



THE WINE LIST

March 2010

This selection forms the basis of what is in stock most of the time. These are all good quality wines that offer excellent value – especially when compared with their prices charged in the UK. We prefer to show keen headline prices, rather than raise them so as to take something off. The euro price you see is the price you pay.

You probably know some of the choices already, but we will of course be happy to explain individual styles - and of course you can taste many of them. There are also occasional parcels of wine in our Ardres shop which do not appear on this list.

You can also have your favourite wines sent directly to our premises from the vineyards, so that you can simply hop across to collect these cases, taking advantage of low French prices and you should not need to pay any UK duty provided that the wines are for your personal consumption. Please call or e-mail for further details.

We are here to help you. We have access to cheap crossings on the boats – we will be delighted to point you in the right direction. Whilst here, enjoy lunch in one of the town's restaurants: see **Our Guide** for notes on these and for places to stay as well as other places of interest.

It is always helpful if you can place your order before you arrive. In that way, we can ensure that your order is pulled out of stock and is ready for your arrival.

The pretty town of Ardres is easily accessible, being just 15 minutes from both the tunnel and Calais, on the N43, the old north-south road that runs to Saint-Omer and onward. It is also just 25 minutes east of Boulogne. **See Map.**

The shop is open currently:-

Tuesday – Saturday 10.00 – 6.00 with no closure for lunch

If you are likely to be here outside these hours, please call in advance on the number below and we shall be happy to open up – always assuming one of us is available.

Being in France, we charge in euros so the sterling price shown here is simply an approximate guide and is obviously dependant upon the exchange rate offered by your bank. We accept Mastercard and Visa, or cash in euros.

Looking forward to seeing you soon.

With my best wishes
Guy Boursot

Boursot's Wine Collection
9 Rue de l'Arsenal, 62610 ARDRES, France
www.boursot.co.uk

Office: + 33 3 21 36 81 46

E-mail: ardres@boursot.co.uk

WHITE WINES

- La Fleur de Mondésir, Bergerac Sec, 2009** €2,90 £2.40
A pale coloured dry white with a light “citric” nose and a fresh character. Best served with light food.
- Le Petit Pont, Réserve, Vin de Pays d’Oc, 2009** €3,30 £2.70
A very attractive dry white wine made from Vermentino and Chardonnay in the Languedoc. The wine has a vivacity and a fresh aroma of white fruits. It is really refreshing and makes easy drinking. Extra-ordinary quality at such a sensible price!
- Chardonnay, Les Hauts de la Jousnelinière (Loire), 2008** €4,50 £3.80
A light unoaked Chardonnay which is fresh and fruity. Anyone who thinks they don’t like Chardonnay could well be pleasantly surprised by this!
- Château Mylord, Entre-Deux-Mers (Bordeaux), 2008** €5,20 £4.30
Fresh, fruity but dry white wine from this area in southern Bordeaux. The wine is a good all-rounder for parties, being dry but with enough fruit to be likeable to those who prefer something sweeter. If you enjoy Pinot Grigio, you’ll enjoy this.
- Muscadet de Sèvre et Maine, Sur Lie, La Griffe, Chéreau-Carré (Loire), 2008 H** €5,30 £4.40
Chéreau Carré is one of the best producers of Muscadet. This is a bone-dry wine that has a zingy lemony freshness about it, without the acidity that so many Muscadets can have. Also, having been made “sur lie”, the wine has more body and spiciness. This wine is of high quality and offers great value. (UK: £7.60)
- Chardonnay, Domaine du Paradis, (Languedoc), 2009** €5,30 £4.40
A grapey and unoaked Chardonnay from the excellent Château de Corneilla close to Perpignan, just north of the Pyrenees. This is a refreshing but soft style of wine, and is the perfect answer to those who may have thought they don’t like Chardonnay!
- Picpoul de Pinet, Domaine Morin Langaran (Languedoc), 2008** €5,70 £4.80
Bone dry but with plenty of smoothness and body – the perfect accompaniment to fish and white meat. One of the best and it still has the capacity to improve with further time. From around Agde.
- Sauvignon de Touraine, Domaine Octavie (Loire), 2008** €5,80 £4.80
A stylishly crisp dry but fruity wine that is so much better value than Sancerre, a few miles further east! This wine is not at all acidic, but is full of fruit – a fine testament to Sauvignon, and may be enjoyed with or without food. (UK: £7.99)
- Riesling, Emile Kugler (Alsace)** €5,90 £4.90
This Riesling from Alsace is dry and has the perfumed and slightly musky character that makes this grape so popular with aficionados. Good with stronger flavoured fish and white meat. This is a good reliable example at a great price.
- Bourgogne Aligoté, Bailly-Lapierre (Burgundy), 2007** €6,00 £5.00
Aligoté is the “other” grape of Burgundy and produces a wine with more freshness than that produced from the Chardonnay. This is produced in the Chablis area and is an excellent example at a very reasonable price.
- Viognier, Domaine de Lascours (Languedoc), 2008** €6,00 £5.00
A light but aromatic dry wine that is really refreshing. A wonderfully grapey example from this exciting winery – and it’s super value for such a deliciously grapey wine.
- Sauvignon Saint-Bris, Bailly-Lapierre (Burgundy), 2008** €6,20 £5.20
This is the only Sauvignon allowed in the Burgundy area. It is grown just outside Chablis and is fresh and dry but has more softness than most Sauvignons. Fruity and easy to appreciate.
- Bourgogne Côte Chalonnaise, Buissonier, Vignerons de Buxy (Burgundy), 2007** €6,30 £5.30
The Bourgogne Côte Chalonnaise appellation has recently been created to answer the demands for decent quality Burgundy at attractive prices. This wine is made by the Cave de Buxy, arguably the area’s leading co-operative. What great value this wine offers! A delicious, fresh lemony style of Chardonnay – light yet full of fruit.
- Pinot Blanc, Cuvée Traditionnelle, Robert Fallier et Fils (Alsace), 2008** €6,90 £5.80
A refreshing dry wine with a grapey softness on the nose and in the mouth. Lovely and easy to appreciate chilled, either by itself or with lighter food. It’s especially good and versatile when served at large occasions such as weddings.
- Le Chardonnay du Domaine du Chêne (Beaujolais Villages), 2007** €6,90 £5.80
A delightful new addition to this excellent winemaker’s portfolio. This wine is a gentle but tasty chardonnay that is excellent by itself or with light dishes such as chicken. Don’t think chardonnay, but think good quality white Burgundy!

