



# Go Wine

FINE &  
RARE WINES

*Unique Selection*



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# OUR COMPANY

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We are one of the premier wholesalers of fine & rare wines in South of Florida. Founded in January 2015 by seasoned industry pioneers with a shared passion for fine wine with the core philosophy to provide exemplary customer service while always striving to exceed expectations. Our company is proud to represent an exceptional portfolio of high quality, terroir centric and historic producers from around the world, the majority of which are family owned.





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## OUR TEAM

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Foto: Marcelo Pelleriti, Anadariela Valderrama, Dayanna Díaz, Darío Pelissero, Miguel Priore

### MARCELO PELLERITI

*"Finding Miguel along the way opened a world full of certainties for me, allowing me to create freely, to rest my mind. Only with that peace can one create and understand that personal and professional evolution goes hand in hand with the evolution of the market, with the evolution of cult wines."*

### MIGUEL PRIORE

*Over the years, I have dedicated myself to the in-depth study and exploration of Mendoza's distinct terroirs and the rich array of extraordinary wines they can yield. When Marcelo came forward with the idea for our collaboration, his certainty was infectious, and together, we embraced the chance to unite our dreams. My foremost ambition has been crafting iconic wines with a timeless appeal that allows us to transcend generations in global markets."*

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# OUR PORTFOLIO

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Go Wine curates an exceptional selection of fine wines from renowned wine regions worldwide. Through strong relationships with high-quality, terroir-centric, and historic winemakers, we access limited-production and sought-after wines, ensuring our portfolio represents the best of each region.

Our rigorous selection process identifies wines of outstanding quality, craftsmanship, and a sense of place. We prioritize wines that express unique terroir characteristics, capturing vineyard essence and winemakers' expertise. Careful evaluation and tasting allow us to handpick wines that embody excellence, creating an unforgettable sensory experience.

Understanding that our customers seek more than a bottle of wine, we provide a journey that transports them to vineyards, evokes emotions, and creates lasting memories. Our diverse selection caters to varying tastes and preferences, reflecting our commitment to fulfilling aspirations.

Exemplary customer service is our pride. Our knowledgeable staff assists customers in navigating our curated selection, offering insights and personalized recommendations. We foster lasting relationships, ensuring an educational and enjoyable wine-buying experience.

In summary, Go Wine's exceptional selection results from our team's expertise, passion, and exploration of renowned wine regions. We curate wines showcasing exceptional quality, terroir-centricity, and rich winemaking traditions. With a commitment to exemplary service, we strive to provide an unparalleled wine-buying experience.

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## FAQ'S:

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### 1 Can I order online?

Yes, of course! Please contact our Customer Service team with any questions or to place an order. We would be happy to assist you:

- Email: [sales@gowineusa.com](mailto:sales@gowineusa.com)
- Phone: (866) 614 0377
- WhatsApp: (786) 684 6215

### 2 What is the order minimum for delivery?

Orders of \$500 or more qualify for free shipping. For orders below \$500, we will apply fuel surcharges of \$25.00 to Miami Dade County, and \$50.00 to Broward and Palm Beach Counties.

### 3 What is the cut-off time to place an order for next day delivery?

If you have placed your order by 5:00 pm and your account is clear, your order will be delivered the next two days in most areas.

### 4 What are your hours of office and warehouse operation?

Monday through Friday from 9 am to 5 pm.

### 5 Where do I pick up will call orders?

1325 NW 98th CT, unit 1 Miami FL 33172

### 6 What are your days of delivery?

We make deliveries on weekdays to most areas.

### 7 What is your Broken Case Charge?

There is no charge for broken cases.

### 8 What should I do if I notice a pricing error on my invoice at the time of delivery?

From time to time, errors in pricing occur on invoices. Please note any discrepancies on your invoice and accept your delivery in full. We will correct any errors ASAP.

WE ARE PART OF





# ARGENTINA WINE REGION

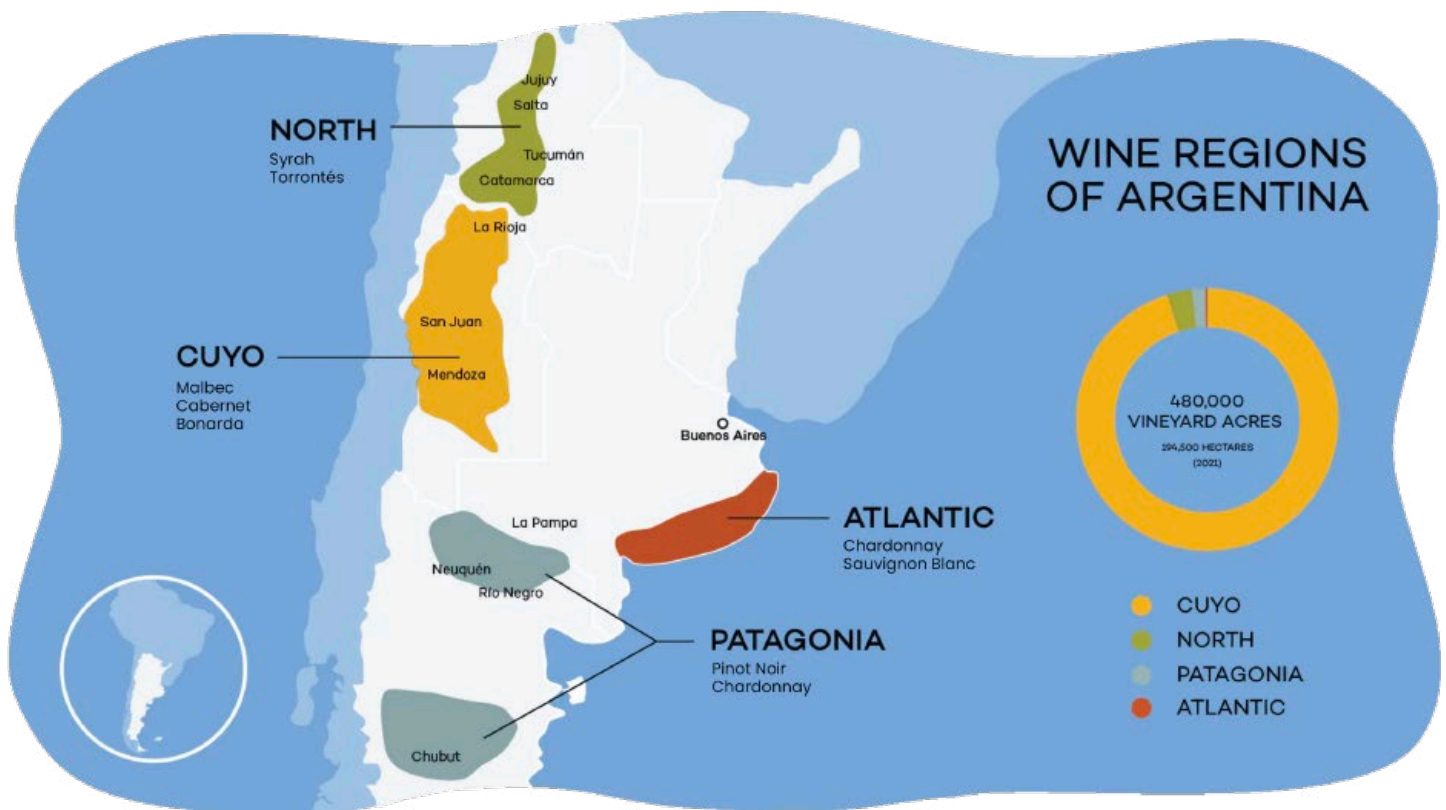
Argentina is the 5th largest wine producing country globally. holds the title of the largest wine producer in South America. Renowned for its exceptional versions of classic red wines such as Malbec, Cabernet, and crafted blends.

Argentine wines are considered New World wines, but actually have a rich history dating back more than 400 years. Introduced by Spanish missionaries, winemaking practices thrived, utilizing innovative irrigation methods from melting snow in the Andean peaks to irrigate the vineyards. Once a water supply is established, the valleys in the foothills of the Andes provide ideal conditions for growing vines, thanks to the warm, sunny days and chilly nights.

Between 1850 and 1950, the Argentine wine industry was renewed by an influx of Italian and Spanish immigrants who brought new vines and a wealth of winemaking experience to South America. Malbec, originally from France, became Argentina's signature red grape, known for its intense color, berry aromas, and velvety texture.

## Key Facts

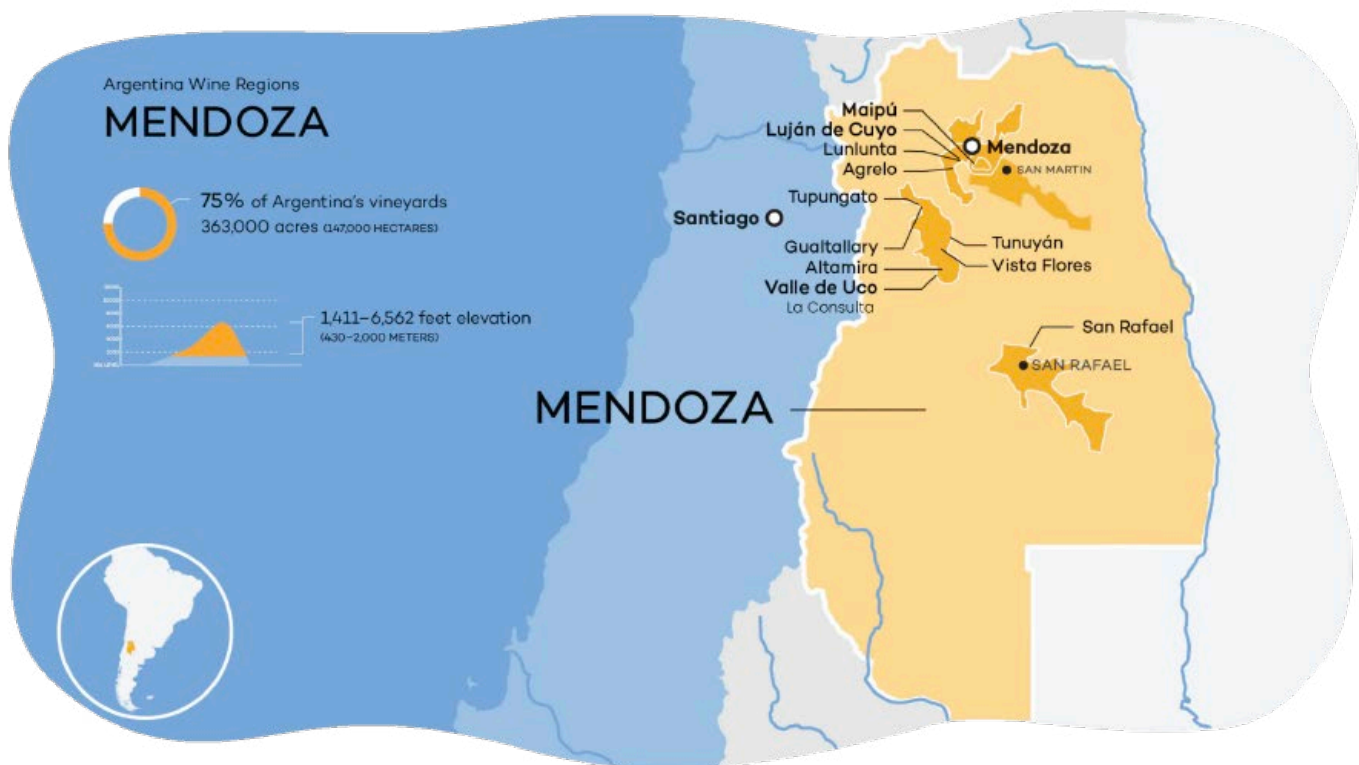
- Home to the largest vineyard area of Malbec in the world.
- More than 75% of Argentina's vineyards are in Mendoza.
- There are 106 official wine appellations of Argentina.



# MENDOZA WINE REGION

Mendoza located in central-western Argentina. The massive Andes Mountains create a dramatic skyline in the west and also play an important role in Mendoza's wines. The Andes act as a rain shadow, stopping wet Pacific Ocean weather from the Argentine highlands. It makes Argentina one of the sunniest and driest wine-growing regions with less than 9 inches of rain per year (as dry as the Gobi Desert). Fortunately, ample snowmelt from the Andes irrigates the vineyards, making it possible to produce wine.

Altitude plays a crucial role in determining the quality of wines in Mendoza. Higher elevations lead to increased UV exposure, resulting in grapes with higher color and flavor intensity. The cooler temperatures at higher altitudes help grapes maintain acidity, imparting fresh red cherry flavors to Mendoza Malbec and enhancing age-worthiness. In Mendoza, vineyard elevations range from 1400 feet to over 6500 feet.



## Key Factors

- Mendoza is home to 75% of the vineyards in Argentina.
- Malbec is 26% of Mendoza production.
- There is more Malbec planted in Mendoza than anywhere else in the world.



## Sub-Regions of Mendoza

### Maipú

- Historic wine region south of Mendoza city.
- Malbec wines with red fruit flavors and hints of sweet cedar and tobacco.
- The sub-region Barrancas produces wines with darker fruit flavors and softer acidity and Lunlunta features alluvial soils, resulting in black-fruited red wines with refined pencil-lead tannins.

#### Luján de Cuyo

- Malbec wines with black fruits and a graphite-like finish.
- Sub-regions like Agrelo (power), Las Compuertas (elegance), Vistalba (minerality), and Perdriel (tannin) offer distinguishable differences.

### Valle de Uco (Uco Valley)

This region has attracted producers from all over the world, including Michel Rolland from Bordeaux and Alberto Antonini from Tuscany.

- High-elevation vineyards known for elegance and excellent aging potential.
- Flavors range from deep layered black fruit to savory notes and a cocoa powder-like finish.
- Tupungato is well-known for Gualtallary with calcareous soils. You'll find fresher styles of Malbec, Chardonnay, and Cabernet Franc because vineyards are as high as 5,250 feet (1600 meters).
- Tunuyán contains the Vista Flores appellation. The area has sandy soils which produce elegant and aromatic styles of Malbec with minty notes. You'll also find some Cabernet Franc and even Pinot Noir here.
- San Carlos have the notables Altamira and La Consulta appellation. This area has alluvial soils with more loamy-clay which creates a lush, chocolately palate. The region also sits a bit lower at around 3770 feet (1150 m) which softens the acidity. Expect to find lush, rich styles of Malbec and Cabernet Franc.

