

Wine Event 2023

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Casa Girelli 108591 M&S VILLALTA AMARONE DELLA...

CASA GIRELLI
Italian wines since 1889

ORIGIN	Valpolicella
CLASSIFICATION	Vini DOCG
VINTAGE	2018
COLOR	Red
WINE TYPE	Still wine



TASTING NOTE

Deeply coloured, bold, intense, voluptuous with dried cherry, damson, raisins and bold tannins

PRODUCER

Casa Girelli has made the art of winemaking its vocation and over the past few decades has seen significant growth. It now markets its products in about 45 countries and possesses a wide portfolio of wines, including many quality products from different regions of Italy.

VINEYARD INFORMATION

Created by specialist Carlo Speri this wine comes from a small 5.2ha single vineyard 'I Comunalì', from vines planted between 1974 and 1988 at 190 metres above sea level. There is rain in spring and autumn, a sunny hot summer with a good diurnal day-night temperature span. The bunches are placed on the traditional 'arele' mats where they are dried for around 3 months in the well-ventilated drying chambers called fruttai, under controlled humidity conditions, until they lose at least 30% of their original weight. This completely natural process takes place during the winter and the low temperature is essential to increase the concentration of sugar, tannin and aromas, but also to maintain the original aromatic qualities of these indigenous Corvina and Rondinella grape varieties.

VINIFICATION

In January the dried, condensed grapes are softly pressed, cold macerated and vinified under controlled temperatures at 10°C for 40 days. The wine is moved to traditional Slavonian oak barrels (20-40 hl), the oldest of which dates back to 1874, all hand made by the Speri family, for casks for ageing for two years. After bottling the wine is held for a few months before release.

RECOMMENDATION

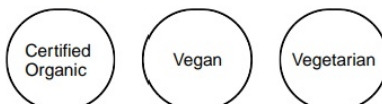
Game, casseroles, rich tomato based pasta dishes, hard cheeses

ALCOHOL	TOTAL ACIDITY	RESIDUAL SUGAR	PH
15%	6 g/l (Tartaric)	6 g/l	3.5

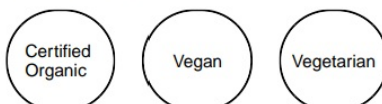
BLEND

70% Corvina, 30% Rondinella

HIGHLIGHTS



CERTIFICATIONS



GP Winery GMBH

666596 M&S PALATAIA PINOT

NOIR

ORIGIN	Mittelhaardt/Deutsche Weinstraße
CLASSIFICATION	Qualitätswein
VINTAGE	2021
COLOR	Red
WINE TYPE	Still wine



TASTING NOTE

Vibrant ruby red, scented seductive, light to medium bodied red with aromas of red cherries, strawberries and forest berries with some spicy notes. Palate is succulent with red fruits and refreshing acidity. It is silky smooth with well integrated seamless tannins and a lingering finish.

PRODUCER

Making wine in the beautiful Pfalz region. Gerd Stepp from the Palatinate produces his own wine in his hometown of Bad Dürkheim. The wines reflect his international experience, combining the New World with the Palatinate, fresh whites with minerality and location, the red wines elegance and polished tannins.

VINEYARD INFORMATION

The grapes for this Pinot Noir come from the Mittelhaardt (region) of the PFALZ wine region of Germany. Here the vineyards are located on the slopes and terraces of the Haardt mountains overlooking the Rhine valley. The soil types vary considerably including heavy limestone rich soils, coloured sandstone, loamy löß, and alluvial gravel. Very moderate climate, sometime rather cold winters, long sunshine hours in summer, temperature rarely exceeding 30°C, annual rainfall of 350 - 600mm. Average age of vines varies between the vineyards, but is approx. 15 - 30 years. Vineyard is managed to produce healthy grapes (i.e. no botrytis) with the aim to pick the grapes at full ripeness at harvest. Therefore: Fruit / cluster thinning mid July, leave plucking for better sun exposure, high canopy, rootstock with best affinity to individual soil types. A non-grass green cover for every 2nd row for greater bio-diversity and better soil management (organic matter, water retention).

