


# THE RAG - ARMY & NAVY CLUB

# WINE LIST
# &
# FULLER LIST

# Champagne & Sparkling Wine by the Glass

125ml

**Grande Onore Prosecco Extra Dry NV, Casa Botter, Glera, Veneto, Italy** £7.30
*Complex bouquet with fruity notes of peach, green apple with scents of acacia and lilac*

**A&N Club, Champagne NV** £11.00
*Stone fruits and floral notes with a fine acidity*

# Wine by the Glass

| | 175ml | 250ml |
|---|---|---|
| **White Wine** | | |
| Club Selected: **Chemin de la Serre Marsanne-Viognier, Languedoc, France 2024**<br>*Flavours of white peach and apricot with hints of flowers and spices*<br>*Pair with chicken, shellfish or creamy curry* | £7.80 | £10.80 |
| **Carlomagno Fiano, Puglia, Italy 2025**<br>*Light and fresh with hints of citrus and grapefruit.*<br>*Pair with seafood, fish or pork* | £8.00 | £10.90 |
| **Pounamu, Sauvignon Blanc, Marlborough, NZ 2023**<br>*Intense aromas of tropical fruits, mango, fresh herbs and juicy grapefruit.*<br>*Pair with seafood, feta cheese or citrus dressings* | £9.50 | £13.10 |
| **Macon Villages, Chardonnay, Domaine Chanson, Burgundy, France 2023**<br>*Refreshing floral fragrances on a hint of minerality.*<br>*Pair with seafood, fish, poultry or veal* | £12.70 | £17.60 |
| **Rose Wine** | | |
| **Chateau Henri Bonnaud, Grenache, Cinsault & Mourvèdre, Vin de Provence, France, 2024**<br>*Floral notes, fresh red berries, hints of mango, and subtle mineral undertones.* | £10.40 | £14.10 |
| **Red Wine** | | |
| **Armigero Sangiovese di Romagna Riserva, Emilia-Romagna, Italy 2021**<br>*Dried fruits and gentle spices*<br>*Pair with tomato sauces, mushrooms, charcuterie or pasta* | £7.30 | £10.00 |
| **Army & Navy Club Claret, Cabernet Sauvignon & Merlot Maison Sichel, Bordeaux, France 2020**<br>*Red and black fruits with traces of vanilla*<br>*Pair with roast beef, steaks or liver with bacon* | £8.40 | £11.40 |
| **Château Rozier, Grand Cru, Merlot & Cabernet Franc, Saint-Émilion, France, 2023**<br>*Ruby-red Bordeaux with rich dark fruit aromas, complemented by oak, vanilla, cedar, and subtle floral notes. Perfect with braised chicken in red wine or baked feta cheese* | £11.46 | £15.75 |

*125ml measures of wine are available upon request*

# Champagne & Sparkling Wine

Bottle

**Grande Onore Prosecco Extra Dry NV, Casa Botter, Glera, Veneto, Italy** £41.00
*Complex bouquet with fruity notes of peach, green apple with scents of acacia and lilac*

**Langlois-Chateau Brut Reserve Crémant de Loire, Loire Valley, France, NV** £43.20
*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.*

**A&N Club, Champagne NV, France** £62.60
*Stone fruits and floral notes with a fine acidity*

**Gardet Rosé, Champagne NV, France** £77.80
*Delicious with summer berry and citrus flavours with a crisp and refreshing finish*

## Rosé Wine

Bottle

**Chateau Henri Bonnaud, Grenache, Cinsault & Mourvèdre, Vin de Provence, France, 2024** £40.00
*Floral notes, fresh red berries, hints of mango, and subtle mineral undertones.*

# Half Bottles

## Rosé Wine

37.5cl

**AIX Rose, Grenache, Syrah & Cinsault, Maison Saint Aix, Vin de Provence 2024** £25.40
*Fresh and fragrant on the nose, with notes of watermelon, strawberries and flowers*

## White Wine

**Château Reynier Blanc, Sauvignon Blanc, Bordeaux, France, 2025** £18.40
*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.*

**Pouilly Fuissé Terroir Domaine Sève, Chardonnay, Burgundy, France, 2023/4** £30.80
*Aromas of white flowers and citrus fruits with hints of minerality.*
*Buttery on the palate with a good acidity.*

