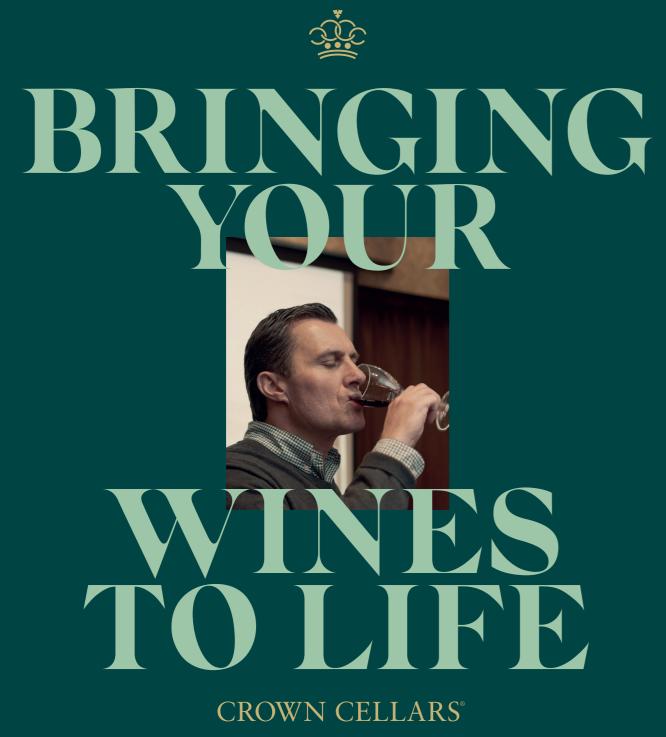


2025/26

**UDE** 



In this edition you'll find all our usual vintage information for the 2024 harvest, thoughts from Jonathan Pedley MW, an introduction to our close-knit team of expert Wines & Spirits Managers, plus a huge range of high-quality wines to explore.

To say it has been a busy and exciting year for us is an understatement. With the formation of Carlsberg Britvic in the UK, Crown Cellars became a part of that business - and it's clear this area is here to stay and what an exciting and proud moment that was for all of us. Crown Cellars will continue to be your dedicated On Trade wine specialist, supporting your business and helping you grow, but we'll also be a key part of a dynamic new integrated multibeverage powerhouse formed from two exceptional legacy businesses.

To kick off 2025, we're launching an exciting new Crown Cellars exclusive brand - look out for `Lazy Bones', our fabulous new affordable Portuguese pair launching in March. We also have through the year. some exciting new labels to share, including a refresh of our popular Lobo Loco Spanish range, and a fresh premium new look for our exclusive Zimor Pinot Grigio wines. We'll continue to keep evolving our labels to ensure there's always something

# Welcome to our Crown Cellars wine brochure for 2025/6 which we very much hope you enjoy browsing through.

fresh and relevant for On Trade guests to explore.

We also have lots of newly listed wines to share, including more high-quality 0% wine options. Over the last 12 months, our alcohol-free category has been incredibly successful. Customer feedback on our 0% wines has been overwhelmingly positive and sales far exceeded our original forecasts, so continues to be of growing interest.

We'll continue to do everything we can to support with the right advice and wine options for your business. I thoroughly recommend setting up your online ordering account, if you haven't already done so - we have some really strong online-exclusive offers planned during the year for you to take advantage of.

We hope you enjoy the new portfolio and we look forward to seeing you

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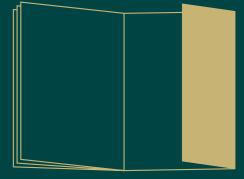
PAUL WALLER. **DIRECTOR OF THIRD PARTY BRANDS** 

Argentina Australia Austria & Bulgaria Chile France Georgia & Germany Greece Italy Moldova New Zealand Portugal South Africa Spain UK Uruguay USA Champagne, Prosecco & Single Serve No & Low Alcohol Fortified, Aromatised &

Key Brands

FOR MORE INFORMATION ABOUT OUR WINES, USE OUR FOLD-OUT GUIDE AT THE BACK OF THIS BROCHURE.

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# **QUALITY & CHOICE**

All of the wines in our award-winning portfolio are tasted and approved by our wine buyers as well as Jonathan Pedley, our Master of Wine. Our buying power and exclusive own brands and promotions mean we are always competitively priced.

# **EXPERTISE**

Our dedicated team of specialists have over 30 years of experience engaging customers and consumers. We have a long standing relationship with industry expert Jonathan Pedley MW, and everything we do is driven by relevant market insights.

# CONVENIENCE

We can take care of all your drinks needs in one order, one account. With our own logistics network and fleet of electric vehicles, you can receive everything in one delivery.

# **SUPPORT & TRAINING**

We provide commercial training as well as formal WSET qualifications. We can help with anything from drinks list tailoring to creation of bespoke POS. We'll help you bring everything together.

NOT JUST ASUPPLER

WE'REA

We listen to our customers, understand their needs and work with them to build a plan, before delivering it together.











# "The team is always approachable "We would highly recommend and happy to assist"

# Crown Cellars as a supplier"



**CHICHESTER YACHT CLUB JAMES BALDRY, FOOD & BEVERAGE MANAGER** 

Chichester Yacht Club is a friendly sailing and watersports club including bar, restaurant and venue facilities.

"Over the past year, Crown Cellars has been a dependable partner in supplying a well-curated range of wines. Their expertise has been particularly valuable, helping us enhance our offering and better meet the expectations of our members. The team is always approachable and happy to assist with any queries or challenges, and the convenience of working with a supplier that covers all our drinks needs has streamlined our ordering and delivery processes. Their online ordering platform is intuitive and efficient, saving us time in ordering and stock management.

Crown Cellars has been a reliable and supportive part of our supply chain, and we're pleased to continue working with them as we grow."



# THE POWFOOT HOTEL LISA AVEY. DIRECTOR

The Powfoot Hotel is a relaxing boutique hotel on the Solway Firth, Scotland.

"We have had the pleasure of working with Crown Cellars for the past 9 years, since we took on and opened the hotel. From the moment we met our Wines & Spirits Manager, we have experienced excellent service, products and customer support.

They have supported by training our staff in all aspects of wine and drinks including offering a WSET Level 1 course. The range of wines available to us is very important - we want to offer wines that customers will not find any where else, top quality products at competitive prices.

We would highly recommend Crown Cellars as a supplier."

# "We are delighted with the expertise, service and support"



# THE MAYFLOWER THEATRE TASHA FINCH, HEAD OF CUSTOMER OPERATIONS

The Mayflower is a thriving theatre in Southampton focused on bringing the arts to their community.

"Crown Cellars are an integral supply partner, offering a comprehensive selection of world wine and competitive pricing to both Mayflower Theatre and Mayflower Studios in Southampton.

We are delighted with the expertise, service and support that we have received; they are just a call or email away hospitality venues and events. and always happy to help. The convenience of online ordering and regular deliveries makes it so easy for We see the benefits and efficiencies of having a one stop our team. Crown Cellars will also organise tastings and shop for all of our beverage needs. It is a true partnership training so our staff can be knowledgeable about the with Crown Cellars, providing us bespoke wine lists and products we serve and deliver excellent customer service support via our Wines and Spirits Manager, contributing in our venues. We are delighted to be working with them directly to continued success and increased wine sales at in providing 'Inspiring Experiences' for all!" Goldington Road."

CYC.CO.UK

THEPOWFOOTHOTEL.COM

MAYFLOWER.ORG.UK



# " It is a true partnership"

# **BEDFORD BLUES RFC** RYAN ROBINSON, MEDIA MANAGER

Bedford Blues RFC is a Rugby Club at the heart of the local community.

"We have been with Crown Cellars for a number of years. We are pleased to have the depth, quality and choice of the portfolio on offer along with our dedicated account management. Crown Cellars offer us a personal service, developing our wine sales profitably with growth in mind and customer satisfaction across all of our bars,

# **BEDFORDRUGBY.CO.UK**

# "We really value their collaborative approach"



# **COSMO RESTAURANTS GROUP** KAN KOO. CHIEF EXECUTIVE

COSMO-RESTAURANTS.CO.UK

Cosmo Restaurants provide an authentic tour of the worlds most loved dishes.

"We have been working closely with Crown Cellars for a number of years and really value their collaborative approach. Using their expert knowledge and extensive range they have always been able to help and advise us with regards to reviewing our wine list and recommending suitable new wines.

Also, we gladly participate in their wine tasting events, as this is a great opportunity to sample new options and meet some of the producers. When you add in the convenience of our restaurants being able to order all of their other drinks requirements, as well as Crown Cellars' wines, on one delivery, it really is a great partnership that we value very highly. We will be looking to continue our association with Crown Cellars for many more years to come."

"Their service has consistently exceeded our expectations"



# THE LOWRY THEATRE LYNDSEY TICKLE, HEAD OF COMMERCIAL OPERATIONS

The Lowry is a multi-faceted arts venue in the heart of Salford, Manchester.

"We've had the pleasure of working with Crown Cellars as a trusted supplier, and I can confidently say their service has consistently exceeded our expectations. The professionalism they bring to every interaction ensures we feel fully supported, whether we're sourcing the perfect wine for a high-profile event or simply for dayto-day needs.

The team is always responsive, attentive, and quick to offer expert recommendations that align with our venue's unique atmosphere and the diverse tastes of our audience. The range of wines they offer is impressive while maintaining a focus on quality that we truly value. Crown Cellars has been an indispensable partner in helping us deliver memorable experiences to our patrons. We are grateful for their ongoing support and look forward to many more years of collaboration."

