

White

1. 2001 Riesling Brauneberger Juffer Sonnenuhr Spatlese - Fritz Haag, Mosel, Germany

From the Private Cellar.

Fritz Haag is a top producer, so for us, this is a no brainer. A firm staff favourite but admittedly not everyone's cup of tea. The versatility of Riesling with Chinese food is well documented. The saline, stoney mouthfeel is appealing and a unique characteristic of aged Riesling from Mosel. Still banging fresh, we are excited to be offering this 20 year old bottle from Haag.

Warning - this is a "sweet" Riesling but has plenty of acidity to balance the natural residual sugar. Although the sugar content is high, time has helped to break down the "sweetness". The finish is dry, however if you don't like any sweetness in your wine please avoid.

Pair with stir fried spicy dry aged ribeye, stir fried lamb and celery, salt and pepper pork chop, prawn toast, pumpkin ball.

2. 2015 Meursault Les Narvaux - Ballot-Millot, Burgundy, France

From the Private Cellar.

Forget about the fat and nutty style Meursault has been known for. After taking over from his father, Charles Ballot is part of a new wave of producers who are embracing a more tensile and fresher style of Meursault. The results are wines which lean towards finesse and delineation rather than sheer power.

Narvaux is one of Meursault's best non premier cru plots. The hand harvested grapes come from 3 parcels of vines, between 20 and 60yrs old. Organic but not certified, the wine is barrel fermented for 12 months with around 10% new oak.

In our humble opinion Ballot-Millot bodied it in 2015. The vintage not only helped highlight the minerality of the terroir but added cool, ripe fruit flavours producing a wine of real bite, tension and balance.

Pair with sea bream in miso dressing, cuttlefish with spicy aubergine salad, prawns in black bean sauce.

3. 2011 Chassagne-Montrachet 1er Cru Chenevottes - Caroline Morey, Burgundy, France

From the Private Cellar.

White Burgundy needs little introduction so let's cut to the chase and leave this to an expert:

96 Points James Halliday, Wine Companion

"One of the best Chassagne-Montrachet whites tasted in London during Burgundy week. Amazing precision, intensity and length. Beautiful now but has the structure to keep/age for at least 7+ years. 91 points."

Tasted by Jeannie Cho Lee MW

(Part of Burgundy 2011: Top 25)

Pair with Chinese chive cake, chicken lettuce wrap.

~~4. 2018 Sancerre “Les Monts Damnés” - François Cotat, Loire, France~~ **SOLD OUT**

Albeit a little on the young side we thought we better cater to the Sauvignon Blanc purists out there. Forget what you know about Sancerre. This is next level juice and Cotat is at the top of the game. The name of the wine translates as “damned mountains” which says it all and has become synonymous as one of the most iconic sites in the world.

The vineyard is perched on a staggeringly steep hillside. It is full bodied with a backbone of racy acidity. The palate is intense, filled with peach, green apple and crushed rocks.

This wine is fire and deserves to be squirrelled away for a few more years but needs must in this lockdown! Given this we recommend decanting and serving at a slightly warmer temperature to get the aromatics going.

Pair with stir fried dry aged lamb with Chinese celery, Chinese chive cake, salt and pepper pork chop.

5. 2017 Sancerre “La Grande Côte” - François Cotat, Loire, France - NEW IN!

Francois Cotat is a rockstar producer who crafts idiosyncratic Sancerre that can potentially age for 50 years. He owns a small 3 hectare estate on some of the steepest, chalk, clay rich soils right in the heart of Chavignol. The Grande Côte, the famed site within Sancerre’s Chavignol area, is where Sauvignon Blanc reaches its pinnacle.

This is one of the grandest and most profound Sancerres on the earth. Perched on a steep south facing hillside, harvests are carried out later and by hand to encourage more complexity and texture. The wine is intricate, tactile and powerful. The nose offers some peach, lemon zest, grapefruit and a touch of fennel. On the palate, lemon, almond and smoky notes which produces a wine of tremendous tension with high but integrated acidity.

