

Endless Summer

STONE, VINE & SUN

WINE MERCHANTS

Endless Summer

As I write we have (at least here in the south) enjoyed three weeks of near perfect weather. Never before have we been re-ordering Provence Rosé before the end of April! With the prospect of a long summer in front of us we have accordingly worked hard at putting together a really summery selection of wines: among the whites we focus on Sauvignon Blanc (such diverse styles) and unoaked Chardonnay; then there's a terrific flight of rosés - our sales of these grow every year. As for the reds, we continue to promote the virtues of 2009 Beaujolais, but there's also the arrival of the first 2009 Bordeaux to celebrate, fresh red Loires, plus new Pinots and Italian reds. We know many of you prefer to drink wines, especially in summer, at less than 13°, so look out for plenty in this list.

As ever, please do call us for advice.

Simon Taylor - May 2011

Key to wine colours: ● Red Wine ● White Wine
● Rosé Wine ● Vin Doux Naturel



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Terms & Conditions

- We offer a 5% discount for unmixed cases (12 bottles) except where it is indicated that no further discount applies. Please ask us about discounts on large orders.
- Delivery Charges* to one address are as follows:

1-5 bottles	£8.50
6-11 bottles	£6.95
1 case of 12 bottles	£5.50
13-24 bottles	£8.50
More than 24 bottles	£10.00

Please note: free delivery for orders of £250.00 or more (to one address), or over £75 in the Winchester area

(*Delivery prices vary for delivery to the highlands, islands and Northern Ireland - please ask us for a quote).

Mixed Cases

All contain two bottles of each of the six wines listed,
with a discount of at least 7.5%

Summer Staples £65.95

3 whites and 3 reds SUM111

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In the Pink £88.00

6 Rosés SUM211

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- Château de Putille, Rosé de Loire, France, 2010 (p.14)
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- Les Quatre Tours, Coteaux d'Aix en Provence Rosé, Signature, France, 2010 (p.15)

Crisp Refreshers £90.75

3 whites, a rosé and 2 reds SUM311

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Sauvignon Sampler £98.00

6 whites SUM411

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French Excursions £164.50

3 whites and 3 reds SUM511

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Sparkling and Champagne



● Innocent Bystander, Pink Moscato, Victoria, Australia, 2010, 5.5° [Crown Cap]

Half bottle £6.50 Case (12 x 37.5cl.) £74.10
Code INN110

We introduced these medium-dry halves, from a mix of Muscat d’Alexandrie and Black Muscat, last summer and they were a huge success, perfect as they are for impromptu celebrations (excellent with cake) and picnics. The Wine Gang called this “a cheeky floral little pick-me-up”! (www.winegang.com).

Pink and frothy, with a sense of wild strawberries and sugar. Somehow the fizz balances the Muscat’s grapey sweetness, lending it a refreshing bite.

“A pretty, gentle sparkler. Imbued with red fruits, elderflower and a twist of the exotic, this has an enchanting sweetness which is great both as an aperitif and a dessert wine”, Decanter magazine, April 2011.

● De Bertioli, Prosecco di Valdobbiadene, DOC Extra Dry, NV, Italy, 11°

Bottle £10.50 Case £119.70
Code BEQ1NV

Prosecco, from the Glera grape, has become so fashionable that prices in this region are sadly rising, especially for wines from the Valdobbiadene heartland of the style. This citrusy, fruity example continues to please.

Bright pale lemon, with a fine mousse. Attractive nose of green apples with cashew hints. Zesty lemon and lime flavours define the palate. The finish is clean and dry.

● Vitteaut-Alberti, Crémant de Bourgogne Rosé, France, NV, 12°

Bottle £12.95 Case £147.63
Code VIT3NV

Made in Rully from 100% Pinot Noir, this intensely red-fruited sparkler is the nearest thing you can buy to a Rosé Champagne - but at half the price.

Soft pink with fine mousse. Uplifting strawberry and raspberry aromas, totally consistent with a joyous red-fruited palate. Mid-weight with a refreshing finish.

● Vitteaut-Alberti, Blanc de Blancs, Crémant de Bourgogne, France, NV, 12°

Bottle £13.50 Case £153.90
Code VIT1NV

The Vitteauts’ Blanc de Blancs is made in Rully from 80% Chardonnay, with crisp Aligoté to brighten the Chardonnay from the Côte Chalonnaise - which is always going to be riper than that in Champagne. It’s always well-aged and creamy.

Lemon colouring. Soft floral aromas underpinned with ripe pear and melon flavours on the palate. A touch of honey and a long, creamy finish.

Whilst Champagne retains an alluring brand, Champagne prices are rising again with the VAT hike and the strength of the euro, so we lead with more sparkling alternatives than ever before. The Vitteaut-Alberti Crémants are a great substitute, much more enjoyable to drink than cheap no-name supermarket champagne.

● Cape Chamonix, Blanc de Blancs Brut, Franschoek, South Africa, 2006, 12°

Bottle £13.95 Case £159.03
Code CHX806

A tiny production wine - it doesn't even appear on the estate's own website! - so we are lucky to have got our hands on some of this, made in a consciously Champagne style from Chardonnay and Pinot Noir.

Yeasty aromas. Very much a vintage style, with ripe citrus overlaid with bready and creamy nuances. Smooth and rounded, and more than a match for a lot of Champagne.

● Hunter's Miru Miru, Marlborough, New Zealand, NV, 12.5°

Bottle £15.50 Case £176.70
Code HUN1NV

Jane Hunter's wholly Champenois fizz is made from Chardonnay, Pinot Noir and Pinot Meunier, named after the Maori word for bubbles. The latest shipment seems to show more bottle age and class.

Bright mid-gold with a fine mousse. Rich aromas of apple and nougat, and that creaminess carries on to the palate. Lively fresh pear and hazelnut flavours. Elegant and persistent.