Château Carbon d'Artigues, Graves (Bordeaux), 2008	€7,10	£5.90
A classy dry Sauvignon and Sémillon wine, with some of the typical spiciness found from the Graves region. Through "maceration pelliculaire", low temperature fermentation and being bottled of its lees, this has a long crisp finish with absolutely no harshness and is gorgeous when served with fish.		
Château Marie du Fou, Blanc, Fiefs Vendéens-Mareuil (Loire), 2008	€8,00	£6.70
A glorious barrel-fermented wine from the Vendée made from 70% Chenin Blanc and 30% Chardonnay. This beautifully presented wine is light but full of grapey flavour with a remarkably long finish.		
Mâcon-Solutré, Domaine Pascal & Mireille Renaud (Burgundy), 2008	€8,10	£6.80
This will bowl you over with its fresh grapey character – we haven't tasted a Mâcon as good as this in years – and at such a good price. We used to list Louis Latour's Mâcon-Lugny but our customers feel that our Mâcon is both better and cheaper. Highly recommended and easy to appreciate.		
Saint-Véran, Grande Réserve (Burgundy), 2008	€8,20	£6.80
Juicy unoaked Chardonnay fruit from the Pouilly Fuissé area. An excellent wine offering super value.		
Château de Sours, Bordeaux Blanc (Bordeaux), 2008	€8,30	£6.90
A delightful fresh "grapey" wine made from lightly oaked Sauvignon and Semillon. Another high quality wine from this great château just outside Saint-Emilion. This wine has delicious exotic fruit flavours and impresses easily: it tastes much more expensive than it is in reality.		
Chablis, Henri de Villamont, 2007	€8,60	£7.20
Henri de Villamont based outside Beaune nowadays produces high quality wines with genuine flavours or "goût de terroir". This wine has the "minerality" of a classic Chablis but it also has a deliciously full dry fruitiness on the palate, with a very long aftertaste. If you like good Chablis, you will love this.		
Muscat Sec, Cuvée Augustin, Robert Faller et Fils (Alsace), 2008	€8,80	£7.30
A lovely light floral but dry Muscat from a specific terroir that Robert Faller owns. This is a summery wine of exceptional quality at an inexpensive price.		
Reuilly, Domaine de Reuilly (Loire), 2007	€9,30	£7.80
A zingy alternative to Sancerre at an attractive price. Made exclusively from Sauvignon: full of fruit, almost in the style of a New Zealand Sauvignon.		
Petit Chablis, Domaine Sainte Claire (Chablis), 2008	€9,30	£7.80
This wine has the fresh, mineral style that is expected of decent Chablis. Good with or without food.		
Montagny , Premier Cru, Les Coères, Vignerons de Buxy (Burgundy), 2006	€9,60	£8.00
Montagny is in the Côte Chalonnaise and produces lighter styles of dry white wine from the chardonnay grape. This Premier Cru is full of dry chardonnay flavour and is of excellent quality. Good for your special entertaining.		
Gewürztraminer, Cuvée Traditionnelle, Robert Faller et Fils (Alsace), 2008	€9,70	£8.10
A really good example of Gewurztraminer: fragrant but dry with an aroma reminiscent of lychees. Delicious, refreshing and different – it even goes well with exotic food. Superb value.		
Pinot Gris, Cuvée Bénédicte, Robert Faller et Fils (Alsace), 2007	€9,90	£8.30
This grape used to be known as the Tokay of Alsace, then more recently the Tokay Pinot Gris. Faller makes some superbly refreshing and aromatic wines. This wine is very grapey and medium in sweetness. Although it is possibly a little too powerful for fish or shellfish, this wine will marry perfectly with exotic food or even, foie gras.		
Riesling, Trottacker de Ribeauvillé, Robert Faller et Fils (Alsace), 2007	€10,80	£9.00
Faller is based in the picturesque town of Ribeauvillé, where many of Alsace's best Rieslings are produced. Fabulous: from argilo-calcareous subsoil, this wine is bone dry but with plenty of typical Riesling flavour. We always compare Faller's wines very favourably against Trimbach's – but at so much better value. This wine is of Grand Cru quality.		
Sancerre, Domaine Franck Millet (Loire), 2008	€10,90	£9.10
Full of fresh dry Sauvignon fruit - exactly how a good Sancerre should be. A full soft sauvignon fruitiness on the palate, making it easy to appreciate. We get many compliments about this wine: very classy!		
Pouilly Fumé, Domaine Tabordet (Loire), 2008	€11,00	£9.20
This wine is just how it should be – dry fresh Sauvignon fruit with a hint of spiciness. This is an immediately impressive wine from this small family producer.		
Château Baret, Blanc, Pessac-Léognan (Bordeaux), 2007	€12,80	£10.70
A delightful fresh "grapey" wine made from lightly oaked Sauvignon and Semillon from the best part of the Graves region. A delicious wine that impresses easily: it tastes much more expensive than it is in reality.		