VINIFICATION

Vineyards are selected based on ripeness and fruit quality. The picking usually take place at the very end of harvest to ensure good tannin maturation and full fruit flavours. The grapes are only destemmed (not crushed) and then undergo a cold soak of 3-5 days at <12°C. Natural fermentation starts thereafter with the temperature controlled at max. 28°C. Regular Pigage approx. 2-3 times daily. Usually approx. half way through fermentation selected yeast is added to ensure that wine is fermenting through to dryness. Light pressing with pneumatic presses. The wine goes then straight to barrel for its malolactic fermentation. yes, 6 months in 3rd and 4th filled barriques (228 L). To preserve the fruit and freshness of the Pinot Noir the wine is taken directly from the barrel and only filtered once at bottling.

RECOMMENDATION

A versatile wine with is perfect with roast meats such as lamb, tapas, cheese mildly spicy food, sushi

ALCOHOL	TOTAL ACIDITY	RESIDUAL SUGAR	PH
13%	5.6 g/l (Tartaric)	2.6 g/l	3.5

BLEND

100% Pinot Noir

Maison Sichel

29079568 M&S CLASSICS CLARET



ORIGIN	Bordeaux AOC
CLASSIFICATION	Appellation d'Origine Protégée
VINTAGE	2022
COLOR	Red
WINE TYPE	Still wine



TASTING NOTE

A classic blend from plummy Merlot, blackcurranty Cabernet Sauvignon and leafy Cabernet Franc grapes, leaving it unoaked to let the fruit shine through. Best enjoyed withing 3 years of purchase.

PRODUCER

Maison Sichel is a family owned company, established in Bordeaux since 1883. We offer a large range of Bordeaux wines, "petits châteaux" as well as Grands Crus. Our main activity is Bordeaux, but we also offer wines from Gascogne and Corbières. The Sichel Family is co-owner of Château Palmer (3rd CC Margaux) and full owner of Châteaux Angludet (Margaux), Argadens (Bordeaux Supérieur) and Trillol (Corbières). Our own winery was founded in 1967, here we vinify our topbrand Sirius, our Bel Air and Sichel Bordeaux brands and customer's own label products.

VINEYARD INFORMATION

Oceanic weather typical 45° Parallel. Grapes from vines between 10-25 years old, machine picked.

VINIFICATION

The grapes are gently crushed and pumped into stainless steel vats, where they are fermented under temperature control. Followed by malolactic fermentation and early bottling to retain all the fruit flavours

RECOMMENDATION

Steak, green bean casserole, grilled meat

ALCOHOL	TOTAL ACIDITY	RESIDUAL SUGAR	PH
13%	3.65 g/l (H2SO4)	0.4 g/l	3.6

BLEND

60% Merlot, 17% Cabernet Sauvignon, 23% Cabernet Franc

HIGHLIGHTS



CERTIFICATIONS



Langmeil

29262830 M&S COLLECTION

BAROSSA VALLEY SHIRAZ



ORIGIN Ebenezer & Seppeltsfield
VINTAGE 2021
COLOR Red
WINE TYPE Still wine

TASTING NOTE
Medium depth crimson with purple hues. Ripe & sumptuous. Rich and lifted aroma of satsuma, plum, spiced cherry and mulberry mingle with sweet spice, chocolate hints and savoury tones. Rich and spicy fruit in balance with velvety yet youthfully austere tannins. A complex full bodied wine.



PRODUCER
Langmeil Winery respectfully acknowledges the Kaurua, Ngadjuri, and Peramangk peoples, the traditional owners of the land on which we grow and make our wines. Langmeil Winery is home to The Freedom 1843 vineyard, believed to be the world's oldest surviving shiraz vineyard. Langmeil Winery is owned and operated by the Lindner family, whose own place in Barossa spans six generations of farming, food, and wine. Their commitment to quality is unwavering. Each Langmeil wine reflects their pursuit of excellence and bears the distinctive hallmarks of its home.

