

Wine	Vintage	Tasting Note	Medals	Dry/ Medium/ Sweet	Body	Drink now	Drink over next year	Drink over next 2-3 years	Drink over next 5-10 years	food match
Grand Mayne		Sauvignon Blanc								
Once again our tasting confirms that screw cap closures are encouraging the wines to retain their freshness and youthful fruit; the cork closure seems to encourage a smoother, softer wine showing more maturity.										
Grand Mayne Sauvignon Blanc	2010	Aromas of tropical fruit mixed with fresh citrus and passion fruit. Crisp vibrant tropical notes with hints of grapefruit balanced with bright acidity Harmony with food: As an aperitif, with fish and summer salads. It should be great with sushi or sashimi.	Concours Général Agricole: Silver Medal Winner 2011				<input checked="" type="checkbox"/>			Goats cheese/Light Salads/ white fish avoid strong flavours which will overpower delicate flavours
Grand Mayne Sauvignon Blanc	2009	Michel's 2009 white is a superb vintage with delicate honeysuckle nuances on the nose followed by soft and tender exotic fruit on the palate with excellent balanced acidity and a long persistent finish. Great for drinking now and over the next year.	Concours Général Agricole: Gold Medal Winner 2010	Dry	Light	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>			Goats cheese/Light Salads/ white fish avoid strong flavours which will overpower delicate flavours
Grand Mayne Sauvignon Blanc	2008	Michel's white sauvignon just gets better and better as the 2008 proves. The bouquet leaps out of the glass – An elegant fine wine with a gooseberry, fruit bouquet, full of zingy, crisp exotic Sauvignon flavour. Drink immediately	Silver Medal: Concours de Maçon 2009	Dry	Light	<input checked="" type="checkbox"/>				Goats cheese/Light Salads/ shellfish. Avoid strong flavours which will overpower delicate flavours
Grand Mayne Sauvignon Blanc	2007	Lovely light straw colour with a very aromatic nose and hints of tropical fruit. The palate is fresh and crisp with classic Sauvignon flavours of gooseberry. The acidity is fresh and the finish is balanced and soft.	Silver Medal Concours Général Agricole, Silver Medal in Aquitaine 2008	Dry	Light	<input checked="" type="checkbox"/>				Goats cheese/Light Salads/ white fish avoid strong flavours which will overpower delicate flavours
LATE-PICKED SAUVIGNON – CUVÉE DES VENDANGEURS										
The grapes for these premium cuvées are carefully selected and handpicked by WineShare members during the vintage weekends. The Sauvignon Grapes which go into this premium cuvee are picked a week later than the other whites to give optimum ripeness and luscious fruit. The juice is then fermented and matured in new oak casks and the result has been a series of award-winning wines that have greatly enhanced the reputation of the vineyard.										
Grand Mayne Cuvee des Vendangeurs	2010	More complex than the Grand Mayne Sauvignon. The palate is vibrant and fresh, with tropical fruit, citrus and vanilla flavours, leaving the wine refreshing, smooth and long on the finish. This wine is excellent as an aperitif, or with cooked fish in sauce, veal liver, cooked meat, cheese.	Concours Général Agricole: Gold Medal Winner 2011	Dry	Medium	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		This wine will stand up to white meats, fish and pasta dishes with creamier sauces such as carbonara, cod with lemon, cream & fennel, mushroom risotto, great with Roast Chicken & Turkey
Grand Mayne Cuvee des Vendangeurs	2009	Thanks to a superb vintage, the 2009 is even richer and more luscious with beautiful honeyed fruit and great complexity. A truly beautiful and elegant wine ready to drink now or to keep for maturing over the next year.	Concours Général Agricole 2010 Gold Medal Winner	Dry	Medium	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>			This wine will stand up to white meats, fish and pasta dishes with creamier sauces such as carbonara, cod with lemon, cream & fennel, mushroom risotto, great with Roast Chicken & Turkey
Grand Mayne Cuvee des Vendangeurs	2008	Intensely flavourful, dry Sauvignon that is gently fermented and matured in new oak barrels giving an elegant complexity and richness. Superb for drinking now.	Silver medal: "Concours des vins du Lot-et-Garonne 2009"	Dry	Medium	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>			This wine will stand up to white meats, fish and pasta dishes with creamier sauces such as carbonara, cod with lemon, cream & fennel, mushroom risotto, great with Roast Chicken & Turkey
Grand Mayne Cuvee des Vendangeurs	2007	There are intense aromas of gooseberry fruit on the nose integrated with classic oak hints. Very aromatic and fresh. The palate is rounded with a medium body. The finish is long with a creamy texture enhanced by the oak characters.	Gold Medal concours de Paris 2008, Gold Medal - Maçon 2009, Silver in Aquitaine, 1 star Guide Hachette 2009	Dry	Medium	<input checked="" type="checkbox"/>				This wine will stand up to white meats, fish and pasta dishes with creamier sauces such as carbonara, cod with lemon, cream & fennel, mushroom risotto, great with Roast Chicken & Turkey
Chardonnay	2007	This rich honeyed wine is made from our experimental vines which because of French regulations has to be classified as a Vin de Table. Chardonnay is not a permitted grape variety in the Duras area. We think it is delicious and an exciting change for the palate.		Dry	Medium	<input checked="" type="checkbox"/>				Lush flavours make it an ideal partner to richer fish or white meat dishes such as salmon fishcakes, poached salmon, cesar salads and even creamier curry dishes such as mild korma
ROSE WINES										
Rosé is a summer wine that should be consumed within twelve months of bottling. It is meant to be enjoyed young so our tasting notes encompass only this and last year's releases. All older vintages should have been drunk. The Grand Mayne Rosés are made from the juice of red grapes, Cabernet Sauvignon, Cabernet Franc and Merlot, the proportion varying according to the characteristics of each vintage. The clear juice is left in contact with the red skins for just a few hours – just enough time to take on a delicate, appealing colour.										
