

SPRING INTO SUMMER

STONE, VINE & SUN

WINE MERCHANTS

SPRING INTO SUMMER

We have been working very hard to bring you the summer list, full of fresh vintages of white and rosés, and with numerous new wines to boot. All of the wines in the list are ready to drink, and usually intended to be drunk young, whilst full of vitality.

We all hope we will have a better summer than the last two; but whatever the weather, remember the old Italian saying....“A meal without wine is like a day without sunshine”!

Simon Taylor
May 2009

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

Wine Boxes

Each comes with its own simple tap: perfect for parties, barbecues, or just keeping in the fridge for the odd glass whenever you need it. (Some customers find these especially useful come the university holidays...) Note: any box can be included in a mixed case in place of 4 bottles.

White

2008 Vic, Le Gourmandise Blanc, Vin de Pays d’Oc, 12.5°
5 litre bag in box £29.95 Code BIB608

This is the same wine as the Preignes LeVieux, Reserve Blanc, Vin de Pays des Coteaux du Libron, listed on p.7, based on the excellent Vermentino, with some Grenache Blanc, Chardonnay, Sauvignon Blanc and Muscat.

Such an open and attractive perfume: one can pick up that appealingly grapey hint of Muscat. Lively, enticing gush of sweet lime, ripe pear and white peach. Medium bodied, and finishes well too. Could only be a Mediterranean wine, so full is it of local character and sunshine.

Rosé

2007 Vic, Le Petit Pont, Rosé, Vin de Pay d’Oc, 12.5°
5 litre bag in box £27.95 Code BIB507

From Grenache, Cinsaut and Syrah.

Pale, onion skin hue. Pretty red fruit - cranberry and strawberry. Simple, fresh, and so easy-drinking. Perfect party rosé, or for any time when you need a refresher.

Red

Domaine du Maurerie, Rouge Réserve, Vin de Table, 12°
5 litre bag in box £29.95 Code BIB106

We have been buying Michel and Maria Depaule’s red wine box for three years now, made from Merlot, Syrah, Grenache and Carignan on their excellent land in the St. Chinian appellation.

Lively mouthful of raspberries and plums. Broad and old-fashioned without being rustic. Real, gutsy French country wine, perfect for washing down barbecued sausages.

Mixed Cases

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

French Beach Party £62.00

SUM19 (3 whites, 1 rosé and 2 reds)

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Croix des Vents Chardonnay, Vin de Pays d'Oc, 2008 (p.6)

Aumonier, Les Chardons, Sauvignon, VdP Loire, 2007 (p.8)

Mas de Canal Rosé, VdP d'Oc, 2008 (p.14)

Bodegas Borsao, Garnacha Joven, Campo de Borja, Spain, 2007 (p.16)

Vignerons Réunis, Carignan, Vieilles Vignes, VdP d'Hérault, 2008 (p.16)

Picnic Pick £85.00

SUM29 (3 whites, 3 reds)

Mirror Lake, Sauvignon Blanc, Marlborough, New Zealand, 2008 (p.8)

Maurice Lapalus, Mâcon-Pierreclos, 2007 (p.10)

Cederberg, Chenin Blanc, South Africa, 2008 (p.11)

Vicien, Bonarda, Catamarca, Argentina, 2007 (p.17)

Chateau Barrejat, Madiran, Tradition, 2006 (p.20)

La Croix Belle, Le Champ du Coq, Syrah-Grenache,

VdP Côtes de Thongue, 2007 (p.20)

Night at the Opera £119.50

SUM39 (1 sparkling, 2 white, 1 rosé, 2 reds)

Vitteaut-Alberti, Blanc de Blancs, Crémant de Bourgogne, NV (p.5)

Pierre Cherrier et fils, Sancerre, 2007 (p.9)

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Les Quatre Tours, Coteaux d'Aix en Provence Rosé,

Signature, 2008 (p.15)

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Delta, Pinot Noir, Marlborough, New Zealand, 2007 (p.21)

Wimbledon Champions £146.00

SUM49 (3 whites, and 3 reds)

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New Zealand, 2008 (p.9)

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Walter Bressia, Monteagrello Malbec, Mendoza, Argentina, 2006 (p.23)

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).

Sparkling and Champagne



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

Bottle £9.50
Case £108.30
Code BEQ1NV

This has become very popular with our customers since we introduced it last year. Thoroughly enjoyable on its own, you can also try this mixed with peach nectar (or, even better, fresh peach juice) for a Bellini cocktail.

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.

● Chapin & Landais, Saumur Brut, Le Grand Saumur, 2006 12.5°

Bottle £10.50
Case £119.70
Code CHL106

We benchmarked the latest vintage against numerous other Loire Sparklers, and it came out with flying colours. Making sparkling wine out of Chenin Blanc - a fresh, high acid grape - has been a tradition in and around Saumur since the 18th century.

Fine mousse. This always has a pretty scent of apples and pears. Very clean fruit, not absolutely bone dry, and appealing freshness. It's a very summery style.

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

Bottle £10.95
Case £124.83
Code DRU1NV

The Drusian family are third generation Prosecco producers with vineyards in the hills around San Giacomo di Valdobbiadene. This smartly presented bottle has established itself as a firm favourite with our customers.

Deliciously sherberty, light, and with the merest hint of fruity sweetness, one can consume this charming example with alarming ease.

