



# THE RAG - ARMY & NAVY CLUB WINE LIST

# Champagne & Sparkling Wine by the Glass

---

	125ml	
<b>Grande Onore Prosecco Extra Dry NV, Casa Botter, Glera, Veneto, Italy</b>	£5.70	
<i>Complex bouquet with fruity notes of peach, green apple with scents of acacia and lilac</i>		
<b>A&amp;N Club, Champagne NV</b>	£9.30	
<i>Stone fruits and floral notes with a fine acidity</i>		

## Wine by the Glass

---

### White Wine

	175ml	250ml
Club Selected:		
<b>Chemin de la Serre Marsanne-Viognier, Languedoc, France 2022/2023</b>		
<i>Flavours of white peach and apricot with hints of flowers and spices</i>	£7.20	£9.80
<i>Pair with chicken, shellfish or creamy curry</i>		
<b>Carlomagno Fiano, Puglia, Italy 2022</b>		
<i>Light and fresh with hints of citrus and grapefruit.</i>	£7.20	£9.80
<i>Pair with seafood, fish or pork</i>		
<b>Don Cristobal 1492 Verdelho, Mendoza, Argentina 2022</b>		
<i>Heady aromatics of melon and floral notes. Intense peach flavours.</i>	£7.90	£10.80
<i>Pair with white fish, pork or chicken</i>		
<b>Macon Villages, Chardonnay, Domaine Chanson, Burgundy, France 2022</b>		
<i>Refreshing floral fragrances on a hint of minerality.</i>	£11.50	£15.80
<i>Pair with seafood, fish, poultry or veal</i>		

### Rose Wine

<b>AIX Rose, Grenache, Syrah &amp; Cinsault Maison Saint Aix, Vin de Provence 2023</b>		
<i>Fresh and fragrant on the nose, with notes of watermelon, strawberries and flowers</i>	£9.60	£13.10

### Red Wine

<b>Rame Seleccion Garnacha, Campo de Borja, Spain 2022</b>	£6.40	£8.60
<i>Generous aromas of ripe blackberry, soft plum and cherry fruit characteristics on the nose</i>		
<i>Pair with roast meat, lasagne or meatballs</i>		
<b>Armigero Sangiovese di Romagna Riserva, Emilia-Romagna, Italy 2019</b>		
<i>Dried fruits and gentle spices</i>	£6.70	£9.10
<i>Pair with tomato sauces, mushrooms, charcuterie or pasta</i>		
<b>Grandiose Merlot, Languedoc, France 2023</b>	£6.70	£9.10
<i>Silky and fresh, with dark fruits of plum, cassis and a touch of crunchy red fruits</i>		
<i>Pair with roast vegetables, mushrooms or bbq chicken</i>		
<b>Army &amp; Navy Club Claret, Cabernet Sauvignon &amp; Merlot Blend</b>	£7.30	£9.90
<b>Maison Sichel, Bordeaux, France 2021</b>		
<i>Red and black fruits with traces of vanilla</i>		
<i>Pair with roast beef, steaks or liver with bacon</i>		

# Champagne & Sparkling Wine

---

	Bottle
<b>Grande Onore Prosecco Extra Dry NV, Casa Botter, Glera, Veneto, Italy</b>	£31.00
<i>Complex bouquet with fruity notes of peach, green apple with scents of acacia and lilac</i>	
<b>Langlois-Chateau Brut Reserve Crémant de Loire, Loire Valley, France,</b>	£38.00
<i>Light yellow colour with fine, delicate bubbles. A complex nose of fruits such as quince, peach and grapefruit lead to a fresh finish with a delicate and refined mouth-feel.</i>	
<b>A&amp;N Club, Champagne NV</b>	£53.00
<i>Stone fruits and floral notes with a fine acidity</i>	
<b>Champagne Gardet Rosé, Chardonnay, Pinot Noir, Pinot Meunier, Champagne,</b>	£72.00
<i>Delicious with summer berry and citrus flavours with a crisp and refreshing finish</i>	

## Rosé Wine

---

	Bottle
<b>AIX Rose, Grenache, Syrah &amp; Cinsault, Maison Saint Aix, Vin de Provence 2023</b>	£37.00
<i>Fresh and fragrant on the nose, with notes of watermelon, strawberries and flowers</i>	

