



# BRACE OF PHEASANTS | WINES from the STRONG ROOM

## RED WINES

### IN MAGNUM

#### **TRE SAGGI Montepulciano d'Abruzzo 2017 - £60**

Talamonti, Loreto Aprutino, Abruzzo, Italy

*Dark ruby-red with violet tones, complex wild berry notes framed with elegant oak spices on the nose. Abundant blackcurrant and spicy cherry flavours integrate with hazelnut and coffee in the mouth. Grapes from specially selected vineyards are manually harvested, vinified and aged for 12 months in barrel and 12 months in bottle before release. The name 'Tre Saggi' comes from a 13th century fresco in the Church of Santa Maria in Piano 4km from the Talamonti estate.*

#### **CHÂTEAU GARRAUD 2016 - £77**

Lalande de Pomerol, Bordeaux, France

*Bold, with dense bramble fruits, elegant and well integrated tannins and a long finish. Predominantly Merlot, with Cabernet Sauvignon and Cabernet Franc coupled with the variety of terroirs from deep gravel, to sandy soils and clay on the classic crasse de fer, ensures a wine of considerable complexity. The vineyards are situated in the prime zone of Néac, where all the region's most respected châteaux are to be found.*

#### **NEBUKADNESAR 2020 - £90**

Babylonstoren, Simonsberg-Paarl, South Africa

*Fabulously opulent and full-bodied red made from 50% Cabernet Sauvignon married with Merlot, Cabernet Franc, Petit Verdot and Malbec. Rich dark fruit characters of blackberry, black cherry, blueberry and plum with lifted herbal and floral aromatics. The texture is supple and sinuous with velvety tannins and a lovely freshness.*

## RED WINES

### IN BOTTLE

#### **RIOJA RESERVA Seleccion Especial 2019 - £65**

Bodegas Muga, Haro, Rioja, Spain

*A powerful reserva wine with a deep ruby colour, complex aromas of dark fruits, hints of cedar and spices. Harmonious ripe red fruits and spices follow on the palate with well integrated acidity, and a long, lingering finish. This classic blend of Rioja grapes is fermented in French oak using indigenous yeasts, and then aged in French oak for 26 months before a further 18 months minimum bottle ageing.*

#### **SHIRAZ 'Steeple Vineyard' 2012 - £70**

Yalumba Estate, Barossa Valley, Australia

*This Barossa red showcases its terroir. It is rich, red, bright and redolent of cedar, dried herbs and cracked peppercorns. As the wine takes on air, the Shiraz aromas build and evolve from fine floral and dried herbs through to deep, dark and powerful. There is a stature to the tannins with a stoniness that carries the exotic fruits through the roundness of the plum on the mid palate. The savoury notes support cool blue violet fruits that are exhilarating and long.*

#### **NUITS-SAINT-GEORGES Vieilles Vignes 2018 - £98**

Domaine Alain Michelot, Nuits-Saint-Georges, Burgundy, France

*Powerful, aromatic and with wonderful texture this wine offers complex flavours of blackberry, blackcurrant and smoke leading to a long, elegant and flavoursome finish. Located in the heart of Nuits-Saint-Georges, four generations of wine makers have contributed to this renowned estate, resulting in wines with great finesse and purity.*

#### **CHÂTEAU GLORIA 2016 - £110**

Saint-Julien, Bordeaux, France

*A really opulent style of Gloria with superb extraction and colour, ripe and rounded fruit and lovely balance, with 16 months in barrels producing a rich, round wine with a bouquet of cedar and spice. Deliciously juicy with a succulent texture that gives this wine a great laying down potential as well as a good drinking whilst still young. Cabernet Sauvignon is the primary variety with Merlot, Cabernet Franc and a touch of Petit Verdot.*



### WHITE WINES

#### **POUILLY-FUMÉ Villa Paulus 2020 - £52**

Domaine Masson-Blondelet, Loire, France

*Vines grown on two types of soil (Marne and Calcaire), give the wine a terrific balance and depth, and that smoky richness that only Pouilly-Fumé can achieve. This is a ripe, smoothly textured and age-worthy wine. Gentle flinty aromas, ripe apples and apricots are cut with lemon acidity, balancing the wine and giving it a full, rich aftertaste.*

#### **CHASSAGNE-MONTRACHET Les Champs de Morjot 2020 - £90**

Château de la Charrière - Domaine Yves Girardin, Santenay, France

*The Girardin family have been cultivating vines for 13 generations making superb wines. This Chassagne has a concentration of citrus aromas and white stone fruit intermingled with toasted notes. Rich and full in the mouth with great persistence of flavour and a long finish.*

### DESSERT WINES

#### **MOSCATEL de la Marina 2022 - £36**

Enrique Mendoza, Alicante, Spain

*A delightfully light but surprisingly pervasive wine with a perfect balance between sweetness and acidity. From coastal Southern Spain, it is produced in the same way as a Vin Doux Naturel in France: grape spirit is added to the intensely sweet juice once a certain level of alcohol has been reached thereby preserving the natural sweetness and freshness. Notes of fresh Muscat grapes and orange blossom with hints of honey and balsamic.*

#### **CÔTEAUX du LAYON Cuvée Saint Thomas 2020 - £37**

Domaine des Essarts, Loire, France

*Created by the talented Olivier Fardeau in the heart of the Loire Valley to celebrate the birth of his son Thomas, this is a beautifully pure, intense, apple-scented Chenin Blanc which is just crying out to be served alongside fruit based desserts. Rich, ripe fruit perfectly balanced by a deft, light acidity.*

#### **MAURY 2022 - 50cl - £40**

Domaine Poudroux, Roussillon, France

*Robert and Cathy Poudroux produce delicious dessert wines of exceptional quality from this small family-run winery in the foothills of the Pyrenees. Made from 100% Grenache Noir, this enticing sweet red is a fortified vin doux naturel created by adding local spirit to the wine mid-fermentation leaving the wine with natural residual sugars. Maury AOP often produces powerful wines which lend themselves to long oxidative maturing, however this younger 'vendange' cuvee is bottled early to reveal pure red and black fruit characters with delicate tannins and aromatics. The perfect foil for all things chocolatey but also wonderful with blue cheeses or charcuterie.*