

# Esencia de Fontana Chardonnay

Product SKU: 5625190



## Key Facts

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<b>Country:</b>	Spain
<b>Region:</b>	Uclés
<b>Vintage:</b>	2019/20
<b>Grape:</b>	100% Chardonnay, , , , ,
<b>ABV:</b>	14%
<b>Vinification:</b>	Fermentation occurs using cultured yeast in stainless steel tanks lasting 10 to 15 days at 14 to 16°C. The wine remains on its fine lees for 3 months before being fined, filtered and bottled.

**\* Not suitable for vegans. Not suitable for vegetarians.**

## Why We Love This Wine

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Located in Uclés, which is the northernmost and one of the highest areas of Castile at an altitude of between 700m and 900m. The growing conditions are ideal to produce wines of great purity, freshness and varietal expression.

## Tasting Notes

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Elegant aromas of ripe orchard fruits with subtle mineral notes. Medium-bodied, with good concentration and a juicy mouthfeel, supported by fresh acidity. No over-oaked heavy 1980s style Chardonnay here!

## Food Pairing Ideas

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Salads, chicken, pasta in creamy sauces.

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# Nueve Vidas Sauvignon Blanc

Product SKU: 5625560



## Key Facts

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<b>Country:</b>	Spain
<b>Vintage:</b>	2018/19
<b>Grape:</b>	Sauvignon Blanc, , , , ,
<b>ABV:</b>	12.5%

\* Suitable for vegans. Suitable for vegetarians.

## Why We Love This Wine

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A modern, eye-catching label that stands out in a crowd. Superb value varietals. Exclusive to St Austell Wines.

## Tasting Notes

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This light, fruity dry wine will delight all wine lovers with its vivacity and excellent balance. Aromas of white blossom, citrus and apple with a crisp, fresh taste.

## Food Pairing Ideas

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Grilled fish, shellfish and poultry.

# San Alessandro Trebbiano-Pinot Grigio

Product SKU: 5624250



## Key Facts

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<b>Country:</b>	Italy
<b>Region:</b>	Puglia
<b>Vintage:</b>	2019/20
<b>Grape:</b>	84% Trebbiano, 16% Pinot Grigio, , , ,
<b>ABV:</b>	11.5%

\* Not suitable for vegans. Suitable for vegetarians.

## Why We Love This Wine

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This Pinot Grigio blend is produced in Southern Italy and has a touch more fruit flavour due to the warmer climate. Exclusive to St Austell Wines.

## Tasting Notes

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Light and delicate style with floral notes and a lime and sherbet touch.

## Food Pairing Ideas

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Sharing plates, fish, chicken.

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# Aves del Sur Gewürztraminer Reserva

Product SKU: 5620900



## Key Facts

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<b>Country:</b>	Chile
<b>Region:</b>	Maule Valley
<b>Vintage:</b>	2017/18
<b>Grape:</b>	Gewürztraminer, , , , ,
<b>ABV:</b>	13.5%

\* Suitable for vegans. Suitable for vegetarians.

## Why We Love This Wine

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The stunning bottle artwork of the Aves del Sur range is a tribute to all of the beautiful birds that thrive in Chile and fly over the vineyards. Each label is adorned with a different species, which is your favourite?

## Tasting Notes

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Characteristic and intense nose of rose petals with notes of lychee and orange blossom. Sweet melon and fresh citrus fruits give balance to the palate. Long, persistent finish.

## Food Pairing Ideas

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Goes really well with Asian influenced dishes such as Thai mussels, chilli crab cakes and Cajun cod.



# Taworri Sauvignon Blanc

Product SKU: 5625590



## Key Facts

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<b>Country:</b>	New Zealand
<b>Region:</b>	Marlborough
<b>Vintage:</b>	2019/20
<b>Grape:</b>	Sauvignon Blanc, , , , ,
<b>ABV:</b>	12.5%

\* Not suitable for vegans. Suitable for vegetarians.

## Tasting Notes

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Benchmark New Zealand Sauvignon Blanc with all the classic notes this style of wine is famed for - crisp zesty character, gooseberry fruit, grassy notes and utterly delicious.

## Food Pairing Ideas

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Ideal as an apéritif or with fresh seafood and shellfish.