## Half Bottles

---

<b>Rosé Wine</b>	37.5cl
<b>AIX Rose, Grenache, Syrah &amp; Cinsault, Maison Saint Aix, Vin de Provence 2023</b>	£23.00
<i>Fresh and fragrant on the nose, with notes of watermelon, strawberries and flowers</i>	

## White Wine

<b>Château Reynier Blanc, Sauvignon Blanc, Bordeaux, France, 2023</b>	£15.80
<i>Aromas of citrus, grapefruit and hints of tropical fruits. Delicate on the palate with some texture from the Semillon well balanced with a refreshing acidity.</i>	
<b>Pouilly Fuissé 'Terroir' Domaine Sève, Chardonnay, Burgundy, France, 2022</b>	£27.10
<i>Aromas of white flowers and citrus fruits with hints of minerality. Buttery on the palate with a good acidity.</i>	

## Red Wine

<b>Château Reynier Bordeaux Supérieur, Bordeaux, France, 2020</b>	£15.80
<i>Fresh aromas of ripe red berry fruit. Medium-bodied with round and well-integrated tannins and a good length.</i>	
<b>Ontañón Rioja Crianza, Tempranillo, Rioja, Spain 2019</b>	£18.00
<i>Intense black fruit and warm spice</i>	
<b>Brouilly Les Thibaults, Gamay, Beaujolais, France, 2022</b>	£20.50
<i>A deep intense ruby colour revealing aromas of fresh red fruit. The mouth is supple and well supported by silky tannins.</i>	

# White Wine

---

## France

Bottle

### Languedoc

**Club Selected: Chemin de la Serre Marsanne-Viognier, Languedoc, France 2022/2023**

*Flavours of white peach and apricot with hints of flowers and spices*

£27.00

*Pair with chicken, shellfish or creamy curry*

### Côtes de Gascogne

**Maison de Vigneron Blanc, Colombar & Ugni Blanc, Côtes de Gascogne, France, 2023**

£24.00

*An aromatic nose; zesty citrus, passionfruit and hints of stone fruit. The palate has lots of ripe nectarine and pink grapefruit, balanced with a refreshing lime acidity.*

*Pair with tempura fish or vegetables*

### Côtes du Rhône

**La Redonne Blanc, Côtes du Rhône, Jean-Luc Colombo, Viognier & Roussane Rhône Valley, France 2021**

£33.50

*Notes of dried fruits, hazelnut and a touch of honey*

*Pair with chicken, turkey or poached salmon*

### Loire Valley

**Deniche Vouvray Controlee, Chenin Blanc, Loire Valley, France 2021**

£32.00

*Notes of apple tart and quince jelly, which combine beautifully with pear and vanilla*

*Pair with white meat, seafood or cheese*

**Sancerre, Sauvignon Blanc, Château de Thauvenay, Terroir Calcaire, Loire Valley, France 2022**

£45.50

*Expressive nose of exotic fruits like pineapple, mango and grapefruit. On the palate this is a very fat and aromatic wine with a nice acidity to bring freshness*

*Pair with goat's cheese, seafood or salad*

### Burgundy

**Bourgogne Côte d'Or Chardonnay, Domaine Maratray-Dubreuil, Chardonnay,**

£32.50

*Fine and opulent, it offers a beautiful roundness. Frank and clean with citrus notes and a discreet vanilla side*

*Pair with mixed salad, seafood or fish*

**Chablis, Chardonnay, Christopher Camu, France 2022**

£43.00

*Chardonnay; Round on the palate and well balanced with crisp acidity – an archetypal Chablis*

*Pair with fish, white meat, and seafood.*

**Macon Villages, Chardonnay, Domaine Chanson, Burgundy,**

£45.00

*Refreshing floral fragrances on a hint of minerality*

*Pair with charcuterie, fish and all sorts of mild cheeses*

**Pouilly-Fuissé 'Terroir', Chardonnay, Domaine Sève, Burgundy, France**

£47.50

*Clean aromas and flavours of citrus fruits, white flowers with noticeable minerality*

*Pair with charcuterie, shellfish, grilled fish and white meat*

### Alsace

**Jean Becker Pinot Gris, Alsace, France 2021**

£38.00

*Rich and full-bodied with ripe tropical fruits, spices and a touch of honey*

*Pair with roast chicken or pork*

**Grand Cru Froehn, Riesling, Jean Becker, Alsace, France 2017**

£51.00

*Invigorating acidity, plenty of crisp orchard fruits and an injection of citrus*