VINEYARD INFORMATION
The Barossa Valley is widely regarded as Australia's most famous wine region, and is typified by gentle rolling hills and valleys. Plenty of sunshine on the deeper valley soils promote healthy vine growth, but excess vigour is often restricted by shallow soil and a lack of water holding capacity. The Ebenezer vineyard soils are predominantly red-yellow brown loams over red clay and the Seppeltsfield vineyard soils are shallow and contain shattered ironstone.- All three vineyards are around 300m above sea level. The vines were planted between 1998 and 2005. Barossa typically experiences cool, wet winters and warm, dry summers, which is ideal for grape growing. The winter months (June – August) bring cold days, some rain and cold nights. From September through to February there are plenty of sunny days, which encourage the vines to grow and allow the grapes to ripen fully and develop a balance between levels of acid and sugars in the grape. Rainfall during this period is usually quite low, which means that supplementary irrigation is sometimes used. The autumn months during harvest (March – May) are usually mild but sunny with cool nights. Warm and dry, with low relative humidity and rainfall in the growing season. With long daily sunshine hours, the viticultural temperature average is only slightly warmer than that of Bordeaux (France) and the Margaret River (Western Australia). Harvest generally runs from mid-February to late April.

VINIFICATION
The grapes were machine-picked into two tonne bins between 1st and 24th March 2018. The grapes were destemmed but not crushed, open fermented, spending seven days on skins, prior to basket pressing and malolactic transformation in barrel. The individual components were matured for 17 months in seasoned American oak hogsheads (300L) prior to blending and bottling.

RECOMMENDATION
Enjoy this luxurious red by itself, or partner it with barbecued, roasted grilled red meats, particularly lamb. Serve at room temperature and enjoy now, or cellar carefully and enjoy for a further 5 years.

Susana Balbo

29262847 M&S COLLECTION

TRADICION MALBEC

Susana Balbo.

ORIGIN Los Chacayes
VINTAGE 2022
COLOR Red
WINE TYPE Still wine



TASTING NOTE

Inky red bold wine. Wild blueberry and blackberry aromas burst from this vibrant full-bodied Malbec. Spiced plum, chocolate and mint notes on the expressive palate.

PRODUCER

One of Argentina's most prestigious producers of premium wines, headed up by legendary winemaker and industry pioneer, Susana Balbo, South America's first female enologist. Susana is ably assisted in the business by her son, Jose Lovaglio, also an accomplished winemaker, and on the marketing side by her daughter, Ana Lovaglio. The company owns vineyards in the traditional Mendoza heartland of Lujan de Cuyo, but also in various areas of the Uco Valley, and thus draws on a variety of micro-climates for crafting and blending her wines. Susana has been president of Wines of Argentina three times.

VINEYARD INFORMATION

These Malbec grapes are grown in a sub-region of the Uco Valley called Los Chacayes at an altitude of 1,250 metres above sea level. Alluvial soil fans from the Cordillera de Los Andes, generally nutrient poor with lots of large stones / boulders, particularly near the Tunuyan river bed, with high concentrations of calcium carbonate up to 3 metres down. Vine age average 18 years

VINIFICATION

Hand-harvested in 350kg bins. Cluster selection, Destemming without breaking the fruit. Cold maceration for 4 days at 4°C. 3 pumping over + one delestage per day till 4 Be. Fermentation in small epoxy-lined concrete tanks at max 28 degrees C; 25-30 days maceration with open and closed pump overs and delestage at various stages. Complete malolactic fermentation. Maceration 30 days. 40% of the wine spends 8 months in 3rd and 4th use French oak barrels.

RECOMMENDATION

Enjoy this wine by itself or with grilled steaks in spicy rubs or mature cheese.

