

STONE, VINE & SUN

WINE MERCHANTS

Loire and Beaujolais – Wines for all Seasons

The Loire

One can forget how far it is from the Atlantic vineyards of Muscadet to the sunny vineyards above Pouilly (unless one has to do the driving!). The length and multiple micro-climates of this long band permit a hugely diverse range of wine styles, but most of the still wines from the Loire - white, rosé and red - exhibit freshness and grace and therefore make lovely summer drinking. At the same time dry whites from Chenin Blanc offer plenty of substance and reds from Cabernet Franc are no shrinking violets either... so you can happily drink these all the year round.

Simon Taylor
June 2017

Mixed Cases:

with a saving of at least 10% on the bottle prices

Code LO17 Loire Sauvignons £134.50

Three bottles each of four whites

Domaine des Forges, Sauvignon, IGP Loire, 2016

Aumonier, Touraine Sauvignon, 2016

Cherrier, Sancerre, 2015

Blanchet, Pouilly-Fumé, Les Pernet, 2016

Code LO27 River Terroirs £135.00

Two bottles of each of six whites

Chauvinière, Muscadet Sèvre et Maine sur lie, 2016

Domaine de l'Aumonier, Touraine Sauvignon, 2016

Cherrier, Sancerre, 2015

Blanchet, Pouilly-Fumé, Les Pernet, 2016

Domaine des Forges, L'Audace Chenin, Anjou Blanc, 2015

Gilles Gaudron, Vouvray Demi-Sec, Les Pierres Rousses, 2014

Muscadet

Domaine de la Chauvinière, Chateau-Thébaud

Muscadet has suffered terribly over the last decade: from falling demand and a series of harvests dramatically hit by frost or other extreme weather. Survivors (about a third of the appellation's growers have hung up their pruning secateurs and the quantity of wine produced has shrunk dramatically) are those making the best wine, often from old vines on the finest terroirs. Against this trend Jérémie Huchet, at Chauvinière and Clos des Montys, has expanded his vineyard holdings: he's a regional superstar.

Domaine de la Chauvinière, Muscadet Sèvre et Maine sur lie, 2016, 12%

Bottle £9.50 Case £108.30 Code HUC116

From low yielding vines on the estate's classic granite soils. Mid lemon with green highlights. Broad and savoury aromas with real sur lie character. The palate is a generous mouthful yet still maintains the textbook zest and balance. Now-2018

Clos des Montys, Muscadet Sèvre et Maine sur lie, 2016, 12%

Bottle £10.50 Case £119.70 Code CDM116

Jérémy bought the Clos des Montys, with vines on poor, sandstone-derived soils, in 2010. Vines here are ancient, mostly 80-100 years old. This is scented with fresh apricots; and that same sense of stone fruit permeates the wine, though it's otherwise anti-fruity, with hints of hay and white pepper over a stony base. Now-2019

Clos des Montys, Vieilles Vignes 1914, Muscadet Sèvre et Maine sur lie, 2015, 12%

Bottle £13.95 Case £159.03 Code HUC315

From a vineyard planted 103 years ago on a well sited plot of sandstone over amphibolite soils. The style of this impressive limited production wine from old vines is recognizable as Muscadet, but with a completely unfamiliar depth and concentration. Showing tightly focused mineral and ripe pear flavours, this is so well balanced and builds to a lingering finish. Now-2019

Delivery Charges* to one address are as follows:

1-5 bottles £10.00

6-11 bottles £8.50

1 case of 12 bottles £5.95

13-24 bottles £8.50

Please note: free delivery for orders of £150 or more, 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).