*Pair with duck, pork or Asian cuisine*

# White Wine

---

Bottle

## Rest of Europe

### Spain

**Borgia Macabeo, Campo de Borja, Aragon, Spain, 2023** £24.00

*A wine with a fruity, floral nose, citrus and stone fruit aromas and delicate peach fruit on the palate.*

*With a lightly nutty, savoury character and fresh citrus acidity on the finish.*

*Pair with chicken, fish or light pasta dishes*

**Ontanon Tempranillo Blanco, D.O.C.A, Rioja, Spain 2023** £33.00

*Delicate citrus and stone fruit aromas, white flower and a hint orange blossom. Pair with poultry, risotto and roasted vegetable dishes.*

**Fondo Antico, Grillo Parlante, Sicily, Italy 2020/2022** £34.50

*Crisp fresh with very good acidity. Refreshing, clean and youthful fruits.*

*Pair with seafood or pasta*

### Italy

**Alasia Cortese, Piemonte DOC, Italy, 2023** £25.00

*Fresh and gently fragrant with notes of grapefruit, lime and honeysuckle. The palate is lightly honeyed, yet fresh and crisp with bright lemony fruit and a twist of minerality on the finish.*

*Pair with chicken caesar salad*

**Carlomagno Fiano, Puglia, Italy 2022** £27.00

*Light and fresh with hints of citrus and grapefruit.*

*Pair with seafood, fish or pork*

## Rest of the World

### Chile

Bottle

**Zapallares Riesling Reserva, Casablanca Valley, Chile 2019** £26.50

*Aromas of citrus, grapefruit, lime, apple and apricot.*

*Pair with smoked fish, goat's cheese or creamy sauces*

### Argentina

**Don Cristobal 1492 Verdelho, Mendoza, Argentina 2022** £30.00

*Heady aromatics of melon and floral notes, combining with intense peach flavours.*

*Pair with white fish, pork or chicken*

### Australia

**Sidewood Estate Chardonnay, Adelaide Hills, Australia 2021-2022** £32.50

*Extremely elegant, refined and perfectly balanced with fresh green apples, pear and melon flavours and just the right amount of oak to add complexity.*

*Pair with salmon, roast pork or risotto*

### New Zealand

**Pounamu, Sauvignon Blanc, Marlborough, NZ 2022** £34.00

*Intense aromas of tropical fruits, mango, fresh herbs and juicy grapefruit.*

*Pair with seafood, feta cheese or citrus dressings*

# Red Wine

---

Bottle

## France

### Bordeaux

**Army & Navy Club Claret, Maison Sichel, Cabernet Sauvignon & Merlot** £27.50

**Bordeaux, France 2021**

*Red and black fruits with traces of vanilla*

*Pair with roast beef, steaks or liver with bacon*

**Château Guibeu, Puisseguin, Saint-Emilion, Merlot, Cabernet Franc & Cabernet Sauvignon, France 2018** £32.00

*Ripe plum and cherry notes with a subtle oak lift, the taste is velvety black fruit supported by firm ripe tannins*

*Pair with red meats or mushroom risotto*

**Château Mondorion, Grand Cru, Merlot & Cabernet Franc, Saint-Emilion, France**

*Notes of red and black fruits followed by cedar*

*Pair with rib of beef, shoulder of lamb or braised sweetbreads*

£45.00

### Languedoc

**Grandiose Merlot, Languedoc, France 2022** £25.00

*Silky and fresh, with dark fruits of plum, cassis and a touch of crunchy red fruits*

*Pair with roast vegetables, mushrooms or bbq chicken*

### Côtes du Rhône

**Domaine les Hautes Cances, Cairanne, Grenache, Syrah, Mourvedre & Cinsault** £36.00

*Lots of cherry fruits, full-bodied with soft round tannins*

*Pair with roast lamb or venison*

**Crozes-Hermitage, Les Fées Brunes, Syrah, Northern Rhône, France 2021** £43.00

*Fresh cherry and black plum fruit flavours against an intense, spicy, mineral background*