THELOWRY.COM

# "Knowledge, insight, enthusiasm"



**BRAINTREE GOLF CLUB STEVE MILLAR, CHAIR OF HOUSE & BAR** 

Braintree Golf Club is the third oldest club in the county of Essex

"As part of a major review of the Golf Club's drinks supply "Crown Cellars have proved year on year to be highly we were especially pleased with the support we received competitive. The brilliance, knowledge and customer from the Wine Team at Crown Cellars. They fully grasped service provided by our Wines & Spirits Manager is our needs and produced a very helpful selection of wines second to none – they have provided fantastic training for a tasting conducted with a group of interested parties for our staff which has definitely increased their wine knowledge, helping them to provide our customers with from amongst the membership. The resulting wine list, which was speedily produced and printed, has been wellexpertise when dealing with their specific wine needs. received by the members. We look forward to running some hosted food and wine evenings as part of the new The quality range provides our customers with a wellseason's social activities at the golf club. balanced wine list suiting all budgets and tastes across

We would whole-heartedly recommend Crown Cellars for their knowledge, insight, enthusiasm and the broad range of wines which have been well sourced."

BRAINTREEGOLFCLUB.CO.UK

# What our customers say

# "They have provided fantastic training for our staff"

# **HRH GROUP BEN NAMI, OPERATIONS DIRECTOR**

HRH is a hotel group comprising some of North Yorkshire's best loved hotels, restaurants and pubs

our 6 venues. One of the biggest bonuses is that Crown Cellars provide a one-shop solution making ordering convenient and efficient for our managers."

# HRHGROUPHARROGATE.COM





# Our purpose is to bring your wines to life.



# VANESSA ROBERTS

When she's not holding a wine glass, you'll find Vanessa plotting her next global escapade or enjoying the outdoors with her dog Coco. Her favourite part of the job has got to be the travel! She has explored some of the world's most beautiful wine regions, from the rolling hills of Tuscany to the sun-soaked Napa Valley, and she loves connecting with different people, sharing her passion for wine.

Vanessa's Recommended Wine

# ANDEAN VINEYARDS Malbee

This Malbec is beautifully smooth and elegant, I think the flavours are really rich and well balanced. It hits all the right notes whether you're pairing it with a special meal

or binge watching your favourite series!

NDEAN



# DOUGAL KENNY

Dougal is our resident musician his main hobby is song writing and recording his own tunes, as well as doing a bit of travelling. He has over 20 years' experience in the wine trade, and qualifications many years ago! He loves his favourite part of the job is working alongside great people – he loves collaborating with customers to help them grow their business.

Dougal's Recommended Wine **ROBERT OATLEY** SIGNATURE SERIES

Pinot Noir



fruits, soft supple tannins and fresh acidity. I think it will turn any Pinot Noir haters into lovers.



wouldn't be much without our close-knit team

of people here to help bring it to life. They are

all WSET qualified, experts in their field, and they

love wine. We'll make sure you're supported with

a great offer, backed with expertise and passion.

# NICK ADAMS

Nick started off as a licensee and has been working in the On Trade for over 20 years. Our very own Jonathan Pedley MW tutored Nick through his WSET travel, his favourite wine destination being South Africa's Western Cape. His favourite part of the job is watching customers and consumers develop a passion for the category over time.

# Nick's Recommended Wine



100% sustainable and produced at a net carbon-zero winery.



# Louise has over 30 years' experience in the wine trade and is a seasoned traveller, having visited many of the world's most beautiful wine regions. She Spanish rescue dogs, Hunter & Frida, loves countryside walks with her two little West Highland terriers, and her favourite part of the job is meeting the characters who work in the trade.

Louise's Recommended Wine

FRANSCHHOEK **CELLAR** 'La Cotte Mill'

Chenin Blanc This is my go-to good value wine, it seriously over-delivers for the price. Beautifully balanced, lush fruit content and great for most occasions I have never opened a bottle

with anyone who wasn't

immediately impressed.

Riesling This is a perfect example

of an Eden Valley Riesling, packed full of lime zest with an appealing zing and acidity, fantastic with the chilli, coconut, ginger and lime flavours in a chicken Laksa. The label is also really interesting showing an eclectic collection of discarded items.



# ASHLEY HALL

Ash is the newest member of the Crown Jacob has been in the wine industry Cellars team, though he has worked in hospitality for over 25 years. He loves visiting the world's beautiful wine regions like Champagne, South-East Australia, Canada, Sicily and Piedmont, and he has just got back from a trip to Argentina. His favourite part of the job is meeting winemakers as they have so much passion for what they do, and also hosting tastings for our customers!

Ashlev's Recommended Wine

# BOUGRIER Pinot Noir

This is such an easy drinking red packed full of juicy red fruit, a real hidden gem within the Crown Cellars portfolio and incredible value for money.

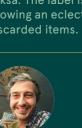
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Vic is Leeds born and bred and is a Leeds United season ticket holder. She loves nothing better than taking her 2 for long walks, travelling far and wide and going to gigs. She's been in the wine trade for over 30 years and first fell in love with the wines of Burgundy and the

Victoria's Recommended Wine

# **RAG & BONE**



# **JACOB** RATCLIFFE

for 20 years, starting out with a wine merchant in New Zealand. Aside from his passion for all things drinks-related, he loves travelling the country watching his beloved Nottingham Forest, or further afield watching the England cricket team play. His favourite part of the job is introducing people to new wines and spirits they might not otherwise have discovered.

# SCHUCHMANN Saperavi

This always adds some intrigue to a wine list. It's made from the Teinturier grape so for most people it's a bit unusual but a fabulous find, fullbodied with spicy blueberry, plum and blackcurrant fruit.

INVINITI Sauvignon Blanc Marlborough

This wine just has it all - the signature herbaceousness, citrus and gooseberry notes of a great NZ Sauvignon plus intense passionfruit flavours. It's also certified



# ROSS LEES

Ross has been in the On Trade for 23 years and is one of our WSET accredited trainers. Outside of work he enjoys running, golf and being run ragged by his two kids. His favourite part of the job is helping to teach and grow teams, whether customers or colleagues.



# **Ross's Recommended Wine**

# VITTI Primitivo di Manduria

This is a bold, complex and intense full-bodied red with dark forest fruits, spice and notes of liquorice...what's not to love! Perfect with game, red meat and stilton.



# Jacob's Recommended Wine

















KEN  $\bigcirc$ TION

Having a good drinks list is a critical tool to help maximise sales. Not only will it help showcase your range to your customers, but more importantly it can help with upselling, incremental purchases and promoting your most profitable listings.

So whether you're looking for a tailored wine list or a fully comprehensive drinks menu, point of sale or digital content for your websites and social media – our team of designers are on hand to deliver the best tools for you and your customers.



- EASY just speak to your local Wines and Spirits Manager
- FAST & EFFICIENT final approval to delivery in just 3 days
- INSPIRATION not sure what you're looking for? We'll help find the right design for you
- CUSTOMISED we'll tailor a completely bespoke solution
- COLLABORATIVE work together to make sure you're completely satisfied with your designs



# SERVICE ATYOII ME

With Crown Cellars you can place orders online whenever it suits you, 24/7.

# WE ALSO HAVE A RANGE OF OTHER DIGITAL **SOLUTIONS TO HELP SUPPORT YOUR BUSINESS:**

# **PROFIT CALCULATOR**

Our easy-to-use gross profit calculator is a fantastic tool, providing you with a simple way to work out what price you need to charge to achieve your desired GP on any product, whether that's wines, spirits, soft drinks or beers.

Visit crowncellarswines.co.uk/helpingyour-business/gross-profit-calculator

# **ONLINE PROMOTIONS**

If you're looking for great deals, articles from our Master of Wine and other interesting wine features, you can find it all online at thirstbycmbc. co.uk, anytime. You can also access our great deals via Carl's Shop and our Cockpit online ordering app.

# **CROWN CELLARS** WEBSITE

Browse the range, view all of our tasting notes and food pairings, discover news and articles, and find all of our latest ABV detail, Fairtrade, organic or sustainable accreditations online at crowncellarswines.co.uk

**VIEW YOUR PERSONAL** PRICING



Whether you're working from your laptop in the office, your iPad in the cellar or your phone at home, you can use either our online shop or Cockpit app to get things done.

To get started, see page 140 for a step-by-step guide, or chat with your Wines and Spirits Manager.











# Exclusively serving the On Trade

WE KNOW WHAT'S IMPORTANT TO THE ON TRADE, AND WE AREN'T INTERESTED IN SELLING OUR WINES ANYWHERE ELSE.

# Crown Cellars is 100% focussed on the On Trade. That's important to us because it helps our customers in lots of different ways.

We only put our exclusive brands where we want them, and don't ever sell to the off-trade. That means you won't come under pressure from deep-discounting supermarkets and stores.

Our brands are designed to be enjoyed at tables in restaurants, hotels, golf clubs, pubs and bars. We're not competing for attention on crowded supermarket shelves, so we can focus on making our labels visually enticing, without being shouty. We can also be selective. We have no minimum volumes and aren't limited to working with industrial-scale producers. Our closest relationships are actually with smaller family businesses which we've worked with for years. We can support sustainable producers and quality-focussed wineries, even if they can only sell us a few hundred bottles a year – that means we can stock more interesting wines and react to trends more quickly.

We aren't just a wholesaler but a producer and brandowner as well - we know what's important to the On trade, and we aren't interested in selling our wines anywhere else.



Discover a huge selection of our own-label wines and exclusive brands only available from Crown Cellars.