ALCOHOL

14.5%

TOTAL ACIDITY

5.4 g/l (Tartaric)

RESIDUAL SUGAR

2.13 g/l

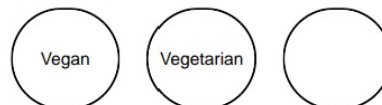
PH

3.78

BLEND

100% Malbec

HIGHLIGHTS



CERTIFICATIONS



La Chablisienne

29262854 M&S COLLECTION

CHABLIS



ORIGIN	Chablis AOC
CLASSIFICATION	Appellation d'Origine Protégée
VINTAGE	2021
COLOR	White
WINE TYPE	Still wine

TASTING NOTE

Delicious classic Chablis, crisp and dry with green apple and blanched nuts aromas followed by a mouth-watering citrus tang. Invigorating tautness balanced by a soft flintiness and rounded mouth feel makes this beautifully refined and utterly elegant. A famous dry white made in the Chablis region which lies to the north of Burgundy. The Chardonnay grape, together with the Kimmeridgian clay soil of this area, combine to give this wine its distinctive, rich, mineral character.

PRODUCER

La Chablisienne Cooperative was established in 1923. Several winegrowers joined forces to better withstand the economic difficulties of the period. Creating their own style, they receive only grape must from their members, giving total control over the winemaking process. The Chablis Chardonnay vineyards are some of the oldest in France, cultivated around Serein River covering seventeen villages. The unique character of the wines originates from the predominantly Kimmeridgian soils, sediment composed of fossilised oysters called *Exogyra virgula* giving the terroir its minerality and finesse.

VINEYARD INFORMATION

Continental climate, hot summers with cold winters. Traditional viticulture methods. Some plots are submitted to the Ecological treatments of "Lutte raisonnée" (ie treatments only when necessary with a minimum quantity). A lot of work is done in the vines during winter and especially in summer with a "green" harvest. We use less and less chemicals in the vines to preserve our environment. Picking dates are chosen and decided for each parcel.

VINIFICATION

Once must is settled, we add LSA yeasts. Depending on type of appellation (1er cru, Grand Cru mainly), fermentation takes place entirely or partly in oak (new oak and up to 6 years old barrels, 228L & 400L). Alcoholic fermentation is controlled between 18- 20°C and goes for 15 days to a month. During the first few weeks, we oxygenate the wine. Malolactic fermentation is partly or fully completed depending on vintage. After malolactic fermentation, the wine is then racked to undergo an ageing on its lees during 12 months before bottling

RECOMMENDATION

Perfect companion to oysters, shellfish, poultry

ALCOHOL	TOTAL ACIDITY	RESIDUAL SUGAR	PH
12.5%	5.94 g/l (Tartaric)	0.9 g/l	3.28

BLEND

100% Chardonnay

HIGHLIGHTS

Vegan

Vegetarian



ETS JEAN-PIERRE MOUEIX

29262977 M&S COLLECTION

CHRISTIAN MOUEIX...



ORIGIN	Saint-Emillion AOC
CLASSIFICATION	Appellation d'Origine Protégée
VINTAGE	2019
COLOR	Red
WINE TYPE	Still wine

TASTING NOTE

The wine is blended and aged in the historic Quai du Priourat cellars in Libourne, The distinctive elegance and complexity of the wines produced here is due to the appellation's clay and limestone soils: the limestone provides elegance, structure and minerality, while the clay brings depth, richness and generosity. Beautiful and intense garnet-red colour, aromas dominated by notes of blueberry and black cherries, underlined by a lingering cocoa flavour, with a round and wonderfully balanced attack, it gains depth and refinement on the finish.

PRODUCER

Internationally renowned, Établissements Jean-Pierre Moueix has become a hallmark for the top wines of Bordeaux. The company is the largest wine merchant on the Right Bank, distributing fine wines from Bordeaux and California worldwide.

Family run since 1937, Établissements Jean-Pierre Moueix is also the owner and producer of several prestigious crus, including Château La Fleur-Pétrus, Château Trotanoy, and Château Hosanna in Pomerol; Château Bélair-Monange Premier Grand Cru Classé in Saint-Émilion; and, in Napa Valley, California, Dominus Estate and Ulysses.