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

Bottle £12.50
Case £142.50
Code VIT3NV

The Vitteaut family are based in Rully, a centre for the production of Crémant in Burgundy. At modest modern premises they produce superb quality, multi award-winning fizz. Their intensely flavoured, dry rosé is made from only Pinot Noir: half the price of pink Champagne and better than many!

Soft pink with fine mousse. Uplifting strawberry and raspberry aromas, totally consistent with a joyous red-fruited palate. Mid-weight with a refreshing finish. A perfect drink for celebrations outdoors in summer.

Two Proseccos here, as we feel this light and attractively sherberty style is so suited to summer drinking. Our respect for the Vitteaut-Alberti wines grows each year, as these Burgundian Crémants really are so much better drinking than lower priced Champagne.

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

Bottle £12.95
Case £147.63
Code VIT1NV

Made from 80% Chardonnay and 20% Aligoté (to balance the riper Chardonnay from the Côte Chalonnaise), this is a satisfyingly well-aged style.

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

● Hunter's Miru Miru, Marlborough, New Zealand, 2006 12.5 °

Bottle £13.50
Case £153.90
Code HUN106

The 2006 vintage is a Champenois style blend of 55% Chardonnay, 41% Pinot Noir and 8% Pinot Meunier, both refreshing and creamily stylish.

Lovely nose of cream and dough. Lively stone fruit with biscuity and yeasty notes. Very polished New World fizz, and still at a very fair price.

● Champagne Fluteau, Blanc de Noirs Brut, NV 12°

Bottle £20.95
Case £238.83
Code FLU1NV

The house style at Fluteau, who farm only 8½ hectares of vines in the Aube, is smooth, restrained, and finely poised.

Very pale colour. Floral and citrus scent. The delicacy belies the fact that this is made entirely from black grapes.

● Champagne Serge Mathieu, Rosé, Brut, NV 12°

Bottle £27.50
Case £313.50
Code MAT5NV

Serge Mathieu's Brut Tradition continues to be our best-selling champagne, but in summer we often draw attention to their classy, well-aged Rosé, delicious as an aperitif but rich enough to be enjoyed with food (lobster?) too.

Salmon pink. Mildly yeasty aromas, followed by bright and intense red fruit, reminiscent of strawberries and cream. The finish is bone dry.



Whites for parties and daily drinking



● Les Chapelières, Vin de Pays du comté de Tolosan, 2008 11.5°

Bottle £5.25
Case £59.85
Code AGW308

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 easy summer drinking, with its lowish alcohol and refreshing bite.

Light citrusy aromas. Clean and lemony, with a pleasing pear accent. Attractively rounded. Perfect for summer parties.

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

Bottle £5.25
Case £59.85
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, almondy hint. Intriguingly different.

● Goedverwacht, White Crane Colombar, Robertson, South Africa, 2008 11.5° [Screw-cap]

Bottle £5.50
Case £62.70
Code GDV308

This lightly tropically flavoured wine, in an off-dry style, is so charmingly easy to drink, with its lowish alcohol and hint of fruity sweetness.

Aromas of peach and tangerine. Cocktail of lime, mandarin and white peach with some breadth and a fresh, dry finish.

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

Bottle £5.95
Case £67.83
Code AGW108

How many years has it taken us to source a decent French Chardonnay we can sell 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. Fresh and crisp - a simple pleasure.

Lesser priced white wine is best drunk young and vivacious: so determined are we to bring you the freshest possible wines that ALL except the last are from the 2008 vintage: crisp, unoaked whites with all the generous fruit of Southern France, Italy, Spain and South Africa.

● **Principato, Pinot Grigio, IGT Pavia, Italy, 2008 12°**

Bottle £5.95
Case £67.83
Code PR1108

Pavia, just south-west of Venice, is gaining a good reputation for this extremely popular wine style.

Open and simple citrus scent. Lightly floral, crisp attack. No pretensions here -it just slips down very easily.

● **Preignes Le Vieux, Reserve Blanc, Vin de Pays des Coteaux du Libron, 2008 12.5°**

Bottle £6.25
Case £71.25
Code VIC808

An aromatic and fruity wine based on the excellent Vermentino (= Rolle), with some Grenache Blanc, Chardonnay, Sauvignon Blanc and Muscat. This will make lovely drinking when the weather warms up.

Such an open and attractive perfume: one can pick up that appealingly grapey hint of Muscat. Lively, enticing gush of sweet lime, ripe pear and white peach. Medium bodied, and finishes well too. Could only be a Mediterranean wine, so full is it of local character and sunshine.

● **Domaine La Croix Belle, Caringole Blanc, Vin de Pays des Côtes de Thongue, 2008 12.5°**

Bottle £6.50
Case £74.10
Code CRO808

The Boyer family's white, which has become one of our benchmarks, is a Chardonnay-based blend, with Sauvignon Blanc added for zip, and some Grenache Blanc, Viognier and Muscat for aromatics.

Such a generous wine: a glass of ripe grapefruit and green melon, both fresh and rounded. A really good all-rounder, fresh enough for an apéritif and yet with enough weight for food.

● **Domaine de Ricaud, Entre deux Mers, 2007 12°**

Bottle £6.95
Case £79.23
Code RIB107

Based on Sauvignon Blanc with about a quarter Sémillon, this shows so clearly how whites from Bordeaux have improved over the last decade.

Attractive lime-flower and apple hints on the nose. Brightly fruited, appley, just given a little heft by the Sémillon, but perfectly dry and refreshing.



