DE WIES PREMIUM WINES

CODORNÍU

Sparkling wine season

Learn a little more about the wineries creating the sparkling wines to jazz up your Christmas holidays starting off with the world's first Cava

The Spanish Allure

Spanish tradition and passion make for desirable rich wines and the drive of the winemakers behind them

Feature: Beverly Mbaika

A glimpse of her progressive wine journey



The last descendant and heiress to the legendary Codorníu Estate after whom the Anna de Codorníu range was named.

VERGELEGEN

Extraordinary by nature









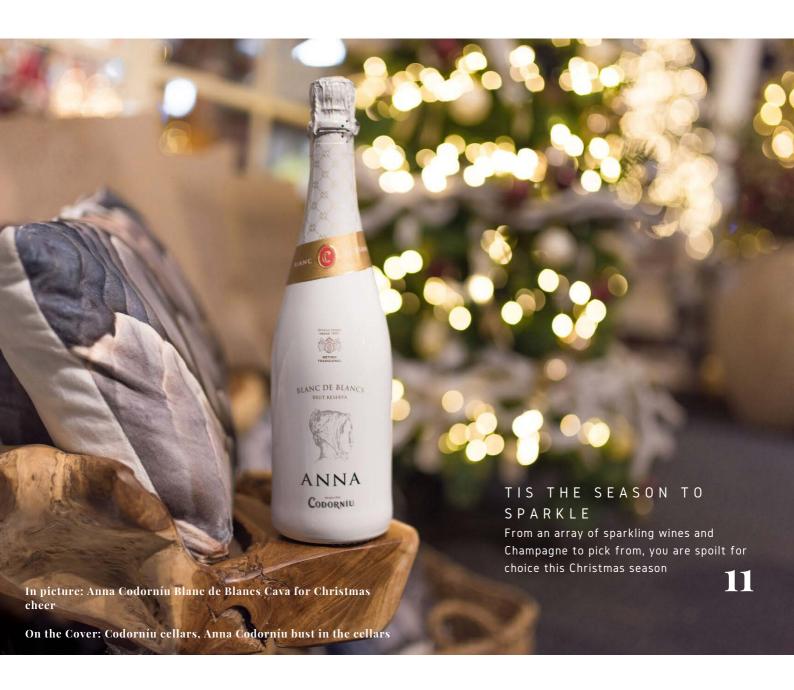


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WHO WE ARE

Importers and Distributors of Wines & Craft Spirits

AT DE VRIES WE PRIDE OURSELVES IN CURATING A SELECTION OF PREMIUM WINES & NOW CRAFT SPIRITS FROM SOME OF THE HIGHEST REGARDED AND ICONIC PRODUCERS AROUND THE WORLD FOR EAST AFRICA. OUR PORTFOLIO BOASTS SOME WINES THAT ARE THE FIRST OF THEIR KIND AND ALL FROM PRESTIGEOUS WINERIES. ALL OUR TEAM IS QUALIFIED IN THE WSET AWARD IN WINES LEVEL 1-3 BECAUSE OUR MAIN GOAL IS TO EQUIP THE INDUSTRY WITH KNOWLEDGE AND PRODUCTS FROM A HIGHLY EDUCATED TEAM TO THE HIGHEST STANDARDS.

OUR ACCLAIMED PARTNERS ARE VERGELEGEN, S.A; ROBERT MONDAVI, U.S.A; RUFFINO, IT; KIM CRAWFORD, NZ; NICOLAS FEUILLATTE, FR; FAMILLE PERRIN, FR; SEPTIMA, AR; LEGARIS, VINA POMAL, SCALA DEI & CORDONIU, SP; THE PRISONER, US; FAMILLE SICHEL, FR & THE GARDENER GIN, FR.

WE ARE ALSO THE APPROVED PROGRAMME PROVIDER FOR THE WINES AND SPIRITS TRUST (WSET) WHERE WE FACILITATE INDUSTRY PROFESSIONALS AND ENTHUSIASTS ALIKE THROUGH OUR SISTER COMPANY HOSPITALITY COMPETENCE CENTER EAST AFRICA.



HOSPITALITY COMPETENCE CENTER EAST AFRICA









from the director

I'm excited to present our latest magazine edition, featuring detailed insights into our premium wines from renowned global brands. We kick off by exploring Spain, a major wine-producing country, focusing on three key regions: Rioja, Priorat, and Ribera del Duero. From all of these regions we have the leading wineries in our portfolio.

With the holiday season around the corner, we shift our focus to sparkling wines, including the most famous sparkling wine, Champagne, as well as Prosecco from Italy, Cava from Spain, and Method Cap Classique (MCC) from South Africa. Each has its own unique production methods and characteristics. In our range you will find premium sparkling options from the worlds most famous brands.

Meet the driving force behind De Vries Premium Wines—our exceptional team of wine experts and functional specialists. In this edition, we spotlight Beverly Mbaika, our Sales & Business Development Manager, sharing her passionate journey in the world of wine. Additionally, our team suggests wine pairings for your Christmas meals.

As this marks the final edition of 2023, warm season's greetings from our entire team! Enjoy unforgettable moments with family and friends by uncorking one of our exceptional wines. Welcome the new year by toasting with our premium sparkling wines, celebrating fresh beginnings and new adventures.

Cheers!

DE VRIES PREMIUM WINES TEAM

Managing Director - Sjouke de Vries

Legal / HR - Joke Dijkstra

PARTNER - WOPKE WEENING

PARTNER - GIJS OPBROEK

Finance / Operations Manager - Veronicah Wambugu

Finance/operations executive - Simon Gakungu

Brand Manager / Editor - Stephanie Mwangi

Social Media Coordinator - Stephanie Odhiambo

Sales / Business Development Manager - Beverly Mbaika

Sales Executive - Rachael Maina

Sales Executive - Mitchelle Akoya

Sales Executive - Loise Wanjiru

SALES EXECUTIVE - HAZEL MUKAMI

Management Assistant - Rosemary Kiai





Cups don't change, they are renewed - Vina Pomal

SPANISH ALLURE

A JOURNEY THROUGH RIOJA, RIBERA DEL DUERO, PRIORAT AND CATALONIA

Spain is the most widely planted wineproducing country in the world. Its very diverse terroir boasts a rich tapestry of grape varietals interwoven with the artistry of winemaking. From the sun-drenched slopes of Rioja to the coastal breezes of Catalonia, tradition and passion is standard.

Among the three most celebrated appellations there are Rioja, Ribera del Duero and Priorat - the only regions awarded the classification Denominación de Origen Calificada (DOCa). Meaning they are the highest ranking in the quality control system in Spain.

