

Sparkling Wine

Champagne Ayala Brut Majeur NV (£27 per bottle)

The NV Brut is always the best expression of the style of a great Champagne. The emphasis is on the traditional red grapes, equally split between Pinot Noir and Pinot Meunier, with 20% Chardonnay. Their vineyards are located in some of the finest plots, resulting in a toasty aroma, appealing fruitiness and elegance with a lovely citrus kick at the end. This historic old Champagne house is arguably one of the best champagnes in the market for the price.

Prosecco Extra Dry NV, Cal del Console (£10.75 per bottle)

This softly textured, clean as a whistle Prosecco is fruity with green apples, floral notes and a delicate finish.

White Wine

Campogrande Orvietto Classico 2015 (£10.75 per bottle)

A classic Orvieto from the region's original and best zone in Umbria. Expertly made by Antinori, this combines almond and floral notes with melon fruit and a refreshingly tangy palate. Perfect as an aperitif with those pre-lunch nibbles.

Petit Chablis 2014, Samuel Billaud (£17.50 per bottle)

From a small plot of vines (regained in 2014 from Domaine Billaud-Simon) on the plateau immediately above grand cru Les Clos. This is nothing like normal Petit Chablis, having much more flavour and richness. Samuel Billaud is one of Chablis's finest wine-makers and a long-time elwood favourite. For twenty years he was responsible for the superb quality of wine at the family estate, Domaine Billaud-Simon. Since 2009, he has been making wine under his own name and in 2014, following the sale of Domaine Billaud-Simon to Faiveley, he was able to regain control of his share of the family vineyards. Magnificent wines, some of the very best in Chablis today.

Viognier 2015, Délas Frères (£11.95 per bottle)

Bursting with Viognier character: apricots, peaches and preserved citrus fruit. The palate is both smooth and fresh, with hints of spice. Délas continue to produce some exceptional wines and this represents great value for money. Superb with a baked ham.

The 2016 Christmas in a Box, 12 bottle mixed case tasting notes

Dessert Wine

Château Bastor Lamontagne 2005, Sauternes (£25 per bottle)

One of the most consistent Sauternes and certainly worthy of greater attention. This is not as rich as some of Sauternes sweet wines, with plenty of honeyed, pineapple fruit and the sweetness is nicely complimented by the citrus-acidity.

Red Wines

Vieux Château Gaubert 2000, Graves (£22 per bottle)

50% Cabernet Sauvignon and 50% Merlot gives a rich, medium-bodied claret with a touch of spice from eighteen months ageing in one third new oak casks. Dominique Haverlon has built up this 40 hectare estate since 1985 in Portets in the centre of the Graves appellation. His low-yielding old vines produce a rich, concentrated, ageworthy wine and this 2000 vintage is at its peak of enjoyment. Will need decanting.

Mompertone Barbera/Syrah 2013 Prunotto (£15.50 per bottle)

A delicious modern blend from Piedmont - 60% Barbera and 40% Syrah. This wine offers aromas of plum, cherry, freshly-roasted coffee and peppery spice. Plump and ripe in the mouth, yet retaining admirable focus and finesse. We felt it went extremely well with some slow roast pork belly the other day, but any hearty casserole should work just as well.

Montsablé Pinot Noir 2015 (£9.95 per bottle)

The wines of Montsablé are inspired by the desire to emulate the elegant Burgundian varietals from Southern France. This high quality Pinot Noir comes from the Puisseguier vineyards in the Saint Chinian area of the Languedoc. This stays true to the classic Burgundian-style of Pinot in the Cote d'Or - without the price tag. The nose is aromatic, with fresh cherries, wild strawberries and just the faintest hint of vanilla.

Langmeil Three Gardens Shiraz/Mourvedre/Grenache 2013 (£14.25 per bottle)

The "garden" was how the old generation of vigneron used to call their vineyards. The Three Gardens in Tanunda, Lyndoch and Seppeltsfield, yield a fine red blend with a distinct Barossa style and complementary characteristics. The blend of Shiraz (43%), Grenache (37%) and Mourvèdre (20%) shows good balance and integrated structure. It's fresh, with loads of energy. The ripe, dark berry fruits are supported by fine tannins and just a hint of dark chocolate on the finish.

Serie A Malbec 2014, Zuccardi (@£11.95 per bottle)

Young winemakers, like Sebastian Zuccardi, are having a growing impact on wine production in Argentina by increasing their focus on the vineyards and identifying the best sub-regions, such as The Uco Valley. His goal is to produce Malbecs that are fresher, purer and not over-run by oak - in short to express the terroir of the vineyard, to give their wines a real sense of place. A nose full of black and red fruit combined with spicy aromas. Very fresh, but rounded as well with elegant fruit and acidity. An excellent example of Malbec from the Uco Valley.

Port**Fonseca Unfiltered LBV 2011 (@£13.95 per bottle)**

This superb Late Bottled Vintage is aged to full maturity in oak vats of 50 pipes capacity. It is then drawn off into bottle with no fining or filtration. As a result, the wine loses none of its richness and concentration and preserves all of its natural fullness of body and flavour. Great intensity of fruit on the nose. Pungent, fresh, plum and jam aromas. Excellent volume, wonderful mouthfilling wine. Fruit flavours on the mouth are also strong and fresh: raspberry, cherry, black plum. Good tannic structure. Long flavoursome finish. Don't just save this for cheese, because it is also a wonderful glass to serve with chocolate desserts.

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