### San Rafael

- Located 150 miles south of Mendoza with a limited number of wineries.
- Established by Italian immigrants in the early 1900s.

### East Mendoza (San Martín)

- Home to older vineyards with esoteric varieties like Criolla, Pedro Giménez, Moscatel, Bonarda, and Tempranillo.
- Offers compelling white wine blends.

Each sub-region in Mendoza presents diverse terroirs, grape varieties, and unique wine profiles, making it a captivating destination for wine enthusiasts.

# 1853 OLD VINE ESTATE

100-year-old vineyard planted in 1910 by “the Bianchetti” Italian immigrant family. Vines that preserves original Malbec genetics brought from France to Argentina in 1853 by French agronomist Michel Pouget before the “phylloxera” crisis in Europe that destroyed nearly every plant of Malbec in Europe. DNA is preserved intact by traditional reproduction system called “mugrones”. 10 hectare (25 acre) estate in the heart of La Consulta, Uco Valley on traditional road El Carolino, declared historical and cultural heritage. Very low yields, concentration of aromas and flavors, intense colors.

## HERITAGE

MALBEC *from Uco Valley*

Varietal	100 % Malbec	Production	6.000 bottles
Vinification	Stainless steel fermentation. 10 Days cold maceration: Malolactic fermentation in barrels		
Aging	24 months in barrel. 12 months in bottle.		
Irrigation	Flood irrigation from the Andes Mountains. Rainfall 250mm yearly.		

Winegrowers Marcelo Pelleriti & Miguel Priore

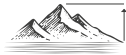
La Consulta  
Terroir Facts



Cold Climate



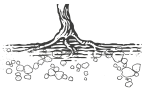
Pure melt water from the Andes



3.300 ft. a.s.l



Blue Fruit, Concentrated, Rich Tannins



Poor soils, mix of sand loam and a rocky bottom



## SELECTED PARCEL

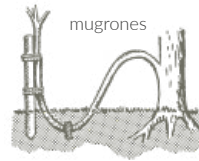
MALBEC *from Uco Valley*

Varietal	100 % Malbec	Production	24.000 bottles
Vinification	Stainless steel fermentation. 10 Days cold maceration: Malolactic fermentation in barrels		
Aging	12 months in barrel. 12 months in bottle.		
Irrigation	Flood irrigation from the Andes Mountains. Rainfall 250mm yearly.		

Winegrowers Marcelo Pelleriti & Miguel Priore

Old Vineyard, + 100 years,

Genetics of 1853, preserve with mugrones.



Yield 2 plants = 1 bottle



## HERITAGE 2017



### La Consulta, Valle de Uco

Grapes: Malbec

OVEGRMB  
6x750 ml

Price	Case	Bottle
	120.00	20.00

**VINIFICATION:** Micro-winemaking method in 225 liters French Oak barrels. 15 Days cold maceration. Barrel rotation and hand pigeage

**AGING:** 24 months in barrel. 12 months in bottle

**PRODUCTION:** 500 cases

**WINEMAKER:** Marcelo Pelleriti

**TASTING NOTES:** This is a higher-toned malbec with coffee, blackberry and hints of dark chocolate. Full-bodied with round, lightly chewy tannins and a delicious finish.

RATING VIVINO 4.3 ★★★★★



### PAIRING



BEEF



POULTRY



LAMB



PORK



DUCK



CHEESE



CHARCUTERIE



CREAMY PASTA

## SELECTED PARCEL 2019



### La Consulta, Valle de Uco

Grapes: Malbec

OVESPMB  
12x750 ml

Price	Case	Bottle
	168.00	14.00

**VINIFICATION:** Stainless steel fermentation. 10 Days cold maceration. Malolactic fermentation in barrels

**AGING:** 12 months in barrel. 12 months in bottle

**PRODUCTION:** 2800 Cases

**TASTING NOTES:** This is a solid and muscular wine with purity of dark fruits and wet earth. Full body, hints of charcoal and dark tea.

Depth in the texture and balanced.

RATING VIVINO 4.0 ★★★★★



### PAIRING



BEEF



POULTRY



LAMB



PORK



DUCK



CHEESE



CHARCUTERIE



CREAMY PASTA



# TERROIR EXPRESSIONS

## HOSTAGE

MALBEC ALTAMIRA *Single Vineyard*

In the process of looking for a unique area to produce unique wines, with character, personality and history; we found a magnificent terroir within the Altamira region, and we became hostage to the beauty and flavors we found there.

When we discovered our old little vineyard, the idea of producing a Malbec that was a perfect expression of it, became our noble purpose. See, Altamira has a unique combination of elements that fosters the perfect terroir for producing Malbec wine. So the search began, and we as adventurers started producing a Malbec that would reflect the authenticity of our place. The aim was to create a wine that would tend towards silky tannins, seductive notes of flowers and graphite and a long, linear and fresh finish, and so our Terroir Expressions Hostage Altamira Malbec was born.

### Uco Valley

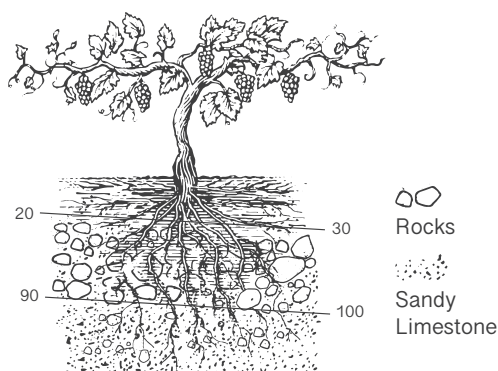


Varietal	100 % Malbec	Production	20.000 bottles
Vinification	Stainless steel fermentation. 10 days cold maceration. Malolactic fermentation in barrels		
Aged	12 month in French oak barrels.		
Irrigation	Flood irrigation. Rainfall 250mm per year.		
Planted	Over 70+ years ago		
Winegrowers	Marcelo Pelleriti & Miguel Priore		



### Altamira Terroir Facts

Cold Climate  
 3,600 Ft. A.s.l.  
 Pure Melt Water  
 Mineral, linear and smooth



SANDY SOIL with large rock covered with calcium carbonate



### HOSTAGE 2019

#### Altamira, Valle de Uco

Grapes: Malbec

TEALMB  
6x750 ml

Price	Case	Bottle
	84.00	14.00

**LOCATION:** Uco Valley Sandy loam with large rocks covered with calcium carbonate. 4,5 Hectares.

**PLANTED:** over 70+ years ago

**ALTITUDE:** 1100 meters asl (3600)

**AGED:** 12 months in french oak barrels

**TASTING NOTES:** Juicy red fruit, polished tannins, and firm acidity that gives it life and especially nerve. It has a special elegance that distinguishes it. A subtle look at Altamira with berry, mushroom and wet-earth character. Subtle and thought-provoking.

#### PAIRING

- BEEF
- POULTRY
- LAMB

RATING VIVINO 4.2 ★★★★★

# MARCELO PELLERITI

MENDOZA – ARGENTINA

These wines are created with the interpretation that Marcelo feels about the terroirs of Mendoza. He is a world renowned winemaker, with more than 40 vintages between Argentina and France. Marcelo is the first Latin American winemaker to obtain 100 points from Robert Parker. Once he became an acclaimed wine artist, he decided to return to his origin. Determined to share the interpretation of his native terroir from his point of view with the world and inspired by the qualities of the wines that had left a mark on him along the way.

## PAIRING



## GRAND CUVEE 2013

### Uco Valley, Mendoza

Grapes: Malbec, Cabernet Franc.

MPGCRB  
3x750 ml

Price	Case	Bottle
	210.00	70.00

RATING VIVINO 4.5 ★★★★★



**VINIFICATION:** Micro-winemaking method in 225 liters. Every bunch of Malbec and Cabernet Franc is destem by hand. Then, both varieties are fermented together (co-fermentation) in French oak barrels.

This is followed by cold soaking at 8 °C for 20 days, which makes it possible to gently obtain more aromatic components, since at this point alcohol does not take part in the solubilization of substances. Barrel rotation and pigeage are carried out by hand on a daily basis. Throughout the process, Marcelo Pelleriti and his team apply their experience and intuition to define the tasks necessary to make this exclusive and limited edition.

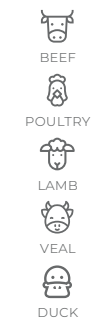
**AGING:** 24 months in barrel and 5 year in bottle

**CELLAR POTENTIAL:** Over 20 years.

**PRODUCTION:** 700 cases

**TASTING NOTES:** Bright, purplish ruby red in color. Excellent complexity on the nose, with notes of berries and dark fruit, such as plums, floral notes of violet, and subtle, spicy aromas. Great concentration on the palate, with round, firm tannins. A wine with great potential, elegant and complex.

## PAIRING



## SELECTION BLEND OF TERROIR 2016

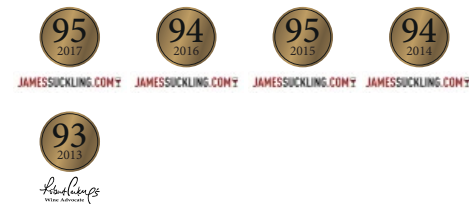
### Uco Valley, Mendoza

Grapes: Malbec, Syrah, Cabernet Sauvignon, Cabernet Franc, Merlot.

MPBTRB  
6x750 ml

Price	Case	Bottle
	163.80	27.30
Magnum 6x1.5L	420.00	70.00

RATING VIVINO 4.3 ★★★★★



**HARVEST:** Hand picking

**VINIFICATION:** Micro-winemaking method in 225 liters French oak barrels. 10-15 day, 8°C cold maceration. Barrels rotation and hand pigeage.

**AGING:** 16-22 months in French oak barrels, 18-month bottle storage.

**CELLAR POTENTIAL:** Over 20 years.

**TASTING NOTES:** This has a fragrant nose of ripe cherries, baked blueberries, lavender, violets, praline and cocoa butter. It's medium-to full-bodied with firm, velvety tannins. Polished and luxuriously creamy with a long, rich finish.



PAIRING



BEEF



POULTRY



SEAFOOD



CHEESE



PASTA



VEGETARIAN



## SIGNATURE CABERNET FRANC 2020

### Uco Valley, Mendoza

Grapes: Cabernet Franc

MPSGCF  
12x750 ml

Price	Case	Bottle
	159.60	13.30

RATING VIVINO 4.0 ★★★★★



**HARVEST:** Hand-picking using small 12 kg plastic boxes. Selection through double moving belt system and vibrating sorting table.

**VINIFICATION:** The process begins with a 10-day cold maceration at 8 ° C. Then the alcoholic fermentation is done at controlled temperature with hand pigeage.

**AGING:** 50% ages in French oak barrels for 12 months. 6 month bottle storage.

**TASTING NOTES:** Intense ruby red in colour. Fresh, spicy and fruity on the nose. The palate boasts both red fruit notes of raspberries and cherries with spicy hints of pink and black pepper. The wine has ripe and firm tannins which offer a silky and elegant texture.

PAIRING



BEEF



POULTRY



LAMB



PORK



DUCK



CHEESE



CHARCUTERIE



CREAMY PASTA



## SIGNATURE MALBEC 2020, 2021

### Uco Valley, Mendoza

Grapes: Malbec

MPSGMB  
12x750 ml

Price	Case	Bottle
	159.60	13.30
Magnum 6x1.5L	300.00	50.00

RATING VIVINO 4.0 ★★★★★



**HARVEST:** Hand-picking using small 12 kg plastic boxes. Selection through double moving belt system and vibrating sorting table.

**VINIFICATION:** 10-day, 8-10° C cold maceration. Controlled temperature alcoholic fermentation and hand pigeage. Malolactic fermentation in barrels.

**AGING:** 12 months in French oak barrels, 6-month bottle storage.

**TASTING NOTES:** Deep red color with purple glints. Its aroma is complex with notes of red fruit, such as plum, mingled with spices. A delicate wine on the palate, with round tannins. Elegant and persistent.

# MALACARA

UCO VALLEY – ARGENTINA

The wines forged in Valle de Uco, Mendoza owe its character to high altitude desert vineyards. The snow melt of winter snow- falls and glaciers of the Andes mountains becomes the source of mineral-rich water that irrigates those vineyards. High altitude vineyards are affected by a combination of environmental factors such as cool temperatures, clear air and intense sunlight. As a result the grapes burst with unique flavors, turning into a source of differentiation of Argentina's wines.

## PAIRING

-  BEEF
-  POULTRY
-  LAMB
-  PORK
-  DUCK
-  CHEESE
-  CHARCUTERIE
-  CREAMY



## MALACARA MALBEC 2021

### Uco Valley, Argentina

Grapes: Malbec

MCVTMB  
12x750 ml

Price	Case	Bottle
	120.00	10.00

**HARVEST:** Hand picking, March-April.

**VINIFICATION:** Cold maceration at 8 °C during three days. Fermentation in stainless steel tanks.

**COLOR:** Deep red color with hints of purple.

**NOSE:** Fruity with blackberry and plum character.

**MOUTH:** Remarkable fruitiness, with the complexity and strength of the stony soil. It is a true expression of our vineyards in the pre-Andes mountains. Medium body. Fresh and easy finish.

RATING VIVINO 3.9 ★★★★★



## PAIRING

-  BEEF
-  POULTRY
-  LAMB
-  PORK
-  DUCK
-  CHEESE
-  CHARCUTERIE
-  BURGUER
-  PORTOBELLO MUSHROOM



## MALACARA CABERNET SAUVIGNON 2021

### Uco Valley, Argentina

Grapes: Cabernet Sauvignon

MCVTCS  
12x750 ml

Price	Case	Bottle
	120.00	10.00

**HARVEST:** Hand picking, March-April.

**VINIFICATION:** Cold maceration at 8 °C during three days. Fermentation in stainless steel tanks.

**COLOR:** Intense ruby red color.

**NOSE:** Dark fruit and pepper with slight herbal notes.

**MOUTH:** Mouthfilling and lush, this wine has a big presence on the palate. The wine offers medium, round tannins and a flavorful finish.

RATING VIVINO 3.7 ★★★★★





PAIRING



BEEF



POULTRY



LAMB



VEAL



## MALACARA MERLOT 2021

### Uco Valley, Argentina

Grapes: Merlot

MCVTML  
12x750 ml

Price	Case	Bottle
	120.00	10.00

RATING VIVINO 3.9 ★★★★★

**HARVEST:** Hand picking, March-April.

**VINIFICATION:** Cold maceration at 8 °C during three days. Fermentation in stainless steel tanks.

**COLOR:** Intense bright and deep ruby color.

**NOSE:** Nose of red fruit and flowers.

**MOUTH:** Sweet soft entry followed by round, silky tannins. Long, persistent finish, and black cherry flavors. Medium body.