*Pair with roast duck, sausage cassoulet or rack of lamb*

# Red Wine

---

## France

Bottle

### Burgundy

**Chorey-les-Beaune 'Les Bons Ores', Maratray-Dubreuil, Pinot Noir, Burgundy, France 2022**

£36.00

*Intense black fruit and warm spice*

*Pair with roast poultry, grilled meat or soft cheese like brie or reblochon*

**Château de Durette Fleurie 'En Voluet', Gamay, Beaujolais, France, 2023**

£38.50

*An elegant Fleurie, exhibiting vibrant red fruit aromas of raspberry and wild strawberry, complemented by subtle floral notes of rose and violet*

*Pair with roast chicken, rabbit terrine or fillet of beef*

**Auxey-Duresses, Cote de Beaune, Piguët-Chouët & Fils, Pinot Noir, Burgundy, France 2022**

£42.00

*Well-balanced between rich aromas of small black fruits and flower scents*

*Pair with roast veal or pork, chicken risotto or grilled fish*

**Auxey-Duresses 1er Cru, Cuvée Stéphane, Piguët-Chouët, Pinot Noir, Burgundy, France 2022**

£58.00

*A balanced and smooth wine with characteristic aromas of raspberry, redcurrant and black cherry*

*Pair with rack of lamb, charcuterie or scallops*

# Red Wine

---

## Rest of Europe

Bottle

### Spain

#### **Rame Seleccion Garnacha, Campo de Borja, Spain 2022**

£24.50

*Generous aromas of ripe blackberry, soft plum and cherry fruit characteristics on the nose  
Pair with roast meat, lasagne or meatballs*

#### **Ontañón Rioja Crianza, Tempranillo, Rioja, Spain 2020**

£32.00

*Intense black fruit and warm spice  
Pair with roast prok, chorizo or rack of lamb*

#### **Ontañón Rioja Reserva, Tempranillo, Rioja, Spain 2015**

£41.00

*Ripe cherry and a hint of tobacco dance on the nose, leading to a silky palate of raisin and subtle oak  
Pair with paella, chili con carne or hard cheeses*

#### **Billo Priorat, Grenache, Syrah & Carignan, Blai Ferre Just, Catalonia, Spain 2020/21**

*Aromas and flavours of liquorice and smoke, balsamic and blackberry juice  
Pair with pepper steak, wild game or roast beef*

£46.75

#### **Vitola Rioja Reserva Miguel Merion Tempranillo, Rioja Alta, Spain 2017**

£52.00

*Ripe red and black fruit aromas with cloves, black pepper and spices  
Pair with roast game, tagines or manchego cheese*

### Italy

#### **Armigero Riserva, Sangiovese di Romagna, Emilia-Romagna, Italy 2019**

£25.00

*Ripe red and black cherries, dried fruits and gentle spices  
Pair with tomato sauces, mushrooms, charcuterie or pasta*

#### **Montauto Silio Cilieggiolo, Maremma, Tuscany, Italy 2019/2020**

£38.00

*Cherry fruits with hints of violet and tobacco  
Pair with grilled steak, tomato sauces, walnut pasta or mature cheeses*

#### **Chianti Classico, Terre di Prenzano, Vignamaggio, Sangiovese, Tuscany, Italy 2020**

*With intense trademark Sangiovese cherries and raspberries  
Pair with roast beef or pork, wild boar or lamb chops*

£44.00

### Portugal

#### **Churchill's Estate Grafite, Touriga Nacional, Touriga Franca and Tinta Roriz, Douro Valley, Portugal 2020**

£37.50

*Aromas of wild flowers and dark berries, with soft tannins and a hint of spices on the finish  
Pair with pan-fried duck breast, meaty pasta sauces or steaks*



# Red Wine

---

## Rest of the World

Bottle

### Australia

#### **Sidewood Estate Shiraz, Adelaide Hills, Australia 2019**

£35.75

*Flavours of pomegranate, cinnamon and spices and a textural earthy finish with soft silky tannins  
Pair with char-grilled red meat, ribs, burgers or root vegetables*

### South Africa

#### **Rhebokskloof Pinotage, Paarl, South Africa 2019**

£39.00

*Dark fruit flavours with notes of blackberries, prunes and hints of soft oak spices  
Pair with game like guineau fowl stew, herb marinated lamb chops, meatballs or oxtail*