Sauvignon Blanc



● **Domaine de l'Aumonier, Les Chardons, Sauvignon, Vin de Pays de Loire, 2007 12°**

Bottle £5.95
Case £67.83
Code AUM307

A simple Sauvignon from the Touraine region of the Loire, bottled by Sophie and Thierry Chardon, and perfect for parties or salad lunches.

Mildly grassy attack, green-fruited and attractively fruity; not quite bone-dry so appealingly easy to drink on its own.

● **Anakena, Sauvignon Blanc, Central Valley, Chile, 2007 12.5°**

Bottle £5.95
Case £67.83
Code ANA107

Anakena make excellent whites, based as their winery is in Alto Cachapoal, where the vineyards benefit from cool downdrafts from the snow-capped Andes.

Pale straw. Scent of ripe lime. Palate of sweet grapefruit and sherbert. Charmingly ripe, with that lift of Chilean sweetness on the finish. A crowd pleaser...

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

Bottle £7.50
Case £85.50
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.

● **Domaine de l'Aumonier, Touraine Sauvignon, 2008 12°**

Bottle £8.25
Case £94.05
Code AUM108

Our best selling white wine for the last five years - used for numerous weddings and parties - so it has to go into the summer list! As good as ever, particularly as the Chardons had to make a strict selection of their grapes in the tricky 2008 vintage.

Pale yellow. Fresh, lightly floral scent. Lots of flavour - lime and ripe grapefruit - and good weight. As ever, so fruity that it's delicious on its own, though it's correctly dry and refreshing.

The definitive summer grape, and increasingly available in hugely diverse styles, from light and crisp to exotically flavoured or complex and mineral.

● **Matetic, EQ Sauvignon Blanc, San Antonio, Chile, 2007 14.5°**

Bottle £9.75
Case £111.15
Code MAV707

A Sauvignon deliberately crafted to give weight and complexity: late picked, with some of the wine left on its lees and a part given a few months in old oak barrels. This is very much a food wine, which could accompany even strongly flavoured seafood like bouillabaisse or a fish curry.

Floral and green herbal aromas, little preparing one for the fascinating fruit-basket of lime, guava and grapefruit with a lively, sherberty edge. Intense, rounded and weighty.

● **Pierre Cherrier et fils, Sancerre, 2007 12.5°**

Bottle £11.95
Case £136.23
Code ROS107

The Cherriers made a cracking white in 2007 from their gently sloping land around Verdigny. They picked late, when the grapes were fully ripe and the wind had dried out the bunches. This has been hugely popular over the last year.

An interesting smokey note on the nose. Refreshingly green-fruited, grassy and bright, yet with good citrus ripeness too. Plenty of mineral character - a very complete example.

● **Mudhouse, Swan Sauvignon Blanc, Marlborough, New Zealand, 2008 12.5°**
[Screw-cap]

Bottle £12.75
Case £145.35
Code MUD508

Mudhouse Wine Company founder, former Essex farmer John Joslin, produced his first wines in 1996. This, the top Sauvignon Blanc here, is sourced from their Wood Shed block in the upper Wairau Valley, which marks the wine with intense minerality.

Intense, almost musky scent, with notes of ripe melon and basil. This is very young: initially tight, it benefits from time in the glass to show its best. Intense sherberty lemon and lime with red apple. So characterful and mouthwatering. A show-stopper.

● **Masson-Blondelet, Pouilly-Fumé, Les Angelots, 2007 12.5°**

Bottle £13.75
Case £156.75
Code MAS207

Masson-Blondelet is one of the top estates in Pouilly, making a range of wines from distinctive soil profiles. Les Angelots is from south and south-east facing chalky (calcareous) vineyards in the heart of the appellation.

Aromas of gooseberries and ripe citrus are followed on the palate by delicate citrus flavours leading to a savoury depth. Rapier-like focus and very pure on the finish.



Unoaked Chardonnay

We sell so much of this style of wine: clean, elegant and refreshing, of moderate alcohol, and altogether perfect for summer.



● Maurice Lapalus, Mâcon-Pierreclos, 2007 12.5°

Bottle £7.95
Case £90.63
Code LAQ107

The 7th vintage we have shipped of this pure and open Chardonnay from the southern Mâconnais: Pierreclos lies a few kilometres from Fuissé.

Bright, citrusy, and finely poised. Just a little weight in the mouth, cool and understated. Remains very good value.

● Mudhouse Chardonnay, Hawkes Bay, New Zealand, 2008 13° [Screw-cap]

Bottle £9.95
Case £113.43
Code MUD308

Mudhouse have switched the sourcing of their excellent unwooded Chardonnay from Marlborough to warmer Hawkes Bay. A few months on the lees gives real weight and character.

Mid yellow. Open, appealing, drink-me nose, lemony but also mildly nutty. Mid-weight. Ripe melony juice, correctly fresh, and with some nice leesy substance.

● Domaine d'Elise, Petit Chablis, 2007 12°

Bottle £9.95
Case £113.43
Code ELS107

The multi-talented, brilliant but shy Frédéric Prain - he can make better jokes in English than most natives, but feels awkward selling his own excellent wine - has once again come up with the goods, a steely, clean as a whistle Petit Chablis from his stony vineyards above the 1er Cru of Mont de Milieu.

