*

PEHHCORA

*Pecorino, Terre Di Chieti
Italy
£10.25 (VC £9.23)
see page 26*

KEERMONT

*Chenin, Stellenbosch
South Africa
£21.00 (VC £18.90)
see page 39*

PEIQUE

*Ramón Valle, Beirzo Mencia
Spain
£14.95 (VC £13.46)
see page 29*

MÁD DRY FURMINT

*St Tamas, Tokaji
Hungary
£14.95 (VC £13.46)
see page 33*

LUGANA

*Santa Cristina, Vignetta Massoni
Veneto, Italy
£17.95 (VC £16.16)
see page 27*

ARBOIS

*Grand Elevage, Savagnin
France
£24.95 (VC £22.46)
see page 21*

ST NICOLAS DE BOURGUEIL 'LES GRAVILICES'

*Cabernet Franc,
France
£16.95 (VC £15.26)
see page 13*

JOUARD



Burgundy brothers

Vincent Jouard can be found tending the vines and producing pristine grapes that allow his brother François to create wine of elegance. Together they have the greatest respect for terroir, making white Burgundy how we really think it ought to be - subtle but with tremendous power and lushness. Their use of oak is restrained and they bring the fruit to the forefront of each and every wine they make.

The Jouards make a mere 250 cases each vintage, using only the fruit of half century old vines. Both their Chassagne Villages and particularly their Premier Cru 'Les Chaumées' are among the most delicious white wines on our list.

They embody everything about these two dedicated brothers - nothing too showy with every ounce of energy and quality put into the wine.

BURGUNDY & BEAUJOLAIS

FRANCE

Burgundy

Chablis

Chablis

Côte de Beaune

Côte de Nuits

Côte Chalonnaise

Mâconnais

17. Bourgogne Blanc, Julien Collovray, Burgundy



Bottle price	Vault Club
£14.50	£13.05
Vintage:	2015
Grape:	Chardonnay
ABV:	13%
Closure:	Cork
Food match:	Lobster

Tasting notes:

A really delicious Bourgogne Blanc made by our outstanding wine maker friend Julien Collovray in Pouilly-Fuissé. It's brimming with ripe, creamy citrus fruit with a lovely mineral thread providing the balance.

18. Chablis, Domaine Sébastien Damp, Burgundy



Bottle price	Vault Club
£16.95	£15.26
Vintage:	2015
Grape:	Chardonnay
ABV:	12.5%
Closure:	Cork
Food match:	Shellfish, fish and chips

Tasting notes:

Damp 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 years old, offering plenty of clean crisp fruit notes of green apples and citrus. A line of minerality makes this very refreshing indeed.

19. Saint-Véran, Julien Collovray, Burgundy



Bottle price	Vault Club
£17.50	£15.75
Vintage:	2014/15
Grape:	Chardonnay
ABV:	13%
Closure:	Cork
Food match:	Poultry dishes and meatier fish varieties

Tasting notes:

An elegant combination of fresh lime and gooseberries with that classic gun flint minerality found in the best Pouilly-Fumés.

20. Rully, David Moret, Burgundy



Bottle price	Vault Club
£22.00	£19.80
Vintage:	2014
Grape:	Chardonnay
ABV:	13%
Closure:	Cork
Food match:	Rich poultry, pork and pasta dishes

Tasting notes:

Incredible value white Burgundy this is rich and intense with stone fruit flavours and a fantastic mineral element to the wine that will keep you coming back for more.

21. Mercurey Blanc, Château de Chamirey, Burgundy



Bottle price	Vault Club	N V V
£22.00	£19.80	
Vintage:	2014	
Grape:	Chardonnay	
ABV:	13.5%	
Closure:	Cork	
Food match:	Turbot and hollandaise	

Tasting notes:

We've shipped from Château de Chamirey for a number of years because their wines are just so brilliant. They over deliver in spades and this wine tastes more Meursault-esque than ordinary Côtes Chalonnaise. Citrus fruits with a hint of delicious creamy texture.

22. Chablis 1er Cru 'Les Fourneaux', Samuel Billaud, Burgundy



Bottle price	Vault Club
£28.00	£25.20
Vintage:	2015
Grape:	Chardonnay
ABV:	13%
Closure:	Cork
Food match:	Grilled white fish, sashimi, charcuterie

Tasting notes:

A broad, focused 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.

JULIEN COLLOVRAY

Our man in Mâcon

We've been shipping from Julien Collovray since we opened our doors in 2010 and he's one of only six of the original growers who remain. This is, of course, because his wines are quite simply the best that are made in the Mâconnais. A bold statement we know but they really are. Julien's is a very traditional family-run domaine, him being the viticulturist, his brother-in-law Kevin being the rather naughty

sales and marketing man and his sister, Florence 'counting the beans' ... there are others too of course. The result though is wines that shine bright – our Saint Véran and Pouilly Fuissé are absolutely classic in style and best described as almost so buttery they're 'spreadable' on toast. They're as generous and lively as one could ever hope for from these appellations.

23. Pouilly-Fuissé 'Les Ronchevats', Domaine Saumaize Michelin, Burgundy



Bottle price	Vault Club
£28.25	£25.43
<i>Vintage:</i>	2014
<i>Grape:</i>	Chardonnay
<i>ABV:</i>	13%
<i>Closure:</i>	Cork
<i>Food match:</i>	Asparagus quiche

Tasting notes:

Here, the old vines (40-45 years) are responsible for the superb quality and concentration found in this wine. It is luscious and creamy with bags of peach fruit and a brilliantly persistent finish. Pouilly Fuissé at its best.

24. Chassagne-Montrachet 'Vieilles Vignes' Domaine Jouard, Burgundy



Bottle price	Vault Club
£38.00	£34.20
<i>Vintage:</i>	2015
<i>Grape:</i>	Chardonnay
<i>ABV:</i>	13.5%
<i>Closure:</i>	Cork
<i>Food match:</i>	Scallops with asparagus

Tasting notes:

This is a textbook Chassagne with an outstanding nose of white flowers and slight smoky notes. The flavours are multilayered with the fruit brilliantly integrated, clean and bright. It's an understated and truly delicious white Burgundy... very typically Chassagne.



25. Meursault 'Les Narvaux', David Moret, Burgundy



Bottle price	Vault Club
£40.00	£36.00
<i>Vintage:</i>	2014
<i>Grape:</i>	Chardonnay
<i>ABV:</i>	13%
<i>Closure:</i>	Cork
<i>Food match:</i>	Richer fish dishes, pork, creamy sauces

Tasting notes:

Pronounced honeysuckle nose with a full and exhilarating palate of spicy, creamy stone and tropical fruit flavours and a very long finish.

26. Morgon 'Hommage', Château de Durette, Beaujolais



Bottle price	Vault Club
£15.95	£14.36
<i>Vintage:</i>	2015
<i>Grape:</i>	Gamay
<i>ABV:</i>	13%
<i>Closure:</i>	Cork
<i>Food match:</i>	Lamb tagine

Tasting notes:

This is such a tasty, understated and yummy Cru Beaujolais with a great concoction of ripe raspberry, strawberry and dark fruits. It's texture is so elegant and velvety - almost Pinot Noir-esque but with a little more body.



27. Bourgogne Pinot Noir, Domaine Charles Audoin, Burgundy



Bottle price	Vault Club
£22.00	£19.80
<i>Vintage:</i>	2015
<i>Grape:</i>	Pinot Noir
<i>ABV:</i>	12.5%
<i>Closure:</i>	Cork
<i>Food match:</i>	Roast pork

Tasting notes:

Based in Marsannay and Charles Audoin grows his fruit throughout the Cote de Nuits, giving it those tell-tell signs of richness, depth and quality. Similar to Chambolle Musigny with delicate, fragrant, sweet red berry and cranberry fruit and a lick of spice that lingers wonderfully on the long finish. Excellent.