VINEYARD INFORMATION

Continental climate with oceanic influence. Clay and limestone soils

VINIFICATION

Traditional vinification

RECOMMENDATION

A soft textured and elegant claret such a this is very versatile. Serve it at room temperature and enjoy its savoury charm on its own or with dishes like rack of lamb, stuffed mushrooms, roasted vegetables or a selection of hard cheeses

ALCOHOL	TOTAL ACIDITY	RESIDUAL SUGAR	PH
14%	2.7 g/l (Tartaric)	2.5 g/l	3.71

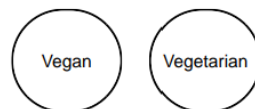
BLEND

85% Merlot, 15% Cabernet Franc

HIGHLIGHTS



CERTIFICATIONS



Caves des Vins de Sancerre

29263004 M&S COLLECTION

SANCERRE



ORIGIN Sancerre AOC
CLASSIFICATION Appellation d'Origine Protégée
VINTAGE 2020
COLOR White
WINE TYPE Still wine



TASTING NOTE

A particularly ripe and fruity example of the fine French classic. This modern, youthful Sancerre has all the dry elegance, freshness and flinty edge typical of the style, but plenty of rich lemon flavour too.

PRODUCER

Established in 1963, the Cave des Vins de Sancerre Cooperative is located in the heart of Berry. Sancerre is a jewel of the Loire Valley wines. The vineyard extends over 15 municipalities, 2,700 hectares, which represents 80% Sauvignon and 20% Pinot Noir. The terroir is made up of three types of soil, white earth, Caillottes and clay-siliceous earth. Thanks to the grapes coming from all these vineyards and all these villages and all these types of soil, we achieve superb blends.

VINEYARD INFORMATION

Continental climate, hot in the summer and cold in winter. The vines are located on the hillsides with an ideal exposure. The spring frost is very often in Sancerre, it damages the wood and the potential berries. The soil is made from clay and limestone which creates the perfect alchemy for the Sancerre soil. White stones, Les Caillottes, clay & silica. The "Guyot" type is used to prune the vines. Harvest usually starts by the end of September - average age of vines : 20 years.

VINIFICATION

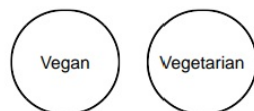
Gentle pneumatic press. Settling and fermentation at low temperatures in stainless steel vats. No malolactic fermentation. Short ageing on fine lees before early bottling to retain flavour.

ALCOHOL	TOTAL ACIDITY	RESIDUAL SUGAR	PH
13%	3.4 g/l (Tartaric)	1.69 g/l	3.24

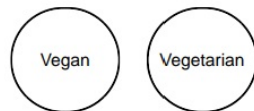
BLEND

100% Sauvignon Blanc

HIGHLIGHTS



CERTIFICATIONS



Azienda Uggiano

29263028 M&S COLLECTION

POGGIO TOSCO CHIANTI...



ORIGIN	Chianti Classico
CLASSIFICATION	Vini DOCG
VINTAGE	2019
COLOR	Red
WINE TYPE	Still wine

TASTING NOTE

Modern style Chianti Classico, fruit-forward and smooth. Ruby red in colour, the bouquet is fragrant and persistent, with hints of Morello cherries, violets, wild fruits, chocolate and vanilla. On the palate, the wine is harmonious and dry, slightly tannic and with a persistent aftertaste

PRODUCER

Azienda Uggiano was founded by the French school enologist Dr. Giuseppe Losapio in the Castle of Montespertoli. In 1976 the winery relocated to San Vincenzo a Torri. Taking the professional reins from Dr. Losapio, 3 historical partners came into the business to fly the flag of Uggiano traditions with pride. They keep together a modern approach of quality with a solid tradition. Chianti Colli Fiorentini DOCG, with Chianti Riserva DOCG "Prestige", the Merlot/Cab.Sauv. based Super Tuscans represent the highest expression of Uggiano's winemaking tradition.

