



## WINE LIST 2016-17

Our focus on Languedoc-Roussillon is well-founded: the innovative attitude of its growers and producers, the consequent wide range of grape varieties planted, the large volumes produced that constrain prices, but not quality, and thus the great value for money available. Gone are the days of excessive yields and poor vineyard and cellar practices. The whites are fresh, dry and exciting, and bring different tastes and flavours to the market – witness the success of Picpoul de Pinet. The reds combine the quality of classic varieties, particularly Syrah, with the interest of old-fashioned types such as Carignan when allied with ancient hillside rootstocks and low yields. Yes, there are still large-volume producers (after all Languedoc-Roussillon produces more wine than the whole of Australia) but they are best left to the supermarkets – our interest is with the smaller producers proud to put their names to the wines they produce.

In the 2016 Budget the Chancellor resumed his upward increase in excise duty which, with related VAT, now amounts to £2.50 on every bottle, regardless of price. After adding the costs of the bottle, label and transport, and attendant 20% VAT, plus the fixed costs of the producer and retailer, there's very little left in a £6 bottle for the wine itself. By spending a couple of pounds more, you get so much more quality in your glass. We left our prices unchanged in 2015 but small increases have been necessary this year to cope with the lower exchange rate early in the year, pre-Brexit. The subsequent post-Brexit vote fall in Sterling against the Euro may mean further rises in future years, so stock up now!

Our minimum order quantity is six bottles, but you are free to mix and match as you like. In general, within the area of North East Cheshire and Greater Manchester, from Knutsford to Rochdale and from Warrington to the Lancashire/Cheshire Pennines, we will deliver to your door at a cost of £5. Orders over £150 will be delivered free of charge. Outside this area we will charge at cost - we will obtain a quote from the carrier and agree it with you prior to shipment. We aim to deliver within a week of receiving your order.

If you have any questions please call one of us:

John 07802 917610                      or                      Andrew 07939 288644

There are several ways you can order:

By telephone to either John or Andrew with your requirements

By completing an order form and sending it with your cheque, made payable to 34Wines, to:

34Wines  
PO Box 638  
Altrincham  
Cheshire  
WA14 3XN

Order forms and copies of this wine list can be requested from John or Andrew or downloaded from our web-site. If you are a member of a social group, we would be delighted to put on a wine-tasting for you at a very reasonable price – see the back of this brochure for details.

**Domaine La Grangette**

Michel Moret has retired from day to day involvement, with his daughter Christelle and her husband taking over the reins. Half the Domaine's 60Ha are dedicated to AC Picpoul de Pinet and half to IGP Pays d'Oc; both the Picpoul Blanc and Picpoul Noir grapes are grown. The Picpoul appellation borders on the Mediterranean coast and the adjacent Etang de Thau, which is amongst the largest of France's oyster production centres. The local geology is a mixture of limestone, marl and sandstone.

**GRAN17**      **Picpoul de Pinet – Poul de Pic**      **2014/15**      **£9.50**  
*Dry White*      *AC Coteaux de Languedoc : Picpoul de Pinet*      12.5%

The Piquepoul grape is particular to this small coastal appellation in the Languedoc. Bright, pale straw in colour, the nose is complex, with aromas of citrus and white-fleshed fruit. Fresh tasting and lively flavours, well balanced between acidity and fatness, combining lemon and flowers. A well-rounded wine: a really good apéritif and excellent with sea food.

**GRAN47**      **Picoti Picota**      **2015**      **£9.95**  
*Dry Rosé*      *IGP Côtes de Thau*      12.0%

Made from the Piquepoul Noir grape, pale salmon pink in colour, the fresh floral nose has citrus and mineral notes. Crisp and flinty, the tangy palate is delicate and quite dry, with subtle strawberry flavours developing. Good as an apéritif, try it with salad niçoise.