28. Bourgogne Hautes-Côtes de Nuits 'Cuvée Maelie', Domaine Jean Tardy, Burgundy



Bottle price	Vault Club
£24.00	£21.60
<i>Vintage:</i>	2014
<i>Grape:</i>	Pinot Noir
<i>ABV:</i>	13%
<i>Closure:</i>	Cork
<i>Food match:</i>	Rare roast lamb

Tasting notes:

The quality on show here from Jean Tardy easily raises this Bourgogne status to village. There is incredible concentration and intensity on the palate with depth and energy beyond its price point. Classic red and dark cherries combine with subtle earthy notes of "sous-bois" and stony minerality.



29. Mercurey Rouge, Château de Chamirey, Burgundy



Bottle price	Vault Club
£27.50	£24.75
<i>Vintage:</i>	2012/15
<i>Grape:</i>	Pinot Noir
<i>ABV:</i>	13%
<i>Closure:</i>	Cork
<i>Food match:</i>	Charcuterie, white meat, soft cheeses

Tasting notes:

Elegant, subtle, soft bramble fruit and red cherry is enhanced with an earthy, spicy lift. This is juicy without being opulent allowing the complex aromas to be as expressive as possible. Thanks to the 1er Cru fruit that is added, this flagship wine is consistently and reliably excellent.

30. Gevrey-Chambertin 'Vieilles Vignes', Hervé Kerlann, Burgundy



Bottle price	Vault Club
£40.00	£36.00
<i>Vintage:</i>	2010
<i>Grape:</i>	Pinot Noir
<i>ABV:</i>	12.5%
<i>Closure:</i>	Cork
<i>Food match:</i>	Lamb, steak, rich fish dishes

Tasting notes:

We just love being able to offer this mature and brilliant Gevrey-Chambertin. 7 years old, supremely elegant and fine, this typifies wine for drinking now... and it continues to be delicious for a few years yet.

Alsace

A region of diversity



We completely love wines from Alsace. The problem is that we end up drinking most of them, as they're just not at the top of your shopping lists.

We really believe they should be though and to that end, we sent both Charlie and Gavin off in January to do some digging around to unearth the real gems... and they did. Alsace remains an area that you really have to visit, to both find and appreciate great wines. Steeped in history with great food and some of the best-known

estates in France, this is a true wine lovers playground. It's also home to some of the greatest white wines in France from the bone-dry classic Rieslings to the juicy Pinot Gris and the floral, aromatic Gewurtzraminers.

Charlie and Gavin's trip included visits to Domaine Schlumberger, Rolly Gassman, Jean Trimbach and Domaine Hugel amongst others. They were lucky enough in tasting some of the finest Grand Cru wines of the region, learned all about the various terroirs and how these impact on style and flavour.

The trip really paid off, with the boys coming back to base with some exceptional wines. We've chosen three that represent the region brilliantly - a dry, elegant and super classic Riesling from Jean Trimbach, one of the juiciest and richest Pinot Gris we've every tried from Domaine Schlumberger and lastly, one of the finest wines on our list, the rare and ravishing Grossi-Lau from Domaine Hugel.

So, here are three of Alsace's top growers with three very classic and classy wines. Do try them.

31. Pinot Gris 'Les Princes Abbés', Domaine Schlumberger, Alsace



Bottle price
£16.50

Vault Club
£14.85

Vintage: 2014
Grape: Pinot Gris
ABV: 13%
Closure: Cork
Food match: Spicy Thai



Tasting notes:

Domaine Schlumberger have really mastered Pinot Gris. Great rich opulent textural quality. Super fine with honeyed citrus, waxy stone fruit and light spice. This region and varietals are all too often overlooked. It is a real crowd pleaser whilst also being a serious drop.

32. Riesling 'Classic', Domaine Trimbach, Alsace



Bottle price
£17.50

Vault Club
£15.75

Vintage: 2014
Grape: Reislung
ABV: 13%
Closure: Cork
Food match: Roast suckling pork

Tasting notes:

Alsace Riesling at its very best, this is pure, expressive and elegant. Beautiful ripe stone fruit, pineapple and quince combine with lemon and tangerine zest. The concentration and depth is matched with stunning precision on the very long finish. Outstanding.

33. Arbois Savagnin Grand Elevage, Maison Rijckaert, Jura



Bottle price
£24.95

Vault Club
£22.46

Vintage: 2014
Grape: Savagnin
ABV: 13.0%
Closure: Cork
Food match: Comté cheese

Tasting notes:

A brilliant Jura wine that typifies what is great about this wine style. Rich, nutty and complex with broad melon and peach fruit. A stunning effort - only 2000 bottles made.

34. Riesling 'Grossi Laüe', Domaine Hugel, Alsace



Bottle price
£50.00

Vault Club
£45.00

Vintage: 2010
Grape: Reislung
ABV: 13%
Closure: Cork
Food match: Asian fusion

Tasting notes:

Grossi Laüe means finest vineyards in Alsace and with less than 5300 bottles made, we are so lucky to have this on our list. Ripe white peach, yellow plum and apricot fills the bouquet with hints of lemongrass and ginger. This continues on the palate with bold stone fruit, citrus oil and a hint of honey. The vibrant freshness adds energy and precision and a power that suggests a very long life.



35. Grand Enclos Blanc, Château de Cérons, Graves, Bordeaux



Bottle price
£18.25

Vault Club
£16.43



Vintage: 2014
Grape: Sauvignon Blanc / Sémillon
ABV: 13.0%
Closure: Cork
Food match: Scallops, grilled lobster, prawns,

Tasting notes:

A fresh nose of white flowers and grapefruit with great attack and balance on the palate, this is brilliantly-made, beautifully-balanced Bordeaux.

36. Château Maledan, Bordeaux Supérieur, Bordeaux



Bottle price
£10.50

Vault Club
£9.45

Vintage: 2012
Grape: Merlot / Cabernet Franc
ABV: 13.5%
Closure: Cork
Food match: Sausages

Tasting notes:

A Bordeaux bargain that could easily be mistaken for a St. Émilion. Blackcurrant, cedar and leafy characters fill the palate, making this the ideal dependable.

37. Clos St-Jacques, St-Georges-St-Émilion, Bordeaux



Bottle price
£14.50

Vault Club
£13.05



Vintage: 2014
Grape: Merlot / Cabernet Franc
ABV: 13.5%
Closure: Cork
Food match: Pot roast, Aged cheese

Tasting notes:

Due to the predominance of Merlot, this wine has the traditional velvety texture of a Right Bank Bordeaux. It has aromas of dark fruits and spice, complex flavours of blackberry, cassis and plum. The texture is gorgeous and both the flavour and the mouthfeel linger in the mouth.

38. Zédé de Labégorce, Margaux, Bordeaux



Bottle price
£22.00

Vault Club
£19.80

Vintage: 2012
Grape: Cabernet Sauvignon, Merlot
ABV: 13%
Closure: Cork
Food match: Grilled lamb, duck breast, strong cheeses

Tasting notes:

The tannins are ripe and well integrated and the wine is already drinking well. It has the trademark silky touch synonymous with Margaux with a long complex finish.

39. Château Citran, Haut Médoc Cru Bourgeois, Bordeaux



Bottle price
£24.95

Vault Club
£22.46

Vintage: 2010
Grape: Cabernet Sauvignon / Merlot
ABV: 13%
Closure: Cork
Food match: Red meat or roasted game.

Tasting notes:

This Citran has so much concentration of fruit contained in a wonderfully harmonious texture with additional secondary and tertiary flavours already showing on the palate. Quality Claret as it should be.

40. Domaine de Compostelle, Pomerol, Bordeaux



Bottle price
£25.00

Vault Club
£22.50



Vintage: 2012
Grape: Merlot
ABV: 13%
Closure: Cork
Food match: Sunday roast with all the trimmings

Tasting notes:

We love this Pomerol because it is in a sweet spot right now. 5 years of ageing has provided the time for all the pieces to come together perfectly here, from cassis, plum and red berry fruit marrying with notes of cedar, leather, meat and cigar leaf. The fruit is pure and the rest contribute to a lovely weight whilst the tannins are silky and soft.