Zinfandel

MACABEO LOBO

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Invenio

WINE OF FRANCE MERLOT

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TAZY BONES

MERLOT CARMENÈRE

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Invenio

ZINFANDEL ROSÉ

# Jonathan Pedley Master of Wine and Crown **Cellars' Wine Consultant**, considers the position of the wine sector in 2025.

"Challenging" might be an appropriate one word answer to any question concerning the state of the nation, wine included. Last year I reported that the 2023 grape harvest was set to be the smallest in my lifetime. Well, we have not needed to wait long for that record to be broken: it looks as if the 2024 vintage is going to be even smaller. Wretched summer weather in many parts of the world (anyone remember the opening ceremony of the Paris Olympics?) was largely to blame. However, prices have not sky rocketed because demand for wine in many markets is also weaker.

Even if the global picture looks gloomy, there are plenty of producers around the world continuing to innovate and make distinctive, sensibly priced wines. In our annual range review, Victoria Chapman (Crown Cellars' wine buyer) and I had no trouble tracking down new listings to add to our portfolio in 2025. As ever, I have chosen a dozen of my favourites to go into the "Pedley's Picks" selection, which you will find online at crowncellarswines.co.uk/master-of-wine). Highlights include pairs of wines from Portugal and Greece, more trendy rosés from southern France, a stonking old vine Zinfandel from California and my personal "love at first sight" wine, the Franschhoek Cellars Cinsault.

Returning to our wine producers, another positive One interesting development over the last couple of feature of last year was that Victoria and I got to years has been the trend to lower alcohol levels in visit several of them. Nothing beats getting out into many house wine styles. The immediate impetus for the vineyards and down into the cellars to really this is the move from taxing all light wines at a flat rate, understand what a winery is trying to achieve. Kent to a system where the actual ABV determines how (Balfour), Burgundy (Domaine du Bois de l'Oise), Spain much excise duty a wine pays (beer and spirits have (Medievo and Esteban Martin) and Argentina (Alta Vista) been taxed this way for decades). For instance, sat were all on our itinerary. My trip to Argentina at the end of 2024 was particularly spectacular. My head is on my desk as I write, is a sample of Malbec at 12.5% which I am going to taste next to the incumbent version buzzing with ideas for the range, but they are going to that is 13.5%. The former will be cheaper because have to wait until 2026.

it contains a degree less alcohol and therefore will pay less duty. Making any comment on this subject is guaranteed to infuriate someone, but here are a couple of thoughts from a Master of Wine who has been in the trade for forty years. Firstly, when I started in the wine industry in 1985 alcohol levels were much lower than they are today. Climate change was only just starting to rear its ugly head and back then many growers picked earlier as they feared that their grapes would rot if they left them on the vine. So in one sense we are just going back to where we were a generation ago. Secondly, many commentators have been complaining for years that today's wines are too heavy, too jammy and lack freshness. Well, an Australian Chardonnay (to use one example) at 12% will inevitably be crisper and more vibrant than a stablemate at 14%. Of course in some cases a lower alcohol version of a wine will lack the texture and weight of a "full fat" version, but you cannot have it both ways. If you asked me to stare into a crystal ball, I think that at the commercial, price sensitive, end of things the trend to lower ABVs will continue. As for the premium market, alcohol levels will largely stay where they are. After all, there is no such thing as a cheap Châteauneuf-du-Pape or Meursault!



JONATHAN PEDLEY, MASTER OF WINE



We're delighted to present our selection of exciting new listings for this year, along with comments from our Master of Wine Jonathan.



# LAZY BONES



Castelão-Cabernet Sauvignon Tinto

Fernão Pires-Sauvignon Branco This exciting new pair is the sort of honest, well made, sensibly priced wine that should make a lot of friends, hailing from the vineyards of the Tejo region in central Portugal.

The mid-bodied red offers pronounced blueberry and black grape aromas and is youthful and juicy on both the nose and palate, with decent acidity and a touch of tannin to provide grip. The grape mix is 80% Castelão (the most widely planted Portuguese variety) and 20% Cabernet Sauvignon. When it comes to food, this is pretty versatile stuff: drink it with pies, casseroles and chili con carne. The white offers similarly superb value for money with crisp apple, pear and melon aromas. It makes an excellent partner for light green salads or herb-roast chicken.



Just because rosé wine is perfect for drinking when unwinding on informal occasions does not mean that it is easy to make. The good news is that our friends at Sieur d'Arques (long standing suppliers of the Aimery varietal wines) know exactly what they are doing. For this "Cuvée du Soleil" they use a blend of Pinot Noir and



Grenache grapes. Very pale coral pink in colour, the nose shows subtle intensity: narcissus and white peach. The palate is dryish, moderately acid and light bodied. The finish is elegant and clean. I am happy drinking this on its own or with canapés and dips.

# Greece

"Et in Arcadia ego" (I too am in Arcadia): this wistful Latin phrase may ring a bell with fans of Star Trek, Brideshead Revisited and Poussin but in the case of this wine, it is literally true. The vineyard district of Mantinia is located high up in Arkadia, the central part of the Peloponnese. This beautiful area is almost definitely the origin of the Moschofilero grape, the main component in our delicate new white wine. Mid pale straw in colour, the aromas are gently floral (primrose) and fruity (pear). In the mouth the wine is dry, crisp and lightish bodied with a pleasing texture. You can enjoy this wine on its own or with pan fried prawns, grilled fish and meze.



Many years ago, I spent an idyllic day at St. Hallett in the Barossa Valley with the then winemaker Stuart Blackwell and his wife Faith. I have been a fan of the wines ever since so I am delighted that we can add the Faith Shiraz to the portfolio this year.

Barossa Shiraz is perhaps the benchmark style of Australian wine, with St. Hallett amongst the producers that created and now maintain its reputation. The "Faith" bottling is a moderately priced introduction to this hallowed liquid. Look out for the impressive deepish pink-purple colour. As you would expect the nose is forward and fairly pronounced with distinctive bramble and vanilla aromas. The wine is mid-full bodied on the palate, but with gentle tannins and low acidity. The finish is succulent and harmonious. Grilled meats, particularly lamb, call out for a red like this.



STROFILIA

August' Red, Agiorgitiko

August' White, Moschofilero Savvatiano

Agiorgitiko is one of Greece's flagship red grapes. The variety does well in the hot Mediterranean climate while still retaining good levels of acidity to keep the wine balanced. Our new Strofilia Red has plenty of rustic tannin with plum and damson fruit on the palate.



KATNOOK

Founder's Block Cabernet Sauvignon

Founder's Block Chardonnay

Coonawarra is a tiny place in South Australia a long way from anywhere. However, the combination of cool maritime climate, free draining "terra rossa" soil and Cabernet Sauvignon vines is responsible for producing one of the world's great wines.

Founder's Block Cabernet Sauvignon has a deep ruby colour. The nose shows notes of clove, seaweed, liquorice and prune. The tannins are sandy but stylish with a long, savoury finish. Partner it with roast sirloin with all the trimmings.

The Chardonnay is very good as well. Quite a fullbodied dry white, it is mid-gold in appearance with a complex bouquet of melon, toast and hazelnut. On the palate it is mellow and harmonious, fairly pronounced in intensity with a hint of development.

# E//U FOR 2025

New Zealand 

We have had such success with the Sauvignon Blanc and Pinot Noir under the exclusive "Inviniti" label from Lawson's Dry Hills, that we decided to add a Pinot Gris. Of course Pinot Grigio and Pinot Gris are the same grape variety, but we reckon that using the Pinot Gris name conveys the riper and rounder character of this New Zealand version.

The grapes are sourced from the beautiful Wairau Valley, part of the Marlborough region on New Zealand's South Island. After gentle pressing

the juice is cool fermented in stainless steel tanks to preserve the aromatic character of the Pinot Gris. Pale lemon in colour, the nose is light and youthful showing delicate greengage and melon notes. In taste the wine is off dry, the hint of sweetness being balanced by moderate acidity. It is mid bodied and gently fruity on the end. A delightful wine to serve by the glass or as an accompaniment to fish or chicken.



I last visited the Balfour estate before Covid, so it was great to drop by in June last year to get an update on the latest developments at this dynamic English vineyard. After the visit Victoria and I decided to strengthen our range with two new additions.

I enjoyed the gentle light bodied Luke's Pinot Noir, very pale ruby in colour with a good intensity of pure red fruit on the nose: redcurrant and raspberry. Nevertheless it is the exuberant but bone dry white Bacchus that gets my vote for Pedley's Picks. The Bacchus grape variety was developed in Germany just under a hundred years ago, but many people would say that it has found its natural home in England. Although its parentage includes both Riesling and Silvaner, aromatically it comes across as much closer to Sauvignon Blanc. Fergus Elias at Balfour crafts a stand out example. It is almost water white, with just a hint of lime to the colour. The aromas are vibrant and youthful - cut grass, privet and elderflower. The palate is dry, refreshingly crisp and light bodied, finishing clean as a whistle. It would be perfect with a stir fry or paella.



Having said goodbye in 2024 to our Terre dei Capitelli wines from Cantina di Negrar, we're ushering in a robust, modern style of Valpolicella with our new Mastia pair.

The robust and full-bodied Amarone is mid pale brick in colour and shows a pronounced intensity of dried redcurrant, glacé cherry and wood. The Superiore Ripasso DOC is similarly fragrant, packed with spicy cherry fruit on the nose. Mid bodied with mid low acidity, supple tannins and lively red fruit on the finish, we think you'll find this wine very vibrant and youthful in style.