Grand Mayne Rosé	2010	Made from Merlot and Cabernet grapes this wine is and brimming with the inviting aroma of matured summer fruits. This Rosé is full of fruit flavours like strawberries. This light wine is great for BBQ's and Salmon or aperitif.		Dry	Light	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>			
Grand Mayne Rosé	2009	A delicate dry blush with an intense nose of raspberries. Soft and fruity, well balanced with a clean, crisp finish. Perfect for a hot summer's day and ready for drinking now.		Dry	Light	<input checked="" type="checkbox"/>				Perfect as an aperitif, light salads or with antipasti and cold meats. This also works well with creamier white cheese desserts.
Grand Mayne Rosé	2008	Blushing pink, there are multiple layers of red fruit on the nose, and a delicious strawberry and cherry burst on the palate.		Dry	Light	<input checked="" type="checkbox"/>				Perfect as an aperitif, light salads or with antipasti and cold meats. This also works well with creamier white cheese desserts.
Grand Mayne Sparkling Rosé	NV	Hand-picked by our WineShare members, our GM sparkling bursts with deep fruit flavours. On the nose the wine shows hints of red and black fruit, reminiscent of raspberries, black cherries and blackcurrants. The wine is fresh, rounded and supple, with a long finish.		Dry	Light-Medium	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>			A perfect aperitif suitable for all celebrations

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UN-OAKED RED WINES										
Grand Mayne Red	2009	An intense bouquet of red fruits characterise this beautiful wine. Soft, juicy and beautifully textured, pleasure is provided by notes of blackcurrants, strawberries and a hint of raspberries		Dry	Medium					
Grand Mayne Red	2008	Soft, ripe red fruit flavours cloaked with nuances of spice and subtle tannins. Ready for drinking but will also benefit from two years' further ageing.	"Concours Général Agricole 2010" Silver Medal Winner	Dry	Medium		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		Tomato based pasta sauces pork and beef meatballs,Sausage cassoulet with roasted mediterranean vegetables, smoked ham & Chorizo
Grand Mayne Red	2007	Soft, fruity & very appealing. Red fruits and subtle tannins which have softened beautifully. Versatile and easy drinking now.	Gold medal: "Concours de Maçon 2009	Dry	Medium	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>			Tomato based pasta sauces pork and beef meatballs,Sausage cassoulet with roasted mediterranean vegetables, smoked ham & Chorizo
Grand Mayne Red	2006	With four years of ageing the 2006 is drinking superbly well now. Tannins have softened, fruit is still presence making this wine a smooth and silky well balanced wine and demonstrates how well Michel's un-oaked wines evolve.	1 star - Guide Hachette 2009	Dry	Medium	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>			Tomato based pasta sauces pork and beef meatballs,Sausage cassoulet with roasted mediterranean vegetables, smoked ham & Chorizo
Grand Mayne Red	2005	Full aromas with violet fruit showing through. The palate is dry with a small amount of fruit in the middle. The tannins are softening out although there is weight on the finish. This was one of the finest vintages to date so if you still have any bottles left, drink now!	Bronze Medal in Maçon/Prix des Vinales 2007//	Dry	Medium	<input checked="" type="checkbox"/>				Tomato based pasta sauces pork and beef meatballs,Sausage cassoulet with roasted mediterranean vegetables, smoked ham & Chorizo
Grand Mayne Red	2004	Certainly ready for drinking. Good balance of fruit and tannins, medium bodied lighter style of wine. Compare it with any 2004 Bordeaux, particularly St. Emilion, Merlot based wines that you could buy for up to £9.00 or more per bottle.	Prix des Vinales 2007	Dry	Medium	<input checked="" type="checkbox"/>				Drink with red meats and summer barbecues.
Grand Mayne Red	2000	Mature Grand Mayne at its finest. A powerful wine from a great vintage. There are drier aromas with a faint hint of fruit. The palate is dry but still has a good balance. Fully mature now so drink up.								
OAK-AGED RED WINES										
The finest cuvées of red wine are carefully assembled and matured for up to ten months in new oak barrels. These are specially made wines that should be laid down for future enjoyment whilst you enjoy the un-oaked red wines from Domaine du Grand Mayne first. As a general rule our Cuvee Prestige wines drink best 5-8 years after the year of vintage.										
Grand Mayne "Cuvee Prestige"	2009	A full, rich red with great and smooth tannins. There's plenty of firm fruit here, balanced with fine oak which, while evident, combines very well to make a full-bodied style of a great Grand Mayne wine for drinking 2011-2020 Harmony with food: Cheese, game, red meat.	Concours Général Agricole:Gold Medal Winner 2011	Dry	Full			<input checked="" type="checkbox"/>		Robust, hard flavoursome cheeses, perfect with duck dishes which is a speciality of the Duras region.
Grand mayne "Cuvee Prestige"	2008	A mild spring and hot, dry, early summer shaped this growing season and ensured excellent physiological maturity of the red grape varieties. Near drought conditions were staved off by late summer rains, which brought the season back into balance and enabled the fruit to be picked in optimum condition. Rich, smooth and velvety are words which characterise this fantastic vintage. Ripe fruit, smoky tobacco and vanilla fruit flavours combine to give a great structured wine. Lay down for a year or two to unveil its full potential.	"Concours Général Agricole" Silver Medal	Dry	Medium to Full			<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Robust, hard flavoursome cheeses, perfect with duck dishes which is a speciality of the Duras region.
Grand mayne "Cuvee Prestige"	2007	The growing season was one of extremes, with the spring unseasonably hot and the summer cold and wet. The saving grace of 2007 was the warm and dry september which compensated for the grey and damp summer. The merlot gives it sweet raspberry, wild blackberry and purple plum aromas and flavours, as well as a plump, rich mid-palate. The small % of cabernet provides a vibrant cassis-like character and a back-bone of muscley, ripe tannins which give structure and length in the mouth. These impressions linger well after swallowing and draw out the wine's palate length. Appearance: Showing less maturity than the 2006 and less body/viscosity. Nose: Rich but more green/vegetal characteristics. Palate: Very smooth with the presence of integrated tannins which will mellow over the next 3 years. A great wine which is showing brilliant potential.	Silver Medal - Concours de Maçon 2009, Silver Medal Concours General Agricole Paris 2009	Dry	Medium to Full			<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Robust, hard flavoursome cheeses, perfect with duck dishes which is a speciality of the Duras region.