**GRAN18**      **Volé aux Moineaux**      **2005**      **£13.50**  
*Sweet White*      *VdP d'Oc Doux*      15.0%      50cl bottle

Hand-picked, late-harvested, low-yielding (20hl/ha) Sauvignon Blanc grapes are barrel-fermented and then aged in oak for 12 months, when the wine is allowed to settle and bottled unfiltered. A golden amber-coloured wine, with a bouquet of honey and crème brûlée. On the palate, it is complex with sweet flavours of caramel and honeydew melon balanced by a good acidic backbone. A long finish, this lovely wine can be enjoyed in many ways: sipped by itself as an apéritif, with foie gras, or with soft blue cheese and desserts.

**Domaine de Castelnaud**

This 100 Ha domaine, at Castelnaud-de-Guers near Pézenas in the Herault valley, is run by Beatrice and Christophe Muret. While they offer a broad range of both white and red wines from the classic varieties, already well-represented in our list, we've found their entry level Épicerie range white and rosé wines offer great value for money.

**CAST29**      **Épicerie de Castelnaud Blanc**      **2014/5**      **£7.60**  
*Dry White*      *IGP Pays d'Oc*      12.5%

Principally the Colombard grape with a touch of Muscat to lift the bouquet, pale straw, it has a grapey bouquet of citrus and exotic fruits. The crisp, light-textured palate is fruity and continues the grapey/citrus theme. An easy-drinking thirst quenching apéritif.

**CAST49**      **Épicerie de Castelnaud Rosé**      **2015**      **£7.60**  
*Dry Rosé*      *IGP Pays d'Hérault*      12.0%

A blend of Syrah and Merlot; very pale salmon pink, a fresh and exotic bouquet, and a crisp light palate with delicate fruit and strawberry tones. An excellent apéritif on a summer's day.

## Domaine de Martinolles

Sparkling wine production in Limoux is said to precede champagne by a hundred years. Part of the Paul Mas stable of separately-run domaines, Domaine de Martinolles produce a range of sparkling, white and red wines from their 65 ha estate at St Hilaire, between 200/280 metres above sea level. While only 50 km from the Mediterranean, it also benefits from cooling westerly winds, which extend the growing period and development of the grape harvest.

**SPAR32**      **Blanquette de Limoux, Blanc de Blancs - Brut**      **NV**      **£12.25**  
*Sparkling*      *AC Blanquette de Limoux*      12.5%

Produced from Mauzac grapes, with 5% added Chardonnay and Chenin, this pale gold wine has a gentle mousse with a subtle floral bouquet; aromatic and balanced palate, it will develop brioche flavours with a little bottle age.

**MART28**      **Domaine Martinolles Chardonnay**      **2012**      **£9.25**  
*Dry White*      *IGP Pays d'Oc*      13.5%

Pale yellow/gold, with subtle aromas of white flowers and citrus notes, the elegant flavours are fresh, citrusy and with good length. A charming elegant wine, refreshing minerality, it is lovely now and has the potential to develop with age. Silver medal Paris Concours 2013

**MART29**      **Chateau Martinolles Blanc - Vieilles Vignes**      **2014**      **£12.25**  
*Oaked White*      *AOP Limoux*      13.5%

This Chardonnay is from old vines: 60% of the hand-picked grapes undergo malolactic fermentation in barrel, and then all the wine is aged for 9 months in oak (one third new). Medium gold, the nose is complex and intense, with brioche and walnut notes. The rich and creamy palate is elegant, integrated and long. A food wine; fish or chicken in a creamy sauce.

**MART97**      **Domaine Martinolles Pinot Noir**      **2014**      **£9.75**  
*Medium Red*      *IGP Pays d'Oc*      13.5%

A light cherry red in appearance, the red fruit bouquet has the characteristic pinot aroma, with a fresh palate of cherries, good acidity, fine and elegant tannins, lingering taste. It develops well in the glass, and is best enjoyed with food.