41. Château D'Aiguilhe, Côtes du Castillon, Bordeaux



Bottle price
£32.00

Vault Club
£28.80



Vintage: 2010
Grape: Cabernet Sauvignon / Merlot
ABV: 14.5%
Closure: Cork
Food match: Roast beef or veal

Tasting notes:

A classy easy-drinking Claret. The 80% Merlot and 20% Cabernet Franc is marked by fresh plum fruits along with subtle earthy and cedar oak notes on the nose and palate. Medium-bodied in style with gently textured tannins and a long length.

BORDEAUX

42. Condrieu 'La Combe de Malleval', Domaine Ogier, Rhône



Bottle price
£40.00

Vault Club
£36.00

Vintage: 2014/15
Grape: Viognier
ABV: 13.5%
Closure: Cork
Food match: Japanese

Tasting notes:

Opening with a floral bouquet and ripe tropical fruit, this ethereal wine is enchanting. There is a stunning purity of fruit and it gets its fresh minerality from the granite-rich soils. With a lovely rounded and full texture, this is grippy and ripe but effortless at the same time. This is one of the great white wines of the world.

43. 'Côtes du Rhône, Domaine Lafond Roc Epine, Rhône



Bottle price
£11.50

Vault Club
£10.35

Vintage: 2014
Grape: Grenache, Syrah
ABV: 13.5%
Closure: Screwcap
Food match: Roast lamb with rosemary

Tasting notes:

A youthful, vibrant wine with bright, crunchy red fruits, a hint of dried herbs and a refreshing acidity that adds a wonderful vibrancy to the finish.



44. Crozes Hermitage 'Le Rouvre', Domaine Yann Chave, Rhône



Bottle price
£24.95

Vault Club
£22.46

Vintage: 2014
Grape: Syrah
ABV: 13.5%
Closure: Cork
Food match: Beef short ribs braised in red wine

Tasting notes:

A fine example of Northern Rhône Syrah from a real star in the making. A wonderful nose full of damson, liquorice and cherries with great purity and elegance on the palate. Give me a bottle of this, a table at an atmospheric Parisian brasserie and a Bavette and frites. C'est magnifique.



45. Côte Rôtie Reserve, Domaine Michel & Stephane Ogier, Rhône



Bottle price
£50.00

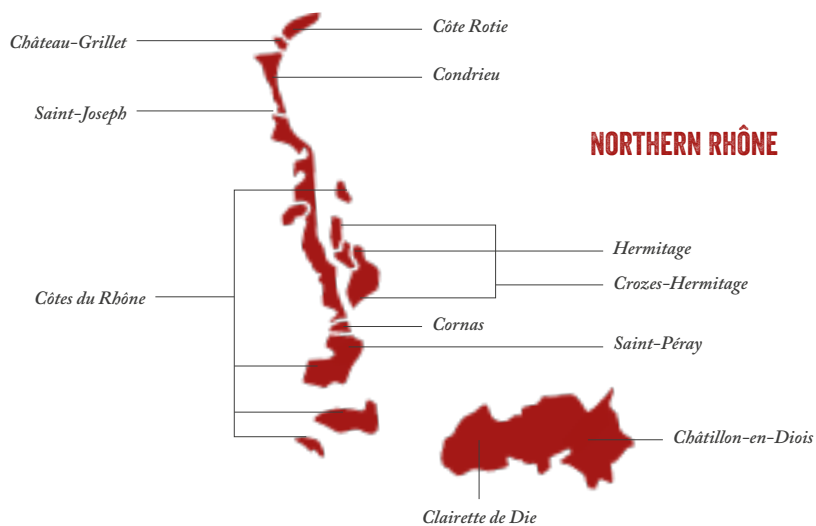
Vault Club
£45.00

Vintage: 2011
Grape: Syrah
ABV: 13%
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.

RHÔNE

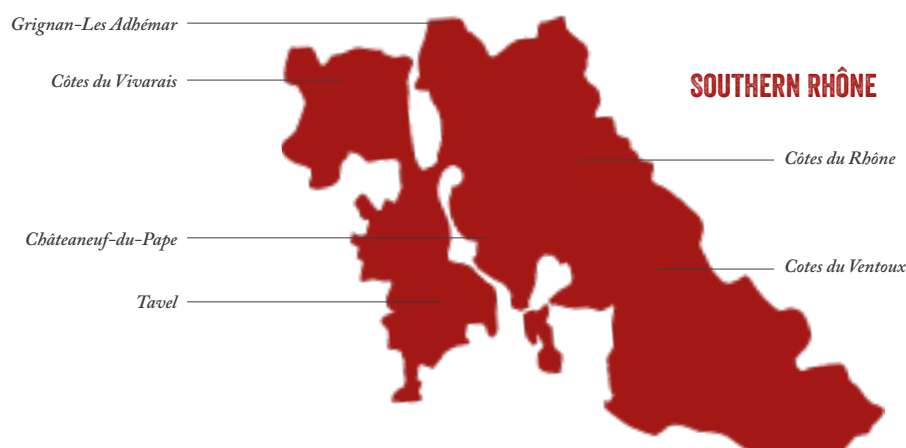


NORTHERN RHÔNE



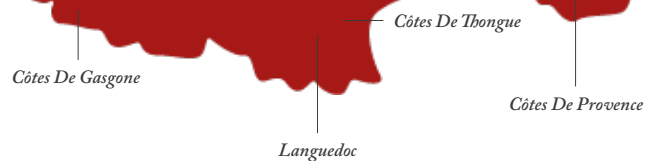
FRANCE

Rhône



SOUTHERN RHÔNE

SOUTHERN FRANCE



46. Le Tuffeau Sauvignon Blanc, Les Vignobles Foncalieu, IGP d'Oc



<i>Bottle price</i>	<i>Vault Club</i>
£8.50	£7.65
<i>Vintage:</i>	2015/16
<i>Grape:</i>	Sauvignon Blanc
<i>ABV:</i>	12%
<i>Closure:</i>	Screwcap
<i>Food match:</i>	Goat's cheese, tricolore salads

Tasting notes:

Lots of ripe citrus fruits with a zing of refreshing gooseberries - incredibly popular!

47. Le Choix de Voltaire Viognier, Les Vignobles Foncalieu, Pays d'Oc



<i>Bottle price</i>	<i>Vault Club</i>
£10.25	£9.23
<i>Vintage:</i>	2015
<i>Grape:</i>	Viognier
<i>ABV:</i>	12.5%
<i>Closure:</i>	Screwcap
<i>Food match:</i>	Lightly spiced Asian dishes, chicken

Tasting notes:

Rich, creamy and full bodied with lovely juicy peach and apricot fruit on the nose and palate.

48. Solas Chardonnay, Laurent Miquel, Pays d'Oc



Bottle price	Vault Club
£10.50	£9.45
<i>Vintage:</i>	2015
<i>Grape:</i>	Chardonnay
<i>ABV:</i>	13%
<i>Closure:</i>	Cork
<i>Food match:</i>	Baked hake

Tasting notes:

This medium bodied white has abundant peach and apricot flavours with a hint of honeysuckle. The acidity balances out the richness, perfectly making this an effortless drinker.

49. Gros Manseng Sec, Domaine Brumont, Côtes de Gascogne



Bottle price	Vault Club
£10.95	£9.86
<i>Vintage:</i>	2016
<i>Grape:</i>	Gros Manseng
<i>ABV:</i>	11.5%
<i>Closure:</i>	Cork
<i>Food match:</i>	Seafood

**Tasting notes:**

A brilliant new style that is very on trend at the moment. There is lots of ripe greengage, pineapple and Granny Smith flavours with a zippy citrus freshness making this delicious with seafood.

