This year VSF celebrates 25 years selling fine wine to the yachting world and successfully growing the business year on year.

From a stockholding of 35,000 bottles, the lion's share purchased from the finest producers around the world, VSF boasts perfect provenance, quick delivery and customer fidelity.

When our founder started selling Aussie chardonnay to crew in 1993, it would have been hard to foresee how the company would grow as a leading supplier to the industry.

This anniversary is the perfect opportunity for us to thank ALL of our customers for your trust and loyalty.

We are looking forward to the next 25 years!

The VSF Team
CHAMPAGNE

BILLECART-SALMON

Still family run, the small house of Billecart-Salmon offers a range of black-grape dominated Champagnes with bright, complex fruit flavours resulting from a long, slow, cool fermentation process. Particularly well known for its elegant Rosé, Billecart-Salmon is a Champagne house for wine lovers: many who discover it drink few other Champagnes thereafter.

<table>
<thead>
<tr>
<th>Wine</th>
<th>Year</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Billecart-Salmon Brut Réserve</td>
<td>NV</td>
<td>€31.00</td>
</tr>
<tr>
<td>Billecart-Salmon Brut Vintage</td>
<td>2007</td>
<td>€50.00</td>
</tr>
<tr>
<td>Billecart-Salmon Brut Rosé</td>
<td>NV</td>
<td>€51.00</td>
</tr>
</tbody>
</table>

BOLLINGER

Bollinger has been making classic, Pinot-dominated Champagnes with great ageing potential and complexity since 1829. The house style is deliberately oxidative with much of the wine (all of the vintage and reserve wines, and a high proportion of Special Cuvée) being fermented in old oak barrels, resulting in rich toast, apple and spice flavours. A proportion of the reserve wines are aged in magnums under cork keeping the aromas and flavours fresh and helping to make Special Cuvée one of the most complex Non-Vintage Champagnes around.

<table>
<thead>
<tr>
<th>Wine</th>
<th>Year</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bollinger Special Cuvée</td>
<td>NV</td>
<td>€38.00</td>
</tr>
<tr>
<td>Bollinger La Grande Année</td>
<td>2007</td>
<td>€89.00</td>
</tr>
<tr>
<td>Bollinger Rosé</td>
<td>NV</td>
<td>€52.00</td>
</tr>
<tr>
<td>Bollinger La Grande Année Rosé</td>
<td>2005</td>
<td>€125.00</td>
</tr>
</tbody>
</table>

DELAMOTTE

Delamotte Blanc de Blancs       | NV   | €37.00|

Food pairing suggestion
The ideal aperitif, or delicious served with oysters, grilled fish or fresh radishes served with salt.

One of the most northern wine producing regions in the world, Champagne is located 90 miles north-east of Paris with 34,000 hectares of vines. Surrounding the Champagne hubs of Epernay and Reims, the region produces around a million bottles of Champagne a day.

A technique said to have been invented by Dom Pérignon in 1688, Champagne is made using the traditional method whereby a second fermentation is induced in the bottle, producing CO2 which becomes trapped, resulting in a sparkling wine. Champagne style wines are now replicated all over the world.

These premium wines are usually made from a blend of grapes: Chardonnay to add fruit and elegance; the red grapes, Pinot Noir and Pinot Meunier, for body and backbone.
DOM PERIGNON

Dom Pérignon, owned by Moët & Chandon, is an exclusively vintage prestige cuvée Champagne. It is made from roughly equal quantities (varying slightly according to the vintage) of Chardonnay and Pinot Noir, grown only in the best vineyard sites in Champagne. During production, the wine sees no oak and is protected from oxidation as much as possible to making it one of Champagne’s most reductive, minerally styles with an overarching elegance, harmony, and completeness. It is one of the most classic, famous, and eye-catching of all wines and consistently tastes as good as its reputation suggests it will.

Henri Giraud

Charles Heidsieck founded his eponymous Champagne house in 1851 at the age of 29. He is credited with popularising Champagne in the United States where he became hugely popular and named the nickname “Champagne Charlie”. The consistent high quality of the wines mean their range is one of the most frequently awarded in Champagne.

HENRI TOURNEUR

Founded in 1888, Henriot is one of the few remaining independent Champagne houses having been owned and managed by the same family for more than eight generations. The Chardonnay-dominant wines are fresh and elegant with a rich, toasty character from extended ageing on the lees (twice the legal requirement) and are exceptional value for money.

Louis Roederer

Most famous for their prestige cuvée Cristal which was first created in 1876 for the Tsar of Russia, Alexander II, the house of Louis Roederer is known for the sheer quality and style of their wines across the range. Roederer is the largest owner of organically-farmed (and increasingly, biodynamically-farmed) vineyards in Champagne. The wines are distinguish by their superb balance, finesse and elegance and their fine, creamy mousse.

ARNOUX-CHETIF

This is a wine of 10 years ageing, offering a full, ripe, rich expression with deep, complex fruit notes. It has great power and complexity and it’s a wine that will continue to develop for many more years. The palate is fresh, with a good balance of acidity and a long, lingering finish.

DOMERJC

This is a wine of 10 years ageing, offering a full, ripe, rich expression with deep, complex fruit notes. It has great power and complexity and it’s a wine that will continue to develop for many more years. The palate is fresh, with a good balance of acidity and a long, lingering finish.

PERRET-ROGER

This is a wine of 10 years ageing, offering a full, ripe, rich expression with deep, complex fruit notes. It has great power and complexity and it’s a wine that will continue to develop for many more years. The palate is fresh, with a good balance of acidity and a long, lingering finish.

PERRET-CROIZIER

This is a wine of 10 years ageing, offering a full, ripe, rich expression with deep, complex fruit notes. It has great power and complexity and it’s a wine that will continue to develop for many more years. The palate is fresh, with a good balance of acidity and a long, lingering finish.

LIBRIL--PERREY

This is a wine of 10 years ageing, offering a full, ripe, rich expression with deep, complex fruit notes. It has great power and complexity and it’s a wine that will continue to develop for many more years. The palate is fresh, with a good balance of acidity and a long, lingering finish.

All prices are in Euros before Tax

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RUINART
Ruinart is Champagne’s oldest house, with a history dating back to 1729. The Chardonnay grape is at the heart of all Ruinart’s wines giving them freshness and bright fruit aromas. The wines, vinified non-oxidatively in stainless steel, have a minerality characteristic in youth, developing toasty, smoky characteristics with bottle age.

<table>
<thead>
<tr>
<th>Wine</th>
<th>Year</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>R de Ruinart Brut</td>
<td>NV</td>
<td>€41.00</td>
</tr>
<tr>
<td>Ruinart Blanc de Blancs</td>
<td>NV</td>
<td>€56.00</td>
</tr>
<tr>
<td>Dom Ruinart Blanc de Blancs</td>
<td>2006</td>
<td>€139.00</td>
</tr>
<tr>
<td>Ruinart Rosé</td>
<td>NV</td>
<td>€56.00</td>
</tr>
<tr>
<td>Dom Ruinart Rosé</td>
<td>NV</td>
<td>€159.00</td>
</tr>
</tbody>
</table>

“Dom Ruinart Blanc de Blancs Brut is simply delicious. In most vintages, Dom Ruinart is a big, ample Champagne that shows the structure of the Montagne de Reims Chardonnay in the blend. The 2006 has plenty of textural resonance and richness, and yet I am also struck by its tension.”

“A waft of spring blossom draws you into this elegant Champagne, whose subtle notes of poached quince, toasted brioche and mandarin orange gravitate into the satiny mousse, supported by a bracing backbone of acidity.”

SALON
Salon is a tiny house producing what connoisseurs consider to be the quintessential Blanc de Blancs. In minuscule amounts (30,000 bottles a year, if at all) from over 35-year-old vines in Le Mesnil-sur-Oger (one of the greatest crus of the Côte de Blancs), Salon releases on average only about 3 times a decade.

<table>
<thead>
<tr>
<th>Wine</th>
<th>Year</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Salon “S” Le Mesnil Blanc de Blancs</td>
<td>2002</td>
<td>€649.00</td>
</tr>
<tr>
<td>Salon “S” Le Mesnil Blanc de Blancs</td>
<td>2006</td>
<td>€450.00</td>
</tr>
</tbody>
</table>

Food pairing suggestion
Try with panfried foie gras and truffle jus.

“Taittinger has been nothing short of magnificent both times I have tasted it. Comtes de Champagne remains the single best value (in relative terms) in tête de cuvée Champagne.”

In a beautiful twist on the norm, the Taittinger family bought back the Champagne House that bears their name from a giant multinational in 2006, and the wines - always good - have been on fine form ever since. This House style is one of elegance and clarity of fruit with a creamy texture.

<table>
<thead>
<tr>
<th>Wine</th>
<th>Year</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Taittinger Brut Reserve</td>
<td>NV</td>
<td>€35.00</td>
</tr>
<tr>
<td>Taittinger Comtes de Champagne Blanc de Blancs</td>
<td>2006/7</td>
<td>€115.00</td>
</tr>
<tr>
<td>Taittinger Prestige Rosé</td>
<td>NV</td>
<td>€46.00</td>
</tr>
<tr>
<td>Taittinger Comtes de Champagne Rosé</td>
<td>2006</td>
<td>€135.00</td>
</tr>
</tbody>
</table>

“Taittinger is another of the top Grand Crus producers, and this Rosé is no exception. A touch of sauvignon blanc adds a hint of freshness to the rich, creamy texture.”

VEUVE CLICQUOT
Often considered the Champagne of the yachting fraternity, with its distinctive yellow-orange livery, the ultra-consistent style of its Pinot-dominated wines is what has made Veuve Clicquot one of the world’s most popular classic, dry Champagnes.

<table>
<thead>
<tr>
<th>Wine</th>
<th>Year</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Veuve Clicquot Brut</td>
<td>NV</td>
<td>€37.00</td>
</tr>
<tr>
<td>Veuve Clicquot Brut 375ml</td>
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</tr>
<tr>
<td>Veuve Clicquot Vintage</td>
<td>2008</td>
<td>€53.00</td>
</tr>
<tr>
<td>Veuve Clicquot La Grande Dame</td>
<td>2006</td>
<td>€122.00</td>
</tr>
<tr>
<td>Veuve Clicquot Rosé</td>
<td>NV</td>
<td>€45.00</td>
</tr>
<tr>
<td>Veuve Clicquot La Grande Dame Rosé</td>
<td>2006</td>
<td>€230.00</td>
</tr>
</tbody>
</table>

“Fresh and balanced, this bright savoy-sparkling delivers mouthfuls of green apple, white peach and lemon peel. Crisp acidity keeps refreshing while a soft mousse gives it plenty of fineness. It has a dry juicy finish.”

Sparkling wine is arguably the most technical style of wine in the world. Not only do these wines have to undergo a first fermentation in order to make alcohol, but also a second fermentation to produce the carbon dioxide giving the wine its fizz. This is done either in the same way as Champagne, where the second fermentation takes place in the bottle, or by using the tank method where it takes place inside a sealed tank.

Produced all around the world, sparkling wine comes in a huge range of styles, from bone dry to perfumed and floral.
Wines are a blend of regional varieties such as Grenache, Carignan and Syrah. It even has a research institute dedicated to the style. Dry, crisp and refreshing, these wines are a blend of regional varieties such as Grenache, Carignan and Syrah.

**FRANCE**

**Loire**

- Domaine Fournier Les Belles Vignes Sancerre Rosé
  - Sancerre
  - 2015
  - €19.00

**Rhône**

- Domaine de Mournach Loubié Rosé
  - Côtes du Rhône Villages Séguier
  - 2017
  - €13.00

**Provence**

- Barbeyrolles Rosé Pétale de Rose
  - Côtes de Provence
  - 2016/17
  - €26.00

- Château La Coste Rosé
  - Coteaux d’Aix en Provence
  - 2016
  - €17.00

- Château Hermitage Saint-Martin Cuvée iKon
  - Côtes de Provence
  - 2016
  - €20.00

- Château de Margüi Perle de Margüi Rosé
  - Coteaux Varois en Provence
  - 2017
  - €17.00

- La Mascaronne Quat’saisons
  - Côtes de Provence
  - 2017
  - €17.00

- Château Mira Luna Rosé
  - Coteaux Varois en Provence
  - 2016
  - €19.00

- Miraval Rosé
  - Côtes de Provence
  - 2016
  - €19.00

- Domaine PiqueRoque Rosé
  - IGP Maures
  - 2016
  - €6.50

- Château Sainte Marguerite Cuvée Symphonie
  - Côtes de Provence La Londe
  - 2017
  - €20.00

**MIRABEAU EN PROVENCE**

Following their dream to make wine, husband and wife team Stephen and Jeanny moved to Provence with their young family from London in 2009. Since then they have gone on to make rosés which have captured the attention of wine critics the world over.

"Delicate, lively, silky and pure, it’s a classy and perfectly balanced rosé that’s about as good as Provence rosés can get.”

Robert Parker

- Mirabeau Classic Rosé
  - Côtes de Provence
  - 2016/17
  - €11.00

- Mirabeau Pure Rosé
  - Côtes de Provence
  - 2016/17
  - €15.00

**DOMAINES OTT**

A perpetual favourite, Domaines Ott, with its distinctive bottle, is often simply a ‘must-have’. It comprises three properties; Château de Selle and Côtes Miniere in Provence and Château Romanis in Bandol.

- Domaines Ott Rosé
  - Bandol / Côtes de Provence
  - 2016/17
  - €23.00

- BY.Ott Rosé
  - Côtes de Provence
  - 2016/17
  - €12.00

**ITALY**

- "A Rosato Abbabrandesca Antinori
  - Toscana
  - 2016
  - €44.00

- Alois Lageder Lagrein Rosé
  - Alto Adige
  - 2017
  - €15.00

All prices are in Euros before Tax  |  www.vsfgroup.com
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France produces 7-9 billion bottles of wine every year, second only to Italy in terms of volume. A key part of French culture, with 27 billion hectolitres being drunk in France annually, wine is produced throughout the country in every style.

France’s long-standing wine heritage gave birth to the appellation system, designed to preserve regional wine styles, which has been emulated all over Europe.

France is also the source of many international grape varieties such as Cabernet Sauvignon, Pinot Noir, Syrah, Sauvignon Blanc and Chardonnay.
FRANCE WHITE ALSACE

Protected by the Vosges Mountains, Alsace is one of the driest regions in France and due to its northern latitude has very long hours of sunshine during the growing season. This helps to ripen the grapes and produce some of the world’s finest white wines.

The wines from Alsace are produced from noble varieties such as Riesling, Pinot Gris and Gewurztraminer and unlike elsewhere in France, here, the name of the grape must appear on the label. The best vineyard sites have been given Grand Cru status.

ALSACE

Gewurztraminer Cuvée Laurence Domaine Weinbach 2016 €42.00

Food pairing suggestion
One of the best wines to serve with spicy dishes, perfect with Thai and Asian flavours.

Pinot Gris Réserve Particulière Domaine Weinbach 2016 €28.00

Riesling Grand Cru Schlossberg Cuvée Sainte Catherine Domaine Weinbach 2016/17 €58.00

“Broad and creamy flavors of Jonagold apple, orchard blossom, peach skin and ground ginger are set in a lithe and elegant frame, enlivened by a laser beam of acidity and an underpinning of spicy mineral.”

Riesling Grand Cru Schlossberg Cuvée Sainte Catherine Domaine Weinbach 2016 92 pts Wine Spectator

FRANCE WHITE LOIRE

Located between the centre and north of France, the Loire valley stretches 600 miles east to west and accounts for 8% of the country’s vineyards including the famous appellations of Sancerre, Pouilly-Fumé, Muscadet and Vouvray. Sancerre and Pouilly-Fumé are situated at the far eastern end of the Loire valley and arguably produce the world’s greatest expressions of Sauvignon Blanc. Sancerre also produces high quality reds and rosés from Pinot Noir.

The Loire is considered to be France’s most diverse wine region given the different climates and soil types such a large region offers, and as such, produces wines in every style.

LOIRE

Carisannes Sauvignon Blanc H. Brochard 2016 €8.00

Muscadet

Muscadet Sèvre et Maine sur Lie Langlois-Chateau 2016 €11.50

Saumur

Saumur Vieilles Vignes Langlois-Chateau 2014 €24.00

Vouvray

Vouvray Le Haut-Lieu Domaine Huet (sec) 2016 €24.00

Vouvray Le Mont Domaine Huet (demi-sec) 2015 €38.00

Menetou-Salon

Menetou-Salon Côtes de Morogues Domaine Fournier 2015 €18.00

Sancerre

Sancerre Classique H. Brochard 2016 €16.00

Sancerre Le Mont Damné Didier Dagueneau 2014 €190.00

Sancerre Château de Fontaine-Audon Langlois-Chateau 2015/16 €22.00

Sancerre Clos du Roy Pascal Jolivet 2016/17 €48.00

Sancerre Comte Lafond 2016 €43.00

Food pairing suggestion
Delicious with oily and meaty fish.

Sancerre Grande Cuvée Comte Lafond 2014/15 €33.00

Sancerre Haut de la Poussie 2014 €43.00

Sancerre Haut de la Poussie 2014 €43.00

Pouilly Fumé

Pouilly Fumé Classique H. Brochard 2016 €16.00

Pouilly Fumé Vieilles Vignes H. Brochard 2014/15 €23.00

Pouilly Fumé Siles Didier Dagueneau 2014 €190.00

Pouilly Fumé Ladoucette 2016/17 €25.00

Pouilly Fumé Baron de L 2014/15 €59.00

Food pairing suggestion
Fantastic food pairing wine - try with Moroccan or Mediterranean flavours or sushi.

