

Towering Provence Rosé

- at 10% off!

One of our best discoveries last year was the previous vintage of this rosé, praised by Jancis Robinson, MW in the **Financial Times** as "very attractive and good value" [it was £7.95 then]. You clearly agreed that we had found a bargain in Provence, a notoriously difficult thing to do in this perennially fashionable region, and sales were excellent. A year on, the sun is shining and the delicious new vintage is in: the price has moved up to £8.50 a bottle, but with sterling just bumping up a little we thought we should offer 10% off that for unsplit case orders until the end of August.

The group of producers working under the Quatre Tours banner farm around 270 hectares of land around the villages and towns of Venelles, Puyricard, Puy Ste Reparade and Aix en Provence, the countryside that inspired Van Gogh and Cézanne.

The land covers several micro climates: located on either side of the Trevasse range, between 200 and 400 metres altitude, the soils are composed mainly of marl and chalk, and occasionally a little sand. The Mediterranean climate here is tempered by the Mistral.

The Signature rosé is a blend of 45% each of Grenache and Syrah, with 10% Cabernet Sauvignon. Gentle handling and low temperature fermentation, followed by a short period of lees contact ensure a pale colour, bright and pure fruit flavours, and perfect balance.



Les Quatre Tours, Coteaux d'Aix en Provence Rosé, Signature, 2008, 13°

Bottle £8.50
Case [including 10% discount] £91.80
Code QUA508

Pale salmon pink. On the palate this is so poised, with 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.



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WINE MERCHANTS

Note: all price reductions in this list are valid until the end of August

Hit for Six

Our Summer Case

Essential drinking this summer: you can buy any of these wines by the unsplit case with 10% off, or try a mixed case (see below) of two bottles of each of the six wines below, with the same discount, valid until the end of August.



Hit for Six

Our summer pick, a mixed case containing two bottles of each of the six wines

£68.50, including a discount of just over 10%
Code HITSIX

Borsao, Macabeo, Campo de Borja, Spain, 2008, 13° [Screw-cap]

Bottle £5.25
Case [including 10% discount] £56.70
Code BOR608

This is the first time we have offered the white from Borsao, made from the excellent Macabeo (Maccabeu) grape, which delivers good weight and retains its freshness in the Spanish summer heat. Very open scent of ripe pears and red apples, with a pear-drop note. Well textured for a wine at this price, with ripe citrus balanced by a nutty, almond hint. Intriguingly different.

Croix des Vents Chardonnay, Vin de Pays d'Oc, 2008, 13°

Bottle £5.95
Case [including 10% discount] £64.26
Code AGW108

How many years has it taken us to source a decent French Chardonnay we can sell for under £6.00? At last we have found it in this, which offers more flavour and interest than a lot of Mâconnais wines but at a lower price; and with none of the over-ripeness which can mar Languedoc Chardonnay. **Everyone** needs this lively wine. So open and appealing, with a strong flavour of ripe melons and green apples - a simple pleasure.

Mirror Lake, Sauvignon Blanc, Marlborough, New Zealand, 2008, 12.5° [Screw-cap]

Bottle £7.50
Case [including 10% discount] £81.00
Code MIR108

The return to our list of a £7.50 New Zealand Sauvignon Blanc, and already much praised by our customers. This is a wine cleverly sourced and blended from the excess of excellent juice in the big 2008 harvest. Bright and clear. Scent of grapefruit with

a tropical, passion-flower nuance. Zippily attractive tangerine and lemon mid palate, which builds well and has a charming silky texture. Good acid thread, and nicely dry.

Château La Grave, Minervois Rosé, Expression, 2008, 13°

Bottle £6.95
Case [including 10% discount] £75.06
Code GRV408

Year on year this wine, from Syrah and Grenache grown in the Minervois, is our best-selling rosé - it always delivers splendid ripeness, so tastes so fruity although correctly dry. Bright pink. Oodles of strawberries and red cherries, bright and ripe. Plenty of texture. Perfect all rounder, fruity enough to enjoy on its own but also dry enough for food.

Les Vignerons Réunis, Carignan, Vieilles Vignes, Vin de Pays d'Hérault, 2008, 12°

Bottle £5.75
Case [including 10% discount] £62.10
Code AGW608

Alain Grignon and his team really know how to craft a fun, gutsy wine, counterpointing the vibrant red fruit and acidity of the Carignan grape with subtle oak 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. Vibrantly fruity. So winning, supple enough to be enjoyed on its own yet with plenty of stuffing. Perfect for parties or barbecue drinking.

Vicien, Bonarda, Catamarca, Argentina, 2007, 13.5°

Bottle £6.75
Case [including 10% discount] £72.90
Code VIB207

There's plenty of Bonarda (a grape from Piedmont in northern Italy) in Argentina as so much of the wine industry there was started by Italian immigrants. The dramatically high altitude vineyards - over 5,000 feet up - in Catamarca engender a deeply coloured, black-fruited, dense and gently spicy wine. Deep purple. Damson and blueberry scent. This is so Italianate in style, all bittersweet damsons and berries with crunchy acidity and some substance on the palate. Already very good, and we know this keeps well too.

Raspberry Rhônes

for Summer, from
Les Vignerons d'Estézargues



Raspberry Rhônes

A mixed case including four bottles of each of the three wines

£78.00, including a discount of just over 10%
Code ESTDOZ

We don't sell a lot of southern Rhône red in summer, for obvious reasons - Grenache is usually a pretty solid grape, with highish alcohol. But we could not resist featuring the latest shipment from this model co-operative in a small village in the Gard, just west of Avignon. The wines just seemed so bright and summery. There's 10% off the wines too for orders of an unsplit case or the mixed dozen above.