Grand mayne "Cuvee Prestige"	2006	A bright sunny spring enabled the vines to catch up after a long late winter, which finished with welcome rainfall in March, so that the flowering could happen on time in early June. However the cool start to the year, and maybe a touch of frost in April, were already restricting the potential size of the crop. Marvellous weather in June and July - virtually no rain. August however was cool grey and miserable though only a little wetter than average. Ripening became uneven. Rain fell in Sep & Oct onto small hard berries, concentrated from the earlier heat causing skin to split and rot to take hold - this reduced size of the vintage somewhat but healthy grapes were of good, concentrated quality. Nose: Very soft, ripe and fruity with a hint of chocolate and eucalyptus. This wine is very succulent and concentrated. It has a high alcohol content (14.5%). This is perfect for drinking now and not to be left for more than 18 months as there is a possibility that the alcohol may develop and overbear the fruit.	2 stars - Guide Hachette 2009	Dry	Medium to Full	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>			Robust, hard flavoursome cheeses, perfect with duck dishes which is a speciality of the Duras region.
Grand mayne "Cuvee Prestige"	2005	An exceptional and landmark vintage. Arguably the greatest since 1982. As hot and as tannic as 2003, but defined by much cooler nights which allowed the vines to rest and recuperate, resulting in wines of brilliant purity of fruit over a perfect balance of intense but ripe tannins and acidity. The aromas have softened out nicely and there are hints of sweet fruit on the nose. The palate is elegant and the tannins are rounded. The finish is long with a hint of sweetness. A classic red from a superb vintage. Enjoy now or you can wait a further year or so.	Silver Medals - Concours D'Aquitaine 2007 & Maçon 2007	Dry	Medium to Full	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>			Robust, hard flavoursome cheeses, perfect with duck dishes which is a speciality of the Duras region.

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Grand mayne "Cuvee Prestige"	2004	No easy identifiable marker for this vintage unlike the searing heat of the previous year. Delayed budding resulting on a delayed harvest. July & August were beginning of frustration - warm , damp but unconvincing months with just above average temperature & rainfall. Crop remained huge, risk of rot high, bunch thinning was still required and veraison was uneven. Drink 2004 now - it should be delicious!	Silver - Paris 2006, Gold Medal in Aquitaine 2006, 2 stars - Guide Hachette 2007	Dry	Medium to Full	<input checked="" type="checkbox"/>				Robust, hard flavoursome cheeses, perfect with duck dishes which is a speciality of the Duras region.
Grand mayne "Cuvee Prestige"	2003	The grapes were picked earlier than ever before. The levels of sugar, and therefore resulting alcohol, reached record levels with many of them literally shrivelling on the vine rather than building up nuanced flavours, so that what was picked was more like a raisin than a grape. Such desiccation tended to produce dried fruit flavours and the resulting wines too often lacked freshness and juiciness. The tannin levels were relatively high, so that in the exceptional cases where there really is some interesting fruit to preserve. 2003, a robust and intense wine from a small, concentrated, hot vintage. Well structured with good tannins. Fuller and more robust than the 2004 red wine. Will benefit from another 2-3 years' ageing as tannins are showing signs of mellowing but are still slightly prominent.	Bronze Medal: Concours Generale Agricole 2005	Dry	Medium to Full	<input checked="" type="checkbox"/>				Robust, hard flavoursome cheeses, perfect with duck dishes which is a speciality of the Duras region.
Grand Mayne "Cuvee Prestige"	2002	Due to the good weather in September and October the vintage was saved and for most of this Indian summer a north-easterly wind further concentrated the grapes. The result, for those with the ability and courage to wait, was a crop of healthy, concentrated grapes with sugar levels as high or even higher than in 2000, unusually complimented by a high, natural acidity. Soft, vanilla, plums. Light, elegant style, easy to drink now so drink it up.	Gold: Concours National des Caves Particulieres 2002. Bronze: Concours National des Vignerons Independants & vins d'Aquitaines 2004	Dry	Medium to Full	<input checked="" type="checkbox"/>				Robust, hard flavoursome cheeses, perfect with duck dishes which is a speciality of the Duras region.
Grand Mayne "Cuvee Prestige"	2001	Hints of green, earthy characters with hints of sweet fruit on the palate. The tannins are balanced and the finish has a beautiful elegance. If you do have any of this left please do drink now.	1 star: Guide Hachette 2004	Dry	Medium to Full	<input checked="" type="checkbox"/>				Robust, hard flavoursome cheeses, perfect with duck dishes which is a speciality of the Duras region.
Cuvee Révolution										
The crème de la crème of Domaine du Grand Mayne. A powerful red wine made from hand-picked Merlot grapes, fermented and matured in new oak barrels which are rotated to ensure maximum juice to oak contact, hence the name "Revolution". The vineyard first produced this powerful, intense style of red wine in 2003 and is only made in the best vintages years. 2003, 2004, 2005, 2008										
Grand Mayne "Cuvee Révolution"	2008	Rich, deep, purple with a gloriously fruity nose with a hint of tobacco on the nose. The ripe black succulent fruits are bursting with flavour, perfectly complimented by the oak flavours which add vanilla and mocha tones. This is a young wine with great potential - This wine is still young so to reach its full potential, lay down for at least 4 years.	Concours Général Agricole: Silver Medal Winner 2010						<input checked="" type="checkbox"/>	Robust dishes such as roast red meats, rich sauces and is delicious with chocolate desserts.
