



# COMPLETE

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## White Wines

### **Tavino Trebbiano, Italy**

(Grape: Trebbiano)

*A lovely example of the Trebbiano grape, a native Italian variety that is grown in central Italy. Pale in colour with aromas of citrus and melon which follow onto the palate with a lovely splash of zest and green apple. Lovely on its own or with light dishes such as seafood.*

### **Alfredini Garganega Pinot Grigio, Italy**

(Grapes: Pinot Grigio, Garganega)

*Garganega is the most important variety of white wine grape grown in the provinces of Verona and Vicenza in the Veneto region. Pinot Grigio is grown in the same area where the climate is influenced by the Alps. Light in colour, refreshing and crisp and with aromas of limes, grapefruits and lemons; this wine is well balanced and very easy to drink. A perfect apéritif for easy drinking.*

### **Bantry Bay Chenin Blanc, South Africa**

(Grape: Chenin Blanc)

*Chenin Blanc is originally from the Loire Valley in France but the South Africans have really made a name for this grape variety. An aromatic wine with hints of tropical and citrus fruit on the nose and palate. A soft, fresh fruity wine that goes perfectly with grilled seafood.*

### **Vina Carrasco Sauvignon Blanc, Chile**

(Grape: Sauvignon Blanc)

*Thoroughly citrusy on the nose with fresh lime and lemon forming the aromatic backdrop. More citrus on the palate accompanied by a riper hint of pineapple and mouthwatering acidity. Partner with a herbaceous salad or with all manner of fish and seafood.*

### **Saint Desir Sauvignon Blanc, South-West France**

(Grape: Sauvignon Blanc)

*Sourced from the best grapes that are tasted before being harvested, this wine is made from an early picked parcel which delivers fresh grassy aromas which is blended with a late picked parcel that has more fruity flavours. Bright yellow in colour with astonishing aromas of tropical fruit flavours and peach on the nose. The smoothness and intense flavours are held by a zesty, refreshing acidity in the mouth. This fresh vibrant wine goes perfectly with seafood or with salads with a vinaigrette dressing.*

### **Fathom's Sauvignon Blanc, New Zealand**

(Grape: Sauvignon Blanc)

*A superb value Sauvignon Blanc from New Zealand's winemaking heartland. Grapes are sourced from a number of partner growers throughout Marlborough and undergo a short, cool*



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*fermentation period for maximum expressiveness of fruit. Typical of Marlborough Sauvignon, the bouquet springs from the glass offering plumes of citrus, green grass and elderflower. The palate is a burst of crisp grapefruit and gooseberry flavours. Drink with dressed salads, seafood or light risottos.*

### **Gavi Montiero, Italy**

(Grape: Cortese)

*The town of Gavi lies in the far south of Piedmont, by the border with Liguria, and is home to some of the earliest plantings of the Cortese grape. The success of Cortese in this area is no doubt due to its natural affinity with the fresh seafood of the Ligurian coast. A pale golden colour with characteristic aromas of lime zest and grapefruit along with subtle hints of fresh fennel. Bone dry and with moderate acidity, it offers a clean and refreshing finish. To appreciate this wine fully, drink with any fresh white fish, served simply with herb butter.*

### **Chablis Jacques Decharmes, Burgundy**

(Grape: Chardonnay)

*Nowhere else in the winemaking world does Chardonnay respond to the terroir to produce the same flavours reminiscent of stones and minerals, making good Chablis matchless. Lively and fresh with clean citrus aromas. Crisp, fruity and steely dry on the palate. The finish is long and lean. Delicious on its own or with baked fish dishes.*

### **Puligny-Montrachet, Jean-Louis Chavy, Burgundy**

(Grape: Chardonnay)

*Blended from 8 different parcels across the appellation, this wine gives an excellent representation of the 'terroir' of Puligny-Montrachet. The domaine was inherited from father Gerard Chavy in 2004 and was split with brother Alain, who makes wine under his father's name. Neither overtly fruity nor over-oaked, Jean-Louis Chavy's wines are extremely well balanced, emphasising the classic minerality of Puligny-Montrachet. A model of finesse and elegance, drink with simply flavoured grilled white fish. Alternatively, drink this pure wine by itself.*

### **Rosé Wine**

#### **Bois Des Violettes Rosé, South of France**

(Grapes: Cinsault, Muscat)