Loire Sauvignon Blanc

Les Chardons, Sauvignon Blanc, Vin de Pays de Loire, 2016, 12%

Bottle £9.50 Case £108.30 Code AUM316

Pale hue. Bright grapefruit and ripe apple aromas with a grassy note. Well judged weight of zesty citrus flavours. Refreshing finish. Now-2018

Domaine des Forges, Sauvignon, IGP Vin de Pays du Val de Loire, 2016, 12.5%

Bottle £9.75 Case £111.15 Code FOR716

Gooseberry and lemon sorbet: a gentle Loire SB with freshness and a light creaminess. A big contrast to Kiwi styles in its restraint. Now-2018

Domaine de l'Aumonier, Touraine Sauvignon, 2016, 12.5%

Bottle £10.95 Case £124.83 Code AUM116

From organically farmed vines, this is a long-established best-seller here, admired for its overt fruitiness. Well delineated ripe citrus with notes of cut grass, with satisfying volume. Now-2018

Cherrier Père et fils, Sancerre, 2015, 13.5%

Bottle £14.25 Case £162.45 Code ROS115

The Cherrier family have been delivering fine Sancerre, from 14 hectares of vineyards on the sweeping slopes at Verdigny, to us for over a decade. The uncomplicated and vivacious fruit of the classic white here signifies bench-mark Sauvignon Blanc: ripe lemon and grapefruit on the palate. The 2016 vintage follows at £14.95. Now-2018

Francis Blanchet, Pouilly-Fumé, Les Pernetts, 2016, 13%

Bottle £14.95 Case £170.43 Code BLA116

Very pale lemon with green tints. Exuberant youthful citrus and flint nose. Decently weighted primary fruit; fresh lemon over a mineral acid thread. Fresh and bone dry on the finish. Now-2019

Francis Blanchet, Pouilly-Fumé, Les Silice, 2016, 12.5%

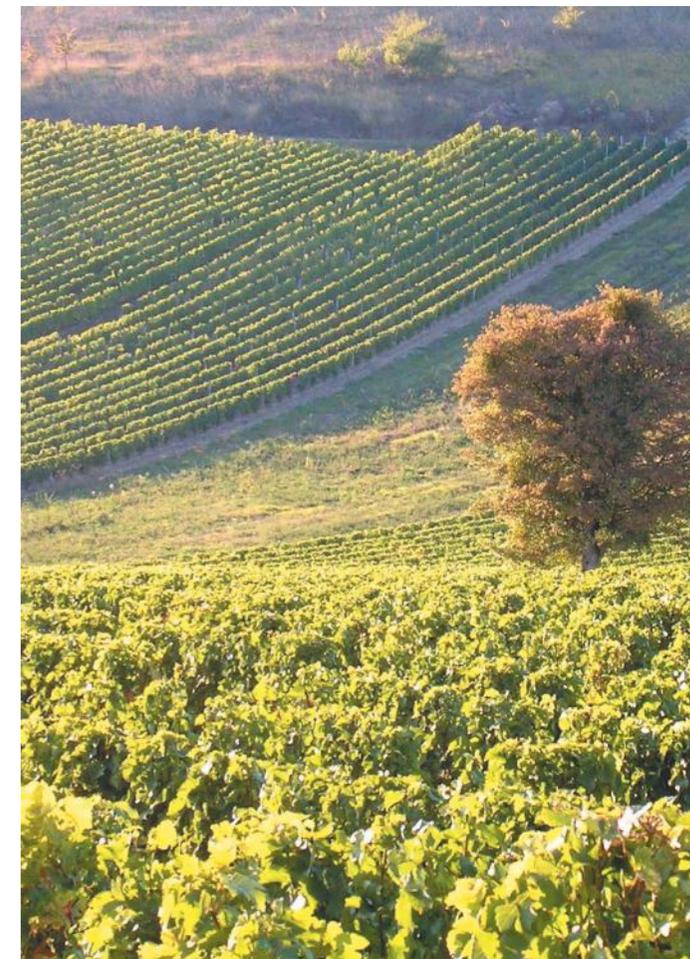
Bottle £16.50 Case £188.10 Code BLA216

From a small block on very flinty soils in the heart of the appellation, this is an intense and ageworthy wine. Currently quite tight on the nose - hints of lemon peel and hawthorn blossom - it's textured and irony, with citrus and asparagus notes. A splendidly long finish, with a peppery sense of minerality, indicates its class. Now-2020

Masson Blondelet, Pouilly-Fumé, Les Pierres de Pierre, 2014, 12.5%

Bottle £17.95 Case £204.63 Code MAS414

The top wine here, from a very stony and calcareous site, which keeps beautifully. Mouthwatering fruit - greengage and citrus with incisive bite and purity. Satiny, pure and linear. Very long. Now-2018



Chenin Blanc Dry to Demi-Sec

Chenin Blanc is the dominant grape of the middle Loire, around Tours and Angers.

