



PRIVATE
CELLAR



Christmas Offer 2009

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Working on our Christmas offer always gives us a frisson of excitement – the countdown is on, the nights drawing in, the clocks turned back and we have the best excuse of the year to stock up on fine food and wine. This year we have a selection of old world classics and new world challengers, from perfect clarets to zingy New Zealand Rieslings, and all have earned their place on the well-dressed Christmas table.

These wines cover all eventualities, from impromptu lunches to planned parties, not forgetting New Year's Day and because we believe that buying wine should be as uncomplicated as possible we have put together a couple of mixed cases for Christmas Day. Now is a good time to stock up before the inevitable New Year VAT rise and don't forget you can also build your own mixed cases out of any of the wines on this offer so be adventurous and have fun!

The Private Cellar Team



		<i>List per bottle</i>	<i>Offer per bottle</i>	<i>Offer per case</i>
Fizz				
Champagne Legras et Haas NV	(6 per case)	£22.95	£19.95	£119.70
Champagne Legras et Haas Rosé	(6 per case)	£24.50	£22.00	£132.00

Every Christmas party needs some fizz. New to us this year, this small, family-run producer makes superb wines out from a blend of Chardonnay and Pinot Noir. Fine, small bubbles, rich and yeasty on the nose, both the NV and the Rosé are individual enough to be drunk as an apéritif whilst having the backbone to make them ideal food wines too. Try the Rosé with a red fruit pudding...

Party Wines

Château de Marsan, Bordeaux Blanc 2008		£7.95	£7.15	£85.80
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Much as we all love Sauvignon Blanc, sometimes a party wine needs something to temper the acidity to help us keep partying for longer. Château de Marsan achieves this by mixing racy Sauvignon with plump Sémillon grapes making it the ideal stand-alone wine, fresh and vibrant with a hint of the tropical.

Sopiensklip Red, Springfontein, Walker Bay 2007		£8.25	£7.43	£89.16
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South Africa

The biggest challenge with this wine is its pronunciation, as the Merlot-rich blend makes it a really easy quaffer; soft, supple and with a nice tannic bite. Perfect with all sorts of flavours from traditional foods to spicy curries, it is delicious.

	<i>List per bottle</i>	<i>Offer per bottle</i>	<i>Offer per case</i>
Sauvignon Blanc Vin de Pays d'Oc, Maison Mayol 2008	£6.99	£6.30	£75.60

Gorgeously light Sauvignon Blanc: with just 12% alcohol this is a perfect party wine, grassy, fresh, juicy, which goes with anything and everything.

Merlot Vin de Pays d'Oc, Maison Mayol 2007	£7.25	£6.50	£78.00
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Soft, succulent red fruits, a light smattering of tannin, what's not to like? Good as an apéritif, excellent as a food wine, it is the perfect pairing to the Mayol Sauvignon Blanc.

Turn on the Style!

Pinot Grigio Gregoris, Antonio Fattori 2007	£8.95	£7.99	£95.88
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Antonio Fattori is the acknowledged king of Pinot Grigio, and rightly so. Lovely fresh, lemony fruit, tangy and ripe, this works as an apéritif, for drinks parties and is a perfect light lunch wine.

Bourgogne Chardonnay, Domaine Matrot 2007	£12.75	£11.48	£137.76
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Perfect white burgundy – rich, buttery, with a hint of hazelnut and citrus, this is essence of the Côte d'Or in a glass. Man enough to match strongly flavoured dishes, it is delicate enough to partner the lightest Dover sole, and you'll find your guests can't get enough of it.

Montagny 1er Cru les Bassets, Laurent Cognard 2007	£16.95	£15.25	£183.00
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In a different style to Matrot, Laurent Cognard's Montagny is full bodied, rich and luscious, perfect with creamy sauces, a triumph with soufflés, not particularly subtle but desperately attractive.

Bordeaux, Hubert de Boüard 2004	£10.95	£9.86	£118.32
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Long a distinguished winemaker, most notably at Premier Grand Cru Classé Angéhus, Hubert de Boüard has extended his repertoire to include this delicious Merlot-based Bordeaux. Sappy and spiced with a distant hint of oak, it is a classic at a brilliant price.

Bourgogne Rouge, Frédéric Magnien 2006	£13.50	£12.14	£145.68
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Red Burgundy without the frightening price tag – crunchy red berry fruit, some spice and light tannins, this goes perfectly with both fish and meat and is a wow with the earthy flavours of wild mushrooms.

Château Puy Blanquet, Grand Cru St Emilion 2001	£15.95	£14.35	£172.20
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Serious Christmas Claret here, from the Moueix stable in St Emilion. Rich, plummy, cedary and ripe, this is the classic accompaniment to turkey and any red meat you might care to entertain.





	List per bottle	Offer per bottle	Offer per case
Bishop's Head Riesling, Waipara, New Zealand 2008	£9.95	£8.95	£107.40

We recently paired Riesling with duck rillettes and pickled plums – and all thought they had entered paradise, including the self-confessed non-Riesling lovers. Elegant, rich, floral with zippy acidity, perfect with strongly flavoured foods – and sublime with Thai dishes.