Sancerre Clos du Roy Pascal Jolivet 2016 92 pts The Wine Advocate

Vouvray Le Haut-Lieu Domaine Huet 2016 90 pts The Wine Advocate

Vouvray Le Haut-Lieu Domaine Huet 2016 90 pts The Wine Advocate

Sancerre Classique H. Brochard 2016 92 pts Wine Spectator

Sancerre Classique H. Brochard 2016 92 pts Wine Spectator

Food pairing suggestion
Literally translate to a spicy dish, perfect with Thai and Asian fashionable.

“Lovely taut, sweet pea, mache and chive notes stream through, backed by a bracing, flint-edged finish. This is steely and pure, textbook Sancerre that can handle a little cellaring.”

“From the nine-hectare original vineyard of the Huet family, the 2016 Vouvray Le Haut-Lieu Sec shows a citrus color followed by an intense, fresh and chalky-mineral bouquet with lemon and some blossom aromas. This is a medium-bodied, round, elegant, remarkably lush and delicate Chenin Blanc from calcareous clay soils.”

“Lovely taut, sweet pea, mache and chive notes stream through, backed by a bracing, flint-edged finish. This is steely and pure, textbook Sancerre that can handle a little cellaring.”
BURGUNDY WHITE

BURGUNDY, or Bourgogne, is the source of the most majestic Grand Cru and Premier Cru wines in the world. The polar opposite of Bordeaux with its grand Châteaux, this is a complex region of smallholders with over 3,000 vineyard owners. 15 million cases are produced annually from 100 different appellations spanning 26,000 hectares.

With reds made from Pinot Noir and whites from Chardonnay, these wines are not only long lived, but are also some of the most exceptional on the market.

The region is split into 5 sub-regions:
Chablis, Côte de Nuits, Côte de Beaune, Côte Chalonnaise and Mâconnais.

The most significant of these for the production of white wines are Chablis, the Côte de Beaune and the Mâconnais.

CHABLIS

A very well-known name in the world of wine, Chablis is a northern region of 4,900ha celebrated for producing Chardonnays which are austere in character and display steely, fresh minerality. There are 40 vineyards which are classified as Premier Cru, and 7 Grand Cru vineyards which overlook the town of Chablis and the River Serein.

<table>
<thead>
<tr>
<th>Wine</th>
<th>Year</th>
<th>Score</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chablis Champs Royaux William Fèvre</td>
<td>2016</td>
<td></td>
<td>€19.00</td>
</tr>
<tr>
<td>Chablis Louis Jadot</td>
<td>2016</td>
<td></td>
<td>€22.00</td>
</tr>
<tr>
<td>Chablis J. Moreau &amp; Fils</td>
<td>2016</td>
<td></td>
<td>€24.00</td>
</tr>
<tr>
<td>Chablis Montée de Tonnerre La Chablisienne</td>
<td>2015/16</td>
<td></td>
<td>€33.00</td>
</tr>
<tr>
<td>Chablis 1er Cru Joseph Drouhin</td>
<td>2015</td>
<td></td>
<td>€70.00</td>
</tr>
<tr>
<td>Chablis Fourchaume William Fère</td>
<td>2017</td>
<td></td>
<td>€35.00</td>
</tr>
<tr>
<td>Chablis Fourchaume J. Moreau &amp; Fils</td>
<td>2016</td>
<td></td>
<td>€44.00</td>
</tr>
<tr>
<td>Chablis Butteaux François Raveneau</td>
<td>2015</td>
<td></td>
<td>€290.00</td>
</tr>
<tr>
<td>Chablis Butteaux François Raveneau</td>
<td>2011</td>
<td></td>
<td>€370.00</td>
</tr>
<tr>
<td>Chablis Butteaux François Raveneau</td>
<td>2009</td>
<td></td>
<td>€390.00</td>
</tr>
<tr>
<td>Chablis Butteaux François Raveneau</td>
<td>2009</td>
<td></td>
<td>€290.00</td>
</tr>
<tr>
<td>Chablis Butteaux François Raveneau</td>
<td>2011</td>
<td></td>
<td>€290.00</td>
</tr>
<tr>
<td>Chablis Butteaux François Raveneau</td>
<td>2012</td>
<td></td>
<td>€295.00</td>
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<tr>
<td>Chablis Butteaux François Raveneau</td>
<td>2013</td>
<td></td>
<td>€295.00</td>
</tr>
<tr>
<td>Chablis Butteaux François Raveneau</td>
<td>2015</td>
<td></td>
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<tr>
<td>Chablis Grenouilles Château Grenouilles La Chablisienne</td>
<td>Grand Cru</td>
<td>2013/14</td>
<td>€69.00</td>
</tr>
<tr>
<td>Chablis Vaudésir Joseph Drouhin</td>
<td>Grand Cru</td>
<td>2013/14</td>
<td>€76.00</td>
</tr>
<tr>
<td>Chablis Bougros William Fère</td>
<td>Grand Cru</td>
<td>2011/13</td>
<td>€82.00</td>
</tr>
<tr>
<td>Chablis Preuses William Fère</td>
<td>Grand Cru</td>
<td>2016</td>
<td>€80.00</td>
</tr>
<tr>
<td>Chablis Vaudésir Louis Jadot</td>
<td>Grand Cru</td>
<td>2015</td>
<td>€89.00</td>
</tr>
<tr>
<td>Chablis Valmur J. Moreau &amp; Fils</td>
<td>Grand Cru</td>
<td>2012/15</td>
<td>€73.00</td>
</tr>
</tbody>
</table>

Food pairing suggestion
Delicious with grilled or sautéed lobster or poulet de Bresse, especially with truffles.

BOURGOGNE

Bourgogne-Chardonnay Les Ursulines Jean-Claude Boisset 2015 €19.00
Bourgogne Blanc Couvent des Jacobins Louis Jadot 2016 €18.00
Bourgogne Blanc Cuvée Oligocène Patrick Javillier 2015/16 €36.00

COTES DE BEAUNE

Aloxe-Corton

<table>
<thead>
<tr>
<th>Wine</th>
<th>Year</th>
<th>Score</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Corton-Charlemagne Domaine Bonneau du Martray</td>
<td>2015</td>
<td>93pts</td>
<td>€239.00</td>
</tr>
<tr>
<td>Corton-Charlemagne Domaine Bonneau du Martray</td>
<td>2009</td>
<td></td>
<td>€225.00</td>
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<tr>
<td>Corton-Charlemagne Domaine Bonneau du Martray</td>
<td>2011</td>
<td></td>
<td>€239.00</td>
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<tr>
<td>Corton-Charlemagne Domaine Bonneau du Martray</td>
<td>2013</td>
<td></td>
<td>€255.00</td>
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<tr>
<td>Corton-Charlemagne Domaine Bonneau du Martray</td>
<td>2015</td>
<td></td>
<td>€265.00</td>
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<td>€176.00</td>
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Food pairing suggestion
Freshly grilled scallops, lightly seared with a crisp salad.

COTES D’OR

Côte de Nuits

<table>
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<tr>
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Food pairing suggestion
Matched to seared lamb.
**Pernand-Vergelesses**

<table>
<thead>
<tr>
<th>Pernand-Vergelesses</th>
<th>Les Combottes</th>
<th>Louis Jadot</th>
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**Beaune**

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**Meursault**

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<td>2014</td>
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<tr>
<td>Meursault Clos du C rimen Pat rick Jav illier</td>
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<tr>
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<tr>
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<td>2013</td>
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</table>

**Food pairing suggestion**

Wonderful with fish or white meats in rich, creamy sauces.

**Puligny-Montrachet**

<table>
<thead>
<tr>
<th>Puligny-Montrachet</th>
<th>Jean-Marc Boillot</th>
<th>2016</th>
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<tr>
<td>Puligny-Montrachet Louis Jadot</td>
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<td>Puligny-Montrachet Etienne Sauzet</td>
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<tr>
<td>Puligny-Montrachet Champs Canet Jean-Marc Boillot</td>
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<td>2013/16</td>
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<tr>
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<td>2014/15</td>
<td>€108.00</td>
<td></td>
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</tbody>
</table>

**Food pairing suggestion**

Works beautifully with white fish such as sea bass, especially with fennel flavours.

**Puligny-Montrachet**

<table>
<thead>
<tr>
<th>Puligny-Montrachet Le Clavoillon Domaine Leflaive</th>
<th>2011</th>
<th>94pts</th>
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**Chassagne-Montrachet**

<table>
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<tr>
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<td>€99.00</td>
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</tbody>
</table>

**Food pairing suggestion**

Perfect served with seafood and fish dishes.

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**DOMAINE LEFLAIVE**

Domaine Leflaive is currently crafting wines that are undoubtedly some of the greatest Chardonnay wines on earth. Production is tiny, demand is stratospheric and prices are deservedly high (and rising). The land is farmed entirely biodynamically which eliminates all chemical intervention. The concentration achieved in the wines is quite remarkable.

<table>
<thead>
<tr>
<th>Puligny-Montrachet Le Clavoillon Domaine Leflaive</th>
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<td>1er Cru</td>
<td>2013</td>
<td>€369.00</td>
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**Food pairing suggestion**

The terrific 2010 Chassagne-Montrachet Morgot Manig de Laguioche is beautifully balanced from start to finish. This is all finesse and class.
**Montrachet**

<table>
<thead>
<tr>
<th>Name</th>
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<th>Year</th>
<th>Price</th>
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<td>2010</td>
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**Maconnais**

<table>
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</table>

**Bordeaux**

The original home of Sauvignon Blanc, white wines are produced in Bordeaux from Sauvignon Blanc, Sémillon and Muscadelle. Many of these are inexpensive dry whites from regions such as Entre-Deux-Mers and Graves, however there are also some outstanding producers making complex and age-worthy examples that are highly sought-after.

<table>
<thead>
<tr>
<th>Name</th>
<th></th>
<th>Year</th>
<th>Price</th>
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</table>

**Aile d’Argent Blanc de Mouton Rothschild**

Château Mouton Rothschild’s white wine is an exercise in just how good white Bordeaux can be, and something of a bargain when you consider how much the red wines fetch. Absurdly rare and even more absurdly delicious.

<table>
<thead>
<tr>
<th>Name</th>
<th></th>
<th>Year</th>
<th>Price</th>
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<td>2009</td>
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**Rhône**

Condrieu Invitare M. Chapoutier |        | 2015/16 | €54.00|
Ermitage Le Mâle Blanc M. Chapoutier |        | 2012 | €199.00|
Hermitage Blanc Chante-Alouette M. Chapoutier |        | 2015 | €77.00|
Châteauneuf-du-Pape Blanc Château Mont-Redon |        | 2015 | €35.00|

**Food pairing suggestion**

Pairs fantastically with rich fish dishes such as crab and lobster.

<table>
<thead>
<tr>
<th>Name</th>
<th></th>
<th>Year</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Montrachet</td>
<td></td>
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</table>

**Château de Fieuzal Blanc**

Squeaky, perfumed aromas of violet and ginger, with hints of lime, peach and butter. Dense and packed, nicely ripe flavors of tangerine, white peach and butter are lifted by sound acidity. Finishes long and impressively balanced, with superb length and finesse.

94pts Wine Spectator

**Vouvray**

Château de Fieuzal Blanc

“Spicy, perfumed aromas of white peach, pear, with hints of lime, peach and butter. Dense packed, nicely ripe flavors of tangerine, white peach and butter are lifted by sound acidity. Finishes long and impressively balanced, with superb length and finesse.”

94pts Wine Spectator

**Condrieu Invitare M. Chapoutier**

“Savoury, aromatic notes of white peach, almonds and butter. Dense and packed, nicely ripe flavors of tangerine, white peach and butter are lifted by sound acidity. Finishes long and impressively balanced, with superb length and finesse.”

95pts Wine Spectator

**Aile d’Argent Blanc de Mouton Rothschild**

“Savoury, aromatic notes of white peach, pear, with hints of lime, peach and butter. Dense packed, nicely ripe flavors of tangerine, white peach and butter are lifted by sound acidity. Finishes long and impressively balanced, with superb length and finesse.”

91-94pts Wine Spectator

**Ermitage Le Mâle Blanc M. Chapoutier**

“Savoury, aromatic notes of white peach, pear, with hints of lime, peach and butter. Dense packed, nicely ripe flavors of tangerine, white peach and butter are lifted by sound acidity. Finishes long and impressively balanced, with superb length and finesse.”

91pts Wine Spectator

**Aile d’Argent Bordeaux Blanc de Mouton Rothschild**

“Savoury, aromatic notes of white peach, pear, with hints of lime, peach and butter. Dense packed, nicely ripe flavors of tangerine, white peach and butter are lifted by sound acidity. Finishes long and impressively balanced, with superb length and finesse.”

94pts Wine Spectator

**Hermitage Blanc Chante-Alouette M. Chapoutier**

“Savoury, aromatic notes of white peach, pear, with hints of lime, peach and butter. Dense packed, nicely ripe flavors of tangerine, white peach and butter are lifted by sound acidity. Finishes long and impressively balanced, with superb length and finesse.”

94pts Wine Spectator

**Châteauneuf-du-Pape Blanc Château Mont-Redon**

“Savoury, aromatic notes of white peach, pear, with hints of lime, peach and butter. Dense packed, nicely ripe flavors of tangerine, white peach and butter are lifted by sound acidity. Finishes long and impressively balanced, with superb length and finesse.”

94pts Wine Spectator
**FRANCE WHITE**

**SOUTHERN FRANCE**

With over 3,000 hours of sunlight a year and constant breezes and mistral winds keeping the risk of fungal disease at a minimum, the south of France is an ideal region for viticulture. A mixture of both local and international grapes is grown here, producing wines in a variety of styles.

**LANGUEDOC-ROUSSILLON**

- Domaine Les Roques Blanc JM Boillot IGP Pays d’Oc 2013/14 €11.50
- Domaine La Gravette Sauvignon Blanc IGP Pays d’Oc 2016/17 €5.50
- Domaine La Gravette Chardonnay IGP Pays d’Oc 2016/17 €5.50
- Hegarty Les Nonnes Blanc Minervois 2014 €18.00

**PROVENCE**

- Château de Bellet Cuvée Baron G Bellet 2015/16 €38.00
- Bomont de Cormeil Viognier Coteaux de Verdon 2014 €20.00
- Château Miraval Blanc Coteaux Varois en Provence 2016 €24.00
- Domaines Ott Blanc de Blancs Côtes de Provence 2015/19 €22.00

**CORSICA**

- Clos Canarelli Blanc Corse Figari 2015/16 €36.00

**BURGUNDY RED**

**CÔTE DE NUITS**

The Côte de Nuits is a 20km stretch forming the northern part of the Côte d’Or, Burgundy’s ‘golden slope’, and it is here that most of the world’s finest examples of Pinot Noir are produced. Named after the region’s largest village, Nuits-Saint-Georges, 22 out of Burgundy’s 23 red Grands Crus are located here, expressing a variety of styles. They tend to be weightier and deeper coloured than the Pinots produced on the Côte de Beaune. Gevrey-Chambertin, Volnay and Nuits-Saints-Georges are known for their robust style of wine, whilst Chambolle-Musigny and Vosne-Romanée display finesse and elegance.

**CÔTE DE BEAUNE**

Despite the Côte de Beaune being well-known for its white wines, there is actually more red wine produced in the region. The Pinot Noirs from this southern half of the Côte d’Or show softness and finesse with the best examples coming from Beaune, Pommard and Volnay as well as the exceptionally powerful Grand Cru of Corton.
FRANCE RED BURGUNDY

BOURGOGNE

Gevrey-Chambertin Pinot Noir Réserve Coteaux des Moines Bouchard Père & Fils 2015 €14.00
Gevrey-Chambertin Rouge Latifert Joseph Drouhin 2015/16 €22.00

COTE DE NUTS

Côte de Nuits Villages Le Vaucrain Louis Jadot 2013/14 €31.00

Gevrey-Chambertin

Gevrey-Chambertin Bouchard Père & Fils 2015 €42.00
Gevrey-Chambertin Joseph Drouhin 2013 €63.00
Gevrey-Chambertin Louis Jadot 2012/13 €62.00
Gevrey-Chambertin Domaine de la Vougeraie 2014 €69.00
Gevrey-Chambertin Les Cazetiers Bouchard Père & Fils 1er Cru 2014 €115.00
Gevrey-Chambertin clos St. Jacques Louis Jadot 1er Cru 2015 €215.00
Gevrey-Chambertin Les Poissenots Louis Jadot 1er Cru 2013 €107.00
Gevrey-Chambertin Le Clos Prieur Rossignol-Trapet 1er Cru 2014 €92.00

Food pairing suggestion

Duck breast with pomegranate-citrus glaze.

DOMAINE ARMAND ROUSSEAU

Armand Rousseau is at the very top of the Burgundy hierarchy along with Domaine de la Romanée-Conti, Comte Georges de Vogüé and the late Henri Jayer. The wines are nothing less than sensational examples of just how good Pinot Noir can actually be. Absurdly rare and expensive, but for a reason.

Gevrey-Chambertin clos St. Jacques Armand Rousseau 2009 €785.00
Gevrey-Chambertin clos St. Jacques Armand Rousseau 2010 €990.00
Gevrey-Chambertin clos St. Jacques Armand Rousseau 2011 €690.00
Gevrey-Chambertin clos St. Jacques Armand Rousseau 2012 €795.00
Gevrey-Chambertin clos St. Jacques Armand Rousseau 2013 €595.00

Chambertin Bouchard Père & Fils 1er Cru 2013 €249.00
Chambertin clos de Béze Louis Jadot 2013 €410.00
Chambertin clos de Béze Louis Jadot 2014 €422.00
Chapelle-Chambertin Le Clos Prieur Rossignol-Trapet Grand Cru 2014 €149.00

Morey-St-Denis

Clos des Lambrays Domaine des Lambrays Grand Cru 2013 €275.00
Clos des Lambrays Domaine des Lambrays Grand Cru 2014 €280.00
Clos des Lambrays Domaine des Lambrays Grand Cru 2015 €325.00

Food pairing suggestion

Delicious served with game and casseroles.