Rioja was the first ever DOCa and also the appellation that put Spanish wines on the map making them a household name. Known for crafting structured but fruity Tempranillo wines, they can be drunk young or aged. Wines from Rioja are synonymous with elegance and tradition among connoisseurs due to their balance, complexity and artful interplay of fruit and oak ageing. Vîna Pomal, one of the oldest wineries in Rioja, is the finest example of the tradition of wine making from Spain's most well-known region.

Ribera del Duero is situated along the Duero River producing young fruit forward red wines to elegant aged wines which stand out for their aromatic complexity and balance on the palate from primarily Tempranillo dominant blends. With a climate that goes between extremes, the wines of the region inherit a remarkable depth, structure and a lingering velvety texture on the palate. The fresh and fruity white wines deliver good acidity and more complex aromas due to ageing in both barrel and bottle. Legaris is one of the most notable wineries in this region and a staple in many Michelin Starred restaurants around the world.

Priorat (pree-or-raht) on the other hand nurtures vines that endure challenging conditions to create profoundly terroir driven wines. The region is known for dry, full red wines with high tannins predominantly made from Garnacha and Carignan grapes. Scala Dei was the first ever winery established in 1194 and very aptly called 'the birthplace of Priorat'. Till date Scala Dei produces amongst the finest wines from this region.

Lastly, no exploration of Spanish wines is complete without a nod to Cava, the country's sparkling jewel. Hailing predominantly from Catalonia, Cava embodies effervescence and finesse, offering a delightful alternative to its French counterpart. One of the prominent players that has contributed to the excellence of Spanish wines is Codorníu, the creator of Cava. In a mix of traditions and innovations, Raventos Codorniu stands tall, a beacon of excellence in the captivating world of Spanish wines.

See the full range on page 30

MEET OUR SPANISH WINEMAKERS

Four celebrated winemakers with a unified dedication to the heritage and winemaking expertise from centuries of skill, terroir, experience and passion.

Our portfolio is carefully selected in line with our values and mission, which is iconic and premium wines and the winemakers of the brands we carry take a similar approach in the wineries that preceded them. Staying true to the methods of their craft, Cordoníu, Legaris, Vina Pomal and Scala Dei are in good hands.



VIÑA POMAL

Mayte Calvo de la Banda; Since 2019

As the Technical Director at Vina Pomal, Mayte prides herself in making wines respectful of tradition - a full representation of the different grape varieties and the vineyard from which they come. She interprets the terroir so that all the characteristics of the vineyard can be appreciated in the final wine.

She has maintained the classic style and elaborate process of ageing the wines in American oak barrels without losing sight of the original characteristics of Viña Pomal wines.



LEGARIS

Jorge Bombín; Since 2008

Legaris seeks excellence in winemaking. For Jorge as the chief winemaker and technical director, the Legaris wines are born in the vineyard and he faithfully represents the origin of the terroir and the landscape that produces them.

As one of the youngest vineyards in Ribera del Duoro, Legaris benefits from centuries of its history and the attentive work that Jorge and his team put into hand-picking grapes during harvest.

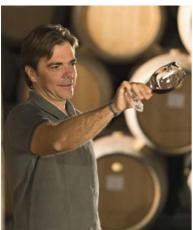


CODORNÍU

Bruno Colomer; Since 2008

Codorníu Oenologist and chief winemaker extrodinaire. Bruno draws his skills back to Cordoníu in 1996 where the then cellarmaster was his teacher. He worked elsewhere but came full circle to the place where it all began.

In 2014, Bruno created for a prestige collection, Ars Collecta Codorníu, which have received major recognition in the Bacchus Awards. He pays homage to the place that originated Cava wines with a passion to continue tradition of creativity and excellence to make organic Cava by 2024.



SCALA DEI

Ricard Rofes, Since 2007

900 years ago Scala Dei was the first winery in Priorat established by Carthusian monks. As can be imagined, they kept records which are now used by Ricard to merge past and modern techniques from growing to harvesting to fermentation to ageing.

Ricard is an expert on Priorat wines and combined with his Viticulture, Oeneology and Wine Marketing background, he has successfully modernised the monastery wines without losing their heritage.





Keeping up with celebratory traditions, in this edition we embark on a sparkling journey exploring the effervescent wonders of Champagne, Prosecco, Cava and the South African gem - Cap Classique. You must have encountered these on the wine shop shelves wondering what the difference is. All there is to it, is that these labels indicate how and where the wines were made.

In general a sparkling wine can only be called Champagne when it comes from the Champagne region in France. This in wine language is called classification which is usually a marker for quality as well as prestige. It is the crown jewel of sparkling wines and needs little introduction.

Champagne created the blueprint for making sparkling wines and therefore many high quality wines use the *Méthode Champenoise*. This process starts off with the blended base wine being fermented for Champagne it is usually Pinot Noir, Chardonnay and Pinot Meunier. The wine is then bottled with added yeast and sugar for the second fermentation and tightly sealed to create carbon dioxide which becomes the signature bubbles (perlage) synonymous with luxury. The wine is let

to mature for a legal minimum of 12 months or even years.

This is the method used by winemakers in Catalonia, Spain to make Cava and in South Africa, Cap Classique (CC). Cava shares its finesse and elegance with Champagne, yet it imparts a distinctive Spanish flair. The vineyards of Penedés contribute to Cava's unique terroir, yielding wines that balance tradition and innovation. Crossing continents to the Southern Hemisphere, Africa's own sparkling wine captures the essence of the Cape Winelands. The CC wines have become a symbol of South African sparkling excellence offering a taste of the New World with an Old World twist.

A second way to make sparkling wines is the *Tank fermentation/Charmat method* as used in Italy for Prosecco. In this process, the base wine is made using the Glera grape and then transferred to a pressurised tank where sugar and yeast is added for the second fermentation.

A sparkling wine bottle has pressure amounting to three times that in a car tire. It is important to know that to open a bottle safely, it has to be at the right

temperature, usually 7-9°C, and not pointing it at yourself or others is even more crucial. The speed of the cork popping can reach up to 40kph and cause severe injuries.

De Vries Premium Wines has a great collection of sparkling wines from the world's most famous brands. From the sophistication of Champagne to the vivacity of Prosecco, the tradition of Cava to the South African allure of Cap Classique, we have an option for all your special occasions or to just enjoy a moment of everyday indulgence.



ALL CHAMPAGNES ARE SPARKLING WINES BUT NOT ALL SPARKLING WINES ARE CHAMPAGNE



CODORNÍU SPARKLING WINES

Codorníu is the oldest family business in Spain and they are the inventors of Cava. This sparkling wine was invented in 1872 using the Traditional Method and thus the history of Codorníu is the history of Cava.