50. Le Tuffeau Rosé, Les Vignobles Foncalieu, IGP d'Oc



Bottle price	Vault Club
£8.50	£7.65
<i>Vintage:</i>	2016
<i>Grape:</i>	Grenache, Syrah, Cinsault
<i>ABV:</i>	12%
<i>Closure:</i>	Screwcap
<i>Food match:</i>	Salad

**Tasting notes:**

Light coral in colour with fresh, ripe strawberry notes on the nose that follow through to the palate. This is the perfect refreshing glass of rosé

51. Domaine des Monticoles Rosé, Côteaux Varois En Provence



Bottle price	Vault Club
£10.95	£9.86
<i>Vintage:</i>	2016
<i>Grape:</i>	Cinsault, Syrah
<i>ABV:</i>	12.5%
<i>Closure:</i>	Cork
<i>Food match:</i>	Aperitif, fish dishes, salads

**Tasting notes:**

Elegant and fine this light, classic style Provence rosé has refreshing strawberry flavours, with a hint of anise.

52. Mado en Provence Rosé, Côtes de Provence



Bottle price	Vault Club
£13.95	£12.56
<i>Vintage:</i>	2015/16
<i>Grape:</i>	Grenache, Cinsault, Syrah
<i>ABV:</i>	13%
<i>Closure:</i>	Vinolok
<i>Food match:</i>	Aperitif, fish dishes, salads

Tasting notes:

We thought it high time we had a premium Provence rosé on our list. 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.

53. Domaine La Croix Belle Merlot, Côtes de Thongue



Bottle price	Vault Club
£10.95	£9.86
<i>Vintage:</i>	2015/16
<i>Grape:</i>	Merlot
<i>ABV:</i>	14%
<i>Closure:</i>	Cork
<i>Food match:</i>	Cured and grilled meats

Tasting notes:

Crunchy, bright redcurrant and plum flavours, with a plush mouthfeel, nicely drying tannins and a slight kick of pepper on finish. Perfect with a hearty dinner.

54. Domaine Preignes le Vieux Prestige Syrah, Languedoc



Bottle price	Vault Club
£10.95	£9.86
<i>Vintage:</i>	2014/15
<i>Grape:</i>	Syrah
<i>ABV:</i>	13%
<i>Closure:</i>	Cork
<i>Food match:</i>	Sunday roast, game

Tasting notes:

Grown on volcanic soils, this deliciously rich and silky Syrah displays complex aromas of dark fruits, vanilla and hints of pepper.

55. Le Choix de Voltaire Pinot Noir, Les Vignobles Foncalieu, Pays d'Oc

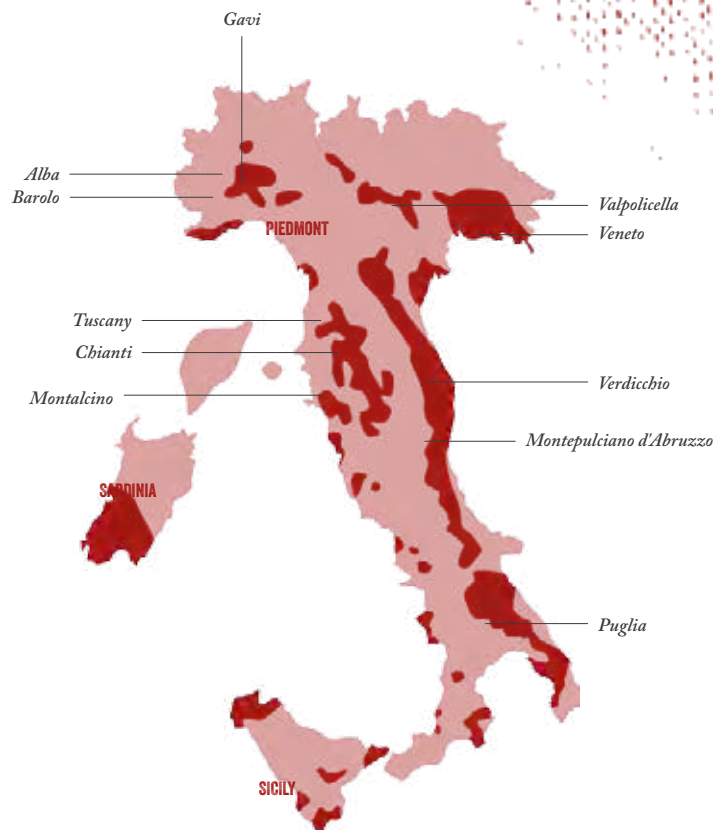


Bottle price	Vault Club
£10.95	£9.86
<i>Vintage:</i>	2015
<i>Grape:</i>	Pinot Noir
<i>ABV:</i>	13%
<i>Closure:</i>	Screwcap
<i>Food match:</i>	Duck, game, creamy cheeses

Tasting notes:

A light fragrant nose with raspberry and strawberry fruit aromas. Silky tannins with redcurrant and raspberry fruit on the palate and a rounded finish

ITALY



56. Pehhcora Pecorino, IGP Terre Di Chieti



Bottle price	Vault Club
£10.25	£9.23
Vintage:	2015
Grape:	Pecorino
ABV:	12.5%
Closure:	Screwcap
Food match:	Grilled fish

Tasting notes:

This is a crisp white wine with sweet ripe fruit flavours of peach and mango, warm spices and minerals. Simply delicious!



57. Petrara Verdicchio di Matelica, Borgo Pagliantetto, DOC Marche



Bottle price	Vault Club
£12.75	£11.48
Vintage:	2015
Grape:	Verdicchio
ABV:	12.5%
Closure:	Cork
Food match:	Pasta, fish, white meat

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!



58. Gavi di Gavi, Masseria dei Carmelitani, DOCG Piedmont



Bottle price	Vault Club
£14.50	£13.05
Vintage:	2016
Grape:	Cortese
ABV:	12.5%
Closure:	Cork
Food match:	Lobster linguine

Tasting notes:

A classic Gavi with subtlety and elegance. There's lovely lemon notes and a zesty, tangy finish that has real energy and verve. Delicious on its own and can also cope with weightier, creamy dishes thanks to its rounded mouthfeel.



59. Vermentino, Mora e Meno, DOC Sardinia



Bottle price	Vault Club
£16.50	£14.85
Vintage:	2015
Grape:	Vermentino
ABV:	14%
Closure:	Cork
Food match:	Fish dishes, chicken dishes

Tasting notes:

Lovely floral lift on the nose with a great oily texture of fine stone fruit and honeyed flavours. Vermentino is a great alternative to Sauvignon Blanc.

60. Lugana Santa Cristina, Vignetta Massoni, DOC Veneto



Bottle price	Vault Club
£17.95	£16.16
<i>Vintage:</i>	2015
<i>Grape:</i>	Trebbiano di Lugana
<i>ABV:</i>	13%
<i>Closure:</i>	Cork
<i>Food match:</i>	White meat

Tasting notes:

Richly scented with an abundance of pear, melon and stone fruits. The delicious mineral backbone carries the rich body of the wine with ease. The acidity keeps it fresh and the citrus and stone fruit flavours linger in the lengthy finish.

61. Cabaletta, Tenute Fiorebelli, Rosso delle Venezie, IGP Veneto



Bottle price	Vault Club
£9.95	£8.96
<i>Vintage:</i>	2015
<i>Grape:</i>	Corvina, Rondinella, Cabernet Sauvignon
<i>ABV:</i>	13%
<i>Closure:</i>	Cork
<i>Food match:</i>	Casseroles and slow braised meats

Tasting notes:

The method of drying the hand harvested grapes called appassimento is the reason for the velvety tannins and concentrated fruit flavours in this wine.

62. Poggio Badiola, Marchesi Mazzei, IGT Toscana



Bottle price	Vault Club
£14.95	£13.46
<i>Vintage:</i>	2015
<i>Grape:</i>	Sangiovese, Merlot
<i>ABV:</i>	14%
<i>Closure:</i>	Cork
<i>Food match:</i>	Pasta ragu

Tasting notes:

Fresh cranberry, cherry and redcurrant aromas with added subtle spice from old oak barrel ageing. This ageing has made the tannins from the Sangiovese wonderfully soft and further mellowed by 30% of ripe rounded Merlot in the blend. This has a polished silky quality less typical than what you expect from the region.