- Bourgogne Chardonnay, Les Sétilles,
Domaine Olivier Leflaive (Burgundy), 2007** €11,70 £9.80
This is the superior Chardonnay from Leflaive with a delightful elegant lemony freshness and a lingering aftertaste. 60% of the grapes come from Puligny-Montrachet and 40% from Meursault. A delight!
- Montlouis Sec, Rémus, Domaine de la Taille aux Loups (Loire), 2008** €12,20 £10.20
A near-perfect fine dry wine made from 20 year old Chenin Blanc vines by the Loire's great winemaker, Jacky Blot. This light wine has a grapey aroma - perfect with lighter food or simply delicious by itself.
- Gewürztraminer, Vieilles Vignes, Les 3 Coteaux,
Robert Faller et Fils (Alsace), 2006** €12,40 £10.30
Faller has prime vineyards around Ribeauvillé and has taken here grapes from old vines on three of his hill sites. This is a very special Gewürztraminer – with a powerful fruity aroma, this wine is totally dry and rich in style. Amazing for its price. Enjoy!
- Pouilly Fuissé, Cuvée Vieilles Vignes,
Domaine Pascal & Mireille Renaud (Burgundy), 2008** €12,50 £10.40
Gorgeous, Outstanding, Delicious – how many more superlatives can we use about this wine to get the message across that we love this specific wine? It also has the capacity to go on for years, and offers superb value for money, and is bound to really impress your guests.
- Rasteau, La Galopine, Domaine des Escaravailles (Rhône), 2008** €16,90 £14.10
One of our most delicious new discoveries, produced by Gilles Ferran – a white Rhône from Roussanne, Marsanne and Viognier grapes but vinified in the style of a top white Burgundy. An “alternative Burgundy” of fabulous value. As strange as this may sound, if you appreciate good white Burgundy, you will LOVE this.
- Chassagne-Montrachet, Château de Citeaux (Burgundy), 2006** €21,60 £18.00
A fresh and classy dry white wine from just outside Beaune. This gently oaked wine offers excellent value and would be very stylish for your special occasions, without breaking the bank. Will be good for another three years at least.
- Meursault, Les Grands Charrons, Château de Citeaux (Burgundy), 2007** €21,80 £18.20
Château de Citeaux, the original home of the Cistercian monks in Burgundy, makes classic Meursault: smooth and slightly “nutty” in style. A pleasure to drink, offering excellent value for a wine of such quality.
- Châteauneuf du Pape Blanc, Domaine Patrice Magni (Rhône), 2008** €22,10 £18.40
Made from Roussanne, Clairette and Grenache Blanc grown on stony soil which retains the day's heat for the grapes at night. This is in our view a near-perfect example of quality white Châteauneuf. Dry and aromatic with a gentle spiciness: absolutely gorgeous... and a rarity.
- Vin Jaune, Domaine André Bonnot (Côtes du Jura), 2002 62cl** €26.70 £22.30
Consistently a medal winner, this is an excellent example of the rare Vin Jaune. The wine is made unusually, from late harvested Savagnin grapes and then matured and oxidised in barrels under a film of yeast. The wine, bottled in a 62cl “pot”, has a taste reminiscent of a fino sherry and is very long lived.
- Puligny-Montrachet, Premier Cru,
Les Champs Gains, Château de Citeaux (Burgundy), 2006** €35,00 £29.20
Exquisite – this specific wine is one of the finest white Burgundies you could wish to taste, and shows off everything that is so great about these top white wines. Very elegant, with a long fresh fruity style backed with a tiny amount of oak. Complex, classy - and simply delicious.
- Château de Fieuzal, Grand Cru Classé, Pessac-Léognan (Bordeaux), 1998** €58,00 £48.30
Pessac-Léognan is a sub-region of Graves. This wine is made from 50% Sauvignon and Sémillon fermented on their lees, and partially aged in oak. This is an exquisite dry and rich tasting white wine that would be spectacular at dinner and that might even eclipse your food!

RED WINES

- Combe de Luran, Minervois, 2007** €2,40 £2.00
As one might expect from the Minervois appellation, this wine has a full, rich and slightly earthy texture that makes it so good to go with richer foods. This wine is new to us and offers excellent value.
- Le Petit Pont, Réserve, Vin de Pays d'Oc, 2008** €3,30 £2.70
This extra-ordinary wine is made from Grenache, Cinsault and Cabernet Sauvignon. With an appealingly soft, full and juicy red fruit flavour, this is a good example of the new quality of wine coming from the Languedoc. And with its stylish presentation, this is a wine at low cost that will grace any dinner table.
- Côtes du Rhône, Baron Daniel de Martinay (Rhône), 2008** €3,40 £2.80
A lighter style of soft fruity red wine from the Côtes du Rhône. From a respectable year, this wine has a gentle and slightly spicy flavour and is easy to appreciate. Good, honest and well-priced.