#### **Klein Contantia, Cabernet Sauvignon, Constantia, South Africa 2019**

£47.00

*Intense red and black fruit aromas with elegant notes of cinnamon spice  
Pair with roasted or smoked meats, steaks or a meaty casserole*

### California

#### **Predator Old Vine Zinfandel Lodi, Central Valley, California 2020/2021**

£44.60

*Aromas of dark cherry, blackberry, earthy nutmeg, cardamom and smoky oak. Bold red raspberry, cherry and blackberry flavours with baking spices  
Pair with short ribs, burgers, mushroom risotto or roasted root vegetables*

## Dessert Wine

---

	125ml	Bottle
<b>Elysium Black Muscat, Andrew Quady ,California, United States</b>	£12.70	£38.00
<i>With a rose-like aroma, very intense on the palate and full of fantastic rich velvety fruit</i>		
<b>Patricius ‘Katinka’, Late Harvest Tokaj, Furmint, Hungary 2021</b>	£14.00	£42.00
<i>Lusciously sweet, perfumed with caramel and vanilla, oranges and white chocolate, plus a scattering of spice</i>		

## Port

---

	100ml	Bottle
<b>A&amp;N Club Port, Fonseca Bin 27</b>	£5.60	£38.40
<i>Intense rich and fruity, cassis, cherry and plum</i>		
<b>Taylor’s 10 Year Old Tawny</b>	£8.40	£59.40
<i>Stone fruits and floral notes</i>		
<b>Taylor’s 30 Year Old Tawny</b>	£19.20	£140.00
<i>Smooth butterscotch and caramel flavours, backed by raisin notes</i>		

# The Fuller List

---

The Club Select List was introduced to offer fine wine representing excellent value to Members. These hand-selected wines are a step-up in quality from the main list that have either been selected from wine merchants' fine wine lists or directly imported by the Club. Whilst this list is currently populated by old world favourites, our aim is to create a balanced wine list in the coming months with different styles of wine from both new world and old world producers at attractive prices.

The Fuller list is named in memory of Commander Malcolm Fuller who served as Chairman of the Wine Committee for 9 years and was pivotal in the development of providing additional value and benefit to members who enjoy great wine.

- Mr Gavin Peake-Jones, Chairman of the Wine Committee

The food pairing suggestions are made in an effort to help but with due humility, recognising that they are entirely subjective and that Members may well have different tastes and ideas!

## Champagne

---

Bottle

### **Gardet Prestige, Brut, 2005**

£75.00

*Notes of citrus pear and peach with hints of sweetly spiced vanilla, a mature champagne with a well rounded palate and good length.*

## White Wine

---

Bottle

### **Rioja, Tempranillo Blanco, Queiron Mi Lugar, 2021**

£40.00

*Intense aromas of stone fruit with white blossom and notes of fennel and thyme. with notes of clove and tobacco on the long finish. A catholic wine which will elegantly accompany most dishes other than red meats*

### **Auxey-Duresses Blanc, Domaine Prunier Bonheur, 2017**

£41.50

*Aromas of crisp orchard fruit, citrus oil, wet stones and warm bread with good depth at the core, lively acids and chalky grip on the finish. Superb with fish and dishes with delicate creamy sauces or creamy cheeses*

### **Riesling, Domaine Rolly-Gassmann, Alsace, France, 2019**

£43.00

*The nose is intense, bright and enticing, with lemon sherbet and orange blossom. Upon tasting, there's refreshing acidity and notes of citrus and stone-fruit, cushioned by a hint of sweetness that demands another sip. With a clean and saline finish, this is best enjoyed with fish or grilled-cheese dishes.*

### **Meursault Cuvee Anne-Marye, Domaine Pigeot-Chouet, 2022**

£50.00

*Flavours of toasted almonds and Vanilla with a hint of mineral (flint) setting. Butter, honey, and citrus fruits are also present. Rich on the palate, unctuousness and freshness are in silky balance. Excellent with richer creamy sauces and full flavoured fish or poultry dishes.*

# White Wine

---

Bottle

**Meyer-Fonné Kaefferkopf Riesling Grand Cru, Alsace, France, 2018**

£50.00

*Dense and chiselled, this is serious Riesling, a wine whose deep complexity has only just begun to emerge beneath layers of chewy flesh, stone, and steely acidity.*