Chambolle-Musigny

Chambolle-Musigny Bouchard Père & Fils 2012/13 €47.00
Chambolle-Musigny 1er Cru Joseph Drouhin 2015 €98.00
Bonnes Mares Louis Jadot Grand Cru 2015 €440.00

DOMAINE COMTE GEORGES DE VOGUE

It would be difficult to rank the truly great producers of burgundy, but it would be more difficult to believe that Comte Georges de Vogüé would not feature in the top three list of every wine expert. With just 12.5 hectares of vineyard, the domaine has been in the same family’s hands for over 500 years, and now the 20th generation is at the helm.

Chambolle-Musigny Comte de Vogüé 2008 €259.00
Chambolle-Musigny Comte de Vogüé 2009 €325.00
Chambolle-Musigny Comte de Vogüé 2010 €319.00
Chambolle-Musigny Comte de Vogüé 2011 €245.00
Chambolle-Musigny Comte de Vogüé 2012 €259.00
Chambolle-Musigny Comte de Vogüé 2013 €255.00
Chambolle-Musigny Comte de Vogüé 2014 €285.00
Chambolle-Musigny 1er Cru Comte de Vogüé 2009 €495.00
Chambolle-Musigny 1er Cru Comte de Vogüé 2010 €499.00
Chambolle-Musigny 1er Cru Comte de Vogüé 2012 €455.00
Chambolle-Musigny 1er Cru Comte de Vogüé 2014 €449.00

Vougeot

Clos Vougeot Bouchard Père & Fils Grand Cru 2013 €182.00

Vosne-Romanée / Flagey-Echézeaux

Vosne-Romanée Les Suchots Bouchard Père & Fils 1er Cru 2009/12 €119.00
Echézeaux Bouchard Père & Fils Grand Cru 2010 €229.00
Echézeaux Louis Jadot 2013/14 €244.00
Echézeaux Louis Jadot Grand Cru 2015 €275.00

DOMAINE DE LA ROMANEE-CONTI

Domaine de la Romanée-Conti, or DRC for short, is one of the world’s most legendary wine estates, comprising some of the finest terroir on earth. Run by Aubert de Villaine, all 25ha of the domaine are comprising some of the finest terroir on earth. Run by Aubert de Villaine, all 25ha of the domaine are farmed biodynamically. The resulting opulent and complex wines are some of the most sought after and expensive in the world.

Echézeaux Domaine de la Romanée-Conti Grand Cru 2007 €1,880.00
Echézeaux Domaine de la Romanée-Conti Grand Cru 2008 €1,950.00
Echézeaux Domaine de la Romanée-Conti Grand Cru 2009 €1,990.00
Echézeaux Domaine de la Romanée-Conti Grand Cru 2010 €1,990.00
Echézeaux Domaine de la Romanée-Conti Grand Cru 2011 €1,990.00
Echézeaux Domaine de la Romanée-Conti Grand Cru 2012 €1,990.00
Echézeaux Domaine de la Romanée-Conti Grand Cru 2013 €1,990.00
Echézeaux Domaine de la Romanée-Conti Grand Cru 2014 €1,950.00
Grands Echézeaux Domaine de la Romanée-Conti Grand Cru 2010 €2,250.00
Richebourg Domaine de la Romanée-Conti Grand Cru 2006 €2,390.00
Richebourg Domaine de la Romanée-Conti Grand Cru 2007 €2,290.00
Richebourg Domaine de la Romanée-Conti Grand Cru 2008 €2,450.00
Richebourg Domaine de la Romanée-Conti Grand Cru 2014 €2,350.00
La Tâche Domaine de la Romanée-Conti Grand Cru 2013 €3,450.00
La Tâche Domaine de la Romanée-Conti Grand Cru 2014 €3,550.00

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Rich and spicy, this silky-textured red also boasts cherry and strawberry flavors. There are ample tannins, and the well-integrated oak shows a light touch. Excellent length.

The palate is medium-bodied with supple tannin, moderate depth, rounded in the mouth with layers of cranberry and strawberry fruit. There is a pinch of sea salt right on the finish that shows fine precision and focus. This is outstanding.

Inviting scents of flowers, woodsmoke, leather and exotic spices. Pliant but firm, offering lovely inner-mouth floral lift to the flavors of cherry, minerals and leather. This seamless, silky wine shows a very nice balance of fruit and acidity.

A bright and “perky” nose: Morello cherry and cranberry leaf scents racing from the glass, all nicely defined and elegant. The palate is medium-bodied with juicy, ripe red cherry and boysenberry fruit, very fleshy and supply in the mouth, almost a “playful” Morgon that slips down the throat a treat. Not an intellectual Morgon, but one that is very well crafted.

Made exclusively from the Gamay grape, Beaujolais wines are often light bodied and fruity and delicious served chilled. The better examples come from the Beaujolais Villages which are on granite hills and offer a more complex flavour profile. Fleurie and Morgan are two of the best known of these crus and can improve over 10 years or so, evolving to taste like Pinot Noir.

FRANCE RED BURGUNDY

COTE DE BEAUNE

Nuits-St-Georges

Nuits-St-Georges Joseph Drouhin

Nuits-St-Georges Les Caillies Bouchard Père & Fils 1er Cru

Nuits-St-Georges Prieuré Joseph Drouhin

Nuits-St-Georges Les Boudots Louis Jadot

Nuits St Georges Clos de Thorey Domaine de la Vougeraie

Food pairing suggestion

Perfect with roast poultry and game.

CÔTE DE BEAUNE

Côte de Beaune Villages Louis Jadot

Aloxe-Corton

Aloxe Corton Louis Jadot

Corton Bouchard Père & Fils

Corton Pougets Louis Jadot

Corton Pougets Louis Jadot

Savigny-lès-Beaune

Savigny-lès-Beaune Louis Jadot

Beaune

Beaune du Château 1er Cru Rouge Bouchard Père & Fils

Beaune Grèves Vigne de l’Enfant Jésus Bouchard Père & Fils

Food pairing suggestion

Delicious with a classic Boeuf Bourguignon.

LOIRE

Sancerre Rouge Comte Lafond

Saumur Champigny Vieilles Vignes Domaine Langlois Chateau

Food pairing suggestion

Try with veal stew or the classic Burgundian cheese Epoisses.
BORDEAUX

France’s most important wine region and the centre of the fine wine world, Bordeaux has 120,000 hectares under vine and produces over 900 million bottles a year.

With 57 different appellations and 10,000 producers, Bordeaux is home to some of the world’s finest Châteaux, producing long-lasting wines of exceptional quality.

88% of the production of Bordeaux is red wine, or Claret as it is known in the UK, made from Cabernet Sauvignon, Cabernet Franc and Merlot. Bordeaux is also the source of dry whites made from Sauvignon Blanc and Sémillon, and some of the world’s longest-lived sweet wines from Sauternes.

The wines of the Bordeaux left bank were classified in 1855 and only five have attained First Growth status - Château Lafite, Château Mouton Rothschild, Château Latour, Château Margaux and Château Haut Brion. Those Châteaux that made it into any of the five tiers of this classification will have Grand Cru Classé on the label.

LEFT BANK

MEDOC
Home to many of the biggest names in Bordeaux, the Médoc is the most famous red wine region in the world and includes the renowned appellations of St Estèphe, Pauillac, St. Julien and Margaux. Situated on the left bank of the Gironde estuary, the best vineyard sites are located on gravelly outcrops close to the river. The left bank is well suited to the production of Cabernet Sauvignon and the wines produced here will generally have this as the dominant grape in the blend.

ST ESTEPHE
This is the most northerly of the important communes of the Médoc. The wines here take on a rustic style due to the high proportion of clay in the soil. As a result they can seem austere in their youth, however they display good acidity and colour and are exceptionally long-lived.

PAUILLAC
Considering that Pauillac is a small region of only 23km², three of the five First Growth Châteaux are located here - Château Latour, Château Lafite and Château Mouton Rothschild – with Grands Crus Classés representing 84% of the rest of the production. Fine, deep and gravelly soils mean that the vine roots reach a greater depth here than anywhere else in the Médoc. The resulting wines are intense and display great complexity.

ST JULIEN
St. Julien is the smallest of the well-known Médoc communes at only 700ha with a uniform style thanks to the gravelly soils. Despite having no First Growth properties, St. Julien is considered to offer the most consistent wines across the board, with impressive offerings year after year.

MARGAUX
The largest commune in the Médoc, and home to First Growth Château Margaux, Margaux is famous for producing the most elegant and alluring wines of the Left Bank.

With the lightest and most gravelly soils in the Médoc, the finest examples of Margaux are intensely perfumed whilst also subtle and refined.

PESSAC-LEOGNAN/GRAVES
Pessac-Léognan is a district within Graves that was created in 1986 due to pressure from the vignerons who wanted to disassociate themselves from growers further south in the commune where the soils are much sandier. Pessac-Léognan is home to Château Haut Brion, the only First Growth property outside of the Médoc.

RIGHT BANK

POMEROL
Pomerol is the smallest of the prestigious Bordeaux appellations with around only 150 producers and 140 hectares of vineyards. Demand and prices for these wines are high given that many of these are boutique growers making circa 1,000 cases a year. Pomerol is dominated by Merlot, producing rich and smooth wines, and features some iconic properties such as Château Pétrus.

ST EMILION
Located on the right bank of the Dordogne, St Emilion is one of the most important Bordeaux appellations in terms of both quality and quantities produced. Merlot is the predominant grape variety and is perfectly suited to the clay and chalk-rich soils here. Cabernet Franc and Cabernet Sauvignon are also grown. Given the high proportion of Merlot, these wines are much more approachable in youth than the more tannic examples produced on the left bank.
**BORDEAUX**

Château Bras d’Argent  
2015 £8.00  
2014 £10.00

Château Rieussec  
2015 £12.00  
2014 £14.00

**LEFT BANK MEDOC**

Château Tour St Bonnet  
2010 £29.00  
2014 £35.00

Château Potensac  
2010 £30.00  
2012 £35.00

**CHATEAU CAMENSAC**

The Camensac vineyards are on a gravelly elevation in the commune of St-Laurent-Médoc, and the excellent drainage afforded by the deep, stony soil is augmented by a system of field drains. The various plots, all entitled to the Haut-Médoc appellation, are cared for on an individual basis. Attractive ripe cherry and blackcurrant fruit intermixed with hints of damp earth, spice and new wood from this charming Médoc property.

Château Camensac  
Same Cru Classé  
2005 £69.00  
2010 £62.00

**CHATEAU CANTEMERLE**

This prestigious property in the Médoc is most noted for featuring a high percentage of Merlot, making for an approachable, forward wine style which is drinkable in relative youth. A classed growth in the prestigious 1855 classification, the wines are something of a steal in terms of value.

Château Cantemerle  
Same Cru Classé  
1998 £64.00  
2003 £75.00  
2010 £79.00

**CHATEAU CHASSE-SPLEEN**

The unusual name of this property, undoubtedly the finest estate in Moulis, means (loosely) to chase away the blues, and how appropriate for such a great wine at a reasonable price. Had this property been considered for inclusion in the 1855 classification it surely would have been awarded high classed growth status, and would fetch vastly higher prices these days.

Château Chasse-Spleen  
Moulis  
1995 £69.00  
2010 £65.00

**CHATEAU POUJEAX**

The wines from Château Poujeaux in Moulis are often amongst the finest value on offer from the Médoc. Cabernet Sauvignon (50%) with the balance a mixture of Merlot, Cabernet Franc and Petit Verdot, this is a classically-styled Moulis. The vibrant flarvours of cassis, damson and spice are intermingled with cedar, oak and vanilla.

Château Poujeaux  
Moulis  
2010 £75.00  
2012 £69.00  
2014 £75.00  
2015 £69.00  
2003 £69.00  
2005 £75.00

**ST ESTEPHE**

Château Beau-Site  
Cru Bourgeois  
2010/14 £31.00

Food pairing suggestion  
Delicately matched with roast chicken or lamb cutlets.

Château Calon-Ségur  
2ème Cru Classé  
2000 £195.00  
2009 £199.00  
2010 £210.00

**CHATEAU CALON-SEGUR**

Originally part of the mighty Ségur estate, which at various times included Lafite and Mouton Rothschild, the Marquis de Ségur was very fond of Calon, and no account of Calon-Ségur is complete without reporting his assertion that “I make my wine at Lafite and Latour but my heart is in Calon“. Doubtless this is the reason why Calon-Ségur features a heart motif on its label, and throughout the exquisite château buildings.

Château Calon-Ségur  
Cru Bourgeois  
2000 £195.00  
2009 £199.00  
2010 £210.00

**CHATEAU COS D’ESTOURNEL**

The archetype St-Estephe and almost as famous for its fantastic folly-like château building as it is for a wine which defines its commune, Cos is simply one of the must-have names. They are noted for producing amazing wines in every vintage, often being awarded the accolade of wine of the vintage in lesser years.

Château Cos d’Estournel  
2ème Cru Classé  
2000 £289.00  
2003 £319.00  
2005 £335.00  
2006 £319.00  
2008 £319.00  
2010 £355.00  
2011 £319.00

**CHATEAU MONTROSE**

Originally part of the Calon-Ségur estate, Montrose is young for a classed growth having only been planted in 1865. The robust Cabernet Sauvignon-dominated style is a fabulous treat.

Château Montrose  
3ème Cru Classé  
2000 £265.00  
2009 £249.00  
2010 £210.00

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**CHATEAU SOCIAndo-MALLET**

This château was completely renovated in the 1970’s and now, thanks to careful vineyard management, and investment in the latest technology in the winery, produces excellent wines.

“Sociando Mallet makes no compromises and continues to produce one of the finest wines among non-classified estates in Haut-Médoc.”

Robert Parker

Château Sociando-Mallet  
Haut Médoc  
2010 £75.00  
2011 £69.00

**CHATEAU TOUR SAINT-JEAN**

“Broad, rich and intense on the palate, surrounding the core of steeped plum and blackberry fruit. Flashes of cedar and sandalwood hang through the fine grained finish.”

2014 €59.00

Château Tour St Jean  
St Estephe  
2010 €65.00  
2005 €69.00  
1995 €69.00  
2003 €75.00  
2000 €75.00  
2001 €79.00  
2002 €65.00  
2004 €69.00  
2006 €81.00  
2007 €75.00  
2008 €92.00  
2009 €65.00  
2010 €65.00  
2011 €65.00  
2012 €87.00  
2013 €69.00  
2014 €59.00  
2015 €81.00
CHÂTEAU ORMES DE PEZ
Sadly the vines (els) of the village of Pez were lost in the great storm of winter 2000, although they have since been replanted. The property is owned by the Lazes family (also owners of Lynch Bages) and their winemaking artistry certainly shines through here.

Château Ormes de Pez
Cru Bourgeois Exceptionnel
2005 €79.00
Château Ormes de Pez
Cru Bourgeois Exceptionnel
2010 €65.00
Château Ormes de Pez
Cru Bourgeois Exceptionnel
2011 €55.00
Food pairing suggestions: Works beautifully with a classic Daube Provençale.

PAUILLAC
CHÂTEAU BATAILLEY
Château Batailley is a classically-styled Pauillac that exudes the near stereotypical aromas of cassis, cigar box and pencil shavings, augmented by a coffee-bean texture and silky tannins. Really excellent value and delicious even in youth.

Château Batailley
4ème Cru Classé
1996 €85.00
Château Batailley
4ème Cru Classé
2000 €89.00
Château Batailley
4ème Cru Classé
2010 €95.00

CHÂTEAU Duhart-Milon ROTHSCCHILD
With 76 hectares of Cabernet Sauvignon, Merlot and Cabernet Franc, Duhart is managed by Eric Kohler, technical director at Château Lafite Rothschild. It has the distinguished and reserved character so typical of Pauillac.

"The Rothschild family has invested heavily in this estate over the last 20 years in order to upgrade the quality, and their investments have certainly paid off handsomely."

Robert Parker

Château Duhart-Milon Rothschild
5ème Cru Classé
1999 €168.00
Château Duhart-Milon Rothschild
5ème Cru Classé
2000 €219.00
Château Duhart-Milon Rothschild
5ème Cru Classé
2010 €175.00

CHÂTEAU LAFITE ROTHSCCHILD
Lafite consistently produces one of the wines of the vintage year in, year out. In a great vintage it is a reasonable assumption that Lafite will have produced the greatest Cabernet Sauvignon in the whole Médoc and fashioned a wonderful, long-lived, currant and cedar scented, ethereal beauty.

Château Lafite Rothschild
1er Cru Classé
1986 €1,428.00
Château Lafite Rothschild
1er Cru Classé
1990 €1,290.00
Château Lafite Rothschild
1er Cru Classé
1998 €1,150.00
Château Lafite Rothschild
1er Cru Classé
1999 €1,355.00
Château Lafite Rothschild
1er Cru Classé
2000 €1,990.00
Château Lafite Rothschild
1er Cru Classé
2003 €1,490.00
Château Lafite Rothschild
1er Cru Classé
2005 €1,295.00
Château Lafite Rothschild
1er Cru Classé
2009 €1,290.00
Château Lafite Rothschild
1er Cru Classé
2010 €1,185.00
Château Lafite Rothschild
1er Cru Classé
2011 €890.00
Food pairing suggestion: Serve with grilled lamb, gratin dauphinois and green beans with garlic.