We have what we think is a fabulous offer on the cards, grab it while it lasts!

Pink Champagne

6. Billecart-Salmon Brut Rose

A fine, charming pink sparkler. Widely considered as the best of all the grand marque rose champagnes. Although it could be argued Billecart is not considered as flashy or commercial as its rivals, which we think is a good thing.

Established in 1818, Billecart-Salmon is one of the few remaining Champagne houses to be owned by the original family. To this day they still retain 100% control of production.

Ripe raspberries in cream, melon and flaky pastry with a hint of honey on the nose. The palate is enticing, elegant and refined with very delicate creamy bubbles.

The wine is a hands down winner with elegance being the operative word. If you like a darker, slightly sweeter style, fruit forward rose then stop here and buy a bottle of Laurent Perrier instead!

Pair with.....everything!

Red

7. 2012 Pinot Noir “Mietta” - Lethbridge, Geelong, Australia

Victoria, Australia has a long tradition in producing world class Pinots and this wine from Lethbridge expresses the Geelong terroir at its best.

Brooding dark cherries, plums as well as violets and cedar wood. A rich complex palate of cherries, spices, damson, tobacco leaf and a touch of game. Fine tannins and a long, complex finish.

The bottle age has really knitted all these nuances, flavours and textures together as only time can do.

Now to the expert:

96 Points James Halliday, Wine Companion

“Full colour; a pinot that proclaims its class from the first whiff of cherry blossom morphing smoothly into dark cherry and plum fruit on the long, perfectly balanced palate; you can sense the spicy complexity that will come with further bottle age.”

Pair with salt and pepper pork chop, stir fried lamb with Chinese celery.

8. 2014 Chinon “Les Picasses” Olga Raffault, Loire, France

This flagship certified organic Cabernet Franc comes from a south-facing, limestone-rich slope on the highest hill in the area.

Les Picasses vineyard is one of the best in Chinon. It is a pure and authentic example, capable of ageing for up to 30 years in the right vintages!

The wine is fermented naturally and then aged in both barrel and bottle for a minimum of four years before it is deemed ready for release.

Full-bodied, vibrant fruit, fresh acidity with a peppery edge. Aromas of morello cherry, red currant, black berry and prune. On the palate, chalky minerals lead to a slight gamey finish.

It is a wine of amazing quality and heritage so definitely worth seeking out.

We recommend decanting the wine before drinking.

Pair with crispy duck, spicy ribeye.

9. 2013 Gevrey-Chambertin “Jeunes Rois” Duroche, Burgundy, France

From the Private Cellar.

Domaine Duroché is currently run by fourth generation Gilles Duroché along with his son Pierre, so they are by no means a new winery. But they have definitely emerged as one of the most sought after wineries in Burgundy over the past 4 or 5 years.

The wine is from 0.33 hectare. Les Jeunes Rois parcel planted in the 1950s. It's very graceful with the focus on fruit purity: a beautiful perfume, fine-grained tannins and delicate minerality on the finish.

We heard a diner once tell us ; "I'm a huge fan of Cabernet and Bordeaux but I'm passionate about Pinot Noir and Burgundies".

A small L for Bordeaux but encapsulates the fervour and hype surrounding red Burgundy and Pinot Noir at the moment.

Pair with stir fried lamb with Chinese celery, salt and pepper pork, chicken lettuce wrap.

10. 2010 Brunello di Montalcino - Caparzo, Tuscany, Italy

A benchmark Brunello vintage, 2010 was responsible for some utterly compelling wines.

With beguiling aromas of black cherry, blood orange, damson and earthy mushrooms. Full body, round tannins and spices, lightly toasted oak and a cedar, tobacco finish. A solid Brunello.

Over to the professional:

"Cigar box and leather aromas are balanced by strawberry and cherry notes at the core. There is a vibrant and refreshing quality here with a long complex aftertaste."

Wine Enthusiast 05/2015

93 Points

Pair with chicken lettuce wrap, crispy duck, stir fried lamb with Chinese celery.