Grand Mayne "Cuvee Révolution"	2005	Ripe fruit with a beautiful round softness with a clean elegant palate. There are some classic, typical Merlot characters (black cherry, chocolate) in the middle and the finish is balanced, elegant and long. This is a beautiful wine and is worth every penny. Juicy acidity, ripe fruit and silky tannins, this wine will come into its peak in approximately another 18 months so start to think about the occasion!	Bronze Medal in Macon/ Prix des Vinalies 2007/	Dry	Full		<input checked="" type="checkbox"/>			Robust dishes such as roast red meats, rich sauces and is delicious with chocolate desserts.
Grand Mayne "Cuvee Révolution"	2004	Breathes style and quality from the first moment. Tobacco on the nose but with lots of fruit there too. Elegant style with lots of tannins that have mellowed beautifully. This wine is fit for drinking over the next two years. You can drink now, but do not open unnecessarily.		Dry	Full			<input checked="" type="checkbox"/>		Robust dishes such as roast red meats, rich sauces and is delicious with chocolate desserts.
Grand Mayne "Vendage Tardive" Late Picked Sémillon	2005	Sweet, medium bodied, elegant taste, long finish and surprisingly ready to drink now. A luscious, rich dessert wine produced from individually selected, hand-picked bunches of sweet and sticky Sémillon grapes specially left on the vines to benefit from the amazing "Noble Rot". This shrinks the grapes, concentrates the juice and produces some of the great sweet wines of the world, including Sauternes. A wine for the connoisseur, to be enjoyed with a delicious dessert or to savour with foie gras. We produce extremely small quantities of this yummy wine, in good years only.		Sweet	Medium	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>			Perfect with all desserts but my personal tried and tested favourite is the classic foie gras and rich chocolate tarts.

Château Constantin Chevalier										
Wine	Vintage	Tasting Note	Medals	Dry/ Medium/ Sweet	Body	Drink now	Drink over next year	Drink over next 2-3 years	Drink over next 5-10 years	food match
Allen's Whites: Here again the difference comes from the vessels in which the wines ferment. The 'classic' Constantin-Chevalier white ferments in a temperature-controlled stainless-steel vat. The wine is crisp and fresh. The Cuvée des Fondateurs, by contrast, ferments in new oak barrels and remains on its lees for three to four months. This wine is deep and generous with rich aromatic overtones, a well-rounded mouth and good length. Grape varieties : Vermentino, Ugni Blanc and Clairette										
Constantin Chevalier White	2010	TBC								
Constantin Chevalier White	2009	This wine boasts a splendid robe of pale yellow with reflexions of green overtones. The nose is intense and floral with notes of white flower with overtones of yellow fruit such as peach and apricot. In the mouth the attack is full and well rounded and the fruit ever present. The finalé has remarkable length.		Dry	Medium	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>			Allen's white can be enjoyed as an elegant aperitif or paired with rosemary chicken, sea bass, rabbit in white wine sauce or raw oysters.
Constantin Chevalier White	2008	The golden ripe grapes have created a truly delicious wine which has exotic green highlights to entice you.		Dry	Medium	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>			Allen's white can be enjoyed as an elegant aperitif or paired with rosemary chicken, sea bass, rabbit in white wine sauce or raw oysters.
Constantin Chevalier White	2007	This wine boasts a magnificent robe of pale-gold, bright and crystalline. The nose is a real aromatic explosion where mingle notes of white peach, letschi, watermelon and plum. Its complexity and intensity is surprising. In the mouth the attack, vivacious and frank, is followed by overtones of willow and sorrel with a beautifully long and flattering finalé.		Dry	Medium	<input checked="" type="checkbox"/>				Allen's white can be enjoyed as an elegant aperitif or paired with rosemary chicken, sea bass, rabbit in white wine sauce or raw oysters.
The finest cuvées of red and white wine are aged in new oak barrels and awarded the title 'Cuvée des Fondateurs' – literally 'the wine of the founders'. The oak-aged white wines of Constantin-Chevalier are made in very limited quantities and are vinified and matured to improve with age. The length of time that you should keep these wines depends upon the balance of fruit, tannin and acidity, the same ground rules that apply to the maturation of any wine.										
Constantin Chevalier "Cuvée des Fondateurs" White	2010	An attractive robe of pale yellow, with golden overtones. The nose opens to complex grilled aromas, with notes of spice and cooked oranges. The mouth is full and round with notes of pepper and réglisse. This wine has excellent balance and good length. Not Available before 15 June.								
Constantin Chevalier "Cuvée des Fondateurs" White	2009	A delightful robe of pale yellow with bright reflexions. At first the nose evokes notes of brioche and Viennese pastry then blossoms into magnificent fruity overtones of peach and apricot. A complex and intense aromatic build-up! The mouth is ample, rich and round, with very good length. Initially white fruit dominate then come nuances of spice and pepper that bring interesting complexity and a good balance to the wine.		Dry	Medium	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		Enjoy the oaked white with meatier fish dishes with a more flavoursome, rich sauce. This wine is stunning with Turkey and a great accompaniment to Christmas dinner
Constantin Chevalier "Cuvée des Fondateurs" White	2008	This wine has excellent balance and good length. Not Available before 15 June.		Dry	Medium	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		Suggestion: Truffle omelette, Coquilles St Jacques.
Constantin Chevalier "Cuvée des Fondateurs" White	2007	Like the 2006, the 2007 is showing good ageing characters with rounder fruit and a lovely complexity and weight.		Dry	Medium	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>			Mushroom risotto, baked trout.
Constantin Chevalier "Cuvée des Fondateurs" White	2006	The robe of this wine is a delightful golden grey. The nose is wonderfully expressive and has developed excellently with more developed notes of Viennese pastry, spice-bread and fresh fig. The mouth is ample and full with a generous lot to chew. This powerful, vanilla mouth is the sign of the shared complexity between a fine and delicate woodiness and the suave and silky aromatic expression. In a nutshell length, balance and aromatic bounty.		Dry	Medium	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>			Mushroom risotto, baked trout.