In 1984 the leading cava in Spain, Anna de Codorníu was born after introducing the Chardonnay grape to the vineyard.

In 2002 the first rosé Cava was created using Pinot Noir grapes.

Codorníu Vintage: Macabeo | Alc 11.5% | Fresh with intense aromas of apple and pleasant floral notes | Serve with a chacuterie board of red fruits and cured meats

Anna de Codorníu Blanc de Blancs: Chardonnay blend | Alc 11.5% | Tropical fruit notes and toasted notes with a long finish and creamy texture | Best served well chilled with fish dishes and deserts.

Anna de Codorníu Brut Rosé: Chardonnay , Pinot Noir | Alc 12% | Red fruit aromas and violet notes with a balanced acidity | Chill and pair with dishes with tuna, salmon, quail or tapas.



BRUT C ROSÉ

VITICULTORES



METODO

BRUT ROSÉ



ANNA

CODORNÍU

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VERGELEGEN RESERVE BRUT

Cap Classique should be celebrated for being Africa's only sparkling wine and the Vergelegen MMV is one to contend with the best sparkling wines in the world.

Vergelegen introduced the concept of traditional bottle-fermented sparkling wine in 2005 and that is how their Cap Classique was named.

It is made from 100% white Vergelegen estate grapes otherwise known as a blanc de blancs (white juice of white grapes). They were whole bunch pressed before being put into barrels and the base wine was fermented and matured in bottles on lees for 45 months.

The current vintage can be drunk now or until 2030.

Vergelegen Reserve MMV Brut: 100% Chardonnay | Alc 12% | Lovely fine mousse with a hint of toast, citrus, spice and baked apples. Long and refreshing aftertaste | Serve as an apertif or with oysters



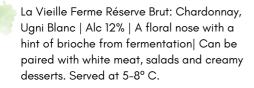




LA VIEILLE FERME SPARKLING

As the youngest line in the Famille Perrin portfolio, since 2019, the sparkling range has maintained the brand's values synonymous with finesse, elegance and innovation.

They introduced their own way of producing sparkling wines: Méthode Contemporaine. This new method captures CO2 and reintroduces it to specially selected still wines in a unique way just prior to bottling. The result is a very fine and consistent mousse with bubbles that do not "explode" in the mouth.



La Vieille Ferme Réserve Rosé: Grenache, Cincault, Pinot Noir | Alc 12.5% | Raspberry notes and a balanced freshness and acidity | Best served at 5–8° C with sweet or savoury appetizers and fruit based desserts.







RUFFINO PROSECCO

Glera is a white grape that is native to northeastern Italy, which has been known since Roman times. It is the traditional and dominant grape for Prosecco.

The Ruffino Prosecco wines are produced using the Charmat method which ensures a refined perlage and maintains the fruity aromas typical of the Glera grape. Ruffinos vineyards are in the iconic Veneto region and the Ruffino Prosecco rosé was the first ever official prosecco rosé.

Due to its versatility in pairings and the superb price-quality ratio, this wine's reputation continues to rise, becoming an ambassador of Italian taste worldwide.

Ruffino Prosecco: 85% Glera, 15% Pinot Grigio, Chardonnay, others | Alc 11% | Bright straw yellow colour with aromas of berries and caramel and refreshing and fruity on the palate. | Best enjoyed young, served at 7–8°C as aperitif with cold dishes and fried food, risottos and lightly spiced food.

Ruffino Prosecco Rosé: 90% Glera , 10% Pinot Nero | Alc 11% | Pink with fine perlage Fragrant with notes of strawberry and candies and fresh fruits dominant in the finish | Pairs exceptionally well withcold dishes, fried food, risottos and lightly spiced food. Serve at 7–8°C







CHAMPAGNE NICOLAS FEUILLATTE

Nicolas Feuillatte is the youngest of the major Champagne Houses but has managed to nudge its way through the noise and became France's no.1 champagne and no.3 in the world. Exclusive Brut

The backbone of Nicolas Feuillatte is practicing sustainable development. From setting up free viticultural technical advice for their community of growers to recycling corks for re-use and using lighter bottles to reduce their impact, the winery is dedicated to cleaner winemaking.

The Emblem on the logo tells the story of the people - 5,000 growers strong, the vines - grapes and leaves, the heart - emotion and enchantment and the star because Champagne means excellence.



Champagne Nicolas Feuillatte Réserve Brut:
Pinot noir, Meunier, Chardonnay | Alc 12% |
Elegant bubbles in the mouth are
preceeded by juicy pear and apricot
aromas | Best served well chilled with
smoked salmon, marinated chicken or
popcorn for a more relaxed mood

Champagne Nicolas Feuillatte Réserve
Demi-Sec: Chardonnay, Pinot Noir, Meunier
| Alc 12% | Robust toasted bread, honey and
mango aromas also reflected on the palate
with smooth candied fruits | Serve well
chilled with spicy Indian dishes, pastries and
pancakes for brunch.

Champagne Nicolas Feuillatte Réserve Rosé: Chardonnay , Pinot Noir, Meunier. | Alc 12% | Red summer fruit aromas like redcurrant and strawberries are nuanced | Chill very well and pair with dishes with salmon, spicy chicken or red fruit pavlova







CHAMPAGNE NICOLAS FEUILLATTE PALMES D'OR BRUT, 2008

The Palmes d'Or range is a luxury connoisseurs champagne selected from Grand Cru Chardonnay and/or Pinot Noir wines. It is always a vintage meaning these champagnes are only created in exceptional years that the grapes express extraordinary quality and ageing potential. Aged for 10 years in their cellars.

2008 was the exceptional year in this case. And the coldest of the decade!



This Grand Cru Champagne comes from 50% Chardonnay and 50% Pinot Noir of a single vintage year. It has aromas of apricot, almond, white fruits and spices followed by the chalky-mineral character of the Champagne terroir on the palate imparting great length.



This prestige cuvée can accopmany the finest celebrations, an excellent choice for an aperitif or will enhace the most refined cuisine

-Guillaume Roffiaen, Cellar Master





CHAMPAGNE NICOLAS FEUILLATTE PALMES D'OR ROSÉ INTENSE, 2008

The Rosé Intense is a Blanc de Noir and a 'rosé de saignée' if you will, which means it undergoes a short maceration. It is 100% Pinot Noir, a grape with black skin and white juice. The saignée or bleeding method is where the pulp is left in contact with grape skin for 72 hours, gaining intense colour and aromas. Pinot Noir is the grape variety that gives body, power, texture and structure to Champagne.