**MART98**      **Domaine Martinolles - Garriguet**      **2013/14**      **£10.95**  
*Full Red*      *AOP Limoux*      14.0%

This wine is a blend of three of the "noble" grape varieties – Merlot (55%), Cabernet Sauvignon (15%) and Syrah (30%). All the grapes are fermented together in large oak vats, and the wine is aged in a mixture of American and French oak barrels for 6 months. The wine is a dense ruby red and the herby bouquet has vanilla, cigar-box & violet notes. On the palate there are fruity flavours of plum and cassis with soft integrated tannins and good 'grip'. The wine has good length and is an ideal accompaniment to winter meat dishes.

## Domaines Paul Mas

The Domaines Paul Mas represent a great opportunity to present several quality wines from a variety of Languedoc sources. Their fundamental philosophy is based on high quality. The Mas family have owned vineyards since the late 19<sup>th</sup> Century and have three vineyards in the Hérault Valley around Pezenas and Montagnac, in total 135Ha. Led by the enterprising and dynamic Jean Claude Mas they have acquired several wine estates in recent years in other important Languedoc wine areas, such as Minervois in the Montagne Noire, Terrace du Larzac in the Hérault valley, and in Limoux.

<b>PMAS01</b>	<b>Les Tannes Tradition - Sauvignon Blanc</b>	<b>2013</b>	<b>£7.95</b>
<i>Dry White</i>	<i>IGP Pays d'Occ</i>	12.0%	

Produced from low yield vines between Sète and Pezenas, pale yellow with greenish tints, this has a gooseberry and grassy nose, quite round on the palate, fresh and lemony with subtle gooseberry flavours, a long and steely finish. A super apéritif.

<b>PMAS02</b>	<b>Esprit de Crès Ricards – Marsanne:Roussanne</b>	<b>2014</b>	<b>£8.75</b>
<i>Dry White</i>	<i>IGP Pays d'Occ</i>	13.5%	

The Crès Ricards estate, at Ceyras on the Terrace du Larzac *cru terroir*, has a philosophy of low yields and traditional viticulture. This blend of Marsanne and Roussanne, pale gold with green hints, has a perfumed nose, with rich, creamy flavours of passion fruit and pineapple, full-bodied and long. Enjoy it on its own, with seafood, fish or poultry, and with blue cheese.

<b>PMAS51</b>	<b>Mas des Mas – Minervois</b>	<b>2013</b>	<b>£9.75</b>
<i>Full Red</i>	<i>AOP Minervois</i>	14.0%	

The Minervois vineyard, at the foot of the Black Mountains, where water is scarce and the climate warm, has vines over 30 years old with deep root systems in the chalky:clay soil. A blend of Syrah, Carignan and Grenache, 40% is aged in American oak for 10 months. Deep red with purple edges, a bouquet of spicy red fruit, the palate is full, smooth with mellow tannins, with notes of spice and *garrigue*, in a modern style. Great with steak.

<b>PMAS53</b>	<b>Paul Mas Estate – Carignan Vieilles Vignes</b>	<b>2013/14</b>	<b>£9.95</b>
<i>Full Red</i>	<i>IGP Pays d'Hérault</i>	13.5%	

From the Savignac vineyard at Domaine Nicole. Made from old vines to limit yield and to extract the maximum fruit flavours, this wine is garnet red with purply edges, the nose is rich plum/damson stewed fruit with liquorice overtones. The palate is big with soft fruit, perhaps Morello cherries, soft tannins but not sweet, perhaps 'dry'. Quite approachable, this can be drunk on its own.

<b>PMAS52</b>	<b>Château Paul Mas - Clos des Mûres</b>	<b>2013</b>	<b>£13.50</b>
<i>Full Red</i>	<i>AOP Coteaux du Languedoc</i>	14.5%	

From a specific plot in the Paul Mas estate between Sète and Pezenas, within sight of the Mediterranean, a blend of mostly (85%) Syrah with Grenache and Mourvèdre (10% & 5%), from old vines, then aged in a mix of French and American oak for at least 10 months. A dense red, its complex nose is spicy black fruit with violet notes. Powerful fruit, chocolate and liquorice, good balance, very long. Serve with grilled red meat, duck breast and game.