Muted citrus and dairy scents. Crisp attack, zippy, almost minty, but with that characteristic wet-stone Chablis flintiness too. This is taut and refreshing now and will keep well too.

● Saumaize-Michelin, St. Veran, Fleur, 2006 12.5°

Bottle £11.75
Case £133.95
Code SAU806

Roger Saumaize is an enthusiastic convert to bio-dynamism. He admits it's hard work, for example making the homeopathic preparations, but considers, like many top Burgundian winemakers, that his vines are healthier and his wines are better for it. His Fleur wines are unoaked.

Scent of citrus blossom. Plenty of floral character too, with lime and mineral notes. Attractive aromatics. Fine, and no lack of fat. "Very full and rich and exuberant", Jancis Robinson, MW, Purple Pages on www.jancisrobinson.com.

Aromatic Varieties

Diverse grape varieties from France, New Zealand and South Africa;
but all are unoaked and make splendid apéritifs.

● Cederberg, Chenin Blanc, South Africa, 2008 13° [Screw-cap]

Bottle £8.75
Case £99.75
Code CED108

A recent visit to Cederberg offered a reminder of how superbly crisp and mineral are the whites from these high - over 3,000 feet up - and rock-strewn mountain vineyards.

Pale and clear. Bright citrus attack, with lively grapefruit and lime, backed by a stony freshness. Such a successful alternative to Sauvignon Blanc.

● Domaine du Météore, Viognier, Vin de Pays de l'Hérault, 2008 14°

Bottle £8.75
Case £99.75
Code MET608

A wine we always buy, so we appreciate that it is better than ever before in this vintage, with considerable concentration, in part derived from more bâtonnage (lees stirring).

Such appealing aromas; apricots and lavender honey. Well rounded, with vigour, and a delightful sense of fresh apricots. Somehow sings of summer.

● Jean-Luc Meyer, Pinot Blanc, Alsace, 2007 13.5°

Bottle £8.75
Case £99.75
Code MEY107

We hugely like and admire the Meyer's family's wines - which sell out effortlessly from their little cellar in Eguisheim as they keep their prices so modest.

As usual, just off-dry, in a style which is both lively and gently honeyed. Not a fruit wine; rather it's all about texture and intriguing suggestions of sandalwood and spice.

● Hunters, Gewurztraminer, Marlborough, New Zealand, 2008, 14° [Screw-cap]

Bottle £11.95
Case £136.23
Code HUN508

With just 8 grams of residual sugar, this is only fractionally off-dry, and a really good example of the grape outside its Alsace homeland. All too often Alsace varieties in New Zealand are dilute and characterless. This, by contrast is just delightful, fragrant and powerful.

Such a textbook scent of rose petals. A sweet heart, with an exotic, flowery character but seems correctly dry and balanced, with a crispily mineral edge. Clean, fresh finish.





● Errazuriz, Wild Ferment Chardonnay, Casablanca Valley, Chile, 2007 13.5°

Bottle £11.25

Case £128.25

Code ERR807

This wine was voted the best Chardonnay in Chile by a panel of US judges at the big Wines of Chile tasting in Santiago in January. It's not just an obvious New World wine - consciously Burgundian styled, we often say that it could pass for a much more expensive Chassagne-Montrachet if decanted!

Mid yellow. Yeasty aromas, alongside expensive oak. Rich and intensely fruited - citrussy, but even hinting at tangerine - with attractive toast, oatmeal and honeyed nuances. Perhaps even more Burgundian than previous vintages. Opens out impressively on the palate. Chardonnay to be taken seriously and will keep well too.

● Bodegas As Laxas, Albariño, Rias Baixas, Spain, 2008 12.5°

Bottle £12.25

Case £139.65

Code LAX108

This highly rated Albariño comes from the sub-zone of Condado del Tea. Here mild temperatures, plentiful rainfall and fresh winds produce a highly aromatic style.

Light straw tone. Aromas of stone fruit and blossom. Exotic, almost tropical fruit marries well with fresh acidity and the grape variety's distinctive weight. Very complete and enjoyable.

● Brooks, Riesling, Willamette Valley, Oregon, USA, 2006 13°

Bottle £13.25

Case £151.05

Code BRP806

From the cool hills of the Willamette valley, an off-dry Riesling of interest and persistence: Jancis Robinson, MW called it a "funky, natural-yeast-influenced" bottling.

Bracing citrusy attack, all lime and ripe grapefruit. Just a hint of characteristic secondary petrolly Riesling notes, but very firm and vital. Perfect with simply grilled white fish.

● Moss Wood, Chardonnay, Margaret River, Australia, 2005 14°

Bottle £21.95

Case £250.23

Code MOW605

Established as a classic New World Chardonnay of impeccable pedigree: cool climate fruit, barrel-fermented in New French oak, with 9 months ageing on the lees.

Open dairy scents. Initially understated on the palate, this opens out to reveal layers of green fruit, aromas of hedgerow blossom and a creamy richness, checked by fine acid balance.

Off-dry and Sweet wines

Sweet wines need balance to avoid being cloying, especially in summer, so they are best enjoyed on their own, or with pâté or cheese rather than with puddings – though the Muscat is perfect with strawberries.

● Château Frappe-Peyrot, Cadillac, 2005 13°

Bottle £8.95
Case £102.03
Code FRP105

An appealing sweet white Bordeaux at a fair price, perfect with *foie gras*, cheese or light (not sugary) desserts.

