

De:Xmas

FOOD & WINE

CHRISTMAS 2017 OFFERS

It's not easy being a consumer these days. Clobbered from all angles with offers, vouchers and adverts, left to splash around in waters muddled 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!

THE THIRST NOEL

In true festive spirit, I've sharpened my pencil until it's so 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.

False Bay Sauvignon Blanc/Chenin Blanc/Syrah

£8.50 down to £7.50

The SB is the perfect party-pourer, the Chenin a bit more textured and rounded, the Syrah juicy, fresh and fleshy.

Lopez de Haro White Rioja/Crianza

£9.50 down to £8.50

This dynamic duo were slower to find friends than I thought, but have now properly kicked off.

Novas Carmenere 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.

Camillona Sauvignon Blanc

£10.00 down to £8.50

Crocera Barbera

£10.00 down to £8.50

A classy pair from Piedmont. Scented Sauvignon and a plump and plummy Barbera with a sour cherry lift and nice crunch on the finish

Mont Rocher Viognier

£8.50 down to £7.00

Boutinot Cotes du Rhone Village Les Coteaux

£10.50 down to £8.50

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 lofter sources), and come out singing and a dancing. Les Coteaux, you shall go to the prom, as long as you take me with you.

FELINO' FESTIVE?

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 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 between two local families and winemaking superstar Paul Hobbs. There's a real commitment to quality here, with 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.

CHRISTMAS BUBBLES

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', alternative proper fizz (ie Champagne method) as well as a few stand-out favourites from our Champagne list:

Lunetta Prosecco

£11.00 down to £9.50

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

Ferghettina Franciacorta Milleidi

£32.00 down to £25.99

What posh Italians drink at weddings! Milleidi refers to the 1000 days the wine spent in bottle before disgorgement. 100% Chardonnay, beautifully delicate and soft without the bracing acidity that some struggle with in Champagne. The perfect gift- you can use the bottle as a vase once you've drunk it!

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.

L'INSTANT TAITTINGER

TAITTINGER CHAMPAGNE

A lighter, elegant style of Champagne with a higher percentage of Chardonnay than most brands. The Rose at this price is a real steal- worth going into the red for if you're into pink!

Taittinger NV

£45.00 down to £32

Taittinger Rose

£50.00 down to £35

Taittinger Prelude

£50.00 down to £35 (last few cases remaining)

Taittinger Comtes de Champagne 2006

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

If you've not got too many mouths to water on Christmas day, I'd kick off with the Comtes at 11.47am. An absolute dream- the only warning would be that it's likely to set a dangerous precedent. There's no going back.

Brimoncourt Extra Brut

£50.00 down to £42

Certainly wins the Best Label of the Year award, and the content doesn't disappoint. From a little-known new Champagne house- try it 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 Grand Cru, aged for 4 years. Striking stuff.

Pol Roger 2008

£80.00 down to £75

I was a big fan of the 2006, which sold for £65, but the 2008 has shot up thanks to a combination of exchange rates, low volumes and the undeniable fact: because it's worth it. This isn't cheap, and I so wanted to turn my back on it in disgust at on old friend's new-found greed, but it was one of those wines that just stuck with me. I'd wake up at 3am 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 splash the proceeds on this- you won't regret it. #christmasspirit

CHILE ON THE WILE

Errazuriz Offer

Whilst most Chilean producers focus on churning out large volumes of simple, fruit-forward Merlots and Sauvignons, Errazuriz have blazed the trail for Chardonnay and Pinot Noir, with a stable of world-class wines that offer remarkable value. Their vineyards are situated just 10km from the coast, with the cooling Pacific influence creating ideal 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 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....

Aconcagua Costa Chardonnay

£18.00 down to £13.99

A wild-ferment bottling from fruit cooled by Pacific breezes. Aged in oak, but still nervy, taut, mineral and singing!

Aconcagua Costa Pinot Noir

£18.50 down to £14.50

Plush, lush compelling Pinot that delivers classy varietal flavours with a structure and balance rarely found sub-£20. RP 92 points!