Constantin Chevalier "Cuvée des Fondateurs" White	2005	A much softer style of wine than the 2006 with richer, sweeter characteristics as the oak and fruit flavours have married together. Good weight and length. Definitely one to be drunk now and over the next 6 months	Bronze Medal in Macon	Dry	Medium	<input checked="" type="checkbox"/>				Mushroom risotto, baked trout.
Château Constantin-Chevalier Rosé wines perfectly suit the summer's 'al fresco' dining. Like most rosés it's a wine made to be enjoyed while the wine is really young and fruity.										
Constantin-Chevalier Ros é	2010	A nose of honeysuckle and freesias with a palate of delicate, floral, grapey fruit.		Dry	Medium	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>			Mushroom risotto, baked trout.
Constantin-Chevalier Ros é	2009	Always one of the most appealing rosé wines, this is the real taste and flavour of Provence. Wonderful colour and great fruit of crushed, ripe strawberries. This is a wine graced with a superb and franc robe of fuschia pink. The nose is full of fruit, red fruit like strawberry, raspberry and freshly picked cherry The mouth is round and intense full of juicy fruity flavours. And it boasts remarkable length.		Dry	Medium	<input checked="" type="checkbox"/>				Mushroom risotto, baked trout.
EARL Constantin Sparkling	NV	A sparkling wine made exclusively from the Ugni Blanc grape and vinified by the "méthode traditionnelle", a second fermentation in bottle; this is a wine to celebrate with. You can tell the quality by the bubbles, numerous and fine, which escape from the bottom of the glass in a delicate and continuous ribbon. The nose has the slightly biscuit tinge of brioche, mingled with acacias, whilst the taste conjures up overtones of lemon, grapefruit, orange and other more exotic fruit. This is a harmonious and elegant wine to enjoy on festive occasions. Launched in 1997 the Bubble's first year was a great success and Allen has increased the volume available to us in each subsequent release. There will be enough for you all to enjoy some this year. Although sparkling wines do improve with bottle age and take on a more biscuity, honeyed flavour we feel that this is a wine that should be drunk within two to three years of bottling – we're sure you will easily find something to celebrate within that timescale!		Dry	Medium	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>			Perfect as a celebratory aperitif for all special occasions

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		The basic difference between the Red Wines is that the 'classic' Constantin-Chevalier wine ferments in a temperature-controlled stainless steel vat and never sees an oak barrel. It is an easy-to-drink wine that should be consumed in the three to four years following the vintage.								Red meats included barbecued or roasted (especially lamb & rosemary) & game dishes with a rich gravy or sauce
Constantin-Chevalier Red	2008	The vibrant and immensely lively purple hue of this wine shines out of the glass. Its intricate spice and wild bush aromas grab your curiosity, whilst preparing the senses for a highly individual and aromatic palate. A vinous and wonderfully weighted mouthfeel combines with an array of lavender, spices and blueberries. A distinctly mineral quality pervades the palate and creates lift and freshness in the flavours and a subtle, complex finish.		Dry	Full			<input checked="" type="checkbox"/>		The standard red will go well with lighter meats such as pork - great with sausage casserole, spaghetti bolognese or dishes which have lots of flavours and include a medley of vegetables.
Constantin-Chevalier Red	2007	A powerful robe of rich deep purple. The nose is a jumble of olfactive emotions, best described as reglisse and ripe fruit such as prunes enhanced by spicy and peppery overtones. The mouth has a pleasingly rounded and fruity attack with a spicy follow-up. Graceful tannins and a good structure give this wine agreeable presence and depth.		Dry	Full		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		The standard red will go well with lighter meats such as pork - great with sausage casserole, spaghetti bolognese or dishes which have lots of flavours and include a medley of vegetables.
Constantin-Chevalier Red	2006	The robe is purple, intense and deep. This wine has a complex nose that evolves on airing. Initially it develops notes of liquorice and menthol, then come notes where mingle spices and leather that finish on overtones of jam and cooked fruit. The mouth is full of harmony, butter and honey, with a soft and silky attack. The delicate woody tannins are well balanced and suggest a future full of promise. Drinking now beautifully		Dry	Full	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>			The standard red will go well with lighter meats such as pork - great with sausage casserole, spaghetti bolognese or dishes which have lots of flavours and include a medley of vegetables.
		The prestige red, "Cuvée des Fondateurs", is a selected blend of the best vats aged in oak barrels for a full year. This is a full, deep and rich wine with a great deal of character that should be left to mature for a few years in your cellar. Grape varieties: Syrah, Grenache and Carignan (old vines).								
Constantin-Chevalier Red "Cuvée des Fondateurs"	2006	An intense robe of deep purple. The nose is pleasant with a complex harmony of black olives, of provencal underwood (garrigue) and little red fruit (rasberry). The mouth is ample, silky and well structured, with notes of vanilla, black fruit and red fruit. This wine has good length and a tasty finale. Thi wine Was awarded a star in the recent Guide Hachette 2009.								