PAIRING



POULTRY



SEAFOOD



CHEESE



PASTA

VEGETARIAN



## MALACARA CHARDONNAY 2022

### Uco Valley, Mendoza

Grapes: Chardonnay

MCVTCH  
12x750 ml

Price	Case	Bottle
	120.00	10.00

RATING VIVINO 3.6 ★★★★★

**HARVEST:** Hand picking, February-March.

**VINIFICATION:** Fermentation in stainless steel tanks at 14°C. Fine lees in order to balance acidity and freshness in the mouth. 20% of the wine is fermented in second and third use French oak barrels.

**COLOR:** Pale yellow color with greenish hues.

**NOSE:** Intense nose of white peach, pineapple and mango with citrus hints.

**MOUTH:** Delicate and fresh on the palate with fruity notes and balanced acidity. It is a fruity, fresh and balanced wine.

PAIRING



BEEF



POULTRY



LAMB



## MALACARA OAK CASK RED BLEND 2021

### Uco Valley, Mendoza

Grapes: Malbec, Cabernet Sauvignon

MCOCRB  
12x750 ml

Price	Case	Bottle
	120.00	10.00

RATING VIVINO 3.9 ★★★★★

**HARVEST:** Hand picking, March-April.

**VINIFICATION:** Alcoholic fermentation for approximately 10 days in stainless steel tanks at a maximum temperature of 27°C. Malolactic fermentation. The wine is aged in second use French oak barrels with a medium toast for six to nine months before the final blend is assembled.

**COLOR:** Intense red color.

**NOSE:** Fruity, notes of violets and rich plum marmalade laced with delicate chocolate and vanilla flavors and hints of hazelnuts.

**MOUTH:** A soft, sweet entry leads to a well-structured and long, persistent wine.



JAMES SUCKLING.COM | DescoRChadOS | JAMES SUCKLING.COM



IWSC | JAMES SUCKLING.COM

# KAUZO

UCO VALLEY – MENDOZA – ARGENTINA

Kauzo was born from a dream, the dream of sharing the magic of our Uco Valley terroir with the whole world. We want every person who enjoys a glass of Kauzo to be transported to this magical place.

## PAIRING

- FILET MIGNON
- STRIPLOIN
- PASTA
- STEWES
- PIZZA
- HAMBURGER
- EMPANADAS



## KAUZO COFERMENTED MALBEC - MALBEC

### Uco Valley

Grapes: Malbec

KZCFMB

12 x 750ml

Price	Case	Bottle
	144.00	12.00

RATING VIVINO 4.2 ★★★★★



JAMES SUCKLING.COM

Berliner Wine Trophy

Decanter WINE AWARDS



DescorChadOS

Decanter WINE AWARDS

**LOCATION:** Uco Valley, Mendoza

**ALTITUDE:** 900 to 1200 masl (2.950 to 3600 ft.)

**VINIFICATION:** Stainless steel co-fermentation.

**AGING:** 12 months in barrel. 6 months in bottle.

**TASTING NOTES:** Deep ruby red, with purplish glints. The nose presents good aromatic complexity with fruity and floral notes, including plum, black cherry and violets, with subtle hints of vanilla and cocoa. The palate is friendly, with round, silky tannins and a long, lingering finish. A wine with an excellent structure, that is complex and elegant.

Kauzo is made especially as a co-fermented wine, a process in which two Malbecs from different regions are fermented together: Altamira and La Consulta. We carry out this process because we seek to enhance and exacerbate the expressions of both places, generating an even greater positive synergy, resulting in a complex, expressive and elegant wine.



# SOL FA SOUL

## UCO VALLEY – ARGENTINA

### PAIRING

-  BEEF
-  POULTRY
-  LAMB
-  PORK
-  DUCK
-  CHEESE
-  CHARCUTERIE
-  CREAMY PASTA



### SOL FA SOUL MALBEC

#### Uco Valley, Argentina

Grapes: Malbec  
SFTVTMB  
12x750 ml

	Case	Bottle
Price	60.00	10.00

RATING VIVINO 4.1 ★★★★★



**ALTITUDE:** 1000 masl (3,200 ft)

**HARVEST:** Hand-picking using small 12 kg plastic boxes.

**VINIFICATION:** Cold maceration at 8 °C during three days. Fermentation in stainless steel tanks.

**WINE-MAKING METHOD:** Traditional fermentation in stainless steel tanks, controlled temperature and hand pigeage.

**SERVING TEMPERATURE:** Serve between 14°-16° C (57°-61°F)

**WINEMAKER:** Marcelo Pelleriti

### PAIRING

-  APPETIZER & SNACKS
-  DESSERT
-  APERITIF
-  SWEET BRUNCH dishes



### SOL FA SOUL MOSCATO SWEET

#### Uco Valley, Argentina

Grapes: Moscato  
SFSKMSNV  
6x750 ml

	Case	Bottle
Price	60.00	10.00

RATING VIVINO 4.0 ★★★★★



#### ELABORATION METHOD

Charmat method. Second fermentation is performed between 12-15 °C for 21 days. The rest part of the fermentation takes place at normal pressure and the second in autoclave tanks that allow the incorporation of carbon dioxide generated naturally during the process.

Finally fermentation is stopped with cold to ensure the desired sweetness and a low alcohol level.

#### TASTING NOTES

Light greenish yellow with bright silver highlights. Fruity and oral, with aromas of apricot and some citrus. Soft bubbles with a fresh and persistent nish. It is a vibrant, young and fresh sparkling wine, perfect for any occasion.

### PAIRING

-  creamy RISOTTO
-  FRIED & FAT
-  CHOCOLATE dessert
-  CHEESE
-  BBQ MENU



### SOL FA SOUL BRUT ROSE

#### Uco Valley, Argentina

Grapes: Malbec  
SFSKBRNV  
6x750 ml

	Case	Bottle
Price	60.00	10.00

RATING VIVINO 3.6 ★★★★★



#### ELABORATION METHOD

The second fermentation takes place in stainless steel tanks using the Charmat method between 15-16 °C for 25 days. Then rests on its lees for 2 months, which gives the sparkling wine its final complexity.

#### TASTING NOTES

Pink color with ne and delicate bubbles. Predominance of red berries and tropical fruits aromas. In the mouth, light and elegant tannins and a fruity and fresh taste with good persistence. It is a vibrant, young and fresh sparkling wine, perfect for any occasion.



# CALIFORNIA

OUR BEST SELECTION OF CRAFT SMALL  
PRODUCERS MAKING SIGNATURE FINE WINES

The wines are made to showcase the complexity of flavor, diversity of terroir, and distinct characteristics of California's appellations and wine regions. Proprietor and vintner, Trevor Sheehan started his journey to create a top wine collection when he became a winemaker 10 years ago. Trevor carefully defined his own wine making style over the years drawing inspiration from fellow winemakers such as Nils Venge and Henri Jayer.

## METHOD CABERNET SAUVIGNON 2020

### PAIRING

-  BEEF
-  POULTRY
-  LAMB
-  Mature & hard  
CHEESE
-  GAME  
Deer Venison



### Napa Valley, California

Grapes: Cabernet Sauvignon

PWMTCS  
12x750 ml

Price	Case	Bottle
	300.00	25.00

RATING VIVINO 4.0 ★★★★★



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**VARIETAL COMPOSITION:** Organic vineyard, 100% Cabernet Sauvignon, St. Helena, Napa Valley.

**APPELLATION:** Napa Valley

**TASTING NOTES:** Featuring opulent layers of blackberry, Bing cherry and juicy red fruit character that unfold with complex nuances of violet and mocha. Ample, mature tannins provide firm structure and rich texture for the mouth filling flavors. This rich, generous Napa Valley Cabernet Sauvignon is approachable and delicious now.

**AGING:** 18 Months in 100% French Oak, 50% New French Oak.

**STYLE:** Rich and smooth.

**PROPRIETOR AND VINTNER:** Trevor Sheehan.

## CABRILLO CABERNET SAUVIGNON 2020

### PAIRING

-  BEEF
-  POULTRY
-  LAMB
-  Mature & hard  
CHEESE
-  GAME  
Deer Venison



### Napa Valley, California

Grapes: 80% Cabernet Sauvignon, 15% Merlot, and 5% Petite Verdot

PWCBCS  
12x750 ml

Price	Case	Bottle
	228.00	19.00

RATING VIVINO 3.9 ★★★★★



WINEENTHUSIAST

**VARIETAL COMPOSITION:** 80% Cabernet Sauvignon, 15% Merlot, and 5% Petite Verdot from Chiles Valley, Napa Valley.

**APPELLATION:** Napa Valley

**TASTING NOTES:** Aromas of brambly raspberry and lavender are layered with barrel notes of vanilla and toffee. Rich black plum and black cherry are at the forefront of a solid core of fruit that coats the palate, while an underlying note of mocha that complements the bold, firm texture and full body.

**AGING:** 10 Months in 60% New French Oak.

**STYLE:** Rich and refined.

**PROPRIETOR AND VINTNER:** Trevor Sheehan.

# TINPOT HUT

MARLBOROUGH - NEW ZEALAND

The Tinpot Hut story began in 2003 when winemaker Fiona Turner and her husband Hamish established their own 20 hectare vineyard in Marlborough's emerging sub-region of Blind River. Naming her range of wines after a historic Marlborough mustering hut, the 'Tinpot Hut' links the area's sheep farming past with its current state as one of the world's most dynamic wine regions. Fruit is sourced from Fiona's 'Home Block' and is supplemented by grapes from selected vineyards. Fiona is assisted by Matt Thomson, a friend and colleague with whom she has worked for many years.

## PAIRING



SHELLFISH



VEGETARIAN



GOAT CHEESE



## TINPOT HUT SAUVIGNON BLANC 2022

### Marlborough, New Zealand

Grapes: Sauvignon Blanc

THVTSB  
12x750 ml

Price	Case	Bottle
	192.00	16.00

RATING VIVINO 4.0 ★★★★★



**VINIFICATION:** Fruit grown on Fiona's own Home Block vineyard was blended after fermentation with three select parcels of fruit from the Blind River, Dashwood, and Lower Wairau sub-regions. The fruit from each vineyard was independently monitored and harvested before being carefully pressed to ensure minimal skin contact to prevent juice deterioration. Once settled, the batches were cool fermented in stainless steel tanks using specific cultured yeasts to add complexity while retaining the fresh fruit characteristics from each of the individual vineyards. Shortly after blending the wine was prepared for bottling under a screw-cap closure.

**TASTING NOTE:** A complex and elegant wine with classic characters of blackcurrant bud and fresh cut thyme. Underlying ripe fruit and mineral notes from the grapes grown in the Blind River sub region of Marlborough combine well with the more tropical notes of passion-fruit and melon from the Wairau Valley vineyards. A stylish and pleasingly rich Marlborough Sauvignon Blanc with vibrant aromatics and a fine balance of acidity leading to a lingering finish.

**OWNER AND WINEMAKER:** Fiona Turner.

## PAIRING



SHELLFISH



PORK



VEGETARIAN



CURED MEAT



## TINPOT HUT PINOT NOIR 2019

### Marlborough, New Zealand

Grapes: Pinot Noir

THVTPN  
12x750 ml

Price	Case	Bottle
	204.00	17.00

RATING VIVINO 3.6 ★★★★★



**VINIFICATION:** The fruit was picked at optimum ripeness and carefully transported to the winery for des-temming and chilling. The wine was fermented using a mixture of selected yeast strains and hand plunged up to 6 times daily. After fermentation several batches were put to French oak barrels. The remaining batches were aged in stainless steel tanks to preserve the delicate fruit characters. Each batch went through malolactic fermentation and was aged on lees before being blended, stabilised, lightly egg white fined and prepared for bottling.

**TASTING NOTE:** Classic black cherry notes dominate the palate and are supported by hints of bramble, reflecting the aromatics. Structurally the tannins are soft and silky. Well balanced acidity ensures good length and weight.

**OWNER AND WINEMAKER:** Fiona Turner.

# ITALIAN WINE REGIONS

## Facts to know about Italian wine

1. Italy has over 500 indigenous grape varieties
2. 20 wine regions span the whole country, plus its two islands
3. The two most planted grapes are Sangiovese and Montepulciano

## Decoding Italian wine classifications

### Vino da Tavola

Translating to “table wine”, this classification makes up about 30% of the total wine in Italy. Wines labeled Vino da Tavola are not necessarily low quality but maybe from a winemaker who wants to experiment with varietals or blends that do not fit the stricter regional labeling standards.

### IGP - Indicazione Geografica Protetta

There are 118 IGPs in Italy, making up about 33% of total wines. Similar to Vino da Tavola, an IGP classification (also known as IGT or Indicazione Geographics Tipica) allows winemakers to use grapes and make blends not allowed under DOC or DOCG, but still be considered typical of that region.

### DOC - Denominazione di Origine Controllata

Wines labeled Denominazione di Origine Controllata, or controlled designation origin, refer to the set of rules that determine the types of grapes grown, volume produced aging and other standards. There are 330 DOCs in Italy.

### DOCG - Denominazione di Origine Controllata e Garantita

This is the highest classification in Italy and has the strictest production regulations. The DOCG classification was added in the 1980s and there are only 73 today. Together, DOC and DOCG make up 37% of the total wine produced in Italy.





# ROBERTO CIPRESSO

MONTALCINO | TUSCANY - ITALY

## BRUNELLO DI MONTALCINO DOCG 2017, 2018

### PAIRING



BEEF



POULTRY



LAMB



Mature & hard  
CHEESE



GAME  
Deer Venison



### Montalcino, Italy

Grapes: Sangiovese

RCBMRD  
6x750 ml

Price	Case	Bottle
	330.00	55.00

RATING VIVINO 4.4 ★★★★★



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falstaff



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**NAME OF THE VINEYARD:** Poggio al Sole

**SOIL TYPE:** Tufaceous Clays

**ALTITUDE:** 250 m a.s.l.

**TRAINING SYSTEM:** Spur-Pruned Cordon

**PLANTING DENSITY:** 7.600 vines/ha

**GRAPE YIELD:** 1,00 kg per vine

**FERMENTATION:** Controlled temperature, in Oak Truncated Cone Vats, use of Selected Yeasts

**AGING:** 24 Months, in French Oak Barrels and Tonneaux, 50% New and 50% second passage barrels.

**ANNUAL PRODUCTION:** 1.220 bottles.

**TASTING NOTES:** Really fascinating aromas of crushed berries, incense and pine needles follow through to a full body with firm, layered tannins and a beautiful complement of fruit on the finish. A rather big wine at the end, but it comes across vivid and clear.