## Domaine du Bosc

The 80Ha Domaine du Bosc sits on a small volcanic outcrop just a few miles from the Mediterranean coast near the town of Agde. A million years ago, this area was covered by the sea and was then subject to volcanic eruptions. As a result, the soil in this area is quite unusual and grapes grown here have a very individual aromatic style.

Bosc has a reputation for making lively, fresh and fruity wines that are true to their varietals' characters. A broad range of grapes are planted, principally the classic varieties of Bordeaux and the Rhone. They are vinified separately using modern practices to preserve the natural aromas and flavours; the great majority of their wines are bottled as single varietals, and the wines are marketed as IGP Pays d'Oc.

The close proximity to the sea has a moderating influence on the sometimes fierce Midi summer temperatures, producing wines which are fresh and fruity. The Domaine is widely respected for the quality of its wines across Europe and regularly features among the medal winners at French national wine fairs and in the *Guide Hachette du Vin*.



*The manor house at Domaine du Bosc*

**BOSC24**      **Grenache Blanc**      **2014/15**      **£7.95**  
*Dry White*      *IGP Pays d'Occ*      12.0%

Very pale lemon coloured, the fresh floral bouquet brings pear drops to mind, but it is dry in the mouth, subtly fruity with citrus notes, grapefruit on the finish. Light and refreshing, a perfect apéritif.

**BOSC22**      **Viognier**      **2015**      **£8.95**  
*Off-dry White*      *IGP Pays d'Occ*      12.0%

This bright golden wine has a powerful bouquet of dried apricots and flowers. Its smooth palate, with evident apricot flavours, is long-lasting and develops tangy orange peel notes. A most interesting wine, good as an apéritif but with sufficient weight to partner salmon.

**BOSC23**      **Muscat Sec**      **2015**      **£9.50**  
*Dry White*      *IGP Pays d'Occ*      12.0%

Poured from its elegant blue bottle this wine is pale yellow with green tinges. Muscat is the one grape type that actually smells and tastes of grapes. This wine's crisp nose combines citrus and grape notes, which follow through on the palate. Ideal as an apéritif or will go well with food ... but you might need a second bottle!!

**BOSC71**      **Merlot**      **2014/15**      **£8.25**  
*Red*      *IGP Pays d'Occ*      13.5%

Medium depth, garnet red in colour, the warm, leafy nose leads to a smooth fruity flavour, very ripe tasting. This is a great example of unoaked Merlot. Enjoy it before meals with black olives as well as with grills and mature cheese.

**BOSC74**      **Petit Verdot**      **2011/14**      **£9.75**  
*Full Red*      *IGP Pays d'Occ*      13.0%

Deep garnet red with purple edges, the muted nose takes time to develop, with warm red fruits emerging. The palate is deeply structured, with layers of integrated tannins and wild black soft fruits, bilberries and blueberries. A stunning wine, rarely found as a single varietal

**BOSC75**      **L'Ort del Bosc**      **2004**      **£10.25**  
*Red*      *VdP d'Occ*      13.0%

Made from the best vines on the estate combining the power of Cabernet Sauvignon and the fruitiness of Merlot with the spiciness of Syrah. Aged for 10 months in new oak barrels, several years bottle age has rounded the tannins, which balance the red fruit and spice flavours of the three grape types. Ideal with red meats in sauces, game or cheese or can be enjoyed over conversation with friends.

**Domaine des Tremières**

Bernadette Rouquette has 60Ha of vines spread over three parcels of land in the Hérault valley. The grape varieties grown at Tremières include the classics together with those less well known but traditionally found in Southern France, such as viognier, cinsault and carignan. The wine classifications reflect the *terroir* and varieties of each wine – from the gravel terraces of Larzac to the hills adjoining Clermont l'Hérault.