Constantin-Chevalier Red "Cuvée des Fondateurs"	2005	A deep, intense robe of fiery purple. This is a wine that has an interesting and complex nose that comes alive in the glass. A string of aromas develop in succession. Reglisse to start, then menthol overtones, then come the spicy notes of Provence, followed by more smoky, grilled nuances of torrefication and cooked fruit. The mouth has a suave, silky attack, then it moves into a pleasant velvety sensation with a magnificent tannic base that augurs well of future maturation. A delicate finale of subtly balanced oak rounds off this wine.	This wine was awarded a Star by the Guide Hachette 2009	Dry	Full		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		Red meats on their own or with barbecued or roasted meats (especially lamb & rosemary) & game dishes with a rich gravy or sauce
Constantin-Chevalier Red "Cuvée des Fondateurs"	2003	Sweetness and silk. Refined fruit, good length with intense flavour plenty of tannins underneath clearly identifiable ripe rich red fruits and a hint of sweet spice. Very enjoyable now.	Silver Medal in Mâcon.	Dry	Full	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>			Red meats on their own or with barbecued or roasted meats (especially lamb & rosemary) & game dishes with a rich gravy or sauce
Constantin-Chevalier Red "Cuvée des Fondateurs"	2001	Delicious, full of rich, complex soft fruit. Plummy and cedary with a hint of leather. Very fine length and richness. If this hasn't been drunk, do so now!	Silver Medal in Mâcon.	Dry	Full	<input checked="" type="checkbox"/>				Red meats on their own or with barbecued or roasted meats (especially lamb & rosemary) & game dishes with a rich gravy or sauce

Château de Pizay											
Wine	Vintage	Tasting Note	Medals	Dry/ Medium/ Sweet	Body	Drink now	Drink over next year	Drink over next 2-3 years	Drink over next 5-10 years	food match	
<p>Pascal's red Beaujolais wines are made exclusively from the Gamay grape which gives a light and fruity style of wine at the basic level to more robust, full-bodied wines at Cru level. Beaujolais is best consumed young (within the first year to two years of vintage), Morgon and Brouilly have ageing potential of up to 15 years due to the richer, schist soils of north Beaujolais and a more complex vinification and ageing process. Château de Pizay is one of the most prestigious estates in Beaujolais with an international reputation for making thoughtfully produced, award winning wines.</p>											
<p>Following on from the undoubtedly great 2009 vintage in Beaujolais, it was always going to be a difficult act to follow. However, as the harvest developed, it became increasingly clear that we were looking at a very exciting vintage. Certainly not as 'grand' and 'near-perfect' as the 2009 and very different but, all the same, rather special. The flowering in the Beaujolais region was delayed by the cool temperatures in the second half of May and started at the beginning of June. This meant a later harvest than has been the norm in recent years. Beaujolais started picking on 13 Sep and the last grapes were gathered in on 6 Oct. This later harvest meant that the slower ripening (but very healthy) grapes developed exceptional aromatics and there are concentrated red-fruit noses (raspberry, cassis and redcurrant) on the young wines. Dark colour pigments in the skins have ensured deep, rich colours while the overall style of the 2010 Beaujolais wines is a fascinating crunchy-fruit freshness combined with excellent depth. They do not have the tannic structure of the 2009s & some 2010s will probably be best drunk before some of the 2009s.</p>											
Beaujolais Rouge	2010	This wine is a delight; crimson with purple hues, with a nose of punchy red fruit, some strawberry, floral notes and spices. On the palate there is generosity of fruit - good attack, followed by an ample roundness and some nice soft tannins, and remarkably good length. This really is summer in a bottle!		Dry	Light	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>			Standard Beaujolais is extremely food friendly and can be served on its own or with a variety of fish and meats. The main rule is not to overpower the delicate fruit with strong sauces or flavours.	
Beaujolais Rouge	2009	An exceptional 2009 vintage gives this wine great balance and beautiful red berry flavours; raspberry, crushed strawberries and freshly harvested grapes. Tannins are soft and integrated. Superb for drinking now.	Silver Medal - national competition Maçon & Paris 2010	Dry	Light	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>			Serve as an aperitif or with meaty fish dishes e.g Cod/Bacalau or chicken/pork dishes. Do not over power with rich sauces.	
Beaujolais Rouge	2008	The 2008 has all the highnotes and full, fruity varietal characteristics of a good Gamay. Vivid bright red with purple blue nuances that characterises the young beaujolais wine. This will be perfectly ready for drinking so drink up!		Dry	Light	<input checked="" type="checkbox"/>				Serve as an aperitif or with meaty fish dishes e.g Cod/Bacalau or chicken/pork dishes. Do not over power with rich sauces.	
Beaujolais Rouge	2007	A well-deserved Gold Medal for this wonderful, dark, cherry coloured wine. It's pure red jam on the superb nose with a yeasty, baked bread flavour. If it sounds like breakfast it's far too good for that - this is Beaujolais at its best, immediately accessible.	Gold Medal in Maçon	Dry	Light	<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>		Serve as an aperitif or with meaty fish dishes e.g Cod/Bacalau or chicken/pork dishes. Do not over power with rich sauces.	
