

with offers, vouchers and adverts, left to splash around in waters muddied by smoke and frosted mirrors. All I ask is for 10 minutes of your time to have a good look through the following offers. They serve merely as a tempter to engage in and embrace what buying wine should be about: mouth-watering fun, and a beautiful interaction between earnest merchant and thirsty customer. Whilst there are some keen buys here that are well worth piling in to, spare a thought for the other 1128 wines we have available that are not discounted and should not be neglected! Try and put aside a good half hour to come and have a good mooch, taste a few wines and put some real thought in to what you serve up this Christmas. We're now open late (see full details below) til 10.30pm Wednesday-Saturday, so ready whenever you are!

It's not easy being a consumer these days. Clobbered from all angles

short it no longer sticks behind my ears. These are really great value wines that aren't forced or faked, just affordable, delicious, well-balanced beauties.

sharpened my pencil until it's so



Blanc/Syrah £8.50 down to £7.50 The SB is the perfect

False Bay Sauvignon

Blanc/Chenin

party-pourer, the Chenin a bit more textured and rounded, the *Syrah juicy, fresh and fleshy.*

£9.50 down to £8.50 This dynamic duo were slower to find friends than I thought, but

Lopez de Haro White Rioja/Crianza





have now properly kicked off.

EMILIANA







NOVAS

CARMENERE CABERNET SALV

Cabernet £10.50 down to £8.50

Adobe Sauvignon Blanc £8.50 down to £6.50 **Adobe Cabernet** Sauvignon

£8.50 down to £6.50 An organic trio with bright, ripe

fruit. Great crowd-pleasers.

If you read the vintage reports, you may have seen that not much was expected of the 'Class of 2014' in the school of

Rhone. In true coming-of-age high school drama style, this has smashed expectations, splashed on a bit of make-up (with the addition of some posh parcels from loftier sources), Crocera Barbera £10.00 down to £8.50 A classy pair from Piedmont.

£10.00 down to £8.50

Scented Sauvignon and a plump and plummy Barbera with a sour cherry lift and nice crunch on the finish





Chardonnay

go to the prom, as long as you take me with you. **Mont Rocher Viognier** £8.50 down to £7.00 **Boutinot Cotes du Rhone Village Les** Coteaux £10.50 down to £8.50

and come out singing and a dancing. Les Coteaux, you shall

Felino Chardonnay, **Malbec & Cabernet Argentina**

£17 down to £14.50



I've long been a fan of the Felino range, but their latest

releases are their best yet. Slimmed down, lower in alcohol

vineyards farmed biodynamically and all fruit hand-picked before being transported to their state-of-the-art winery.

The Chardonnay at this price is a great value oaked style with an understated, restrained Burgundy character. As ever in

these parts, the Malbec gets all the attention, but don't overlook the Cabernet, which I think is quietly, confidently superior. A red-fruited beauty, with bright, fresh, mulberry and raspberry notes that welcome you in, before you're royally seduced by its subtle tobacco, cocoa and spicy notes.

and beautifully defined- the wine equivalent of a 6-pack,

although I'd suggest taking a mixed case of 12.

Felino is from the Cobos winery in Mendoza, a joint venture FELINO between two local families and winemaking superstar Paul Hobbs. There's a real commitment to quality here, with

CHRISTMAS BUBBLES

FELIN' FESTIVE?

It's well worth spending an extra few quid where bubbles are involved. A range of offers here for different moments: decent

Prosecco for the 'girlfriends',

Champagne method) as well as

a few stand-out favourites from

Lunetta Prosecco £11.00 down to £9.50

From the Treviso hills, fresh and peachy. Lovely bubbly (sorry).

alternative proper fizz (ie

our Champagne list:

L'INSTANT

TAITTINGER



struggle with in Champagne. The perfect gift- you can use the bottle as a vase once you've drunk it!

the bracing acidity that some

Ferghettina

Franciacorta Milledi

What posh Italians drink at

£32.00 down to £25.99

weddings! Milledi refers to the 1000

La Vida al Camp Cava £15.00 down to £12.50 Fizz fans seem to be returning to Cava, especially those that prefer a drier style of fizz with a bit more complexity. Beware, as most of what's churned out in these parts is still best left alone. This shows what the region is capable of, with fruit sourced solely in and around

Sant Sadurni d'Anoia, Cava's premium heartland. Fruity, fresh and delicate without that flattering-then-sickly sweet finish

you'll find with most Prosecco.







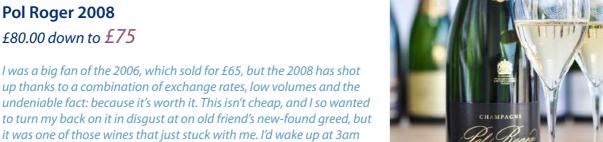
Grand Cru, aged for 4 years. Striking stuff.

Brimoncourt Extra Brut £50.00 down to £42 Certainly wins the Best Label of the Year award, and the content

> Pol Roger 2008 £80.00 down to £75

£135.00 down to £99 (last few cases remaining)









wines that offer remarkable

expressions. Only 500 cases available for the planet, but as

loyal supporters of their other Pinots & Chardonnays, we were deemed worthy. Max 2bt per

person....

splash the proceeds on this-you won't regret it. #christmasspirit CHILE ON THE WILE

Aconcagua Costa Chardonnay £18.00 down to £13.99 A wild-ferment bottling from fruit cooled by Pacific breezes. Aged in

Aconcagua Costa

£18.50 down to £14.50

singing!