Fitou, Réserve Saint-Estève (Fitou), 2007	€4,10	£3.40
Fitou is in the Languedoc and the reds are made from Carignan, Grenache and Syrah – grapes that give soft generous flavours. An easy drinking, slightly spicy red that we'd suggest shows at its best when served with red meat or cheese. Leave this open for an hour and it develops a smooth silky texture.		
Merlot, Lascours Winery, Pic Valley (Languedoc), 2007	€4,20	£3.50
This is what Merlot should be: mid-weight with a beautifully rich and juicy flavour and a dry finish. Lascours has prime vineyards in the Pic Valley of the Languedoc, and we reckon this wine is a cut above the rest and offers fantastic value. Delicious.		
Château Saint-Romans, Bordeaux (Claret), 2007	€4,90	£4.10
The second wine of the award-winning Chateau Barreyre in the region of Premieres Cotes de Bordeaux. Made from 70% Merlot and 30% Cabernet, this has a brambly fruit aroma and a typical claret style. At this bargain price, we'd encourage you to snap up this wine which will remain delicious for another 3 years.		
Château Massamier la Mignarde, Tradition (Minervois), 2007	€4,90	£4.10
This domaine has received numerous accolades including Best Wine of the World in International Wine Challenge's category Syrah-Grenache-Mourvèdre! This wine made from Grenache, Carignan and Syrah has a soft rich style but manages to remain fresh and has an aroma of red fruits. From a great year, this can be enjoyed now and over the next couple of years. Great value!		
Cabernet Sauvignon, Domaine du Paradis (Languedoc), 2007	€5,30	£4.40
This outstanding year produced here an attractive soft fruity style of rich Cabernet wine. Medium-bodied, this is an easy-drinking, delicious and versatile wine. A super value wine from just outside Perpignan.		
Château La Valinière, Graves (Claret), 2006	€5,30	£4.40
We like this wine. Made from Cabernet and Merlot, this claret is consistently soft and fruity with gentle Tannins. Excellent value.		
Château Mylord, Bordeaux Rouge (Claret), 2007	M	€5,60 £4.70
Typical Claret: soft and fruity with a long dry finish. From a respectable year, this wine is ready to drink now but will remain good for another couple of years.		
Syrah, Domaine Bassac, Vin de Pays des Côtes de Thongue, 2008 ORGANIC	€5,70	£4.80
Good Syrah is not easy to find at a sensible price. Organic Syrah: even more so. We have found from the Hérault area this gorgeous wine with its purity of soft juicy, almost jammy, fruit. Easy to appreciate.		
Château de Lascours, Nobilis, Pic Saint-Loup (Coteaux du Languedoc), 2007	€6,00	£5.00
Lascours' special "Nobilis" blend is made from 60% Syrah, 25% Grenache and 15% Mourvèdre, so the wine has complex aromas of wild spices, fruits and tannins. From the château's 35 hectares on sandy-chalky soil in the Pic Valley, this is a stunning wine and we hope you, too, will love it.		
Bourgogne Pinot Noir, Côte Chalonnaise, Buissonnier, Vignerons de Buxy (Burgundy), 2008	€7,50	£6.30
A Pinot Noir of excellent value, being from the new Bourgogne Côte Chalonnaise appellation in southern Burgundy. This wine has the lighter Pinot character that is so typical of this southern area of Burgundy. Whilst good to enjoy now, it also has the potential to mature if you are patient enough to wait a few months.		
Rasteau, Les Sablières, Domaine des Escaravilles (Rhône), 2008	€7,50	£6.30
One of our best value wines.: full-fruited, spicy but not heavy wine from this dynamic award-winning estate in the southern Rhône. Despite its youth, this wine has an amazing fruitiness.		
Château de Corneilla, Cuvée Prestige (Côtes du Roussillon), 2006	€7,60	£6.30
A warm, rich and spicy wine made from an exotic blend of 10% Grenache, 30% "old" Carignan, 30% Syrah and 30% Mourvèdre. With complex aromas and a softness on the palate, this wine also has a very long "finish". For those of you who love what southern France can do, this offers amazing quality and value.		
Château Tour Bicheau, Grand Vin de Graves (Claret), 2007	M	€7,80 £6.50
A lovely fruity claret with a dry finish that actually has some of that Graves character that can be lacking in so many of the modern wines from this region. The proprietor says this is their best vintage yet – I believe it! Excellent with food.		
Château de Sours, Bordeaux Rouge (Claret), 2006	€8,30	£6.90
This wine is made exclusively from 40 year old Merlot vines, giving a soft rich flavour backed with some gentle tannins. This excellent wine from the famous Chateau de Sours, close to Saint-Emilion should remain good for another three years or so.		
Vacqueyras, Cuvée Prestige (Rhône), 2008	€8,60	£7.20
Another favourite: a soft rich medium-bodied wine that goes so well with all the usual red meats and cheeses! However, despite its fruity fullness, the wine is not at all heavy.		