# Azabache Blanco

Product SKU: 5625700



## Key Facts

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<b>Country:</b>	Spain
<b>Region:</b>	Rioja
<b>Vintage:</b>	2019/20
<b>Grape:</b>	80% verdejo, 20% Viura, , , ,
<b>ABV:</b>	12%
<b>Vinification:</b>	Fermentation is carried out at a controlled temperature of 14°C to 18°C during 15 to 20 days.

\* Suitable for vegans. Suitable for vegetarians.

## Why We Love This Wine

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Superb Riojas from Azabache and their ultra modern winery. We have a long standing working relationship with Azabache and thoroughly enjoy welcoming their very own Juan Velilla to the South West each year.

## Tasting Notes

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Intensely fruity, with citrus and apple aromas. Smooth, balanced and refreshing.

## Food Pairing Ideas

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Seafood and fish.

# Picpoul de Pinet M

Product SKU: 5619720



## Key Facts

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<b>Country:</b>	France
<b>Region:</b>	South of France
<b>Sub-Region:</b>	Languedoc
<b>Vintage:</b>	2018/19
<b>Grape:</b>	Picpoul, , , ,
<b>ABV:</b>	12.5%
<b>Vinification:</b>	Traditional pressing method.

\* Suitable for vegans. Suitable for vegetarians.

## Tasting Notes

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This is an outstanding wine that really delivers. Fresh with a bright aroma of white flowers and zesty citrus.

## Food Pairing Ideas

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Apéritif style wine, or with shellfish and seafood.

# La Battistina Gavi Araldica

Product SKU: 5614540



## Key Facts

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<b>Country:</b>	Italy
<b>Region:</b>	Piedmont
<b>Vintage:</b>	2019/20
<b>Grape:</b>	100% Cortese, , , , ,
<b>ABV:</b>	12.5%

\* Suitable for vegans. Suitable for vegetarians.

## Why We Love This Wine

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Over and over again we come back to this wine for its brilliant representation of Piedmont white wines. Gavi, the region, Cortese, the grape. Just delicious.

## Tasting Notes

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Brilliantly bright and fresh with charming poached pear and peach fruit flavours. Zesty acidity with a hint of minerality on the finish.

## Food Pairing Ideas

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Truffle infused risottos and fresh pasta dishes.

# Laurent Miquel Viognier

Product SKU: 5601420



## Key Facts

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<b>Country:</b>	France
<b>Region:</b>	South of France
<b>Sub-Region:</b>	Languedoc
<b>Vintage:</b>	2019/20
<b>Grape:</b>	Viognier, , , , ,
<b>ABV:</b>	13.5%
<b>Vinification:</b>	The terroir is calcareous. The grapes are night-time harvested. Maturation on lees in stainless steel tanks and French oak barrels (30% new and 50% demi-muid).

**\* Not suitable for vegans. Not suitable for vegetarians.**

## Why We Love This Wine

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We have worked closely with Laurent Miquel and his family for many years, and the wines have stood the test of time, always maintaining quality and elegance through the range. The Viognier is a regular award-winning wine.

## Tasting Notes

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Peach-scented Viognier is perfectly pitched here. Skillful winemaking keeps the peach notes true, right through the lovely, long, cool finish.

## Food Pairing Ideas

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Pork, poultry, game, grilled meats.

# Lyme Bay Shoreline

Product SKU: 5620370



## Key Facts

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<b>Country:</b>	England
<b>Region:</b>	Devon
<b>Vintage:</b>	2019/20
<b>Grape:</b>	Seyval Blanc, Bacchus, Pinot Noir, , ,
<b>ABV:</b>	11.5%
<b>Vinification:</b>	The grapes are hand harvested. Aged for 4 months on fine lees.

**\* Not suitable for vegans. Not suitable for vegetarians.**

## Why We Love This Wine

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Supporting local producers is very important to us and Lyme Bay is one of three Devon wineries to feature in our range.

## Tasting Notes

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A wine for seafood; dry and refreshing with complex layers. This beautiful wine has subtle notes of rose petal, lemon, nettle and grapefruit.

## Food Pairing Ideas

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Mild cheeses, lightly flavoured fish and chicken dishes.

# Chablis 1er Cru Les Vaudevay Domaine Laroche

Product SKU: 5603280



## Key Facts

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<b>Country:</b>	France
<b>Region:</b>	Burgundy
<b>Sub-Region:</b>	Chablis
<b>Vintage:</b>	2018/19
<b>Grape:</b>	Chardonnay, , , , ,
<b>ABV:</b>	13%

\* Suitable for vegans. Suitable for vegetarians.