Errazuriz Las Pizarras Chardonnay 2015

£56

The structure and length of this white highlights its greatness. Full body, yet tight and structured with a superb linear backbone of ripe fruit and fine phenols tension. Cream, sante, flint and apple. All about refined texture. Drink or hold. James Suckling 98 points

Pinot Noir 2015

£84

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 perfection. James Suckling 99 points

CLASSIC FRENCH

Many, me included, seem to revert to the classics come Christmas. Perhaps a touch of nostalgia, but no doubt as much to do with the fact that when they're done well, no other country provides such a breadth of styles that deliver so much refinement and polish, so ideally suited to grand feasting. I call to the dock...

Joseph Mellot Pouilly Fumé Le Chant des Vignes

£23 down to £17.99

A complex nose of grapefruit and gunflint, with a nicely textured palate providing the dance-floor for a citrus and tropical tango.

Domaine Ferret Pouilly Fuiss

£33 down to £25.99

Repeat after me: Pouilly Fumé is made with Sauvignon from the Loire; Pouilly Fuissé is made with Chardonnay in Southern Burgundy. If I had a pound for every time I've had to explain that I'd be £114 richer. A weightier white, with delicious stone fruit, with a delicious hazelnut butter finish.

Chateau Sauty

£15 down to £12.50

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 Listrac, offering plump, ripe, satisfying fruit alongside that captivating cedar/tobacco/green pepper Bordeaux whiff.

Chateau Fargeuirol Chateaufeuf du Pape 2014

£25 down to £22.00

Everything you want from a Chateaufeuf, which shouldn't be too much to ask really, but with so many estates lazily cashing in on their address, it's become a region in which to tread very warily. Unless, of course, you buy your wine from a decent wine merchant. Domaine Fargeuirol has been in the Revoltrial family since the 17th century, and you'd hope that in that time they'd master their craft. We stock a number of more vaunted estates, but Fargeuirol delivers everything you want from a Ch9 at an affordable price: fragrant, untamed, lush, rich, smooth and laden with spiced blueberry and bramble fruit. The perfect festive red.

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:

Fairhall Downs Sauvignon Blanc, Marlborough

£16.00 or buy 6 for £14.50

From one of the oldest vineyards in Marlborough, and one of the best. A complex mix of elderflower, passionfruit, grapefruit and peapod, with a long, dry finish.

Zolla Primitivo di Manduria, Puglia, Italy

£17.00 or buy 6 for £14.99

A firm favourite amongst Defenees. From the heel of Italy's thigh high boot, this delivers a sassy mix of spicy, leathery blackberry fruit, with a rich, velvety appeal.

Contino Reserva Rioja, Spain

£24 down to £18.99

There are a number of wines mentioned above that won't appeal to all, that maybe require a certain context or familiarity to fully appreciate. This is just a sure-fire, drop-dead gorgeous banker of a red for when you're not in the mood for thinking too hard.

Cline Ancient Vines Mourvedre, Oakley, California

£18 down to £15.00

Weighing in at a whopping 15%, the perfect tipple to finish off Uncle Wiif on Boxing Day. From vines aged over 100 years, a sensational mouthful of plum and cherry fruit alongside notes of eucalyptus and chocolate.

Hancock & Hancock Cabernet Touriga, McLaren Vale

£15 down to £12.50

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 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 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.

Those new hours I alluded to previously:

Monday 9am-7pm
Tuesday 9am-7pm
Wednesday 9am-10.30pm
Thursday 9am-10.30pm

Friday 9am-10.30pm
Saturday 10am-10.30pm
Sunday 10am-6pm

Platters served Wednesday evening, full evening menu served Thursday- Saturday.

I'll revert shortly with news of some exciting forthcoming events.

Thanks for reading this far Mum.
Night,
Jon x

De:NYE

2017 - 18

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 Wild Cherry sauce - Floating Islands Dessert - Cheese Course, all 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 hotline on 01606 882101.