63. Barbera d'Alba 'Bricco Airolì', Viberti Giovanni, DOC Piedmont



Bottle price	Vault Club
£17.95	£16.16
<i>Vintage:</i>	2013
<i>Grape:</i>	Barbera
<i>ABV:</i>	14.5%
<i>Closure:</i>	Cork
<i>Food match:</i>	Pasta dishes, game, lamb, pork

Tasting notes:

This is very serious Barbera Superiore with rich red fruit, soft tannins and delicious acidity.



64. 'Ciampoleto' Rosso di Montalcino, DOC San Giorgio, Tuscany



Bottle price	Vault Club
£18.25	£16.43
<i>Vintage:</i>	2013
<i>Grape:</i>	Sangiovese
<i>ABV:</i>	13.5%
<i>Closure:</i>	Cork
<i>Food match:</i>	Pizza, pasta, aubergine parmigiana

Tasting notes:

Ripe and well rounded with soft, fleshy tannins. Fruity aromas of cherry and prune with hints of toast and milk chocolate. Full-bodied and harmonic, the after taste is pleasantly fruity and long-lasting.

65. Tenuta San Guido 'Guidalberto', IGT Bolgheri, Tuscany



Bottle price	Vault Club
£34.00	£30.60
<i>Vintage:</i>	2013
<i>Grape:</i>	Cabernet Sauvignon / Sangiovese
<i>ABV:</i>	13.5%
<i>Closure:</i>	Cork
<i>Food match:</i>	Steak with Porcini mushrooms

Tasting notes:

Even in the excellent 2013 vintage, Guidalberto only needed a couple of years to hit its prime. This is thanks to a lovely dollop of Merlot in the blend that adds softness, red cherry and raspberry aromas to the ripe Cassis. This is a great alternative to classic Bordeaux with all the heritage and hallmarks of its iconic big brother, Sassicaia. One of the most serious wines under £30 on the list.

66. Barolo 'Buon Padre', Viberti Giovanni, DOCG Piedmont



Bottle price	Vault Club
£32.00	£28.80
<i>Vintage:</i>	2012
<i>Grape:</i>	Nebbiolo
<i>ABV:</i>	14%
<i>Closure:</i>	Cork
<i>Food match:</i>	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!

67. Brunello di Montalcino 'Ugolforte' DOGG, Tenuta San Giorgio, Tuscany



Bottle price	Vault Club
£39.00	£35.10
<i>Vintage:</i>	2008
<i>Grape:</i>	Sangiovese
<i>ABV:</i>	14.5%
<i>Closure:</i>	Cork
<i>Food match:</i>	Meaty pasta

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.

A black and white photograph of two men standing in a wine cellar. They are surrounded by large wooden barrels. The man on the left is wearing a light-colored, short-sleeved button-down shirt and dark trousers, and is smiling. The man on the right is wearing a dark, long-sleeved polo shirt and dark trousers, also smiling. The word 'VALSERRANO' is written in large, bold, yellow, distressed capital letters across the top of the image.

VALSERRANO

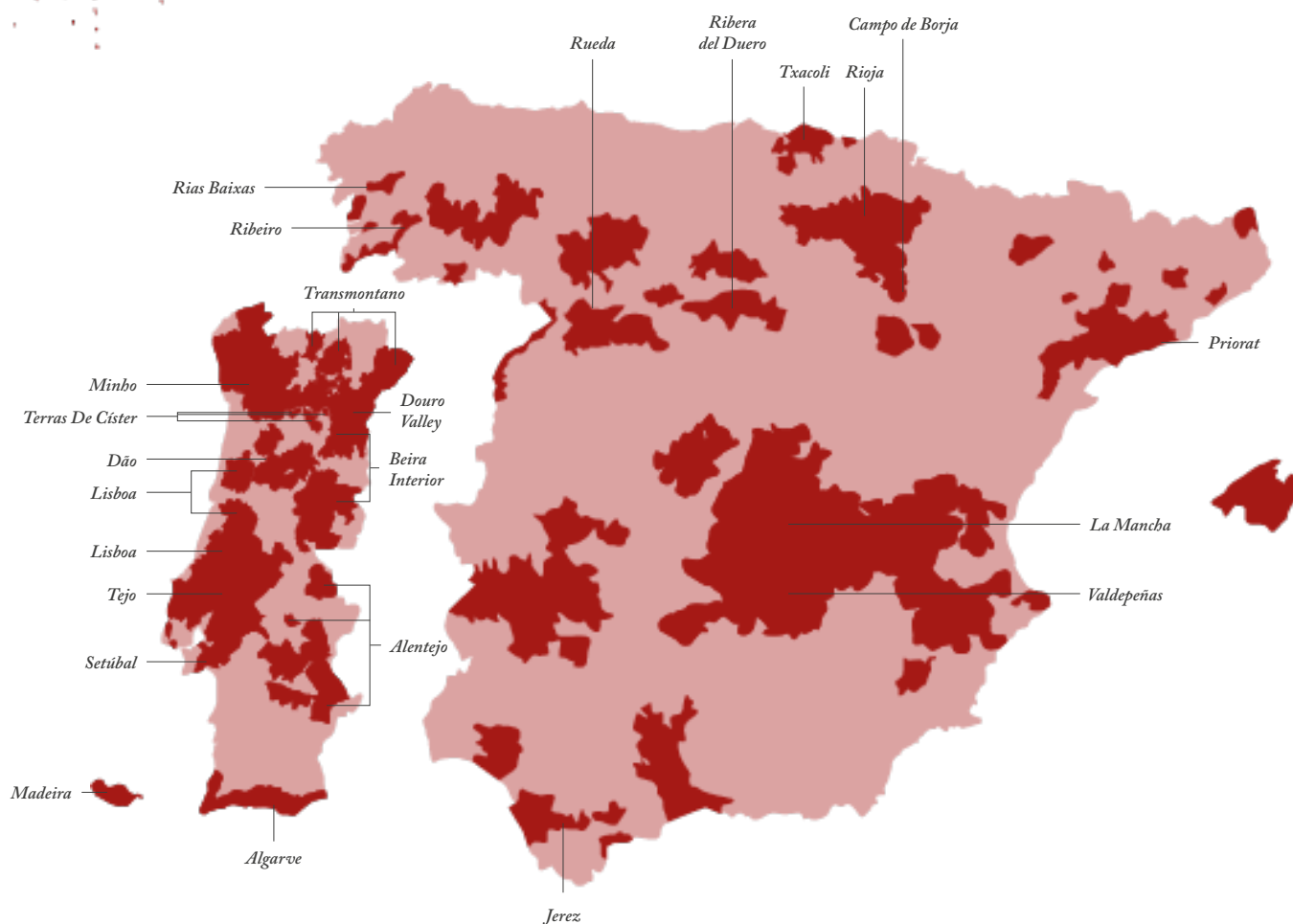
Outstanding Rioja

The Bodega de la Marquesa epitomises the style of wine grower we love to deal with. Family run by Pablo, Jaime and Maria de Simon, the great grandchildren of the founder. They make their wines in a very traditional style – ripe and generous in flavour with heaps of juicy fruit and plenty of smoky American oak. We get rather confused (and a bit irritated) with the 'not so' new wave of wine making in Rioja with wine growers

making wines that could really be coming from anywhere. These wines however could only come from Rioja – they're characterful, classic and delicious with wonderfully interwoven tannins that keep you salivating.

Their Finca was recently rated as 'Outstanding' in Decanter, coming 3rd out of 191 tasted.

8 SPAIN PORTUGAL



68. Cazas Novas Avesso, Vinho Verde, Portugal



<i>Bottle price</i>	<i>Vault Club</i>
£9.95	£8.96
<i>Vintage:</i>	2015/16
<i>Grape:</i>	Avesso
<i>ABV:</i>	12%
<i>Closure:</i>	Screwcap
<i>Food match:</i>	Great palate cleanser and also goes well with shellfish.