Straw coloured. Aroma of barleysugar. Pure and graceful, delivering a mouthful of lime marmalade and pineapple with floral touches. Light and fresh.

● Domaine Fontanel, Muscat de Rivesaltes, l'Age de Pierre, 2006 15.5°

Bottle £11.75
Case £133.95
Code FON805

Made like a Muscat de Beaumes de Venise (by stopping the fermentation of ripe grapes, half way through its course, by the addition of pure grape alcohol) but with more concentration than most.

Scents of midsummer flowers - lilies - and ripe pineapple. Intense, sweet, tropical flavours, but also displaying a floral levity. Lusciously enjoyable.

● Dönnhoff, Oberhäuser Leistenberg, Riesling Kabinett, Nahe, Germany, 2004 8°

Bottle £13.25
Case £151.05
Code DON104

German Kabinetts are wonderful to sip in summer, with their perfect balance of sweetness and acidity and delightfully low alcohol - a mere 8°. This, from one of Germany's top growers, is a total bargain.

So floral in style, with a sense of white flowers and stone fruit. Now developing complexity with time in bottle.

● Château Pierre-Bise, Coteaux du Layon, Rochefort, Rayelles, 2005 12°

Bottle (50cl.) £16.50
Case £188.10
Code CPB105

From the top section of the Haut de la Garde vineyard, a stunning wine from the botrytis rich 2005 vintage that has been held back for release.

Glowing deep gold. A brooding nose of honey and caramel leads into a huge rush of flavours from petrol through to Christmas cake. Viscous and mouthfilling, but a bright acid spine maintains balance. Very long.



● **Domaine du Grand Arc, Corbieres Rosé,
La Tour Fabienne, 2007 13.5°**

Bottle £7.95
Case £90.63
Code DGA507

Bruno Schenk's superb rosé, from Grenache, Cinsaut, Carignan and Syrah, always shows such finesse, successfully combining the weight and flavour of a red wine, the freshness and bite of a white.

Deep strawberry, almost violet tone. Strawberries and cream nose. Cranberry and raspberry aromas and tone. Crisp and refreshing.

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

Bottle £8.50
Case £96.90
Code QUA508

A characteristic Provençale blend of Grenache, Syrah and Cabernet Sauvignon, the previous vintage was one of our most successful rosés last summer, principally because we have found value in Provence, a notoriously difficult thing to do in a region blessed with such a large and uncritical tourist market.

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.

● **Daniel Crochet, Sancerre Rosé,
2007 13°**

Bottle £11.95
Case £136.23
Code CRN207

Young Daniel Crochet's rosé, from 100% Pinot Noir. Sancerre rosé is hugely popular in Parisian bistros, and always a lightly fragrant drink.

Bright and clear salmon pink. Understated cranberry and strawberry palate, with the finesse one expects of this famous appellation.



Reds for Daily Drinking and Parties



● **Bodegas Borsao, Garnacha, Joven, Campo de Borja, Spain, 2007 13.5°**
[Screw-cap]

Bottle £5.25
Case £59.85
Code BOR307

Borsao, based in Campo de Borja in the upper Ebro Valley, specialise in Grenache based wines. We have bought their wines for years - but even so we were bowled over by the concentration, charm and value offered here.

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

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

Bottle £5.75
Case £65.55
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 oaking 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.

● **Les Vignerons d'Estézagues, Cuvée des Galets, Vin de Pays du Gard, 2007 14.5°**

Bottle £6.25
Case £71.25
Code ESZ107

An ever reliable southern Rhône, from this classy little co-operative near Avignon; juicy and approachable, and particularly fleshy and fruity in the superlative 2007 vintage.

Vibrant purple hue. Pretty, lifted berry perfume. Forward, raspberry-toned palate, with a hint of white pepper and refreshing acidity. Uncomplicated pleasure.

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

Bottle £6.75
Case £76.95
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.

● **Vegas del Rayo, Rioja, Vendimia Seleccionada, Spain, 2006 12.5°**

Bottle £6.95
Case £79.23
Code VEG206

A cheerful, medium-bodied Rioja in a mildly old-fashioned style at a fair price - and balanced enough for summer drinking.

Sombre ruby. Mature aromas of cooked plum. Authentic, creamily ripe mouthful of red fruit - cherries and berries - with a hint of tobacco and a smidge of tannin.

● **Aurélie Trebuchon, Les Hauts de Median, Petit Verdot, Vin de Pays d'Oc, 2008 13°**

Bottle £6.95
Case £79.23
Code VIC208

Petit Verdot, a deep-coloured, black-fruited grape is better known as a valuable blending grape in Bordeaux, but as it barely ripens there it makes more sense to plant it in the Languedoc. This is made by young Aurélie Trebuchon, who has married into the Vic clan, at the family's hamlet near Beziers.

Deep and opaque. Wow! Rich, rounded, bursting with juicy blackcurrants and hints of earth and spice. Excellent finish too. The sunshine leaps out of the glass.

● **Bon Cap, The Ruins, Syrah/Cabernet Sauvignon, Eilandia, Robertson, South Africa, 2007 14.5°**

Bottle £7.25
Case £82.65
Code BON207

About 60% Syrah and 40% Cabernet Sauvignon, given some oak treatment with staves, this is typical of the wines the Du Preez's make at organic winery Bon Cap - in a full-on, intense, well extracted style.