- Torus, Alain Brumont (Madiran), 2007** €8,70 £7.30
The distinctive label on this elegant bottle says it all really... “fat, deep, powerful, shining black fruit, blackcurrant, mulberry”. Madiran is different – it makes deep rich wines from the Tannat grape but Alain Brumont has created here a wine that has flavour but with style and elegance. Particularly good with cheeses or rich meats.
- Chinon, Domaine Pierre & Bertrand Couly (Loire), 2007** €8,90 £7.40
Rich in dry brambly Cabernet Franc fruit, this wine is a revelation. It is soft and delightful – probably the best red Chinon we have ever tasted at this price. Made by the ex-head of Couly-Dutheil whom we believe do not produce the same quality across the board as once they did. Pierre and his son prove here what can be achieved from the noble Cabernet Franc – a delicious red that goes well with most lighter food.
- Pioch de l’Oule, Domaine Costeplane, Vin de Pays d’Oc (Languedoc), 2007** **ORGANIC** €8,90 £7.40
Simply delicious – a pure and richly fruity red made from a low yield of Grenache, Syrah and Carignan grapes grown in the foothills of the Cevennes. A great example of how organic wine is improving at a more sensible price. A silver medal winner in 2009.
- Château Lacombe Noailles, Cru Bourgeois Médoc (Claret), 2006** €9,10 £7.60
A good honest claret with a round supple style that you can enjoy now, or keep to advantage for another couple of years. An easy to appreciate, good quality claret for dinner parties without paying the earth.
- Fleurie, Domaine de la Côte d’Adule (Beaujolais), 2007** €9,30 £7.80
This is a fuller bodied Fleurie, with the ability to develop over the next three years. And it is also drinking well at the moment. Rich and fruity with a lingering Gamay fruitiness. Awarded a gold medal in Paris this year.
- Château Chatain, Lalande de Pomerol (Claret), 2002** **H** €10,30 £8.60
The appellation Lalande de Pomerol is a satellite of the famous Pomerol and produces wines that are less expensive but have much of the same soft Merlot and Cabernet character that has made Pomerol so highly sought.
- Pinot Noir, Cuvée Réserve, Robert Faller & Fils (Alsace), 2008** €9,50 £7.90
Being in the north east corner of France, the red wines of Alsace can be pale in colour but this specific Pinot Noir is ruby red and has a mid-weight style. Easy to appreciate with its fresh fruity cherry-like Pinot flavours, this is a good wine to partner most lighter meats or even, fish.
- Crozes-Hermitage Rouge, La Matinière, Domaine Ferraton (Rhône), 2006** €10,50 £8.80
A full rich and spicy wine from the northern Rhône. Made from 100% Syrah this is vinified traditionally, meaning that the wine has a firm “red fruit” character. This is better than many other more expensive wines from this area. We’d recommend this to go with richer meats or cheeses.
- Château Haut Madrac, Cru Bourgeois Haut-Médoc (Claret), 2005** €10,70 £8.90
A firmer style of claret from the Médoc that is soft and fruity on the palate and with a dry “finish”. As a prized Cru Bourgeois this offers amazing value, and tastes very well with most meats or cheeses. If kept, it will also remain good for at least another five years.
- Vieux Château Cros Lamarzelle, Saint-Emilion (Claret), 2006** €10,70 £8.90
Saint-Emilion wines are slightly rounder and softer in style than those from the Médoc. Cabernet Franc and Merlot are the prime grapes used. This red has a lovely aroma and is perfect for enjoying now, best served with lighter meats. Open an hour prior to drinking.
- Château Liversan, Cru Bourgeois Supérieur, Haut-Médoc (Claret), 2006** €10,70 £8.90
A delicious fuller flavoured rich claret, with a firm Cabernet-fruity style. As a classic 2006, this can be enjoyed now but it will fill out and improve in our view over the next 12 months.
- Gigondas, Cuvée Prestige (Rhône), 2007** €11,00 £9.20
Gigondas is a village in the southern Rhône that produces red wines made from the normal GSM combination: this example is 75% Grenache, 15% Syrah and 10% Mourvèdre. An alluring wine with its soft rich and slightly spicy flavour that goes so well with all the usual red meats and cheeses! Not at all heavy.
- Bourgogne Pinot Noir, Cuvée Margot, Domaine Olivier Leflaive (Burgundy), 2007** €11,10 £9.30
This “Margot” cuvee is full of rich velvety Pinot Noir fruit and is delicious to drink now by itself or with food. It could even last a few more years, if you had the inclination!
- Rasteau, La Ponce, Domaine des Escaravilles (Rhône), 2006** €11,70 £9.80
This is a legendary wine: just look it up on the internet for its various eulogies. Full, rich and powerful yet soft and juicy. This is what Rhône should be but so seldom is.

Château Patache d'Aux, Cru Bourgeois Supérieur, Médoc (Claret), 2006 €13,50 £11.30

60% Cabernet Sauvignon, 30% Merlot, 7% Cabernet Franc and 3% Petit Verdot go into the blend for Patache (meaning stagecoach). These grapes are grown on chalk and clay, and then aged in oak for 12 months. There is a rich, meaty texture to this wine that will be good over several years yet.

