

PRIVATE
CELLAR



Christmas Offer 2010



To place an order, simply call us on 01353 721 999

visit www.privatecellar.co.uk

or contact any of the Private Cellar Team below:

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Don't forget that our **Fine Wine List** is packed with Christmas goodies, it's your ideal hunting ground for those hard to find presents, special bottles for Christmas feasts and a treat for yourself whilst you're there... visit the fine wine section of our website at www.privatecellar.co.uk

*Delivery is **FREE** on all orders of 24 bottles or more within England & Wales.*

All other deliveries in this area are charged at £14.50 inc VAT.

For deliveries outside this area, please call us on 01353 721 999 for a quote.

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PRIVATE CELLAR



Christmas Offer 2010

The clock is ticking. As we write there are less than 10 weeks until Christmas is upon us which sounds a long way off but we all know how it creeps up to take us unawares. This is probably the one time in the year when we need to have an extra range of wines to hand for all eventualities, from the village drinks party to a shoot lunch to the seriously indulgent dinner so here are our suggestions to make December and January go smoothly regardless of what comes your way, satisfying both your taste buds and pockets in the process.

Here we have a range of French and European classics, seasoned with some well chosen New World wines, and we've added some mixed cases at the end to take the stress out choosing. Take advantage, too, to stock up in advance of the new 20% VAT rate which comes into force on 4th January.

			<i>List per bottle</i>	<i>Offer per bottle</i>	<i>Offer per case</i>
Legras & Haas Tradition	6 per case	NV	£23.50	£21.15	£126.90
Legras & Haas Rosé	6 per case	NV	£24.98	£22.48	£134.88
Legras & Haas Blanc de Blancs	6 per case	2002	£27.95	£25.16	£150.96

Small, independent and family-run, Legras & Haas make fabulously elegant, refined wines. Based in the Côte de Blancs village of Chouilly, their Champagnes have a strong Chardonnay influence, which gives their non-vintage 'Tradition' a gorgeously refreshing, lemony bite, whilst their 2002 Blanc de Blancs is a marvel – rich, toasty, stylish with masses of fruit but supremely elegant at the same time. The Rosé also has Chardonnay in the blend, giving a lovely creaminess to the red fruits and, with more body than their white Champagnes, it is ideal as either an apéritif or with food.

CHAMPAGNE

CHAMPAGNE FOR CHRISTMAS

Legras & Haas Mixed Case

~~£152.86~~ £137.58

2 bottles each of

Legras & Haas Tradition NV

Legras & Haas Rosé NV

Legras & Haas Blanc de Blancs 2002

Please see our order form for delivery information

		List per bottle	Offer per bottle	Offer per case
Crémant de Bourgogne Brut Pinot Noir Simmonet Febvre	NV	£11.95	£10.76	£129.12

Same soil, same grape variety, same techniques as are used 100 miles further north in Champagne territory – yet at nearly half the price. Biscuity, toasty and rich yet bone dry with a gentle mousse, we cannot recommended it highly enough.

Château Grinou, Bergerac Blanc	2009	£7.95	£7.16	£85.92
Château Grinou, Bergerac Rouge	2008	£7.95	£7.16	£85.92

Formerly known as La Monastière, from the 2008 vintage Château Grinou has reverted to their more elegant Château label for their wines. The white is principally Sauvignon with a shot of Sémillon to calm the Sauvignon's exuberance – fresh, lively and plump, whilst the red is a blend of Merlot and Cabernet, with juicy red fruits and a lovely zip of tannin to balance and not a hint of oak. Both are perfect on their own or with food.

Sopiensklip White, Springfontein, S. Africa	2009	£8.95	£7.99	£95.88
Sopiensklip Red, Springfontein, S. Africa	2008	£8.95	£7.99	£95.88

Realising that the market for prestige labels was going to be somewhat challenging for a couple of years, Springfontein introduced their Walker Bay Sopiensklip wines to bridge the gap. Buttery and grassy, the white is a blend of Chardonnay and Semillon, unoaked, juicy and fresh, whilst the red is a veritable cauldron of varieties – Pinotage, Merlot, Shiraz, Petit Verdot and Cabernet Sauvignon, since you asked – deliciously juicy and fresh with a shot of toasty oak, this is a great winter warmer.

Lírico Torrontés, Mauricio Lorca, Argentina	2009	£8.75	£7.88	£94.56
Ique, Bodega Foster, Argentina	2008	£8.75	£7.88	£94.56

A perfect Latin pairing of pure, fruit driven wines, untouched by oak, both ideal on their own and fabulous with food. Distantly related to one of the Muscat family, with no consensus as to which one, Torrontés has gorgeously grapey, floral fruit, ripe and rounded, making it a perfect foil for spicy dishes, whilst the Ique Malbec brings juicy, primary black fruits, brambly and rich, promising instant satisfaction. (Incidentally, it is pronounced Eee-Kay – short for Enrique.)

Mixed Christmas Party Case

You can order these wines in any combination or try our mixed red and white case below ~12 bottles for just £92.12
 2 bottles Chateau Grinou Rouge ~ 2 bottles Chateau Grinou Blanc
 2 bottles Sopiensklip White ~ 2 bottles Sopiensklip Red
 2 bottles Lírico Torrontés, Mauricio Lorca ~ 2 bottles Ique, Bodega Foster
 and every party needs some **Crémant de Bourgogne** so we recommend that you keep a case of that up your sleeve too...

			List per bottle	Offer per bottle	Offer per case
Pax Verbatim Viognier, Stellenbosch	2008		£10.90	£9.81	£117.72

Perhaps better known as the sole ingredient of Condrieu in France's Rhône Valley, Viognier is a grape which can age for an incredibly long time. Richard Hilton's 2008 is at its peak now, ripe, floral and almost peachy, this will be perfect with rich, creamy sauces and almost anything else.