Deep toned. Aromas of blueberry and black fruit. This is the sort of gutsy blend pioneered by the Aussies, brambly, lightly spicy, and with a fresh finish.



Crisp and Juicy - for serving cool

The model grape of this category is, of course, Gamay, the grape of Beaujolais, and a summer favourite, but Cabernet Franc is equally useful as an accompaniment to charcuterie and salad.



● Château de Putille, Anjou Rouge, 2008 13°

Bottle £7.25
Case £82.65
Code PUT308

We reintroduce this old favourite, an enjoyably ripe but crunchy wine from 100% Cabernet Franc grown in the middle of the Loire.

Vivid youthful purple. Intense aromas of hedgerow fruits. Crunchy cassis fruit balanced by ripe, supple tannin. An ideal accompaniment to roast pork.

● Recchia, Masua di Jago, Valpolicella Classico, Italy, 2007 12°

Bottle £7.50
Case £85.50
Code REB107

Recchia is a model estate in north-east Italy producing a range of wines from Bardolino to Amarone. The Masua di Jago name signals a selection of their best Valpolicella Classico.

Pale and clear. Bittersweet entry, with fresh red cherry flavours. Bright, balanced and crisp, with just enough of an edge to cut richly sauced pasta or parma ham and cheese.

● Domaine Lagneau, Beaujolais-Villages, 2007 13°

Bottle £7.75
Case £88.35
Code LAG107

We sell huge quantities of the Lagneau's Regnié - still ridiculously good value for its concentration and quality at £8.25 - but their late-picked Beaujolais-Villages, from schist and granitic soils in Quincié-en-Beaujolais, is also too good to miss.

Vivid purple. Bright, red cherry and redcurrant juiciness, negligible tannin and a charming leafy note. No lack of concentration - so impressive for what it is.

● Domaine de la Chapelle des Bois, Fleurie, 2006 13°

Bottle £9.50
Case £108.30
Code CHB106

Chantal Coudert's and Eric Appert's Fleurie has been in our stock ever since the 2002 vintage. They deliver a classic traditional style here: carbonic maceration, 10 day cuvaision, the wine brought on in large old oak vats, and bottled with minimal filtration to preserve texture. The 2006 is now drinking perfectly.

Deep hue. Seductive perfume of raspberries. Juicy palate of blackberries and blackcurrants. Both silky and juicy.

Bordeaux Varieties

The classic grapes of Bordeaux - Cabernet Sauvignon, Merlot, Cabernet Franc and Malbec - from home to Argentina, South Africa and Australia.

● Château Verrière, Cuvée Grillat, Bordeaux Supérieur, 2005 13°

Bottle £7.95
Case £90.63
Code VES105

Largely Merlot dominated, with a little Cabernet Sauvignon for structure, this is a youthful, serious claret which can be enjoyed now or kept.

Smooth, muted aromas. Firm black fruit, with an appealing lead-pencil note. True Bordeaux, with that perfect palate cleansing tannin.

● Benvenuto de la Serna, Blend, Valle de Uco, Argentina, 2005 13.5°

Bottle £8.95
Case £102.03
Code BEN405

Retasting this wine recently, it struck us that this blend of 60% Malbec and 40% Merlot offers remarkably good value. Winner of a one of the few gold medals at the inaugural 2008 Argentina Wine Awards, it's smooth and elegant.

Deep tone. Classy, Bordeaux-ish, lightly savoury scent. Supple, attractive wine, with the plushness of the Malbec given a leafy underpinning by the Merlot. Heart of cassis and woodsmoke. Very polished.

● Spookfontein, Phantom, Upper Hemel & Aarde Valley, South Africa, 2006 14°

Bottle £9.75
Case £111.15
Code SPO306

From one of our best finds of last year, the new estate of Spookfontein (the Ghost Fountain, hence the name) a right bankish Bordeaux blend of 55% Merlot, 23% Cabernet Franc, and 22% Cabernet Sauvignon.

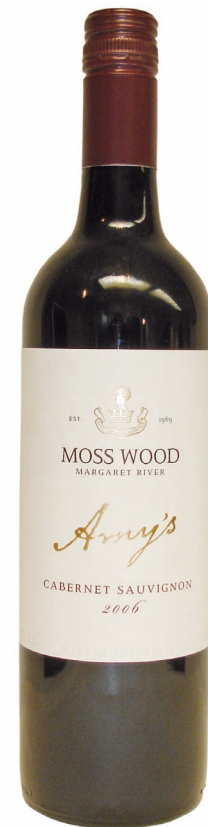
Youthful purple. Blackcurrant menthol vapours. Sweet and generous attack of black cherries and redcurrants. Charming hints of tobacco and clove. Ripely enjoyable.

● Moss Wood, Amy's Cabernet Sauvignon, Margaret River, Australia, 2006 13.5° [Screw-cap]

Bottle £13.25
Case £151.05
Code MOW206

From top Margaret River estate, Moss Wood, this is a really seductive Cabernet, leavened by some Petit Verdot, Malbec and Merlot.

Distinguished aromas: cedar, with notes of fresh mint and dark chocolate. Mouthfilling gush of luscious ripe blackcurrant. Intense primary fruit - already so complete and enjoyable, but should keep well too.



Barbecue Wines

The old vine Carignan and The Ruins Syrah/Cabernet from our daily drinking section would partner any barbecue, but if you want to serve better wine here are more gutsy, boldly fruited ideas. For fish and seafood barbecues serve rosé.