Château Baret, Pessac-Léognan (Claret), 2000 €14,50 £12.00

This château regularly produces some very attractive wines at sensible prices. This is claret at its best – succulently rich and fruity with a dry finish. Recommended for dinner parties without paying the earth. (UK: £14.50)

Chassagne-Montrachet, Château de Citeaux (Burgundy), 2007 €16,60 £13.80

Château de Citeaux was originally built in the 11th century by the Cistercian monks who introduced vines to the Burgundy area. From the Côte de Beaune this delicious wine is full of smooth Pinot Noir fruit but it can develop also over the next 5 years. Leave your bottle open an hour so as to taste the best from this wine.

Château Beau-Site Haut-Vignoble, Cru Bourgeois Saint-Estèphe (Claret), 2000 €16,70 £13.90

Thanks to the soil in Saint-Estèphe, with its greater support for Cabernet Sauvignon, the clarets of this commune are “firm” in style. Château Beau-Site Haut-Vignoble is a consistently good producer and this wine is from the excellent and now hard to find 2000. This richer wine is delicious to enjoy now and represents super value.

Château Haut-Bages Monpelou, Cru Bourgeois, Pauillac (Claret), 2003 €18,40 £15.30

In 1948, this château was detached from the renowned Château Duhart-Milon, the home of the Rothschild family of Lafite. This wine is full flavoured and smooth, being from the warm year 2003. Made from one third each of the two Cabernets and Merlot on prime gravelly soil. Great quality.

Clos de l'Oratoire, Châteauneuf du Pape (Rhône), 2007 €19,80 £16.50

A “full” style of wine that has a soft spiciness made primarily from Grenache in this famous southern Rhône village. In the classic “crossed keys” Châteauneuf du Pape bottle. Good to enjoy now, this will also keep another 5 years at least. (UK: £19.99)

Domus Maximus, Massamier la Mignarde (Minervois la Livinière), 2006 €21,80 £18.20

This is one of the most decorated and awarded wines of the south, even winning Best Wine of the World in International Wine Challenge's category Syrah-Grenache-Mourvèdre! This is a smooth and concentrated wine made from 80% Syrah and 20% Grenache. The grapes were macerated for 20 days and then aged in new oak casks. If you like “big” wine, this is something very special for you.

Château La Croix de Gay, Pomerol (Claret), 2007 €23,90 £19.90

What a delightful wine this is already! Full of fruity flavours, this wine could be enjoyed now but it would be preferable to wait another few years yet. Owned and run by Alain Reyanud who was responsible for improving the wine at Château Lascombes in Margaux. Watch this château! (UK: £47.00)

Domaine de Villeneuve, Les Vieilles Vignes, Châteauneuf du Pape (Rhône), 2006 BIO-DYNAMIC €24,50 £20.40

Domaine de Villeneuve, bordering Vieux Télégraphe, has three different soils and is worked bio-dynamically with no weedkillers - et al! Its five different types of vine of up to 100 years of age yield tiny volumes of exquisite wine that can be enjoyed now or kept over 20 more years. One of the finest Châteauneufs on today's market – and really not expensive for that. Both elegant and fruity.

Pommard, Domaine Olivier Leflaive (Burgundy), 2004 €26,80 £22.30

A lovely Pommard: this is a soft and lighter style of Burgundy. It also has a slightly gamey Pinot Noir character which derives from the trace of ironstone that runs through this vineyard. From Olivier Leflaive, one of the best winemakers of the Côte de Beaune, this is fully mature and is delicious to drink now. (UK: £25.50)

Château Gloria, Saint-Julien (Claret), 2007 €27,50 £22.90

Château Gloria is not a Cru Classé simply because it was only established in 1942, long after the 1855 classification. Parcels of land have been acquired from neighbours Ducru, Léovilles Barton and Lascases as well as Gruaud-Larose among others, taking Gloria's total vineyard area to 48ha. This is consistently good Cabernet based wine. We feel this wine needs to be laid down another 5 years before it can really be enjoyed.

Château Quinault l'Enclos, Grand Cru Saint-Emilion (Claret), 2007 €32,00 £26.70

A magnificent wine whose reputation has been rising fast recently with the new investment being made. This claret is surprisingly forward: it could be enjoyed now but it will really benefit by being kept another 3 years at least.

Le Corton, Grand Cru, Clos du Château Corton André (Burgundy), 2002 €65,00 £54.20

Very few of these exquisite bottles are produced. This is hand-crafted wine. Layers of concentrated Pinot Noir flavours of an almost sweet nature demonstrate how Bourgogne still produces some of the world's finest Pinot Noir wines.

ROSE WINES

- Le Petit Pont, Réserve, Vin de Pays d'Oc, 2009** €3,30 £2.70
Grenache and Cinsault are the two grapes that have gone into the making of this refreshing rosé. This is a good wine by any standards but it is baffling how such good quality can be produced at this very reasonable price. The wine is light and dry, fresh and “grapey” - perfect for easy summer drinking.
- Château de Sours Rosé (Bordeaux), 2008** €5,90 £4.90
This wine is well-known in the UK as a deliciously full fruited dry rosé. We have obtained a bargain parcel of this wine and we suggest you take advantage quickly. Normally sells in the UK for £8.99. (UK: £8.99)
- Le Syrah Rosé de Morin-Langaran (Languedoc), 2008** €5,90 £4.90
Full fruited dry rosé in a stylish clear bottle, produced on the Etang de Thau. With the body of a red and the freshness of a white, this is wonderful for enjoying at all times – even in winter!
- Bailly Rosé, Château Minuty (Provence), 2008** €6,70 £5.60
This property in Provence has a great reputation and produces several wines at different price levels. A medium-bodied but fresh dry rosé, with good fruit flavour.
- Réserve de Sours Sparkling Rosé, Brut** €8,20 £6.80
A deliciously soft, fruity dry rosé from one of the prime rosé producers of Bordeaux, Château de Sours. Full of summery fruit flavours, this wine should be served well chilled. Made by the champagne method.