## ROSSO DI MONTALCINO DOC 2019

### PAIRING



BEEF



POULTRY



LAMB



VEAL



CURED  
MEAT



### Montalcino, Italy

Grapes: Sangiovese

RCRMRD  
6x750 ml

Price	Case	Bottle
	120.00	20.00

RATING VIVINO 3.9 ★★★★★



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Decanter  
WINE AWARDS



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**NAME OF THE VINEYARD:** Sant'Antimo

**SOIL TYPE:** Silty and Ferrous

**ALTITUDE:** 350 m a.s.l.

**TRAINING SYSTEM:** Spur-Pruned Cordon

**PLANTING DENSITY:** 4.000 vines/ha

**GRAPE YIELD:** 1,00 Kg/Root-Stock

**FERMENTATION:** Controlled Temperature, in Stainless Steel Tank, use of Selected Yeasts

**AGING:** 12 Months, in French oak Barrels, 50% New and 50% second passage barrels

**ANNUAL PRODUCTION:** 2.413 bottles

**TASTING NOTES:** A pretty and perfumed nose of ripe red fruit, fresh flowers and sweet herbs. Full-bodied, the juicy red berries become more savory with notes of tobacco leaf and sweet paprika. Fine and well-integrated tannins. A pleasant, bitter-chocolate edge at the finish. Well balanced and with good length. Very tasty.

## PIGRECO TOSCANA IGT 2019

### PAIRING



BEEF



LAMB



PASTA



### Tuscany, Italy

Grapes: Sangiovese

RCPRD  
6x750 ml

Price	Case	Bottle
	96.00	16.00

RATING VIVINO 3.8 ★★★★★



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**DENOMINATION:** IGT Toscana

**NAME OF THE VINEYARDS:** Massa Marittima; Montalcino; Serre di Rapolano

**SOIL TYPE:** Sandy, rich in iron, with calcareous crusts; Marly; Silty-Clayey

**ALTITUDE:** 100 m a.s.l.; 350 m a.s.l.; 300 m a.s.l.

**TRAINING SYSTEM:** Spur-Pruned Cordon

**PLANTING DENSITY:** 4.000 vines/ha – 7.200 vines/ha

**PRODUCTION:** 1,10 kg/root-stock

**FERMENTATION:** Temperature Controlled, in Stainless Steel, with the use of Selected Yeasts

**AGING:** 12 Months, in French Oak Barriques (50% new, 50% second use)

**BOTTLES PRODUCED:** 6.000

# CAMPO PIANO

VALPOLICELLA DOC  
VENETO - ITALY

Founded in the early 2000's, Tenuta Gugi is a company dedicated to viticulture and wine-making, built on a strong foundation of tradition, knowledge, passion, respect for nature, and a respect for innovation.

The vineyards cover approximately 8 hectares, located in the municipalities of Illasi, at an altitude of 100 meters above sea level, and Cazzano di Tramigna, which is within the Valpolicella Doc region. Using the traditional pergola veronese training system, we produce the typical and historical Valpolicella grape varieties: Corvina, Corvinone, Rondinella, and Oseleta. Our vineyards are currently being converted to organic production, as we seek a greater harmony with nature, where natural organic processes are favored in order to ensure maximum grape quality, as well as ensuring nature's preservation. All of our field work, the pruning and the harvest, are conducted by hand, as per Valpolicella tradition.

## CAMPO PIANO | VALPOLICELLA RIPASSO SUPERIORE DOC 2019

### PAIRING



### Valpolicella, Italy

Grapes: Corvina, Corvinone, Rondinella, Oseleta.

CPVRRB  
6x750 ml

Price	Case	Bottle
	96.00	16.00

RATING VIVINO 4.1 ★★★★★



**VINIFICATION PROCESS:** basic Valpolicella wine undergoes a second fermentation with the Amarone pomace.

**FIRST VINIFICATION IN STAINLESS STEEL TANKS:** 20 days  
Second Vinification in stainless steel tanks: 10 days

**AGING IN FRENCH OAK BARRELS:** 8 months in tonneaux (500 litres)

**AGING IN BOTTLE:** 6 months

**AGING POTENTIAL:** 7/8 years

### ORGANOLEPTIC PROPERTIES

It's from the grapes of our vineyards in Campiano at an altitude of 600 metres above sea level, that we produce this historic wine: Ripasso. This is a wine that is born from the refermentation ("RIPASSO") with the leftover Recioto and Amarone grape skins, which, after the drying process known as "appassimento" and after being crushed, are still rich in tannins, colour, and aromas.

Through this unique process, fresh Valpolicella wine is harmoniously enriched with a robust body, gaining a higher alcohol content, deeper colour, and a more complex bouquet of aromas.

## CAMPO PIANO | AMARONE DELLA VALPOLICELLA DOCG 2018

### PAIRING



### Valpolicella, Italy

Grapes: Corvina, Corvinone, Rondinella, Oseleta.

CPAMRB  
6x750 ml

Price	Case	Bottle
	150.00	25.00

RATING VIVINO 4.4 ★★★★★



**VINIFICATION APPASSIMENTO (DRYING):** 90 days.

**FERMENTATION:** 30 days

Second Vinification in stainless steel tanks: 10 days

**AGING IN FRENCH OAK BARRELS:** 30 months, in Barriques (225 litres)

**AGING IN BOTTLE:** 8 months

**AGING POTENTIAL:** 15/20 years

### ORGANOLEPTIC PROPERTIES

Only the very best grapes from our vineyard in Campiano at 600 meters above the sea level are selected to give life to our Amarone della Valpolicella DOC. This selection of sparse grape bunches is laid out on large traditional wooden trays, known as "graticci", where they are left to dry until January in order to favour the concentration of sugars and aromas. The aging in oak barrels, is ideal for making this prized wine mature to perfection. We also require a subsequent aging period in the bottle.

# IL POGGIO FUSCO FAMILY

CAMPANIA - ITALY

From 1760 to the early 1900s, the Fusco family was a family of farmers from the hills of the ancient Sannio. In full Italy's fascist period (1922 to 1943) they have the opportunity to become grapegrowers, and in 1997 they do a big step: Carmine and Marco decided they start making wine. In 2001 the first bottles of Aglianico and Falanghina were sold.

Among the local winemakers, the Fusco family can historically boast some advances: the first concrete tanks for fermentation, the first rototiller and, above all, the culture of making wine mature in wood. The two magnificent 50-hectolitre local oak barrels that grandfather Carmine commissioned from a local cooper, are displayed in the farm, beautifully preserved.

## PAIRING

Perfectly pairing with typical Mediterranean food. Good combination with seafood dishes and soup. Very good as aperitif.



## FALANGHINA SANNIO DOP 2022

### Sannio, Italy

Grapes: Falanghina

IPFSBL22  
12x750 ml

Price	Case	Bottle
	144.00	12.00



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**ALTITUDE:** 300 m a.s.l. to 400 m a.s.l.

**PLANTING DENSITY:** 2.500 vines/ha

**AGING:** 6 months in steel tank

**AGING IN BOTTLE:** 6 months

**TASTE** Pale yellow, with clear green hints. To the nose, it is fruity and floral, with pronounced green apple aromas and elder flower. On the palate, it is dry, fresh and soft, thanks to a good acidity and an excellent finish.

## PAIRING

Ideal combination to baked fish dishes. To try with fresh cheese.



## CODA DI VOLPE SANNIO DOP 2022

### Sannio, Italy

Grapes: Coda Di Volpe

IPCSBL22  
12x750 ml

Price	Case	Bottle
	156.00	13.00



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**ALTITUDE:** 300 m a.s.l. to 400 m a.s.l.

**PLANTING DENSITY:** 3.000 vines/ha

**AGING:** 6 months in steel tank

**AGING IN BOTTLE:** 6 months

**TASTE** Pale yellow colour, bright and slightly golden. Generous and complex to the nose, softened by notes of mixed green and stone fruit. The first perception in the mouth is a savoury and minerally flavour, lightened by a pleasant acidity.

## PAIRING

Perfect combination with hearty first and second courses. Remarkable combination with grilled red meat.



## SAFINOS AGLIANICO DEL TABURNO DOCG 2016

### Taburno, Italy

Grapes: Aglianico

IPSTRD16  
12x750 ml

Price	Case	Bottle
	180.00	15.00



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**ALTITUDE:** 300 m a.s.l. to 400 m a.s.l.

**PLANTING DENSITY:** 2.500 vines/ha

**AGING:** in French oak barrels for 24 months

**AGING IN BOTTLE:** 12 months

**TASTE** Ruby red in colour, bright and compact. This wine has an uncommon deep style, complex and fine. Intense and elegant to the nose, with aromas of red and black fruit (blueberry, black cherry, currant), which soften the toasty oak aromas. Fresh and generous to the mouth, with velvety and soft tannins. On the palate, it is well-balanced, intense, with a long smooth finish.



# RIBOTE

## PIEMONTE - ITALY

The Porro family has always been a family of farmers and wine producers, the love and respect for the land has been passed down for generations. Bruno with his family tries to give a modern imprint to the company while respecting traditions. We passionately guard and manage 35 hectares of land whom 20 hectares of vineyard and 15 between fields and woods. The soils in Monforte d'Alba, where the Barolos grow, are clayey and sandy and exposed to the South.

BRUNO PORRO - RIBOTE takes its name from the farmhouse located on the hilly slopes on the border between Dogliani and Monforte d'Alba, in the Cuneo province, in Piedmont. The emblem of the company is a mulberry tree, the tree is located near the house, is more than two hundred years old and represents our peasant roots. The manor house dates back to 1600 and is surrounded by a natural amphitheater of vineyards exposed to south-west on white marl soils, calcareous with clayey veins. Our bottles boast the designs of Gianni Gallo, a family friend and eclectic man and artist from the Langa region.

### PAIRING

Perfect combination with beef, pasta, lamb, game (deer, venison), veal chops with mushroom sauce.



### BAROLO BUSSIA DOCG 2019

#### Piemont, Italy

Grapes: Nebbiolo

BPBRD19  
6x750 ml

Price	Case	Bottle
	210.00	35.00



**PRODUCTION AREA:** Monforte d'Alba, Cuneo, Piedmont

**ALTITUDE:** 450 m a.s.l.

**CLIMATE:** mild and sunny

**SOIL:** calcareous and sandy

**PLANTING DENSITY:** 5,000 plants per hectare

**PRODUCTION:** 4,500 kg per hectare

**VINEYARD AGE:** 25 years

**FERMENTATION:** harvest in early October, maceration for 15 days

**AGING:** in oak barrels for 36 months, in bottles for 12 months

### PAIRING

Great combination with game (deer, venison), pork, poultry, pasta, veal, veggie burger and pizza marinara



### BARBARESCO DOCG 2020

#### Piemont, Italy

Grapes: Nebbiolo

BPBBD20  
6x750 ml

Price	Case	Bottle
	150.00	25.00



**PRODUCTION AREA:** Barbaresco, Piedmont

**ALTITUDE:** 300 m a.s.l.

**CLIMATE:** mild and sunny

**SOIL:** calcareous and sandy

**PLANTING DENSITY:** 4,000/5,000 plants per hectare

**PRODUCTION:** 6,000 kg per hectare

**VINEYARD AGE:** 25 years

**FERMENTATION:** harvest in early October, maceration for 15 days

**AGING:** in oak barrels for 36 months, in bottles for 6 months

### PAIRING

Beautiful combination with beef, poultry, lamb, game (deer, venison), blue chesse pasta, arancini al ragú y gnocchi al ragú.



### NEBBIOLO LANGHE DOC 2021

#### Piemont, Italy

Grapes: Nebbiolo

BPLNRD21  
6x750 ml

Price	Case	Bottle
	90.00	15.00



**PRODUCTION AREA:** Dogliani, Cuneo, Piemonte

**ALTITUDE:** 400 m a.s.l.

**CLIMATE:** mild and sunny

**SOIL:** calcareous and sandy

**PLANTING DENSITY:** 4,000/5,000 plants per hectare

**PRODUCTION:** 7,000 kg per hectare

**VINEYARD AGE:** 30 years

**FERMENTATION:** maceration for 15 days in concrete tank

**AGING:** in oak barrels for 10 months, in bottles for 6 months

# SCARANTO

VENETO, ITALY

## WINEMAKER MATTEO BERNABEI

Born in Florence. After completing his studies at the University of Enology in Florence, he joined his father, Franco Bernabei, in his work, driven above all by his great passion for the land and for the vine, a passion probably always breathed in the family.



### PAIRING

Perfectly pairing with typical Mediterranean food. Good combination with seafood dishes and soup. Very good as aperitif.

## SCARANTO PINOT GRIGIO DOC 2022

### Delle Venezie, Veneto, Italia

Grapes: Pinot Grigio

PGDVBL22  
12x750 ml

	Case	Bottle
Price	120.00	10.00

### STATE & VINEYARD

The SCARANTO vineyards are situated in the hills near Bardolino region close to Verona. The vineyards are between 15-20 years old and are located at 1,000ft. a.s.l. Limestone and clay are the main components of the soil. The climate is hot during the day and windy and cool at night.

### WINEMAKING

The grapes are harvested in 20kg boxes at our vineyards and harvesting is done in stages to ensure perfect ripening of the grapes, usually the first week of September.

Fermentation takes place in temperature controlled stainless steel tanks. Fermentation usually lasts about 25 days at around 77 - 78 degrees Fahrenheit. Great color and aromas are extracted from the skins of the grape varieties.

Bottled and stored for 3 months in our cellar with excellent temperature and humidity conditions.

### TASTING NOTES

Light straw yellow color with and hints of apple, pear and a little citrus on the nose. In the mouth its fresh, flavorful, balanced with good persistence. Enjoy with your favorite seafood dishes, mild cheeses or as an aperitif





# PROSECCO DOC



## PAIRING



SHELLFISH



VEGETARIAN



APPETIZER  
& SNACKS



CHEESE



CURED MEAT



APERITIF

## FAMIGLIA STAITI PROSECCO DOC

### Veneto, Italy

Grapes: Glera

FSPSGLNV  
6x750 ml

Price	Case	Bottle
	60.00	10.00

RATING VIVINO 4.1 ★★★★★

### SPARKLING WINE PRODUCTION PROCESS:

Martinotti-Charmat method.