## Why We Love This Wine

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This is the Premier Cru for true Chablis lovers. Vaudevay is a cool terroir with a rocky topsoil that gives the wine a wide range of lively and mineral aromas.

## Tasting Notes

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The elegant biscuit and brioche aroma is fitting of its 'Premier Cru' status. Fine fruit flavour with the merest hint of oak to round out the citrus notes and extend the finish.

## Food Pairing Ideas

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Oysters, smoked salmon, seafood, Asian spice.

# Falling Petal Zinfandel Rosé

Product SKU: 5625490



## Key Facts

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<b>Country:</b>	USA
<b>Region:</b>	California
<b>Vintage:</b>	2018/19
<b>Grape:</b>	Zinfandel, , , , ,
<b>ABV:</b>	10.5%

**\* Not suitable for vegans. Not suitable for vegetarians.**

## Why We Love This Wine

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A modern style of Zinfandel Rosé that punches well above its weight with well integrated, sweet summer fruit. Exclusive to St Austell Wines.

## Tasting Notes

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Medium sweet rosé, displaying classic strawberry fruit flavours.

## Food Pairing Ideas

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Pasta and Asian fusion.

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# Laroma Pinot Grigio Rosato

Product SKU: 5624710



## Key Facts

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<b>Country:</b>	Italy
<b>Region:</b>	Sicily
<b>Vintage:</b>	2019/20
<b>Grape:</b>	Pinot Grigio, Pinot Noir, , , ,
<b>ABV:</b>	12%

\* Suitable for vegans. Suitable for vegetarians.

## Why We Love This Wine

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A very popular style of pale dry rosé. Exclusive to St Austell Wines.

## Tasting Notes

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As pleasing a Pinot Grigio rosé as you could find. It has freshness, delicacy and rose-scented charm all the way through.

## Food Pairing Ideas

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Delicate fish dishes and salads.

# Abbaye Saint Hilaire Rosé

Product SKU: 5621130



## Key Facts

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<b>Country:</b>	France
<b>Region:</b>	South of France
<b>Sub-Region:</b>	Côtes de Provence
<b>Vintage:</b>	2018/19
<b>Grape:</b>	15% Cinsault, 70% Grenache, 15% Syrah, , ,
<b>ABV:</b>	13%
<b>Vinification:</b>	Short maceration and fermentation at low temperature. Aged on fine lees for 2 to 3 months.

\* Suitable for vegans. Suitable for vegetarians.

## Why We Love This Wine

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This wine making team is long established with an average tenure with the vineyard of 15 years. Chief winemaker, Vincent, has been refining and improving his approach to making the Saint Hilaire wines over the past 18 years.

## Tasting Notes

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A pale dry rosé, made primarily from Syrah and Grenache, showing red fruit aromas. Provence is the rockstar of rosé, but this wine is also ethically produced in order to hand the vineyards on to future generations.

## Food Pairing Ideas

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Alfresco dining, meats and salad.

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# Nueve Vidas Merlot

Product SKU: 5625550



## Key Facts

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<b>Country:</b>	Spain
<b>Vintage:</b>	2019/20
<b>Grape:</b>	Merlot, , , , ,
<b>ABV:</b>	12.5%

**\* Not suitable for vegans. Not suitable for vegetarians.**

## Why We Love This Wine

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A modern, eye-catching label that stands out in a crowd. Superb value varietals. Exclusive to St Austell Wines.

## Tasting Notes

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Fruity, smooth and easy drinking. Cherry red with violet hues. Soft silky tannins and a burst of jammy black fruit.

## Food Pairing Ideas

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A range of Spanish tapas.

# Esencia de Fontana Syrah

Product SKU: 5625200



## Key Facts

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<b>Country:</b>	Spain
<b>Region:</b>	Uclés
<b>Vintage:</b>	2017/18
<b>Grape:</b>	100% Syrah, , , , ,
<b>ABV:</b>	14.5%
<b>Vinification:</b>	Fermentation takes place in temperature controlled, stainless steel tanks. Maceration lasts for 8 to 10 days and no oak is used to preserve the purity of high-altitude Syrah.