White grapes are harvested at night and fermented under temperature controlled conditions to preserve freshness and aromas. Each grape type is fermented separately and allowed to settle and stabilise before blending. Traditional methods of vinification are used for the red wines which are released when ready for drinking.

**TREM03      Impertinence      2010      £10.75**  
*Off Dry White    IGP Coteaux du Salagou      13.0%*

This has equal amounts of Chardonnay and Viognier blended with 20% Sauvignon Blanc; a very small amount of the principal grapes have been aged in oak to give added depth. Dark straw in colour, the light citrus nose develops apricot notes. A complex wine that balances acidity with apricot and cherry flavours, leaving a fruity tang in the mouth.

**TREM54      Cabernet Franc      2010      £9.25**  
*Medium Red      IGP d'Oc      13.5%*

Cabernet Franc, a grape more usually found in the Loire valley reds, performs with much greater power in the warm Languedoc climate. A dense purple red, it has a leafy nose, with hints of tobacco. On the palate there is lots of toasted fruit, leather and liquorice, a warm mouthful. An exuberant wine, it benefits from light chilling before serving.

**TREM52      Patience      2010      £10.50**  
*Red      AC Coteaux du Languedoc      13.5%*

A Syrah and Grenache partnership, deep, pinky red in colour with aromas of violets, red fruits and blackberry. Soft tannins make for a smooth wine with characteristic pepper and spice from the Syrah giving a wine with a long finish. Superb!

**TREM53      Longueur du Temps      2009      £13.75**  
*Red      AC Coteaux du Languedoc : Terrasses du Larzac      14.0%*

The grapes for this wine come from the *Terrasses du Larzac*, an area of vineyards recently elevated to *Cru* status in recognition of the high quality wines it produces. A complex wine, dominated by Grenache with Syrah in support, partly aged in oak for 18 months prior to *assemblage*. Deep red with aromas of tobacco and pepper, this classy wine balances lots of fruit and subtle pepper against soft rounded tannins, with a long finish.

**Domaine du Météore**

The soil of the small appellation of Faugères consists solely of *schist*, a flaky sedimentary rock similar in form to slate. The vines struggle to maintain a foothold in this harsh terrain, and their roots penetrate deep within the rock. Nestling against the high plateau, the vineyards reach as high as 350 metres giving fresher night time temperatures and a longer growing period. Syrah does well here. The family have produced wine here for many years from their 19Ha estate; the Domaine is named after a large 'dent' created by a meteor strike in prehistory, and the wines' names continue the astronomical allegory. They also have a small vineyard in the neighbouring appellation of St Chinian, on its border with Faugères.

<b>METE98</b>	<b>Clos de Bijou</b>	<b>2012</b>	<b>£9.95</b>
<i>Red</i>	<i>AC St Chinian</i>	14.0%	

A blend of 50% Syrah with Grenache and Carignan in support. Ruby red, it has an intense raspberry nose with liquorice tones, rich, full and plummy on the palate with soft tannins, a nice finish.

<b>METE94</b>	<b>Les Léonides Rouge</b>	<b>2011</b>	<b>£9.95</b>
<i>Red</i>	<i>AC Faugères</i>	14.0%	

Made from roughly a quarter each of Carignan, Mourvèdre, Syrah and Grenache, medium red in colour this unoaked wine has a *cassis* nose leading to soft stone fruit flavours, damsons perhaps, with rich tannins and balancing acidity.

<b>METE96</b>	<b>Les Perséides</b>	<b>2009/11</b>	<b>£15.25</b>
<i>Red</i>	<i>AC Faugères</i>	14.0%	

65% Syrah/35% Mourvèdre, 18 months in oak, deep red, a bouquet of herbs, fruit and spice, very smooth with intense fruit, big tannins and a long finish. Decant before serving, will go well with rib of beef, duck breast, game, or wild boar.