"The 2003 Lafite Rothschild comes as close to perfection as any of the great Lafites made over the past three decades."

Robert Parker

"Gorgeous, with superried cedar and juniper notes wanting to strut their stuff, while the immense core of steeped red currant, blackberry and plum fruit continues to wait in reserve. A light cumin thread weaves in across the mid-palate, which is drawn by a Serious bolt of iron. Shows terrific grip, length and cut."

Wine Spectator

CHÂTEAU LYNCH BAGES
Always something of a relative bargain, Lynch Bages was awarded a dorsary Fifth Growth status in 1855, perhaps the greatest travesty in the whole classification, as the property regularly performs at ‘super second’ level. For many people, Lynch Bages epitomises the style of Pauillac with its cedary pencil shaving aromas and densely packed cassis fruit.

Château Lynch Bages
5ème Cru Classé
1990 €369.00
Château Lynch Bages
5ème Cru Classé
2000 €375.00
Château Lynch Bages
5ème Cru Classé
2003 €245.00
Château Lynch Bages
5ème Cru Classé
2010 €185.00

CHÂTEAU MOUTON ROTHSCCHILD
Château Mouton Rothschild is the only Château to achieve reclassification since 1855 when the vines from Bordeaux were sorted into five tiers according to the prices they were fetching on the market at the time. This unique recategorisation took place in 1973 when Mouton Rothschild entered into the realm of the top five Châteaux (Premiers Grands Crus Classés). The bottles from this vineyard are famous not only for the powerful yet deceptively smooth wine inside, but also for the colourful labels brought out each year which are designed by a different artist for each vintage.

Château Mouton Rothschild
1er Cru Classé
1982 €975.00
Château Mouton Rothschild
1er Cru Classé
2000 €990.00
Château Mouton Rothschild
1er Cru Classé
2003 €990.00
Château Mouton Rothschild
1er Cru Classé
2005 €990.00
Château Mouton Rothschild
1er Cru Classé
2008 €740.00
Château Mouton Rothschild
1er Cru Classé
2010 €740.00
Château Mouton Rothschild
1er Cru Classé
2011 €619.00

"Administrateur Frédéric Engerer says the 2010 is "the second Latour ever made!" Dense, thick and excessively textured, this staggering Latour is undeniably the most sumptuous, opulent wine made here since the 1982 or 2003."

The Wine Advocate

"Full-bodied with velvety tannins that have now budged themselves beautifully over the last eleven years, this wine is still an adolescent, but it exudes admirable purity, texture, mouthfeel and power combined with elegance. One of the all-time great examples of a Lynch Bage."
CHATEAU PICHON BARON

Château Pichon Baron is one part of the split of the large Pichon estate. The barytale château building and sumptuous label provide a glimpse of the beauty of the wine in the bottle. Occasionally overshadowed by the other half of the split, Château Pichon Lalande, the quality of more recent vintages of this wine is providing ample indication that the two properties were once one.

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<td>Château Pichon Baron</td>
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</tbody>
</table>

Food pairing suggestion

Lovely served with roast beef, veal or venison.

CHATEAU PICHON LALANDE COMTESSE

Château Pichon Lalande is made with a relatively high proportion of Merlot, and renowned as providing a softer, more tender version of Pauillac. The quality improvements from the mid-eighties onwards has been nothing less than breathtaking.

<table>
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</tr>
</tbody>
</table>

ST JULIEN

CHATEAU BEYCHEVELLE

According to legend, the name Beychevelle came from the Gascon ‘bêche vela’, meaning ‘lower the sail’. This was a reference to the fact that ships passing by the château lowered their sails in deference and allegiance to Admiral Jean-Louis Negri de la Valette, the property’s first owner under Henry III. To this day, Beychevelle has the pretiest and most dramatic impact on the riverbank of the Gironde estuary.

<table>
<thead>
<tr>
<th>Château Beychevelle</th>
<th>4ème Cru Classe</th>
<th>1999</th>
<th>€139.00</th>
</tr>
</thead>
<tbody>
<tr>
<td>Château Beychevelle</td>
<td>4ème Cru Classe</td>
<td>2000</td>
<td>€289.00</td>
</tr>
<tr>
<td>Château Beychevelle</td>
<td>4ème Cru Classe</td>
<td>2003</td>
<td>€199.00</td>
</tr>
<tr>
<td>Château Beychevelle</td>
<td>4ème Cru Classe</td>
<td>2005</td>
<td>€219.00</td>
</tr>
<tr>
<td>Château Beychevelle</td>
<td>4ème Cru Classe</td>
<td>2009</td>
<td>€175.00</td>
</tr>
<tr>
<td>Château Beychevelle</td>
<td>4ème Cru Classe</td>
<td>2009</td>
<td>€185.00</td>
</tr>
<tr>
<td>Château Beychevelle</td>
<td>4ème Cru Classe</td>
<td>2010</td>
<td>€185.00</td>
</tr>
<tr>
<td>Château Beychevelle</td>
<td>4ème Cru Classe</td>
<td>2012</td>
<td>€159.00</td>
</tr>
</tbody>
</table>

Food pairing suggestion

Surprisingly open-knit, the freshness, laser-like precision, and opulence and hued, charming, surprisingly open-knit

“An astounding, competing wine. The Beychevelle, lean to precision, and full-bodied, massive in richness and extract are simply remarkable to behold and experience.”

CHATEAU PONTET-CANET

Proprietor Alfred Tesseron produces all his wines by wholly organic methods, a rarity in Bordeaux. A superstar wine from a property that borders Mouton Rothschild, it is outperforming its historic reputation by perhaps the greatest degree in the whole of Bordeaux.

<table>
<thead>
<tr>
<th>Château Pontet-Canet</th>
<th>2ème Cru Classe</th>
<th>2000</th>
<th>€325.00</th>
</tr>
</thead>
<tbody>
<tr>
<td>Château Pontet-Canet</td>
<td>2ème Cru Classe</td>
<td>2005</td>
<td>€329.00</td>
</tr>
<tr>
<td>Château Pontet-Canet</td>
<td>2ème Cru Classe</td>
<td>2010</td>
<td>€329.00</td>
</tr>
<tr>
<td>Château Pontet-Canet</td>
<td>2ème Cru Classe</td>
<td>2011</td>
<td>€299.00</td>
</tr>
</tbody>
</table>

Food pairing suggestion

Lovely served with roast beef, veal or venison.

“An astounding, competing wine. The Beychevelle, lean to precision, and full-bodied, massive in richness and extract are simply remarkable to behold and experience.”

CLOS DU MARQUIS

Clos du Marquis is the second wine of Château Léoville Las Cases, cut from the same clone and regularly a match for many high-classed growths. However, unlike with most second wines, the grapes actually come from a separate area of vineyards (rather than younger or less successful vines) surrounded on all sides by other Second Growths.

<table>
<thead>
<tr>
<th>Clos du Marquis</th>
<th></th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>2000</td>
<td>€125.00</td>
<td></td>
<td></td>
</tr>
<tr>
<td>2009</td>
<td>€119.00</td>
<td></td>
<td></td>
</tr>
<tr>
<td>2010</td>
<td>€119.00</td>
<td></td>
<td></td>
</tr>
<tr>
<td>2014</td>
<td>€99.00</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

CLOS DU CUCRU BEAUCAILLOU

The name of this estate comes from the former owner, Mr. Ducru, and a description of the land it comprises: ‘bœuf cailloux’. Horribly means ‘beautiful pebble’ Pebbles and small stones permit good drainage of the soil, and their presence in the soils of the Médoc contributes hugely to the quality of the wines.

<table>
<thead>
<tr>
<th>Château Ducru Beaucaillou</th>
<th>2ème Cru Classé</th>
<th>1989</th>
<th>€195.00</th>
</tr>
</thead>
<tbody>
<tr>
<td>Château Ducru Beaucaillou</td>
<td>2ème Cru Classé</td>
<td>1999</td>
<td>€205.00</td>
</tr>
<tr>
<td>Château Ducru Beaucaillou</td>
<td>2ème Cru Classé</td>
<td>2000</td>
<td>€239.00</td>
</tr>
<tr>
<td>Château Ducru Beaucaillou</td>
<td>2ème Cru Classé</td>
<td>2003</td>
<td>€239.00</td>
</tr>
<tr>
<td>Château Ducru Beaucaillou</td>
<td>2ème Cru Classé</td>
<td>2010</td>
<td>€305.00</td>
</tr>
<tr>
<td>Château Ducru Beaucaillou</td>
<td>2ème Cru Classé</td>
<td>2011</td>
<td>€189.00</td>
</tr>
</tbody>
</table>

CHATEAU GLORIA

Chateau Gloria was not around in the 1855 classification of Bordeaux Chateaux, and was therefore not graded. Whilst no one can really say what level it might have been awarded, most commentators agree that Gloria offers tremendous value for money, and is a great example of the St-Julien style.

<table>
<thead>
<tr>
<th>Château Gloria</th>
<th>Cru Bourgeois</th>
<th>2000</th>
<th>€99.00</th>
</tr>
</thead>
<tbody>
<tr>
<td>Château Gloria</td>
<td>Cru Bourgeois</td>
<td>2010</td>
<td>€99.00</td>
</tr>
<tr>
<td>Château Gloria</td>
<td>Cru Bourgeois</td>
<td>2011</td>
<td>€79.00</td>
</tr>
</tbody>
</table>

Food pairing suggestion

Fantastic with steak pie or stewed ox cheek.

“An astounding, competing wine. The Beychevelle, lean to precision, and full-bodied, massive in richness and extract are simply remarkable to behold and experience.”

CHATEAU LEOVILLE BARTON

Léoville Barton is owned by Anthony Barton, a gently unassuming man who thinks that all wine, including his own, should be for drinking, and not just investment. The result being that his goal is to make the best Cabernet Sauvignon dominated wine he can. Great value and classy style.

<table>
<thead>
<tr>
<th>Château Léoville Barton</th>
<th>2ème Cru Classé</th>
<th>1990</th>
<th>€225.00</th>
</tr>
</thead>
<tbody>
<tr>
<td>Château Léoville Barton</td>
<td>2ème Cru Classé</td>
<td>1998</td>
<td>€149.00</td>
</tr>
<tr>
<td>Château Léoville Barton</td>
<td>2ème Cru Classé</td>
<td>1999</td>
<td>€169.00</td>
</tr>
<tr>
<td>Château Léoville Barton</td>
<td>2ème Cru Classé</td>
<td>2000</td>
<td>€229.00</td>
</tr>
<tr>
<td>Château Léoville Barton</td>
<td>2ème Cru Classé</td>
<td>2005</td>
<td>€199.00</td>
</tr>
<tr>
<td>Château Léoville Barton</td>
<td>2ème Cru Classé</td>
<td>2010</td>
<td>€219.00</td>
</tr>
</tbody>
</table>

Château Léoville-Barton 1960 50 pts The Wine Advocate

“An exemplar of the vintage, the wine has notes of gamey venison, wild game, good acidity, sweet, subtle oak, and massive extractive power and concentration. The beautiful texture, symmetry, and huge thrust of nearly a minute make this one of the all-time great classics from Léoville Barton.”
FRANCE RED BORDEAUX

CHATEAU LEOVILLE LAS CASES

Leoville Las Cases is often regarded as the First Growth that never was, and not just geographically (it is separated from Château Latour only by a small stream). The wines are monumental in every way.

<table>
<thead>
<tr>
<th>Year</th>
<th>Grade</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>2000</td>
<td>2ème Cru Classé</td>
<td>€449.00</td>
</tr>
<tr>
<td>2001</td>
<td>2ème Cru Classé</td>
<td>€490.00</td>
</tr>
<tr>
<td>2002</td>
<td>2ème Cru Classé</td>
<td>€235.00</td>
</tr>
<tr>
<td>2003</td>
<td>2ème Cru Classé</td>
<td>€390.00</td>
</tr>
<tr>
<td>2004</td>
<td>2ème Cru Classé</td>
<td>€275.00</td>
</tr>
<tr>
<td>2005</td>
<td>2ème Cru Classé</td>
<td>€235.00</td>
</tr>
<tr>
<td>2006</td>
<td>2ème Cru Classé</td>
<td>€245.00</td>
</tr>
</tbody>
</table>

This displays blackberry, sweet tobacco and green coffee aromas Full-bodied, with soft tannins and a caressing texture. This has a really lovely viscosity as well as outstanding purity, balance, and a delicious fruity aftertaste. A benchmark for the vintage.

CHATEAU TALBOT

The wines of Château Talbot - named after John Talbot, Earl of Shrewsbury - are consistent and well-balanced, showing ripe, juicy Cabernet Sauvignon fruit and cedar wood, typical of St. Julien.

<table>
<thead>
<tr>
<th>Year</th>
<th>Grade</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>1990</td>
<td>3ème Cru Classé</td>
<td>€179.00</td>
</tr>
<tr>
<td>1991</td>
<td>3ème Cru Classé</td>
<td>€179.00</td>
</tr>
<tr>
<td>1992</td>
<td>3ème Cru Classé</td>
<td>€175.00</td>
</tr>
<tr>
<td>1993</td>
<td>3ème Cru Classé</td>
<td>€125.00</td>
</tr>
<tr>
<td>1994</td>
<td>3ème Cru Classé</td>
<td>€129.00</td>
</tr>
<tr>
<td>2000</td>
<td>3ème Cru Classé</td>
<td>€449.00</td>
</tr>
<tr>
<td>2001</td>
<td>3ème Cru Classé</td>
<td>€490.00</td>
</tr>
<tr>
<td>2002</td>
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<td>€390.00</td>
</tr>
<tr>
<td>2003</td>
<td>3ème Cru Classé</td>
<td>€275.00</td>
</tr>
<tr>
<td>2004</td>
<td>3ème Cru Classé</td>
<td>€235.00</td>
</tr>
<tr>
<td>2005</td>
<td>3ème Cru Classé</td>
<td>€245.00</td>
</tr>
</tbody>
</table>

This estate, which has continued to impress me in recent years, hit a home run in 2005. A wine of enormous harmony, balance, elegance, and purity, with superb tannins, after medium to full-bodied, concentrated effort is already compelling.

MARGAUX

Château Pontac Lynch Cuvée Bourgeois 2013/14 €39.00

Food pairing suggestion
Try with Japanese-style steak dishes.

CHATEAU GISCOURS

The high percentage of Merlot in the blend accounts for the wine's depth and richness of flavour as well as the approachability in youth. A classic Margaux name, now fully revitalised and back to fulfilling its colossal potential.

<table>
<thead>
<tr>
<th>Year</th>
<th>Grade</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>2000</td>
<td>4ème Cru Classé</td>
<td>€159.00</td>
</tr>
<tr>
<td>2001</td>
<td>4ème Cru Classé</td>
<td>€155.00</td>
</tr>
<tr>
<td>2002</td>
<td>4ème Cru Classé</td>
<td>€98.00</td>
</tr>
<tr>
<td>2003</td>
<td>4ème Cru Classé</td>
<td>€118.00</td>
</tr>
<tr>
<td>2004</td>
<td>4ème Cru Classé</td>
<td>€95.00</td>
</tr>
</tbody>
</table>

"This is a Margaux that seems to light up the senses. It was outstanding in its youth... something that has not changed one bit over the intervening two decades. This may well turn out to be the Left Bank crown of the 2000s."

CHATEAU KIRWAN

Mark Kirwan of Galway in Ireland gave his name to this Château back in the 18th century. The property's 40 hectares of vineyards have changed little in size and location since the 1855 classification. With heavy investment since the early 1990s, this Château has been totally revitalised and is passing through something of a golden age.

<table>
<thead>
<tr>
<th>Year</th>
<th>Grade</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>1998</td>
<td>3ème Cru Classé</td>
<td>€89.00</td>
</tr>
<tr>
<td>1999</td>
<td>3ème Cru Classé</td>
<td>€89.00</td>
</tr>
<tr>
<td>2000</td>
<td>3ème Cru Classé</td>
<td>€129.00</td>
</tr>
<tr>
<td>2001</td>
<td>3ème Cru Classé</td>
<td>€119.00</td>
</tr>
<tr>
<td>2002</td>
<td>3ème Cru Classé</td>
<td>€125.00</td>
</tr>
<tr>
<td>2003</td>
<td>3ème Cru Classé</td>
<td>€125.00</td>
</tr>
<tr>
<td>2004</td>
<td>3ème Cru Classé</td>
<td>€95.00</td>
</tr>
</tbody>
</table>

Wonderful aromas of cassis and berries, with hints of spice. Full-bodied with fine tannins and a delicious fruity aftertaste. Harmonious wine. Kirwan makes serious wine now.

CHATEAU MALESCOT ST EXUPERY

Simon Malescot was High Council to Louis XIV andJean-Baptiste St Exupéry was the grandfather of aviation pioneer and author, Antoine. The property is one of Margaux's prettiest and so is their wine. 50% Cabernet Sauvignon gives the wine a wonderful blackcurrant flavour and supple texture, whilst the addition of Merlot lends softness and a rounded character.

<table>
<thead>
<tr>
<th>Year</th>
<th>Grade</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>2000</td>
<td>3ème Cru Classé</td>
<td>€119.00</td>
</tr>
<tr>
<td>2001</td>
<td>3ème Cru Classé</td>
<td>€125.00</td>
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<tr>
<td>2002</td>
<td>3ème Cru Classé</td>
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<td>2003</td>
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<tr>
<td>2004</td>
<td>3ème Cru Classé</td>
<td>€119.00</td>
</tr>
</tbody>
</table>

"This wine has continued to impress me in recent years. Full of life and vigour, it always hits the mark. What's more, it continues to get better with age."