**\* Not suitable for vegans. Not suitable for vegetarians.**

## Why We Love This Wine

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Located in Uclés, which is the northernmost and one of the highest areas of Castile at an altitude of between 700m and 900m. The growing conditions are ideal to produce wines of great purity, freshness and varietal expression.

## Tasting Notes

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Intense fruit character of a sunny climate with definition and freshness given by the high-altitude vineyard. Full bodied and juicy with fine tannins and a refreshing finish. This is really very good.

## Food Pairing Ideas

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Barbecued and roasted meats, spicy Mediterranean cuisine.



# Cormoran Tempranillo

Product SKU: 5625710



## Key Facts

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<b>Country:</b>	Spain
<b>Region:</b>	Rioja
<b>Vintage:</b>	2019/20
<b>Grape:</b>	Tempranillo, Garnacha, , , ,
<b>ABV:</b>	14%

**\* Not suitable for vegans. Not suitable for vegetarians.**

## Why We Love This Wine

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The Cormorant bird (Cormoran in Spanish) is one of the oldest of all bird species and seemed a fittingly proud name for Spain's most recognised and traditional wine region, Rioja. Exclusive to St Austell Wines.

## Tasting Notes

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Bright cherry red with masses of red berry fruit flavours leading into richer, warmer fruits with a hint of vanilla. Well-balanced, lingering and harmonious.

## Food Pairing Ideas

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Tapas, risotto, pork.

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# The Butcher of Buenos Aires Malbec

Product SKU: 5625600



## Key Facts

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**Country:** Argentina  
**Region:** Mendoza  
**Vintage:** NV  
**Grape:** Malbec, , , ,  
**ABV:** 13.5%

**\* Not suitable for vegans. Not suitable for vegetarians.**

## Tasting Notes

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Attractive notes of sweet black cherry and a silky smooth mouthfeel. Not a heavy Malbec but one designed to be versatile with food yet easy enough to drink on its own.

## Food Pairing Ideas

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Fajitas, spaghetti bolognese.

# Voyage Des Animaux Pinot Noir

Product SKU: 5625280



## Key Facts

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<b>Country:</b>	France
<b>Region:</b>	South of France
<b>Sub-Region:</b>	Languedoc
<b>Vintage:</b>	2018/19
<b>Grape:</b>	100% Pinot Noir, , , , ,
<b>ABV:</b>	13%

**\* Not suitable for vegans. Not suitable for vegetarians.**

## Why We Love This Wine

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The story behind this quirky label just has to be shared. In 1783, at a royal reception near Paris, a sheep, a duck and a cockerel took to the skies, as the first passengers of a hot air balloon.

They voyaged two miles and reached an altitude of 1500 feet before safely returning to earth. Exclusive to St Austell Wines.

## Tasting Notes

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Bright ruby in colour with charming notes of raspberry and cherry on the nose. This wine is very smooth and silky with velvety tannins. A juicy profile with a touch of black pepper.

## Food Pairing Ideas

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Duck breast, lamb chops or mushroom pasta.

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# Old True Zin Zinfandel

Product SKU: 5624760



## Key Facts

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<b>Country:</b>	Italy
<b>Region:</b>	Puglia
<b>Vintage:</b>	2019/20
<b>Grape:</b>	Zinfandel, , , , ,
<b>ABV:</b>	14%
<b>Vinification:</b>	The grapes are hand harvested.

\* Suitable for vegans. Suitable for vegetarians.

## Why We Love This Wine

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This is the Italians playing the Americans at their own game. California's grape Zinfandel is actually Primitivo from Italy. So here is Italy's take and it is also one of our organic wines in the range.

## Tasting Notes

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Fruity with notes of plums, cherry jam and tobacco; spicy with an aftertaste of cocoa, coffee and vanilla. Organic - tick, oak-aged - tick, Californian - oh no, this is Southern Italy at its most jovial.

## Food Pairing Ideas

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Chargrilled steak, served pink with chips and all the trimmings.

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# Gran Rosso Primitivo-Negroamaro

Product SKU: 5624810



## Key Facts

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<b>Country:</b>	Italy
<b>Region:</b>	Puglia
<b>Vintage:</b>	2018/19
<b>Grape:</b>	Negroamaro, Primitivo, , , ,
<b>ABV:</b>	13.5%

\* Suitable for vegans. Suitable for vegetarians.