Domaine des Forges, L'Audace Chenin, Anjou Blanc, 2015, 13%

Bottle £11.95 Case £136.23 Code FOR415

100 % Chenin Blanc, picked late and barrel fermented and aged (though the oak is very understated). Aromas of citrus with a hint of characteristic Chenin "wet wool". Not overtly fruity, suggesting the merest hints of tangerine and apricot, this is fresh and satiny, a fine accompaniment to fish or indeed shellfish. Nice citrusy finish. In a reversal of usual old world / new world pricing, if this very same liquid came from a cool young South African winemaker with a designer label it would cost a few pounds more! Now-2019

Gilles Gaudron, Vouvray Sec, Les Vaux Louis, 2014, 12.5%

Bottle £12.95 Case £147.63 Code GAU214

A subtle, gentle wine from Gilles, a fourth generation winemaker with a kilometre of 13th century troglodytic cellars. An attractive weight of orchard fruits cut with citrus zest. Classy example. Now-2019

Château Pierre-Bise, Savennières, Clos le Grand Beaupréau, 2011, 13%

Bottle £17.95 Case £204.63 Code CPB811

An inviting nose of classy ripe pear fruit. All filigree elegance, with unadorned stone fruit and herbal depth. So intense and focussed.

"It has a greater flesh and persistence on the palate than the Clos de Coulaine of the same vintage, with a supple weight but also a stony background in keeping with the character on the nose. 17/20" www.thewinedoctor.com, February 2013. Now-2018

Château Pierre-Bise, Savennières, Clos de Coulaine, 2014, 14%

Bottle £17.95 Case £204.63 Code CPB614

Raised in a mix of old barrels and stainless steel tanks. Crafted in a deliberately lightly oxydised style - so this has a dry sherry-like accent - this wine is not for everyone: it's a bone-dry, powerful and complex Chenin Blanc to ponder over. Mid gold. Light aromas of lanolin and lavender little prepare one for the rich and honeyed flavours, displaying Seville oranges, dried apricots and the savouriness of a fino sherry. Splendidly weighty – a way-out alternative to old-fashioned Meursault! Now-2019



Demi-Sec

There are many (including the writer) who believe Vouvray's finest wines are demi-sec, i.e. medium-dry. Dry Vouvray just lacks something – and the sweetest wines of the appellation never quite match the rich heights of those from the Coteaux du Layon.

Gilles Gaudron, Vouvray Demi-Sec, Les Pierres Rousses, 2014, 12.5%

Bottle £13.50 Case £153.90 Code GAU314

Gilles Gaudron is the latest of four generations to control this 25 hectare domaine comprising 50 small plots, along with 1000 metres of 13th century troglodyte cellars.

This is the definitive wine pair for any rich liver pâté - try it, it's sensational - but also a deliciously moreish aperitif. Aromas of pear, table grapes and honey. On the palate a breadth of subtle passion fruit and pineapple flavours with a delicate sweetness are held in check by a fine acid structure. Now-2019

Sweet Chenin Blanc

Are these sweet wines the greatest wines made in the entire Loire Valley? Why are they so successful? Firstly Chenin Blanc has brilliant attributes as a grape for late harvest sweet wine production: it's thick-skinned, so it holds its integrity even in equinoctial rain; and it also retains its acidity even as sugar levels rise in the autumn. It's the thrilling balance of sugar and acidity (as with top German Rieslings) which makes these wines so appealing. Secondly the combination of climate and local topography encourages the growth of *botrytis cinerea*, the "noble rot" fungus, which both concentrates the grape juice by leaching out water and also lends a particular honeysuckle and barley sugar flavour to wine made from affected grapes. Autumn morning fogs, held in the sharply cut valleys of the Layon river and side streams, offer perfect conditions for the fungus to thrive.