Tasting notes:

The area is slightly inland with a warmer climate which gives the wine a broader, rounder and fleshier style, still retaining the Vinho Verde trademark of minerality and racy acidity.

69. Albariño 'Nora', Bodegas Viña Nora, Rías Baixas, Spain



<i>Bottle price</i>	<i>Vault Club</i>
£13.95	£12.56
<i>Vintage:</i>	2015
<i>Grape:</i>	Albariño
<i>ABV:</i>	13%
<i>Closure:</i>	Cork
<i>Food match:</i>	Crab

Tasting notes:

This is an outstanding Albariño from Bodegas Viña Nora's stunning estate. The wine displays wonderful aromas of juicy citrus, pear and stone fruits lifted by elegant notes of orange blossom and white flowers. The palate is refreshing and bright with a rounded texture and a long finish.

70. Valserrano Rioja Blanco, Bodegas de la Marquesa, Rioja, Spain



Bottle price
£14.95

Vault Club
£13.46

N V V

Vintage: 2015
Grape: Viura
ABV: 13.5%
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.

71. Alvarinho Contacto, Anselmo Mendes, Vinho Verde, Portugal



Bottle price
£15.95

Vault Club
£14.36

Vintage: 2015
Grape: Albariño
ABV: 13%
Closure: Cork
Food match: Shellfish

Tasting notes:

Portugal has impressed us again. Winemaker Anselmo is recognised as one of the country's finest white wine producers, known for his experimentation. This wine has had some skin contact and is a great example of his skill. The ripe stone fruits balanced with a lively acidity make it seriously moreish and an excellent wine to pair with food.

72. Delincuente Garnacha, Bodegas Borsao, Campo de Borja, Spain



Bottle price
£8.25

Vault Club
£7.43

Vintage: 2015
Grape: Garnacha
ABV: 13.5%
Closure: Cork
Food match: Beef burger

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.

73. Cabriz Colheita Seleccionada, Quinta de Cabriz, Dão, Portugal



Bottle price
£10.75

Vault Club
£9.69

Vintage: 2014/15
Grape: Alfrocheiro, Tinta Roriz, Touriga Nacional
ABV: 13%
Closure: Cork
Food match: Lamb

Tasting notes:

Red berries and a pure harmonious nose. Wild cherries and soft supple tannins on the entry. Good structure.

74. Valserrano Rioja Crianza, Bodegas de la Marquesa, Rioja, Spain



Bottle price
£13.25

Vault Club
£11.93

Vintage: 2013
Grape: Tempranillo
ABV: 14%
Closure: Cork
Food match: Tapas, grilled vegetables, barbeques

Tasting notes:

Powerful and delicious this is balanced on the palate with flavours of red fruits (particularly cherry), spiced oak, and creamy vanilla.

75. Peique Ramón Valle, Bierzo Mencía, Spain



Bottle price
£14.95

Vault Club
£13.46

N

Vintage: 2014
Grape: Mencía
ABV: 13.5%
Closure: Cork
Food match: Peppered steak

Tasting notes:

Lovely ripe blueberry and sour cherry fruit wine that retains a vibrant freshness and silky light spicy tannins.

76. Cellar Cal Pla Crianza, Priorat, Spain



Bottle price
£15.95

Vault Club
£14.36

S N V V

Vintage: 2014
Grape: Garnacha, Carignan, Cabernet Sauv
ABV: 13.5%
Closure: Cork
Food match: Steak and kidney pie

Tasting notes:

We are very excited to see this back on the list and the 2014 is singing right now. Expressive, juicy and bright with lots of dark berries, red cherries and plums. There is depth too with toasty, spice and pepper notes making this extraordinarily good value. The tannins are so silky this is beautiful on its own but will pair well with game, lamb or pie!

77. Valserrano Finca Monteviejo Rioja, Bodegas de la Marquesa, Rioja, Spain



Bottle price
£29.95


Vault Club
£26.96

N

Vintage: 2012
Grape: Tempranillo
ABV: 13%
Closure: Cork
Food match: Tapas

Tasting notes:

Silky smooth with a full, meaty mouth-feel and persistent, very elegant tannins. It has sweet black fruit flavours with elements of minerals and spices, pipe tobacco and cedar. A lovely long finish rounds off this delicious wine.



The Vintner consistently understands the vagaries of my business, with a great selection of approachable wines, a range of price-points and all drinking now. Creating outstanding food, naturally needs an outstanding wine partner and what better way than to work with a company that supports us at every stage.

Paul Jackson- MD, Alison Price & Company

VIBERTI



Piedmont perfection

Third generation Claudio Viberti remains one of the most impressive, passionate and talented wine makers we represent. His Barbera Superiore 2007 was the first red we sent to prospective customers before we opened The Vintner telephone lines in 2010 – a wonderful example of red wine with ‘soul’, and plenty of it. Nestled in the heart of the Vergne district of Barolo, Claudio's family farm (as he refers to it) sits right

alongside the original Buon Padre Trattoria, the family restaurant for which the wines were made.

The vineyard and wine making side of the business has grown immeasurably since the 1990s and quality remains paramount. We're extremely proud to promote his wonderful wines here in the UK. They have energy and vitality in abundance and, as we can witness, they age gracefully for years.

REST OF EUROPE

78. Grüner Veltliner, Rieden Selection, Stadt Krems, Austria



Bottle price	Vault Club
£10.25	£9.23
Vintage:	2015/16
Grape:	Grüner Veltliner
ABV:	12%
Closure:	Screwcap
Food match:	Spicy foods, white meat, game, fish

Tasting notes:

Not as tart as a Sauvignon or as rich as a Chardonnay, Grüner is the perfect balance between the two. This is medium-bodied with subtle yet vibrant citrus and exotic fruits on the palate followed by a refreshing lingering finish.

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



Bottle price	Vault Club
£14.95	£13.46
Vintage:	2015
Grape:	Grüner Veltliner
ABV:	11.5%
Closure:	Screwcap
Food match:	Pork, shellfish, light meats

Tasting notes:

Floral and orange rind aromas with an elegant fine mouthfeel. Pear and citrus fruit flavours on the palate with a light mineral finish.

80. Mád Dry Furmint, St Tamas, Mád, Tokaji, Hungary



Bottle price	Vault Club	N V V
£14.95	£13.46	
Vintage:	2015	
Grape:	Furmint	
ABV:	13%	
Closure:	Vinolok	
Food match:	Roast pork	

Tasting notes:

Somewhere between Loire Chenin and Chablis in style, this refreshing white wine expressing both the varietal character of the Furmint variety and the typical minerality of the vineyards of Mád village. An elegant blend of apricot and peach with a warming, ginger spice

81. Kingscote White Pinot Noir, West Sussex, England



Bottle price	Vault Club	N V V
£15.95	£14.36	
Vintage:	2014	
Grape:	Pinot Noir	
ABV:	12.5%	
Closure:	Cork	
Food match:	Thai green curry	

Tasting notes:

The slight pink hue gives away that this is from red grapes and then the wonderful weight and depth of flavour backs it up on the palate. Floral notes marry beautifully with white peach and a zesty citrus lift. This English wine will definitely wow your guests.

82. Stopham Estate 'Elgar's Reserve' Pinot Gris, West Sussex, England



Bottle price	Vault Club	S N
£15.95	£14.36	
Vintage:	2014	
Grape:	Pinot Gris	
ABV:	11.5%	
Closure:	Screwcap	
Food match:	Thai spiced fishcakes	

Tasting notes:

This 2014 Pinot Gris is really hitting a sweet spot as it has fleshed out over the last 6 months. Ripe, juicy fruit balances out the freshness whilst the very pretty floral tones and notes of white pepper combine on the long finish. Serve with any seafood or even spicy dishes.