Brouilly	2009	A lovely ruby-red, with granite tinges, and great clarity. A complex nose of ripe blackberry and prune fruits, with fruit exploding in the mouth and soft gentle tannins providing structure. Bottled after 6 months in vat, this will last several years. Drink at about 13°.		Dry	Medium		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		Pairs surprisingly well with oily fish, try with tuna steaks in a soy, garlic, ginger and lime dressing. Classic Match: Cured Meats/Charcuterie	
Brouilly	2008	Intense ruby-red colour; on the nose, aromas of violet, lilac, sometimes blackberry and cranberry. Supple tannins, with lively acidity. On the palate, the wine leaves a pleasant note of wild berries. Cellaring from year of vintage 2-6 years.	Bronze Medal - National competition Maçon 2010	Dry	Medium			<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Pairs surprisingly well with oily fish, try with tuna steaks in a soy, garlic, ginger and lime dressing. Classic Match: Cured Meats/Charcuterie	
Brouilly	2007	Red garden fruits abound, supple and discreet tannins. Cellaring from year of vintage 2-6 years.		Dry	Medium	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		Pairs surprisingly well with oily fish, try with tuna steaks in a soy, garlic, ginger and lime dressing. Classic Match: Cured Meats/Charcuterie	
<p>richer, fleshier palate. A small area on the slopes of Mont du Py is particularly well regarded for producing wines representative of the Morgon region and is often labelled as Côte du Py. The defining characteristic of any Morgon wine is its robust, powerful and fleshy structure. A rich, masculine wine, which entices the drinker with its notes of peach, apricot and damson Significant aging potential, which varies between five and ten years depending on the vintage.</p>											
Morgon Cuvee du Py	2009	Pascal's 2009 Morgon delivers an extra dimension of complexity and concentration. The fruits are darker than many other vintages of the wine delivering plum and berry fruit compared to the usual cherry. With air, a wild strawberry perfume surfaces along with scents of crushed dried rose petals, pungent spices and forest floor notes. This vintage has fantastic potential and will continue to improve for many years (Will be fantastic in 20 years if you can wait that long!)		Dry	Full				<input checked="" type="checkbox"/>	Excellent with red meats and also gamebirds (pheasant, partridge, guinea fowl)	
Morgon Cuvee du Py	2008	A fresh ripe nose typical of the Gamay grape with lovely ripe fruit flavours and wonderful soft tannins which show its class and finesse. Lay down for at least 3-4 years. Wonderful aromatic fruits of turkish delight, cherry, violets, earth and spice. This is a sturdy wine that needs some ageing to reveal its full potential		Dry	Full			<input checked="" type="checkbox"/>		Excellent with red meats and also gamebirds (pheasant, partridge, guinea fowl)	
Morgon Cuvee du Py	2005	2005 was a particularly exceptional vintage: Warm summer but not scorching with a perfect contrast between hot days and cool nights - perfect for grapes to ripen. Grapes therefore attained an ideal sugar to acid balance (12-13% alcohol). Intense fruit on the bouquet. Plums, nuts and a richness of fruit that has so much promise. It's going to be a superb glass of wine but it's still a little tannic. In fact it tastes like an alcoholic summer pudding! This is drinking superbly now	Gold Medal Les vigneronns Independents	Dry	Full	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>			Excellent with red meats and also gamebirds (pheasant, partridge, guinea fowl)	
Morgon Cuvee du Py	2004	Ready! With a nose of dried berries, raspberry fruits, earthy and gamy undertones, old black pepper and a touch of banana skin. The palate is fleshy, with sour cherries, pleasant fruit sweetness, pomegranate molasses, caramel hints and some brown notes. The acid is quite prominent and the finish is sweet with some soft green fruits characters. Not overly complex, but very enjoyable. Drink now or over the short term.		Dry	Full	<input checked="" type="checkbox"/>				Excellent with red meats and also gamebirds (pheasant, partridge, guinea fowl)	
<p>A small amount of Chardonnay is planted within the commune of Beaujolais which can be bottled either as Beaujolais Blanc or as Maçon Blanc. Only 1 percent of the vast vineyard region of Beaujolais is planted to Chardonnay so it really is a hidden gem.</p>											
Beaujolais Blanc	2009	Pascal's 2009 Beaujolais Blanc reflects what a great vintage 2009 was. Its deep yet vibrant golden hue indicates a wine which has captured plenty of sunshine. The bouquet exudes honeyed melon, fig and citrus with an appealing suggestion of crushed white peppercorns, rich & juicy with a dense texture and plenty of enlivening acidity. Drink now or lay down for the fruit flavours to further develop.		Dry	Medium	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		Fish Pie, Fish cakes (Salmon), Pached salmon in a buttery sauce, chicken or pork in a creamy sauce, cesar salad, mild curries (Chicken Makhani, Chicken Korma). Avoid tomato based dishes as sharp acidity doesn't go well.	
Beaujolais Blanc	2008	Soft, dry and elegant with delicate honey, lemon, acacia and floral fragrances. Good concentration giving extra body and complexity, rich in flavour which is enhanced by a portion of the cuvee undergoing oak ageing. Ready to drink now.		Dry	Medium	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>			Fish Pie, Fish cakes (Salmon), Pached salmon in a buttery sauce, chicken or pork in a creamy sauce, cesar salad, mild curries (Chicken Makhani, Chicken Korma). Avoid tomato based dishes as sharp acidity doesn't go well.	

Wickham Vineyard										
Wine	Vintage	Tasting Note	Medals	Dry/ Medium/ Sweet	Body	Drink now	Drink over next year	Drink over next 2-3 years	Drink over next 5-10 years	food match
Vintage Selection Special Reserve Red	2008	This is the premium red wine from the Wickham Estate – a full bodied red made from a rich blend of Rondo and Pinot Noir grapes. Good fruit, reminiscent of damsons and blackberries, and soft oak tannins from 12 months maturation in small French oak barrels give this wine a powerful nose and smooth, silky palate.	UKVA - SILVER	Dry	Medium/Full			<input checked="" type="checkbox"/>		Ideal with red meats, particularly beef and game dishes, and with hard, flavoursome cheese.
Row Ash Red	2009	An easy drinking style of wine made from the Triomphe grape. Deep garnet in colour, medium bodied with ripe stone fruit flavours and soft tannins on the palate. Perfect for drinking now. It is an ideal partner to red meats, poultry and cheese.		Dry	Medium	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		Red meats, Poultry and cheese.
Celebration Rosé	2010	A medium dry rosé made from the Dornfelder grape. Attractive pale pink in colour with intense summer fruit flavours and a clean, fresh palate. A versatile and popular wine suited to many dishes. Why not give it a try?	UKVA - Bronze	Medium/dry	Light	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>			Perfect as an aperitif on a hot summers day, super for a pic-nic or with grilled chicken or salads.
Vintage Selection Dry White	2009	The 2009 Wickham Dry is made mainly from the Faber grape variety. Cooler fermentation has resulted in the capture of the delicate flavours of this variety producing a bouquet reminiscent of lychees and tropical fruit. The palate is long and powerful with a clean dry finish. This wine is fresh and fruity and made for drinking now.	IWC & DECANTER - COMMENDED, UKVA - SILVER	Dry	Light	<input checked="" type="checkbox"/>				Lighter style vegetarian dishes which will match the elegance such as goats cheese salads, spinach & feta lasagne.
		Wine Buyer at Berry Bros & Rudd comments: "Chalky, floral, newly-mown grass and slightly tropical aromas characterise this otherwise cool, classic Hampshire white, eerily reminiscent of Marlborough Sauvignon Blanc. Winemaker William Maitland Biddulph's skilfully retained the wine's stone fruit purity, its sense of place and refreshing transparency, the perfect tonic amid dog eared days, along with some Solent whiting."								