These wines have always offered great value for their concentration and finesse. Prices have risen, but when one sees the release prices of 2016 Sauternes (the wines of even mid range Châteaux will emerge in due course at over £50 a bottle) they still look reasonable.

Be aware that because of the relatively high levels of acidity these wines are not "pudding" wines to be paired with sweet desserts. They are lovely to sip on their own; they accompany cheese, especially blue cheese (salty

and sweet together, oh yes); or the richer examples can match fruit desserts (the Branchereaus at Domaine des Forges recommend tart rhubarb or apricot).

Domaine des Forges, Coteaux du Layon St Aubin, 2015, 12%

Bottle £13.50 Case £153.90 Code FOR615

Absurdly good value for a wine of such richness and weight; and from vines with an average age of forty years too. Pale gold. Promisingly honeyed nose. Showing peach and apricot enveloped in honey, this is fat but finishes with thirst quenching acidity. Much richer than usual for this cuvée but not fully sweet so ideal to drink on its own or to accompany foie gras or cheese. Now-2020

"Rich and sweet and easy. Maybe not the subtlest, but well made and very good value. Tangy Gripfix [white glue] flavours. Medium sweet. Good acidity. GV. 16.5/20", Jancis Robinson, MW, jancisrobinson.com, 16th February 2017.

Domaine des Forges, Coteaux du Layon Chaume, Les Onnis, 2015, 12%

Bottle £21.95 Case £250.23 Code FOR215

From a steep, grassed vineyard near the river, so open to botrytis; and always a long-lived, luscious wine with high levels of residual sugar. Silky textured with ripe peach, barleysugar and Seville orange marmalade notes. So intense, already complex, yet so well balanced, and so long. Now-2023

Château Pierre-Bise, Les Rouannières, Coteaux du Layon, Beaulieu, 2014, 11.5% (50cl.)

**50 cl. bottle £19.95 Case (12 x 50cl. Bottles)
£227.43 Code CPB514**

From a vineyard on thin soil over spilite at this famed estate. Mid gold. Rich, but not over-sweet, with tangy citrus cutting the mandarin and lychee flavours. Lightly honeyed. Now-2020

Domaine Sylvain Gaudron, Vouvray, Grain d'Or, 1er Tri, 2010, 11% (50cl.)

**50 cl. bottle £23.95 Case (12 x 50cl. Bottles)
£273.03 Code GAU410**

Fine, dry weather at the end of October and into early November allowed this careful selection of individual berries affected by noble rot. This mid-gold coloured wine has 115g/l residual sugar, so is not that sweet; but it is wonderfully rounded and delicately textured, with honey and pure ripe orchard fruit flavours. Now-2022

Château Pierre-Bise, Quarts de Chaume, 2006, 11% (50cl.)

**50 cl. bottle £27.50 Case (12 x 50cl. Bottles)
£313.50 Code CPB206**

We were offered a small parcel of this eleven year old wine, from the Quarts de Chaume (literally the best quarter of the village of Chaume), along with Bonnezeaux one of the top two sweet wine appellations in the whole of the Coteaux du Layon. Unsurprisingly we jumped at it – it's rare to be able to buy wines with such bottle age at a fair price. Lustrous gold. This is superbly smooth and honeyed, delivering a lovely (and dangerously more-ish) gush of quince and stone fruit. Drinking perfectly but will keep for years, such is the balance and purity. Now-2022

Rosé

Wilfrid Rousse, Chinon, Rosé de Saignée, 2016, 12%

Bottle £12.50 Case £142.50 Code ROT516

Wilfrid Rousse bleeds (*saigner* is to bleed) off the juice for this rosé between 12 and 24 hours after putting his red Cabernet Franc grapes, skins, pips and all, in the fermentation vat. Always a lovely soft, pale pink. Gentle scent of *fraises des bois*. With bright red cherry fruit and fine texture, this is dry and extremely food friendly. Now-2018