## Red Wine

**Château Reynier Bordeaux Supérieur, Bordeaux, France, 2020** £18.40
*Fresh aromas of ripe red berry fruit. Medium-bodied with round and well-integrated tannins and a good length.*

**Ontañón Rioja Crianza, Tempranillo, Rioja, Spain 2021** £20.50
*Intense black fruit and warm spice*

**Brouilly Les Thibaults , Gamay, Beaujolais, France, 2022/2023** £22.10
*A deep intense ruby colour revealing aromas of fresh red fruit.*
*The mouth is supple and well supported by silky tannins.*

# White Wine

## France

Bottle

### Languedoc

**Club Selected: Chemin de la Serre, Marsanne-Viognier, Languedoc, France 2024** £29.80
*Flavours of white peach and apricot with hints of flowers and spices*
*Pair with chicken, shellfish or creamy curry*

### Côtes de Gascogne

**Maison de Vigneron Blanc, Colombard, Côtes de Gascogne, France, 2024** £30.20
*An aromatic nose; zesty citrus, passionfruit and hints of stone fruit. The palate has lots of ripe nectarine and pink grapefuit, 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 2024** £37.80
*Notes of dried fruits, hazelnut and a touch of honey*
*Pair with chicken, turkey or poached salmon*

### Loire Valley

**Sancerre, Sauvignon Blanc, Château de Thauvenay, Terroir Calcaire, Loire Valley, France 2022** £49.70
*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 Piguet-Chouet, Chardonnay, Burgundy, France 2023** £43.20
*Fine and opulent, it offers a beautiful roundness. Delicate, with notes of white flowers, lemon, and quince. Pair with mixed salad, seafood or fish*

**Chablis, Chardonnay, Christopher Camu, France 2025** £47.00
*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, France 2023** £50.20
*Refreshing floral fragrances on a hint of minerality*
*Pair with charcuterie, fish and all sorts of mild cheeses*

**Pouilly-Fuissé, Chardonnay, Domaine Sève,Burgundy,France, 2024** £54.00
*Clean aromas and flavours of citrus fruits, white flowers with noticeable minerality*
*Pair with charcuterie, shellfish, grilled fish and white meat*

# White Wine

## France

Bottle

### Bordeaux

**Château Reynier Blanc, Sauvignon Blanc, Bordeaux, France, 2025** £36.80

*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. It pairs beautifully with seafood, goat cheese and light vegetarian dishes*

### Alsace

**Jean Becker Pinot Gris, Alsace, France 2021/22** £44.80

*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 2018/2020** £58.30

*Invigorating acidity, plenty of crisp orchard fruits and an injection of citrus*
*Pair with duck, pork or Asian cuisine*

## Rest of Europe

### Spain

**Borgia Macabeo, Campo de Borja, Aragon, Spain, 2024** £27.00

*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*

**Ontañón Tempranillo Blanco, D.O.C.A, Rioja, Spain 2024** £35.60

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

### Italy

**Alasia Cortese, Piemonte DOC, Italy, 2023** £28.10

*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 2024** £30.20

*Light and fresh with hints of citrus and grapefruit.*
*Pair with seafood, fish or pork*

**Fondo Antico, Grillo Parlante, Sicily, Italy 2020/2022** £40.00

*Crisp fresh with very good acidity. Refreshing, clean and youthful fruits.*
*Pair with seafood or pasta*

# White Wine

## Rest of the World

Bottle

### Australia

**Sidewood Estate Chardonnay, Adelaide Hills, Australia 2022** £35.60

*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 2023** £36.70

*Intense aromas of tropical fruits, mango, fresh herbs and juicy grapefruit.*
*Pair with seafood, feta cheese or citrus dressings*

### California

**Bogle Family Chardonnay, California 2023** £45.00

*Begins with vibrant aromas of bright citrus, freshly plucked apples and delicate white jasmine. On the palate, stone fruit notes are met with rich undertones of vanilla and clove, harmonized with warm spice. This wine is full-bodied, rich, and creamy with an integrated, silky mouthfeel. Pair it with roast chicken, grilled fish or seafood in creamy sauces.*

# Red Wine

## France

Bottle

### Bordeaux

**Army & Navy Club Claret, Maison Sichel, Cabernet Sauvignon & Merlot Bordeaux, France 2020** £31.90
*Red and black fruits with traces of vanilla*
*Pair with roast beef, steaks or liver with bacon*