2008 was the ultimate year for freshness for this single harvest year Grand Cru Pinot Noir. It was aged for 10 years in their cellar.



On the nose, its fruity aromas shine through as well as pastry and peony flowers with hints of pepper on the palate. Over the years, it develops notes of undergrowth: violet, gingerbread, truffle, liquorice, blackcurrant, etc.

Palmes d'Or Rosé Intense is a connoisseur's wine ideally served with food, though equally at home served on its own.

-Guillaume Roffiaen, Cellar Master





















Level 3 Awards in Wine certified professional. Since 2019, she has been instrumental in our success story of strong growth, building a portfolio of premium wines from world-class brands and in creating a team of wine experts. During her time at De Vries, she visited Prowein, the largest wine

exhibition in the world several times, worked alongside one of the most famous winemakers at Vergelegen and visited Bordeaux, Champagne and Chianti. In 2022 Beverly participated with Team Wine Kenya in The World Blind Tasting Competition. As a key decision-maker in selecting new ranges, only wines from global, iconic brands that are of exceptional quality make the cut.

This year, we added a Bordeaux range and our first craft spirit to our portfolio from your trip to Prowein. What prompted this? A wine list is not complete without a Bordeaux. We started by researching the top producers in Bordeaux, those with wines from the most important wine regions from both the right and left bank. From around 50 producers, we narrowed down to 5 who we all visited at Prowein. Then we went to Bordeaux to visit their wineries. We ended up partnering with Maison Sichel, because they are an authority in Bordeaux and have a wide range of top-quality wines from Bordeaux's most important wine regions. They also have a business culture that is compatible with ours.

We visit Prowein every year because it is important for us to meet with our suppliers. We meet our contacts, who are often friends, to discuss our progress and growth plans. They present new wines or spirits they are introducing and share their plans. For instance, we selected Perrin's new product, The Gardner Gin by Brad Pitt and Master Distiller Tom Nichol, after we tasted it at their booth. The Gardener Gin is now our first premium craft spirit, and we will add more early 2024.

What helps you decide when onboarding new wineries or products? A brand must always be top tier in the global market, have

an iconic story and be of exceptional quality. This has been the continuous guide to our portfolio building and we make no compromises. We also make sure to visit the wineries to meet the key people and understand the mind of the winemakers and the culture of the companies. When signing a new winery, we are going into a long-term relationship with them and having a mutual understanding on how to do business together is crucial. It is therefore important to get to know the people behind the product. This helps us as a team relate better with the portfolio and in solving problems together.

You participated in Team Wine Kenya in 2022 for the World Blind Tasting Championship in Champagne. How did that happen? The Team Captain reached out as they were looking to build a team of wine experts to represent Kenya. It was the first time for Kenya to participate, so it was quite an honour. Together with three other WSET Level 3 certified professionals, we accepted the challenge. We had intense preparations of almost daily tasting and theory sessions. In the competition, we had to blind taste 10 different wines to determine the dominant grape, vintage, country, region and the producer. We came out at number 26 out of 31 countries, a good result for the first effort. Thanks to the sponsorship of De Vries Africa and Vergelegen Wines I was a part of creating history.

How did you get to intern at Vergelegen? This was when I went to Cape Town to undertake my WSET Level 3 course. Vergelegen were gracious enough to allow me to take part in their 2020 harvest as part of their development program between Vergelegen and De Vries. The Vergelegen Cabernet Sauvignon currently in the market is from my year there!

You visited Champagne Nicolas Feuillatte Winery twice, how was that? My first visit to Nicolas Feuillatte was with Team Wine Kenya. They helped us prepare for the competition by taking us through a blind tasting training. My second time was on a business review visit. We did a detailed tour of the winery and the cellar following the entire production process. It then ended with a once in a lifetime tasting of their flagship Palmes D'Or range.

PAIR WITH THE TEAM



This Christmas, the team is looking forward to some special pairings.



This Christmas I have 2 pairing alternatives for steak with béarnaise sauce. Either the Robert Mondavi Chardonnay which pairs with the rich sauce or the Château Beaumont a Cabernet Sauvignon based Bordeaux which perfectly pairs with every steak.

- Sjouke de Vries, Managing Director



I am looking forward to Boeuf Bourguignon, a French beef stew with our Château de Saint Pey, a Saint Emilion Grand Cru. For Boxing day, I plan to have a nice lobster to pair with the Kim Crawford Sauvignon Blanc.

- Joke Dijkstra, Legal and HR Manager



I look forward to the freshly prepared matumbo (tripe) made in a slightly 'wet fry'with ugali. I'll pair this with a nicely chilled Sangiovese, the Ruffino Aziano. The acidity of the wine pleasantly balances out that of the tomatoes in the sauce.

- Beverly Mbaika, Sales & Business Development Manager



Famille Perrin Côtes du Rhône Réserve Rouge is my favourite wine from our collection and so this holiday I shall be pairing it with nyama choma (grilled meat) and veggies. It's that full body and spicy red taste that really makes the match.

- Veronicah Wambugu, Finance & Operations Manager



My choice for pairing Christmas lunch is the Vergelegen Reserve Semillon. It has a well balanced acidity and some complexity so best paired with my favourite; homemade rosemary roasted potatoes and pan fried chicken in a tomato stew.

- Stephanie Mwangi, Brand Manager & HCC-EA Administrator



My go to wine for Christmas will be the Château Crabitey Graves rouge. The notes of blackberries, cherries, and spices pair greatly with lamb chops and will entice my taste buds.

- Rachael Maina, Sales Executive Nairobi



My current favourite wine is the Legaris Reserva from Ribera del Duero Spain. It pairs great with my favourite dish which is sauteed potatoes and thinly sliced 'beef fry' with bell peppers and aromatic spices like black pepper with a side of coleslaw.

- Mitchelle Akova. Sales Executive Coast



I am pairing the Viña Pomal Crianza with nyama choma (charcoal grilled beef) because the balanced tannins and fruity, oaky flavour will result in a match made in heaven. Neither the beef or the wine will be overpowered.

- Loise Waniiru. Sales Executive Nairobi



My favourite choice for the holiday season is nyama choma. The Vergelegen Premium Shiraz will be the ultimate pairing with the grilled meat. The rich tannins will cut through the fattiness of the beef to create a wonderful experience.

- Simon Gakungu, Finance & Operations Executive



My holiday pairing is the Robert Mondavi Private Selection Sauvignon Blanc with grilled tilapia and sukuma wiki. The bright acidity and citrusy notes of the wine cuts through the richness of grilled tilapia and complements the sukuma wiki.