● Serge Mathieu, Champagne Tradition, Blanc de Noirs, Brut, NV, 12°

Bottle £23.95 Case £273.03
Code MAT1NV

This is 100% Pinot Noir from the Bar-sur-Aube, the south of the region and a little warmer, so ideal for Pinot. It's always quite deep in colour, well-aged, and offers great breadth of red fruit flavours. We always stock their rosé Champagne too.

Deep tone. Attractively ripe and broadly flavoured, with an engaging creaminess and intensity. Strong berried fruit. Great mouthfeel and length.

● Champagne Jacquesson, Cuvée 734, NV, 12°

Bottle £32.50 Case £370.50
Code JAC134

Though little known, the house of Jacquesson is right at the top of the champagne hierarchy, known and admired for its elegant and very dry style. Cuvée 734 is based on the 2006 vintage and sourced only from Premier and Grand Cru vineyards. The blend is 54% Chardonnay, 26% Pinot Meunier and 20% Pinot Noir.

Attractive pale colour with a fine mousse. Light and stylish, with mineral complexity. The palate is expansive, with nutty, oatmeal characters and a classy, very dry finish.



Whites for Daily Drinking and Parties



● Ca' di Ponti, Grillo, IGT Sicily, Italy, 2010, 12.5° [Screwcap]

Bottle £5.50 Case £62.70
Code PON110

As a grape which retains freshness and character in Mediterranean heat, Grillo is perfectly suited to Sicily.

Gently floral aroma. Not an overtly fruity style - understated melons and pears - but subtly almondy, quite weighty, but with refreshing bite too.

● Emiliana Chardonnay, Valle Central, Chile, 2010, 13.5° [Screwcap]

Bottle £5.75 Case £65.55
Code EMI110

Chile is the best country in the world for fairly priced Chardonnay. At Emiliana this Chardonnay has changed to a wholly unoaked style, without sacrificing the ripe flavours and roundness.

Mid lemon. Scent of stone fruit and citrus. Pineapple and melons. This is Chardonnay with solid varietal character and decent intensity and length.

● Les Chapelières, IGP Comté Tolosan, France, 2009, 11.5° [Screwcap]

Bottle £5.95 Case £67.83
Code AGW309

Blended largely from Ugni Blanc and Colombard by the wine-making team run by the charismatic Alain Grignon, this Vin de Pays from South-west France makes excellent party drinking, with its lowish alcohol and refreshing bite. The 2010 follows shortly.

Light citrussy aromas. Clean and lemony, with pleasing accents of mildly tropical fruit. Attractively rounded.

● Araldica, Chardonnay, Piemonte, Italy, 2009, 12° [Screwcap]

Bottle £5.95 Case £67.83
Code ARA609

Unoaked and relatively low in alcohol, this Chardonnay from north-west Italy is lighter and fresher than New World offerings.

Open and inviting nose of melon with floral and peardrop notes. A palate of pears is rounded by herbal and mineral hints.

● **Goedverwacht, Crane White Colombar, Robertson, South Africa, 2010, 11.5° [Screwcap]**

Bottle £6.25 Case £7.50
Code GDV310

Jan Du Toit has pointed out that this was the top-rated dry Colombar at the South African Veritas awards. Just the merest hint of sweetness makes it an attractive aperitif, or a good accompaniment to spicy food.

Lively aromas of tangerine and hothouse flowers. Refreshingly zippy, but with plentiful fruit: peach, kiwi and a touch of guava. Finishes pure and dry. Excellent example.

● **Anakena, Sauvignon Blanc, Central Valley, Chile, 2010, 13° [Screwcap]**

Bottle £6.95 Case £79.23
Code ANA110

Largely sourced from the vineyards around the Anakena winery in Alto Cachapoal, where the vineyards are cooled by down-draughts from the snow-capped Andes; but this also includes fruit from the Curico Valley, hence Central Valley on the label.

Showing an exotic perfume of fresh pineapple and passion fruit. That tropical character is dominant on the palate too, with guava. As ever, so fruity and charming, but there's a bit of stoniness on the finish as well.

● **Domaine du Tariquet, Classic, Côtes de Gascogne, France, 2010, 11° [Screwcap]**

Bottle £6.95 Case £79.23
Code TRR110

An old favourite, but why not? This delightful wine from Ugni Blanc and Colombard grown in south-west France weighs in at just 11° alcohol, which means one can enjoy it more easily as an aperitif or at lunch.

Scent of fresh cut fruit, mildly tropical; and entirely consistent with the zesty palate, with citrus flavoured with notes of passion-fruit and guava. Zippy, light and crisp.

● **La Puerta, Torrontés, Famatina Valley, La Rioja, Argentina, 2010, 13.3° [Screwcap]**

Bottle £6.95 Case £79.23
Code PUE110

A perfumed but dry Torrontés from high altitude vineyards in La Rioja province in Argentina's north-west, this has all the best floral and mineral characters of the grape. Chill it down well and it makes a lovely summer aperitif.

Pale with a hint of green. That lovely floral scent, in this case jasmine, is followed by a mouthful of exotic fruit - apricots and lychees with limeflower - and a hint of spritz. So fruity, but finishes dry.



Sauvignon Blanc



- **Domaine de l'Aumonier, Les Chardons, Sauvignon Blanc, Vin de Pays de Loire, France, 2010, 12°**

Bottle £7.25 Case £82.65
Code AUM310

This simple Loire Sauvignon from our friends Sophie and Thierry Chardon at Aumonier is always pure and light, making for perfect summer drinking.

Bright grassy aromas. Pure gooseberry and sherbert lemon flavours of ripe Sauvignon Blanc, both fruity and refreshing.

- **Mirror Lake, Sauvignon Blanc, Marlborough, New Zealand, 2010, 13° [Screwcap]**

Bottle £7.95 Case £90.63
Code MIR110

A wine cleverly sourced and blended from juice from some excellent estates (no names allowed), this fairly priced Kiwi Sauvignon has become one of our biggest selling wines.

Bright and clear. Scent of ripe citrus, and that citrusy zip is to the fore on the palate, alongside lime and grassy notes.

