

# SOME FINE WINES FOR THE NEW YEAR and VALUE for MONEY for DRINKS PARTIES

# 2008 CHASSAGNE-MONTRACHET 1er Cru Les Macherelles Louis Carillon

The Carillon family, who conduct their operations from a warren of cellars scattered through the back streets of Puligny, are to my mind behind the finest, most refined and subtly complex of all of the wines to emanate from this famous appellation. This 1er Cru Chassagne sells for the same price as their village Puligny, more a matter of the relative perception of the two villages than to do with matters truly qualitaive. Pale green-gold. Elegant, restrained, a hint of woodsmoke. On the palate a lovely restrained richness, a wonderful intensity. Beautifully balanced, elegant and complex.

## $\pounds 36.25$ per single bottle $\pounds 33.75$ as part of a mixed half dozen

# CHAMPAGNE 1er CRU L'EXPRESSION Brut NV Domaine René Geoffroy

Our fascination with the wines of the increasing numbers of outstanding *vigneron-recoltants* in Champagne grows in parallel with our sense of disillusionment at the antics of the famous Grande Marque brands, who seem content to leave the reputation of the region's famous wines at the mercy of the discounters and the multiples. Patience, attention to detail and a respect for the environment and future generations lie behind the philosophy of Jean-Baptiste Geoffroy. Organic fertilisers, and no chemical pesticides or weedkillers, the use of a traditional wooden press, segregation of the pressings by vineyard parcel in order to fully exploit the attributes of the various terroirs, and the use of oak barrels in order to bring out subtle and complex aromas are but a brief summary of the methods by which the family strives to bring delicacy and distinction to their wines.

### £28.95 per single bottle $\pounds 26.75$ per bottle as part of a mixed half dozen

## CHAMPAGNE PIERRE MONCUIT BLANC de BLANCS Brut NV Grand Cru, Domaine Pierre Moncuit

Nicole & Yves Moncuit exploit 20 hectares of superbly located vines, right in the heart of the Grand Cru Côte de Blancs at Le Mesnil-sur-Oger, from which they make a small range of complex, delicate and superbly refined Champagnes. The Cuvée Pierre Moncuit-Delos Blanc de Blancs has vibrant aromas of grapefruit and melon, with a minerality typical of the Le Mesnil terroir.

## CHAMPAGNE PIERRE MONCUIT BRUT ROSÉ Brut NV Grand Cru, Domaine Pierre Moncuit

Made from two thirds Chardonnay from Le Mesnil and one third Pinot Noir from Ambonnay, it has a beautiful pale salmon pink colour with aromas of soft red fruits leading on to a delicate and complex palate, with red berry and subtle toasty notes.

#### $\pounds$ 34.75 per single bottle $\pounds$ 32.40 per bottle as part of a mixed half dozen.

# 2001 SAVIGNY-Les-BEAUNE 1er Cru Les Laviéres Domaine Chandon de Briailles

Our last couple of cases of this delightful and now mature red Burgundy from one of the leading estates in the region. Vibrant with red fruits such as raspberry and crushed cherries when young, one should now expect the aromas to have developed towards soft sous-bois and wild mushroom, with earth and mineral notes.

### $\pounds$ 23.65 per single bottle $\pounds$ 22.30 per bottle as part of a mixed half dozen.

## 2001 VOSNE ROMANÉE

Domaine Mugneret-Gibourg

Mature Vosne from one of the finest and most respected estates in Burgundy. Rare as hens teeth, and this is it – one case only. Elegance and femininity combined with a quiet, brooding power is the benchmark here. I would expect this to be lovely, and intend to snaffle a bottle myself if you haven't got there first!

### £35.00 per single bottle £33.25 per bottle as part of a mixed half dozen.

# 2001 NUITS ST.GEORGES 1er Cru Chaignots Domaine Mugneret-Gibourg

The Chaignots vineyard lies hard up against the communal border with Vosne-Romanée, and this is therefore amongst the most elegant wines from Nuits, which can carry a tendency to be a little solid. Vosne finesse and grace, combined with the richness, power and structure of Nuits, and from one of the region's finest addresses. This should be expected to have developed weight, breadth, depth and complexity of flavour. I am tentatively limiting it to one bottle per customer.

 $\pounds$ 52.00 per single bottle  $\pounds$ 49.50 per bottle as part of a mixed half dozen.

# AND SOME THOUGHTS FOR YOUR PARTIES....

## CHAMPAGNE LOUIS DE CUSTINE Brut NV Champagne Médot, Epernay

Our delicious 'house' Champagne comes from fruit grown on the famous Montagne de Reims. It has a fine, persistent mousse, clean, ripe fruit flavours with delicate, toasty notes. A glass with some salmon smoked in Bird's smokehouse at home on Christmas morning was one of the most enjoyable of the holiday thus far.

 $\pounds$ 22.50 per single bottle  $\pounds$ 19.95 per bottle as part of a mixed half dozen.

## PROSECCO SPUMANTE NV Villa Armellina

This delicate Prosecco is pale yellow in colour, with fine bubbles. It has gentle aromas of white flowers and apples, with hints of honey. Crisp and well balanced, it is the perfect party fizz, with the added advantage, at 11.5%, of being relatively low in alcohol.

### $\pounds 9.95$ per single bottle $\pounds 8.95$ per bottle as part of a mixed half dozen.

## LES DOMAINES PAUL MAS, Pezenas, Languedoc

The subject of an extremely well-received offer back in the summer, just to remind you of the wonderful *rapport qualité-prix* to be had from the beautifully crafted and elegantly presented range of wines from southern French maestro Paul Mas. Since the original offer another raft of gongs has been awarded various of the Paul Mas bottlings, one of which, a Gold at the Languedoc/Roussillon Concours, now adorns the 2009 Claude Val Rouge. We have added a number of straight varietals to the range we offer, including a lovely zesty Sauvignon Blanc (Bronze at Concours Agricole, Paris) a superb, clean and entirely unoaked Chardonnay (another Bronze at Paris), and a soft, rounded Merlot (Gold at The France Top 100). There is also a dark and opulently rich single vineyard Old Vine Carignane which might go some way towards sating those who miss the now expired 2007 Cuvée Josephine from Negly.

## 2009 CLAUDE VAL BLANC (Sauvignon, Chasan, Vermontino, Grenache Blanc) 2009 CLAUDE VAL ROUGE (Carignane, Grenache, Syrah, Merlot) 2009 CLAUDE VAL ROSÉ (Syrah, Grenache, Cinsault)

All only  $\pounds 6.75$  per single bottle reducing to  $\pounds 6.30$  per bottle the half dozen

# 2009 SAUVIGNON BLANC, Paul Mas 2009 CHARDONNAY, Paul Mas 2009 MERLOT, Paul Mas

### All $\pounds 8.20$ per bottle reducing to $\pounds 7.50$ for the half dozen

## 2009 CARIGNANE, La Forge Estate

#### $\pounds 9.75$ per single bottle $\pounds 8.95$ per bottle as part of a mixed half dozen.

Offer subject to wines remaining unsold, and for collection from the shop.

# WE ARE OPEN UNTIL 5.00PM NEW YEAR'S EVE.

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