- Stephanie Odhiambo, Social Media Coordinator



I pair my favourite meals Biryani and Pilau with the Kim Crawford Pinot Noir. It is light and fragrant and its fruity nature complements the rice dishes without overpowering the rich, aromatic spices in these traditional

- Hazel Mukami, Sales Executive Nairobi



I'll be paring Ruffino Pinot Grigio with matoke and beef stew. The starchiness and sweetness of the bananas make it well-suited for this light-bodied white wine as the acidity of the wine will help to cut through the sweetness and complement the meat.

- Rosemary Kiai, Management Assistant

OUR WINES



Top wines from the most iconic wine estate of South Africa



































La Vieille Ferme



One of the best value for money wines in the world - Robert Parker Jr.











1. Vergelegen Premium Sauvignon Blanc, SA

Vibrant aromas of lime, gooseberry, ripe guava (mapera), passion fruit and white pepper on the nose. On the palate is ripe fruit and a balanced acidity. Sauvignon Blanc, Semillon. Alc 14%. Best enjoyed over 2-3years

2. Vergelegen Premium Chardonnay, SA

Citrus, peach, tropical fruit and mineral notes on the nose French oak during ageing shows in the long finish and full palate. Chardonnay 100%. Alc 13.5%

3. Vergelegen Premium Cabernet Sauvianon Merlot, SA Characterful red wine with black and red currants, coffee, tobacco and oak on the nose. The palate is fresh with a sprightly lingering finish. Cabernet Sauvignon, Merlot. Alc 14%. Will mature in 5–10 years.

4. Vergelegen Premium Shiraz, SA

Spicy, chocolate and black berries on the nose. The palate is well balanced with some acidity and rich tannins followed by a fruit dominated aftertaste. Shiraz 100%. Alc 14.6%. Will mature in 10 years.

5. Vergelegen Premium Florence Rosé, SA

Lovely fresh red berries in a rose gold liquid with a long dew fresh aftertaste. Serve well chilled at 8-10 °C. Shiraz 80%, Grenache 20%. Alc 13.5%

6. Vergelegen Reserve Sauvignon Blanc, SA

Aromas of ripe passion fruit, guava, grapefruit, lemongrass and minerality. On the palate it has a long and clean finish. Sauvignon Blanc 100%. Alc 14%

7. Vergelegen Reserve Chardonnay, SA

Ripe tropical fruits and hints of hot buttered toast indicate French oak barrels used in the fermentation process. Wine has a long finish with some minerality on the palate. Chardonnay 100%. Alc 14.5% Matures over 10 years

8. Vergelegen Reserve Semillon, SA

A fine complex wine with balanced crisp acidity. It has an attractive light green colour with floral and delicate citrus, honey and spice. Semillon 100%. Alc 14.3%. Can be matured.

9. Vergelegen Reserve Shiraz, SAStunning aromas of ripe berries, spice, violets and hints of liquorice. Flavors on the palate are intense and long lasting with soft tannins leading to a clean finish. Serve at 15-17°C. Shiraz 100%. Alc 14.5%

10. Vergelegen Reserve Cabernet Sauvignon, SA

Complex and full bodied red wine showing aromas and flavours of blackcurrants, ripe plums, spice and wood. Prominent tannins allow for future ageing. Cabernet Sauvignon 100%. Alc 13%

11. Vergelegen Reserve Merlot, SA

Ripe fruit aromas on the nose are mirrored on the palate balanced by fresh fruit acidity also with fruity tannins. The aftertaste is long and lasting. Merlot 100%. Alc 14.5%

12. Vergelegen DNA Reserve, SA

Beautifully balanced elegant red wine with berry fruit nicely rounded by chocolate and coffee notes. Tannins are round and soft with a lingering finish. Cabernet Franc, Merlot, Petit Verdot. Alc 14.5%

13. Vergelegen Reserve MMV Brut, SA

Lovely fine mousse with a hint of toast, citrus, spice and baked apples. Long, lingering and refreshing aftertaste. Chardonnay 100%. Alc 12%.

14. Vergelegen Straw Wine (375ml), SA

A sweet wine with dominant ripe tropical fruits on the nose and a marvellous acidity and freshness on the palate. Serve well chilled at 8-10°C. Semillon 100%. Alc 11%. Not to be served with chocolate in any form.

15. Vergelegen G.V.B. White, SA

Herbal with grapefruit and ripe tropical fruit notes. A long aftertaste on the palate. Semillon, Sauvignon Blanc. Alc 13%. Can be kept up to 10 years

16. Vergelegen Flagship G.V.B. Red, SA

An elegant and concentrated wine with lovely fruit on the palate and a long complex finish. Tannins and acidity are balanced. Cabernet Sauvignon, Cabernet France, Merlolt. Alc 14.5%

17. Vergelegen Flagship V, SA

A bold and complex red wine with aromas of blackcurrants, cedar wood and cigar box. The palate is spicy with supple tannins and a long aftertaste. Cabernet Sauvignon, Petit Verdot, Merlot, Cabernet Franc. Alc 14%

18. La Vieille Ferme Blanc, FR

On the nose is a fruity bouquet with notes of lemon, citrus and white flowers. Fresh on the palate, with a fine, elegant and well-balanced offering nice acidity. Best served at 8°C. Bourboulenc blend. Alc 12.5%

19. La Vieille Ferme Rosé, FR

The nose opens on mineral notes into fruity and saline notes. On the palate, it offers notes of candy balanced by the liveliness of the mineral notes. Serve at 10- 12°C. Cinsault, Grenache, Syrah. Alc 12.5%

20. La Vieille Ferme Rouge, FR
The nose is a bouquet of red fruit and spices. The palate is full of freshness and well balanced, with notes of cherries and very soft tannins. Serve at 17°C. Carignan, Cinsault, Grenache, Syrah. Alc 13%. Contains sulphites but no egg or egg products.