- **Bon Cap, The Ruins, Sauvignon Blanc, Eilandia, South Africa, 2010, 13° [Screwcap]**

Bottle £7.95 Case £90.63
Code BON610

The Du Preez's organically farmed Sauvignon Blanc comes from their limestone-rich oasis of vines on the Breede river near Robertson.

Crisply green-fruited - lemon and lime - with a hint of smokiness, and thoroughly refreshing.

- **Domaine Beauséjour, Touraine Sauvignon, Les Grenettes, France, 2010, 12.5°**

Bottle £8.75 Case £99.75
Code BEB110

Of course we continue to stock Aumonier's Touraine Sauvignon, but we sell so much Sauvignon from the Loire that we are always on the look-out for new wines. Here is Philippe Trotignon's example, from vines averaging 25 years old.

Clear and bright pale lemon. A textbook grassy, slightly herbal nose leads to a lively palate combining fresh citrus and subtle savoury notes. This is a charmer that will win many friends.

● **Yealands, Sauvignon Blanc, Marlborough, New Zealand, 2010, 13.5° [Screwcap]**

Bottle £9.95 Case £113.43
Code YEA110

Peter Yealands has carved out a terrific estate in the Awatere Valley, and this, his estate wine sourced from the Seaview vineyard, is intense and grassy.

Crystalline and clear. Bright, open nose with green hints. An attractive example of that dry, mineral style one associates with Wairau and Awatere, with restrained green citrus, nettle and elderberry fruit.

● **Cederberg, Sauvignon Blanc, Cederberg, South Africa, 2009, 13° [Screwcap]**

Bottle £10.95 Case £124.83
Code CED209

From the highest altitude vineyards in the Cape, grown on pure shale, this Sauvignon is always very crisp and minerally, and benefits from a little time in bottle

Cut grass and grapefruit aromas, cut by gunflint. So crisp and vital, with citrus and green fig on an irony frame. Such mineral expression.

● **Cherrier Père et fils, Sancerre, France, 2009, 13.5°**

Bottle £11.95 Case £136.23
Code ROS109

Pierre Cherrier took over his family's 14 hectares of vineyards on the sweeping slopes at Verdigny in 1962, and here his two sons, François and Jean-Marie, are now in charge.

Pale lemon colour. Whistle clean citrus aromas. Intense ripe fruit elegantly melds with characteristic minerality. Powerful and stylish. A banker, and really excellent in the 2009 vintage.

● **Cape Chamonix, Sauvignon Blanc Reserve, Franschhoek, South Africa, 2009, 13.5°**

Bottle £12.50 Case £142.50
Code CHX609

This is a complex style of Sauvignon: including about 12% Semillon; all barrel fermented (part by whole bunch); about a third undergoing malolactic in barrel; and then left on its lees in barrel, 30% new, for eleven months. For its intensity and class - it's comparable to a white Graves - it remains very well-priced.

Scent of citrus, hawthorn blossom and struck match. Exotic fruit hints - sharp pineapple and pink grapefruit. Irony and textured. Oak there but integrated. Very creamy and polished, and with great potential for keeping too.





● **Preignes, Vermentino, IGP Pays d’Oc, France, 2010, 13°**

Bottle £8.25 Case £94.05
Code VIC710

Vermentino is also known as Rolle in Provence, and there makes highly priced whites: from just along the coast to the west, this example, from vines now about 25 years old, offers plenty of class but at a lower price. A few months on its fine lees develops weight and flavour.

Lightly floral aromas, with cream and a hint of pine. Stone fruit, but rather Italianate in its layers of texture and understated herbiness. Smooth and balanced.

● **Carinae, Torrontes, Salta, Argentina, 2009, 13°**

Bottle £8.95 Case £102.03
Code CAE609

We have shipped this smartly presented and top-notch Torrontes again, a floral and subtle example, delicious with seafood.

Very pale and clear, orange blossom-scented, mid-weight, this is a fascinating example: dry, mineral, but also gently floral, with nuances of macadamia nuts, and fennel.

● **Lar de Paulla, Rioja Blanco, Spain, 2009, 13°**

Bottle £9.50 Case £108.30
Code LAR609

Modern white Rioja, fresh and aromatic, is so different to the tired and oxydised styles of past years. This is largely from Viura, with some Malvasia, barrel fermented in American oak barrels, and then given about three months ageing in barrel, 80% US oak, 20% French.

Open scents, honeyed and mealy. Very ripe fruit, apricots and sweet pears, with nutty and herbal accents. Generous flavour - sunny.

● **J.L. Wolf, Wachenheimer, Riesling Trocken, Germany, 2009, 12.5° [Screwcap]**

Bottle £10.75 Case £122.55
Code WOL109

Riesling magician Ernie Loosen oversees this historic estate in the warm Pfalz region. These well exposed vineyards yield an intense dry wine comparable with those from Alsace or Australia’s Clare Valley. This versatile style is hugely popular within Germany but, until recently, difficult to find here.

Aromas of ripe peach. Generously stone fruited with a subtle spice background; the racy acidity maintains balance and elegance.

Unoaked Chardonnay

Why is there such a backlash against Chardonnay when unoaked Chardonnay has such wide appeal?
How many times have we heard people say that they don't like Chardonnay but enjoy Chablis!

● Tabalí, Chardonnay Reserva, Limarí Valley, Chile, 2009, 14° [Screwcap]

Bottle £7.95 Case £90.63
Code TAB109

From coastal vineyards cooled by sea-fog and the Humboldt current, an unoaked style of freshness and purity.

Lively scent of limeflower with a hint of pine resin. Ripe lime with zippy acidity, very correct, and finishes crisp and dry.

● Domaine Begude, Chardonnay, Amélie, IGP Pays d'Oc, France, 2010, 12.5° [Screwcap]

Bottle £8.25 Case £94.05
Code BEG110

La Begude benefits from its site about 350 metres up in the hills near Limoux, within sight of the Pyrenees: here it's very windy and relatively cool.