CHATEAU MARGAUX

Possibly the most egal of Bordeaux's château buildings, Margaux is a byword for family-owned quality, panache and style. The softest and most approachable of the First Growth Châteaux, Margaux is a rounded, delicious wine that nevertheless reveals layers upon layers of spiciness, vanilla, smoke, fruit, coffee, and cedar complexity.

<table>
<thead>
<tr>
<th>Year</th>
<th>Grade</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>1990</td>
<td>1er Cru Classé</td>
<td>€449.00</td>
</tr>
<tr>
<td>1995</td>
<td>1er Cru Classé</td>
<td>€298.00</td>
</tr>
<tr>
<td>1996</td>
<td>1er Cru Classé</td>
<td>€775.00</td>
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<td>1999</td>
<td>1er Cru Classé</td>
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</tr>
<tr>
<td>2000</td>
<td>1er Cru Classé</td>
<td>€1,195.00</td>
</tr>
<tr>
<td>2005</td>
<td>1er Cru Classé</td>
<td>€1,440.00</td>
</tr>
<tr>
<td>2009</td>
<td>1er Cru Classé</td>
<td>€1,195.00</td>
</tr>
<tr>
<td>2010</td>
<td>1er Cru Classé</td>
<td>€245.00</td>
</tr>
</tbody>
</table>

Food pairing suggestion
Roast partridge with gratin dauphinois or hard sheep's cheese.

CHATEAU PALMER

Boasting one of the most impressive château buildings in the Médoc (which alas has never been lived in), Palmer is widely regarded as the greatest Third Growth property and is more than occasionally believed to have produced the wine of the vintage, not just in Margaux, but in the whole of the region.

<table>
<thead>
<tr>
<th>Year</th>
<th>Grade</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>1990</td>
<td>3ème Cru Classé</td>
<td>€390.00</td>
</tr>
<tr>
<td>1995</td>
<td>3ème Cru Classé</td>
<td>€298.00</td>
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<tr>
<td>1999</td>
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<td>€495.00</td>
</tr>
<tr>
<td>2010</td>
<td>3ème Cru Classé</td>
<td>€295.00</td>
</tr>
</tbody>
</table>

"The soft, sexy 2000 exhibits a dense plum/purple color along with a big, sweet bouquet of raspberries, black cherries, black currants, smoke and forest floor. Opulent and round with an attractive acidity as well as outstanding purity, depth and length."

CHATEAU PRIEURE-LICHINE

Made famous by the wine writer Alexis Lichine and still carrying his name, this property went from a neglected 11ha plot in the 1950s (albeit with much history and a good classification) to the stellar 70ha vineyard it is today. The wines are soft, supple and rich with varietal character and a great sense of Margaux.

<table>
<thead>
<tr>
<th>Year</th>
<th>Grade</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>1990</td>
<td>4ème Cru Classé</td>
<td>€395.00</td>
</tr>
<tr>
<td>1995</td>
<td>4ème Cru Classé</td>
<td>€295.00</td>
</tr>
<tr>
<td>2000</td>
<td>4ème Cru Classé</td>
<td>€1,140.00</td>
</tr>
<tr>
<td>2005</td>
<td>4ème Cru Classé</td>
<td>€1,195.00</td>
</tr>
</tbody>
</table>

"This is a Margaux that sees to light up the senses. It was outstanding in its youth... something that has not changed one bit over the intervening two decades. This may well turn out to be the Left Bank crown of the 2000s."

"Absolutely fantastic. This is one of the most exciting young reds I have tasted in a long, long time. It shows intense aromas of berries, currants and minerals, with hints of mint. Full-bodied and packed with fruit and tannins, its long finish is refined and silky. A benchmark for the vintage."
GRAVES & PESSAC-LEOGNAN

**CHATEAU DE FIEUZAL**

De Fieuzal’s red is a Cabernet Sauvignon-dominated Pessac-Leognan of huge poise and finesse. This small property, owned by an Irish philanthropist, produces wines (both red and white) that punch considerably above their weight.

Château de Fieuzal 2005

Food pairing suggestion

Slow cooked beef stew in red wine with potato purée.

**CHATEAU HAUT-BAILLY**

Haut-Bailly is a Pessac property that is home to some of the oldest vines in Bordeaux. When phylloxera struck in the late 19th century, the owner at the time was against grafting onto American rootstock so the estate includes a 4 hectare plot of ungrafted vines that are over 100 years old. The resulting wine is as last regaining its reputation as one of the very best.

Château Haut-Bailly 2006

**CHATEAU HAUT BRION**

Haut Brion was the first wine estate to start bottling its own wine in the early 17th century, rather than selling in bulk to négociants, and it consequently gained in fame and value thanks in particular to claret lovers in London. It is therefore considered the forefather of the great Bordeaux growths. Naturally it was placed at the top of the famous 1855 Médoc Classification.

Château Haut Brion 2003

**CHATEAU LA MISSION HAUT-BRION**

The neighbour of Haut Brion, with the same owner and under the same winemaking stewardship, somehow La Mission has only been recognised as producing the magnificent, pure and seamless result that was, after the division of the Certan domain, leaving the de May family with a small parcel of the original property, then called Petit-Certan. 70% Merlot in the vineyards, and the production just about reaches 2000 cases in a good year.

Château La Mission Haut-Brion 2005

**CHATEAU PAPÉ CLÉMENT**

Owned by the indomitable Bernard Magrez and under the oenological guidance of vinous magician Michel Rolland, Château Papé Clément is now making some extraordinarily brilliant wines. The Château is enjoying a dramatic rise in popularity in consequence.

Château Pape Clément 2006

**CHATEAU CERGAN DE MAY**

The French Revolution led to the division of the Certan domain, leaving the de May family with a small parcel of the original property, then called Petit-Certan. 70% Merlot in the vineyards, and the production just about reaches 2000 cases in a good year.

Château Cergan de May 2005

**CHATEAU CLINET**

A tiny production from this property which still offers excellent value compared to its neighbours. The wines offer a massive, deeply extracted version of Merlot with full blown oak treatment.

Château Clinet 2010

**CHATEAU L’ÉGLISE-CLINET**

This small 5.5 hectare vineyard has been in the hands of the same family for over a century. Thanks to his wines averaging 40 years old, Denis Durantou makes wines that fully express the complexity of this exceptional clay-gravel terroir.

Château L’Église-Clinet 2006

Food pairing suggestion

Tourronied Rostini - steak with fava gris and black muffins.

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CHATEAU L’EVANGILE

L’Evangile consistently produces very fine Pomerol and its best vintages are amongst the very best of the entire commune, if not the whole of Bordeaux. It comes as little surprise to discover that the property is owned by Latric Rothschild.

Château L’Evangile 2010 €191.00
Château L’Evangile 2010 €365.00

CHATEAU LA FLEUR-PETRUS

This charming estate is located between Pétrus and Château La Fleur, and delivers all the pedigree and quality that this enviable position suggests. Hardly surprising as, like Trotanoy, it is owned and managed by the supremely talented Christian Moueix.

Château La Fleur-Pétrus 1998 €390.00
Château La Fleur-Pétrus 1999 €295.00
Château La Fleur-Pétrus 2000 €395.00
Château La Fleur-Pétrus 2005 €419.00

CHATEAU GAZIN

Neighbouring Pétrus and Evangile, Gazin offers great value for such a well situated Pomerol. The label reflects the fact that the property was originally a farm belonging to the Knights Hospitaller of St John in the Middle Ages.

Château Gazin 2003 €175.00
Château Gazin 2005 €189.00
Château Gazin 2010 €195.00

Food pairing suggestion
Roast duck or even Chinese-style duck pancakes.

CHATEAU NENIN

Owned by the proprietors of St Julien’s superlative Léoville Las Cases, and featuring a rather high percentage of Cabernet Franc for a Pomerol estate, this is the most left bank-like of the wines from the commune.

Château Nénin 1995 €59.00
Château Nénin 1996 €125.00
Château Nénin 2004 €79.00

PETRUS

Probably the greatest and certainly the most famous red wine in all of Bordeaux, and perhaps the world. Because of their extraordinarily rigorous selection (sometimes they only use 50% of the crop), Petrus consistently make the best possible wine every vintage. This impacts on the quantity produced each year (between 1000 and 3000 cases only) but maintains the wine’s legendary reputation.

Pétrus 2000 €4,950.00
Pétrus 2003 €2,990.00
Pétrus 2004 €2,850.00
Pétrus 2006 €2,995.00
Pétrus 2008 €2,995.00
Pétrus 2009 €3,950.00
Pétrus 2010 €4,850.00
Pétrus 2011 €2,975.00
Pétrus 2012 €2,950.00
Pétrus 2013 €2,750.00

CHATEAU TROTANONY

Trotanoy has 73 hectares of mainly Merlot vines, just west of Château Pétrus and owned by the same family, so the comparison with the greatest of Pomerol’s properties is almost complete.

Château Trotanoy 1996 €1225.00
Château Trotanoy 1998 €455.00
Château Trotanoy 1999 €225.00
Château Trotanoy 2005 €3345.00

ST EMILION

Château Ausone 1er Grand Cru Classé A €795.00
Château Bellegard-Figau Grand Cru €390.00
Le Dôme Grand Cru €195.00
Château Fombrauge Grand Cru Classé 2010 €550.00

Food pairing suggestion
Delicious with steak or cheese-based pasta dishes.

CHATEAU ANGELUS

Château Angelus was officially recognized as a Premier Grand Cru Classé in 1996. It has consistently delivered supple wines ever since. Powerful and massive, it has concentrated blackcurrant, redcurrant and leather on the palate given structure by firm tannins which soften with time. As with almost all St Emilion wines, this is made principally from Merlot.

Château Angelus 1er Grand Cru Classé A 1998 €425.00
Château Angelus 1er Grand Cru Classé A 1999 €390.00
Château Angelus 1er Grand Cru Classé A 2000 €690.00
Château Angelus 1er Grand Cru Classé A 2003 €495.00
Château Angelus 1er Grand Cru Classé A 2005 €595.00
Château Angelus 1er Grand Cru Classé A 2010 €545.00

CHATEAU BEAU-SEJOUR BECOT

Beau-Sejour Becot is in the upper echelon of Bordeaux right bank producers but, unusually, the property lost but then regained its Premier Grand Cru status as a result of vineyard acquisition. It was relegated to Grand Cru Classé after the incorporation of some non Premier Grand Cru vineyards, but having proven that they could produce not just typical, but great St Emilion wine, in 1996 it was reinstated as a Premier Grand Cru and deservedly so.

Château Beau-Séjour Bécot 1er Grand Cru Classé 1999 €490.00
Château Beau-Séjour Bécot 1er Grand Cru Classé 2000 €135.00
Château Beau-Séjour Bécot 1er Grand Cru Classé 2003 €135.00
Château Beau-Séjour Bécot 1er Grand Cru Classé 2005 €149.00
Château Beau-Séjour Bécot 1er Grand Cru Classé 2010 €129.00
CHATEAU CHEVAL BLANC
What really sets Cheval Blanc apart is its unusual mixture of grape-varieties planted as a result of its position on the gravel outcrop that dominates St Emilion. The main grape is Cabernet Franc, augmented by the more expected Merlot and only a minuscule amount of Cabernet Sauvignon. The origin of the White Horse name is lost in time.

Château Cheval Blanc
1er Grand Cru Classé A
1986 €659.00
Château Cheval Blanc
1er Grand Cru Classé A
1988 €649.00
Château Cheval Blanc
1er Grand Cru Classé A
1989 €725.00
Château Cheval Blanc
1er Grand Cru Classé A
1995 €755.00
Château Cheval Blanc
1er Grand Cru Classé A
1996 €699.00
Château Cheval Blanc
1er Grand Cru Classé A
2000 €1,145.00
Château Cheval Blanc
1er Grand Cru Classé A
2003 €689.00
Château Cheval Blanc
1er Grand Cru Classé A
2005 €1,099.00
Château Cheval Blanc
1er Grand Cru Classé A
2010 €1,295.00

CHATEAU LA COUSPAUDE
La Couspaude is one of the most famous ‘garagiste’ properties in St Emilion, although in this case the wine is made at a château and not in a garage! The production is tiny, and the awards are coming thick and fast - this is truly a wine estate in the ascendancy offering wonderful examples of concentrated, Merlot-dominated wines.

Château La Couspaude
Grand Cru Classé
2000 €119.00
Château La Couspaude
Grand Cru Classé
2003 €98.00
Château La Couspaude
Grand Cru Classé
2005 €125.00

CHATEAU FIGEAC
Situated, like Cheval Blanc, on the gravel soils of the west of the region. Figéac uses around 70% Cabernet in its wine, making it the most Médoc-like of the right bank properties. A typographically exquisite label and classic winemaking also mark out this fine estate.

Château Figeac
1er Grand Cru Classé
1982 €490.00
Château Figeac
1er Grand Cru Classé
2000 €345.00
Château Figeac
1er Grand Cru Classé
2005 €355.00
Château Figeac
1er Grand Cru Classé
2009 €345.00
Château Figeac
1er Grand Cru Classé
2010 €390.00
Château Figeac
1er Grand Cru Classé
2011 €225.00

CHATEAU LA GAFFELIERE
Still in the hands of the Malet Roquefort family after more than three centuries, Château La Gaffelière is one of the oldest family-owned properties in St Emilion. A leper colony existed in the area during the medieval period, hence the name Gaffelière, deriving from the old French word ‘gaffet’ meaning ‘leper’. Today the vineyards consist of 22 hectares with an enviable position between those of Château Ausone and Château Pavie.

Château La Gaffelière
1er Grand Cru Classé
2003 €125.00
Château La Gaffelière
1er Grand Cru Classé
2009 €179.00

Food pairing suggestion
Serve with partridge or pheasant and dishes containing mushrooms or truffles.

“Serious wine. Loads of chocolate, raspberry and cherry character. Full-bodied, with lots of vanilla and reduced raspberry flavors. Long and caressing. Modern and exciting.”

“Château La Gaffelière 2009 is one of the all time great Gaffelières of Vanille and cassis notes dominate the aromatics and as well as a hint of truffle and some subtle background oak. Full-bodied, multi-layered, and spectacularly pure and rich; it is a tour de force, and a great tribute to an incredible woman.”
The northern Rhône contains some of the oldest vineyards in France producing elegant wines made from Syrah which are both powerful and have the capacity to age. Hermitage and Côtes-Rôtie are the stars of the north, needing at least a decade to show at their best. St Joseph and Cornas produce more accessible examples whilst Crozes-Hermitage offers great value for money.

The valley floor opens out in the southern Rhône, with vines planted low to the ground in goblet formation to protect them from the strong mistral winds. The soils here are made up of round stones from the ancient river bed and these retain the warmth of the day, helping to fully ripen the grapes of the heat-loving Grenache. The best wine villages of the Côtes du Rhône have been given their own appellation such as Gigondas and the well-known Châteauneuf-du-Pape.

Following the Rhône River from north to south, this southern French wine region is 250 km in length with 200 communes producing wine in a wide range of styles.

CORNAS
Cornas Confidence Domaine Eric et Joel Durand 2013 €56.00

CÔTE-RÔTIE
Côte-Rôtie Bonnevaux J. Boutin 2012 €52.00
Côte Rôtie La Mordorée M. Chapoutier 2012 €149.00

Food pairing suggestion
A beautiful pairing for roast beef or lamb.

ÉTIENNE GUIGAL
Founded by Étienne Guigal in the 1940s, and now run by his son Marcel, there is little variance from the belief that Guigal is the greatest producer of Côtes-Rôtie of all.

“In the past 20 years I have spent visiting wineries and vignerons, I have never seen a producer so fanatical about quality as Marcel Guigal.”
Robert Parker

Côte-Rôtie La Landonne E. Guigal 2003 €790.00
Côte-Rôtie La Landonne E. Guigal 2006 €360.00
Côte-Rôtie La Landonne E. Guigal 2008 €295.00
Côte-Rôtie La Landonne E. Guigal 2009 €550.00
Côte-Rôtie La Mouline E. Guigal 2004 €325.00
Côte-Rôtie La Mouline E. Guigal 2006 €335.00
Côte-Rôtie La Mouline E. Guigal 2009 €295.00
Côte-Rôtie La Mouline E. Guigal 2010 €590.00
Côte-Rôtie La Turque E. Guigal 2002 €319.00
Côte-Rôtie La Turque E. Guigal 2003 €785.00
Côte-Rôtie La Turque E. Guigal 2005 €635.00
Côte-Rôtie La Turque E. Guigal 2006 €295.00
Côte-Rôtie La Turque E. Guigal 2008 €295.00
Côte-Rôtie La Turque E. Guigal 2009 €590.00

CROZES-HERMITAGE
Crozes-Hermitage Les Hauts Granites J. Boutin 2016 €21.00

HERMITAGE
Hermitage Monier de la Sizeranne M. Chapoutier 2012/13 €88.00
Ermitage Le Mâle Rouge M. Chapoutier 2012 €259.00
Ermitage Le Pavillon Rouge M. Chapoutier 2012 €390.00
Hermitage J.-L. Chave 2011 €349.00

ST JOSEPH
St Joseph Lautaret Domaine Eric et Joel Durand 2014 €310.00

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CÔTES DU RHÔNE

Côtes du Rhône Villages Séguret Tradition Domaine de Mourchon 2014/15 €16.00
Côtes du Rhône Villages Séguret Grande Réserve Domaine de Mourchon 2013/14 €24.00

GIGONDAS

Gigondas M. Chapoutier 2015 €29.00

Food pairing suggestion
Try with beef, duck or pork for spice notes.