21. La Vieille Ferme Réserve Brut, FR

A delicate floral nose leads to a delightful gentle palate of white stone fruit (peach) and a hint of brioche. Serve between 5°C – 7°C. Chardonnay, Ugni blanc. Alc 12%

22. La Vieille Ferme Réserve Rosé Sparkling, FR

The nose opens on mineral notes into fruity and saline notes. On the palate, it offers notes of candy balanced by the liveliness of the mineral notes. Serve at 10–12°C. Cinsault, Grenache, Syrah. Alo 12.5%

23. Famille Perrin Côtes du Rhône Reserve Blanc, FR Beautiful aromas combining floral and mineral notes. Well balanced palate reveals superb aromas of lemon, bergamot orange with a long finish. Grenache blanc, Marsanne, Roussanne, Viognier. Alc 13%

24. Famille Perrin Côtes du Rhône Réserve Rouge, FR Aromas of fresh cherries, cinnamon and pepper. The palate is full, deep and well balanced with soft and elegant tannins. Serve at 18°C. Grenache blanc, Mourvèdre, Syrah. Alc 13%

25. Famille Perrin Côtes du Rhône Reserve Rosé, FRAromas of red fruits and spring flowers. The mouth is full of freshness and tasty fruit. Serve chilled. Cinsault, Grenache, Mourvèdre, Syrah. Alc 13%

26.Famille Perrin Châteauneuf-du-Pape Blanc, FR

On the nose hints of flint, fennel and aniseed with a light oaky flavour. Well balanced on the palate. An elegant wine to be tasted from its youth. Serve at 10°C. Clairette, Grenache blanc, Roussanne. Alc 14%. Can be aged short term.

27. Famille Perrin Châteauneuf du Pape Rouge, FR

The nose reveals delicate notes of very ripe berries with some mineral tones. On the palate it is aromatic and fruity with sweet spices. Beautiful length and well balanced. Grenache, Mourvèdre, Syrah Alc 14.5%

28. Famille Perrin Coudoulet de Beaucastel Côtes du Rhône Rouge, FR

A well-balanced ripe and fresh red with a rich medium-full bodied texture. The density of fruit on the palate leads to a long and zesty finish. Grenache, Mourvèdre, Syrah, Cinsault. Serve at 16°C. Ala 15.5%

29. Château de Beucastel Châteauneuf-du-Pape Blanc,

Intense aromas of white flowers, white peach and honeysuckle. Full-bodied and complex on the palate with notes of mango, apricot and beeswax. It has a very long finish. Serve at 10°C. Roussanne, Grenache blanc. Alc 13.5%

30. Chateau de Beaucastel Châteauneuf du Pape Rouge, FR

Sophisticated and powerful balanced aromas of spices, cherries, black berries and floral notes. Perfectly balanced with fine tannins and an exceptionally long finish. Decant 2–3 hours and serve around 15°C. Grenache, Mourvèdre, Syrah, Cinsault. Alc 14%. Has ageing potential in mid-term.

31. Miraval Rosé Côtes de Provence, FR

Pale pink color. Aromas of fresh fruit, currant and fresh rose enhanced with a zest of lemon. Mineral notes with refreshing acidity on the palate. Long finish. Cinsault, Grenache, Syrah, Rolle. Alc 13%

32. Studio by Miraval, FR

Floral aromas, full-bodied and notes of citrus, grapefruit and figs. Perfectly balanced by a nice mineral structure. Finish is long with hints of iodine and lemony. Cinsault, Grenache, Blend. Alc 12.5%

33. Champagne Nicolas Feuillatte Réserve Brut, FR Enjoy juicy pear and apricots on the nose followed by elegant bubbles in the mouth. Simple complexity allows versatility with different flavours. Pinot Noir, Meunier, Chardonnay. Alc 12%

34. Champagne Nicolas Feuillatte Réserve Demi-Sec, FR

Has aromas and palate of toasted bread, honey and mango. The mouth is smooth with hints of candled fruits. The finish is silky with some mango undertones. Chardonnay, Pinot Noir, Meunier. Alc 12%

35. Champagne Nicolas Feuillatte Réserve Rosé, FR Nuanced and graceful bubbly with red summer fruits like redcurrant, blueberry and strawberry. Chardonnay 10%, Pinot Noir, Meunier. Alc 12%

36. Champagne Nicolas Feuillatte Graphic Ice Silver (Last of the Edition), FR

Increasingly elegant and refreshing over ice, vibrant citrus, apple and peach notes. Can make Champagne cocktails. Chardonnay, Pinot Noir. Alc 12%

37. Champagne Nicolas Feuillatte Graphic Ice Rosé (Last of the Edition), FR

Intensely fruity, full-Ílavoured and a soft supple character. Serve ultra-chilled or over ice. Can make Champagne cocktails. Chardonnay, Pinot Noir, Meunier. Alc 12%

38. Champagne Nicolas Feuillatte Palmes d'Or Brut, FR Vintage Champagne. Elegant notes of apricots, almonds and spices. Upfront flavours of redcurrant and citrus, some minerality. Chardonnay, Pinot Noir.

39. Champagne Nicolas Feuillate Palmes d'Or Rosé, FR Vintage Rosé Champagne. Notes of cherry, pastry and



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STUDIO

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Benchmark Sauvignon Blanc from New Zealand







peony flowers. Pronounced fresh lemon on the palate. Light with a delicate and distinguished length that retains structure. Pinot Noir 100%.

39. Ruffino Pinot Grigio, IT

Intense white peach aromas that finish slightly minty but is bold and well-structured with a long and vibrant finish. Pinot Grigio 100%. Alc 12%

40. Ruffino Orvieto Classico, IT

Refreshing with distinct citrus, apple, herbal and floral notes. Mineral notes on the palate and well balanced with an almond finish. Varietal blend. Alc 12.5%.

41. Ruffino Chianti, IT

Elegant aromas of floral notes, red fruit and spice. Good structure and finish for easy drinking. Sangiovese, Merlot. Alc 13%

42. Ruffino Aqua Di Venus, IT (New)

A light pink rose that is floral with red cherry notes and herbal overtones on the nose. It is fresh, savoury and balanced acidity on the palate. Has a long finish. Syrah, Sangiovese, Pinot Grigio. Alc 13.5%

43. Ruffino Rosatello, IT (New)

Fruity and floral aromas translate to the palate in this delicate wine. Extremely versatile, Rosatello pairs perfectly with cured meats, appetizers and fish. Red grape blend. Alc

44. Ruffino Prosecco Brut, IT

Bright straw yellow colour with aromas of berries and caramel. Refreshing and fruity on the palate. 85% Glera, 15% Pinot Grigio, Chardonnay, others. Alc 11%.

45. Ruffino Prosecco Rosé, IT

Pink with fine and persistent perlage Fragrant with notes of strawberry and candies and fresh fruits dominant in the finish on the palate. 90% Glera, 10% Pinot Nero. Serve at 7-8°C. Alc 11%.

46. Ruffino Aziano Chianti Classico , IT

Vibrant aromas of violets, red fruits and spice on the nose and a persistent plumy aftertaste. Sangiovese, Merlot, Cabernet Sauvignon. Alc 13%.