Cherrier et Fils, Sancerre, Rosé, 2015, 13.5%

Bottle £15.25 Case £173.85 Code ROS315

The Cherrier family's rosé, from 100% Pinot Noir, is an example of that light and pure style so popular in Parisian bistros. As in Burgundy (just over the central hills to the east of Sancerre) 2015 was a superb vintage for Pinot. Very pale salmon pink. Gentle cranberry and redcurrant scent. Crisp strawberry fruit, fine and silky, before a dry, savoury finish. Brilliant Pinot rosé, lovely lunch wine. The 2016 vintage follows at £15.95. Now-2018



Red

Traditionally Loire reds were fully ripe only in fine summers, but this region has been a winner in the climate change stakes. The first three wines are from Cabernet Franc. Cabernet Franc can be served slightly chilled; and goes very well with all ham, charcuterie and pork dishes. Roast ham and a decent Chinon is a match made in heaven....

Domine du Petit Bondieu, Bourgueil, Cuvée du Vendôme, 2012, 12.5%

Bottle £12.50 Case £142.50 Code PEB112

Light and stylish, fine and silky, this unoaked Cabernet Franc displays cherry fruit, and could be enjoyed cool. Now-2018

Wilfrid Rousse, Chinon, Les Bois de Beaumont, 2013, 12.5%

Bottle £14.50 Case £165.30 Code ROT113

Wilfrid Rousse is making exemplary Chinons from his 18 hectares of organically farmed (and certified) vines. This is from 50 year old vines on argilo-calcaire soils on the slopes, aged in old barrels. It's now drinking perfectly, showing dark cherry aromas; well defined black and red fruit, with notes of olive; and pleasing mass. It's archetypal Loire Cabernet Franc. The 2014 vintage follows at £15.95. Now-2018

Wilfrid Rousse, Chinon, Les Galuches, 2015, 12.5%

Bottle £14.75 Case £168.15 Code ROT315

Unquestionably the finest vintage we have tasted of this unoaked wine. It's stunning, from its glossy purple hue, via its perfume of black fruit and violets, to a dramatic heart of blackcurrant and black cherry flavours. It's juicy, crunchy and wholly artisanal in its expansive vitality. Now-2019

Cherrier Père et fils, Sancerre Rouge, 2015, 13.5%

Bottle £15.50 Case £176.70 Code ROS615

Pure Pinot Noir, half aged in old barrels, and looks a bargain compared to anything coming out of Burgundy in 2015. Gentle aromas of still largely primary red fruit precedes a strongly varietal palate of wild raspberries and red currants. "Confit", as the French would say, prettily ripe but not in the least jammy, this is deceptively generous, showing some incipient savoury notes, and finishes long. Now-2018

Beaujolais

Highly unusually for us we list wines from two vintages, so ***please take extra care when ordering!*** 2014 is as an excellent year, producing classic wines of ripeness and levity; and the wines have the benefit of being cheaper, being bought at lower prices and before the pound's slump. 2015, however, is seen as a miraculous year for Gamay. According to *grand-père* Lagneau the last comparable harvest was 1945! It was a hot, dry summer - there was hardly any rain at all in July, August and September - and in addition the grapes were dried by a warm breeze. Yields were down by 20-35%; and the wines all show dramatic purple tones, terrific intensity, extreme ripeness (some alcohol levels were up to 14.5%, rather than the more customary 12.5-13%) and definite tannins which will keep the wines going for years.

I used to write that Beaujolais is the definitive summer red; but, honestly, wines like these can be enjoyed the whole year round. And if you can't face red Burgundy prices anymore switch instead to Beaujolais from the ten named Cru villages. As well as being more affordable - prices have only risen very slightly in many years - they are certainly more reliable! Furthermore, after about five to eight years, the top wines may subtly transform themselves into Pinot Noir look-alikes. The locals even have a verb for this: "*pinoter*", i.e. to become more

Pinot-like with time in bottle. The wines begin to smell farmyardy, like mature Pinot Noir; they develop a svelte texture, and show gamey and truffley depths.