Bright and clear. Tangerine nose with a hint of white flowers. Crisply green-fruited, apple and lime, but also nicely rounded. (The 10% of Chenin Blanc brings a little weight).

● Domaine d'Elise, Petit Chablis, 2009, France, 12.5°

Bottle £10.95 Case £124.83
Code ELS109

We have shipped this wine every year since the 2001 vintage, testament to its consistent quality and value. Frédéric Prain's style is for well-textured wines, even at the level of Petit Chablis.

Modest dairy scent. Crisp attack of green apples and cream. Subtle and understated but no lack of weight.

● Nicolas Maillet, Mâcon Verzé, France, 2008, 13°

Bottle £12.50 Case £142.50
Code MAI308

Nicolas Maillet, in conversion to organic certification, makes some of the most exciting unoaked wines in the Mâconnais, startlingly fresh, pure and lively: he attributes his style in part to very long fermentations, all in stainless steel tanks.

Very bright, bursting with lime, ripe grapefruit and juicy green apples. Very intense - similar to Chablis in its piercing crispness - but satiny too. Very long.





● Le Riche, Chardonnay, Stellenbosch, South Africa, 2008, 13.5° [Screwcap]

Bottle £10.25 Case £116.85
Code LER108

Etienne Le Riche makes a tiny production of Chardonnay, a barrel-fermented wine of great balance and vivacity: Etienne chooses not to allow malolactic fermentation to preserve freshness.

Scent of ripe apples; and that russet apple note follows through on to the palate. This is crisp, almost chalky, Chardonnay, with the lively fruit balanced by creamy oak.

● Saint Daumary, Coteaux du Languedoc, La Boca Loca, France, 2008, 14°

Bottle £12.95 Case £147.63
Code DAU607

From 80% Roussanne with Grenache Blanc, and about a third lightly oaked. This showed superbly at a recent tasting, understated and svelte.

Aromas of grapefruit, limeflower and cream. Initial sense of ripe citrus is followed by more complex aromatics of herbs and almonds. Beautifully weighted, and long. A silkily harmonious white.

● Masson-Blondelet, Pouilly-Fumé, Les Pierres de Pierre, France, 2009, 13°

Bottle £16.95 Case £193.23
Code MAS409

Masson-Blondelet is one of the top estates in Pouilly, making a range of wines from distinctive soil profiles. Les Pierres de Pierre (literally “Pierre’s stones”, named after young Pierre-François Masson) is their top unoaked cuvée, from old vines on flint and clay soils.

Pale with green tinges. Open and attractive lemon scent. Silky textured, with zesty fruit and piercing mineral notes finely balanced. Very long and so elegant.

● Coche-Bizouard, Auxey-Duresses, France, 2006, 13°

Bottle £21.50 Case £245.10
Code COB106

Alain Coche makes superb white Burgundy in his tiny cellar in Meursault, fat and concentrated. Bought when sterling was stronger, and from a very good vintage for white Burgundy, this represents excellent value.

Mid yellow. Vibrant stone fruit, rich and racy at the same time, and very long. Superb, matches plenty of Pulignys or Meursaults for quality.

Off-dry to Sweet and Fortified Whites

Four classic styles here - a lowish alcohol German Riesling, late harvest Chenin Blanc from the Loire, fortified Muscat and top Alsace Gewürztraminer.

● Dr Loosen, Riesling Qba, Germany, 2009, 8° [Screwcap]

Bottle £8.95 Case £102.03
Code DRL109

This estate Riesling is sourced from family owned vineyards around Bernkastel and Graach.

The classic Mosel nose of quince and slate leads to a palate displaying a delightful balance of ripe lemon and green apple. Merest suggestion of spritz. Such grace, a wine perfect for sipping in the garden.

● Domaine des Forges, Coteaux du Layon, St. Aubin, France, 2010, 12.5°

Bottle £11.50 Case £131.10
Code FOR610

Stéphane and Séverine Branchereau have successfully taken on a thriving family domaine. Their 45 hectares of vines produce numerous different cuvées, from simple Vin de Pays through Savennières to luscious late harvest wines such as this.

Alluring pale gold. The nose is a gush of dried apricot and honey, then ripe tropical fruit flavours build a deceptively complex and concentrated palate. This is an extremely delicious and absurdly good value bottle to drink on its own or to accompany cheeses or simple fruit desserts.

● Domaine Fontanel, Muscat de Rivesaltes, L'Age de Pierre, France, 2009, 15.5°

Bottle £13.50 Case £153.90
Code FON809

Pierre Fontaneil crafts delectable Vin Doux Naturel from his vineyards near Tautavel.

Entirely from the superior Muscat Blanc à Petits Grains, this is very rich and concentrated, capable of accompanying ripe berries or quite sweet puddings.

Pale lemon. Such a voluptuous scent: hothouse lilies and sun-warmed grapes. Intense, bitter sweet flavours, redolent of marmalade, lychee and pineapple, concentrated and viscous. Superb example.

● Jean-Luc Meyer, Gewürztraminer, Grand Cru, Eichberg, Alsace, France, 2008, 13.5°

Bottle £13.95 Case £159.03
Code MEY508

Off-dry, immensely rich and complex, the Meyer family's Eichberg, from volcanic soils, is a magnificent expression of Gewürztraminer.

Mid gold. Tropical fruit combined with the smoky nuances so typical of the terroir of the Eichberg vineyard. Concentrated, displaying exotic fruit, floral touches and spice. Splendid aperitif or can match smoked fish.





● **Mas de Canal Rosé, IGP Pays d'Oc, France, 2010, 12.5° [Screwcap]**

Bottle £5.95 Case £67.83
Code VIC510

From Grenache and Cinsaut, crafted in the Provençale style, pale coloured, light and refreshing.

Pale clear pink with a hint of onion skin. Light scent of berries. A refreshing mouthful of strawberry and cranberry. Nothing complicated, just a well-made, dry rosé perfect for parties or daily consumption all summer.