47. Ruffino Riserva Ducale, IT

An elegant bouquet of violets, cherries and plums with hints of tobacco and clove. It is balanced with delicate tannins and vibrant acidity. Bold and long finish. Sangiovese, Merlot, Cabernet Sauvignon. Alc 14%

48. Ruffino Riserva Ducale Oro, IT

Complex bouquet of cherry, plum and violet notes that stand out and develop to chocolate and black pepper. Great structure with elegant tannins and balances acidity. Persistent finish. Sangiovese blend. Alc 14.5%. Can be cellared for decades.

49. Ruffino Modus, IT

Complex notes of blackberries evolve into cinnamon and clove. On the palate it is rich and structured with soft tannins. Sangiovese, Cabernet Sauvignon, Merlot. Alc 14.5%. **50. Ruffino Brunello Greppone Mazzi, IT**

Ruby red, complex and refined aromas of ripe plum, cassiss, cocoa and sweet tobacco. Full-bodied with velvety tanins, very long finish. Sangiovese 100%. Alc 14.5%

51. Robert Mondavi Sauvignon Blanc Private Selection, USA (New)

Freshly cut grass in initial aromas followed by lemon, grapefruit, lime zest. Bright flavours of lemongrass, citrus, guava, mango and a mouthwatering acidity. Sauvignon Blanc, Alc 13.5%

52. Robert Mondavi Chardonnay (Napa Valley), USA

Deep lemon in colour. On the palate sun-ripened pineapple, guava (mapera), and grapefruit are integrated with a toasty

complexity. Chardonnay100%. 10-13°C. Alc 14.5%
53. Robert Mondavu Pinot Noir (Napa Valley), USA Bright and expressive ruby red wine with acidity balanced with plums and earth flavours. Pinot Noir. Serve at 13°C. Alc

54. Robert Mondavi Cabernet Sauvignon (Napa Valley), USA

Aromas of plum, sage, sandalwood, mint and cherry distinct on the nose. Sweet black fruit, warm oak spice and a chocolatey texture on the palate. Cabernet Sauvignon, blends. 15-18°C. Alc 14.5%

55. The Prisoner California Red Blend, USA (New)

On the nose, dried blackberry, cedar and tobacco leaf with sweet spices of clove, cinnamon, and nutmeg. Flavors of ripe dark cherry and hints of anise linger for a soft, vibrant finish balanced by ripe tannins. Zinfandel, Cabernet Sauvignon, Petite Sirah, Syrah, Merlot, and Malbec. Alc **56. Kim Crawford Sauvignon Blanc, NZ**

Aromas of lifted citrus, tropical fruit, and crushed herbs Juicy wine with vibrant acidity and plenty of weight and length on the palate. Ripe, tropical fruit flavor with passion fruit, melon, and grapefruit. Serve at 7-8°C. Sauvignon Blanc 100%. Alc 13%

57. Kim Crawford Pinot Gris, NZ

Aromatics of ripe pear and apples, underlying floral notesand a light clove spice. Ripe stone fruit, pear and light tropical fruit flavours on the palate. Chill and serve at 7-8°C. Pinot Gris 100%. Alc 13%

58. Kim Crawford Pinot Noir, NZ

Red berry fruit aromas with dark cherry notes and spicy o oak. Ripe blackberry and black currant on the palate. Serve at 13°C. Pinot Noir 100%. Alc 13%. Cellar up to 5 years.

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59. Cordoniu Vintage, SP

Fresh with intense aromas of apple and pleasant floral notes. This Cava is made according to the traditional method. Macabeo. Alc 11.5%

60. Anna de Cordoniu Blanc de Blancs Reserva, SP

Pleasant mix of tropical fruits and toasted fragrances from ageing. Broad, long-lasting flavor with a creamy texture. Chardonnay blend. Alc 11.5%

61. Anna de Cordoniu Rosada, SP

Intense aromas of strawberry, cherry, raspberry and notes of violets. Fresh and elegant flavour, fruity tones and balanced acidity. Chardonnay, Pinot Noir. Alc 12%

62. Viña Pomal Bianco, SP

Pale yellow with rich notes of white fruit, citrus and a light toastiness from oak ageing. A fresh palate reveals some fruit and salinity and good aftertaste length. Malvasia, Viura. Alc 12.5%

63. Viña Pomal Crianza, SP

Intense aromas of flowers, black fruits and liquorice with hints of vanilla and roasted coffee. The palate is balanced and fresh with good structure and soft tannins. Tempranillo 100%. Alc 13.5%

64. Viña Pomal Rosada, SP

A pale rose with strawberry, raspberry aromas. It is well balanced with a fresh acidity. Grenache, Viura. Alc 13.5%

65. Viña Pomal Reserva, SP

The nose is intense and elegant with floral, red fruit, vanilla and roasted coffee. It is balanced with a long lingering finish. Tempranillo 100%. Alc 13.5%.

66. Viña Pomal Gran Reserva, SP

Complex and elegant nose with notes of liquorice, red fruit and spices. Aromas of vanilla and tobacco are infused by barrels. Balanced palate has a persistent finish. Tempranillo 100%. Alc 14%.

67. Legaris Verdejo, SP

Floral, herbal and white fruit are intense on the nose. Lots of body, a long finish and a slight bitter aftertaste typical of the grape. Verdejo. Alc 13%

68. Legaris Roble, SP

Deep purple with intense aromas of fresh red fruit and vanilla from barrel ageing. It is rich with a rounded mouthfeel. Tempranillo 100%. Alc 14%

69. Legaris Reserva, SP

Aromas of very ripe black fruit and some spice follow through with a balanced full-bodied wine and a lingering finish. Tempranillo 100%. Alc 14.5%

70. Scala Dei Cartoixa, SP

Intense aromas of ripe black fruits and spiciness, vanilla and pepper from the barrels. Full-bodied, mature tannins and a long lingering finish on the palate. Cabernet Sauvignon, Carignan, Grenache, Syrah. Alc 14.5%.

71. Scala Dei Prior, SP

Deep ruby red colour, intense aromas of black fruit and berries and underlying spicy notes. A silky mouthfeel with ripe elegant tannins on the palate. Cabernet Sauvignon, Carignan, Grenache, Syrah. Alc 14.5%.

72. El Tribut de Scala Dei, SP

Red fruit aromas dominate on the palate also and it is rounded and full with some minerality. Cabernet Sauvignon, Grenache, Syrah. Alc 13.5%.

73. Septima Malbec, ARG

Typical Malbec with vivid purple shades. The nose evokes abundant plum and cherry and opens up in the glass to reveal dry figs. Soft tannins and a fruity finish. Serve at 14–15°C. Malbec 100%. Alc 13.7%. Ageing potential of 5 years.