CHÂTEAUNEUF-DU-PAPE

Châteauneuf-du-Pape Côtes Capelan La Ferme du Mont 2012/13 €69.00

DOMAINE DE LA JANASSE

Established in 1973 by Aimé Sabon, Janasse remains in the family and is now run by the brother and sister team of Christophe and Isabelle. With 80ha the wines stand out for the sheer quality of the base material, as well as the skill and vision of the Sabons.

Châteauneuf-du-Pape Vielles Vignes Domaine de la Janasse 2004 €125.00
Châteauneuf-du-Pape Vielles Vignes Domaine de la Janasse 2008 €89.00
Châteauneuf-du-Pape Vielles Vignes Domaine de la Janasse 2011 €135.00
Châteauneuf-du-Pape Château Mont-Redon 2015 €39.00
Châteauneuf-du-Pape La Crau Vieux Télégaphre 2014 €78.00
Châteauneuf-du-Pape La Crau Vieux Télégaphre 2015 €74.00

Food pairing suggestion
Delicious with slow-cooked pork or lamb.

SOUTHERN FRANCE LANGUEDOC-ROUSSILLON

Domaine la Gravette Rouge IGP Pays d’Oc 2014 €4.50
Domaine Les Roques Rouge JM Boillot IGP Pays d’Oc 2013 €11.50
Domaine Treloar Tahi Côtes du Roussillon 2009 €25.00
Hegarty No. 1 Minervois 2011 €11.00

PROVENCE

Château d’Esclans Déesse Diane IGP Var 2011/13 €27.00
Domaine Pique-Roc Rouge Côtes de Provence 2015 €9.00
Domaines Ott Rouge Côtes de Provence 2012/13 €24.00
La Mascaronne Cuvée Guy da Nine Côtes de Provence 2007/10 €38.00

CORSICA

Clos Canarelli Rouge Corsica Figari 2014/15 €31.00

GERMANY & AUSTRIA

Germany has 102,000 hectares under vine and is the tenth largest wine producer in the world.
Home to the world’s greatest Rieslings, white grapes make up 65% of all plantings.
The cool climate produces wines with incredible precision and focused fruit flavours balanced by finely tuned acidity.

Austrian wine recently came into its own following a wine scandal in 1985 which led to a complete restructuring of the industry, making Austria one of the top countries in the world for production standards. The wines display great elegance and acidity with delicate aromatics.

GERMANY

Norheimer Kirschheck Riesling Spätlese Dönnhoff Nahe 2010/14 €35.00
Rudesheimer Berg Schlossberg Riesling Dry Ehrenfels Grosses Gewächs Zelt Rheingau 2014/16 €62.00
Rudesheimer Magdalenenkreuz Riesling Spätlese Leitz Rheingau 2011/14 €26.00
Wehlener Sonnenuhr Riesling Kabinett Dr Lassen Mosel 2015/16 €22.00

Food pairing suggestion
Try with baked fish in a cream or butter sauce or serve as an aperitif with charcuterie.

AUSTRIA

Gruner Veltliner Löss Jurtschitsch Kamptal 2015 €18.00

Wehlener Sonnenuhr Riesling Kabinett Dr Lassen Mosel 2015/16 €22.00

“Pipe citrus and apple flavours, dominates this rich spätlese, which features accents of ginger and spices. Stained across the nose, the finish, which lingers with saline and white pepper hints.”

GERMANY & AUSTRIA

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ITALY

Home to more than 2000 grape varieties and some of the oldest wine regions in the world, Italy produces more wine than any other country with the 2016 harvest reaching 48.8 million hectolitres. Italy has over 1 million vineyards under cultivation, producing wines from almost every region, renowned worldwide for their broad variety.

Each region has its own style with the most significant in terms of both quantity and quality being Piedmont, Tuscany and Veneto.

Italy’s best-known grapes are Sangiovese, Nebbiolo, Pinot Grigio, Barbera and Montepulciano alongside international varieties, in particular Cabernet Sauvignon and Merlot.

PIEDMONT
Located in the north west of Italy, Piedmont has a continental climate influenced by its proximity to both the Alps and the Ligurian Alps. Since Roman times, Piedmont has been considered the fine wine capital of Italy and has the country’s highest proportion of DOC and DOCG wines even though it only accounts for 7% of its production.

Gavi DOCG is Piedmont’s best-known dry white wine made from the Cortese grape grown around the town of Gavi itself. Whites are also made from the indigenous Roero near the town of Arneis. Nebbiolo is the king of red wine grapes in Piedmont and is planted on all of the best sites. Nebbiolo, the variety behind Barbaresco and Barolo, produces wines with pronounced aromas of tar, roses and truffles which age fantastically often needing at least ten years before they really come into their own. Barbera and Dolcetto are grown around the towns of Asti and Alba producing easier drinking styles that are more accessible from a younger age.

BARBARESCO
A third of the size of neighbouring Barolo, and 50 years younger, Barbaresco is renowned for producing some of Italy’s finest wines. Thanks largely to the efforts of Angelo Gaja, the region has been recognised for its real potential and it was granted DOCG status in 1980.

BAROLO
Barolo DOC was founded in 1966 and upgraded to DOCG status in 1980, which seems appropriate given that this is not only Italy’s most famous wine region, but is also widely regarded to be its best. Reds are made from 100% Nebbiolo which capitalises on the long, warm summers and the unique terroir, with each village sitting upon its own hill surrounded by vineyards.

TUSCANY
Italy’s oldest wine region, Tuscany is also its 5th largest, producing the third highest amount of DOC/DOCG quality wines despite only producing around 6% of the country’s volume of wine. This is largely due to the region’s poor soils which encourage producers to grow small yields of high quality grapes.

Tuscany has a unique terrain with more than two thirds of it being hilly which benefits the predominant grape variety, Sangiovese, as it needs direct sunlight to ripen fully. Two of Italy’s most famous wines are found in Tuscany – Chianti and Brunello di Montalcino.

SUPER TUSCAN
The term ‘Super Tuscan’ first emerged in the 1970s to describe a new wave of wine being made outside of DOC/DOCG regulations to a very high quality, and commanding high prices to match. Many of these wines achieved a cult following and as a result, the Italian classification system was changed to give these DOC or DOCG status. Some producers still prefer to use IGP Toscana.
**ITALY WHITE**

**LIGURIA**

Vernentino Riviera Ligure di Ponente Terre Bianche **Riviera Ligure di Ponente**

**PIEDMONT**

Roero Arneis Paolo Manzone **Langhe**

Gavi White Label La Scolca **Langhe**

Gavi dei Gavi Black Label La Scolca **Langhe**

Gavi La Scolca d’Antan La Scolca **Langhe**

**ANGELO GAJA**

Rossj Bass Chardonnay Angelo Gaja **Langhe**

Alteni di Brassica Sauvignon Blanc Angelo Gaja **Langhe**

**LOMBARDY**

Ca’ del Bosco Chardonnay **Curtefranca**

**TRENTINO-ALTO ADIGE**

Porer Pinot Grigio Alois Lageder **Alto Adige**

Löwengang Chardonnay Alois Lageder **Alto Adige**

Pinot Grigio Santa Margherita **Trentino-Alto Adige**

Sanct Valentin Chardonnay St Michael Eppan **Alto Adige**

Sanct Valentin Sauvignon Blanc St Michael Eppan **Alto Adige**

**FRIULI-VENEZIA GIULIA**

Sauvignon Blanc Jermann **Friuli-Venezia Giulia**

Vintage Tunina Jermann **Friuli-Venezia Giulia**

Were Dreams... Jermann **Friuli-Venezia Giulia**

Cape Martino Jermann **Friuli-Venezia Giulia**

**VENETO**

Soave Classico La Rocca Pierpont **Veneto**

**TUSCANY**

San Angelo Pinot Grigio Banfi **Tuscany**

Codice V Vermentino Belguardo **Tuscany**

Vistamare Ca’ Marcanda Angelo Gaja **Tuscany**

Montevello Chardonnay **Tuscany**

**UMBRIA**

Cervaro della Sala Antinori **Umbria**

Food pairing suggestion

Excellent with octopus sautéed with rosemary and chickpea purée.

Food pairing suggestion

Excellent with lobster thermidor or scallops with black pudding.

Food pairing suggestion

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IT A L Y  R E D

Popularity for Italian fine wines has recently soared due to the fact that not only do they need less cellaring than their French counterparts, but also offer incredible value for money. Red wines are produced in every style from all over the country using predominantly local grape varieties, with more international ones being planted as the demand for Super Tuscans increases.

**LIGURIA**

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<th>Wine Name</th>
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<tr>
<td>Rossese di Dolceacqua Terre Bianche</td>
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**PIEDMONT**

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<td>Sito Moreo-Scio Paolo Manzone</td>
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**LANGHE**

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<td>Nebbiolo d’Alba Valmaggiore Luciano Sandrone</td>
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**ASTI**

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**BARBAresco**

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<td>Barbaresco Prunotto</td>
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**ANGELO GAJA**

Responsible for revolutionising the Italian wine industry, Angelo Gaja is a name that commands a great deal of respect in the wine world. Now running this winemaking dynasty alongside his daughter Gaia, the Gaja family continue to produce arguably Italy’s most iconic wines. The range encompasses wines that define Barbaresco, as well as properties and vineyards in Barolo, Maremma and Montalcino.

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<thead>
<tr>
<th>Wine Name</th>
<th>Year</th>
<th>Price</th>
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<tr>
<td>Barbaresco Sori Tildin Angelo Gaja</td>
<td>2006</td>
<td>€395.00</td>
</tr>
<tr>
<td>Barbaresco Sori Tildin Angelo Gaja</td>
<td>2013</td>
<td>€469.00</td>
</tr>
<tr>
<td>Barbaresco Sori San Lorenzo Angelo Gaja</td>
<td>2013</td>
<td>€475.00</td>
</tr>
</tbody>
</table>

Food pairing suggestion
Delicious with meat ragù, or dishes including fresh Burrata or Feta cheese.

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*The 2013 Barbaresco Costa Russi is a real head-turner. Crystal clear and sharply cut in its expression of Nebbiolo, the 2013 is all class. The 2013 has been stunning on the three occasions I have tasted it so far.*

*This is a gorgeous showing from the 1999 Darmagi. When it was young, the 1999 was compact, but today the 1999 possesses exceptional balance, while retaining an essentially mid-weight expression of Cabernet Sauvignon.*

*Focused and vibrant to the core, the 2010 captures the energy of this great vintage in spades. Black cherries, plums, graphite, spices and crushed rocks rush out of the glass in a super-exciting wine bursting with vitality.*

*This a gorgeous showing from the 1999 Darmagi. When it was young, the 1999 was compact, but today the 1999 possesses exceptional balance, while retaining an essentially mid-weight expression of Cabernet Sauvignon.*

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the wines of the vintage, hands down. Rich, "Sandrone’s 2010 Barolo Le Vigne is one of Vigne boasts stunning depth and richness. and cinnamon flow through to the multi-

Luciano Sandrone

"The 2006 Podere dei Blumeri Rosso is exotic, dark and licorice, flowers, spices and juniper. The Wine Advocate supports firm, insistent tannins.”

"The 2008 Sperss is exotic, dark and licorice, flowers, spices and juniper. The Wine Advocate supports firm, insistent tannins.”

"A taut, well-toned red, laced with cherry and raspberry flavors and married to a firm structure. Rich and complex, yet open in texture, ending on a cedary note.”

The 2006 Podere dei Blumeri Rosso

Tenuta Belguardo

"Here is a wine that is really coming into its own. This is a rich and beautifully integrated blend that offers balanced power and a fully rich or concentrated style. Dark fruit, spice and leather peel back in thick, delicious layers.”

Vinous

2008 €265.00

Barolo Sperss Angelo Gaja 2004 €335.00

Barolo Sperss Angelo Gaja 2003 €329.00

Barolo Sperss Angelo Gaja 2002 €329.00

Barolo Sperss Angelo Gaja 2001 €335.00

Barolo Sperss Angelo Gaja 2000 €355.00

Barolo Sperss Angelo Gaja 1999 €395.00

Barolo Sperss Angelo Gaja 1996 €290.00

Barolo Le Vigne Luciano Sandrone 2010 €292.00

Barolo Le Vigne Luciano Sandrone 2009 €149.00

Barolo Le Vigne Luciano Sandrone 2008 €179.00

Barolo Le Vigne Luciano Sandrone 2007 €179.00

Barolo Le Vigne Luciano Sandrone 2006 €198.00

Podere dei Blumeri Schiopetto 2014 96+ pts The Wine Advocate

"The 2008 Sperss is dark and totally seductive. Black cherries, mint, licorice, flowers, spices and juniper berries meld together in the glass, all supported by firm, insistent tannins.”

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Pinot Nero Franz Haas

MCM Merlot Alois Lageder

Podere dei Blumeri Schiopetto 2013 92pts Vinous

"This 2008 Sperss is exotic, dark and licorice, flowers, spices and juniper berries meld together in the glass, all supported by firm, insistent tannins.”

Tenuta Belguardo

Chianti Classico Castello di Fonterutoli

"There is a wine that is really coming into its own. This is a rich and beautifully integrated blend that offers balanced power and a fully rich or concentrated style. Dark fruit, spice and leather peel back in thick, delicious layers.”

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ITALY RED

CAIAROSSA

Caiarossa
Toscana
2007
€52.00

CA’ MARCANDA

Magari Angelo Gaja
Toscana
2010
€54.00

Ca’ Marcanda Angelo Gaja
Belgheri
2011/13
€140.00

CASTELLO FONTERUTOLI

Siepi Fonterutoli
Toscana
2005
€92.00

Siepi Fonterutoli
Toscana
2008
€92.00

GUADO AL TASSO

Cont’Ugo Tenuta Guado al Tasso Antinori
Belgheri
2011/12
€47.00

Guado al Tasso Antinori
Belgheri
2012/13
€133.00

MONTEVERRO

Monteverro
Toscana
2009
€189.00

Monteverro
Toscana
2010
€189.00

Monteverro
Toscana
2014
€199.00

TENUTA DELL’ORNELLAIA

With its famous vineyards on gentle hills sloping down to the sea, Ornellaia sits at the heart of Bolgheri and produces world-class Bordeaux-inspired blends consisting principally of Cabernet Sauvignon, Cabernet Franc and Merlot. From the flagship wine, Ornellaia, to the estate’s second wine SPerro Nuovo and its smaller brother Le Voile, this is a range of wines of impeccable breeding, finesse, quality and style.

Le Volte dell’Ornellaia
Toscana
2012
€22.00

Le Serre Nuove dell’Ornellaia
Belgheri
2012
€47.00

Ornellaia
Belgheri
1995
€265.00

Ornellaia
Belgheri
1996
€255.00

Ornellaia
Belgheri
2003
€295.00

Ornellaia
Belgheri
2006
€335.00

Ornellaia
Belgheri
2008
€290.00

Ornellaia
Belgheri
2009
€295.00

Ornellaia
Belgheri
2011
€265.00

Ornellaia
Belgheri
2012
€265.00

MASSETO

One of Italy’s most sought after and rarest wines, Masseto is made from a mosaic of small individual plots of Merlot planted over ‘7ha on the Masseto hill overlooking the Mediterranean. Each of these plots is treated and vinified separately by the passionate and dedicated team who take meticulous care to produce this iconic wine. The result is a wine with great complexity and balance that is hugely popular among wine aficionados around the world.

Masseto
Toscana
1995
€790.00

Masseto
Toscana
1996
€750.00

Masseto
Toscana
1997
€875.00

Masseto
Toscana
1999
€825.00

Masseto
Toscana
2000
€790.00

Masseto
Toscana
2002
€795.00

Masseto
Toscana
2003
€795.00

Masseto
Toscana
2004
€890.00

Masseto
Toscana
2005
€750.00

Masseto
Toscana
2006
€770.00

Masseto
Toscana
2009
€740.00

Masseto
Toscana
2010
€780.00

Masseto
Toscana
2014
€725.00

TENUTA SAN GUIDO

This is the winery that coined the phrase ‘Super Tuscan’, producing Cabernet blends from the 1940s due to the Marchese’s love for Bordeaux wines. Originally only able to call these wines Vino da Tavola, it is a testament to the quality of Sassicaia that the DOC Bolgheri Sassicaia was created specifically for it. Guidalberto is the second wine of this incredible winery.

“Unquestionably one of the most compelling and dramatic Cabernet Sauvignons I have ever tasted, it continues to go from strength to strength.”

Robert Parker

Guidalberto Tenuta San Guido
Toscana
2016
€54.00

Sassicaia Tenuta San Guido
Belgheri Sassicaia
1999
€345.00

Sassicaia Tenuta San Guido
Belgheri Sassicaia
2000
€335.00

Sassicaia Tenuta San Guido
Belgheri Sassicaia
2001
€390.00

Sassicaia Tenuta San Guido
Belgheri Sassicaia
2002
€335.00

Sassicaia Tenuta San Guido
Belgheri Sassicaia
2003
€319.00

Sassicaia Tenuta San Guido
Belgheri Sassicaia
2004
€390.00

Sassicaia Tenuta San Guido
Belgheri Sassicaia
2005
€355.00

Sassicaia Tenuta San Guido
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2006
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Sassicaia Tenuta San Guido
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Sassicaia Tenuta San Guido
Belgheri Sassicaia
2009
€279.00

Sassicaia Tenuta San Guido
Belgheri Sassicaia
2010
€279.00

Sassicaia Tenuta San Guido
Belgheri Sassicaia
2011
€265.00

Sassicaia Tenuta San Guido
Belgheri Sassicaia
2012
€255.00

Sassicaia Tenuta San Guido
Belgheri Sassicaia
2013
€249.00

Sassicaia Tenuta San Guido
Belgheri Sassicaia
2014
€239.00

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**SOLANO**

Sohno Argiano 1999

“Unquestionably one of the wines of the vintage. The 2008 isn’t a huge or obvious Tignanello, rather it is a wine that impresses for its solid structure and precision. Understated layers of fruit comes the palate like cashmere in this impeccable, soft wine.”