● Château Barrejat, Madiran, Tradition, 2006 13°

Bottle £7.50
Case £85.50
Code BAJ106

From 60% Tannat, 20% Cabernets Sauvignon and Franc, this is an unoaked wine crafted to let its vivid, berried fruit shine (so not in the least the harsh, tannic Madiran of old). This is an honest, mildly rustic wine, a perfect foil for coarse sausages.

Open, brambly scent with herby hints. Youthful, juicy mouthful of raspberries and blackberries, supple and fresh.

● Domaine La Croix Belle, Le Champ du Coq, Syrah-Grenache, Vin de Pays des Côtes de Thongue, 2007 13°

Bottle £7.50
Case £85.50
Code CRO307

A part oak-aged wine from the classy Croix Belle estate in Puissalicon, which stood out alongside more expensive wines from nearby grander appellations. With its toasty notes this would be excellent with grilled meat.

Deep dark tone. Toasty oak on the nose. Ripe cassis and black plum heart, garnished with caramel and spice from the oak. Lovely black-fruited liqueur finish. So impressive, with potential to age too.

● Bon Cap, Pinotage, Eilandia, Robertson, South Africa, 2006 14°

Bottle £9.25
Case £105.45
Code BON106

Our only Pinotage, made from organically grown grapes, and it's a big, wildly-flavoured example. Pinotage (like Zinfandel) makes a terrific match for a barbecued steak.

This dense and powerful wine delivers warm and spicy red fruit, with tobacco and leather in the background.

Pinot Noir

Young, bright Pinot Noir can be such a fragrant and seductive pleasure, and with fresh acidity and moderate alcohol, perfect for summer drinking. Here we offer Pinots from four continents.

● Anakena, Ona Pinot Noir, Casablanca Valley, Chile, 2007 13.5°

Bottle £9.25
Case £105.45
Code ANA907

The deeply coloured and flavoured Ona Pinot Noir is actually a blend, including 6% Merlot, 6% Viognier and 3% Syrah, but in spite of this it won the Pinot Noir Trophy at last year's annual Wines of Chile awards!

Mid cherry tone. Smooth and very lightly savoury strawberry mouthful. Very ripe and supple - no rough edges of tannin or acid at all. Lovely finish. A bottle of this will vanish very fast indeed.

● Fryers Cove, Pinot Noir, Bamboes Bay, South Africa, 2006 14°

Bottle £9.95
Case £113.43
Code FRY206

From the Fryers Cove vineyard, a few hundred metres from the cold Benguela current of the Atlantic, and therefore subject to cool breezes and thick sea fog, comes a Pinot of moderate colour and restraint. The 2007 vintage follows.

Bright berried hue. Fine raspberry aromatic profile, touch of vanilla and sweetness. Definitely New World Pinot style, damson and spice with a smooth, creamy texture, and interesting gamey hints.

● Rene Lequin-Colin, Santenay Les Charmes, 2005 12.5°

Bottle £10.50
Case £119.70
Code LEQ805

We bought so much red Burgundy from the lovely 2005 vintage that we can carry on selling this wine, from a south-facing vineyard on the slopes at Santenay, at our original 2007 price - it offers really excellent value now.

Offering a scent of macerated black cherries, and a forward, ripe and attractive palate of black fruit with just a garnish of mocha oak. A solid, ripe Burgundy for regular drinking.

● Delta, Pinot Noir, Marlborough, New Zealand, 2007 13° [Screw-cap]

Bottle £12.50
Case £142.50
Code DEL607

Delta, named after the triangular shape of some of the vineyards, is largely a Pinot Noir project. Here the Pinot is so Burgundian in style; comparable to (but cheaper than) a St. Aubin Premier Cru from a warm vintage.

Mid raspberry, slightly smudgy look. Enticing aromas of fresh oak overlaying creamy red fruit. Bright, juicy attack, all raspberries and redcurrants (and even a hint of rhubarb). Not sweet, but very fresh, pure and lively. Could even be served quite cool.



Wines for Entertaining



● **Domaine Canet-Valette, Saint-Chinian, Antonyme, 2008 12°**

Bottle £8.95
Case £102.03
Code CAN408

A new wine from this top Languedoc estate, mainly Cinsaut and Mourvèdre, picked earlier for freshness, and all in stainless steel tank. With an appealing freshness and lowish alcohol, this is a splendid Mediterranean red for summer drinking.

A wine full of bright red cherries and raspberries. High-toned aromatic feel, bright and alive, with a hint of bacon-fat. Crisp but supple.

● **Wilfrid Rouse, Chinon, Les Puys, 2005 13.5°**

Bottle £10.75
Case £122.55
Code ROT605

From a flinty, clay and sandy south-facing vineyard on the hills, and given a year in 3-4 year old barrels, this is a Chinon of considerable depth and concentration.

*Very deep colour. Scent of crushed blackcurrants. Bittersweet black fruit, quite dense and big-framed, with spice accents, and a ripe tannic backbone. Real wine. "Full-bodied, dry and earthy, with flavors of bright fruit, spice, citrus and herbs" **New York Times**, March 19th 2008.*

● **Cape Chamonix, Troika, Franschoek, South Africa, 2005 14°**

Bottle £11.50
Case £131.10
Code CHX205

A recent visit to Chamonix confirmed our view that this is one of the top Cape estates, where Gottfried Mocke turns out a small volume of acclaimed wines. Troika is a Bordeaux blend of three grapes (hence the name), 48% Cabernet Sauvignon, 38% Cabernet Franc and 14% Merlot.