I just adore the immediate fruitiness and gluggability of this Cinsault, a variety which usually ends up in blends. The winemaking team at Franschhoek Cellar has focused on producing a wine that expresses the joyous and hedonistic character of the Cinsault grape variety.





INVINITI

Marlborough

NVINIT

Pinot Gris

The colour is a pale vibrant pink. On the nose the wine is attractive and uncomplicated, bursting with ripe plum and raspberry fruit. On the palate it is dry but softly tannic and low in acidity. The finish is smooth and rounded. In the summer, do not be afraid to serve it slightly chilled. In contrast to most, heavier, reds I am happy to drink it on its own. It is also the perfect wine to accompany informal dishes: pizza, pasta and salad.



# BALFOUR

Luke's Pinot Noir Liberty's Bacchus



# *EN* **FOR 2025**

# No & Low Alcohol

Our strengthening of our "No/Low" offering was one of the successes of 2024 and we are building on that outcome with the addition of a trio of de-alcoholised wines from La Baume Saint-Paul.

The Cinsault-Grenache Rosé is one of my 'Pedley's Picks' for this year. In many respects rosé is the perfect wine to offer in a de-alcoholised form. We often drink rosés in an uncomplicated "chilled" setting, away from "fine dining" events which seem to call for posh reds and whites. If the winemakers can remove the alcohol whilst preserving the fruit, the job is nearly done. Les Grands Chais de France have achieved exactly that with this blend. Mid coppery pink in colour with a touch of spritz, it is pure and light on



the nose showing red fruit, strawberry in particular. The palate is light bodied and medium dry with refreshing acidity. Drink it on its own or with whatever you fancy.

# Central Loire

# **RAIMBAULT PINEAU**

Cuvée Prestige Sancerre Blanc

Cuvée Prestige Menetou-Salon Sancerre remains insanely popular so we have added a new option from a producer called Raimbault-Pineau. This is a classic, rapier-like Loire Sauvignon Blanc: clean, fresh and bone dry, showing fine Cox's apple fruit and lively acidity.

Raimbault-Pineau also make another super Sauvignon Blanc from the neighbouring appellation of Menetou Salon. Despite growing Sauvignon Blanc, geologically the area is very similar to Chablis. The winemaking team have gone for a low temperature fermentation to preserve the fruit aromas and some lees ageing to add texture. The nose is quite forward and expressive, with a charming ripe apple pie character. On the palate the wine is dry but not too acid. In fact, for a Loire Sauvignon Blanc it is open knit and almost juicy. Dover sole or other white fish are the natural food partners.



# Californian Chardonnay

This is a no holds barred, politically incorrect, unreconstructed, shouty Californian Chardonnay. Chablis drinkers and other devotees of "thin potations" should venture no further. The fruit is ripe, the oak hits you between the nostrils and the butteriness of the malolactic fermentation complements the leesiness from the barrel ageing. Mid lemon gold in colour, the nose is pronounced and displays the toasty oak and biscuity lees notes mentioned above. There are hints of peaches and cream as well. The palate is dryish, moderately acid and mid bodied. Grilled Pacific salmon, seared tuna or pork loin would be deserving partners.

# **HAHN FOUNDER'S SERIES**

We have strengthened our Californian range substantially this year, including this Hahn 'Founder's' collection of wines from California's Central Coast. Each in their own way has plenty to offer, from the creaminess and ripe mango notes of the Chardonnay to the brooding loganberry, tar and pepper of the GSM.







# Lodi Old Vine Zinfandel

Lodi may lack the tourist appeal of places like the Napa Valley, Russian River and Monterey, but it is where the biggest concentration of old Zinfandel vines has survived in California.

The family-owned Arbor Vineyard and Fathom Ranch continue to supply Hahn with grapes from their 60 to 100+ year old vines. This fruit is the basis of the Boneshaker Zinfandel. It is mid deep ruby in colour, impressively intense on the nose with a complex bouquet of spice, pepper, prune and date. It is full bodied and chunky in the mouth but finishes with refinement and no rough edges. A rare steak would be the obvious partner, but I would risk all and go for venison or wild boar.



# Cabernet Sauvignon

Hailing from the Central Coast, one of the warmer areas along California's craggy coastline, this is a full bodied and almost jammy red wine, deep ruby in colour. It is still quite youthful with fairly intense aromas of raspberry jam and liquorice, and no shortage of foursquare "grippy" tannins.





# DRINKERS CLAIMED TO HAVE MODERATED IN THE LAST YEAR



# **NECESSITY AND OPPORTUNITY: WHY SHOULD YOU ELEVATE YOUR NO- OR LOW-ALCOHOL OFFER?**

All of us in the trade have witnessed the long-term decline in UK alcohol consumption, lately helped along by rising duty costs and pressure on consumer pockets. Consumers still love to socialise, eat out and visit the On Trade, but savvy operators are increasingly having to adapt to how their guests are moderating, substituting or abstaining entirely:

- Drinking alcohol on fewer occasions .
- Having fewer alcoholic drinks when visiting
- 'Zebra' drinking alternating an alcoholic drink with a soft one .
- Switching to soft drinks
- Drinking no-low alcohol alternatives

Regardless of whether they are drinking alcohol or not, consumers expect quality, range and a great experience when they visit.

We still see a huge opportunity in this space for our customers to elevate their offers, differentiate themselves from competitors and capture share by becoming the trusted place to enjoy excellent drinks with or without the alcohol, all year round.



# **IS 0% WINE BEHIND THE CURVE?**

In a word, yes. But that doesn't mean it isn't of interest to consumers. The beer category has enjoyed sustained focus on quality and flavour development for years, yielding really great results. Wine producers were slower to explore, but there are now some truly excellent quality options available.

We believe the majority of consumers and On Trade operators alike simply haven't trialled the new wave of quality wine options yet. That said, sparkling 0% wine is doing really well and is helping to drive the total sparkling wine category nicely. As more and more high-quality products enter the market, this area will surely grow.



# **HOW CAN CROWN CELLARS HELP?**

We offer a selection of what we consider to be the very , best 0% alcohol wines available, and we'll keep adding more as this area grows. Our Wines and Spirits Managers can also help in other ways -

- Create bespoke menus and POS to promote your 0% range
- Offer guidance on a broad range of 0% products
- Help with staff training and awareness



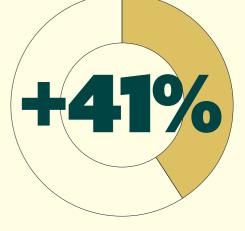




# What does a great No & Low Alcohol drinks offer look like?

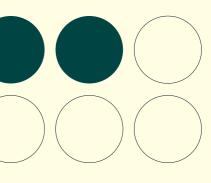
RANGE Make sure you include something for everyone: beers, ciders, wines, mixed drinks, juices and soft drinks.

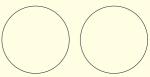
**STAFF** Let your team taste the drinks, make sure they can talk to guests about your range.



**VOLUME OF ON TRADE LOW** & NO SALES IN BWS VS LAST YEAR

CGA On Trade data to 15/06/24: WSTA Market Report Oct 24





Almost a third of consumers surveyed are trying to reduce or stop consuming alcohol, with those aged between 25 and 54 more likely to be doing this.\*

\*Foresight Factory, Jan 2024

# SERVE

Use quality glassware and fresh garnishes, as you would for any other drink.

**FLAVOURS** Offer variation including sweet,

sour, bitter, spiced, etc.

# VISIBILITY

Consider a dedicated menu and an area for merchandising.

# ONLINE

Can guests see your options before they visit or book?

# THE berbect MATCH

Our team is here to give detailed, tailored advice on food and wine matching. We also have a quick guide here, to help pair your dishes with great wines that will complement their flavours and textures.



3

Spicy foods and wine can mix. Juicy reds such as Shiraz or Carménère will be a great partner for an Indian curry, whilst aromatic whites such as Riesling or Gewürztraminer will work with fresher Thai dishes.

A rich spicy Brinjal curry pairs beautifully with a juicy ripe Marqués de Alfamén Garnacha Shiraz, low in tannins so it won't clash with the heat of the spice.



Flavour profiles of food and wine should complement each other. Light dishes suit lighter wines and heavily flavoured dishes need a richer wine. A simple white fish dish suits a delicate Verdicchio or Gavi, while a full-bodied Chardonnay complements a rich fish pie.

Try bold, flavourful low-and-slow barbecued ribs with a powerful Boneshaker Zinfandel – rich smoky meat needs a punchy partner!



Food and wines throughout the meal are generally a progression. Move from lighter to fuller flavours and from drier to sweeter. A light-bodied Pinot Grigio can taste thin if your palate has adjusted to that fullflavoured Chardonnay; a dry Sauvignon Blanc can be too acidic after a juicy Viognier.

Pair a starter of tomato and garlic bruschetta with a light, dry Invenio Pinot Grigio or a Vignana Prosecco -citrus flavours match nicely with acidic tomato and the lightness of the wines help keep palates fresh ready for the next course.



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You can reduce the risk for your customers by offering a choice of wines with each dish. Try to include a safe bet and a more adventurous choice. The same applies when thinking about your range of wines available by the glass.

Try Roast Duck with Inviniti New Zealand Pinot Noir, with delicate cherry flavours and subtle hints of spice. Alternatively, try it with Piqueras Organic Old Vine Garnacha for a rich hit of powerful fruity plum, spice and clove notes.





Don't be constrained by the standard white wine with fish and red wine with meat approach. Just ensure that the flavour and body of a wine work with a dish. A full-bodied Chardonnay will work beautifully with a roast chicken, and a light red such as Pinot Noir will perfectly partner tuna or monkfish.