VINEYARD INFORMATION

Mediterranean climate with hot and dry summers and temperate winters. The typical soil of the Chianti Classico region is rocky and clay (mainly Galestro and Alberese), rich in limestone. The vineyards spread over rolling hillsides at an average altitude of 250 meters above sea level and are spurred-cordon trained. Average age of vines: 19 years.

VINIFICATION

After crushing, grapes are fermented in stainless steel tanks by selected yeasts. Fermentation temperature is contained within 26-28°C and the must is pumped over its skins twice a day to draw colouring substances and tannins from the skins. After 12 days the wine is separated from the dregs to prevent solubilisation of bitter tannins. Maturation for 12 months in 30 hl big Slavonian oak casks.

RECOMMENDATION

All red meats, beef, lamb, game. Ideal to wash down the Christmas Turkey, side of beef or succulent goose. Any left over (unlikely) can be matched to Boxing Day leftovers or side of ham.

ALCOHOL	TOTAL ACIDITY	RESIDUAL SUGAR	PH
13.5%	5.32 g/l (Tartaric)	1.31 g/l	3.61

BLEND

80% Sangiovese, 20% Red Blend

HIGHLIGHTS



CERTIFICATIONS



Ogier

29263073 M&S COLLECTION

CHÂTEAUNEUF-DU-PAPE

CAVES des PAPES
EN VALLEE DU RHONE

ORIGIN	Chateaufneuf-du-Pape AOC
CLASSIFICATION	Appellation d'Origine Protégée
VINTAGE	2021
COLOR	Red
WINE TYPE	Still wine

TASTING NOTE

Deep red, this full-bodied, fragrant red comes packed with delectable flavours of ripe strawberries, cloves and baked herbs and a warming finish.

PRODUCER

Founded in 1859, Ogier is located in Châteaufneuf-du-Pape, in the heart of the most prestigious appellation in the south of France. In order to understand the subtle variations of the terroirs of the appellation and the Rhone Valley's, Ogier studied the four different soil types of the several appellations and duly adapted its vinification and maturation methods to these. Located at the centre of the village, the centuries-old winery is home to over 8 000 hl. (211 338 gal) of vats, barrels, demi-muids, casks and truncated vats.

VINEYARD INFORMATION

The climate of Châteaufneuf-du-Pape is distinguished by its high brightness and often in the summer, a drought marked by easily brushing with the temperature 34 to 38 ° C. Rainfall few, are irregular addition. One of its main features is the high frequency of Mistral. Average vine age of 40 years old.

VINIFICATION

Destemming, crushing. Fermentation at around 22-23°C in order to preserve a maximum of fruit aromas. Post-fermentation maceration for around 5 weeks to smooth tannins and construct the wine before ageing. 10 to 16 months in big French oak casks between 35hL and 120hL. Then aged in concrete tanks for 6 months before bottling.

RECOMMENDATION

Its smooth, savour, spicy style makes a fine match for meats and game dishes.

ALCOHOL	TOTAL ACIDITY	RESIDUAL SUGAR	PH
13.5%	3.18 g/l (H2SO4)	0.7 g/l	3.54

BLEND

70% Grenache, 5% Syrah, 25% Mourvèdre

HIGHLIGHTS



CERTIFICATIONS



Saint Clair Family Estate

29263080 M&S COLLECTIONS

MARLBOROUGH SAUVIGNON...



ORIGIN Lower Wairau Valley
VINTAGE 2022
COLOR White
WINE TYPE Still wine

TASTING NOTE
Pale Green. Classically varietal, green capsicum, blackcurrant leaf, intense and bright. Intense and fruit driven. Green, herbaceous line with a salty mineral finish. Fruit was sourced from a selection of premium vineyards located in the Dillons Point sub-region of the lower Wairau Valley, at the mouth of the Wairau River. These vineyards are planted on floodplains, rich in nutrients, producing wines with heightened expression. Each vineyard block was harvested at optimum flavour maturity and physiological ripeness.