*A light and pale rosé from vineyards located between the villages of Cruzy and Argeliers in the Languedoc. Made primarily from Cinsault with just a dash of Muscat in the blend. Bright and crisp with very subtle strawberry fruit and a refreshing dryness. The small proportion of Muscat adds a dash of juicy grapeyness. Refreshing to drink on its own, or as an accompaniment to a crab salad or prawn cocktail.*



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## Red Wines

### **Tavino Sangiovese, Italy**

(Grape: Sangiovese)

*From the centre of Italy the Sangiovese grapes are picked at their peak ripeness to give wonderful fruity aromas. Aromas of cherries, raspberry and plums follow onto the palate with juicy tannins giving a lovely smooth texture. Perfect on its own or with grilled meats.*

### **Five Foot Track Shiraz, Australia**

(Grape: Shiraz)

*This Shiraz is sourced from a number of partner growers and is made in a method which preserves its youthful fruit flavours. A medium weight red with a pleasing balance between ripe fruit and savoury, earthy notes on the nose. The palate is succulent and mouth-filling with lashings of red berry and brambles. Great on its own or serve with spiced red meat dishes such as steaks, lamb kebabs or grilled chops.*

### **Vina Carrasco Merlot, Chile**

(Grape: Merlot)

*Aromas of ripe plums and strawberries with faint notes of tomato leaf and sage. The palate has a thick and jammy feel with soft, mature tannins and a rounded, easy style. A great all-round food wine. At its best with meaty pasta dishes or lasagne.*

### **Baron De Baussac Carignan, South of France**

(Grape: Carignan)

*An indigenous grape variety of the Languedoc, Carignan produces dark ruby red wines with plenty of bod and are said to be a great expression of the rugged heathland terroir around Carcassonne. This example is from low-yielding vines aged around 40 years. Deep and inky red in colour, the wine is crammed with black cherry fruit, lifted by subtle vanilla aromas from a touch of oak ageing. Bold, meaty tannins provide satisfying texture and length. Drink with traditional and hearty southern French cuisine like cassoulet and duck confit.*

### **Claro Reserva Pinot Noir, Chile**

(Grape: Pinot Noir)

*A high-quality Pinot Noir that has benefited from the wide diurnal temperature variations in the Andes, which promote excellent ripeness of the grapes, while preserving their primary fruit characters. 2nd- and 3rd-fill French and American oak barrels provide the polish. A richly fruity Pinot Noir, full of ripe strawberry and redcurrant flavours, supported by subtle notes of dried*



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*mixed herbs and woodsmoke. Medium weight, with soft and pliant tannins. Try with smoked duck.*

### **Capilla de Barro Malbec, Argentina**

(Grape: Malbec)

*From a cool-climate estate in Argentina, with 2000ha of vines grown at up to 1700m above sea level which provides ideal conditions for the Malbec grape. An intense red-purple colour, with an equally intense nose of plum and bramble. Fulsome on the palate, delivering a swathe of ripe, fresh black fruit held together by lush tannins. Try this with a lightly spicy dishes.*

### **San Millan Rioja, Crianza, Spain**

(Grape: Tempranillo)

*Made from the Tempranillo grape the Crianza style of Rioja is the least oaked spending only a minimum of 6 months in the barrel. Red cherry colour of medium intensity with violet hues. Direct and fresh nose. Aromas of ripe red fruits with a subtle floral bouquet and notes of cinnamon and clove. In mouth, soft but with body and structure. A very pleasant entry on the palate and a good, all round Rioja that goes well with Serrano ham and other cured meats.*

### **La Réserve de Léoville-Barton, Bordeaux**

(Grapes: Cabernet Sauvignon, Merlot, Cabernet Franc)

*From the gravelly dunes of Léoville-Barton's vineyards, leading down to the bank of the Gironde, La Réserve is the second wine of this famous property. As an earlier drinking version of the grand vin, this is real value for money. With a classic 'left bank' nose of smoky blackberry fruit and pencil lead, the palate is rich and rounded with assertive tannins, ample fruit and well integrated oak. Serve with shoulder of lamb braised in wine. Drinking well at the moment, but will keep for another 5 or so years.*

### **Sparkling Wine**

#### **Prosecco Corte Alta NV, DOC, Italy**

(Grape: Prosecco)

*Prosecco is really driving the sparkling wine market at present and this value example really shows why. A fresh, frothy wine with medium acidity and lots of accessible pear and peach fruit, without being too heavy or alcoholic. Delicate and aromatic with a light body and fine bubbles, this wine carries lots of fresh peach, pear, apricot and apple with a revitalising finish. Enjoy on its own as an apéritif or as an accompaniment to canapés.*