DESSERT WINES

- Coteaux du Layon, La Varane, Domaine les Grandes Vignes (Loire), 2008** €9,30 £7.80
An excellent quality lighter style sweet wine made from Chenin Blanc in the Loire. Refreshing enough to drink with summery food or with lighter desserts.
- Muscat de Rivesaltes, Château de Corneilla, Vin Doux Naturel, 2008** €9,60 £8.00
One of the finest Muscats we've tasted recently: a lighter and more refreshing style of wine than Muscat de Beaumes de Venise, this is fresh but sweet. An excellent dessert wine at a sensible price.
- Château du Juge, Cadillac (Bordeaux), 2006** €9,90 £8.30
The 150 hectare area of Cadillac, close to Loupiac and Sauternes, was granted its own status in 1973, since which time it has produced some very good, rather than “great”, sweet wines. They tend to be lighter and more refreshing in style than those of Sauternes.
- Château Les Garsaudes, Loupiac (Bordeaux), 2004** €11,50 £9.60
The tiny area of Loupiac produces some unctuous sweet wines from botrytised Sauvignon and Sémillon grapes. This wine is rich and sweet but beautifully balanced so that it remains fresh.
- Rasteau Blanc, Vin Doux Naturel, Domaine des Escaravailles (Rhône), 2007** €11,80 £9.80
Made from late harvested grapes from old low-yielding Grenache Blanc vines. The wine has a complex aroma of lychees and white fruits with a soft sweet style. Great as an aperitif or with desserts, this wine should age beautifully over the next 15 - 20 years.
- Rasteau Doré, Vin Doux Naturel, Domaine des Escaravailles (Rhône), 2006** €11,80 £9.80
A tawny coloured dessert wine from the Rhône, made from old Grenache Noir vines. It has an aroma similar to that of grilled almonds. This, as with its white counterpart, will last 15 - 20 years.
- Rivesaltes Tuilé (Rouge), Château de Corneilla, Vin Doux Naturel, 1998** €12,20 £10.20
This little-known sweet red wine is made from Grenache Noir in the Roussillon area and is like a port but without the spirit. Only tiny quantities are produced – having been aged in oak casks for four years, this is rich and smooth. You should try this.
- Pinot Gris, Vendanges Tardives, Robert Faller et Fils (Alsace), 2004** €27,20 £22.70
This is what Alsace does so well. In occasional years, grapes left late on the vine are attacked by Botrytis Cinerea, leaving concentrated grape sugars. This wine with its perfumed aroma is curiously refreshing and not at all cloying. As with so many sweet wines, once the bottle has been opened, the wine will last for weeks if stored in the fridge. A miracle wine!
- Gewürztraminer, Vendanges Tardives, Robert Faller et Fils (Alsace), 2007** Half Litre €20,70 £19.50
Aromatic, sweet lusciously flavoured, this is not heavy but is a delight to savour at the end of your special meal. The 50cl size will serve 6 people happily but if there should be any left in the bottle, as always with a sweet wine, put it back in the fridge and it will keep for several days.