83. Grüner Veltliner 'Ried Renner', Schloss Gobelsburg, Kamptal, Austria



Bottle price	Vault Club	S N V V
£24.95	£22.46	
Vintage:	2015	
Grape:	Grüner Veltliner	
ABV:	13.5%	
Closure:	Cork	
Food match:	Pecorino and asparagus risotto	

Tasting notes:

Treat your taste buds to something truly unique. Ripe tropical fruit and juicy apple are enhanced by an almost honeyed edge. The balanced freshness is what is so extraordinary as it composes the wine and allows the subtle peppery notes to sneak through. Masterful!

BURKE RESCHKE

Wine for drinking now

Reschke is perhaps the estate that we're most excited to be launching in this list and here's why... Burke, who's the fourth generation to be farming this prime estate in Coonawarra, has a philosophy of not only making the very finest wines they can, but only releasing them when they're in their optimum drinking window. We wonder if he's been stealing our idea but it seems that they've been doing it a little longer than we have – since 1989 in fact when this Hereford stud farm was turned over to vine. It now comprises 400 acres of prime vineyard land,

most of which is given to Cabernet Sauvignon for which Coonawarra is known best. We've been impressed with the whole range but it's their Bull Trader Cabernet Merlot and their Vitulus Cabernet Sauvignon that really took our breath away. The Bull Trader is everything we could hope for in a premium(ish) Cabernet/Merlot – rich in ripe fruit with brilliant tobacco-like expressions showing its maturity. The Vitulus Cabernet is a superbly classy and elegantly mature Coonawarra Cabernet, bright with blueberry fruit, you can almost taste the red (terra rossa) soil.

84. Snapper Rock Sauvignon Blanc, Marlborough, New Zealand



Bottle price
£12.25

Vault Club
£11.03

Vintage: 2016
Grape: Sauvignon Blanc
ABV: 13.5%
Closure: Screwcap
Food match: Seafood, salad, chicken dishes

Tasting notes:

Along with an elegant and tropical nose, the palate is succulent and well rounded with vibrant citrus fruits, elderflower and wild herbs.

85. Archangel Estate Pinot Gris, Central Otago, New Zealand



Bottle price
£19.50

Vault Club
£17.55

Vintage: 2014
Grape: Pinot Gris
ABV: 14%
Closure: Screwcap
Food match: Spicy Asian food

Tasting notes:

Delicate yet expressive, this Pinot Gris exhibits aromas of pear and stone fruit highlighted with floral notes. The bright fruit is echoed on the palate with ripe pear, melon and stone fruit. This dry-style wine offers textural layers in the mid-palate and together with a balanced acidity leads to a long, lingering finish

S

86. Reschke Bull Trader Cabernet Sauvignon Merlot, Coonawarra, Australia



Bottle price
£16.50

Vault Club
£14.85

Vintage: 2008
Grape: Cabernet Sauvignon/Merlot
ABV: 14%
Closure: Screwcap
Food match: Steak

Tasting notes:

Unctuous rich red and black fruit with super fine tannins and a broad palate. The wine is wonderfully aged and showing beautifully. So much wine for the money.

N

87. Reschke Vitulus Cabernet Sauvignon, Coonawarra, Australia



Bottle price
£19.95

Vault Club
£17.96

Vintage: 2011
Grape: Cabernet Sauvignon
ABV: 14.5%
Closure: Screwcap
Food match: Roast duck

Tasting notes:

Rich deep concentration of blackberries and cassis. Super silky tannins and a light spice. Incredibly elegant for such a structured Cabernet from a world class region.

N

88. Rock Ferry Pinot Noir, Central Otago, New Zealand



Bottle price
£28.00

Vault Club
£25.20

Vintage: 2012
Grape: Pinot Noir
ABV: 14.5%
Closure: Screwcap
Food match: Anything off the BBQ

Tasting notes:

So good this has taken our Archangel spot. There is so much energy, intensity and depth to this wonderful Central Otago Pinot we had to find a place on our list for it. Sweet, ripe dark cherry fruit with plums and sweet redcurrant are balanced with subtle oak and silky tannins. The purity is what really stands out here.

S N O V V

89. Henschke Estate 'Keyneton Euphonium', Barossa Valley, Australia



Bottle price
£35.00

Vault Club
£31.50

Vintage: 2012
Grape: Shiraz/ Cabernet Sauvignon / Merlot
ABV: 14%
Closure: Screwcap
Food match: Red meats, game, rich cheese

Tasting notes:

An iconic wine from an iconic estate. Eucalyptus flavours are less overpowering which allows for floral notes and sweet spice to come through on the palate. This wine is jam-packed with an array of flavours dominated noticeably by blackcurrant fruit.

AUSTRALIA
&
NEW ZEALAND

ROCK FERRY



Organic at its best

Another brilliant find for The Vintner by our superb wine-buying duo – Gavin and Charlie. Many of you might remember the delicious 2009 Pinot Noir from Archangel Estate in Central Otago which still remains to this day, one of the tastiest reds we've ever listed... and we've been searching for something equally good since then. When we tasted these Rock Ferry wines our eyes lit up.

The Pinot that we are listing has the softness, the elegance and the ripeness of fruit that has eluded us for yonks. Headed up by Tom Hutchison, the team at Rockferry have vineyards in both Marlborough and Central Otago. All the fruit is farmed organically and they work hard to do as little work to the wine as possible. The point being that these wines really are made in the vineyard.

THE AMERICAS

90. Bien Nacido Vineyard Chardonnay, Gavin Chanin, Santa Barbara County, USA



Bottle price | **Vault Club**
£45.00 | £40.50

Vintage: 2014
Grape: Chardonnay
ABV: 13%
Closure: Cork
Food match: Scallops

Tasting notes:

This wine really stood out from a large crowd of other American Chardonnays at a tasting last year. The small Bien Nacido vineyard benefits from a cool microclimate, allowing the Chardonnay to ripen gently and slowly. The fruit is very much peaches and nectarines whilst complexity comes by way of nutty and caramel flavours. Only 28 barrels of this were made.

91. Tierra Alta Merlot, Central Valley, Chile



Bottle price | **Vault Club**
£8.50 | £7.65

Vintage: 2016
Grape: Merlot
ABV: 13%
Closure: Screwcap
Food match: Sausage casearole

Tasting notes:

Plum, blackcurrant and cranberry aromas burst from the glass. The palate is juicy and fresh with soft red fruits and a hint of green pepper. A really easy drinking Merlot.



92. Turi Carménère, Viña Leyda, Central Valley, Chile



Bottle price | **Vault Club**
£9.75 | £8.78

Vintage: 2015
Grape: Carménère
ABV: 14%
Closure: Screwcap
Food match: Lamb curry

Tasting notes:

Intense purple in colour. Fresh aroma of blackberry and blackcurrant, melded with spicy notes of tobacco and hints of vanilla. Ripe fruit flavours. Velvety and light, this medium-bodied wine has a pleasing finish.

93. Recoleta Malbec, Mendoza, Argentina



Bottle price | **Vault Club**
£10.95 | £9.86

Vintage: 2016
Grape: Malbec
ABV: 13%
Closure: Screwcap
Food match: Steak, burgers, sausages

Tasting notes:

Easy approachable Malbec from the vineyards where it is best adapted, the hot dry plains of Argentina. Lots of red fruits (bitter cherry, wild strawberry) bristle on the tongue with light tannin giving the wine a bit of structure.

94. James Bryant Hill Estate Pinot Noir, Central Coast, California, USA



Bottle price | **Vault Club**
£13.50 | £12.15

Vintage: 2014
Grape: Pinot Noir
ABV: 13.5%
Closure: Cork
Food match: Roast duck

Tasting notes:

A great find from the Central Coast of California. This has the silky, smooth texture that we like to find in our Californian Pinots with a depth of plum fruit that keeps it serious and food friendly.