**SOLAIA**

Solaia (derived from the Italian word meaning the sun) was first produced in 1978 from a parcel of Cabernet within the Tignanello vineyard that was deemed to be of such high quality that the Marchese decided to vinify it separately. Since then the quantity has increased from the original 3,600 bottles and the Solaia vineyard now consists of 20ha. Solaia is only produced in the best vintages and truly reflects its terroir. An elegant and captivating wine from the Antinori stable.

**TIGNANELLO**

Antinori’s flagship wine, Tignanello, was the first wine in Tuscany to blend the local Sangiovese with non-traditional varieties, and became one of the focal points of the Tuscan revolution that occurred over the latter part of the 20th century. A blend of 80% Sangiovese, 15% Cabernet Sauvignon and 5% Cabernet Franc, aged for 12 months in small oak barriques, this classic Super-Tuscan combines Chianti-like suppleness with Bordeaux-esque style.

**GREECE**

Assyrtiko Wild Ferment Gaia 2015

“Sustained and complex in texture, it shows fine fruit and tannins great handling the wood rather brilliantly, showing it mostly in the slightly sweet hint on the edge. It also seems nicely concentrated this year.”

“Food pairing suggestion

Delicious with dense fish soups or spaghetti alla puttanesca.

**ITALY / GREECE**

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ITALY RED
Spain is the third largest producer of wines in the world with over a million acres under vine, more than any other country. Given the diversity of the country’s landscape and climates, and the fact that Spain is home to 60 regional DOs, it’s hardly surprising that it produces wines in a variety of styles.

From the fresh whites made from Albariño in Rías Baixas to top end reds from Rioja and Ribera del Duero, there is a huge amount of exciting wine available, offering fantastic value for money.

**RIOJA**

Spain’s most famous wine region, Rioja is situated in the north of the country just south of the Cantabrian Mountains. The wines are normally a blend of grapes, the majority being Tempranillo with some Garnacha and Graciano.

Traditional style Rioja is distinguished by long periods of barrel ageing; whereas the modern style favours the fruit and freshness of Tempranillo. Rioja is only ever released onto the market when it is ready to drink and as such, offers incredible value for money.

**WHITE**

<table>
<thead>
<tr>
<th>Wine</th>
<th>DO</th>
<th>Year</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Conde de Valdemar Blanco Viura Verdejo</td>
<td>Rioja</td>
<td>2016</td>
<td>€8.00</td>
</tr>
<tr>
<td>Pazo de Señarans Albariño</td>
<td>Rías Baixas</td>
<td>2016</td>
<td>€19.00</td>
</tr>
<tr>
<td>Pazo de Señarans Albariño Selección de Añada</td>
<td>Rías Baixas</td>
<td>2009</td>
<td>€49.00</td>
</tr>
</tbody>
</table>

*Food pairing suggestion*

Serve with all shellfish dishes.

**RED**

<table>
<thead>
<tr>
<th>Wine</th>
<th>DO</th>
<th>Year</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Conde de Valdemar Tempranillo</td>
<td>Rioja</td>
<td>2016/17</td>
<td>€8.00</td>
</tr>
<tr>
<td>Conde de Valdemar Gran Reserva</td>
<td>Rioja</td>
<td>2008</td>
<td>€27.00</td>
</tr>
<tr>
<td>Roda Reserva</td>
<td>Rioja</td>
<td>2010/13</td>
<td>€42.00</td>
</tr>
<tr>
<td>Roda I Reserva</td>
<td>Rioja</td>
<td>2007/8</td>
<td>€77.00</td>
</tr>
</tbody>
</table>

*Food pairing suggestion*

Serve with slow-cooked lamb and salsa verde.

**RIBERA DEL DUERO**

<table>
<thead>
<tr>
<th>Wine</th>
<th>DO</th>
<th>Year</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Corimbo La Herre</td>
<td>Ribera del Duero</td>
<td>2010</td>
<td>€35.00</td>
</tr>
<tr>
<td>Emilio Moro Crianza</td>
<td>Ribera del Duero</td>
<td>2011/13</td>
<td>€29.00</td>
</tr>
<tr>
<td>Vega Sicilia Alfon</td>
<td>Ribera del Duero</td>
<td>2014</td>
<td>€99.00</td>
</tr>
<tr>
<td>Vega Sicilia Unico</td>
<td>Ribera del Duero</td>
<td>2006</td>
<td>€445.00</td>
</tr>
</tbody>
</table>

*“Very young, complex, nuanced and harmonious, with developed aromas mixing primary sensations that remain after all these years as well as more complex notes of lees, smoke and flint stone. The palate is even more complex, with great depth and an array of flavors that remain after you swallow.”*

*Vega Sicilia Unico 2006 94pts The Wine Advocate*

*“A very developed and classical nose, very expressive, ripe and exuberant with an herbal twist, combining classical and modern characteristics and with a good balance between youth and development. It has to be one of the best recent vintages of Unico.”*

*Vega Sicilia Unico 2006 94pts The Wine Advocate*
A significant wine producer, the USA is the fourth largest producer of wine after France, Italy and Spain, with wine produced in all 50 states.

California is by far the most significant state with it accounting for 90% of the country’s wine output, from tiny producers to some of the world’s largest brands. Napa and Sonoma in California are responsible for producing some of the world’s best Cabernet Sauvignon, Merlot, Pinot Noir, Zinfandel and Chardonnay.

Washington in New York State produces some fantastic Bordeaux blends whilst Oregon is known for outstanding Pinot Noir.

### USA

**California**
- Napa and Sonoma in California are responsible for producing some of the world’s best Cabernet Sauvignon, Merlot, Pinot Noir, Zinfandel and Chardonnay.
- Washington in New York State produces some fantastic Bordeaux blends whilst Oregon is known for outstanding Pinot Noir.

### USA White

**Washington**
- Eroica Riesling Dr Loosen and Chateau Ste Michelle
  - 2010
  - 90 pts
  - The Wine Advocate
  
- Food pairing suggestion: Scallops with a beurre blanc sauce.

**California**
- Conundrum
  - California
  - 2010/14
  - 299.00

**California North Coast**
- Cakebread Chardonnay
  - Napa Valley
  - 2010
  - 69.00

- Food pairing suggestion: Scallops with a beurre blanc sauce.

**California Central Coast**
- Mer Soleil Chardonnay
  - Santa Lucia Highlands
  - 2012
  - 69.00

- Poppy Chardonnay
  - Santa Lucia Highlands
  - 2014
  - 25.00

**Kistler**
- Founded in 1978 by Steve Kistler, the winery continues to be family owned and operated today. Dedicated to fashioning world class Chardonnays and Pinot Noirs using traditional Burgundian techniques, their single vineyard wines represent some of the world's finest examples of these varietals.

- Kistler Les Noisetiers Chardonnay
  - Sonoma
  - 2014/15
  - 126.00

- Kistler McCrea Vineyard Chardonnay
  - Sonoma
  - 2010
  - 275.00

- Kistler McCrea Vineyard Chardonnay
  - Sonoma
  - 2011
  - 275.00

- Kistler McCrea Vineyard Chardonnay
  - Sonoma
  - 2014
  - 235.00

- Kistler Vine Hill Vineyard Chardonnay
  - Sonoma
  - 2011
  - 269.00

- Kistler Vine Hill Vineyard Chardonnay
  - Sonoma
  - 2012
  - 279.00

- Kistler Vine Hill Vineyard Chardonnay
  - Sonoma
  - 2013
  - 285.00

- Kistler Vine Hill Vineyard Chardonnay
  - Sonoma
  - 2014
  - 279.00

- Pahlmeyer Chardonnay
  - Napa Valley
  - 2013
  - 158.00

- Patz & Hall Dutton Ranch Chardonnay
  - Russian River
  - 2015
  - 95.00

- Patz & Hall Hyde Vineyard Chardonnay
  - Russian River
  - 2012
  - 135.00

- Stag’s Leap Cellars Karia Chardonnay
  - Napa Valley
  - 2016
  - 559.00

**Tasting Notes**

**“Green apple and crabapple as well as pineapple, white peach and honeydew melon inform a bright but (at 12.5% alcohol) quite substantial palate and a combination of density and vivacity such as is scarcely possible in wines from any other grapes.”**

**“The honeysuckle, white currants, quince and wet rock/mineral notes of the crisp yet full-bodied, concentrated 2012 Chardonnay Vine Hill are fresh, lively, exuberant and, at the same time, powerful and elegant. This is a beauty, combining both elegance and depth.”**

**“Opening with apricot, guava and honey toast scents with a waft of butterscotch, the 2015 Chardonnay Dutton Ranch has a medium body laden with ripe stone fruit and citrus flavors, marked by a lively backbone and finishing clean and fresh.”**
**WASHINGTON**

Col Solare Marchesi Antinori and Chateau Ste Michelle

Caymus Cabernet Sauvignon

Caymus Special Selection Cabernet Sauvignon

Clos du Val Reserve Cabernet Sauvignon

Clos du Val Reserve Cabernet Sauvignon

**OREGON**

Domaine Drouhin Pinot Noir

**CALIFORNIA**

Bonny Doon Le Cigare Volant

Sean Thackrey Pleiades

**CALIFORNIA NORTH COAST**

Caymus Cabernet Sauvignon

Caymus Special Selection Cabernet Sauvignon

Clos du Val Reserve Cabernet Sauvignon

**DOMINUS**

Christian Moueix, the great Merlot specialist at his flagship chateaux in Pomerol, prefers the other Bordeaux varietals at his Napa property of Dominus. One of the stars of the Napa Valley, Dominus is known for its architectural winery, immaculate vineyards, small production and exceptional quality.

**JOSEPH PHELPS**

Founded in 1973 and located near St. Helena, Joseph Phelps is one of the most respected wineries in Napa Valley. Family owned and operated to this day, the vineyards are farmed using sustainable techniques and their portfolio of wines is 100% estate grown since the 2009 vintage. Insignia is their flagship Bordeaux blend and is one of California’s most iconic wines.

**SHAFER VINEYARDS**

Shafer Vineyards, located in Napa Valley’s Stags Leap District is managed by father and son team John and Doug Shafer. Acquired by John Shafer in 1972, the winemaking team has been working together since the very first vintage in 1978.

"Year in year out, this is one of the superstar wineries, not only in Napa Valley and all of California, but in the entire world.”

Robert Parker

**USA RED**
STAG'S LEAP WINE CELLARS

Dramatic improvements have been made in recent years at Stag's Leap Wine Cellars, which was sold to a consortium led by Tuscany's Piero Antinori in 2007. Antinori brought in consultant Renzo Cotarella to get this winery back to the lofty heights it achieved in the seventies and eighties. They seem to be on the way to giving the high quality of recent releases.

Stag's Leap Wine Cellars

Stag's Leap Wine Cellars Artemis
Kafa Valley
2014
£89.00

Stag's Leap Wine Cellars Fay Vineyard Cabernet Sauvignon
Kafa Valley
2009/10
£135.00

Stag's Leap Wine Cellars Cask 23
Kafa Valley
2012
£219.00

Stag's Leap Wine Cellars Cask 23
Kafa Valley
2013
£360.00

Sean Thackrey Orion Syrah
Kafa Valley
2010/12
£198.00

Sean Thackrey Aquila Sangiovese
Monte Rosso
2000/3
£89.00

CALIFORNIA CENTRAL COAST

Ojai Bien Nacido Pinot Noir
Santa Barbara County
2012
£74.00

Ojai Puerto del Mar Pinot Noir
Santa Barbara County
2014
£66.00

Ojai Roll Ranch Syrah
California
2005
£59.00

Ojai Bien Nacido Syrah
Santa Barbara County
2013
£66.00

Poppy Cabernet Sauvignon
Monterey County
2014/15
£25.00

Poppy Pinot Noir
Monterey County
2013
£26.00

RIDGE

Grapevines were first planted on Monte Bello Ridge in 1855 by Osea Perrone, a doctor and prominent member of the northern California Italian immigrant community. Surviving Prohibition, these vineyards now form the backbone of Ridge. Led by the charismatic and talismanic figure of Paul Draper, Ridge is one of the greatest wine estates, not just in California, but the world.

Ridge Monte Bello
Santa Cruz Mountains
1885
£750.00

Ridge Monte Bello
Santa Cruz Mountains
2002
£325.00

Ridge Monte Bello
Santa Cruz Mountains
2003
£319.00

Ridge Monte Bello
Santa Cruz Mountains
2010
£295.00

Ridge Monte Bello
Santa Cruz Mountains
2011
£279.00

Ridge Monte Bello
Santa Cruz Mountains
2012
£295.00

SINE QUA NON

Some of the most collectible and hard to find wines from America. Sine Qua Non may literally mean ‘indispensable’, but given that such small quantities are made by Manfred Krankl’s winery, these wines are only likely to find their way into the hands of a select few.

“About as good as it gets across the board, these singular, incredible wines are the result of an obsessive attention to detail at all stages of the wine making process.”

The Wine Advocate

Sine Qua Non Syrah
Central Coast
2012
£498.00

Sine Qua Non Grenache
Central Coast
2012
£495.00

Sine Qua Non Mal Syrah
Central Coast
2013
£325.00

Sine Qua Non Female Grenache
Central Coast
2013
£325.00

Sine Qua Non Piranha Waterdance Syrah
Central Coast
2014
£449.00

Sine Qua Non Skahl Grenache
Central Coast
2014
£469.00

Food pairing suggestion

Braised short ribs with herb jus

ARGENTINA & CHILE

Whilst South America has been making wine since the 1500s, it wasn’t until plantings of Malbec, Cabernet Sauvignon and Carménère were brought over from France in 1800 that Argentina and Chile started making wine of notable quality. Now producing wine across all price points, the industry is booming, with Argentina famous for Malbec from Mendoza, and Chile for fantastic cool climate Cabernet Sauvignon, Carménère and Sauvignon Blanc.

CHILE WHITE

Villa Leyda Falaris Hill Vineyard Chardonnay
Leyda Valley
2012
£25.00

Villa Montes Sauvignon Blanc
Curico Valley
2015/16
£12.00

Montes Classic Chardonnay
Curico Valley
2015/16
£20.00

Villa Montes Chardonnay
Casablanca Valley
2014/15
£20.00

CHILE RED

Villa Almaviva
Mendoza
2009
£189.00

Villa Montes Cabernet Sauvignon
Curico Valley
2015/16
£12.00

Montes Alpha Cabernet Sauvignon
Curico Valley
2015/16
£20.00

Montes Purple Angel Carménère
Curico Valley
2014/15
£59.00

Food pairing suggestion
Perfect with a spicy chilli or lamb rogan josh

ARGENTINA

Cheval des Andes
Mendoza
2013
£95.00

Privada Bodega Norton
Mendoza
2014
£38.00

Pascal Toso Malbec
Mendoza
2015/16
£14.00

Pascal Toso Magdalena Malbec Cabernet
Mendoza
2007
£95.00

Food pairing suggestion
Ossobuco, roast pork and pomegranate Anna

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Generally considered to be the most successful New World wine producer, largely due to building a brand around Shiraz, Australia produces wines in a wide variety of styles.

Shiraz and Chardonnay make up 44% of total plantings, with increasing amounts of Cabernet Sauvignon and Pinot Noir being grown.

The wine regions vary hugely: from the Barossa, home to the oldest vines in Australia and producing top quality Shiraz to Clare Valley, famous for some of the country’s richest Rieslings.

### WHITE

<table>
<thead>
<tr>
<th>Wine Name</th>
<th>Region</th>
<th>Year</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Devil's Corner Sauvignon Blanc</td>
<td>Tasmania</td>
<td>2016</td>
<td>€18.00</td>
</tr>
<tr>
<td>Grosset Polish Hill Riesling</td>
<td>Clare Valley</td>
<td>2014</td>
<td>93+pts</td>
</tr>
<tr>
<td>Penfolds Yattarna Chardonnay</td>
<td>South-East Australia</td>
<td>1999</td>
<td>€159.00</td>
</tr>
<tr>
<td>Penfolds Yattarna Chardonnay</td>
<td>South-East Australia</td>
<td>2007</td>
<td>€175.00</td>
</tr>
<tr>
<td>Shaw &amp; Smith MS Chardonnay</td>
<td>Adelaide Hills</td>
<td>2014/15</td>
<td>€36.00</td>
</tr>
<tr>
<td>Shaw &amp; Smith Sauvignon Blanc</td>
<td>Adelaide Hills</td>
<td>2017</td>
<td>€22.00</td>
</tr>
<tr>
<td>Wakefield Estate Promised Land Unwooded Chardonnay</td>
<td>South Australia</td>
<td>2016</td>
<td>€14.00</td>
</tr>
<tr>
<td>Wakefield Estate Chardonnay</td>
<td>Clare Valley</td>
<td>2016</td>
<td>€19.00</td>
</tr>
<tr>
<td>Wakefield Estate Riesling</td>
<td>Clare Valley</td>
<td>2014</td>
<td>€21.00</td>
</tr>
</tbody>
</table>

Food pairing suggestion
• A delicious aperitif, or perfect served with charcuterie.