**Château Guillou, Merlot & Cabernet Franc, Montagne Saint-Émilion, France 2022** £36.00
*Intense red and dark berries, with subtle oak, tobacco, and floral touches*
*Pairs well with grilled meats, specifically steak or veal*

**Château Rozier, Grand Cru, Merlot & Cabernet Franc, Saint-Émilion, France 2023** £45.00
*Ruby-red Bordeaux with rich dark fruit aromas, complemented by oak, vanilla, cedar, and subtle floral notes. Perfect with braised chicken in red wine or baked feta cheese*

### Languedoc

**Grandiose Merlot, Languedoc, France 2024** £27.50
*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 Côtes du Rhône, France 2020** £40.50
*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 2023** £48.10
*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

**Château de Durette Fleurie 'En Voluet', Gamay, Beaujolais, France, 2024** £43.20
*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 1er Cru, Cuvée Stéphane, Piguet-Chouet, Pinot Noir, Burgundy, France 2022/2023** £64.30
*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

**Ontañón Rioja Crianza, Tempranillo, Rioja, Spain 2022** £36.20
*Intense black fruit and warm spice*
*Pair with roast prok, chorizo or rack of lamb*

**Ontañón Rioja Reserva, Tempranillo, Rioja, Spain 2019** £46.40
*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*

**Vitola Rioja Reserva Miguel Merion, Tempranillo, Rioja Alta, Spain 2019** £63.20
*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 2021** £27.50
*Ripe red and black cherries, dried fruits and gentle spices*
*Pair with tomato sauces, mushrooms, charcuterie or pasta*

**Chianti Classico, Terre di Prenzano, Vignamaggio, Sangiovese, Tuscany, Italy 2020/2021** £48.60
*With intense trademark Sangiovese cherries and raspberries*
*Pair with roast beef or pork, wild boar or lamb chops*

# Red Wine

## Rest of the World

Bottle

### Australia

**Sidewood Estate Shiraz, Adelaide Hills, Australia 2021** £40.00

*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*

### New Zealand

**Te Kano Kin, Pinot Noir, Central Otago, New Zealand, 2023** £48.00

*Seductive aromas of ripe red cherry, raspberry, and blackcurrant with subtle undertones of vanilla and cloves. Wonderful textural tannins that slowly coat the mouth, leading to a long, supple, and warming finish. The juicy fruit profile, vibrant acidity, and soft herbal undertones of this Pinot Noir pairs excellently with classic roast duck with plum sauce, roast chicken or mushroom risotto*

### South Africa

**Rhebokskloof Pinotage, Paarl, South Africa 2020** £43.70

*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*

### Chile

**Vina Tarapaca Gran Reserva, Carmenere, Maipo Valley, Chile 2023** £38.00

*Aromas of wild berries, subtle toast and spice, with lively tannins and herbal complexity on the palate. It is well-balanced with smooth tannins and a long finish. Delicious with charred or spiced meats, rich stews, savory poultry dishes, and roasted vegetables*

### California

**Cline Ancient Vines Zinfandel, Contra Costa County, California, 2022** £46.00

*Aromas of blackberry, cassis, and ripe cherry with layers of layers of vanilla creamand cigar box spice. Soft, rounded, and mouth-coating texture supported by supple, integrated tannins and balanced, mouth-watering acidity with a long warming finish. This wine pairs exceptionally well with rich, savory, and smoky dishes.*

**Fossil Point Cabernet Sauvignon, Paso Robles California, 2022** £55.00

*Rich, dark fruit aromas, with toasty cedar and a hint of mint. Sweet, ripe blackcurrant and blueberry fruit, with a dusting of cocoa and baking spices, supported by round tannins and a balancing freshness . It pairs exceptionally well with hearty red meats, rich cheeses, and bold vegetarian dishes, bringing out its dark fruit, oak, and spice notes*

# Dessert Wine

| | 125ml | Bottle |
|---|---|---|
| **Elysium Black Muscat, Andrew Quady, California, 2022**<br>*With a rose-like aroma, very intense on the palate and full of fantastic rich velvety fruit* | £13.70 | £41.00 |
| **Patricius 'Katinka', Late Harvest Tokaj, Furmint, Hungary 2021**<br>*Lusciously sweet, perfumed with caramel and vanilla, oranges and white chocolate, plus a scattering of spice* | £16.40 | £49.10 |

