

CHAMPAGNE – MAGNUMS

514*	LE MESNIL, Grand Cru, Blanc de Blancs	£79.75
515*	TAITTINGER, Brut Réserve	£98.00
516*	1985 CHAMPAGNE LE MESNIL	£178.00
517*	CHAMPAGNE KRUG, Grande Cuvee	£330.00

WHITE – MAGNUMS

519*	2009 CHABLIS 1er Cru Montée de Tonnerre, Duplessis <i>Classic example of the style: no oak, delicate, crisp and lively. Made for seafood</i>	£66.00
518*	2006 LE SOULA BLANC. Vin de Pays Côtes des Catalanes, South of France <i>Crisp & tight: serious expression of a myriad of local varieties blended by Roy Richards</i>	£73.00
522*	2006 CHABLIS, Grand Cru Les Clos, Gerard Duplessis. Burgundy <i>Classic un-oaked style of Grand Cru Chablis.</i>	£95.00
525	2006 CORTON CHARLEMAGNE, Grand Cru. Domaine Tolleot-Beaut. Burgundy <i>Early days for this amazing wine, but not too soon!</i>	£240.00

RED – MAGNUMS

530*	2011 CHIANTI, Podere il Chiostrino. Tuscany <i>From the family vineyards of Ivo Vannocci ; honest and full of flavour</i>	£39.90
531*	2012 RIOJA, ‘La Vendimia’, Palacios Remondo. Spain <i>Fresh, modern and very charming example of the Tempranillo grape</i>	£57.50
512*	2005 BOURGUEIL, Cuvée Prestige, Lamé-Delisle-Boucard. Loire Valley <i>Cabernet Franc of intensity and complexity: red fruits, attractive earthiness, great value</i>	£58.00
533*	2010 FLEURIE, La Roilette, Vieilles Vignes, Domaine Métrat. Beaujolais <i>Strawberry perfume, medium-bodied, fresh and crunchy, To drink, not sip</i>	£62.00
534*	2010 Château LA CROIX DES MOINES. Lalande de Pomerol, Bordeaux <i>2010’s are for drinking young. Medium-bodied, perfumed and food-friendly</i>	£65.00
536*	2008 QUINTA DE LA ROSA. Douro, Portugal <i>Gutsy & powerful but (unusually for Portugal) also sleek and polished</i>	£61.00
537*	2007 RIOJA, Finca Allende. Rioja, Spain <i>Modern style Rioja – ripe fruit to balance the smooth and spicy oak</i>	£66.00
538*	2006 LE SOULA, Gérard Gauby. Vin de Pays des Côtes Catalanes, South of France <i>Blend of Cabernet, Grenache, Syrah and Carignan grapes. A low-yielding, organic vineyard in Roussillon producing a dense, intense, seriously impressive red</i>	£76.00
539*	2009 LA GROLA, Allegrini. Veneto. Italy <i>A turbo-charged Valpolicella – bright and lively but with power and intensity too</i>	£79.00
540	2006 Château POTENSAC. Médoc, Bordeaux <i>Bordeaux can still (sometimes) offer outstanding value. Decant to let it breath a bit</i>	£85.00
541*	2003 Château St. PIERRE. Pomerol, Bordeaux <i>Merlot from a warm vintage but a very traditional Château – soft and spicy</i>	£90.00
542	2001 Château DULUC de BRANAIRE-DUCRU. St. Julien, Bordeaux <i>The “second wine” of an excellent property, in the ideal vintage for drinking now</i>	£110.00
546*	2004 RISERVA ANFITEATRO, Vecchie Terre di Montefili. Tuscany, Italy <i>100% Sangiovese in modern style; serious, powerful and impressive.</i>	£100.00
547*	2004 Château FEYTIT CLINET. Pomerol, Bordeaux <i>A high-flyer. Tiny 4 hectare vineyard in the heart of Pomerol.</i>	£150.00
548*	2008 CEPPARELLO, Isole e Olena, Paolo De Marchi. Tuscany, Italy <i>Top vintage of this ‘Super Tuscan’ from a great winemaker; decant in advance</i>	£155.00
555	1988 VOLNAY CHAMPANS 1er Cru, Hubert de Montille. Burgundy <i>Mature example from a top estate. Not a blockbuster; Volnay is all charm and elegance</i>	£275.00
556	1995 Château PICHON LALANDE. 2me Cru. Pauillac, Bordeaux <i>Smooth, sexy, accessible. One of the greatest years for a fine estate. Parker 96 points</i>	£460.00