PRODUCER
Saint Clair Family Estate is owned by Neal and Judy Ibbotson, viticulture pioneers in Marlborough since 1978. Grapes were originally supplied to local wine companies; however, a desire to extend the quality achieved in the vineyard through to the finished wine led to the establishment of Saint Clair Family Estate in 1994. The company's mission is to create world-class wines that exceed their customers' every expectation. Neal Ibbotson combines his extensive viticultural expertise plus Marlborough's mix of climate and soils with the talent of one of New Zealand's leading winemaking teams.

VINEYARD INFORMATION
Plenty of sunshine, moderate temperatures and strong diurnal variation are the keys to Marlborough's piercing fruit intensity and strong varietal expression, keeping acid levels high over long ripening times. The eastern coastal aspect bestows cooling sea breezes and protective mountains give relief from extreme rain and wind.

VINIFICATION
The juice was pressed off immediately following harvesting to minimize skin contact and juice deterioration. After settling, the juice was fermented using a selected yeast strain in stainless steel at cool temperatures to retain fruit flavour and freshness.

RECOMMENDATION
Serve this fine white chilled, with poached salmon or barbecued sea bass with a mango and lime salsa.

ALCOHOL	TOTAL ACIDITY	RESIDUAL SUGAR	PH
12.5%	8.1 g/l (Tartaric)	4.07 g/l	3.21

BLEND
100% Sauvignon Blanc

HIGHLIGHTS

Vegan Vegetarian

CERTIFICATIONS

Vegan Vegetarian



Vite Colte S.p.A.
29263097 M&S COLLECTION
BAROLO

TERREDAVINO®

ORIGIN	Barolo
CLASSIFICATION	Vini DOCG
VINTAGE	2019
COLOR	Red
WINE TYPE	Still wine



TASTING NOTE

Deep ruby red with garnet rim. Ethereal yet intense, reminiscent of dried roses and violets. Dry, medium bodied, robust and austere with lingering complex flavours of tea, potpourri and dried red berries. It is produced exclusively from the Nebbiolo grape.

PRODUCER

We are a winery surrounded by the picturesque vineyards of the Langhe district, one of the most renowned vine growing areas of the world. However, we are more than just that, we are an agricultural firm without peer in our region. We encompass over 5,000 hectares of vineyards cultivated by over 2,500 growers. This gives us a unique basis of immense proportions which allows us to produce at a very high quality level that often reaches the peaks of excellence.

VINEYARD INFORMATION

Mild climate, windy. The vineyards that yielded this particular Barolo lie in the best viticultural zones of the classic area of production. Average vine age is 30 years. Grapes are hand harvested

VINIFICATION

This wine is vinified in accordance with local tradition, with maceration on the skins lasting around 25 days. Malolactic fermentation follows in stainless steel, and the wine matures for 24 months in oak, where it develops the tannins and extractive compounds that give it superb structure and enable it to age for many years.

RECOMMENDATION

A brilliant food wine, this delectable Barolo's scented, rugged charms make an ideal match for braised venison stew or roast guinea fowl.

ALCOHOL	TOTAL ACIDITY	RESIDUAL SUGAR	PH
14%	5.4 g/l (Tartaric)	0.4 g/l	3.59

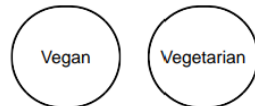
BLEND

100% Nebbiolo

HIGHLIGHTS



CERTIFICATIONS



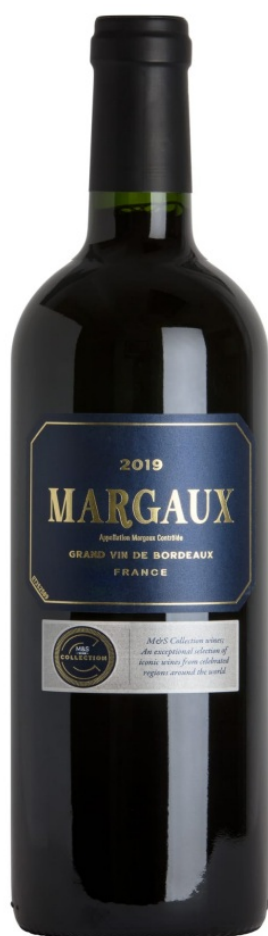
Château Dauzac

29263103 M&S COLLECTION

MARGAUX



ORIGIN	Margaux AOC
CLASSIFICATION	Appellation d'Origine Protégée
VINTAGE	2020
COLOR	Red
WINE TYPE	Still wine