**COLOR:** Light straw yellow

**TASTE:** Fresh and smooth with a harmonic finish

**SMELL:** Pleasantly fruity with hints of golden apple and elegant hints of acacia flowers.

**SERVING TEMPERATURE:** 6° - 8° C





# MELTING POT

SPAIN

This wine was born from the union of two globetrotting winemakers, Marcelo Pelleriti and Miguel Priore, together with producers around Spain. They sought out small producers dedicated to producing high-quality wines, committed to authenticity, in order to create the best wines possible.

## PAIRING



## MELTING POT RIOJA 2022

### Rioja, Laguardia, Spain

Grapes: Tempranillo 60%, Graciano 30%, Garnacha 10%

MTRIRB  
6x750 ml

Price	Case	Bottle
	84.00	14.00

RATING VIVINO 3.8



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**LOCATION:** Rioja, Laguardia.

Soil iron-rich clay mixed with limestone.

**ALTITUDE:** 600 meters (1600-2000 ft) above sea level.

**YIELD PRODUCTION:** 5.800 kg per hectare.

**GRAPES:** Tempranillo, Graciano, Garnacha.

Collected by hand, careful selection of bunches. Fermentation in concrete tanks at 28° C.

**AGING BARRELS:** 12 months in barrels and 12 months in bottles.

**LIMITED PRODUCTION:** 2,000 bottles.

**WINERY:** Tom Puyaubert.

**WINEMAKER:** Marcelo Pelleriti.

## HIGH TERROIR MELTING POT RIBERA DEL DUERO 2018

## PAIRING



### Valladolid, Castilla y León, Spain

Grapes: Tempranillo

MTPRDB  
6x750ml

Price	Case	Bottle
	84.00	14.00

**LOCATION:** Valbuena y Olivares de Duero.

Soil Franco arcillo-calizo.

**ALTITUDE:** 730-790 meter over sea level.

Yield Production 5.500 kg per hectare.

**GRAPES:** Tempranillo.

Fermentation 10-14 days in tank steel.

**AGING BARRELS:** 12 months in barrels and 12 months in bottles.

**LIMITED PRODUCTION:** 2,000 bottles.

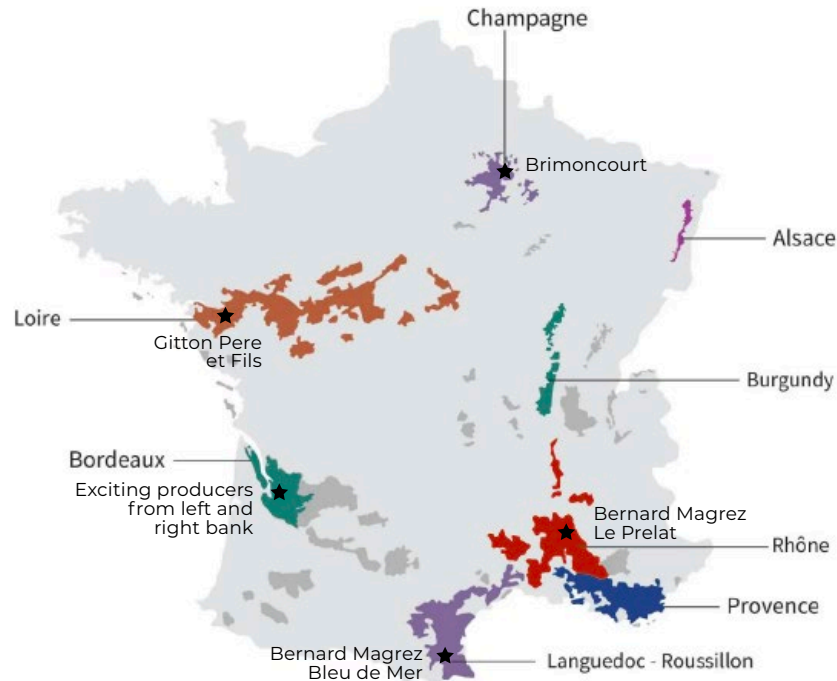
**WINERY:** Matarromera. **WINEMAKER:** Marcelo Pelleriti.

**BALANCE:** Between the ripeness of the fruit and its aging process in barrels.

**WOOD:** It settles in selected barrels of French and American oak, fine-grained and soft-toasted, to respect the expression of the fruit to the maximum. After its aging, this Matarromera wine is bottled, where it completes its aging process until it is ready for tasting.

**TASTING NOTE:** Intense, tasty, and very, very long-lasting. Persistence and balance. Ripe black fruits and soft rosemary and clove spices.

# FRANCE WINE REGION



France is renowned for its rich and diverse wine culture, producing some of the finest wines in the world. The country is divided into several key wine regions, each known for its unique grape varieties, terroir, and winemaking traditions.

**Bordeaux:** Located in the southwest, Bordeaux is famous for its red blends, often featuring Cabernet Sauvignon, Merlot, and Cabernet Franc. The region is known for its prestigious châteaux and produces both bold and elegant wines.

**Burgundy:** In eastern France, Burgundy is celebrated for its Pinot Noir and Chardonnay. The region's terroir plays a crucial role, influencing the characteristics of the wines, whether from the renowned Côte d'Or or the crisp whites of Chablis.

**Champagne:** Northeast of Paris, Champagne is synonymous with sparkling wine. Made using the traditional method, Champagne offers a range of styles from dry to sweet, with Chardonnay, Pinot Noir, and Pinot Meunier as primary grape varieties.

**Rhône Valley:** This southern region produces both red and white wines. The northern part is known for Syrah-based wines, such as Hermitage, while the south produces Grenache-based blends like Châteauneuf-du-Pape.

**Loire Valley:** Stretching along the Loire River, this diverse region produces a wide array of wines. From the crisp Sauvignon Blanc of Sancerre to the versatile Chenin Blanc of Vouvray, Loire wines showcase both elegance and variety.

**Alsace:** Nestled in the northeast, Alsace is recognized for its aromatic white wines. Riesling, Gewürztraminer, and Pinot Gris thrive in the region's cool climate, resulting in expressive and aromatic wines.

**Provence:** Known for its rosé wines, Provence, in the southeast, offers a taste of the Mediterranean. The region's sunny climate contributes to the production of refreshing and dry rosés made from varieties like Grenache and Cinsault.

**Languedoc-Roussillon:** In the south, this region is the largest wine-producing area in France. It offers a diverse range of wines, from full-bodied reds to aromatic whites, often providing great value for wine enthusiasts.

In summary, French wines reflect the country's rich history, diverse terroirs, and winemaking expertise. Whether you prefer a bold Bordeaux, a delicate Burgundy, or a lively Champagne, France has a wine to suit every palate.

# BRIMONCOURT

CHAMPAGNE, FRANCE  
Boutique Champagne House

## A Daring Move

This signature is that of a charming dissenter: Alexandre Cornot. Passionate being, admirer of the terroir and Champagne lover, he breathes character and exigency into each and every one of the House's creations.

## A Joyful Expression

We are proud to bring these cardinal values to life around strong and original personalities who all share a vision and passion for the wonderful wine that is champagne. Excellent wine, fruit of this authentic passion, Brimoncourt is also a way of being, inspired by free spirits: a chivalrous desire, a sophisticated response to convenience and boredom.

## Brimoncourt DNA

The spirit of Brimoncourt pays a sparkling homage to the "années folles" (crazy years) of the 18th century, that was the French regency period. This spirit represents the signature style of Brimoncourt: joyful elegance...

## CUVÉE BRUT RÉGENCE



### PAIRING

-  TRUFFLE TARAMA
-  PATA NEGRA
-  FISH TARTAR
-  SCALLOPS

### Champagne

Grapes: Chardonnay & Pinot Noir

CBCVBR  
12x375 ml

Price	Case	Half Bottle
	180.00	15.00

CBCVBR  
6x750 ml

Price	Case	Regular Bottle
	240.00	30.00

CBCVBR  
6x1.5L Magnum

Price	Case	Magnum Bottle
	360.00	60.00

CBCVBR  
1x3L Jeroboam

Price	Jeroboam Bottle
	200.00

**COLOR:** an elegant, clear and golden robe with a generous string of fine and dancing bubbles.

**NOSE:** subtle delicate nose of white flowers (acacia) gives beautiful freshness and great fineness.

**PALATE:** open and flexible attack on the palate blooms with slightly toasted aromas of white peach. The first freshness in the mouth is tempered by the fruit of Pinot Noir structuring the wine. A perfectly balanced champagne, without heaviness nor excessive sweetness. Soft notes lit up with fine and silky bubbles.

**SOIL TYPE:** predominantly limestone

**CLIMATE:** continental and oceanic influence.

**HARVEST:** grapes are picked by hand.

**DOSAGE:** 6 g/L

**BOTTLE AGING:** 48 months

**CHIEF OENOLOGIST:** François Huré



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### PAIRING

-  CAVIAR
-  SUSHI
-  SASHIMI
-  LOBSTER
-  OYSTERS
-  RAVIOLI

## CUVÉE BLANC DE BLANCS

### Champagne

Grapes: Chardonnay

CBCVBB  
6x750 ml

Price	Case	Bottle
	198.00	33.00



gerard basset | JAMES SUCKLING.COM | WINE ENTHUSIAST | JANCIS ROUSSIERE

**COLOR:** very light yellow color with golden glimmers.

**NOSE:** opens on notes of brioche and fruits with aromas of white flowers (hawthorn and acacia).

**PALATE:** fleshy, smooth, enveloped by the freshness of citrus notes, lemon and grapefruit zest. A remarkable sweetness and a lingering mineral finish invite to prolong the pleasure.

**SOIL TYPE:** predominantly limestone

**CLIMATE:** continental and oceanic influence.

**HARVEST:** grapes are picked by hand.

**DOSAGE:** 7 g/L

**BOTTLE AGING:** 72 months

**CHIEF OENOLOGIST:** François Huré



375 ml  
\$15.00

750 ml  
\$30.00

1.5L Magnum  
\$60.00

3L Jeroboam  
\$200.00

## CUVÉE BRUT RÉGENCE

### ABOUT BRIMONCOURT

*by Jancis Robinson*

18,5/20 KRUG  
17/20 BOLLINGER  
17/20 RUINART  
17/20 CHARLES HEIDSIECK  
**16,5/20 BRIMONCOURT**  
16,5/20 ROEDERER  
16,5/20 BILLECART SALMON  
16,5/20 POL ROGER  
16,5/20 VEUVE CLICQUOT  
16/20 LAURENT PERRIER  
16/20 DEUTZ  
16/20 TAITTINGER  
16/20 PHILIPPONNAT  
16/20 HENRIOT  
16/20 BARONS DE ROTHSCHILD  
16/20 AYALA

15,5/20 MOËT & CHANDON  
15,5/20 LANSON  
15,5/20 POMMERY  
15,5/20 MUMM  
15,5/20 DUVAL LEROY  
15,5/20 JOSEPH PERRIER  
15,5/20 THIÉNOT  
15/20 PERRIER -JOUËT  
14,5/20 NICOLAS FEUILLATTE  
14,5/20 DE VENOGE  
14/20 CANARD DUCHÈNE

Jancis Mary Robinson OBE, ComMA, MW (born 22 April 1950) is a British wine critic, journalist and wine writer. She currently writes a weekly column for the Financial Times, and writes for her website JancisRobinson.com, updated daily. She also provides advice for the wine cellar of Queen Elizabeth II.



# GITTON PÈRE & FILS

LOIRE VALLEY - FRANCE

Established in 1945 by Marcel and Huguette Gitton from half a hectare of vineyards, Vignoble Gitton extends over 33 hectares judiciously spread across the best plots of the terroir.

The wines produced and aged exclusively on the estate have been marketed in over 30 countries for 40 years. The family-run estate has gained recognition through its respect for tradition and the terroir – a philosophy continued by their son Pascal who now manages the estate with his wife, Denise, assisted by their daughter, Chanel. 23 hectares are planted with Sauvignon Blanc and 4 hectares are planted with Pinot Noir (made into red and rosé wines) in the AOC (controlled designation of origin) in Sancerre and the Ménétréol municipality, in particular on the L'Orme aux Loups hill, a bastion of Sancerre flint-soil. Our vineyards in AOC Pouilly Fumé (5 ha) and Côteaux du Giennois (2.5 ha) in Cosne-sur-Loire are 10 km from the wine cellar.

## PAIRING



SHELLFISH



PORK



SCALLOPS



SPICY FOOD



CHICKEN



GOAT CHEESE



## LES HERSES 2022

### Sancerre, Loire Valley

Grapes: Sauvignon Blanc

GPLHBL

6x750 ml

Price	Case	Bottle
	150.00	25.00

RATING VIVINO 3.8 ★★★★★



**COLOR:** straw yellow with greenish reflections.

**NOSE:** intense, complex, aromatic and typically varietal.

**PALATE:** velvety and balanced, slightly astringent on the finish. Minerality.

**SOIL TYPE:** Silex Sparnacien (solid flint, clay, limestone)

**VINIFICATION:** Spontaneous fermentation (indigenous yeasts) and aged for 10 months in 30 hl oval Slavonian oak tuns.

**VINEYARD PLANTATION:** 1961, 1969, 1972, 1981

**CLIMATE:** cool continental.

**CO-MANAGED:** Pascal & Denise Gitton.

## PAIRING



PORK



SCALLOPS



SHELLFISH



SPICY FOOD



CHICKEN



GOAT CHEESE



## LES BELLES DAMES 2022

### Sancerre, Loire Valley

Grapes: Sauvignon Blanc

GPBDBL

6x750 ml

Price	Case	Bottle
	132.00	22.00

RATING VIVINO 3.8 ★★★★★



**COLOR:** bright straw yellow.

**NOSE:** complex nose, with white flowers, herbal and light tropical notes.

**PALATE:** crispy, mineral, full and balanced, stands out for hints of lemon and orange peel. Delicious wine.

**SOIL TYPE:** Silex Sparnacien (solid flint, clay, limestone)

**VINIFICATION:** Spontaneous fermentation (indigenous yeasts) and aged for 6 months in stainless steel vats and 600L French oak barrels.