Mixed Cases:

with a saving of at least 10% on the bottle prices

Code BC17 Sunny Beaujolais Dozen £132.00

Three bottles of each of four reds

Lagneau, Beaujolais-Villages, 2014

La Chapelle des Bois, Chiroubles, 2015

Chapelle des Bois Fleurie, 2014

Calot, Morgon, 2014

Code BC27 2015s Crus Case £151.45

Three bottles of each of four reds

Domaine Lagneau, Regnié, Vieilles Vignes, 2015

La Chapelle des Bois, Fleurie, 2015

Calot, Morgon, Tête de Cuvée, 2015

Domaine du Granit Doré, Julienas Vieilles Vignes, 2015

Domaine Lagneau, Quincié en Beaujolais

The Lagneaus run a sixth generation estate with a priceless inheritance of old vines, largely planted either around 60 or over 100 years ago. They really work hard here: the vineyards are grassed and carefully tended; and all their grapes are handpicked, usually later than all their neighbours, to ensure quality and full ripeness. Vinification is all carbonic maceration.

Lagneau, Beaujolais-Villages, 2014, 13%

Bottle £10.95 Case £124.83 Code LAG114

The family have five hectares of Beaujolais-Villages, on schist and granite soils in Quincié-en-Beaujolais, which lies just to the south of Régnié. Their steeply sloping vineyards lie in the line of the Crus: this is generally accepted as one of the best terroirs for Beaujolais-Villages. Deep tone. All black cherry and blueberry, juicy, but with substance too from the old vines. So crisp, alive and energetic. Now-2018

Lagneau, Beaujolais-Villages, 2015, 13%

Bottle £11.95 Case £136.23 Code LAG115

This is intense for a Beaujolais-Villages, displaying black-fruited perfume, and lots of juicy blackberry fruit over a firm backbone. Now-2019

"Mid to deep cherry with purple rim. Inviting aroma of lifted dark-red forest fruits. A little chewy on the palate, giving it texture but also suggesting in needs food or another 6 months in bottle. Depth and length and a more serious savoury quality than the other Beaujolais-Villages wines tasted so far. GV. 16/20", Julia Harding MW, jancisrobinson.com, 17th August 2016.

Lagneau, Regnié, Vieilles Vignes, 2014, 13%

Bottle £11.95 Case £136.23 Code LAG314

Intense Gamay: blackcurrants and black cherries, bright and crunchy, mild tannins and lots of vigour and length. Always one of the best value wines in our stock. Now-2019

Lagneau, Regnié, Vieilles Vignes, 2015, 14%

Bottle £12.95 Case £147.63 Code LAG315

Old vines indeed – 65 to 70 years of age. Stunning vivid purple. Terrific attack of red and black cherry and berry flavours. So juicy and wild. Now-2020

Domaine de la Chapelle des Bois, Le Colombier

The Coudert-Appert's Fleurie is now firmly established as a favourite among our customers. All the wine goes into the traditional large old oak foudres, large barrels, in the Beaujolais fashion; and all are bottled with minimal filtration to preserve texture.

They have 8.5 hectares in total from Chantal's father, 8 in Fleurie and just half a hectare in Chiroubles. The Fleurie vineyards lie on the foothills of the massif, so tend to be well exposed, facing east to south-east. Soils in Fleurie are pale pink, arenitic, and lighter than in most of the Crus, perhaps explaining the grace of the wines. Chiroubles, just to the south-west and sharing its orientation, is less than half the size of Fleurie. The more sandy vineyards are on the slopes at 280-450 metres, and this tends to give freshness and bite to its pretty

La Chapelle des Bois, Chiroubles, 2015, 13%

Bottle £12.50 Case £142.50 Code CHB315

This is fresh and brightly refreshing, with bright red fruit just dancing over lovely, almost floral, aromatics and just a whisper of tannin. Now-2019

"The highest of the 10 cru regions in Beaujolais,

Chiroubles can be light - but not this exceptional 2015. Generously fruited but not over-extracted, this is refined and beautifully proportioned. Fresh and perfectly balanced, pure silk. GV. 91/100" Matt Walls, Summer Reds, **Decanter** magazine, July 2017