Bishop's Head Pinot Noir, Waipara, New Zealand 2007	£13.40	£12.10	£145.20
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The pretender from New Zealand – it looks like a Burgundy, tastes like a Burgundy but is from the South Island region of Waipara. Juicy, creamy red berry fruits, with its fresh tannins and acidity this is perfect for the unctuous dishes we tend to have around Christmas – think duck, goose, pork, etc.

Sumptuous Christmas Treats

Meursault, Domaine Matrot 2006	£29.95	£26.96	£323.52
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Rich, golden, nutty, creamy, hazelnut, marzipan and a hint of citrus – need we say more? Understatedly elegant, refined, this is paradise in a glass. Keep your eye on this one lest it disappears too fast.

Château la Croix Canon, Canon-Fronsac, Bordeaux 2002	£11.45	£10.30	£123.60
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Taking advantage of the heat from the sun's reflection off the Dordogne, Canon-Fronsac is able to ripen its Merlot grapes even in the more challenging vintages. Ready to drink now, this has all the cedar, cigar-box notes of venerable old Claret, rounded tannins and a delicious long, elegant finish.

Napa Valley Cabernet Sauvignon, Joseph Phelps 2005 California	£30.95	£27.85	£334.20
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Despite the name, this actually has some Merlot and Petit Verdot seasoning to round the circle. Punchy, blackcurrant fruit, mouthcoating but not overwhelming, spiced and creamy, this is really good, and is fabulous with strong red meats such as beef and venison, and not bad with chocolate.

Château Filhot, Sauternes 2003	£22.95	£20.65	£247.80
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Why don't we drink more Sauternes? One sip of this and you will wonder too. Toasty, creamy white fruits, with a hint of orange peel and vanillin, this is sweet but not cloying with its fresh acidity. By all means serve with pudding, but it's even better with foie gras.



For more wines and our Fine Wine List, please visit our website
www.privatecellar.co.uk

Mixed Cases

These are our favourite cases for Christmas this year, offering a “ready for all eventualities” solution but don’t forget you can build your own mixed cases too.

Christmas Sewn Up

£74.00 per case, including delivery^(*)

With such a choice of wine on offer for Christmas, let us make it easy for you with this Christmas present in a box. Perfect for tricky-to-buy-for relatives who like the finer things in life or as a house present, our Christmas box is ideal for either lunch or dinner – one bottle of superb Champagne, two bottles each of delicious white and red Bordeaux and a luscious Sainte Croix du Mont to finish.

- 1 bottle Champagne Chauvet NV
- 2 bottles Château de Marsan Bordeaux Blanc 2008
- 2 bottles Lussac St Emilion, Ets J-P Moueix 2003
- 1 bottle Château Laurette, Sainte Croix du Mont 2006

Christmas Lunch in a Box

£140 per case, including delivery^(*)

The ultimate Christmas case with everything you could possibly need for Christmas lunch: Champagne to get things rolling, followed by a choice of Fattori’s Pinot Grigio or Thierry Matrot’s Bourgogne Blanc to go with your starter. On to the reds where you have a mixture from the new and old world: Bodega Foster’s Ique Malbec and, for the traditionalists, a Bordeaux from Hubert de Boüard and a Burgundy from Frédéric Magnien. To round things off, Château Laurette is one of those rare dessert wines that actually goes well with pudding – and it is almost better with blue cheese. Bon appétit!

- 1 bottle Champagne Chauvet NV
- 2 bottles Pinot Grigio Gregoris, Antonio Fattori 2007
- 2 bottles Bourgogne Blanc, Domaine Matrot 2007
- 2 bottles Ique Malbec, Bodega Enrique Foster, Argentina 2008
- 2 bottles Bordeaux, Hubert de Boüard 2004
- 2 bottles Bourgogne Rouge Frédéric Magnien 2006
- 1 bottle Château Laurette, Sainte Croix du Mont 2006

^(*)Delivery is included in the above mixed case prices for all orders to mainland England & Wales.

Delivery is **FREE** on all other orders of 24 bottles or more within mainland England and Wales and all other deliveries within this area will be charged at £14.50, including VAT. Please note that additional delivery charges may apply to deliveries to Scotland, the Highlands and Islands. Please ask us for a quotation when placing your order.



Private Cellar Ltd, 51 High Street, Wicken, Cambridgeshire CB7 5XR
T: 01353 721 999 | F: 01353 724 074 | E: orders@privatecellar.co.uk
www.privatecellar.co.uk





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:

Andrew Gordon	T: 01353 721 999	E: andrew@privatecellar.co.uk
James Naylor	T: 01353 721 993	E: james@privatecellar.co.uk
Amanda Skinner	T: 01353 721 608	E: amanda@privatecellar.co.uk
Laura Taylor	T: 01844 239 333	E: laura@privatecellar.co.uk
Nicola Arcedeckne-Butler	T: 01962 774 959	E: nicola@privatecellar.co.uk
Jessica Wilding	T: 01353 721 602	E: jessica@privatecellar.co.uk

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