Pinot Noir

oak, but still nervy, taut, mineral and

craving another taste, just like that time I first kissed Lucy Wood behind the Village Hall in 1982. Sell your children's toys on Ebay and

now before the prices start to rise in line with its rightful peers. A bone dry, mineral style, made with 80% Pinot Noir and 20% Chardonnay, all

value. Their vineyards are Plush, lush compelling Pinot that situated just 10km from the delivers classy varietal flavours with coast, with the cooling Pacific a structure and balance rarely found influence creating ideal sub-£20. RP 92 points! conditions for these Burgundian varieties. The Aconcagua pair are sensational for the price, and we've also managed to grab an allocation of their top

Las Pizarras

CHARDONNAY 2015

POINTS

JAMES SUCKLING

ERRAZURIZ

Chardennay, 2015

Las Pizarra

Pinot Noir 2015 £84

perfection. James Suckling 99 points

ERRAZURIZ

Pinot Noir, 2015

Perfumed and vivid with strawberry, raspberry, flower leaf, cedar,

stone and flint. Full body yet compacted and compressed giving it

an ultra fine palate profile. Tension and finesse. Polished to almost

£25 down to £22.00

Everything you want from a

Chateauneuf, which shouldn't be too

much to ask really, but with so many

to tread very warily. Unless, of course,

you buy your wine from a decent wine

merchant. Domaine Fargueirol has been in the Revoltier family since the

17th century, and you'd hope that in

estates, but Fargueirol delivers

that time they'd master their craft. We stock a number of more vaunted

everything you want from a Ch9 at an

estates lazily cashing in on their address, it's become a region in which



Las Pizarras

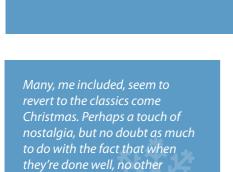
PINOT NOIR 2015

POINTS

JAMES SUCKLING

SUCKLING

CLASSIC FRENCH Chateau Sorbey Haut Medoc 2010 £15.00 or buy 6 for £13.50 The perfect Christmas claret. A decent vintage with a nice bit of bottle age to boot. A 50:50 blend of Merlot and Cabernet Sauvignon grown close to Château Sort Listrac, offering plump, ripe, satisfying fruit alongside that captivating cedar/tobacco/green pepper Bordeaux whiff. OUILLY-FUME **Chateau Fargueirol** Chateauneuf du Pape 2014



country provides such a breadth

refinement and polish, so ideally

suited to grand feasting. I call to

Joseph Mellot Pouilly

£23 down to £17.99

Fumé Le Chant des Vignes

A complex nose of grapefruit and

palate providing the dance-floor for

gunflint, with a nicely textured

a citrus and tropical tango.

£33 down to £25.99

Pouilly Fuissé is made with

hazelnut butter finish.

Repeat after me: Pouilly Fumé is

made with Sauvignon from the Loire;

Chardonnay in Southern Burgundy.

had to explain that I'd be £114 richer.

If I had a pound for every time I've

A weightier white, with delicious stone fruit, with a delicious

Domaine Ferret

Pouilly Fuiss

of styles that deliver so much

the dock...

Errazuriz Las Pizarras Chardonnay 2015 £56

The structure and length of thsi white highlights its greatness. Full

body, yet tight and structured with a superb linear backbone of

ripe fruit and fine phenolis tension. Cream, sonte, flint and apple.

All about refined texture. Drink or hold. James Suckling 98 points

Chateauneuf ou Pap

BEFORE I GO...

I'm conscious I've spouted long enough, and my eyes are starting to bleed. Here are a final few gems for you:

ouilly-Fuise

affordable price: fragrant, untamed, lush, rich, smooth and laden with spiced blueberry and bramble fruit. The perfect fireside red.



From the heal of Italy's thigh high boot, this delivers a sassy mix of spicy, leathery blackberry fruit, with a rich, velvety appeal. **Cline Ancient Vines** Mourvedre, Oakley,

Hancock & Hancock IITIVO DI MANDURIA Cabernet Touriga, **McLaren Vale** GNETI DEL SALENTO £15 down to £12.50

> by a saturated mouthful of spicy, cherry and blackcurrant fruit. On top of all that, we have chunks of port, single malt, madeira, boutique gins, cigars, glassware, hampers and much, much more. And vouchers to

perfect tipple to finish off Uncle Wilf on Boxing Day. From vines aged over 100 years, a sensational mouthful of plum and cherry fruit alongside notes of

Another wine that you just wouldn't pick off the shelf unless it was brought to your attention, which it now is, if indeed anyone has made it this far. A fruit-rich, cedar scented nose, followed

eucalyptus and chocolate.

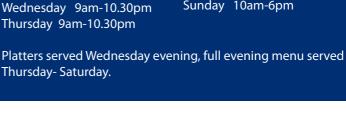


thinking too hard.



RIOJA

RESERVA





spend in the shop, or on enomatic tasting cards. Best advice is, come and have a glass and a few nibbles form the menu, whilst breaking off

for bouts of Christmas shopping.

Night, Jon x

> matched with fine wines. Oh, plus live music from Lucas Marks. Promises to be a fun and very tasty to end the year in style. Tickets cost £125 each. If you're up for it, please call our ticket

Tickets for our New Year extravaganza are running low, so phone round a few friends quick if you fancy... Champagne Reception - Lobster Thermidor - Magret de Canard with WIId Cherry sauce - Floating Islands Dessert - Cheese Course, all

JUN Those new hours I alluded to previously: Friday 9am-10,30pm Monday 9am-7pm Tuesday 9am-7pm Saturday 10am-10.30pm Sunday 10am-6pm Wednesday 9am-10.30pm

2017-18 hotline on 01606 882101.