### RED

<table>
<thead>
<tr>
<th>Wine Name</th>
<th>Region</th>
<th>Year</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Devil's Corner Pinot Noir</td>
<td>Tasmania</td>
<td>2016/17</td>
<td>€20.00</td>
</tr>
<tr>
<td>Henschke Hill of Grace Shiraz</td>
<td>Eden Valley</td>
<td>2008</td>
<td>€250.00</td>
</tr>
<tr>
<td>Henschke Hill of Grace Shiraz</td>
<td>Eden Valley</td>
<td>2009</td>
<td>€325.00</td>
</tr>
</tbody>
</table>

### LANGMEIL WINERY

Family-owned and operated, Langmeil is the home of the Barossa and Australia’s oldest known surviving vineyard, planted to Shiraz in 1843, from where the iconic ‘Freedom 1843 Shiraz’ hails. Although it is only 21 vintages since the Lindner family re-established the abandoned winery, Langmeil has achieved considerable success and it is consistently awarded five red stars in the James Halliday Australian Wine Companion placing it in the top 10% of Australia’s premium producers.

- Langmeil Blacksmith Cabernet Sauvignon  | Barossa Valley  | 2014/15 | €29.00 |
- Langmeil Fifth Wave Grenache            | Barossa Valley  | 2009 | €32.00 |
- Langmeil Orphan Bank Shiraz             | Barossa Valley  | 2013/14 | €66.00 |
- Langmeil The 1843 Freedom Shiraz        | Barossa Valley  | 2012/14 | €124.00 |

### PENFOLDS GRANGE

Grange is Australia’s icon wine, and deservedly so. Richly textured, intensely concentrated and packed with fruit, these are immensely complex, beguiling wines that seduce the senses.

“Grange, Penfolds’ flagship wine, is, by many accounts, the most renowned and world-famous wine produced in Australia.”

Robert Parker

<table>
<thead>
<tr>
<th>Wine Name</th>
<th>Region</th>
<th>Year</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Penfolds Grange</td>
<td>South Australia</td>
<td>2005</td>
<td>€595.00</td>
</tr>
<tr>
<td>Penfolds Grange</td>
<td>South Australia</td>
<td>2006</td>
<td>€610.00</td>
</tr>
<tr>
<td>Penfolds Grange</td>
<td>South Australia</td>
<td>2009</td>
<td>€680.00</td>
</tr>
<tr>
<td>Penfolds Grange</td>
<td>South Australia</td>
<td>2009</td>
<td>€685.00</td>
</tr>
<tr>
<td>Penfolds Grange</td>
<td>South Australia</td>
<td>2012</td>
<td>€645.00</td>
</tr>
<tr>
<td>Penfolds Grange</td>
<td>South Australia</td>
<td>2013</td>
<td>€590.00</td>
</tr>
<tr>
<td>Shaw &amp; Smith Shiraz</td>
<td>Adelaide Hills</td>
<td>2014</td>
<td>€36.00</td>
</tr>
<tr>
<td>Wakefield Estate Promised Land Shiraz Cabernet</td>
<td>South Australia</td>
<td>2014/15</td>
<td>€14.00</td>
</tr>
</tbody>
</table>
Marlborough Sauvignon Blanc has become synonymous with New Zealand and is now a brand in its own right. There is far more to the wine industry here than just Sauvignon however - fantastic Pinot Noir from Central Otago, Syrah from Hawkes Bay and Chardonnay from Marlborough, all displaying a purity of fruit unique to New Zealand.

**WHITE**

**Auntsfield Single Vineyard Sauvignon Blanc**

Marlborough 2017 €27.00

**Cloudy Bay**

Established in 1985, Cloudy Bay was one of the first five wine makers to venture into Marlborough. At the time, it was almost an unimaginable place to set up a vineyard. However, Cloudy Bay’s founder, Louis Hohnen, was convinced of its potential to produce great wine and so invested in the best land of the region. Since then, Marlborough has risen to become New Zealand’s leading wine region, as well as one of the finest winemaking locations in the world.

Cloudy Bay Chardonnay 2015/16 Marcoborough €34.00

Cloudy Bay Sauvignon Blanc 2016/17 Marcoborough €30.00

Cloudy Bay Te Koko Sauvignon Blanc 2014/15 Marcoborough €54.00

Craggy Range Te Muna Road Vineyard Riesling 2014 Marcoborough €21.00

Dog Point Sauvignon Blanc 2016 Marcoborough €28.00

Felton Road Chardonnay 2013/16 Central Otago €55.00

Jackson Estates Stich Sauvignon Blanc 2015/16 Marcoborough €18.00

Kim Crawford Sauvignon Blanc 2015/16 Marcoborough €20.00

Kim Crawford Pinot Gris 2016 Marcoborough €19.00

Ram’s Hill Sauvignon Blanc 2013 Marcoborough €39.00

**Cloudy Bay Inspector Péringuey Chenin Blanc**

Marlborough 2014 €21.00

**Craggy Range**

Established in 1997, owners Terry Peabody and Steve Smith set about choosing the best vineyard sites for Gimblett Gravels in Hawkes Bay and Te Muna Road in Martinborough, the wines display amazing aromatics, purity and complexity.

Craggy Range Syrah 2013 Gimblett Gravels €28.00

Craggy Range Sophia Bordeaux Blend 2014 Gimblett Gravels €52.00

Felton Road Pinot Noir 2014/15 Central Otago €68.00

Jackson Estates Vintage Widow Pinot Noir 2014 Marcoborough €29.00

RM Wines Trademark Syrah 2011 Hawke’s Bay €59.00

**Craggy Range The Echo of G.**

2012 €184.00

G. 2013 Waldweben 2013 €55.00

G. 2014 Imizuzu 2014 €520.00

**Craggy Range Sophia Bordeaux Blend**

2014 €92pts The Wine Advocate

“Dense garnet purple colored, it opens with an expression tacky, pencil shavings and blackberry-laced nose with some lemonade and chocolate box nuances. The medium-to-full bodied palate offers a nice backbone of bright tannins and refreshing acidity supporting the generous fruit, finishing long with some lively herbal notes.”

**Craggy Range Te Muna Road Vineyard Riesling**

2014 €21.00

**Craggy Range Te Muna Road Vineyard Riesling**

2014 €21.00

**Craggy Range Wines**

Gimblett Gravels

**Cloudy Bay**

Established in 1985, Cloudy Bay was one of the first five wine makers to venture into Marlborough. At the time, it was almost an unimaginable place to set up a vineyard. However, Cloudy Bay’s founder, Louis Hohnen, was convinced of its potential to produce great wine and so invested in the best land of the region. Since then, Marlborough has risen to become New Zealand’s leading wine region, as well as one of the finest winemaking locations in the world.

Cloudy Bay Chardonnay 2015/16 Marcoborough €34.00

Cloudy Bay Sauvignon Blanc 2016/17 Marcoborough €30.00

Cloudy Bay Te Koko Sauvignon Blanc 2014/15 Marcoborough €54.00

**WHITE**

**Cloudy Bay Inspector Péringuey Chenin Blanc**

Marlborough 2014 €29.00

**Cloudy Bay Sauvignon Blanc**

Marlborough 2017 €27.00

**Ram’s Hill Sauvignon Blanc**

Marlborough 2013 €39.00

**Red**

**Auntsfield Single Vineyard Pinot Noir**

Marlborough 2011 €52.00

**Cloudy Bay Pinot Noir**

Marlborough 2015 €39.00

**Craggy Range Syrah**

Gimblett Gravels 2013 €28.00

**Craggy Range Sophia Bordeaux Blend**

Gimblett Gravels 2014 €52.00

**Philipponnat**

**Pommery**

**Vergelegen G.V.B. Red**

Stellenbosch 2015 €99.00

**Vergelegen G.V.B. Red**

Stellenbosch 2010 €35.00

**Vergelegen G.V.B. Red**

Stellenbosch 2015 €27.00

Thanks to the hard work of several very talented winemakers and the privatisation of the state-controlled winemaking co-operative, the South African wine industry has taken a huge change in direction in the last 20 years. Previously known for cheap wines that often ended up being distilled into brandy before hitting the shelves, the now vibrant industry is earning a reputation for some of the most exciting wines on the market.

South Africa is famous for Chenin Blanc and Cabernet Sauvignon as well as the indigenous Pinotage.

**White**

**Cloudy Bay Chardonnay**

Marlborough 2015/16 €34.00

**Cloudy Bay Sauvignon Blanc**

Marlborough 2016/17 €30.00

**Cloudy Bay Te Koko Sauvignon Blanc**

Marlborough 2014/15 €54.00

**Craggy Range Te Muna Road Vineyard Riesling**

Marlborough 2014 €21.00

**Dog Point Sauvignon Blanc**

Marlborough 2016 €28.00

**Felton Road Chardonnay**

Central Otago 2013/16 €55.00

**Jackson Estates Stich Sauvignon Blanc**

Marlborough 2015/16 €18.00

**Kim Crawford Sauvignon Blanc**

Marlborough 2015/16 €20.00

**Kim Crawford Pinot Gris**

Marlborough 2016 €19.00

**Ram’s Hill Sauvignon Blanc**

Marlborough 2013 €39.00

**Vergelegen G.V.B. White**

Stellenbosch 2015 €20.00

**Vergelegen G.V.B. White**

Stellenbosch 2010 €35.00

**Vergelegen G.V.B. White**

Stellenbosch 2015 €27.00

**Red**

**Chamonix Pinotage Greywacke**

Franschhoek 2014 €25.00

**Jordan The Prospector Syrah**

Stellenbosch 2013/15 €20.00

**Klippenkop Pinotage**

Coastal Region 2015 €9.00

**Vergelegen**

Remained as being one of South Africa’s best wine producers, the Vergelegen estate was founded in 1700. Since then it has been owned by some of the world’s great explorers and visionaries, each of whom, in their own way, has helped shape Vergelegen into what it is today: a world-class estate. First producing wine in 1992. Vergelegen has since won over 200 awards and attracted lots of international recognition for their hand crafted wines.

**Vergelegen G.V.B. Red**

Stellenbosch 2007 €44.00

**Vergelegen G.V.B. Red**

Stellenbosch 2007 €39.00

**4G Wine Estate**

4G Wine Estate is a recently established wine producer combining Old World craftsmanship and expertise with state-of-the-art technologies and the best terroirs of the Cape to produce world-class wines. Dubbed the ‘First Growth of the Cape’, these wines are rapidly gaining cult status around the world.

**The Echo of G.**

2012 €184.00

G. 2013 Waldweben 2013 €55.00

G. 2014 Imizuzu 2014 €520.00

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Château d’Yquem has long been considered the second greatest property in Sauternes after Yquem and with masterful performances year in, year out, it is not hard to taste why. It is presented in the full, rich, fruity, caramel, marmalade and smoky style, and yet manages to retain a degree of lemon zest freshness.

Château d’Yquem half bottle 1er Cru Supérieur 1989 €290.00
Château d’Yquem half bottle 1er Cru Supérieur 1990 €349.00
Château d’Yquem half bottle 1er Cru Supérieur 1995 €225.00
Château d’Yquem half bottle 1er Cru Supérieur 1996 €195.00
Château d’Yquem half bottle 1er Cru Supérieur 1997 €179.00
Château d’Yquem half bottle 1er Cru Supérieur 1998 €169.00
Château d’Yquem half bottle 1er Cru Supérieur 1999 €169.00
Château d’Yquem half bottle 1er Cru Supérieur 2000 €365.00
Château d’Yquem half bottle 1er Cru Supérieur 2001 €345.00
Château d’Yquem half bottle 1er Cru Supérieur 2003 €189.00
Château d’Yquem half bottle 1er Cru Supérieur 2004 €289.00
Château d’Yquem half bottle 1er Cru Supérieur 2005 €275.00
Château d’Yquem 1er Cru Supérieur 2010 €525.00

"The palate is wonderfully balanced with botrytis-rich fruit, a multilayered and opulent Rieussec that somehow maintains a brilliant balance towards the minerally finish. This is one of the great wines from the estate in the modern age.”

Château La Fontaine 2010/11 1er Cru Supérieur €28.00

“Château Rieussec has long been considered the second greatest property in Sauternes after Yquem and with masterful performances year in, year out, it is not hard to taste why. It is presented in the full, rich, fruity, caramel, marmalade and smoky style, and yet manages to retain a degree of lemon zest freshness.

Château Rieussec 1er Cru Classé 1996 €79.00
Château Rieussec half bottle 1er Cru Classé 1999 €55.00
Château Rieussec half bottle 1er Cru Classé 2001 €165.00
Château Rieussec half bottle 1er Cru Classé 2003 €44.00
Château Rieussec 1er Cru Classé 2009 €49.00
Château Rieussec 1er Cru Classé 2010 €89.00

“Château Rieussec 1er Cru Classé 1999 97pts The Wine Advocate

“This wine comes to us from one of the finest producers of sweet Moscato in the world. The bouquet is redundant of honey, sweet peach and exotic fruit. In the mouth, the wine is creamy and rich. This vintage strikes me as particularly well put together and articulate.”

Food pairing suggestion
Try with Moscato desserts or on its own with coffee.

SHERRY
Hidalgo Manzanilla La Gitana NV €15.50

Food pairing suggestion
Serve with tapas style dishes or as an aperitif with almonds and olives.

MADEIRA
H & H Medium Rich Single Harvest 5cl bottle 1918 €38.00
H & H 10 Year Old Sercial 5cl bottle NV €29.00

Food pairing suggestion

ITALY
Moscato d’Asti Paolo Saracco 2016 €20.00
Passito di Pantelleria Ben Ryé Donnafugata 2009 €85.00
Recioto della Valpolicella Sant’Urbano Monte Dell’Oro 5cl bottle 2006 €67.00

SOUTH AFRICA
Vin de Constance Kleine Constantia 5cl bottle 2018 €16.00

AUSTRALIA
Campbells Rutherglen Muscat 5cl bottle NV €19.00

PORT
Taylor’s Late Bottled Vintage 2000/7 £21.95
Taylor’s 10 Year Old Tawny NV £34.50
Taylor’s 20 Year Old Tawny NV £59.00
Taylor’s 30 Year Old Tawny NV £115.00
Taylor’s 40 Year Old Tawny NV £195.00
Taylor’s Quinta de Vargellas 2011/2 €46.00
Taylor’s Vintage 1885 €135.00

Food pairing suggestion

“Big, weighty and mouth-filling, this is an aromatic Tawny that shines with acidity and tension. Greasy on the finish, its flavors become more interesting as long as it sits in the glass (or on your palate).”

"The nose is like the throbbing engine of an Aston Martin Vantage, ready to go. It is so packed with intensity. The palate is perfectly balanced and laden with botrytis, with heavenly focus and a crescendo of flavors that take your breath away: apricot honey, yellow prune, white peach and orange zest.”
SPIRITS BEER & SOFT DRINKS

SPRITS
We have a huge selection of spirits in stock from everyday bar essentials to the world’s finest spirits and rare collectables.

Our range evolves constantly and is too broad to include in its entirety here so please get in touch for our latest list.

We can also provide you with hard-to-source back bar ingredients for cocktails and mixology.

BEER
Our warehouse is home to an extensive range of beers and light beers from all over the world.

Please get in touch for availability, whatever style you are after.

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We have a large choice of soft drinks, including hard-to-find sodas and mixers, and artesian waters.

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provisioning@vsgroup.com
SERVICES

We believe that wine is much more than just a drink and as such we offer a range of services to enhance your guests' enjoyment. Whether we can help with building a creative wine list or by arranging a bespoke trip to a top end winery, our wine team is on hand to assist you, your crew and your guests.

- Cellar Planning
  Evaluation and assessment for new builds
  Consultation for shore based cellars

- Wine Tastings & Events for Guests
  Tutored tastings on board
  Wine dinners
  Vineyard and winery visits

- Wine Training for Crew
  WSET courses either on board or in training centres
  Bespoke wine education and training sessions
  On board, including food and wine pairing

- Cocktail Training for Crew
  On board cocktail training

- Wine List Consultation

- Wine Advice
  Information on grape varieties, regions and vintages
  Storage
  Serving guidelines - temperature and glassware

- Wine tasting notes, information and food recommendations

WINE COURSES

VSF offers a range of professional courses as well as tailor-made training sessions to suit your needs.

WSET COURSES

VSF is a longstanding Approved Programme Provider for the WSET (Wine and Spirits Education Trust) courses, Levels 1-3.

The WSET is a globally recognised examination body, meaning that any candidate who passes one of the exams will receive an official certificate and qualification - a great addition to any yachting or hospitality CV.

Please contact us at info@vsfgroup.com for further information and details of forthcoming dates.

Whatever your question, please contact a member of our team

info@vsfgroup.com
Our fleet of vans is on hand to deliver free of charge to ports throughout the Côte d’Azur from St Tropez to Imperia (subject to a minimum order).

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Our Riviera office lines are open 8am – 10 pm, 7 days a week from May until October and Monday to Friday throughout the winter months.

For deliveries from Viareggio and Palma please call the relevant office for stock, availabilities, sourcing and delivery.

WORLDWIDE
We can safely and securely send your wine order to almost anywhere in the world, wherever your yacht is moored.

Our network of freight forwarders and airfreight agents ensures swift and reliable delivery directly from our warehouse. Please call or e-mail for an estimate on time and costs.

TERMS & CONDITIONS
Please enjoy alcohol in moderation.
All wines and vintages are subject to availability. E&OE.
All prices in this list are in Euros before tax. This list replaces all previous and is valid from 1st April 2018 until 30th November 2018. Other wines will become available throughout the season, and some featured in this list are or in very limited supply and may run out. Please call us for advice about current stocks at any time.

All goods remain the property of VSF until paid for in full. We cannot accept returns once products have been signed for and taken on board.

PAYMENT
We accept cash, credit cards (Visa or Mastercard) and wire transfers. Please let us know how you wish to pay when ordering. Unless previously agreed, payment is due in full on delivery.

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