**CLIMATE:** cool continental.

**CO-MANAGED:** Pascal & Denise Gitton.

## PAIRING



PORK



SCALLOPS



SHRIMPS



SPICY FOOD



CHICKEN



PASTA



GOAT CHEESE



FETA CHEESE



## LES FOLTIÈRES 2021

### Pouilly-Fumé, Loire Valley

Grapes: Sauvignon Blanc

GPPFBL

6x750 ml

Price	Case	Bottle
	132.00	22.00

RATING VIVINO 3.9 ★★★★★

**COLOR:** beautiful straw yellow.

**NOSE:** crisp aromas of elderflower and a hint of citrus orange zest.

**PALATE:** classic mineral depth from its terroir. Elegant and mineral.

**SOIL TYPE:** limestone.

**CLIMATE:** continental.

**CO-MANAGED:** Pascal & Denise Gitton.

# LE PRELAT, BERNARD MAGREZ

CÔTES DU RHÔNE - FRANCE

Here on the right bank of the Rhône River, in the Gard region and a stone's throw from Châteauneuf du Pape, vines have been grown for two thousand years. The hill is called Caesar's Camp, in Laudun, and was the spot that Roman legions would look out over the Rhône. Winemakers in the region are masters at revealing the subtlety and richness of the land to craft enchanting, spicy and breathtakingly fresh red wines.

## PAIRING

- SHELLFISH
- SHRIMPS
- SCALLOPS
- PORK
- CITRUS SALAD



## LE PRELAT 2022

### Côtes du Rhône Villages Laudun

Grapes: Grenache blanc, Viognier & Roussanne

BMLPBL  
6x750 ml

Price	Case	Bottle
	144.00	12.00



**COLOR:** bright, pale golden color.

**NOSE:** notes of white peach, white blossoms, lemon peel, flint.

**PALATE:** racy acidity, nice minerality, long finish. A beautiful freshness on the palate.

**SOIL:** clay and limestone.

**CLIMATE:** Mediterranean with continental character.

**WINEMAKING:** fermentation in stainless steel vats, thermoregulated around 15°C.

**OWNER:** Bernard Magrez

## PAIRING

- BEEF
- LAMB
- CHICKEN
- PIZZA



## LE PRELAT 2019, 2021

### Côtes du Rhône Villages Laudun

Grapes: Grenache, Syrah, Carignan & Mourvèdre

BMLPGR  
6x750 ml

Price	Case	Bottle
	144.00	12.00

RATING VIVINO 3.6 ★★★★★



**COLOR:** beautiful ruby red color.

**NOSE:** hints of charred oak and smoke shade plump black plum and cherry.

**PALATE:** softly textured, juicy, fruit-focused with minerality.

**SOIL:** clay and limestone.

**CLIMATE:** Mediterranean with continental character.

**WINEMAKING:** slow, low-temperature maceration with crushing, then vinified in the traditional way under controlled temperature conditions.

**OWNER:** Bernard Magrez.

The vines of the Côtes du Rhône Villages Laudun appellation are planted on beautiful stony or gravelly slopes. Like the other wines of the Rhone vineyards, the wines of this AOC have been produced since Roman times. With a Mediterranean climate and the Mistral winds, it is with robustness that the vines flourish on more than 493 hectares.

# BLEU DE MER, BERNARD MAGREZ



SUD DE FRANCE

This wine-growing region knew how to stand out and reach high level of quality, showing an incredible variety. But there is another reason for his passion of this terroir. Couffoulens, little french village located in the Aude department, next to the fortifications of the famous medieval city of Carcassonne, is the village of his wife's family.

From the terroir of Pays d'OC, which the city of Carcassonne is the symbol, Bleu de mer seduces by its freshness, its lightness and its finesse. Bleu de mer is also a way of living representing conviviality, illustrated by its beautiful Pinnacle, which participates every year to the sailing pinnacle world championship.



## PAIRING

-  PERFECT APERITIF
-  GRILLED FISH
-  FRESH SALADS
-  PASTA
-  RICOTTA CHEESE

## BLEU DE MER

### Pays d'Oc, Languedoc

Grapes: Grenache noir & Cinsault

BMBDRO  
12x750 ml

Price	Case	Bottle
	120.00	12.00

RATING VIVINO 3.9 ★★★★★



JAMES SUCKLING.COM 7 JAMES SUCKLING.COM 7

**COLOR:** pale pink and bursting.

**NOSE:** ripe, red fruits of raspberry and cherries accompanied by light floral notes.

**PALATE:** crisp acidity makes this a lively dry rosé that is refreshing and easy to drink.

**SOIL:** chalk and clay.

**CLIMATE:** Mediterranean.

**OWNER:** Bernard Magrez



# BORDEAUX

## BORDEAUX WINE REGION FACTS:

1. The Bordeaux wine region has 125,000 acres of vineyards with 8,500 producers.
2. There are 60 appellations within Bordeaux.
3. There are two main concepts in Bordeaux: "Left Bank" and "Right Bank".
4. The metropolitan population of Bordeaux is almost 800,000 people.
5. Bordeaux has a temperate maritime climate.

## BORDEAUX WINE LABEL SECRETS:

1. Wines are labeled by wine region, not grape variety.
2. "Grand Vin de Bordeaux" means it's the winery's best wine.
3. "Grand Cru Classé" and "Cru Classé" are really unique wines.

## LEFT AND RIGHT BANK BORDEAUX



The Left Bank and Right Bank are two Bordeaux winemaking regions separated by an estuary and two rivers.

Situated on the west coast of France, Bordeaux is split in two by the Gironde Estuary, which divides into the Dordogne and Garonne rivers. When looking at a map of the region, the area to the north and right of the Gironde is the Right Bank and the areas below and to the left constitute the Left Bank.

More specifically, the Right Bank is the area to the north of the Dordogne River and the Left Bank is the area directly south of the Garonne River, both of which feed into the Gironde estuary that meets the Atlantic Ocean.

The joining of these three forms a shape like an upside down 'Y' with the two banks on either side and the area in between known as the 'Entre-deux-Mers'.



Fine wine appellations in the Medoc. Located in the Left Bank, between the Atlantic Ocean and the Gironde estuary in south-western France, the Medoc has a relatively hot and humid climate, bathed in light, sun and ample air circulation. This microclimate protects vines from late spring frosts and fungal diseases, helping to produce some of the boldest and most tannic wines in all of Bordeaux. Appellations producing some of the region's finest wines include:

Pauillac is perhaps the most famous Bordeaux wine-producing commune in the Medoc. To the north of the appellation there are high elevations and deep gravel on top of sand, marl and limestone; to the south a greater concentration of larger, gravel rocks and stones with more clay in the sub-soils. The finest chateaux incorporate both to create wines with delicate aromas of black cherry, liquorice, creme de cassis, sour cherry, rose, iris, cedar, smoke, and incense – 'classic' Bordeaux, in other words.

Top chateaux: Lafite Rothschild, Latour, Lynch Bages, Mouton Rothschild, Chateau Pichon Baron, Chateau Pontet Canet

Saint Estephe as is typical of appellations in the Medoc, is home to a rich mixture of rocks, clay, limestone and gravel, although you'll find more clay here than you would in Pauillac, Saint Julien or Margaux. Its location not far from the River Garonne, with its slopes and elevations, also helps to create a variety of microclimates. The appellation's wines are powerful, rich, full-bodied and designed to age, offering a purity and intensity seldom found in other Bordeaux wines.

Top chateaux: Calon-Segur, Cos d'Estournel, Chateau Montrose, Phelan Segur

Fine wine appellations in Graves the original name for the Pessac-Leognan appellation – is a Left Bank region located just to the south and east of Bordeaux city, characterised by and named for its unique gravel soils (graves). Unique among Bordeaux's sub-regions, Graves is equally respected for both its red wines as for its whites. Historically, however, Graves is seen as the birthplace of Bordeaux's highest-quality reds, and it was from here that Bordeaux wines earned their shining global reputation. Collectors with a nose for investment-worthy wines should pay attention to the following appellations:

Pessac-Leognan became its own appellation in 1987. It's well-suited to the production of red and white wine, although this can make things difficult for growers who must remain vigilant as the soils can be too warm for white wines and slightly too cool for reds. This situation requires extreme care and attention to detail, making wines from Pessac-Leognan some of the highest quality in Bordeaux. Reds are supple, firm, and rich with blackberry notes, while whites are powerful, round, and lively with floral, fruity aromas.

Top chateaux: Chateau Haut Bailly, Haut Brion, La Mission Haut Brion, Domaine de Chevalier

Sauternes is a unique appellation in the Graves region of Bordeaux, primarily producing sweet whites known the world over for their intense fruity, floral and vanilla aromas. Located just 25 miles south east of Bordeaux city, Sauternes has five communes, each with their own unique terroirs comprising a variety of chalk, limestone, sand, clay and gravel, and gentle rolling hills aside steep elevations. It's the most expensive wine to produce in all of Bordeaux.

Top chateaux: Climens, Guiraud, Suduiraut, d'Yquem

Fine wine appellations on the Right Bank. While the Left Bank is famed for its gravelly soil, cool climate and wines with high acidity, tannins and immense aging potential, the Right Bank is better known for soil rich in clay and limestone, warmer weather and smooth, 'drink me now' wines – predominantly Merlot, as opposed to the Left Bank's domineering Cabernet Sauvignon. There's immense variety to be found here, and the Right Bank provides an excellent jumping off point for

Saint Julien the smallest of the major Bordeaux appellations in the Medoc, Saint Julien's terroir comprises soils mixed with gravel, sand, limestone and clay, so wines from this region have as much to do with the winemakers and growers and they do the land, although the best vineyards have gentle slopes with access to the Gironde estuary, which helps create a microclimate. Top Saint Julien wines have intense and complex notes of blueberry, blackcurrant, plum, tobacco and liquorice.

Top chateaux: Chateau Ducru Beaucaillou, Leoville Barton, Chateau Talbot

Margaux is the southernmost appellation in the Medoc and boasts many soil types, including limestone, chalk, clay, sand and gravel, meaning the style and quality of Margaux can vary significantly. However, archetypal Margaux wines tend to be deep ruby in colour, perfumed and floral with soft, silky tannins. Margaux wines are typically more refined and elegant than those from other regions of Bordeaux.

Top chateaux: Margaux, Palmer, Giscours, Chateau Rauzan-Segla

collectors looking to create a varied, diverse portfolio of Bordeaux wines. However, two appellations in particular stand out, especially in terms of investment potential.

Saint Emilion is said to be the oldest active wine-producing appellation in Bordeaux, with a history that dates back to the times of the ancient Romans. Now one of the biggest producers in Bordeaux, the appellation can be roughly divided into three distinct terroirs: the limestone plateau, the slopes closest to the plateau and the flats. This of course leads to some variation in wine taste and style across the area, but the finest chateaux will produce generous, full-bodied wines with a velvety tannic structure and aromas of red fruit, sweet spices and smoky vanilla.

Top chateaux: Angelus, Ausone, Canon, Cheval Blanc, Figeac, Pavie, Chateau Troplong Mondot

Pomerol it's the smallest of all Bordeaux's major wine-producing appellations – it makes up for in reputation, producing as it does some of the most expensive, collectible and sought-after wines in the world. And yet curiously, it is the only major Bordeaux appellation that has never been classified. Like Saint Emilion, its terroir can be divided into three parts, with the best estates located on the 'Pomerol plateau', home to different clays, gravel and iron deposits in the soil. Wines from Pomerol are typically refined, powerful, intense, and sensual, with aromas of violet, red berries, truffles and game.

Top chateaux: Chateau Clinet, Chateau Lafleur, Chateau Le Pin, Petrus, Vieux Chateau Certan

# CHÂTEAU LES GRANDS CHÊNES

## FIRST HARVEST IN 1880

BORDEAUX, MÉDOC

Château Les Grands Chênes, located in the Médoc appellation of Bordeaux has been producing wine since 1880. Prior to its use as a vineyard, Les Grands Chênes was originally used as a fort during the 16th century.

The estate was purchased in 1981 by Jacqueline Gauzy Darricade. Jacqueline Darricade was a dedicated owner who spent much of her time and a lot of money on improving the property before it was sold to Bernard Magrez in 1998.

The 38 hectare Les Grands Chênes Left Bank vineyard is planted to 60% Merlot and 40% Cabernet Sauvignon. The Cabernet Franc has been removed from the vineyard. Situated in the northern part of the Bordeaux appellation.

This is one of the better terroirs located this far north in the Haut Médoc, as they have elevations and a view of the Gironde, which creates a micro-climate. On average, the vines are kept at 30 years of age. The vineyard is planted to a vine density of 8,000 vines per hectare.

To produce the wine of Château Les Grands Chênes, the grapes are whole berry fermented. Vinification takes place in a combination of large wood vats and stainless steel tanks. Malolactic fermentation takes place in vat. The wine of Les Grands Chênes is aged in 50% new, French oak barrels for 18 months before bottling.

Today a rising star of the Médoc, Château Les Grands Chênes is sought-after by wine enthusiasts. The outstanding quality of its wine has won the plaudits of all the fine wine connoisseurs over more than twenty years. Classified as one of the top Médoc Cru Bourgeois growths more than ten years ago, Château Les Grands Chênes has continued to gain awards and win medals at the leading national and international wine challenges and to earn the recognition of the most prestigious wine guides.

### PAIRING

-  BEEF
-  VEAL
-  LAMB
-  PORK
-  DUCK
-  MUSHROOM
-  PASTA



### CHÂTEAU LES GRANDS CHÊNES 2021

#### Médoc, Bordeaux

Grapes: Merlot & Cabernet Sauvignon

BMGCRD  
6x750 ml

Price	Case	Bottle
	108.00	18.00

RATING VIVINO 3.7 ★★★★★

			
JAMES SUCKLING.COM	JAMES SUCKLING.COM	DECANTER WINE AWARDS	FOOD & WINE
			
JAMES SUCKLING.COM	FOOD & WINE	JEB DUNNUCK	JAMES SUCKLING.COM
			
DECANTER WINE AWARDS	FOOD & WINE	JEB DUNNUCK	

**COLOR:** deep garnet-purple in color.

**NOSE:** blackberry and floral aromatics (violets and peonies) and a touch of crushed blackcurrants mingling with delicate hints of liquorice and chocolate.

**PALATE:** notes of crushed blackberries again, plump strawberries and hints of fleshy, crushed red berries mingling with nuances of blackberries, violets and delicate hints of liquorice.