<b>METE97</b>	<b>Les Lyrides</b>	<b>2010</b>	<b>£27.50</b>
<i>Red</i>	<i>AC Faugères</i>	14.0%	

95% Syrah, nearly 2 years in oak, this top of the range wine is only made in exceptional years and in tiny quantities. It is very dense, the perfumed bouquet has hints of violets, *garrigue* and spice; the palate opulent with powerful fruit, young but soft tannins and a lingering finish. Decant a couple of hours before drinking, a wine for a celebratory dinner.



## Vignerons d'Agly

The Vignerons d'Agly resulted from the merger of several cooperatives covering the length of the Agly valley in the Eastern Pyrenees. There are 220 growers across the 1,000 Ha, mainly producing AC Côtes du Roussillon and AC Côtes du Roussillon Villages. They have a heritage of ancient vine plantings older than 50 years, particularly carignan, grenache, and other traditional varieties. Low-yielding because of their age, these provide a reliable source of high quality fruit. For the lighter red wines the carignan may be fermented using carbonic maceration to develop enhanced fruit flavours. Characterful white wines are produced using varieties suited to the hot and arid terroir, notably Maccabeu, Grenache Blanc and Grenache Gris, and Vermentino.

The region is naturally dry, with correspondingly low yields, producing intensely flavoured wines. The varying soil types (schist, black marl, limestone/clay) provide great diversity in the range of wines produced. We have favoured the fineness and subtlety of the schist-based wines.



*Queribus, the last Cathar castle stronghold, now a tourist attraction in the Agly valley, resisted direct assault by Louis VIII's army in 1255 during the Albigensian crusade*

**AGLY23**      **Château Montner Blanc Premium**      **2013**      **£11.25**  
*Dry White*      *AC Cotes du Roussillon*      14.5%

A blend of 50% Maccabeu, 30% Grenache Blanc and 20% Grenache Gris, all from old vines (between 20 and 40+ years old), the wine was barrel-fermented and aged in new oak. Brilliant gold, the intense toasty bouquet is of white flowers with distinct mineral notes. Fresh tasting, with well-balanced minerality and power, soft oak tones and a long finish. Simply delicious, both on its own, and matched with creamy fish and chicken dishes.

**AGLY44**      **Le P'tit Canon Syrah:Cinsault Rosé**      **2015**      **£7.75**  
*Dry Rosé*      *IGP Pays d'Oc*      12.0%

A blend of Syrah and Cinsault, salmon pink coloured, this has a gentle strawberry fruit nose; dry and nicely rounded on the palate with a good strawberries and cream flavour. This easy drinking apéritif, will also go well with salade de compagne or assiette anglaise.

**AGLY91**      **Notre Dame de Laval**      **2012**      **£8.25**  
*Red*      *AC Cotes du Roussillon*      13.0%

Blended from 45% Carignan with 30% Grenache and 25% Syrah, all from aged vines, this medium ruby red wine has a spicy nose of red fruits. The spicy fruits continue on the palate with herby notes of the *garrigue*, soft tannins and a hint of liquorice. Comfortable drunk on its own, it is also well-suited to pasta and light meat dishes.

**AGLY92**      **Latour de France Expression**      **2012**      **£10.50**  
*Red*      *AC Cotes du Roussillon Villages*      14.0%

Half is Syrah, supported by Grenache and Carignan from 40+ year old vines, with short fermentations up to 15 days. Garnet red coloured, the bouquet shows intense black fruits with spicy notes. Concentrated and full blackberry fruit, powerful and integrated with a lingering finish. A serious wine that complements duck breast, grilled steak, or rich stews.

**AGLY93**      **Château Montner Premium**      **2012**      **£11.25**  
*Red*      *AC Cotes du Roussillon Villages*      14.0%

50% Syrah, with Grenache and Carignan (30:20%) from 50+ year old vines, fermented for 3 to 4 weeks, after *assemblage* the wine was oak-aged for 12 months. Garnet red, an intense black cherries and spice nose, the palate is very full and round with silky tannins and liquorice/vanilla on the finish. Will go well with roasts, game and similar dishes.