74. Septima Obra Reserva Malbec, ARG

A complex nose of fresh fruit like blackberries, cherries, plums and strawberries that evolve further in the glass. Fullbodied, sweet and silky on the palate. Long finish. Serve at 16-18°C. Malbec 100%. Alc 14%

75. Septima Gran Reserva Malbec, ARG

A bold dry wine with smooth tannins and balanced acidity. On the nose is oak, earth, leather and black fruit notes. Cabernet Sauvignon, Tannat, Malbec. Alc 14.5%. Ageing potential of over 10 years.

76. Chateau Daviaud AOC Bordeaux Rouge, FR

The nose is expressive on notes of ripe fruit and lots of spice. On the palate, it is surprisingly full, smooth and also a lot of depth. Merlot, Cabernet Franc, Cabernet Sauvignon, Malbec Alc 14%.

77. Famille Sichel Sirius AOC Bordeaux Blanc, FR 🎯

An aromatic white wine, where the Sauvignon gives off its scents of white flowers, citrus fruits and lychee while the Sémillon brings a round body enhanced by a nice refreshing acidity. The balanced and persistent finish is mineral, light toasted and grilled notes. Semillon, Sauvignor Blanc. Alc 12%. Vegan. Keep for 1 more year to evolve.



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An aromatic white wine, where the Sauvignon gives off its scents of white flowers, citrus fruits and lychee while the Sémillon brings a round body enhanced by a nice refreshing acidity. The balanced and persistent finish is mineral, light toasted and grilled notes. Semillon, Sauvignon Blanc. Alc 12%. Vegan. Keep for 1 more year to evolve.

78. Famille Sichel Sirius AOC Bordeaux Rouge, FR

The nose evokes warm scents of spices, dried figs, black berries and blackcurrant. The round palate is also warm accompanied by expressive fruit on well-balanced tannins which lend a beautiful length. Merlot, Cabernet Sauvignon. Alc 14%.

79. Château Argadens AOC Bordeaux Blanc, FR

Has a crisp nose with citrus and floral aromas mixed with rose and passion fruit. The palate is ample with hints of acidity. The finish is long. Sauvignon Blanc, Semillon. Alc 12%

80. Château Argadens AOC Bordeaux Supérieur Rouge, FR

The nose is complex with fresh fruit, red and black berries and toasted notes. On the palate it is rich, elegant and balanced leaving a persistent finish. Merlot, Cabernet Sauvignon. Alc 14.5%

81. Famille Sichel AOC Bordeaux Rouge, FR

Nose is an expressive bouquet revealing aromas of multiple red fruits mixed with toasted and vanilla notes. The mouth is full with dense tannins completed with a long finish. Merlot, Cabernet Sauvignon. Alc 14%

82. Famille Sichel AOC Margaux Rouge, FR

A deep garnet red colour, it has delicate blackcurrant and blackberry fruit and some oak on the nose. Quality tannins make it fruity and subtle with a lingering finish of spice and otoasted notes. Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot. Alc 13.5%. Drink from 2021.

83. Famille Sichel AOC Sauternes, FR

A bouquet of remarkable complexity with aromas of ripe apricots, pineapple, mango and honey. On the palate, a smooth, rich and refined liquor instantly invades the palate with a great freshness. Semillon, Sauvignon. Alc 13%. Vegan. Noble rot

84. Château Crabitey AOC Graves Blanc, FR 🎯

A bright, intense yellow with golden glow. Complex nose of white flowers, orange blossom notes and scents of white flesh fruits followed by subtle wood notes and freshness of citrus zest. Smooth and round on the palate. Long, fruity and fresh finish. Sauvignon, Semillon. Ala 12.5% Vegan

85. Château Crabitey AOC Graves Rouge, FR

Presents a bouquet of ripe fruit with toasted and balsamic notes. Underpinned by well-integrated tannins, the rich, front of palate evolves powerfully thanks to richly fruity extract. The fine structure is clothed in lingering, velvety elegance.

Cabernet Sauvignon, Merlot. Alc 14%

86. Château Beaumont AOC Haute Médoc, FR

Characterised by roundness, harmony and fruitiness, Merlot gives a lovely fruitiness and some sweetness, while the Cabernet Sauvignon brings concentration and the Petit Verdot a spicy touch. Cabernet Sauvignon, Petit Verdot. Alc 13.5%

87. Château Perron AOC Lalande de Pomerol, FR

Attractive nose of red berries, sour cherry, spices and menthol with some oak and liquorice. The palate reveals a subtle, delicate wine and a velvety texture with beautifully ripe, plump tannins. Fresh, spicy finish. Merlot, Cabernet Sauvignon, Cabernet Franc. Alc 13%. Easy-to-drink with good cellaring potential.

88. Château de Saint-Pey AOC Saint-Emilion Grand Cru, FR

The pleasant expressive and complex nose opens with toasted brioche and cocoa beans from ageing in Oak barrels, mixed with notes of ripe black fruits. The wine is full on the palate and structured with elegant tannins. Merlot, Cabernet Sauvignon, Cabernet Franc. Alc 14.5%.

89. Château Angludet AOC Margeaux Rouge, FR

Fruity on the nose and the palate is rounded and creamy with velvety tannins, ripe fruit and spices balanced by a touch of acidity. The finish is long and light. Merlot, Cabernet Sauvignon, Petit Verdot. Alc 13%.

90. La Dame L'Angludet AOC Margeaux Rouge, FR

Elegant and complex, this wine is beautifully balanced and displays great capacilty to age well for a long time. Merlot, Cabernet Sauvignon, Petit Verdot. Alc 13%

91. Alter Ego de Palmer AOC Margaux Rouge, FR

Merlot is generally the dominant grape variety, making it a supple wine with intense fruitiness, fresh and juicy. Velvety tannins and aromatic depth are promises of splendid ageing potential. Merlot, Cabrnet Sauvignon, Petit Vedot. Ala 13%.

92. Château Palmer AOC Margaux Rouge, FR

A bold dry wine with smooth tannins and balanced acidity. On the nose is oak, earth, leather and black fruit notes. Cabernet Sauvignon, Tannat, Malbec. Alc 14.5%. Ageing potential of over 10 years.

93. The Gardener Gin, FR

A bold dry wine with smooth tannins and balanced acidity. On the nose is oak, earth, leather and black fruit notes. Cabernet Sauvignon, Tannat, Malbec. Alc 14.5%. Ageing potential of over 10 years.





De Vries Premium Wines





















