**SOIL:** gravel, clay, and limestone.

**CLIMATE:** Atlantic, Mediterranean.

**HARVEST:** hand-harvested in small crates with a first sorting in the vines.

**CONSULTANT OENOLOGIST:** Michel Rolland.

This wine ranks naturally alongside the Grand Cru Classé wines of Bernard Magrez: Château Pape Clément, Château La Tour Carnet, Château Fombrauge and Clos Haut Peyraguey. Situated in exceptional terroir and for too many years overlooked, this estate was given a new lease of life by Bernard Magrez. It was a project that he had mulled over for 10 years. During that time, he had searched for that special gem, that outstanding terroir in which a great wine could be born, and he finally found it here on the famous hill of Saint Christoly-du-Médoc, which overlooks the spot where the river meets the ocean. He invested all his savoir-faire and passion in the new project, just as he had done at his 4 Grand Cru Classé estates. Today, this estate has achieved international acclaim for both its special qualities and its value for money, making it one of the most attractive wines produced in Bordeaux.

# CHÂTEAU CLERC MILON

BORDEAUX PAUILLAC

Château Clerc Milon, acquis en 1970 par le baron Philippe, possède un vignoble de 41 hectares qui se situe entre deux prestigieux Premiers Crus, Mouton et Lafite.

Clerc Milon a été entièrement repensé et reconstruit en 2011 : son cuvier gravitaire en inox, son surprenant chai à colonnes surbaissé et ses pièces de réception claires et aérées se trouvent logés dans un bâtiment en forme de temple, revêtu de bois d'ipé, dont le fronton et l'immense terrasse surplombent les vignes.



## CHATEAU CLERC MILON 2021

### Pauillac, Bordeaux

Grapes: Cabernet Sauvignon, Merlot & Cabernet Franc

CMCHRD21  
6x750 ml

Price	Case	Bottle
	408.00	68.00

RATING VIVINO 4.2 ★★★★★

### TASTING NOTES

The wine is a deep, garnet-hued red.

The distinguished and elegant nose expresses cherry, blackcurrant and liquorice aromas mingled with floral notes of violet. The rich and powerful attack reveals a precise and elegant tannic structure on the mid-palate.

Refined touches of pepper and cedarwood round off a radiant array of flavours. The beautifully balanced finish lingers long on the palate, heralding excellent ageing potential.



## PASTOURELLE DE CLERC MILON 2021

### Pauillac, Bordeaux

Grapes: Cabernet Sauvignon & Merlot

CMPSRD21  
6x750 ml

Price	Case	Bottle
	192.00	32.00

RATING VIVINO 4.1 ★★★★★

### TASTING NOTES

The wine is a glittering, deep garnet red.

The highly distinctive nose exudes intense aromas of ripe black fruit, especially bilberry and blackcurrant, combined with touches of mint.

The stylish and substantial attack leads into a perfectly constructed mid-palate which reveals chocolatey flavours combined with a precisely defined tannic structure.

The finish is long and harmonious.

## THE TERROIR

The vineyard is in a unique location. Bordering two First Classified Growths, it covers 41 hectares (100 acres) in a single sweep, much of it on the beautiful Mousset outcrop overlooking the Gironde estuary. The natural landscape has been shaped over time to form a terrace of windblown gravel and sand whose many pebbles rest on a clay-limestone base. This patchwork of soils, united by a gravel core, is perfectly suited to growing all the traditional grape varieties of the region. The estuary and its sea breezes moderate temperature variations and protect the vineyard from extreme heat or cold. This configuration regulates airflow and humidity, creating a highly favourable microclimate. The slope, combined with the furrows of the outcrop, allows for natural drainage of the soil and ideal exposure to sunshine. This protection is enhanced by a south/south-east exposition, ideal for the grapes to ripen. Most of the vineyard was planted in the early 20th century. Château Clerc Milon also has one of the oldest plots of Carmenere in the Bordeaux vineyard, planted in 1947. Further preservation of this resource and heritage has now been ensured by an in-house nursery created within Baron Philippe Rothschild SA.

# CHÂTEAU DUCRU-BEAUCAILLOU

BORDEAUX, SAINT-JULIEN

For 300 years, six families have nurtured an indelible bond with Château Ducru-Beaucaillou. They are forever captives of this prestigious estate, be they named Desjean, Bergeron, Ducru, Johnston, Desbarat, or Borie. Its families were never short of praise for it. Over the decades, this devotion has managed to overcome all that is accidental or fleeting, as if passion perfected Nature's opus.

Château Ducru-Beaucaillou owes its name to its "beautiful pebbles" ("beaux Cailloux", in French) that geologists refer to less romantically as Gunzian gravel. These quartz pebbles were deposited by the ancient Garonne at the beginning of the early Quaternary period, some two million years ago.

## PAIRING



BEEF



VEAL



PORK



DUCK



PIGEON



GAME



ROAST CHICKEN



MUSHROOM



TRUFFLES



## DUCRU-BEAUCAILLOU 2016, 2021

### Saint-Julien, Bordeaux

Grapes: Cabernet Sauvignon & Merlot

DBSJRD  
6x750 ml

Price	Case	Bottle
	1.080	180.00

RATING VIVINO 4.4 ★★★★★



Tim Atkin



Wine Spectator

**COLOR:** deep red.

**NOSE:** aromas of black cherries and a touch of refined spices.

**PALATE:** fruity attack in the mouth, a dense structure, full and attractive with exceptional elegance. It lingers on the palate, with an exceptionally good length and voluptuous retro-olfactory aromas.

**SOIL TYPE:** gunzian gravels.

**CLIMATE:** Atlantic, Mediterranean.

**HARVEST:** grapes are picked by hand.

**AGING:** 18 months in French oak barrels.

**OWNER:** Bruno Borie.

**WINEMAKER:** René Lusseau.

## PAIRING



BEEF



VEAL



PORK



DUCK



PIGEON



GAME



ROAST CHICKEN



MUSHROOM



TRUFFLES



## LE PETIT DUCRU 2019, 2021

### Saint-Julien, Bordeaux

Grapes: Merlot Noir, Cabernet Sauvignon & Petit Verdot

DBDDR  
6x750 ml

Price	Case	Bottle
	228.00	38.00

RATING VIVINO 4.2 ★★★★★



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**COLOR:** intense, crimson red velvet.

**NOSE:** complex, beautiful expression of the freshness of the Cabernets, stewed red fruit with well-controlled toasty notes.

**PALATE:** delicious, superb breadth. Elegant, balanced, beautiful finish, and great length.

**SOIL TYPE:** gunzian gravels.

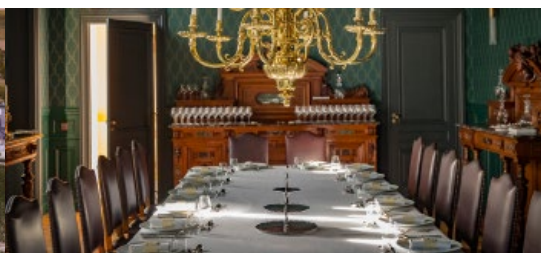
**CLIMATE:** Atlantic, Mediterranean.

**HARVEST:** hand-harvest.

**AGING:** 12 months in Bordeaux barrels, 30% in new oak and the balance in one-year barrels (twelve months).

**OWNER:** Bruno Borie.

**WINEMAKER:** René Lusseau.





# CHÂTEAU BRANE-CANTENAC

BORDEAUX, MARGAUX

At the heart of the distinguished Margaux appellation, Château Brane-Cantenac stands proudly. Renowned for producing wines of remarkable elegance and finesse, this 75-hectare estate is an emblem of quality and excellence in the world of fine wine.

## PAIRING

- BEEF
- VEAL
- PORK
- DUCK
- PIGEON
- GAME
- ROAST CHICKEN
- MUSHROOM
- TRUFFLES



## CHÂTEAU BRANE-CANTENAC 2019, 2021

### Margaux, Bordeaux

Grapes: Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot, Carmenère  
CBMRRD  
6x750 ml

Price Case Bottle  
420.00 70.00

RATING VIVINO 4.2 ★★★★★



**COLOR:** deep ruby color with a light purple hue.

**NOSE:** black fruits, spices, floral and woody scents. It is charming and of great complexity.

**PALATE:** generous, savory. It is very powerful while silky and velvety. Great tannins richness with the necessary acidity to be beautifully balanced. The finish is impressively long.

**SOIL TYPE:** gravel based.

**CLIMATE:** Atlantic, Mediterranean.

**HARVEST:** grapes are picked by hand.

**AGING:** 18 months in French oak barrels, with 100% new.

**OWNER AND WINEMAKER:** Henri Lurton.

**CONSULTING OENOLOGIST:** Jacques Boissenot.

# CHÂTEAU CANTENAC BROWN

BORDEAUX, MARGAUX

The soul of a great terroir, a radiant, full-bodied, velvety wine for keeping. It stands out by its fresh fruit flavours, its density and its very fine tannins. Its best vintages express freshness, an elegant bouquet of red and black fruits, with opulence and tension on the finish, and spicy undertones.

## PAIRING

- BEEF
- VEAL
- PORK
- DUCK
- PIGEON
- GAME
- ROAST CHICKEN
- MUSHROOM
- TRUFFLES



## CHÂTEAU CANTENAC BROWN 2018, 2021

### Margaux, Bordeaux

Grapes: Cabernet Sauvignon & Merlot  
CBMGRD  
6x750 ml

Price Case Bottle  
300.00 50.00

RATING VIVINO 4.2 ★★★★★



**COLOR:** astounding dark red color.

**NOSE:** complex and spicy, the tannins are elegant and sexy, with the sensation of a balanced power.

**PALATE:** radiant, full-bodied, velvety, with a pretty dash of supplementary freshness.

**SOIL TYPE:** gravel based.

**CLIMATE:** Atlantic, Mediterranean.

**HARVEST:** hand-harvest.

**AGING:** French oak barrels (60% new oak barrels 40% one vintage barrel)

**OENOLOGIST:** Éric Boissenot.

# CHÂTEAU LA TOUR CARNET

FIRST HARVEST IN 1409

BORDEAUX, HAUT-MÉDOC

Château La Tour Carnet dates back to the 12th century and is one of the oldest estates in the Médoc region. The medieval architecture features a tower built in 1120 and the château is surrounded by a moat. La Tour Carnet has had several illustrious owners, including the family of Michel de Montaigne, one of the greatest French philosophers and twice-elected Mayor of Bordeaux. The vineyard of Château La Tour Carnet was planted there in 1407.

## CHÂTEAU LA TOUR CARNET 2019, 2021

### PAIRING



BEEF



VEAL



LAMB



RACK OF LAMB



TOURNEDOS  
WITH MUSHROOMS



GRILLED  
RIB STEAK



### Grand Classé en 1855 Haut-Médoc Saint Laurent, Haut-Médoc, Bordeaux

Grapes: Merlot & Cabernet Sauvignon

BMLCRD

6x750 ml

Price	Case	Bottle
	210.00	35.00

RATING VIVINO 4.0 ★★★★★



**COLOR:** very deep, with a brilliant ruby red color.

**NOSE:** the first nose is very fruity with notes of ripe fruit, in particular blackcurrant and blackberry. This perception becomes more complex when stirred with vanilla notes that underline the fruity perception.

**PALATE:** quickly notice the silky and the finesse of the tannins which give a very elegant density and good balance. The evolution is powerful but controlled until the long and smooth finish.

**SOIL TYPE:** clay and chalk-heavy subsoil below a thick layer of Gunzian gravel

**CLIMATE:** Atlantic, Mediterranean.

**HARVEST:** grapes are picked by hand in small crates

**AGING:** maturing in oak for 16 months, with 30% new oak

**CONSULTANT ENOLOGIST:** Michel Rolland



# CHÂTEAU PAPE CLÉMENT GRAND CRU CLASSÉ DE GRAVES

FIRST HARVEST IN 1252

BORDEAUX, PESSAC-LÉOGNAN

This is one of the oldest properties in Bordeaux. The vineyards were first planted in the XIII<sup>th</sup> century by Bertrand de Goth, the youngest son of a noble family from Bordeaux. He was elected Pope in 1305, during the reign of Philippe le Bel, and took the name of Clément V. Château Pape Clément belonged to the Archbishop of Bordeaux until the French Revolution. Wine has been made here continuously for 7 centuries.

## PAIRING



BEEF



LAMB



PORK



DUCK



VEAL



ROAST CHICKEN



MUSHROOM



PASTA



ROASTED, BRAISED,  
& GRILLED DISHES



## CHÂTEAU PAPE CLÉMENT ROUGE 2019, 2021

### CRU CLASSÉ DE GRAVES Pessac Léognan, Bordeaux

Grapes: Cab Sauvignon, Merlot,  
Cabernet Franc, Petit Verdot

BMCP CR  
6x750 ml

Price	Case	Bottle
	480.00	80.00

RATING VIVINO 4.4 ★★★★★



**COLOR:** beautiful deep garnet color.

**NOSE:** a splendid and complex nose of great precision, with aromas of black fruits and smoky and mineral notes.

**PALATE:** on the palate, well structured, firm but ripe tannins, good fruit, a wine of considerable length.

**SOIL:** Gravel table of clay dating back to the end of the Pliocene and the Ancient Quaternary.

**CLIMATE:** Atlantic, Mediterranean.

**HARVEST:** hand-harvested in small crates with a first sorting in the vines.

**AGING:** 18 months in new French oak barrels.

**CONSULTANT ENOLOGIST:** Michel Rolland.

## PAIRING



BEEF



LAMB



PORK



DUCK



VEAL



AGED GOUDA



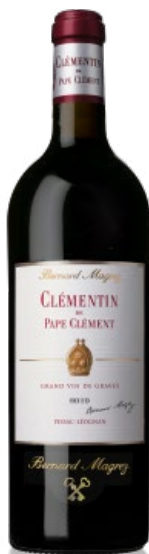
MUSHROOM



PASTA



ROASTED



## CLÉMENTIN DE PAPE CLÉMENT ROUGE 2019

### Clémentin de Pape Clément Rouge Pessac Léognan, Bordeaux

Grapes: Merlot, Cabernet Sauvignon  
& Petit Verdot

BMCD CR  
6x750 ml

Price	Case	Bottle
	210.00	35.00



**COLOR:** a dark hue.

**NOSE:** a wide array of aromas with floral, fruity notes.

**PALATE:** elegant and refined with a good tannic structure. An intense, refined wine with a rich variety of flavors, structured tannins and the characteristic complexity of its appellation.