Pork is a red meat but it can often work beautifully with a Chardonnay. Richer fattier roasting joints work well with a full-bodied Caliterra Chardonnay, with a streak of citrus to cut through the fat and a fruity hit to complement salty crackling. Delicate pork tenderloin medallions can pair well with a more delicate Chardonnay like a Chablis.





Make recommendations for wines to partner dishes on your menus and specials board. This gives you a double selling opportunity.

Ask your Wines & Spirits Manager about our bespoke menu and point of sale design service.





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Reds make good matches to red meats, tomato-based sauces, mushrooms and strong cheese dishes. Spicy food can bring out the tannin in red wines, so steer clear of heavily oaked or tannic reds with curries and dishes with lots of heat. It's key to match the weight of the wine to the robustness of the food.

Generally whites are good partners to most fish, white meats, salads and lightly spiced dishes. To partner a strongly flavoured dish you will need an assertive wine, whilst a milder, more delicately flavoured food could do with a lighter style.





We have a huge selection of wines confirmed as suitable for vegans. Why not use our selection of favourites for an easy way to build a 100% vegan wine range that your customers will love.

# **House Wines**

- 61495 **PONTE** Gio Bianco, Italy
- 61496 **PONTE** Gio Rosato, Italy
- 61497 **PONTE** Gio Rosso, Italy
- 13498 MARQUÉS DE ALFAMÉN Chardonnay Macabeo, Spain
- 13499 MARQUÉS DE ALFAMÉN Garnacha Shiraz, Spain
- 15464 MARQUÉS DE ALFAMÉN Garnacha Rosado, Spain

# **Pinot Grigio**

35218 **PONTE** Pinot Grigio, Italy

# Sauvignon Blanc

- <sup>26491</sup> INVINITI Marlborough Sauvignon Blanc, New Zealand
- 34925 OCARINA Sauvignon Blanc, Chile
- 35493 AIMERY Sauvignon Blanc, France
- 57801 MILLSTREAM Sauvignon Blanc, South Africa
- 24557 FINCA TRAVERSA Sauvignon, Uruguay

# **Chenin Blanc**

<sup>19266</sup> **DROP DEAD GORGEOUS** Chenin Blane, South Africa

# Chardonnay

- 23067 BALFOUR Skyes Chardonnay, UK
- 35632 INVENIO Chardonnay, Australia
- 35631 GULARA Chardonnay, Australia
- <sup>56925</sup> AIMERY Chardonnay, France

# **Other Interesting Whites**

- 15468 FINCA DE ORO Rioja Blanco, Spain
- <sup>19280</sup> YALUMBA 'Y Series' Viognier, Australia
- 28706 WINZER KREMS Grüner Veltliner, Austria
- 23958 LAXAS ALBARIÑO Rías Baixas, Spain
- 15466 GODELLO Joaquín Rebolledo, Spain
- <sup>26683</sup> **MUSCADET SUR LIE** Bougrier, France
- 60445 **PICPOUL DE PINET** Cuvée Thetis, France
- 24167 CASALI DEL BARONE '150+1' Langhe Bianco, Italy
- 17252 MEDIEVO Barrel Fermented Rioja Blanco, Spain
- <sup>19671</sup> CANFORRALES Verdejo, Spain
- 33684 VIÑAS DE MENDOZA Viognier, Argentina
- <sup>33643</sup> J. M. AUJOUX Viognier 'Les Gazelles' IGP, France
- <sup>36904</sup> LAZY BONES Fernão Pires-Sauvignon, Portugal
- 21040 TERRES SECRÈTES Mâcon Blanc, Burgundy, France
- 27187 LOUIS JADOT Pouilly-Fuissé, Burgundy, France
- 57005 BAUDOUIN MILLET Petit Chablis, France
- 28373 DOMAINE MICHEL GIRARD Sancerre, Loire, France
- 57151 DOMAINE CHATELAIN Pouilly-Fumé, Loire, France

# Rosé

- 35217 **PONTE** Pinot Grigio Rosé, Italy
- 23063 BALFOUR Nanette's Rosé, England
- 57230 BOUGRIER Rosé D'Anjou, France
- 33641 FAMILLE RAVOIRE Côtes de Provence Rosé 'Chanrose', France
- <sup>56919</sup> AIMERY Cabernet Rosé, IGP Pays d'Oc, France

# Merlot

- <sup>56924</sup> AIMERY Merlot, IGP Pays d'Oc, France
- 35215 **PONTE** Merlot, Italy
- <sup>57634</sup> OCHRE MOUNTAIN Merlot Carmenère, Chile

# Shiraz

- 27979 FRANSCHHOEK CELLAR 'Baker Station' Shiraz, South Africa
- 57299 INVENIO Australian Shiraz, Australia
- 57493 GULARA Shiraz, Australia

# Malbec

- 17679 DEAD MAN'S DICE Malbec, Argentina
- 29439 ALTA VISTA Estate Malbec, Argentina
- 19265 DROP DEAD GORGEOUS Malbec, South Africa

# Tempranillo

- 61964 FINCA DE ORO Rioja, Spain
- 19279 MEDIEVO Crianza Rioja, Spain
- 32060 MEDIEVO Reserva Rioja, Spain
- <sup>33769</sup> MEDIEVO Gran Reserva Rioja, Spain





# **Other Interesting Reds**

33638	BODEGAS PIQUERAS 'Marius' Reserva, Spain
33648	BODEGAS PIQUERAS Old Vines Garnacha Organic 'Piqueras', Spain
24166	CASALI DEL BARONE 150+1' Piemonte Barbera, Italy
56998	MILLSTREAM Pinotage, South Africa
24558	FINCA TRAVERSA Tannat, Uruguay
56883	CALITERRA Carmenere, Chile
36908	LAZY BONES Castelão-Cabernet Sauvignon, Portugal
56936	AIMERY Cabernet Sauvignon, IGP Pays d'Oc, France
56975	DOMAINE PRADELLE Crozes-Hermitage, France
59455	CHÂTEAU COURAC Côtes-du-Rhône Villages Laudun, France
19210	CYCLES GLADIATOR Lodi Zinfandel, USA
19281	YALUMBA 'The Cigar' Coonawarra Cabernet Sauvignon, Australia
57416	DOMAINE ZÉDÉ Margaux, France
57227	FORTIN PLAISANCE Saint-Émilion, France
17427	MÂCON ROUGE Vignerons des Terres Secrètes, France
27191	LOUIS JADOT Nuits-Saint-Georges, France

26490 INVINITI Pinot Noir, New Zealand

# Sparkling Wines & Champagnes

26819	TERRE	DEL DOC	E Pros	ecco. Ita	lv
					· · ·

- 57089 **PONTE** Prosecco, Italy
- 25650 **PONTE** Prosecco Rosé, Italy
- <sup>57424</sup> H. LANVIN & FILS Champagne Brut NV, France
- <sup>57430</sup> H. LANVIN & FILS Champagne Rosé Brut NV, France

# **0% Sparkling Wines**

35072 FREIXENET 0% Rosé, Spain

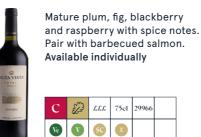
32415 FREIXENET 0% White, Spain



After the disastrous spring frost losses in 2023, it is a pleasure to report that there was no rerun in 2024. There was plenty of snow in the Andes in the winter but this is an entirely positive thing - as this melts, it provides the water that makes viticulture possible in Mendoza. The main challenge in the spring of 2023-2024 was the Zonda wind. This hot, dry wind sweeps down off the mountains and can damage tender shoots. Although there were some localised losses the overall effect was not great. The summer saw several hot episodes but the vines seem to have come through unscathed.

Overall, 2024 seems to have been a very successful vintage and we are expecting some good quality wines.

**ALTA VISTA** Estate Bonarda



**ALTA VISTA Estate Cabernet** Franc

> pasta dishes. Available individually





Leafy black fruits, herb hints, ripe blueberry and pepper. Pair with tomato-based

c	75el	29967	
	E		

# **ALTA VISTA Estate Cabernet** Sauvignon



Blackcurrant, cherry, bay, cedar and tobacco, complex and rich. Pair with roast beef. Available individually

D		LLL	75el	29440	
Ve	V	sc	E		





WINES



We've worked with our friends at Alta Vista for years and love their high quality values and vibrant French-inspired Argentinian style. Jonathan Pedley recently visited the winery to discover more about their vineyards, winemaking and wines.

"One of the joys of my job is being able to visit our wine suppliers around the world getting to Mendoza from Guildford is a little complicated, but boy oh boy was it worth it.

My visit coincided with spring time in Argentina, just as the vines were flowering. Having met up with Alta Vista's export manager Arturo Lafalla and Director of Agriculture Pamela Alfonso, we headed out into the vineyards in the morning cool. Pamela talked me through all of the elements that go into growing top quality

fruit in Mendoza. The vast majority of the grapes used by Alta Vista are grown in their own high-altitude vineyards in Lujan de Cuyo and the Valle de Uco. This gives Pamela the maximum degree of control over the fruit throughout the viticultural year.

The winemaking team (Didier Debono and Adrian Meyer) later took me on a tour of the carefully restored 1899 winery, where they vinify the grapes from each vineyard plot separately. It is a fascinating place to visit, not least because you can see the latest high tech kit (spherical "Galileo" tanks) right next to the original vats installed when the winery opened. The afternoon was spent tasting through the whole range of wines, from the moderately priced "Vive" varietals up to the special single vineyard Malbecs. We were joined by Count Patrick d'Aulan,

**ALTA VISTA** 

WHEN YOU'RE LOOKING FOR

Luján de Cuyo and Uco Valley

Premium wines from the best vineyards

Additional pre-fermentation maceration for

50% French oak barrels, 12 months.