There is a clear house style here, consistently delivering overtly fruity wines with mild tannins. All wines are bottled unfiltered, giving a very slightly hazy look, but, more important, a satisfying density and mouthfeel. Then you get what you pay for - so as one goes up the range - from the light and spicy 2008 Vin de Pays Galets to the 2007 Côtes du Rhône Villages - you get increasing levels of flesh and concentration. All wines are ready to drink now, and the two 2008s are very attractive just lightly chilled.

The Terra Vitis Côtes du Rhône comes from grapes farmed by sustainable, minimal intervention farming discipline, half way to organic viticulture, practiced by five members of the co-operative.

Cuvée des Galets, Vin de Pays du Gard, 2008, 14°

Bottle £6.50
Case [including 10% discount] £70.20
Code ESZ108

A cheerful blend of Grenache, Cinsaut and Syrah. Soft, raspberry hue. Brambly nose with a hint of blueberry and herbs. Juicy, fruits of the forest character, light, mildly spicy and very moreish. Now-2010

Côtes du Rhône, Terra Vitis, 2008, 14°

Bottle £6.95
Case [including 10% discount] £75.06
Code ESZ208

Deeper colour. Ripe scents, with a suggestion of preserved fruits and vanilla. Bittersweet, raspberry and blackberry palate, with some genuine depth and surprising length for the money. Now-2010

Domaine La Montagnette, Côtes du Rhône Villages, Signargues, 2007, 14.5°

Bottle £8.25
Case [including 10% discount] £89.10
Code ESZ307

Made from Jean-Marie Granier's land at La Montagnette on the plateau at Signargues, based on 70% Grenache and 20% Syrah. Pretty floral scent. Juicy mouthful of sweet cherries. Light and pure but plenty of flesh. Delicious. Now-2010



Sainted Syrah

the beautiful
wines of Julien Chapel
at Saint Daumary, Pic Saint Loup



Sainted Syrah

A mixed case of three bottles of each of the four wines

£134.50, with a discount of over 10%
Code DAUDOZ

When I visited the Languedoc and Roussillon, the single best tasting at any grower was with Julien Chapel at Saint Daumary. Julien is a short, neat man, with a little cellar in Valflaunès. His vineyards are nearby on the flanks of the plateau of Hortus, just to the north of the 685 metre peak of Pic St Loup. These are at the heart of this mountainous *appellation* north of Montpellier, cooled by wind and some altitude, and long known as a top Syrah *terroir*. Julien's little plots are mostly scraped out of the *garrigue*, the surrounding scrub, on mainly limestone rich soils which suit Syrah, although there is also Grenache on the sandier sites, and he has planted Mourvèdre in his hottest corners.

We have really found a star in this modest and amiable young man, who has taken over part of his father's land and converted to organic cultivation:

he is now in the process of becoming certified. He believes organics delivers better "*transmission of terroir*", and it's hard to argue on this evidence. These superb wines show such pure fruit and lovely floral touches too, and though not cheap, are not in the least expensive given their purity, refinement and ageing potential. All can be enjoyed already, the reds decanted to give of their best.

First up is his elegant and refined white, La Boca Loca, 80% Roussanne with Grenache Blanc, about a third of which is lightly oaked. This year we offer all three of his red Pic St. Loups: all based on Syrah (see the proportions below) with Grenache, Mourvèdre and Carignan. Voilà Le Printemps ("here comes the spring") is unoaked, deliciously perfumed, and to be enjoyed young for its smooth black fruit. The Syrah in the Troisième Mi-Temps (which vaguely translates as "third half") is aged in barrel, whilst the Grenache and Carignan is in tank. Asphodèle, named after the plant which dots the slopes, gets 18 months in barrel: it's oaky, concentrated and has more than a touch of Côte Rôtie about it.

Coteaux du Languedoc, La Boca Loca, 2007, 14°

Bottle £12.95
Case £147.63
Code DAU607

Aromas of grapefruit and blossom. Initial sense of citrus and attractive ripeness is followed by limeflower aromatics. Beautifully weighted, and very long. Such a complete and harmonious white. Now-2011

Pic Saint-Loup, Voilà Le Printemps, 2007, 14°

Bottle £9.75
Case £111.15
Code DAU107

60% Syrah, 15% Grenache, 15% Carignan and 10% Mourvèdre. Scent of black cherries, and that cherry note continues on to the palate, with hints of smoke and caramelly sweetness. Smooth, silky and hugely enjoyable already, but will keep too. Now-2012

Pic Saint-Loup, Troisième Mi-Temps, 2007, 14°

Bottle £11.25
Case £128.25
Code DAU307

50% Syrah, 25% Grenache, 25% Carignan. This has a more red-fruited tone to the aromas, the Grenache lending a lovely scent of roses. Textured, gently chocolatey and malty (so characteristic of Pic Saint Loup). Charming velouté of red cherries. Pure and classy. Now-2013

Pic Saint-Loup, Asphodèle, 2007, 14°

Bottle £15.95
Case £181.83
Code DAU407

70% Syrah, plus 10% each of Grenache, Mourvèdre and Carignan. Wines that smell of cassis, as this does, are always going to be lovely. Spicy notes of vanilla and cinnamon too. Bittersweet attack, crisp redcurrants vying with sweet brambly fruit. Very concentrated - nice mass. Huge potential. Can already be enjoyed, but best mid 2010-2014