## Why We Love This Wine

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One of our favourite wines on the list. Negroamaro and Primitivo are two grapes from Southern Italy, often blended together to give a deep dark wine with rich savoury and spicy characters.

## Tasting Notes

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Intense, full and complex with dark chocolate and black cherry character. A wonderful food wine with plenty of body and structure for hearty dishes.

## Food Pairing Ideas

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Slow cooked beef brisket.

# Secret Carménère Viu Manent

Product SKU: 5619900



## Key Facts

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<b>Country:</b>	Chile
<b>Region:</b>	Colchagua Valley
<b>Vintage:</b>	2018/19
<b>Grape:</b>	Carménère, , , , ,
<b>ABV:</b>	14%
<b>Vinification:</b>	42% of the blend is aged for 10 months in French oak barrels. The remaining 58% is held in stainless steel and concrete tanks for greater fruitiness and freshness in the final blend.

\* Suitable for vegans. Suitable for vegetarians.

## Why We Love This Wine

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The 'Secret' to this wine is that they add a small amount of a clandestine grape variety to give a mystery blend, can you guess what it is?

## Tasting Notes

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This intense violet-coloured wine stands out for the Carménère's typical spicy character with aromas of black pepper as well as red fruits, berries, and a subtle note of fresh-ground coffee. The medium-bodied palate presents good volume, balance, and a smooth texture that leads to a very pleasing finish.

## Food Pairing Ideas

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Lamb, bacon, roasted Mediterranean vegetables, curries, Mexican food.

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# Ermita de San Felices Reserva

Product SKU: 5614880



## Key Facts

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<b>Country:</b>	Spain
<b>Region:</b>	Rioja
<b>Vintage:</b>	2012/13
<b>Grape:</b>	100% Tempranillo, , , , ,
<b>ABV:</b>	14%

\* Not suitable for vegans. Suitable for vegetarians.

## Why We Love This Wine

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Santiago Ijalba has been making wines for over half a century and founded Bodegas Santalba (a fusion of his first and last name) in 1964. Joined by his son Roberto and daughter Laura over the last decade, Roberto concentrates his wine making expertise on the more modern styles, while Laura focuses her attentions on the marketing side, making Bodegas Santalba a real family affair. We are fortunate enough to host Roberto each year in the South West where his visit has become something of a pilgrimage, with his wit and charm being in such demand we could keep him here for a month!

## Tasting Notes

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Intensely concentrated with blackberry fruit and wonderful enriching sweetness. Beginning to show meaty, gamey, leathery development with a finish that lasts forever. Fabulous!

## Food Pairing Ideas

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Pork, mature and semi-mature cheese, game.



# Barolo Poggio Le Coste

Product SKU: 5619580



## Key Facts

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<b>Country:</b>	Italy
<b>Region:</b>	Piedmont
<b>Vintage:</b>	2013/14
<b>Grape:</b>	Nebbiolo, , , , ,
<b>ABV:</b>	13.5%

\* Suitable for vegans. Suitable for vegetarians.

## Why We Love This Wine

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Nebbiolo is the grape of the famous Barolo wine from Piedmont.

## Tasting Notes

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Deep garnet. There are floral notes of dried rose and violets layered over hints of black tea. Elegant tannins and a delicious lingering finish.

## Food Pairing Ideas

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Fillet of beef or veal.

# Amarone della Valpolicella Zonin

Product SKU: 5619660



## Key Facts

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<b>Country:</b>	Italy
<b>Region:</b>	Veneto
<b>Vintage:</b>	2016/17
<b>Grape:</b>	60% Corvina, 35% Rondinella, 5% Molinara, ,
<b>ABV:</b>	15.5%
<b>Vinification:</b>	Fermentation is long and slow, lasting from 4 to 6 weeks. Matured in 30-hectoliter (792 gallons) Slavonian oak barrels for 2 years. A further 6 months in bottle before being released onto the market.

\* Suitable for vegans. Suitable for vegetarians.

## Tasting Notes

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Intense colour leads into an inviting bouquet of wild hedgerow berries. There is a velvety feel and masses of rich sundried fruit, spice and integrated balanced tannins.

## Food Pairing Ideas

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Prime cuts, mature cheese. Perfect at the end of a meal.