Estate

VINEYARDS

High altitude

WINEMAKING

**OAK & AGEING** 

aromatic complexity.

Bottle age encouraged.

Low yields

the owner of Alta Vista, who by chance was hosting a reception that evening to celebrate the first anniversary of the opening of the estate's Assemblage Restaurant.

In terms of a favourite wine, I have to give a shout out to the Alizarine Single Vineyard Malbec. I was able to taste three different vintages stood in the vineyard itself. Powerful, rich, complex - what more can I say?"

# **ALTA VISTA** Vive



## WHEN YOU'RE LOOKING FOR High-quality Argentinian wines

VINEYARDS 100% Mendoza High altitude

# WINEMAKING

Manual harvest, temperature-controlled fermentation, tailored yeasts and extended maceration for colour, texture and flavour development.

OAK & AGEING 25% French oak barrels, 6 months.

# **ALTA VISTA** Single Vinevard



WHEN YOU'RE LOOKING FOR Fine and rare wines with long cellar age. You're unlikely to find Argentinian Malbec like this anywhere else.

VINEYARDS Single vineyards, all old vines, over 1,000m altitude

# WINEMAKING

Hand-sorting, wild fermentation, maximum colour and aroma extraction techniques and MLF.

# **OAK & AGEING**

100% French oak barrels, 12 months. Built for long bottle age.

# **BONE ORCHARD** Malbec

**ALTA VISTA** 

'Vive' Malbec

# **DEAD MAN'S DICE** Malbee

ARGENTINA



Available individually



# **VIÑAS DE MENDOZA** Malbec

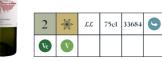
Intense plum, bright red fruits,



# **VIÑAS DE MENDOZA** Viognier



pear and refreshing lime citrus.



**ALTA VISTA** SINGLE VINEYARD



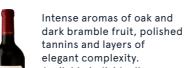
# **ALTA VISTA** SINGLE VINEYARD Malbec Serenade



6666 75cl

Malbec

Alizarine



# elegant complexity.







vanilla and subtle coffee notes. Pair with beef empañadas. Available individually IV C LL75cl 29443 Ve V SC F

**ALTA VISTA** 'Vive' Torrontes

Intense nose of plum, damson and dark chocolate. Pair with char-grilled red meats.





Supple and medium-bodied with crunchy dark berry fruit. Pair with smoky cured beef. Available individually



Fragrant melony and floral notes with a fresh citrus palate. Pair with coconut curries. Available individually

	75el	29444	
)	E		

Layers of complex plum, blackcurrant, vanilla and







Fresh dark berries, cherry, plum and violet with toasty oak. Pair with roast venison. Available individually

D	 	LLL	75el	29439	
Ve	V	sc	E		

# ANDEAN VINEYARDS Malbec



Medium-bodied with damson and spice notes. Pair with American-style Bolognese. Available individually

C	(A)	22	75el	59494	
Ve	V				







Dense and brooding with prune and fig aromas, very full bodied with rich fruit, exceptionally fine. Available individually

E	÷	1111	75el	29447	
Ve	V	sc	E		

# usualle



2023 saw La Niña finally release its grip on the weather system in the Southern Hemisphere, with its sibling El Niño taking over for the 2023-2024 growing season. From an Australian perspective, this should have meant a switch from cool and wet weather to hot and dry conditions. What actually transpired was much more chaotic, with enormous regional variation. Individual vineyards across the country experienced just about every possible affliction: frost, hail, strong winds, flooding, heatwaves, as well as the depredations of pests and diseases. From a quality perspective the results are going to be highly variable, and it is a similar story with yields.

**GRAPEFUL DEAD** Shiraz

# **SPEARWOOD** Shiraz



Available in cases of 6



# 2024 is another small vintage and conditions were challenging and varied.

Youthful and juicy with dark berry fruits and a touch of spice. Pair with char-grilled aubergine.







Medium-bodied with intense black cherry and blackberry fruit. Pair with braised ox-cheek. Available in cases of 6

D	ES)	LL	75el	21354	9
E					



INVENIO

Shiraz

0

Shiraz

Australian

75cl 57299

75cl 16229

Black plum, raspberry fruit and hints of white pepper.

Pair with American-style

a velvety texture. Pair with

tomato-based pasta.

Available in cases of 6

11

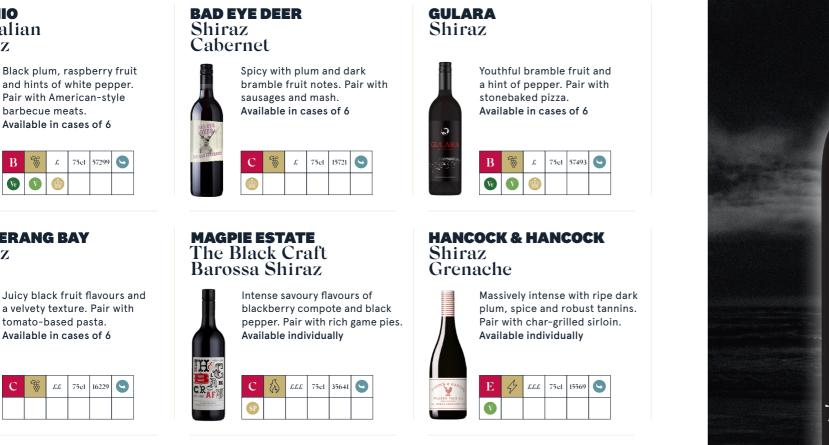
Available in cases of 6

barbecue meats.

Ve V

**BOOMERANG BAY** 

AUSTRALIA





**ROBERT OATLEY Signature Series** Pinot Noir

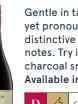
GUL

Brick red with ripe plums, prunes and berry fruit flavours. Pair with roast rib of beef. Available individually 75cl 28693 222

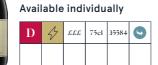
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75cl 35572

# **ST HALLETT** Faith Shiraz







# GULARA

# ENJOY BY MOONLIGHT



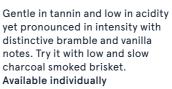
This Australian Shiraz and Chardonnay pair are perfect for any wine list. Enjoy the rich bramble-fruit flavours and black pepper spice of our Shiraz, or crisp refreshing melon and apple flavours of our Chardonnay. Exclusively available from Crown Cellars.



Youthful and fragrant with perfumed red cherry. Pair with grilled lamb.

Available individually

£	75el	61942	9	



# YALUMBA 'The Cigar' Coonawarra **Cabernet Sauvignon**



Rich complex dark cherry, black fruits, cigar and ripe soft tannins. Pair with venison steak. Available individually

E	4	LLL	75el	19281	
Ve	V	BP	SP		



INVENIO

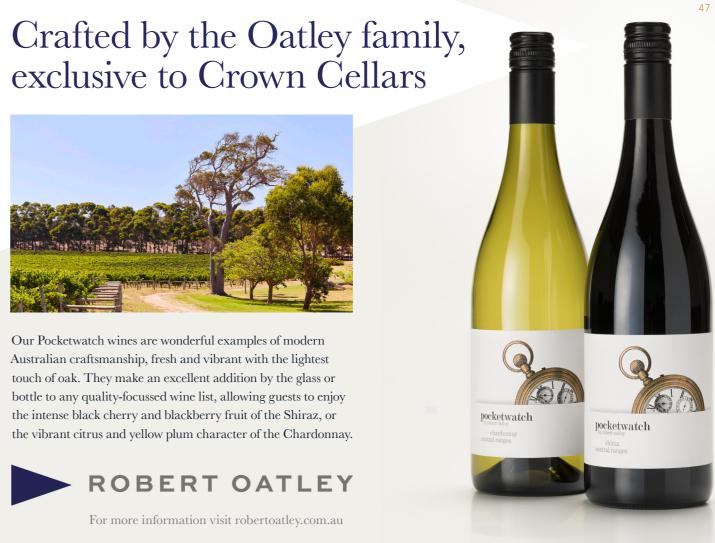
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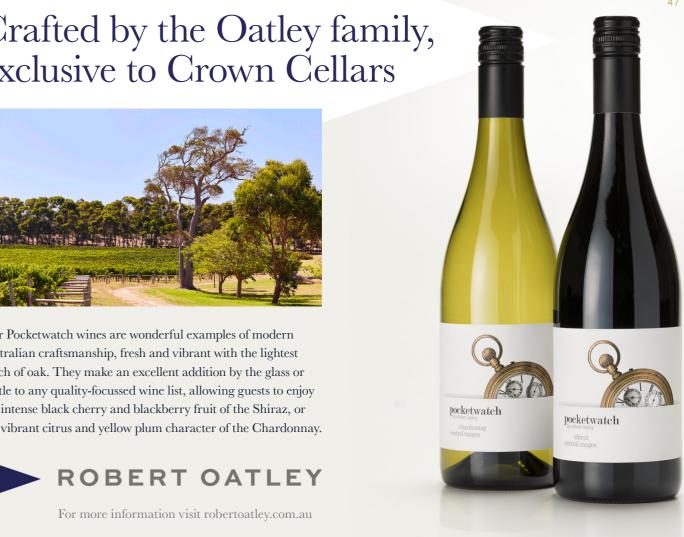
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AUSTRALIA









COONAWARRA

Katnook Estate lies in the heart of the Coonawarra, Australia's premier red wine region in the Limestone Coast area of South Australia. The name 'Katnook' is an Aboriginal term meaning 'fat land', denoting the rich fertile character of the region's renowned terra rossa soil. A long, slow ripening season combined with mineral-rich soils enable these wines to develop great depth of character, with the Cabernet displaying rich cassis and light French oak spice, and the Chardonnay offering zesty citrus and vibrant stone fruit and tropical aromas.