SPARKLING WINE & CHAMPAGNE

- Crémant de Bourgogne, Réserve, Bailly-Lapierre, Brut** €7,80 £6.50
 Made in the Chablis area of Burgundy, this is an excellent wine made from two of the three Champagne grapes: Chardonnay and Pinot Noir. A super value wine that is always popular with its softer style, appealing to a wide variety of people.
- Réserve de Sours Sparkling Rosé, Brut** €8,20 £6.80
 A deliciously soft, fruity dry rosé from one of the prime rosé producers of Bordeaux, Château de Sours. Full of summery fruit flavours, this wine should be served well chilled. Made by the champagne method.
- Crémant de Bourgogne, Rosé, Bailly-Lapierre, Brut** €8,40 £7.00
 The twin sister of our excellent sparkling Crémant made by the Méthode Traditionnelle in the Chablis region. Pale pink in colour and with soft fruity flavours, this is a dry wine that is perfect for summertime enjoyment.
- Couronne d'Or, Chapin & Landais, Saumur Brut** €8,50 £7.10
 An elegant dry sparkling wine produced in the Saumur region of the Loire, by the Méthode Traditionnelle (once called the Champagne Method). As close as it gets to Champagne, this is excellent for parties – without too great a price.
- Charles Barr, Brut Champagne** €17,20 £14.30
 A perfectly good Champagne at a reasonable price, made by Jacquart in Reims the capital of Champagne. This is “Brut” or dry, and is the answer for those who want a decent reliable Champagne at a really good price.
- Saint-Réol, Grand Cru, Brut Champagne** H M €19,50 £16.30
 Our ever popular “House” champagne is a high quality Grand Cru champagne made from Pinot Noir and Chardonnay only – a soft style with none of the harshness that can be found so often in cheaper Champagnes. Put simply, this is probably the most delicious champagne you will taste at this price.
- Saint-Réol, Grand Cru, Rosé, Brut Champagne** €23,20 £19.30
 One of the finest pink champagnes available on today’s market, and at such a reasonable price. This is original and better than many well-known names! Dry but full of soft red fruit flavours. Fabulous.
- Mercier, Demi-Sec Champagne** €23,30 £19.40
 You may not have known that as part of its full repertoire, Champagne produces a sweet wine as well! This champagne is gently sweet, thereby going well with lighter desserts. Try it as a change at the end of dinner!
- Pol Roger, Brut Réserve Champagne** H M J €27,40 £22.80
 The epitome of classy Champagne from this small family-run House in Epernay: dry but with a clean fresh elegance. One of the best value Grande Marques, owing to its high proportion of aged reserve wines in its blends. (UK: £33.24)
- Perrier-Jouët, Grand Brut Champagne** €27,90 £23.30
 This is the Grande Marque unquestionably put on “the map” by the Boursot family between 1828 and 1960. This champagne has the finest reputation and is in our view the ultimate easy drinking non-vintage champagne, with its high percentage of top quality chardonnay, making it soft, dry and easy to appreciate.
- Henriot, Blanc Souverain, Pur Chardonnay, Brut Champagne** €28,00 £23.30
 This champagne is a Blanc de Blancs i.e. it is made entirely from white grapes, and it is one of the best value around. Henriot is a lesser-known but highly respected champagne house based in Reims. Soft and creamy on the palate, this is a delight.
- Dom Pérignon, Vintage 1998 Champagne** In gift box €116,00 £96.70
 Probably the most famous quality name in Champagne. This is a rare vintage to find now. We showed this wine at one of our gourmet dinners and it was apparent that whilst the wine is fabulous to enjoy now, it also has the capacity to develop over the next 20 years. See all its fab reviews from the world’s wine critics!
- Belle Époque, Perrier-Jouët, Brut, Vintage 1990 Champagne** In gift box €169,00 £140.80
 This is a collector’s item. From the exceptional and now hard to find 1990, this is sheer nectar.

OTHERS

- Boursot’s Large Wine Glasses, 32cl** €3,60 £3.00
 In order to get the most enjoyment out of your wines, these are good quality classic tulip shaped glasses of superb value.
- Wine Related Tea Towels** €8,40 £7.00
 High quality 100% cotton tea towels featuring wine growing areas of France, Bordeaux, Burgundy, Languedoc-Roussillon & Provence, and the Loire as well as Vintage Chart and Champagne Bottle Sizes. Colour printed with food compatible ink and washable at 40°C. These make perfect gifts to your wine loving friends.

Pineau des Charentes, Sélection, Claude Thorin, 17%	€12,90	£10.80
Simply, this is the unfermented juice of the sweet grapes that make Cognac with a little cognac added. A similar style to sherry. Delicious when served chilled.		
Crème de Framboise au Cognac, Claude Thorin, 18%	Half Litres €12,90	£10.80
An old recipe of raspberries macerated in Grande Champagne cognac. Serve it neat, on ice or for something different, pour it over a good vanilla ice cream. It's mouth-watering!		
Crème de Cassis, Le Prieuré de Saint-Céols, 20%	Half Litres €13,60	£11.30
We believe this is probably the best Crème de Cassis you will have ever tasted. It is quite extra-ordinary, with its powerful aroma of pure blackcurrants. Easy to appreciate by itself, but also beautiful in white wine.		
Armagnac de la Mazière, 40%	€16,80	£14.00
Armagnac has a little more earthiness in its flavour than Cognac. This is a good typical example.		
Crème de Châtaignes, Le Pelou, Couderc, 25%	€17,90	£14.90
An original recipe for a sweet chestnut liqueur: like so many of our unique spirits, this is fabulous. Great for presents or for some self-indulgence over the Christmas period – if you like chestnuts, you will love this.		
Calvados, Château du Breuil, Pays d'Auge, 40%	€19,90	£16.60
Produced in Normandy, which of course is renowned for the quality of its apples. Double distilled and then aged in oak to produce a fine delicate flavour.		
Marc de Bourgogne, Château de Citeaux, 41%	€28,00	£23.30
The legendary brandy made from Burgundy grapes. Produced and bottled at Château de Citeaux in the village of Meursault which makes some of the finest Burgundies.		
Premier Cru Cognac de Grande Champagne, VSOP, Claude Thorin, 40%	€30,40	£25.30
Quite simply: smooth and utterly delicious - this beats virtually any branded cognac hands down.		
Hors d'Age Armagnac, Domaine du Mignon, 42%	€32,50	£27.10
A traditionally made amber coloured and full flavoured Armagnac. This is a high quality product from this small producer.		
1982 Vintage Armagnac, Domaine du Mignon, 42%	€38,00	£31.70
Wow – this is almost grapey in its aroma! A classy Armagnac at a most sensible price.		
Huile d'Olive, Vierge Extra, Grand Cru, Jonquères d'Oriola	Half Litres €11,90	£9.90
Immaculately packaged olive oil of very high quality.		

H, M and J indicate that this wine is also available in Half Bottles / Magnums / Jeroboams
We charge in euros. The sterling price is simply a guide, at £ = 1.20 and rounded to the nearest 10p

The majority of our wines and spirits are not found in the UK, but the prices in red indicate comparative net selling prices of the exact same wines and vintages in the UK - after discount, Special Offer etc - prevailing when this list was published.

E&OE