

WHITE

Bin No

- 901 **Gavi di Gavi 'Vigneti Lugarara' 2007 La Giustiniana, Piemonte, Italy** 17.00
Made by Donato Lanati, one of Italy's best young wine consultants, his indelible stamp of quality has been increasingly evident and puts La Giustiniana among the top handful in the field. The Gavi Lugarara shows a perfect expression of the Cortese Grape - zippy and fresh on the nose, perfumes of stoned fruit giving way to good concentration on the palate with mineral and finely balanced acidity.
- 902 **Vermentino C. Silente, Santadi 2007, Sardinia, Italy** 16.00
Pale straw with greenish reflections. Characteristic delicate fruit on the nose. Exotic, lemony-scented Vermentino exhibits fresh, ripe fruit as well as a medium-bodied roundness on the palate. Delicate, soft and fruity harmonic length.
- 903 **Puligny Montrachet Folatieres, Domaine Alain Chavy 2006, Burgundy, France** 40.00
Fresh, floral, lemony white burgundy with lots of new oak on the finish.

RED

Bin No

- 904 **Vosne Romanee, Domaine Robert Arnoux 2005, Burgundy, France** 45.00
Enthralling aromas of morels, porcinis, violets and raspberries. It is an elegant, medium to full-bodied, velvety-textured and concentrated wine. Layers of sweet red berries, Asian spices, and vanilla-imbued oak are found in its persistent and complex flavours.
- 905 **Ch Larrivet-Haut-Brion 2000 Pessac Leogan, Bordeaux France** 47.00
A dense, almost opaque colour with gorgeous up-front, sweet, ripe fruit, medium to full body and a chewy, well endowed plush texture. Pure, complex and engaging.
- 906 **Peppoli Chianti Classico Halves, Antinori, Tuscany, Italy** 17.50
Rich in aromas of mature fruit and hints of vanilla. On the palate, the wine is well-balanced, elegant with a good structure. Peppoli is made with a view to being enjoyed fairly young, when all its fruity nuances are at their maximum.

CHAMPAGNE

Bin No

- 515 **Moet & Chandon Brut Rose** 28.00
Fresh and floral style, perfect for drinking alone.
- 510 **Krug Grand Cuvee Brut** 70.00
Krug are master craftsman, and this grande cuvee assemblance is as precise as a Swiss watch. Over 50 base wines from up to 10 vintages are compressed into this masterpiece. The palate displays an astonishing mosaic of mature flavours, overlapping ripe fruits and a deep exotic richness. One of the few houses in Champagne to use oak barrels during fermentation.