TASTING NOTE

Garnet red with purple hints. Beautiful delicate expression of red fruits. Round and voluptuous with intense black fruit with fresh long finish.

PRODUCER

Château Dauzac, Grand Cru Classé de Margaux in 1855, has the privilege of having a single vineyard of 49 hectares: 45 hectares in the Margaux appellation and 4 hectares in the Haut-Médoc appellation. Located near the Gironde estuary, whose influence on the ecosystem of the vineyard is crucial, the estate is protected from ocean winds and by its privileged location in the heart of a set of 120 hectares of meadows and forests.

VINEYARD INFORMATION

The grapes are selected from a specific plot with fine sandy soils know for producing fruit with intense flavours and freshness. Planting density is 10,000 vines per hectare and vines are 30-40 years old with double Guyot planting. Only organic fertiliser is used and all grapes are hand harvested.

VINIFICATION

Grapes are sorted and destemmed. Fermentation takes place in thermos-regulated wooden and stainless steel tanks at 28C. Full malolactic fermentation occurs. The wine is aged in French oak barrels (including 65% new barrels) for 12 months before being racked and fined

RECOMMENDATION

Ideal with roast meats, casseroles and grilled mushrooms.

ALCOHOL

14%

TOTAL ACIDITY

5.16 g/l (Tartaric)

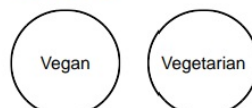
PH

3.67

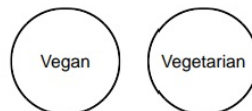
BLEND

55% Cabernet Sauvignon, 45% Merlot

HIGHLIGHTS



CERTIFICATIONS



El Coto

371858 M&S DUQUE MIRALTA

RIOJA RESERVA



ORIGIN	DOCa Rioja
CLASSIFICATION	Denominación de Origen
VINTAGE	2018
COLOR	Red
WINE TYPE	Still wine

TASTING NOTE

Wide range of delicate red fruits accompanied by smoky nuances and hints of vanilla. Velvety and round, with smooth tannins and good acidity. The finish is balanced and long.

PRODUCER

El Coto was founded in 1970 in Rioja Alavesa and has grown from modest beginnings into one of the best known Rioja producers. Today El Coto has over 700 hectares of vineyard in production across the three Rioja DOCa sub-zones of Rioja Alta, Rioja Baja and Rioja Alavesa. They also source grapes from all three areas, but mostly from Rioja Alavesa. Head winemaker César Fernandez oversees production, starting with hand-picking into 350 kg crates to ensure the grapes arrive at the winery in pristine condition.

VINEYARD INFORMATION

Sourcing from over 700 hectares of vineyards across the three Rioja DOCa sub-zones. Continental-Mediterranean climate

VINIFICATION

Vinified in temperature controlled stainless steel tanks between 20-28° for a period of 20 to 25 days. After going through malolactic fermentation, the wine aged for a minimum of 20 -24 months in American oak and 12 months in bottle

RECOMMENDATION

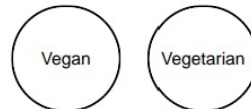
Paella, tagines and stuffed peppers.

ALCOHOL	TOTAL ACIDITY	RESIDUAL SUGAR	PH
13.5%	5.6 g/l (Tartaric)	2 g/l	3.47

BLEND

100% Tempranillo

HIGHLIGHTS



CERTIFICATIONS