**Domaines De Ladoucette Sancerre Comte Lafond Blanc, Burgundy, France, 2022**

£50.00

*The aroma of the wine displays notes of ripe citrus, stone fruits and a hint of minerality. The palate is fresh, vibrant, and intense with a perfect balance of acidity and roundness. The finish is long and refreshing. This wine can be paired perfectly with fish, seafood or cheese*

**Condrieu Heritage, Domaine Niero, 2017**

£60.00

*Floral notes mark the nose, while the ripe fruit ranges from melon to apricot and pineapple, all underscored by a potent note of wet stones and a lingering finish. This voignier is great with rich full flavoured fish dishes, lobster, tagines, mild fish or chicken curries*

**Chablis 1er Cru, Montee De Tonnerre, Domaine William Fevre, 2017**

£65.50

*Complex bouquet with floral and fruity aromas, and intense mineral notes. Structured palate in its youth, becoming more subtle and elegant and developing ripe fruit notes. One of the more complex wines of Chablis, it accompanies white meat in creamy sauces as well as the richer fishes such as salmon or turbot.*

## Red Wine

The staff will always be happy to decant any of these wines upon request and without exception, the Master of the Cellar and your wine committee recommend that it is done for all of these wines.

---

<b>Cairanne, Cuvee Col Du Debat, Domaine Les Hautes Cances, 2015</b> <i>Aged for 12 months in oak, it is deep and intense with lots of ripe redcurrant and cherry fruits. Good with red meat and savoury dishes</i>	Bottle £33.00
<b>Chateau Caronne St Gemme, Haut-Medoc, 2016</b> <i>A beautiful, well-regarded wine offering great consistency, replete with smoky bacon, tar, and coffee bean flavours. It is marked by oak, but cleverly so, and balanced by intense, deep fruit with impact. A classic left bank claret from a good year in the Medoc - good with red meat and game.</i>	£34.00
<b>Auxey-Duresses 1er Cru, Domaine Prunier-Bonheur, 2015</b> <i>Really well aged, the nose and palate have fruits (cherry, raspberries), soft tannins, fine spices, a fair portion of tertiary hints (earthy, stable, leather). Finishes with a good length. Lovely with cold meats as well as pork and ham dishes.</i>	£39.50
<b>Chateau Du Ferrand Grand Cru classé, Saint-Emillion, 2014</b> <i>Complex and ripe, the nose combines intense fruity aromas with delicate roasted notes. This wine seduces the palate with its rich aromatic palette, its powerful tannins and its exceptional length. Wonderful with all duck, game and red meat dishes and continued through to hard cheeses</i>	£42.00
<b>Chateauneuf Du Pape Cuvee Etienne Gonnet, 2015</b> <i>Strikes the palate with red fruit packed flavour and appealing spice. Great with pork, wild boar and dishes with wild mushroom. Also good with vegetarian aubergine or moussaka style dishes.</i>	£43.00
<b>Cornas Jovet, Francios Villard, 2015</b> <i>With a bouquet of raw dark fruits, a lot of minerality; crushed rocks, earth, and freshness of white pepper &amp; licorice, slight dried flowers and smoke. With exquisitely firm tannins, this wine has aged beautifully. A classic with grilled or braised meats.</i>	£49.50
<b>Beaune 1er Cru Les Sizies, Domaine Prunier-Bonheur, 2016</b> <i>Earthy, warm, inviting nose with strawberry, prune and red &amp; black cherry followed by a smooth palate with excellent balance between round acidity and integrated tannins, lots of red &amp; black fruit too, sprinkled with a pinch of black pepper and ending with a nice finish. Charcuterie, hams, gammon as well as rabbit, hare and poultry accompany this wine well.</i>	£53.00
<b>Gevrey Chambertin Dix Climats, Domaine Drouhin-Laroze, 2018</b> <i>Complex nose of red berry fruits with savoury, mineral and earthy notes. Very smooth on the palate with a good intensity of fruits, silky tannins and a long finish. This, like the next wine on the list, of course, with beef bourgignon or estouffade, slow cooked lamb, coq au vin and full flavoured semi hard or cream cheeses</i>	£58.00
<b>Gevrey Chambertin Vieilles Vignes, Chateau De Laborde, 2017</b> <i>Aromas of red berries with hints of toasted oak and sweet spice. Medium to full-bodied, and rich for a Pinot Noir, with soft tannins and a good concentration of fruits.</i>	£58.00