



WINE OF THE MONTH

With the winter almost behind us, our selection for March includes two whites from good old France and to contrast two red heavy weights from New world. They are all great with or without food and we hope you will enjoy them as much as we did.

WHITE

	125ml	175ml	Bottle
Cotes du Luberon Réserve Blanc 2017	8.40	10.90	38.50

Famille Perrin, Rhone Valley, France

If you enjoy quaffable wines, this is an ideal one for an aperitif or with a simple cuisine. The delicate nose of white flowers, peach & citrus is outstandingly fresh. Well-balanced on the palate, with good intensity, superb freshness & minerality. It continues on a long & mouth-watering finish. A real bargain.

Macon – Loche “Chrisalys” 2016	12.90	16.80	59.50
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Domaine Perraton Frères, Burgundy, France

This is one of those wines it is such a joy to discover, a wine that tastes way above its price point. Rich, full bodied but with zesty acidity and long lingering finish, it is the perfect wine to serve with simply cooked fish..

RED

	125ml	175ml	Bottle
Leeuwenkuil Shiraz 2016	9.70	12.60	44.50

Swartland, South Africa

This striking Shiraz shows opulent, bright fruit on the nose & a beautifully elegant palate of round tannins layered with clove spice, ripe cherries & violets. Great with grilled meat, burger or on its own.

Carmen Syrah Gran Reserva 2014			51.50
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Colchagua Valley - Apalta, Chile

A highly expressive wine with layers of flavours & aromas of dark fruit, leather, dark chocolate and pepper. The fine-grained tannins are smooth and well-integrated. The wine is vibrant from start to finish. Drink with game, lamb, beef or cheese.



Domaine Perraton



CARMEN

YOUR SERVER WILL BE HAPPY TO OFFER YOU A SMALL SAMPLE