& Sweet

Ve



Rich and full-bodied with ripe stone fruit flavours and floral notes. Pair with chicken and apricot tagine. Available individually



Medium and rich with vanilla, spice and red fruit flavours. Pair with spicy lamb dishes. Available in cases of 6



# KATNOOK Founder's Block Chardonnay



Quite full-bodied with a complex bouquet of melon, toast and hazelnut. Try it with grilled mediterranean vegetables. Available individually

2	Ø	LLL	75el	35574	9
Ve	V				

**JAM SHED** Rosé



Medium-sweet with juicy summery berry flavours. Pair with strawberry pavlova. Available in cases of 6

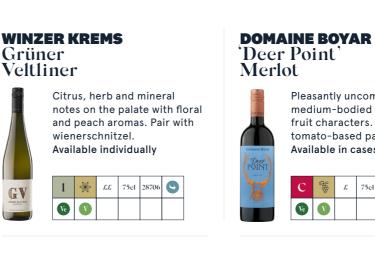
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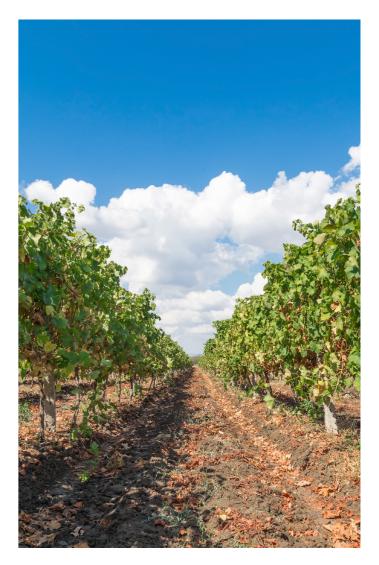


Bulgaria reportedly experienced one of its hottest years on record in 2024, though various weather events during the season made agriculture challenging in general, including hail, storms and high winds in June for Sofia where Domaine Boyar are based.

Austria experienced a decent amount of winter rainfall but from January onwards temperatures became unseasonably mild. The result was an early bud burst and the inevitable risk of spring frost. This duly happened in the second half of April, although losses were sporadic. Heavy rainfall during the flowering period in late May and early June further curtailed yields, as did localised hailstorms. The summer was characterised by a series of warm spells that accelerated the ripening of the grapes.

Unlike many parts of Europe, the Austrians were able to start their harvest relatively early, and overall quality should be good.





Pleasantly uncomplicated medium-bodied red with dark fruit characters. Pair with tomato-based pasta. Available in cases of 6



# **DOMAINE BOYAR** 'Deer Point' Chardonnay



Light bodied and gentle with melon and yellow plum notes. Pair with butternut squash salad. Available in cases of 6

2	₩	£	75el	19371	9
Ve	V				



El Niño was very much in charge in Chile in 2023–2024. Caliterra reports the wettest season in the last ten years. Fortunately, the rainfall was concentrated when it was needed, during the winter and early spring. It was also cool in the spring and this delayed the bud burst. Although temperatures in the summer and autumn were close to the long-term averages, the slow start to the season meant that the vines were able to develop gently, without any hydric stress or heatwaves. The harvest was one of the most extended ever experienced in Chile. The one challenge seems to have been yields.

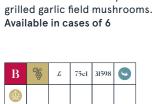
Quality should be high and the fruit was healthy, the gentleness of the season meaning the grapes were able to retain acidity whilst reaching full ripeness at moderate sugar levels (and hence moderate alcohol levels).





INVENIO



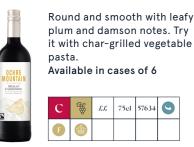


# **PLATE 95** Merlot





# **OCHRE MOUNTAIN** Merlot Carmenère







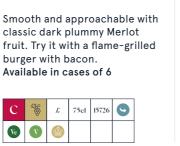
Spicy and dark with toast, dark bramble and blackcurrant fruit notes. Try it with slowbraised featherblade. Available in cases of 6





CARTA23

# **CLOCKWORK RAVEN** Merlot



# CALITERRA Merlot

×.

Reserva

Ripe and gently fruity with plum and bramble notes. Try it with slow-cooked smoked brisket. Available individually



# LAS ONDAS **Pinot Noir** Reserva

Soft and rich with red berry and spice aromas. Try it with roasted duck breast or pheasant. Available individually



# **OCARINA** Merlot



# LAS ONDAS Merlot Reserva



Cedar and raspberry with fine toasty tannins and a full body. Try it with char-grilled sirloin. Available individually



# CALITERRA Carmenère Reserva



Succulent black fruit flavours and a touch of smoky spice. Try it with lamb and vine tomato ragout. Available individually



# **III:HKF** MOINT







# FAIRTRADE SAUVIGNON BLANC

crisp citrus flavours.



VIBRANT FAIRTRADE CHILEAN VARIETAL WINES, EXCLUSIVE TO CROWN CELLARS.





FAIRTRADE Merlot Carmenère

Dry, zesty and aromatic with Smooth and softly spicy with plum and bramble fruit flavours.



			Wines of Chile
INVENIO Sauvignon Blanc	<b>CARTA23</b> Sauvignon Blanc	<b>OCHRE MOUNTAIN</b> Sauvignon Blanc	
Refreshing lime citrus with tropical passionfruit and guava notes. Try it with traditional cod and chips. Available in cases of 6	Vibrant with crisp tropical and citrus notes. Try it with grilled squid tapas. Available in cases of 6	Light and citrussy with stone fruit flavours. Try it with crab cakes. Available in cases of 6	
2 C L 75cl 35463 2 0 0 0 0	2 ✓ 𝔅 𝔅 𝔅	2     C     LL     75c1     57612     S       3     3     1	
<b>OCARINA</b> Sauvignon Blanc	<b>PLATE 95</b> Sauvignon Blanc	<b>LAS ONDAS</b> Sauvignon Blanc	
Gooseberries, lime and herbaceous notes. Try it with grilled garlic prawns. Available in cases of 6	Fresh and zesty with ripe tropical fruit flavours. Try it with Thai green curry. Available in cases of 6	Tropical fruits and asparagus with grassy notes and a crisp lime finish. Try it with fresh grilled sardines with olive oil & lemon. Available in cases of 6	
2     9     L     75cl     34925     5       100     10     100     100     100     100	2     2     £     75cl     35184     S       1     1     1     1     1     1     1	I     𝔅     𝔅     75cl     18987     ♥       Image: Imag	
<b>CALITERRA</b> Sauvignon Blanc Reserva	<b>CALITERRA</b> Chardonnay Reserva	<b>LAS ONDAS</b> Viognier Reserva	
Grassy and fresh with lime and tropical fruit flavours. Try it with fresh asparagus or goat cheese. Available individually	Uncomplicated Chardonnay showing touches of melon and oak. Try it with roast pork tenderloin. Available individually	Ripe and rich with apricot, peach and floral notes. Try it with Pad Thai. Available individually	
2     Ø     LL     75cl     56884     S       100	2     %     LL     75cl     56880     •       1	2     ★     L.L     75cl     18985     ⊆       Goodus     Image: State S	
<b>LAS ONDAS</b> Chardonnay Reserva	<b>LAS ONDAS</b> Rosé		
Crisp acidity, stone fruit and tropical notes of pineapple. Try it with spaghetti carbonara with pancetta. Available individually	Just off-dry with vibrant strawberry fruit and refreshing citrus. Try it with salad nicoise. Available in cases of 6		RESERVA
2     2     2     2     2     2     2     2     3     2     3     2     3     2     3     2     3     2     3     2     3     2     3     2     3     2     3     2     3	Oscilia     3     2     ∠     75cl     18991     ⊙       Image: Straight of the straight o		
			Ondos VALLE CENTRAL CHILF

HARDONNAY

GNIER

ESERVA

certified sustainable.cl

# las ondas





the Côte d'Or).

LE SANGLIER Vin de France Blane



**MAISON DES BRETONS** 

light aperitif.

Light and fresh with citrus and

75cl 57718

pear notes. Try it as a simple

Available in cases of 6

Drv

White

# LE SANGLIER Vin de France Rosé

Available in cases of 6 R

**MAISON DES BRETONS** Medium Dry White



France's year across almost every region was characterised by unrelenting rain, even in Alsace where the Vosges Mountains usually afford some protection. Flowering was badly disrupted in many of France's major regions as a result, and most areas struggled with widespread outbreaks of mildew. Drought and fearsome heatwaves were unsurprisingly not an issue for the Rhône this year at least - the season was cool and unhurried which points to an elegant vintage, despite yields being down. Burgundy quality is going to be mixed, though one report suggests things improve as one goes further south, (favouring the Mâconnais and Beaujolais over Chablis and

# **Overall this cooler, damper year** favours France's dry whites like Loire Sauvignon, which is refreshing in cooler years, and rosés too.

Soft and dry with strawberry and raspberry fruit flavours. Try it with grilled salmon.