● **Château La Grave, Minervois Rosé, Expression, France, 2010, 13°**

Bottle £7.75 Case £88.35
Code GRV410

Year on year this wine, from Syrah and Grenache grown by the Orosquette family in the Minervois, is our best-selling rosé. Though paler in colour this vintage, it continues to offer very ripe red fruit so is enjoyable as an aperitif yet also dry enough to accompany food.

Light salmon pink. Perfume of raspberries. Surprisingly intense gush of red fruit, very moreish, all the memories of Mediterranean sunshine in a glass.

● **Viña Maquis, Calcu Rosé, Colchagua Valley, Chile, 2010, 12° [Screwcap]**

Bottle £7.75 Case £88.35
Code MAQ510

Chile has no tradition of rosé, but there's a lot of French influence at this estate, and it shows in the breed of this wine, from Malbec and Syrah with a little Petit Verdot.

Pale salmon. Enticing scent of blackcurrant leaf. Very ripe attack - a juicy gush of red cherries and watermelon. Lively and refreshing. A terrific rosé of great intensity: perfect for spicy food.

● **Château de Putille, Rosé de Loire, France, 2010, 12.5°**

Bottle £7.95 Case £90.63
Code PUT510

We return to this former favourite - a very fruity, fractionally off-dry rosé from Cabernet Franc, Gamay and Grolleau, which makes a charmingly scented aperitif.

Bright and attractive pale pink. This bursts with zippy, almost crunchy berry fruit, which encourages another sip. Though not bone-dry, this has a clean, well balanced finish.

● **Domaine du Météore, Faugères Rosé, Les Léonides, France, 2010, 13.5°**

Bottle £8.95 Case £102.03
Code MET510

From Grenache with Cinsaut and a little Syrah, a crisp and elegant rosé from grapes grown on the schistous soils of this mountainous region of the Languedoc.

Vibrant salmon pink. Fresh and mineral, with redcurrant, red cherry and strawberry fruit, allied to a finesse and perfume. Dry, and offering enough stuffing to accompany food well.

● **Les Quatre Tours, Coteaux d'Aix en Provence Rosé, Signature, France, 2010, 12.5°**

Bottle £9.25 Case £105.45
Code QUA510

This fairly-priced Provençale blend of Grenache, Syrah and Cabernet Sauvignon, has become a firm favourite - with a lot of repeat orders - among those who like the characteristic Riviera style: pale colour, lowish alcohol and restrained elegance. The 2010 vintage is the best we have offered.

Pale salmon pink. Poised and smooth, delivering a fresh palate of peach, melon and plum, with satisfying weight and a fine dry finish. Nice length too. This is so complete and delicious.

● **Wilfrid Rousse, Chinon Rosé de Saignée, France, 2010, 12°**

Bottle £9.75 Case £111.15
Code ROT510

We introduce Wilfrid Rousse's Chinon Rosé, which shows so well the perfume of Cabernet Franc. To capture the maximum fragrance Wilfrid starts the low temperature fermentation of the free run juice within hours of the harvest.

The colour of wild salmon. A bouquet of summer fruits and sweet spice. Richly fruited and silky in the mouth, this is dry and extremely food friendly.

● **Cherrier et Fils, Sancerre Rosé, France, 2010, 13°**

Bottle £13.95 Case £159.03
Code ROS310

The Cherrier family's rosé, from 100% Pinot Noir, always has more depth of fruit than some Sancerre rosés. This style is hugely popular in Parisian bistros.

Clear bright pink. Bottled early to capture the maximum aromas. With pure, ripe strawberry and raspberry fruit, this is delightfully balanced and attractive.



Reds for Daily Drinking, Parties and Barbecues



● Bodegas Borsao, Garnacha, Joven, Campo de Borja, Spain, 2010, 13° [Screwcap]

Bottle £5.75 Case £65.55
Code BOR310

Borsao, based in Campo de Borja in the upper Ebro Valley, specialise in Grenache based wines. This offers such simple pleasure at a fair price.

Upfront, lifted in style with open raspberry palate and a rich, juicy finish. So ripe and enjoyable.

● Emiliana, Merlot, Valle Central, Chile, 2010, 13.5° [Screwcap]

Bottle £5.95 Case £67.83
Code EMI610

From Viñedos Emiliana, pioneers in organic viticulture, comes this good value Merlot, a supple, easy-drinking example.

Ruby tone. Gently brambly scent with a hint of smoke. Ripe, juicy, and curranty. Lively, but soft enough to drink on its own.

● Conviviale, Primitivo, Salento, Italy, 2010, 13.5° [Screwcap]

Bottle £5.95 Case £67.83
Code CNV110

A shocking label design (old gold and *putti*), but an honest bottle of Primitivo, that gutsy grape of Croatian origin related to the Zinfandel of California. From Puglia, in Italy's hot south, this is rounded by a few months in large casks of Slavonian oak.

Bittersweet, brambly fruit - quite punchy and lively, but also supple. Discreet smokiness. One for robust Mediterranean cuisine: tomatoes, peppers, garlic and olives.

● Les Vignerons Réunis, Carignan, Vieilles Vignes, Vin de Pays d'Hérault, France, 2010, 12.5° [Screwcap]

Bottle £6.25 Case £71.25
Code AGW610

Alain Grignon and his team in Carcassonne really know how to craft a pleasing wine, counterpointing the vibrant red fruit and acidity of the Carignan grape with minimal oak aging and a touch of sweetness. This is carefully made, but has the life of a real wine nevertheless.

Flagrant purple. Brambly aromas. Delicious gush of ripe black cherries. Light, vibrantly fruity, and very winning. Supple enough to be enjoyed on its own yet with just a bit of stuffing. Perfect for parties.

All these wines exhibit sunny ripeness, whether from the hot climes of Sicily, Chile and Argentina, or even the splendid 2009 vintage in Bordeaux, so all are supple enough to be enjoyed on their own. Barbecues call for generous fruit and minimal oak: the Primitivo, Carignan, Malbec, Syrah and Galets are all perfect.