**CLIMATE:** Atlantic, Mediterranean.

**SOME CHARACTERISTICS:**

- The product of a superb terroir
- An exclusive wine produced in very small quantities
- An exceptional wine, with its own identity
- One of the oldest châteaux in bordeaux

**CONSULTANT ENOLOGIST:** Michel Rolland.

PAIRING

-  SHELLFISH
-  CRAB
-  LOBSTER
-  SUSHI
-  SASHIMI
-  CHICKEN



## CHATEAU PAPE CLÉMENT BLANC 2019, 2021

### Pessac Léognan, Bordeaux

Grapes: Sauvignon Blanc, Sémillon, Sauvignon Gris, Muscadelle

BMPCPB  
6x750ml

Price	Case	Bottle
	660.00	110.00

RATING VIVINO 4.2 ★★★★★

**COLOR:** pale lemon

**NOSE:** this wine opens with complex grapefruit and lemon zest aromas. Once allowed to breathe, however, exotic notes of passion fruit and lychee come to the fore.

**PALATE:** exceptional freshness, bringing deep mineral and saline notes to the blend.

**SOIL TYPE:** a layer of Pyrenees clay gravel from the end of the Pliocene era and the beginning of the Quaternary, surface clay.

**CLIMATE:** Atlantic, Mediterranean.

**HARVEST:** manual picking in two rounds.

**WINEMAKING:** racking and fermentation in French oak.

**CONSULTANT ENOLOGIST:** Michel Rolland.

PAIRING

-  SHELLFISH
-  CRAB
-  LOBSTER
-  SUSHI
-  SASHIMI
-  CHICKEN
-  CAVIAR



## CLÉMENTIN DE PAPE CLÉMENT BLANC 2020

### Pessac Léognan, Bordeaux

Grapes: Sauvignon blanc, Sémillon, Muscadelle

BMDCDB  
6x750ml

Price	Case	Bottle
	660.00	110.00

RATING VIVINO 4.1 ★★★★★

**COLOR:** pale yellow with a green tinge.

**NOSE:** fresh, and offering fine concentration and rich aromatics, as well as some power. Notes of fresh lemon, crunchy wild peaches and suggestions of fresh apple come through with subtle hints of white flowers.

**PALATE:** expresses flavors of crunchy, juicy wild peaches and apples and suggestions of pear mingling with hints of ripe lemon and subtle notes of ripe mandarin orange.

**CLIMATE:** Atlantic, Mediterranean.

**HARVEST:** manual picking.

**WINEMAKING:** racking and fermentation in French oak.

**CONSULTANT ENOLOGIST:** Michel Rolland.





# CLOS HAUT-PEYRAGUEY

FIRST HARVEST IN 1618

BORDEAUX, SAUTERNES

Clos Haut-Peyraguey was the smallest of the first-growth Sauternes to be classified in 1855. The estate covers 8.5 hectares, located on an enclosed parcel overlooking Château d'Yquem to the north-east. Old Occitan for "hill" or "promontory", the former barony of Peyraguet passed into the hands of the President of the Bordeaux Parliament in the 18th century before being ceded to Monsieur Lafaurie during the French Revolution.

The Clos Haut-Peyraguey estate as we know it is an offshoot of this estate, formed in 1879 and sold to the Garbay-Pauly family some thirty-five years later. This first-growth Sauternes remained in the family until 2012, when it was welcomed into the Bernar Magrez family.



#### PAIRING



FRUIT-BASED  
DESSERTS



BLUE CHEESE  
OR ROQUEFORT



SPICY ASIAN  
CUISINE

## SYMPHONIE DE HAUT-PEYRAGUEY 2018

### Bommes, Sauternes, Bordeaux

Grapes: Sémillon & Sauvignon Blanc

BMSPPB  
12x375 ml

Price	Case	Bottle
	180.00	15.00

RATING VIVINO 4.0 ★★★★★



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**COLOR:** entire range of colors from pale gold to coppery gold through straw yellow.

**NOSE:** lovely aromatic charm with an array of perfumes ranging from cedar-wood to spices and from ancient roses to passion fruit.

**PALATE:** concentrated without being overpowering.

**CLIMATE:** maritime.

**CONSULTANT ENOLOGIST:** Michel Rolland.



# CHÂTEAU LE GAY

BORDEAUX, POMEROL

Having been the property of The Demoiselles Robin for sixty years, the château produced on its 6 hectares a wine well known by the most demanding wine lovers. Thérèse and Marie Robin benefitted from a great respect amongst all of the inhabitants of Pomerol, and held high the motto of their father "Quality before Quantity". Since their establishment, the Vignobles Péré-Vergé manifested another ambition in Pomerol, they decided to invest in one of the premier domains where they finally chose Château Le Gay.

## PAIRING



## CHÂTEAU LE GAY 2018, 2019, 2021

### Pomerol, Bordeaux

Grapes: Merlot & Cabernet Franc

PVCLRD  
6x750 ml

Price	Case	Bottle
	600.00	100.00
Magnum 6x1.5l	1140.00	190.00

RATING VIVINO 4.3 ★★★★★



**COLOR:** deep dark ruby-red.

**NOSE:** aromas of plums, violets and mushrooms with earthy notes.

**PALATE:** medium/full-bodied, round, lifted, sweet and polished with ample dark red, ripe, sweet, vibrant fruits and liquorice in the finish.

**SOIL:** clay and gravel soil of the Pomerol plateau.

**CLIMATE:** Mediterranean.

**HARVEST:** hand-picked harvest in small cartons.

**WINEMAKING:** Micro-vinification.

**AGING:** 18 months for the malolactic fermentation and aging in French oak.

**CONSULTANT ENOLOGIST:** Michel Rolland & Marcelo Pelleriti

## PAIRING



## MANOIR DE GAY 2018, 2021

### Pomerol, Bordeaux

Grapes: Merlot

PVMGRD  
6x750 ml

Price	Case	Bottle
	240.00	90.00

RATING VIVINO 4.2 ★★★★★



**COLOR:** dark red color.

**NOSE:** red fruits, raspberry, black cherry, white pepper and earthy, stunning complex nose.

**PALATE:** silky smooth warming medium body cherry berry light earth swish giving medium+ finish.

**SOIL:** clay and gravel soil of the Pomerol plateau.

**CLIMATE:** Mediterranean.

**HARVEST:** hand-picked harvest in small cartons.

**CONSULTANT ENOLOGIST:** Michel Rolland & Marcelo Pelleriti.

# CHÂTEAU MONTVIEL

BORDEAUX, POMEROL

Château Montviel was the first Pomerol estate purchased by Catherine Péré-Vergé. She bought Château Montviel in 1985. Château Montviel was created from vineyards belonging to three little-known properties including; Bellevue, Montviel and La Croix des Templiers. Following her purchase and creation of the new vineyard for Château Montviel, Catherine Péré Vergé continued adding to her holdings in Pomerol when she subsequently obtained Château Le Gay located on the famous plateau of Pomerol. Her next two purchases were Château Tristan, Château Feytit-Lagrange, and later, Château La Violette.

## PAIRING



BEEF



VEAL



LAMB



PORK



DUCK



GAME



ROAST CHICKEN



ROASTED, BRAISED,  
& GRILLED DISHES



## CHÂTEAU MONTVIEL 2016, 2018, 2019, 2021

### Pomerol, Bordeaux

Grapes: Merlot & Cabernet Franc

PVCMRD  
6x750 ml

Price	Case	Bottle
	210.00	35.00

RATING VIVINO 4.2 ★★★★★



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JEB  
DUNNUCK



Tim Atkin



Jancis Robinson



Wine Spectator



JAMES SUCKLING.COM

**COLOR:** deep red with purple-blue.

**NOSE:** truffle is the first note, followed by lovely flowers, coffee beans and ripe cherries.

**PALATE:** soft, polished, fresh, medium-bodied, elegant and rich.

**SOIL:** clay and gravel soil.

**CLIMATE:** Mediterranean.

**HARVEST:** hand-picked harvest in 12kg cartons.

**CONSULTANT ENOLOGIST:** Michel Rolland & Marcelo Pelleriti



# CHÂTEAU FOMBRAUGE

FIRST HARVEST IN 1599

BORDEAUX, SAINT-ÉMILION

The estate goes back to the 16th century, which makes it one of the oldest châteaux in the Saint Émilion region. The beautiful 17th century old country manor was originally the cloister of the town's Carthusian Monastery. Owned by Jacques de Canolle in 1466, the estate later belonged to the Dumas de Fombrauge family, who implemented the first quality winemaking in the estate in the 18th century.

- PAIRING
-  DUCK
  -  BEEF ENTRECÔTE
  -  SHOULDER OF LAMB
  -  STICKY RACK OF RIBS
  -  COMTÉ CHEESE



## CHÂTEAU FOMBRAUGE ROUGE 2016, 2020, 2021

Saint-Émilion Grand Cru  
Saint Christophe des Bardes,  
Saint-Émilion, Bordeaux

Grapes: Merlot & Cabernet Franc

BMCFRD  
6x750 ml

Price	Case	Bottle
	210.00	35.00



**COLOR:** clear, dark and deep-coloured. Attractive color.

**NOSE:** a seductive nose with fruit and floral notes coming to the fore. Then red berries in particular come through with hints of black cherries, blackberries and elderberries.

**PALATE:** immediately delicious and perfumed, very fruity and with a soft mouth-feel. And yet it rises to a crescendo in the finish.

**SOIL TYPE:** clay and limestone with Fronsac molasses.

**CLIMATE:** Mediterranean.

**HARVEST:** in small crates.

**AGING:** 16 months in 40% new oak barrels, 60% one year-old barrels.

**CONSULTANT ENOLOGIST:** Michel Rolland.





# CHÂTEAU FONTENIL

BORDEAUX, FRONSAC

In 1986, the adventure began with a few hectares, located in the town of Saillans, which they named Château Fontenil, after one of the plots of the vineyard. The renovation of the facilities lasted until 1999, the wine cellars, barrel cellar and storage cellar were equipped with high-performance equipment. Tradition rubs shoulders with new technologies, in the most perfect organization: small stainless steel and wooden vats, double sorting table, barrel yard, 50% of which are renewed each year and where malolactic fermentation takes place.



## CHÂTEAU FONTENIL 2014, 2016, 2021

### Fronsac, Bordeaux

Grapes: Merlot

CFFRRD  
6x750 ml

Price	Case	Bottle
	150.00	25.00

RATING VIVINO 3.9 ★★★★★



**COLOR:** Dark purple colour with violet hue and black core.

**NOSE:** sweet-tobacco, blackberry, dark-walnut, dark-chocolate, graphite, and dark-berry aromas.

**PALATE:** elegant with velvety tannins, great freshness and juicy fruit, a wonderful wine with very convincing length.

**SOIL TYPE:** clay and limestone soils.

**CLIMATE:** Mediterranean.

**HARVEST:** hand-picked harvest.

**WINEMAKING:** micro-vinification.

**AGING:** matured in French oak.

**CONSULTANT ENOLOGIST:** Dany & Michel Rolland.



# CHÂTEAU LA GRAVIÈRE

BORDEAUX, LALANDE DE POMEROL

The vineyard is situated in Neac, not far from the border of Pomerol and close to Chateau Rouget. The vineyard was planted in 1970s and it has 7.5 hectares of vines is planted to 92% Merlot, 4% Cabernet Franc and 4% Cabernet Sauvignon. The terroir is mostly gravel and clay soils.

## PAIRING



MEAT DISHES



PAIRING  
BEEF



ROASTED, BRAISED,  
AND GRILLED DISHES



## CHÂTEAU LA GRAVIÈRE 2019

### Lalande de Pomerol, Bordeaux

Grapes: Merlot, Cabernet Franc & Cabernet Sauvignon

PVLGRB  
6x750 ml

Price	Case	Bottle
	114.00	19.00
Magnum 6x1.5L	228.00	38.00

RATING VIVINO 4.0 ★★★★★



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**COLOR:** dark purple.

**NOSE:** seduces with complex aromas of black fruits and black cherry and vanilla.

**PALATE:** soft, medium-bodied, bright, fresh and juicy.

**SOIL:** gravel plateau.

**CLIMATE:** Mediterranean.

**HARVEST:** hand-picked in small 12 kg cartons.

**AGING:** from 12 to 15 months in barrels.

**CONSULTANT ENOLOGIST:** Michel Rolland & Marcelo Pelleriti



# Complementary Wine Consultancy Service

We are excited to offer you a COMPLEMENTARY WINE CONSULTANCY SERVICE for your Business. Our team of experienced wine advisors has extensive knowledge of the wine industry, from wine selection and pricing to storage and service. Our consultancy service is designed to help you make informed decisions about your wine program, whether you're looking to renovate your current wine list or start from scratch.

Our wine advisors will provide you with:

- A personalized consultation to understand your restaurant's unique needs and goals.
- Expert advice on wine selection, pricing, and inventory management.
- Assistance with staff training and education to ensure your team can confidently sell and serve wine.

We believe that a great wine program can elevate any dining experience, and we want to help you achieve that for your guests. There's no obligation to purchase or commit to anything - we simply want to offer our expertise and help you succeed.

## Wine Storage

Experience the perfect storage solution for your prized wine collection. Our state-of-the-art wine storage facility offers optimal conditions, including temperature and humidity control, ensuring the preservation of your wines. Choose from our range of storage options, tailored to meet your specific needs. Our dedicated team provides exceptional service, taking care of your collection with the utmost attention to detail. Safeguard your wines with us and enjoy peace of mind knowing they are in expert hands. Contact us today to discuss how we can protect and store your valuable wines."

## Complementary Staff Training

Our complimentary staff training in fine wines aims to equip your team with the essential skills and knowledge necessary to navigate the intricate world of wine with confidence. The training program is tailored to meet the unique needs of your establishment, whether it's a restaurant, hotel, or wine-focused establishment.

**Key features of our staff training program include:**

**Wine Fundamentals:** We cover the basics of wine production, grape varietals, and regions, providing a solid foundation for your staff to understand and communicate about wine effectively.

**Tasting Techniques:** We guide participants through sensory evaluation, teaching them how to assess wine characteristics such as appearance, aroma, flavor profiles, and mouthfeel. This enables them to make informed recommendations and confidently engage in wine discussions with customers.

**Food and Wine Pairing:** We delve into the art of pairing wines with different types of cuisine, helping your staff suggest suitable wine options that complement your menu offerings. This enhances the overall dining experience for your customers.

**Wine Service:** We focus on proper wine service techniques, including temperature control, decanting, and glassware selection, ensuring your staff delivers a flawless wine service to your patrons.

**Wine Sales Techniques:** We provide valuable insights and strategies to help your staff increase wine sales, including upselling techniques, effective wine descriptions, and suggestive selling approaches.

Our expert wine trainers bring years of industry experience and a passion for fine wines. The training sessions are interactive, engaging, and designed to accommodate different learning styles, ensuring maximum retention and practical application of knowledge.



LIFE IS  
*too short*  
TO DRINK  
*bad wine*