# Port

| | 100ml | Bottle |
|---|---|---|
| **A&N Club Port, Fonseca Bin 27**<br>*Intense rich and fruity, cassis, cherry and plum* | £6.40 | £43.70 |
| **Taylor's 10 Year Old Tawny**<br>*Stone fruits and floral notes* | £9.10 | £64.20 |
| **Taylor's 30 Year Old Tawny**<br>*Smooth butterscotch and caramel flavours, backed by raisin notes* | £21.0 | £153.40 |

# 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

**Frerejean Frères Champagne, La Grande Réserve, Brut, NV** £65.00
*A radiant golden hue opens to fresh and refined notes on the nose of honeysuckle and white flowers, revealing exceptional complexity and creaminess.*

**Frerejean Frères Champagne, Rose, NV** £80.00
*On the nose, very flattering with notes of candied red fruits, blackberries and blackcurrant, it soon reveals a rich structure and profound generosity*

## White Wine

Bottle

**Rioja, Tempranillo Blanco, Queiron Mi Lugar, Spain, 2021** £50.00
*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*

**Riesling, Domaine Rolly-Gassmann, Alsace, France, 2019** £50.00
*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.*

**Monthelie, Cuvee Clara, Domaine Piguet-Chouet, France, 2023** £50.00
*Expressive aromas of pears, grapefruit, fresh pineapple and butter, this wine is rich, well balanced, fat, with a greedy, fresh, crisp, delicious fruitiness, great intensity and a beautiful balance, which is the signature of great white wines. Serve with shellfish, salmon, soft cheeses or cured meat.*

# White Wine

Bottle

**Sancerre, Comte Lafond, France, 2025** £55.00

*This is a stunning white wine with a rich and complex bouquet. 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.*

**Meyer-Fonné Kaefferkopf Riesling Grand Cru, Alsace, France, 2021** £55.00

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. Perfect with seafood or fish, especially Turbot or Monkfish. It is also a wonderful accompaniment to scallop tartar, or the most delicate meats such as lobster or crayfish.

**Chablis Premier Cru Montmains, Domaine Fevre, France, 2020** £60.00

*This Chablis is marked by peach, apple and lemon flavors, with an elegant stony undertow. It offers up aromas of crisp green apple, white flowers and fresh pollen. Medium to full-bodied, it is taut and precise concluding with a saline finish. The saline notes in the wine mirror the natural brininess of seafood perfectly, so pair with oysters, pan-seared scallops or crab cakes. Also matches with pultry dishes or asparagus risotto.*

**Condrieu Heritage, Domaine Niero, Rhône Valley, France, 2017** £65.50

*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 flovoured fish dishes, lobster, tagines, mild fish or chicken curries*

**200 Monges, Gran Reserva Rioja, Bodegas Vinicola Real, Spain, 2009** £105.00

*This wonderfully complex Rioja has a bright golden colour and aromas of dried flowers, ripe fruit, wild herbs, and dried fruit. The palate is robust, flavourful, and spicy with a backbone of citrus notes, ending with a long and saline finish, it is a true testament to the artistry of Spanish winemaking. This wine matches perfectly with shellfish, cured meats, chicken & turkey.*

# 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.

Half Bottle

**Chateau Angludet, Margaux, France, 2020** £40.00

*Deepest crimson with smudgy rim. Lively, fresh aroma with the fruit not the oak to the fore. Cassis, blackberry and some red-plum sweetness, which comes through on the palate. Not particularly intense but harmonious, with finely layered dry tannins. This is a perfect match with Asian dishes, hearty fish courses, mushrooms as well as cheese*

Bottle

**Château Corbin Michotte, Saint-Émilion Grand Cru, France, 2014** £50.00

*Wonderful rich aromas of toasted coffee, French oak, and dark fruits. A generous, velvety texture with a fresh and robust core. Savory elements marry well with ripe dark berry flavors. It features solid, dry tannins paired with bright vintage acidity. The finish is smooth, driven, and shows good length. Pairs best with rich, savoury meats, earthy mushroom dishes and aged hard cheeses that balance its firm tannins and fresh acidity. Grilled or pan-seared steak, roast lamb or any game bird would match perfectly.*