**AGLY45**      **Château Montner Rivesaltes Ambré**      **2002**      **£12.75**  
*Sweet Amber*      *Vin Doux Naturel AC Rivesaltes*      16.0%

Vin doux naturel is a fortified wine; a still wine is made in the normal way using very ripe grapes (Maccabeu and Grenache Blanc/Gris in this case), then the natural fermentation is 'stopped' by adding grape alcohol, preserving the sweetness. The wine is matured in barrels for several years, acquiring an amber hue. Richly coloured with an intense nose of ripe apricots and dried fruits, this wine has a luscious palate balanced by good acidity, round, with lingering apricot flavours. Enjoy this chilled, as an apéritif or with dessert and cheese.

**AGLY94**      **Rivesaltes Tuilé**      **2003**      **£10.95**  
*Sweet Red*      *Vin Doux Naturel AC Rivesaltes*      15.5%

This vin doux is made in a similar way using ripe Grenache Noir grapes. The wine acquires a brick-red colour after oxidative maturation in barrels for several years, with an intense roasted nose of mocha and dark chocolate, and is full and round on the palate, with lingering flavours of prunes. Enjoy this chilled, as an apéritif, with dessert/cheese, or as a digestif.

**Domaine La Linquière**

The Domaine lies in the appellation of St Chinian, nestling up to the Causses de Larzac plateau and immediately adjoining Faugères on its east side. La Linquière is owned by the Salvestre family and their son Pierre has recently taken over the running of their 20 Ha estate. They have separate vineyard parcels in three sectors of St Chinian, based on both *schist* and *argilo/calcaire* terroirs.

<b>LINQ98</b>	<b>Le Chant des Cigales</b>	<b>2009</b>	<b>£13.75</b>
<i>Red</i>	<i>AC St Chinian</i>	14.0%	

60% Syrah with equal parts of Carignan and Mourvèdre, which are separately fermented in traditional cuvees before being combined for 12 months development in oak. The wine is deep purple, has a bouquet of blackberries, spices and truffles, and is very big on the palate, lots of toasted fruit, with great length. A *vin de garde* expected to last beyond ten years, approachable now but needs decanting for 2 hours or more. Good with game.

**Mas de Ronnel**

This 5 Ha domaine, on *argilo/calcaire* soils at Cazedarnes near Cessenon in the Orb valley, is owned by Philippe Bermond, formerly the General Manager of Domaine du Bosc.

<b>BOSC77</b>	<b>St Chinian Tradition</b>	<b>2014</b>	<b>£10.50</b>
<i>Red</i>	<i>AC St Chinian</i>	13.0%	

Deeply coloured with violet highlights, this blend of Syrah (40%), Grenache (40%) and old-vine Carignan (20%) has a complex fruity nose with mineral notes. While the grenache is fermented traditionally in concrete vats, in contrast whole bunches of the syrah and carignan are fermented separately by carbonic maceration. The palate is rich red fruits, with silky tannins and good balance. Very drinkable now, this has the potential to develop in bottle for up to 10 years.

**Domaine le Fort**

Domaine le Fort is situated in the most westerly vineyards of the Languedoc, beyond the spectacular city of Carcassonne, on the divide between the Atlantic and the Mediterranean influence. The wines produced owe their character as much to Bordeaux as to the Languedoc.

<b>FORT63</b>	<b>Domaine le Fort</b>	<b>2008</b>	<b>£12.25</b>
<i>Red</i>	<i>AC Malepère</i>	13.5%	

A blend of 45% each of Merlot and Cabernet Sauvignon with 10% Grenache that has been aged for a year in barrels (one third new); deep ruby in colour with a hint of vanilla from the oak. Flavours of ripe plums and red fruits balanced with soft tannins give a smooth finish. Perfect with red meats. Awarded one star in the *Guide Hachette du Vin 2009*.