Rüdesheimer Riesling Kabinett, J Leitz	2008		£12.50	£11.24	£134.88
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When you taste this wine, essentially Leitz's house white, you understand why fine German wines are too good to miss. Bright, floral and mineral, the sub-tropical fruit and underlying acidity make this a superb partner to spiced, oriental foods, or even roast goose.

Bourgogne Chardonnay	Bottles	2008	£13.95	£12.56	£150.72
Domaine Matrot	Magnums		£29.00	£26.10	£156.60

A perennial favourite, this year we managed to persuade Thierry Matrot to put some of his Bourgogne Blanc into magnums for us and they are fabulous – they look good and taste even better. Rich, classic white Burgundy, made in Meursault with lovely lemony, buttery fruit, it is a brilliant partner to fish and white meats.

Bordeaux Supérieur, J P Moueix	Bottles	2005	£10.25	£9.22	£110.64
	Magnums	2005	£22.00	£19.80	£118.80

From the sublime 2005 vintage, this remains a firm favourite and seems to have slipped into our House Claret slot for the moment. Classic Right Bank Bordeaux with hints of spice, black fruits and cigar box, this is drinking beautifully now, and looks fabulous in magnum.

Morellino Podere 414, Simone Castelli	2006		£13.95	£12.56	£150.72
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Tuscany at its best: juicy, red cherry fruit with a hint of almond kernel, succulent, a touch of new wood and lovely fresh acidity, this is the wine for rich, even unctuous food and lends itself perfectly to intense dark meats.

Bourgogne Rouge, Frédéric Magnien	2006		£14.40	£12.96	£155.52
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Based in Morey St Denis, it is no surprise that Magnien's Bourgogne Rouge has more of the Côte de Nuits about it. Ripe, brambly red fruits on the nose and palate, supple with lovely balancing tannins, this is serious in style if not in money.

Our **MAGNUMS** of white Burgundy and red Bordeaux not only taste great, but they look very stylish too. Try a mixed case of **Bourgogne Chardonnay** from Domaine Matrot and **Bordeaux Supérieur** from Ets J P Moueix.

3 **MAGNUMS** of each wine

~~£153.00~~ £137.70

or six **bottles** of each wine

~~£145.20~~ £130.68

BRING ON THE FEAST!

Please see our order form for delivery information

		List per bottle	Offer per bottle	Offer per case
Bylines Semillon, Hunter Valley	2008	£15.90	£14.30	£171.60

Unique to Australia, Hunter Valley Semillon sees absolutely no oak during its vinification, and yet can age, evolve and mature for upwards of 20 years. When youthful, as the Bylines is now, it has lemony, waxy green fruits which mellow and become honeyed in age. But don't wait, drink it now!

Chablis 1er Cru Côte de Léchet, Pommier	2007	£19.96	£17.95	£215.40
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Where would Christmas be without good Chablis? Isabelle and Denis Pommier's 1er Cru Côte de Léchet satisfies both the classicist and the modernist, with its mineral, citrusy fruit, and the minimal use of old oak giving it a broad yet flinty palate. Delicious.

Beaune 1er Cru les Sceaux, Debavelaere	2006	£17.95	£16.16	£193.92
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Such a small Burgundy premier cru vineyard, les Sceaux is often blended into its neighbours to make a more manageable amount. But not by Anne-Sophie Debavelaere, who likes to let her vines express their terroir. Crunchy black and red fruits with a hint of spice and tar behind, this is a perfect foil for Christmas fowl.

Château Burgrave, Pomerol	2002	£22.50	£20.25	£243.00
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Made from the younger vines of Château Bonalgue, Burgrave is a blend of 85% Merlot and 15% Cabernet Franc. It is stunning, with classic evolving Merlot fruit of cigar box and red fruits, this is really punching above its weight.

Ikhalezi Noble Late Harvest Chenin Blanc	2006	£13.50	£12.14	£145.68
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Springfontein, Walker Bay

(half bottles, 12 per case)

Chenin Blanc is responsible for some of the classic dessert wines from the Loire, but none are like this – aged for at least two years in new barrels, it takes on an amazing caramel colour with peachy, dried apricot notes with luscious hints of marzipan behind, it is spectacular - and with no more than 7% alcohol. Just 592 half bottles were made in 2006.

Château Coutet, Barsac	2000	£36.95	£33.26	£399.12
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Once part of the great estate which made up Châteaux Yquem, Fargues and de Malle, First Growth Coutet still makes legendary wines of intense concentration and longevity, even in less classic years like 2000. Drinking beautifully now, with rich, honeyed fruit and hints of marmalade, this is not to be missed.

MIXED INDULGENCE CASE
 2 bottles of each indulgence wine
~~£253.52~~ £228.12
 Save £25.00!



Order Form, Christmas Offer 2010

Wine	No. of cases required	No. of bottles required	£ Total
Total:			

Payment Details

I enclose a cheque for the amount of £_____ made payable to Private Cellar Ltd.

Please charge my credit card number: _____

(Visa, MasterCard, Switch, Maestro)

Start Date: _____ Expiry Date: _____ Security No: _____

IssueNo: _____ Signature: _____

Delivery and Account Address Details

Name: _____

Address: _____

_____ Post Code: _____

Daytime Telephone Number: _____

Safe place where we can leave your wine*? _____

**Securely and at your risk*

*Delivery is **FREE** on all orders of 24 bottles or more within England & Wales.*

All other deliveries in this area are charged at £14.50 inc VAT.

For deliveries outside this area, please call us on 01353 721 999 for a quote.

This offer closes on Friday 24th December 2010 but please let us have your orders by Friday 10th December for pre-Christmas delivery.

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