● 25 Lagunas Malbec, Argentina, 2009, 12.4°

Bottle £6.75 Case £76.95
Code LAF109

A lightly oaked Malbec with splendid varietal character and only moderate alcohol. Offering splendid value, this is perfect with simple grilled beef or hamburgers.

Deep purple. Open, brambly nose with the merest hint of cedar. Supple, ripe, juicily attractive briary fruit. Plenty of guts. Perfumed finish.

● Château Haut Moulinat, Bordeaux, France, 2009, 13.5°

Bottle £7.25 Case £82.65
Code HAM109

Produced by Jean Marc Rambaud in Saint-Pey-d'Armens, just east of St. Emilion, and illustrating so well the deliciously forward fruit of the great 2009 vintage at a very modest price.

Mid depth. Scents of cherries, cream and a touch of vanilla. Light, fresh and juicy red fruit - fraises de bois - backed by a little well-integrated tannin. Smooth and elegant at this price. Surprisingly intense and lengthy finish, displaying fruit and spice.

● Fincas Rewen, Syrah, San Juan, Argentina, 2009, 13.8°

Bottle £7.50 Case £85.50
Code REW209

Part barrel-fermented, a Syrah from Huanacache, a region just south of San Juan (and north of Mendoza) which is carving out a reputation for the grape.

Cedary hints on the nose. Charming cassia, raspberry and cherry tone. Juicy, but with sufficient body; and that gush of delightful fruit is enlivened by notes of coffee and leather. A Syrah leaning more towards European fragrance than Australian power. Very supple and easy drinking.

● Les Vignerons d'Estézagues, Côtes du Rhône, Les Galets, France, 2010, 14.5°

Bottle £7.50 Case £85.50
Code ESZ110

Consistently one of our - and your - favourite wines, a southern Rhône ripe and juicy enough to serve in summer and perfect for a barbecue party.

Scent of crushed raspberries. So fresh and fruity, all ripe berries. Minimal, very supple tannins. Peck of spice. Deliciously gluggable.





● **Domaine Lagneau, Beaujolais-Villages, 2009, 13°**

Bottle £8.95 Case £102.03
Code LAG109

This isn't just any old Beaujolais-Villages, but comes from 50 year old vines, late picked for full ripeness, grown on the schist and granitic soils in Quincié-en-Beaujolais, on the same line of the slopes as the Cru Villages to the north. It's unquestionably finer than most Cru Beaujolais from a lesser vintage.

Deep tone. So ripe, juicy and black-fruited - all Morello cherries with hints of fig and liquorice. So alive and energetic!

● **Domaine du Crêt Gonin, Morgon, Les Charmes, 2009, 12.5°**

Bottle £9.95 Case £113.43
Code GON109

Les Charmes is one of the better quarters of Morgon.

Deep purple, vivid at rim. Scent of black cherries, and that black fruit dominates on the palate, showing as a juicy, mouth-watering, blackcurrant character. Fresh and gulpable, with very soft tannins. Long.

"Unusually light and round and forward and charming for a Morgon. Light tannins on the finish. Good value - very juicy. Lovely early-drinking super-fruity Morgon. Quite intense on the finish. GV 16.5/20", Jancis Robinson, MW, www.jancisrobinson.com, 15th July 2010.

Note: limited stock

● **Domaine Lagneau, Regnié, 2009, 13°**

Bottle £9.95 Case £113.43
Code LAG309

This well-priced favourite, which often wins a Coup de Coeur in the Guide Hachette, was bottled too late for us to ship last summer. Regnié is the southernmost of the Cru Villages, and the last to be elevated to that status in 1988.

Very deep purple. Cherry and blueberry aromas. Vital, pure blackcurrant mouthful, with even a suggestion of blackcurrant leaf. Textured, earthy and spicy. Ripe tannins and a spine of crunchy acid. Mineral thread. Really impressive.

● **Bernard Santé, Chénas, 2009, 12.5°**

Bottle £10.95 Case £124.83
Code SAP109

M. Santé admits that he prefers to make "bon vins à grands vins", but what's wrong with that, when the result is this lovely wine!

Mid depth - clear ruby. Aromas of very ripe cherries, almost a hint of Kirsch. Bright red cherries lead the palate too, which builds and opens out. Supple, but showing plenty of glycerol, a sign of real concentration.

"Sappy raspberry fruit with really mouthfilling but still flirtatious impact. Delightful for current drinking. Not especially persistent or intense but no shortage of keen fruit. 16.5/20", Jancis Robinson, MW, www.jancisrobinson.com, 15th July 2010.

We strongly recommended Beaujolais from the great 2009 vintage last summer - and you responded by buying hundreds of cases. We accordingly reserved more and have also shipped some of the top cuvées bottled later in the year. So juicy and bursting with fruit, Beaujolais of this quality is the definitive summer red.

● **Domaine de la Chapelle des Bois, Fleurie, Bel Air, 2009, 13°**

Bottle £10.95 Case £124.83
Code CHB409

From one parcel of vines belonging to Chantal Coudert and Eric Appert.

Pretty, red-fruited scents - fraises des bois. Approachable palate of red cherries and strawberries. Charming, but with plenty of substance and acidity too for keeping.

*"..rich and floral, as the name implies, and excellent value for £10.95", Simon Hoggart in **The Spectator**, 5th August 2010.*

● **Domaine Calot, Morgon, 2009, 13°**

Bottle £11.25 Case £128.25
Code CAL409

The Calot brothers make exemplary Morgon in their tiny cellar in Villié-Morgon, employing the unusual technique of heating the must briefly to start fermentation.

Scent of morello cherries. Blackberries and black cherries, gutsy and lively. Hint of cinnamon and exotic spice. A gentle savouriness suggests the merest hint of development.