## Sampling and Specially Selected Cases

**CASE92      Mixed White & Rosé Case      £48.00**

This case is a selection of white and rosé wines for everyday drinking containing one bottle each of Domaine du Bosc Viognier, Paul Mas Sauvignon Blanc, Domaine de Martinolles Chardonnay, Domaine du Bosc Muscat Sec, and two rosés, Côtes D'Agly Syrah:Cinsault Rosé, Domaine de Castelnaud Épicerie Rosé

**CASE91      Mixed Varietal Case      £52.00**

This case is a mixed selection of single varietal white, rosé and red wines for everyday drinking, containing one bottle each of Domaine la Grangette Picpoul de Pinet, Domaine du Bosc Grenache Blanc, Domaine la Grangette Picpoul Noir Rosé, Domaine du Bosc Merlot, Domaine des Tremières Cabernet Franc, Domaine Martinolles Pinot Noir

**CASE93      Mixed Red Case      £55.00**

A selection of red wines for everyday drinking containing one bottle each of Côtes D'Agly Notre Dame du Laval, Domaine Martinolles Pinot Noir, Mas de Ronnel St Chinian Tradition, Domaine du Météore Léonides Rouge, Domaine du Bosc Petit Verdot, Mas des Mas Minervois.

**CASE94      Midi Entertaining Case      £65.00**

This case has been selected for that dinner party for 6 people where you would like to focus on the grape types of the South of France. It contains one bottle of Blanquette de Limoux as an apéritif, two bottles of Côtes D'Agly Chateau Montner Blanc Premium to drink with the starters, two bottles of Domaine des Tremières Patience to drink with the main course and one bottle of Domaine des Tremières Impertinence to drink with the cheese.

**CASE95      Classic Entertaining Case      £71.00**

This case has been selected with those of you in mind who prefer the "classic" Bordeaux and Burgundy grape types for your dinner party. It contains a bottle of Blanquette de Limoux as an apéritif, two bottles of Chateau Martinolles Blanc - Vieilles Vignes to accompany the starters, two bottles of Domaine le Fort Malepère to go with the main course and a bottle of Domaine la Grangette Volé aux Moineaux to go with desert and cheese.

**CASE96      Classy Reds      £73.00**

A selection of fine red wines for special occasions containing one bottle each of Domaine du Bosc L'Ort del Bosc, Domaine des Tremières Longueur du Temps, Domaine le Fort Malepère, Côtes D'Agly Chateau Montner Premium, Château Paul Mas - Clos des Mûres, Domaine du Météore Les Perséides.

(These prices offer a small saving over the individual bottle prices)

## Tastings ... and more

Wine is our hobby; some would say passion, not just our business! We enjoy passing on our knowledge and enthusiasm, encouraging people to taste wine as well as drink it. These are a few of the services we offer:

### Tutored wine tasting

We run a tutored tasting lasting about 2 hours covering 8 of the wines from our range (3 white, a rosé and four reds). Before we start the formal part of the evening, we serve our sparkling wine. Costs for the events typically start at:

Up to 16 people	£100
Up to 32 people	£195
Up to 50 people	£290
For every additional 16 people - add £95	

For this we provide all the wines and the equipment, all you need to do is provide the venue, tables and chairs ... and sell the tickets.

### Themed nights

As well as the standard event, we also run themed evenings. A popular theme is "Call my Bluff" where three of us talk about a wine and we invite you to decide which of us is describing the wine accurately – the person getting the most right answers wins a prize, with the competitive element adding a little spice to proceedings. The prices for these events basically cover the cost of the wines provided on the night. Please call one of us to discuss your requirements.

### Wines matched to food

For a more formal dinner we provide a wine matching service where we will select wines from our range to compliment the food to be served with each course. We talk about each wine as the course is being served. Again the cost of this service is set to cover the cost of the wine used.

### Fund raising

All the above events offer simple ways for schools, clubs and charities to raise funds. Our charges simply cover the cost of the wine used. To allow us to price in this way we ask that we can market our wines during the event. In return we donate 5% of the value of the orders we take on the night to your cause, or for fund raising events, we offer you some wine as a raffle prize.



**34 WINES**