# Prosecco Borgo SanLeo

Product SKU: 5624890



## Key Facts

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<b>Country:</b>	Italy
<b>Region:</b>	Veneto
<b>Vintage:</b>	NV
<b>Grape:</b>	100% Glera, , , , ,
<b>ABV:</b>	11%
<b>Vinification:</b>	Fermentation at a controlled temperature of 10 °C (50°F). The base wine is then transferred into pressurized stainless steel tanks where the wine is made sparkling using the traditional Charmat method.

\* Suitable for vegans. Suitable for vegetarians.

## Tasting Notes

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Intense floral, fruity bouquet. A wonderfully fresh and well-balanced, apple palate with just a hint of delicate almond.

## Food Pairing Ideas

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Antipasti dishes.

# Ayala Brut Majeur

Product SKU: 6100010



## Key Facts

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<b>Country:</b>	France
<b>Region:</b>	Champagne
<b>Vintage:</b>	NV
<b>Grape:</b>	Pinot Noir, Chardonnay, Pinot Meunier, , ,
<b>ABV:</b>	12%
<b>Vinification:</b>	Aged for an average of 3 years on the lees.

**\* Not suitable for vegans. Not suitable for vegetarians.**

## Why We Love This Wine

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Champagne Ayala has had a new lease of life since 2005 when it was purchased by the Bollinger family. It is run by a young, dynamic team headed up by one of the few female Cellar Masters of Champagne - Caroline Latrive. The House style is super fruity thanks to the high percentage of Chardonnay.

## Tasting Notes

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An expressive and elegant Champagne with ripe fruit flavours. Fresh and crisp, yet with good body on the palate.

## Food Pairing Ideas

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Perfect as an apéritif, or matches well with shellfish, poultry or try it with a cheese platter.

# Laurent-Perrier La Cuvée Brut

Product SKU: 6100310



## Key Facts

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<b>Country:</b>	France
<b>Region:</b>	Champagne
<b>Vintage:</b>	NV
<b>Grape:</b>	Chardonnay, Pinot Noir, Pinot Meunier, , ,
<b>ABV:</b>	12%

\* Not suitable for vegans. Suitable for vegetarians.

## Why We Love This Wine

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A house that combines tradition with a forward-thinking and dynamic attitude, keeping them relevant and contemporary.

## Tasting Notes

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In the top rank of Champagne houses, the style is light and elegant. Real finesse tops yeasty, fresh bread undertones, taut apple and citrus fruit. Complex, absolute purity.

## Food Pairing Ideas

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Perfect as an apéritif or an ideal accompaniment to poultry and the finest fish.

# Taittinger Rosé Brut

Product SKU: 6101350



## Key Facts

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<b>Country:</b>	France
<b>Region:</b>	Champagne
<b>Vintage:</b>	NV
<b>Grape:</b>	60% Pinot Noir, 20% Chardonnay, 20% Pinot Meunier, , ,
<b>ABV:</b>	12.5%

\* Suitable for vegans. Suitable for vegetarians.

## Why We Love This Wine

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This is a delicately balanced Champagne, known for its consistently excellent quality all over the world.

## Tasting Notes

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A veritable star in the shining pink Champagne firmament. Not only does the vivid red fruit explode on the palate, but it has a finesse of texture.

## Food Pairing Ideas

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Deliciously fragrant for an apéritif. Pairs well with fruit desserts including fruit tart, fruit salad and red fruit crumble.

# Bollinger La Grande Année Brut

Product SKU: 6100760



## Key Facts

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<b>Country:</b>	France
<b>Region:</b>	Champagne
<b>Vintage:</b>	2007
<b>Grape:</b>	70% Pinot Noir, 30% Chardonnay, , , ,
<b>ABV:</b>	12%
<b>Vinification:</b>	Fermented entirely in barrels. Sealed with a natural cork whilst ageing. Cellar aged for more than twice the time required by the appellation.

**\* Not suitable for vegans. Not suitable for vegetarians.**

## Why We Love This Wine

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We are avid supporters of Bollinger and our CEO's dog, Bolli, is even named after this iconic House. The blend is rich in Pinot Noir, and fermented entirely in wooden barrels followed by lengthy ageing, all making for a truly voluptuous style.

## Tasting Notes

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Superb and confident, rich, biscuity character with a lingering finish. A classic vintage Champagne.

## Food Pairing Ideas

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Grilled fish, with or without sauce, lobster, roast lamb or veal. Pairs well with cheese as well such as Parmesan or Comté.