● **Bernard Santé, Moulin à Vent, 2009, 12.5°**

Bottle £13.25 Case £151.05
Code SAP609

Given the charms of the Santés' Chenas and Julienas Viellies Vignes (which we still stock), we have also added the family's Moulin à Vent this summer, a wine with great depth of flavour and potential.

A very traditional style of Beaujolais, with overt crushed red fruit over a structure which gives this wine some guts and staying power.

● **Domaine Calot, Morgon, Tête de Cuvée, 2009, 13°**

Bottle £13.50 Case £153.90
Code CAL309

The Calot's top wine, styled very much for finesse and aromatics rather than concentration and power.

Scent of red cherries - and that red cherried lightness and grace is the keynote of this Beaujolais: but there's no lack of silky texture either. Crisp and spicy finish.



Bordeaux and Bordeaux Varieties



● Château de Putille, Anjou Rouge, France, 2009, 13°

Bottle £7.50 Case £85.50
Code PUT309

Offering splendid value, an enjoyably ripe but crunchy wine from 100% Cabernet Franc grown in the middle of the Loire.

Vivid youthful purple. Ripe cherry and hedgerow aroma. Crunchy cassis fruit balanced by ripe, supple tannin. Mildly crisp and rustic, lightly chilled it makes an ideal accompaniment to charcuterie.

● Les Hauts de Median, Petit Verdot, IGP Pays d’Oc, France, 2010, 13°

Bottle £7.75 Case £88.35
Code VIC210

Petit Verdot, which ripens late, is well-suited to the heat of the Languedoc: even here the grapes for this wine were harvested as late as the 10-12th October. We return to this splendid example, crafted by Aurélie Trébuchon, Jérôme Vic’s wife.

Deeply hued. The nose is exciting: with deliciously ripe fruit, mildly roasted, it smells like a much more expensive wine. The palate lives up to that promise too, offering super-smooth layers of red and black fruits, a hint of herbs and subtle tannins. A terrific finish too.

● Viña Santa Cruz, Chamán Reserva, Carmenère/Cabernet Sauvignon, Colchagua Valley, Chile, 2009, 13.5°

Bottle £8.25 Case £94.05
Code SAN109

At Viña Santa Cruz the wines are consciously made in a restrained, European style, with decent structure. This makes them very food friendly. This blend is from halves of the varieties, both of which thrive in Colchagua, with about a third of the wine given three months in old barrels.

Deep purple hue. Aromas of red fruit with a hint of green pepper. Supple, red-fruited, with the Carmenère bringing spice, herbal notes and considerable refinement.

● Château Les Petits Moines, Blaye, Côtes de Bordeaux, France, 2009, 12.5°

Bottle £8.75 Case £99.75
Code LPM109

Just (2nd May) awarded a gold medal in the Bordeaux Challenge International du Vin, Frederic Heraud’s youthful and vigorous Bordeaux is so impressive.

Very deep and solid hue. Attractive cassis and oak aromas. Weighty, silkily textured, this delivers powerful red and black fruit heightened with notes of mint and clove. This has the intensity, and correct tannic structure, of a much more expensive Bordeaux.

Every one a winner here: Bordeaux from the top 2005 and 2009 vintages; fragrant Cabernet Francs from the Loire; a surprisingly refined Petit Verdot from the Languedoc; Bordeaux-ish blends from South Africa and Chile; and a pure Cabernet from Argentina.

● **Le Riche, Cabernet Sauvignon/Merlot, Stellenbosch, South Africa, 2008, 14°**

Bottle £8.75 Case £99.75
Code LER608

Veteran winemaker Etienne Le Riche is acknowledged as the absolute master of Cabernet in the Cape. This wine also includes a little Cabernet Franc and Petit Verdot, so is a classic left bank Bordeaux assemblage, all given time in old barrels.

Deep purple. Mildly traditional South African scents of cooked plums. Blackcurrant heart, richly aromatic, with nuances of coffee and black pepper. Smooth, balanced and satisfying.

● **Domaine de la Cotelleraie, Saint Nicolas de Bourgeuil, Les Mauguerets, France, 2009, 12.5°**

Bottle £11.75 Case £133.95
Code VAL209

The principal wine (just renamed Les Mauguerets) of young gun Gérald Vallée (tall, handsome, lovely wife, so talented!), from Cabernet Franc aged in large old oak vats. The 2009 vintage was superb for reds in the Loire, making this the best vintage yet of this much-admired wine.

Scent of fresh currants. Silkily textured, showing ripe currants backed by fine tannins, this is attractively aromatic. So correct and elegant.

● **Château Pierre de Montignac Cuvée F, Médoc, France, 2005, 13.5°**

Bottle £13.95 Case £159.03
Code PDM105

From a vineyard at Civrac, not far from the Gironde, a blend of about 62% Cabernet Sauvignon, 35% Merlot and 3% Cabernet Franc, crafted in an opulent modern style. Note that this wine is unfiltered and has already thrown quite a deposit, so do stand the bottle upright and take care over pouring, or alternatively decant.

Black fruits and minerals dominate the nose. This wine is massive on the palate with splendidly velvety texture, bags of black fruits, plums and a touch of cassis. Rich and brooding, a classic 2005, already hugely impressive but will continue to develop for years. A genuine bargain too.

● **Bressia, Monteagrello Cabernet Sauvignon, Mendoza, Argentina, 2007, 14.5°**

Bottle £14.75 Case £168.15
Code BRE407

Sourced from Agrello, near Walter Bressia's winery south of Mendoza, this shows how good Cabernet can be in Argentina.

Intense essence of blackcurrant aromas, lifted by menthol. Lovely pure red and black fruit, perfectly melded with high quality French and American oak. Accents of vanilla, spice and incipient savoury meatiness.





● **Domaine Begude, Pinot Noir, IGP Haute Vallée de l'Aude, France, 2010, 12° [Screwcap]**

Bottle £10.50 Case £119.70
Code BEG610

The 2009 vintage of this delicately light and Beaujolais-like Pinot was deservedly popular, and the latest release is at least as good. English owner James Kinglake included just one oak barrel for seasoning, less than 5% of the blend.