La Chapelle des Bois, Fleurie, Grand Pré, 2014, 13%

Bottle £12.50 Case £142.50 Code CHB114

The Couderts' example continues to be hugely popular here, vintage after vintage, and the price has remained modest. Bright cherry colour. Rose and red-fruited fragrances. Crunchy cherry and berry mouthful, vivacious, with just a tiny hint of palate refreshing tannin. Served cool (but not too cold), this is a charmer. Now-2018

La Chapelle des Bois, Fleurie, 2015, 13.5%

Bottle £13.25 Case £151.05 Code CHB115
Magnum £27.50 Case (6 x 150.cl) £156.75
Code CHB915

This wine is so consistent; only a little extra substance and ripeness indicate the low yields and heat of the 2015 vintage. Pretty berried fruit – serve lightly chilled. The magnums are fine to lay down. Now-2020

Domaine Calot, Villié-Morgon

Our much respected friend Jean Calot died last year, but he oversaw the production of spectacular wines in 2015, with yields down by a third but tannin and alcohol levels well-managed. These are complex wines, capable of ageing, and taking on Pinot Noir characteristics after a few years in bottle. This is usually attributed to Morgon's different soils: widespread decomposed schist with a lot of iron and manganese. Locally they call it la roche pourrie, rotten rock, presumably for its alternation of grey-green and reddish tones.

Domaine Calot, Morgon, 2014, 13%

Bottle £12.95 Case £147.63 Code CAL414

This is drinking perfectly now, with a depth of fruit backed by just a hint of tannin. Open and generous, lively and brightly red-fruited. Appealing lifted quality on the finish. Now-2019

Domaine Calot, Morgon, 2015, 13.5%

Bottle £13.50 Case £153.90 Code CAL415

Hugely appealing lifted cherry perfume. Splendid cherry flavours, ripe, concentrated but with mouthwatering juiciness too. Now-2021

Domaine Calot, Morgon, Tête de Cuvée, 2015, 13.5%

Bottle £14.95 Case £170.43 Code CAL315

Tiny yields - just 20 hectolitres per hectare from 50 to 75 year old vines on the famous Côte de Puy - for this sensational example. At first it appears a little reticent, but then this unfolds layers of red and black cherries, fleshy and rich, over ripe and powerful tannins. Anyone with a cellar (or even a dark, cool cupboard) should lay a case of this down. Now-2023



Domaine du Granit Doré, Jullie

New to the UK are the extraordinarily ripe and powerful wines of Vincent and Marie Rollet at Granit Doré (great name, the gilded stone!). These wines are extravagant - with Grenache-like, bold, black fruit flavours and alcohol to match – the product of very ripe fruit and long macerations.

Domaine du Granit Doré, Juliéнас, Beauvernay, 14.5%

Bottle £13.95 Case £159.03 Code GDO115

Beauvernay is the sector of Juliéнас where the cellar is located. Ripe black cherry perfume. Dense black fruit, but with crunchy blackcurrant acidity too. Plenty of substance but also supple, fleshy and balanced – and finishes with a super streak of cassis. Now-2021

Domaine du Granit Doré, Juliéнас, Vieilles Vignes, 14.5%

Bottle £14.95 Case £170.43 Code GDO315

From vine plots 45 and 90 years old. Totally purple and opaque. There's a hint of blackcurrant liqueur in this wine, but it also seems purer, livelier and more intense

than their Beauvernay cuvée. Hints of spice on a fine, long finish. Now-2022

Domaine du Granit Doré, Juliéнас, Marcel's, 14.5%

Bottle £15.50 Case £176.70 Code GDO415

We rarely ship a barrel-aged Gamay but were impressed by this example, which overlays the bittersweet, sumptuous fruit with vanilla and dark chocolate hints. Extravagantly different – if decanted, would one even spot it as a Beaujolais? Best kept a year or two: 2018-2022.

STONE, VINE & SUN

WINE MERCHANTS

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