Really pretty aromas of berries and sweet oak. Ripe raspberry attack, but nicely counterpointed by that attractive lead-pencil note from the Cabernet Franc. Concentrated, developing secondary notes of tobacco and spice, this would appeal to Francophiles and New World drinkers alike.

● **El Lagar de Isilla, Ribera del Duero Crianza, Spain, 2005 15°**

Bottle £12.95
Case £147.63
Code LAH404

From 40-70 year old vines, given 14 months in barrel, a wine which has won numerous accolades in Spain.

Sweet red berries, with spicy and caramel notes from the oak. Enjoyably ripe, and supported by plenty of soft tannins. Smoothly refined and elegant.

● **Château Loudenne, Médoc,
Cru Bourgeois Supérieur, 2003 13.5°**

Bottle £14.50
Case £165.30
Code LOU103

From roughly equal parts Merlot and Cabernet Sauvignon, with a little Cabernet Franc. The hot 2003 vintage has here engendered a very concentrated, early-drinking wine, but one still balanced and fresh.

Classy aromas presage an intense, almost full-bodied Bordeaux, with rich cassis wrapped in cedary oak. This builds so well on the palate with layers of creamy fruit. So textured and aromatic.

● **Walter Bressia, Monteagrello Malbec,
Mendoza, Argentina, 2006 13.5°**

Bottle £14.95
Case £170.43
Code BRE306

If you really want to show off with a rare barbecued steak this summer, then serve this, a deliciously pure and voluptuous Malbec from master winemaker Walter Bressia. The match will be as good a food and wine pairing as you can find anywhere!

The latest vintage of Walter's Malbec is as seductive as the first, exhibiting floral perfume, a velvet texture, and opulent brambly fruit.

● **Marchesi Di Gresy, Nebbiolo,
Martinenga 2006 13°**

Bottle £15.25
Case £173.85
Code GRE106

Di Gresy have some of the best vineyards on the famous Martinenga hill, without doubt the best vineyard in Barbaresco. This impeccably run estate produces polished wines, and this offers good value in an area where top Barolo and Barbaresco can reach dizzy prices.

A beautifully made, velvety Nebbiolo. Delicate, sweet and pure fruit, with hints of fungi and mushrooms. Aromatic - opens out beautifully.

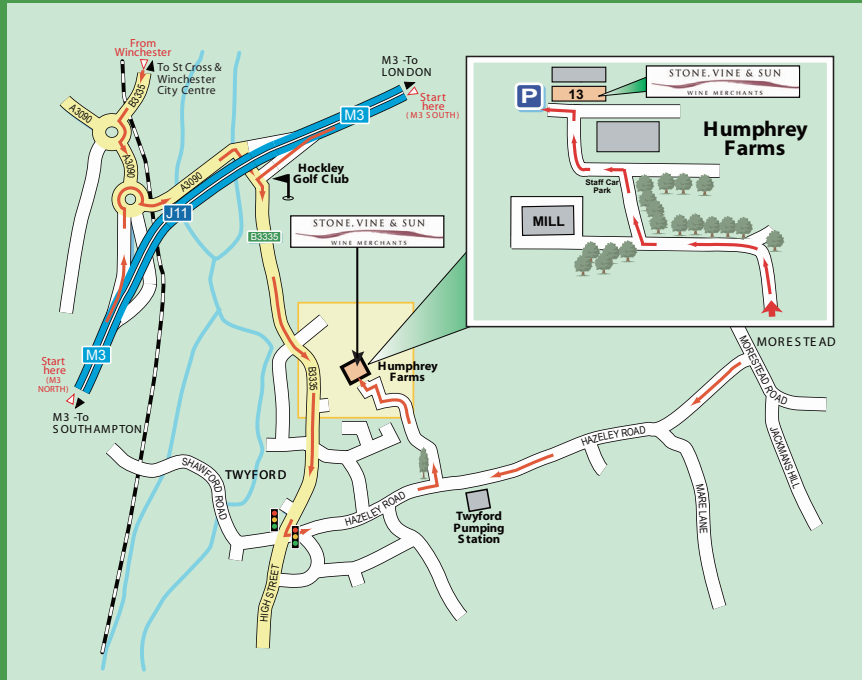
● **Digioia-Royer, Chambolle-Musigny,
2003 13.5°**

Bottle £22.50
Case £256.50
Code DIG103

Michel Royer was in a dreadful state after this vintage - he had only just over half a normal crop in that year of the heatwave in northern France. However, that concentration makes all his wines punch well above their normal weight, so his village Chambolle, based as it is on some parcels of old vines, is surprisingly rich and aromatic.

The first impression is of bright red and black cherries, with more flesh than one would expect on a village Chambolle. Very pure, and now drinking very well indeed, though will keep for years.





For orders and all enquiries, please contact:

Simon Taylor: simon@stonevine.co.uk
Gordon Coates: gordon@stonevine.co.uk
Phil Hughes: phil@stonevine.co.uk

Telephone: 01962 712351 Fax: 01962 717545
Email: sales@stonevine.co.uk Website: www.stonevine.co.uk
No. 13 Humphrey Farms, Hazeley Road, Twyford, Hampshire, SO21 1QA