Special Release Fumé	2010	An extremely elegant limited release wine made from a blend of Bacchus and Reichensteiner grapes. The wine has been carefully fermented to retain delicate aromas and flavours followed by ageing in French oak barrels. Great care has been taken not to over-oak the wine and the result is a fine balance fruit and oak that makes this wine superb drinking on its own or a perfect to accompaniment to fish, especially smoked fish chicken and cheese.	DECANTER WORLD WINE AWARDS - SILVER UKVA, MCVIE TROPHY - MOST OUTSTANDING OAKED WHITE	Dry	Light	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>			Superb drinking on its own, or a perfect accompaniment to fish, particularly smoked fish and smoked cheese.
Castello Vicchiomaggio										
Wine	Vintage	Tasting Note	Medals	Dry/ Medium/ Sweet	Body	Drink now	Drink over next year	Drink over next 2-3 years	Drink over next 5-10 years	food match
Litifredo	NV	Good, honest, rustic, fruity vino da tavola. The kind of wine used for everyday drinking in Tuscany and rarely seen in the UK. The perfect accompaniment to pasta. It pays to have a case in reserve, for the wine continues to improve for a few months after shipping. Warm, vibrant and fruity this is a Vino da Tavola of exceptional quality. Quality at this value is hard to come by.		Dry	Medium	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>			Tomato based meat dishes, ragu. The acidity of Chianti complements the acidity of the tomatoes to create a balanced fusion
San Jacopo Chianti Classico	2009	Sourced from the estate's San Jacopo vineyard, this Chianti Classico is designed to be enjoyed within the first three or four years. Expect a lot of fruit and nice balancing acid tones in this friendly wine. My note: Rich dark chocolate-mocha nose gives way to ripe black and dark red berries and plums on the palate. Full-bodied, supple and delicious. A traditional Chianti Classico, made from 90% Sangiovese with 5% each of Canaiolo and Colorino grapes. Aged for 6 months in large oak casks; the wine is full-bodied wine with plenty of dark cherry and spice flavours, with lovely balancing acidity.		Dry	Full			<input checked="" type="checkbox"/>		Pork is used frequently in Tuscan cuisine, try Salsicce (Tuscan style pork sausages) other recommendations Trippa all Fiorentina (Florentine-ste Tripe), Affetati Misti - Cold Sliced Meats
San Jacopo Chianti Classico	2005	A Chianti Classico very much in the traditional style made from 90% Sangiovese with 5% each of Canaiolo and Colorino. Aged for 6 months in oak casks. Open well before drinking for this is a wine, which retains quite young peppery, fruit. Drinking well now		Dry	Full		<input checked="" type="checkbox"/>			Pork is used frequently in Tuscan cuisine, try Salsicce (Tuscan style pork sausages) other recommendations Trippa all Fiorentina (Florentine-ste Tripe), Affetati Misti - Cold Sliced Meats
Agostino Petri Chianti Classico Riserva	2006	90% Sangiovese, 5% Canaiolo, 5% Cabernet Sauvignon. Matured in small oak barrels (2,25 hl) for 6 months, and then in large ones, 25-50 hl. Tradition and a little innovation combine to produce a wine of excellent structure with pure fruit tastes balanced by the richness of the oak. The vineyard is over 20 years old with very low yields and excellent grape quality, thus ensuring power and very good ageing potential. The wine can be enjoyed on release when the flavour will be full and vibrant. It will mature very well in which case the fruitiness will give way to more complex aromas and bouquet.	Highly recommended - Decanter Magazine	Dry	Full			<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	A hearty stew - or fry Ossobuco Milanese Style (Veal shank). Great match also with game dishes.
Agostino Petri Chianti Classico Riserva	2004	90% Sangiovese, 5% Canaiolo, 5% Cabernet Sauvignon. Spice & lightly smoky plum and ripe, dark cherry fruit. There's an earthiness that comes through onto the palate but the spice and the sweet, fat fruit that has good acidity and lovely fine tannins which are still a little young and need another 2-3 years to soften. Very good potential.		Dry	Full			<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	A hearty stew - or fry Ossobuco Milanese Style (Veal shank). Great match also with game dishes.
Ripa Delle More	2006	John's More is always sold & convincing with fragrances of dark cherry, blackcurrent and vanilla. Smooth velvety tannins with a long finish of fruit and spices. The 2006 has exceptional power & depth. Rich, deep and persistent balsamic flavours, meaty.	Sommelier Wine Awards - Gold Medal	Dry	Full				<input checked="" type="checkbox"/>	
Ripa Delle More	2004	60% Sangiovese, 30% Cabernet Sauvignon, 10% Merlot. Aged in new oak, but lightly toasted and aged a further year in bottle. Deeper, more aromatic with thick, black fruits and a wrapping of smoky minerality. Very pure, almost black olive savouriness with meaty, dark berry fruit. Good acidity and plush tannins push through in a long finish.		Dry	Full			<input checked="" type="checkbox"/>		Bistecci Fiorentina (T-Bone steak) served sanguinoso or any sturdy red meat.
Ripa Delle More	2001	Black in colour with an intense aroma of blackberries, violets and olives. Full bodied with big velvety tannins and a long finish. Perfect for drinking now.		Dry	Full	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>			Bistecci Fiorentina (T-Bone steak) served sanguinoso
Ripa Delle More	2000	60% Sangiovese, 30% Cabernet Sauvignon, 10% Merlot. It has cedar and tobacco overtones with spicy and intense dry fruit on the nose. The extra year in bottle has made it slightly more approachable but it will go on and on. A glorious wine and with the presence of Cabernet Sauvignon it has matured beautifully. Drink now - perfect!		Dry	Full	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>			Bistecci Fiorentina (T-Bone steak) served sanguinoso
All older vintages should have been drunk										