Smells like a good Burgundy should, with strawberry and cherry aromas. Delicious soft red fruit palate. Lies somewhere between Burgundy and New Zealand in style - such fun.

● **Errázuriz, Wild Ferment Pinot Noir, Casablanca Valley, Chile, 2008, 14° [Screwcap]**

Bottle £10.95 Case £124.83
Code ERR408

As the vines in the Escultura vineyard in coastal Casablanca have aged, so this Pinot has got better and better, with a mildly masculine depth and class.

Deep tone. Rich Morello cherry aromas with smoky oak. Velvety, lush cocktail of black cherry and mulberry. Very ripe black fruit - distinctly New World - but offering admirable depth and concentration, and with fine acidity for keeping.

● **Delta, Pinot Noir, Marlborough, New Zealand, 2009, 13°**

Bottle £14.25 Case £162.45
Code DEL609

Whilst the focus of Pinot in New Zealand has shifted to Central Otago, we retain an affection for the Marlborough style: usually softer in colour, less extracted, more akin to red Burgundy - and often better value!

Bright pale ruby. Very pure raspberry and cherry fruit, with just a hint of oak. Attractively textured, with creamy substance in the mid-palate. This elegant wine would be perfect for simply cooked chicken.

● **Domaine Faiveley, Mercurey, La Framboisière, France, 2009, 13°**

Bottle £18.50 Case £210.90
Code FAI609

La Framboisière is a Faiveley owned *monopole*, lying on gently sloping east-facing land just north-east of Mercurey. From vines with a high average age, this has long been one of the Domaine's best known (and best-loved) wines, and in the lovely 2009 vintage the fruit is particularly juicy and approachable.

This aptly named wine really does have a nose redolent of raspberries. The palate is bursting with raspberry, cherry and strawberry fruit. So supple and flattering, and finishes with a flourish too. Already delicious and will keep for several years too.

Italian Reds

Italian reds - especially from the north - tend to exhibit sappy fruit and a bite of refreshing acidity, making them perfect for summer drinking. Here are four new arrivals which we are very excited about.

● Cavalchina, Bardolino, 2010, 12°

Bottle £9.95 Case £113.43
Code CAC110

There's supermarket Bardolino - and there's the real thing, light, juicy and joyous, perfect for salad lunches. From 60% Corvina, 30% Rondinella and 10% Molinara, unoaked.

Aromas of red cherries with a suggestion of nutmeg. Lovely ripe cherry and redcurrant heart, crunchy and juicy. Hint of the perfume of violets. This could benefit from light chilling. So charming, brings a smile to one's face.

● Val delle Rose, Morellino di Scansano, 2009, 13.5°

Bottle £10.50 Case £119.70
Code VDR109

Morellino is the name for the clone of Sangiovese grown in the Maremma around Scansano near the southern Tuscan coast - and it makes a consistently good wine, all ripe cherries and elegance. This excellent example, from the Tuscan Cecchi family, is just rounded by five months in old barrels.

Scent of fresh black fruit with cinnamon and coffee. Black cherry core, ripe but light and mildly spicy. Silky, very subtle tannins. Very long, perfumed finish.

● Torre d'Orti, Valpolicella Superiore, Ripasso, 2008, 13.5°

Bottle £11.95 Case £136.23
Code TOR108

A wonderfully colourful, baroque label somehow seems perfect for this extravagantly flavoured example of the Ripasso style, made using dried grape skins to add an extra layer of richness and complexity.

Deep purple. Blackcurrant scent with dried fruit hints. Splendidly ripe black cherries with rosehip and red berry accents. So smooth and enjoyable, with just a modicum of intriguing astringency to counterpoint the lush texture.

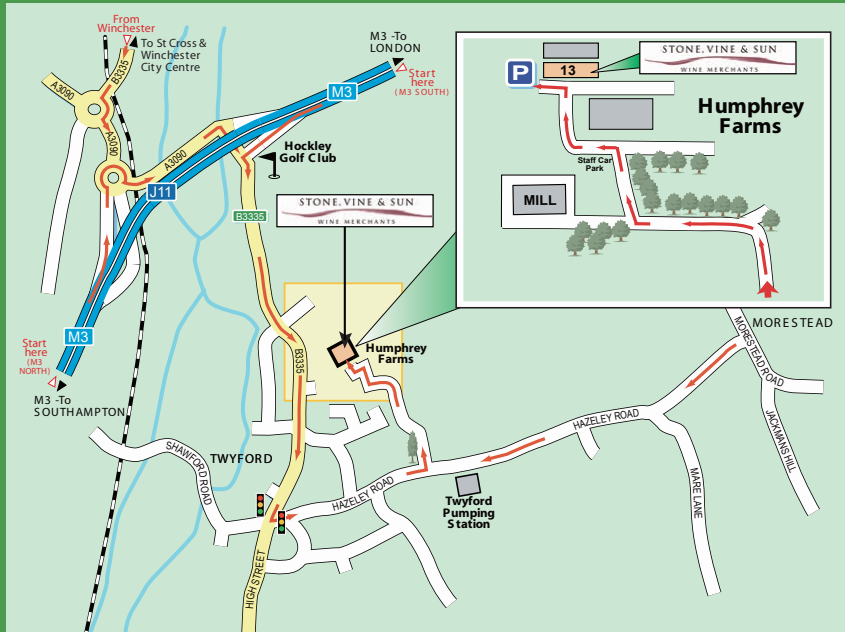
● Pio Cesare, Barbera d'Alba, 2008, 13.5°

Bottle £14.25 Case £162.45
Code PIO108

We return to this superb example, from top Barolo producer Pio Cesare. From vineyards within the Barolo area, this 100% Barbera gets 18 months in oak, 1/3 in barrel and the rest in large oak vats.

Youthful purple. Perfumed with crushed red fruit and woodsmoke. Vigorous wine, all bright red cherry and plum. Very correct in its highish acid and light tannic structure. Real bite and class.





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