

What We Drink at Home

Yes, we drink - and quite a lot. Like most of the wine trade, in a pact with the devil, we sign away a living wage in exchange for wine bought at a staff discount! So here are twelve wines: two whites and two reds chosen by each of Simon, Francois and Alistair, that we like to drink at home, all with 12.5% off - plus a mixed dozen including one of each with the same discount. *Valid until Sunday 21st October

ALL AT
12.5%
DISCOUNT*

White

Simon

Corte Mainente, Cengelle, Soave, Italy, 2017, 12.5% (p.29)
£10.95 £9.58

"I love this fruity, lively and well-textured Soave - a world apart from the over-cropped rubbish in the supermarkets. Do try it - and be prepared to be amazed".

Des Dieux, Chardonnay, Hemel-en-Aarde Ridge, South Africa, 2014, 13% (p.36)
£16.50 £14.44

One of my best ever discoveries in twenty years of prospecting, hence close to my heart: an awesome barrel-fermented Chardonnay. I love that kick of lime which cuts the creamy richness. The DBs".

Francois

Fontanel, Côtes du Roussillon Blanc, France, 2016, 14% (p.7)
£14.95 £13.08

"Elodie and Matthieu must be our youngest winemakers but they are ever so promising. The white here is generously ripe, rich and wonderfully complex without breaking the bank."

Cherrier Père et fils, Sancerre, 2017, 13.5% (p.20)
£15.95 £13.96

"Surely one needs a good Sancerre in the cellar and Agnès and François's example is textbook. Aromatic with piercing flavours of lemon, grapefruit and an inimitable steely tension."

Alistair

La Combe Saint-Paul, Vermentino IGP Pays d'Oc, France, 2017 (p.6)
£8.95 £7.83

"This is a lovely pop it and pour it white, uncomplicated, with stone fruit and fresh acidity, an everyday white at home".

Lequin-Colin, Bourgogne Chardonnay, Back to the Roots, 2016, 13% (p.22)
£18.95 £16.58

"This is such good value for an oaked white Burgundy with a citrus bite and great texture, and a long finish. Will keep but that hardly happens in our house..."

Red Simon

Barréjat, Madiran, Tradition, France, 2016, 13% (p.15)
£10.50 £9.19

"I have probably drunk more of this over the last decade than any other wine in our stock. Unoaked, it has a rustic authenticity but also beautifully clean fruit and balance, and drinks well with anything from bangers to steak".

Talosa, Chianti Colli Senesi, Italy, 2016, 13% (p.30)
£11.50 £10.06

"Youthful, fresh and light, red-berried Sangiovese. Has a lovely cut which makes it perfect for salume, cold ham or any fatty pork dish".

Francois

La Pigeade, Ventoux, Les Sables, 2016, 13.5% (p.11)
£10.95 £9.58

"The best contender to be my new house wine! I was bowled over by this charmingly red fruited wine from the flank of the mountain made famous by the Tour de France. Such a complete wine for the money, flesh, spice and a long fresh finish."

Errazuriz, Pinot Noir, Aconcagua Costa, Chile, 2016, 13% (p.41)
£15.50 £13.56

"I drink an awful lot of Pinot and have been extraordinarily faithful (some say biased) to French ones. Never before I have found a "generic" New world Pinot Noir which ticks all my boxes. I can't fault this wine: it is generous without being jammy, refreshingly light but bursting with flavours and the first thing I want to do after finishing a glass is fill it up again".

Alistair

Great Expectations Shiraz, Robertson, South Africa, 2016, 14% (p.38)
£9.95 £8.71

"I had always been wary of South African reds until I tasted this Shiraz, lightly oaked, with a touch of spice and freshness of fruit: a real QPR, worth trying."

Rocher-Gardat, Montagne Saint-Emilion, 2015, 14.5% (p.17)
£16.50 £14.44

"This is perfect with roast beef or lamb, still quite youthful (decant an hour before) and from such a great vintage, has plenty of fruit and backbone. Drink now or keep for a few years".

What We Drink at Home mixed case (Code WDH18)

including one bottle of each wine - six whites and six reds - for £141.00, with free delivery