**Château Laroze, Saint-Émilion Grand Cru Classé, France, 2011** £50.00

*Features a ruby color with dark fruit aromas of blackberry, plum, and black cherry, complemented by anise, spices, liquorice, and a touch of earthiness and oak. Shows fresh acidity, ripe and structured tannins, a juicy mid-palate, and a long, balanced finish. Well-suited for beef, venison, and other red meat dishes*

**Château Cantemerle, Haut-Medoc, France, 2015** £55.00

*Impressive richness and clarity of red and dark berries with ripe plum and cassis overtones. With lightly spiced-pastry aromas, back up by subtle cedar and tabacco notes. The palate has a very crisp and polished with a groomed tannin texture, as well as super fresh flavors that carry long in the mouth. The fine-grained tannins in this Bordeaux make it a classic match for roast leg of lamb, pan-seared ribeye or duck breast.*

**Chassagne Montrachet Morgeot 1er Cru, Stephane Piguet, France, 2023** £60.00

*On the nose are intense aromas of ripe red cherry and berry fruit. The palate is zippy and playful, with a delightful crunchiness to the red fruit. The aftertaste is creamy and elegant. . Great with veal, venison, lamb or pasta.*

**Savigny-Les-Beaune 1er Cru Les Vergelesses, Burgundy, France, 2020** £65.00

*Beautiful fragrant, rose petal, tayberry and wild alpine strawberry grace this wine which has a lovely delicacy to it thanks to fine, powdery tannins. Graceful, with a touch of tension on the finish. Perfect with poultry, a good cut of beef and cheeses like Chaource, Cantal, Tomme or Mont d'Or*

# Red Wine

Bottle

**Château Langoa Barton, Saint-Julien, France 2019** £65.00

*Expressive aromas of cassis, blackberry, black cherry, and ripe plums. Secondary layers of cedar, pencil shavings, freshly rolled tobacco. Medium-to-full-bodied with a concentrated core of blackcurrant, blueberry, and dark chocolate. The finish is long, clean, and structured with lingering notes of grilled cedar and liquorice root. It pairs best with rich, savoury red meats and hearty roasted dishes such as rack of lamb or a chargrilled ribeye steak.*

**Hermitage, Domaine Du Colombier, Rhône Valley, France, 2019** £75.00

*A bold Syrah with rich aromas of red berry and cherry alongside hints of pepper and mineral notes. The palate is smooth with fine tannins and great length. It pairs best with robust, high-flavor dishes such as grilled lamb chops, roasted game, braised beef or duck. Its tannins and acidity also complement steak, hard cheeses, and truffle-based dishes.*

**Château Beau-Séjour Bécot, Saint-Émilion Premier Grand Cru, France, 2001** £90.00

*A deep, dark ruby hue that holds its colour well for its age, showing subtle bricking at the rim. Aromatic and layered, opening with ripe black cherry, plum and blackberry. With air, mature tertiary notes of forest floor, tobacco leaf, cocoa and crushed violets emerge. Its tannins have softened into a fine, well-integrated grip, leading into a clean, lingering finish. It pairs best with rich, savoury roasted meats, wild mushrooms, and aged hard cheeses that complement its mature, velvety character without overpowering its delicate tertiary notes.*

**Château Talbot, Saint Julien, France, 2009** £100.00

*Garnet hue with a hint of brick colour at the edge belies the youthfulness of this gorgeous wine. Succulent black fruit sits on a firm but suave base. Ripe and welcoming on the nose; marked by the Cabernet and terroir with dark fruit and minty, stony notes to the fore. Fine tannins give plenty of length and drive. Talbot is best served with all types of classic meat dishes, hearty seafood or richly textured fish like tuna.*

**Corton Clos Du Roi, Grand Cru, Burgundy, France, 2010** £130.00

*Corton Clos du Roi has fruity and spicy aromas like pepper and clove. The palate has some power and continues the ripe fruit theme. Some tentative hints of ripe, dark cherry and subtle notions of peony petal. There is well-toned muscle, and the plushness of the fruit smoothes over the firm, ripe and very structured tannins. This has true class, poise and elegance. It pairs excellently with red meats, game, duck dishes and aged cheeses. Perhaps even earthy mushrooms and truffle.*