95. Pascual Toso 'Limited Edition' Malbec, Mendoza, Argentina



Bottle price | **Vault Club**
£13.95 | £12.56

Vintage: 2014/15
Grape: Malbec
ABV: 14%
Closure: Cork
Food match: Steak, grilled red meats

Tasting notes:

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



96. Valle Secreto 'First Edition' Syrah, Cachapoal Valley, Chile



Bottle price | **Vault Club**
£15.95 | £14.36

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

Tasting notes:

A rich yet bright Syrah with inviting fruit flavours of red cherry and plum that are complimented by the herbaceous hint of eucalyptus and the warming notes of black pepper and spice. A delightful wine to be particularly enjoyed with roast lamb or pork.



The Vintner offers unparalleled support for our team – from providing training in their tasting room to creating an app personalised for our business. The advantage of using The Vintner over one of the massive players in the wine industry is that you get a truly personal service. We have honest conversations about the direction of our list and I feel that they are there to help us succeed, not just to push product.

Greg Rosser - Sophie's Steakhouse

SOUTH AFRICA

97. Secateurs Chenin Blanc, AA Badenhorst, Swartland



<i>Bottle price</i>	<i>Vault Club</i>
£13.50	£12.15
<i>Vintage:</i>	2016
<i>Grape:</i>	Chenin Blanc
<i>ABV:</i>	13.5%
<i>Closure:</i>	Screwcap
<i>Food match:</i>	Grilled halloumi salad, chicken

Tasting notes:

Adi Badenhorst is an award winning South African winemaker who is well known for producing iconic wines with immense character. This is a simply outstanding wine from the Badenhorst winery and won't fail to impress. Complex and beautifully textured with exotic fruit flavours such as quince and pineapple which linger on the palate.

98. Julien Schaal Chardonnay, Mountain Vineyards, Elgin



<i>Bottle price</i>	<i>Vault Club</i>
£14.95	£13.46
<i>Vintage:</i>	2015
<i>Grape:</i>	Chardonnay
<i>ABV:</i>	13.5%
<i>Closure:</i>	Screwcap
<i>Food match:</i>	Fish dishes with cream-based sauces

Tasting notes:

Burgundian in style, lightly oaked with a mineral depth but with that extra bit of South African sun adding a wonderfully creamy richness to the mix.

99. Keermont Terrasse Chenin / Chardonnay, Stellenbosch



<i>Bottle price</i>	<i>Vault Club</i>
£21.00	£18.90
<i>Vintage:</i>	2014
<i>Grape:</i>	Chenin Blanc, Chardonnay, Viognier
<i>ABV:</i>	13.5%
<i>Closure:</i>	Cork
<i>Food match:</i>	Roast chicken

Tasting notes:

One of the must-try wines on this list, everyone in the Vintner office has fallen in love here. Rich and ripe on the nose, there's floral notes and honeyed stone fruit bursting out the glass. The palate is creamy with lots of body but the perfectly balance acidity lifts the wine and makes this very moreish.

100. Keermont Syrah, Stellenbosch



<i>Bottle price</i>	<i>Vault Club</i>
£31.00	£27.90
<i>Vintage:</i>	2013
<i>Grape:</i>	Syrah
<i>ABV:</i>	14%
<i>Closure:</i>	Cork
<i>Food match:</i>	Steak, grilled meats, cheese

Tasting notes:

Oaked for 12 months, with dark fruits, violets and roses, this wine has the most elegant and velvety mouthfeel and a serious brooding finish. 92 points by Parker, it's faultless!

BIG BOTTLES

Single
(75CL)



Magnum
(150CL)



Double magnum
(300CL)



SPRING / SUMMER WINE LIST

Prosecco Spumante Alnè NV, La Tordera, DOC Treviso, Italy <i>Magnum: £29.00 (Bottle price) £26.10 (Vault Club)</i>	Grape: Glera, Chardonnay ABV: 11.5% Closure: Cork Food match: Crayfish salad	This has a wonderfully bright, fresh nose of ripe pears and lemon sherbet. The body is pleasantly rich and balanced by refreshing acidity with lots of citrus and pear fruit. (Anna)
Sancerre 'Les Genêts' 2014/15, Domaine Roland Tissier, Loire, France <i>Magnum: £38.00 (Bottle price) £34.20 (Vault Club)</i>	Grape: Sauvignon Blanc ABV: 13.0% Closure: Cork Food match: Lemon sole	This is everything you would hope for in a Sancerre with elegance, purity and subtlety. There is a lovely weight to this wine as it exudes lemon, green apple and a chalky minerality. A razor sharp freshness makes this perfect with any grilled fish or smoked salmon.
Saint-Véran 2014, Julien Collovray, Burgundy, France <i>Magnum: £38.00 (Bottle price) £34.20 (Vault Club)</i>	Grape: Chardonnay ABV: 13.0% Closure: Cork Food match: Poultry dishes and meatier fish	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.
Mado en Provence Rose 2015, Côtes de Provence, France <i>Magnum: £30.00 (Bottle price) £27.00 (Vault Club)</i>	Grape: Grenache, Cinsault, Syrah ABV: 13.0% Closure: Vinolok Food match: fish dishes, light grilled meats, salads	We thought it high time we had a premium Provence rosé on our list. 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.
Champagne André Clouet Grand Cru Grande Réserve NV, Bouzy, France <i>Magnum: £65.00 (Bottle price) £58.50 (Vault Club)</i>	Grape: Pinot Noir ABV: 12.0% Closure: Cork Food match: seafood salad, crab	A top quality Champagne made from 100% Pinot Noir. The result is an exotic bouquet with lots of finesse evolving through notes of citrus, honey and vanilla. Full and rich in the mouth with a reminder of the aromatic finesse.
Valserrano Rioja Crianza 2013, Bodegas de la Marquesa, Rioja, Spain <i>Magnum: £28.50 (Bottle price) £25.65 (Vault Club)</i> <i>Double: £85.00 (Bottle price) £76.50 (Vault Club)</i>	Grape: Tempranillo ABV: 13.0% Closure: Cork Food match: Tapas, pasta dishes	Powerful and delicious this is balanced on the palate with flavours of red fruits (particularly cherry), spiced oak, and creamy vanilla.
Bourgogne Pinot Noir 'Cuvée H', 2013 Hervé Kerlann, Burgundy, France <i>Magnum: £39.00 (Bottle price) £35.10 (Vault Club)</i>	Grape: Pinot Noir ABV: 13.0% Closure: Cork Food match: Wild mushroom risotto	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.
Barbera d'Alba 'Bricco Airoli' 2012, Viberti, DOC Piedmont, Italy <i>Magnum: £43.00 (Bottle price) £38.70 (Vault Club)</i>	Grape: Barbera ABV: 14.5% Closure: Cork Food match: Roasted meats	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.
Valserrano Rioja Finca, Bodegas de la Marquesa, Rioja, Spain, Mag 2011 / Double Mag 2007 <i>Magnum: £65.00 (Bottle price) £58.50 (Vault Club)</i> <i>Double: £145.00 (Bottle price) £130.50 (Vault Club)</i>	Grape: Tempranillo ABV: 13.0% Closure: Cork Food match: Tapas, pasta dishes	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.
Château Chapelle d'Aliénor 2014, Bordeaux Supérieur, France <i>Double: £85.00 (Bottle price) £76.50 (Vault Club)</i>	Grape: Veal ABV: 13.5% Closure: Cork Food match: Veal cutlets	Juicy and fruit driven with black plum and woody hints. This wine feels very modern on the palate with a silky mouthfeel and juicy, plummy notes from the Merlot in the blend. Rounded texture with pleasantly drying tannins on the finish.
Château Patache d'Aux 2006, Cru Bourgeois, Médoc, Bordeaux, France <i>Double: £170.00 (Bottle price) £153.00 (Vault Club)</i>	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!

THE VINTNER VOICE:

Sign up to The Vintner Voice for exclusive invites to lots of fun tastings, unearth the stories behind our spectacular producers and keep up to date with all the latest goings-on at The Vintner HQ.

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New