Light and fresh with a fruity

# LE SANGLIER Vin de France Rouge



Fruity with uncomplicated flavours of plum and bramble fruit. Try it with margarita pizza. Available in cases of 6

A	Æ	£	75el	35257	9





<b>INVE</b> Sauv Blan	nio vignon ic	<b>0&amp;E</b> Sauvignon Blanc	
Invenio	Zingy and crisp with gooseberry and grassy notes. Try it with char-grilled courgette salad. Available in cases of 6	Citrus and gooseberry w light tropical tones. Try spring vegetable risotto Available in cases of 6	it w
SAUVIGNON BLANC	2     62     LL     75cl     57289     S       6	1 C 15cl 60816 C	9
<b>INVE</b> Fren Mer	ich	<b>0&amp;E</b> Merlot	
Invenio	Ruby in colour with raspberry and plum characters. Try it with rump steak. Available in cases of 6	Plum, raspberry, soft ta and a medium body. Try Coq au Vin. Available in cases of 6	
	C 🖗 LL 75cl 57290 🕓	C 🖗 £ 75cl 60815	9













# de la Montagne Merlot Soft with plump raspberry and dark plum characters. Try it with beef Bourguignon. Available in cases of 6 R

LE SANGLIER

R

de la Montagne Sauvignon Blanc

Vibrant and fresh with

and sauce vierge. Available in cases of 6

LE SANGLIER

zesty lime and grapefruit

character. Try it with turbot

£ 75cl 26896



# **CLÉMENT BOSQUET** Malbec Vin de France Medium-bodied with sweet

dark plum and resin notes. Try it with braised lamb shanks. Available individually



# LAN NO er Suglier de la Martine R le Senglie de la VIN BLANC VIN ROUGE

Our light dry rural French wines are a tribute to the wild mountain boar who roam the peaks and valleys of Southern France. Sanglier are wonderfully adaptable creatures that enjoy seeking out a wide variety of foods, and we think you'll find our wines similarly obliging and happy to partner a range of gastronomic treats - why not pair Le Sanglier Blanc with classic Bouillabaisse, or our Merlot with hearty Cassoulet?

# Alsace

# MICHEL LÉON Vieilles Vignes Pinot Noir

	Livel fruit it wi Avail	s wit th sn	h vei noke	ry fin d du	e tar ck bi	nnins	5. 7
a differ	А	S	LLL	75el	29803		
PENGE NOT							

# **EUGENE KLIPFEL** Pinot Blanc





Try

# EUGENE KLIPFEL Gewurztraminer



Bright spice, exotic fruits, rose, apricots and a floral finish. Try it with pungent cheeses like Munster or Époisses. Available individually

4	☀	LLL	75el	33767	

	<b>CHÂTEAU PETIT BOIS</b> Lussac, Saint-Emilion	<b>FORT</b> Saint
Bordeaux	Plum and toast with fresh cherry and cedar notes. Try it with Comté or Gruyère. Available individually	Plaster Plaster Plaster
<b>CHÂTEAU JACQUES-NOIR</b> Saint-Émilion	DOMAINES BARONS DE ROTHSCHILD (LAFITE) Légende Médoc	<b>CHÂT</b> LAFAI Lalar
An initial blast of brambly fruit	Complex red fruits mingled with	





# **BENJAMIN DE ROTHSCHILD** Château des Laurets, **Puisseguin-St Emilion**



Available individually Ve V SP

# **CHÂTEAU LAGRANGE** Saint-Julien 3ème Cru Classé



Concentrated and complex with dried fruits, plum and

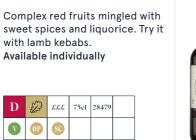




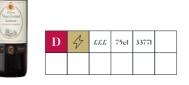
# **IN PLAISANCE** t-Emilion

# Medium-bodied with dark berry fruit and a touch of oak. Try it with lamb shoulder and thyme. Available individually LLL 75el 57227

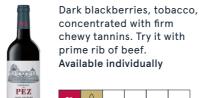
# **FEAU VIEUX CARDINAL** URIE nde de Pomerol



# Rich dark plum, dried flowers and a delicate perfume. Try it with venison stew. Available individually



# CHÂTEAU DE PEZ St Estephe



concentrated with firm chewy tannins. Try it with prime rib of beef. Available individually



# Fleurie

This beautiful estate in La Chapelle de Guinchay sits just on the northern edge of Beaujolais, producing vibrant Gamay Beaujolais reds and elegant Mâcon-Villages and Bourgogne Chardonnay white wines. Fleurie is typically supple and silky with bright red fruit aromas, and this one is a beautiful example with fresh raspberry and cherry flavours and smooth light tannins. It is a wonderfully versatile wine with a good amount of body, pairing well with confit duck or French rillettes.

# **DOMAINE DU BOIS DE L'OISE** Fleurie

Available individually

# Beaujolais



LOUIS JADOT Fleurie 'Domaine de Poncereau'



Blueberries, fresh plum and blackcurrant with supple tannins. Try it with pheasant and red cabbage. Available individually





££££ 75e1 57416

Ripe dark fruits, firm tannins

Try it with braised partridge.

and layers of cedar.

Available individually

# **CHEVAL QUANCARD** Chai de Bordes **Bordeaux Rouge**

**DOMAINE ZÉDÉ** 

Margaux

Medium-bodied with ripe spicy fruit. Try it with Toulouse sausages. Available individually





Fruity raspberry and cherry flavours and smooth light tannins. Try it with confit duck.

2	75el	33768	

# **LOUIS JADOT** Beaujolais-Villages 'Combe Aux Jacques'



Dark berry fruits and cherry layers with toasty notes. Try it with pigeon and blackberry sauce. Available individually

28	В	S	LLL	75el	27186	
54 200	Ve	V				

SECRÈTES

2

Ve

V

Available individually

it with béarnaise sauces or

LLL 75el 27188

Bresse chicken.

2

V

Available individually



acidity. Try it with fruity chicken skewers.

Available individually

2 S LLL 75cl 27187

Ve V

Crisp, light and dry with green apple characters, these beautiful Chablis wines are the creation of husband-and-wife team Catherine and Louis Poitout, both of whom grew up with a deep understanding of vines, winemaking and Burgundian terroir. Having built a domaine of their own together, they produce stunning wines with an added emphasis on vineyard sustainability and biodiversity.

Catherine GAUTHERIN

PETIT CHABLIS

& Filles

Catherine

GAUTHERIN

& Filles

CHABLIS



Ripe apricot with subtle mineral undertones, very fresh. Try it with moules

# Available individually

marinières.

1	Ø	LL	75el	31577	

Steely and dry with green hues, green apple notes and crisp acidity. Try it with green apple and chicken salad. Available individually

1	Ø	LLL	75el	57146	
V					





Lean, light and pure with apple, mineral and delicate citrus. Try it with gougères. Available individually

1	Ø	LL	75el	57005	
Ve	V				

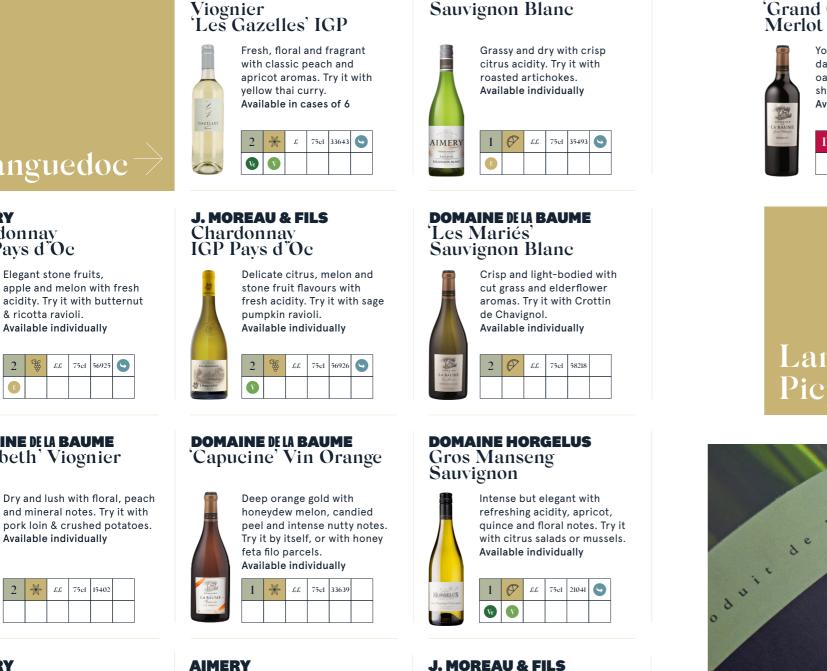
# **J. MOREAU & FILS** Chablis Premier Cru 'Montmains'



Layers of baked lemon, citrus peel, delicate honey and a mineral streak. Available individually

1	Ø	LLLL	75el	57241	
V					

J. M. AUJOUX



AIMERY

# Languedoc

# **AIMERY** Chardonnay IGP Pays d'Oc



# DOMAINE DE LA BAUME 'Elisabeth' Viognier

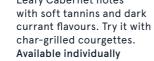






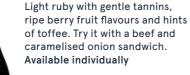








# Merlot IGP Pays d'Oc





# DOMAINE DE LA BAUME 'Grand Châtaignier'

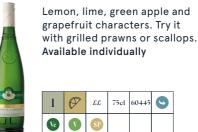




crispy chilli beef.



# **CUVÉE THETIS** Picpoul de Pinet



# Languedoc: Picpoul







Full-bodied and concentrated with generous plum and pepper spice. Try it with Available individually

75el	15403	





Fresh apple, aromatic lime, pear, melon and floral notes. Try it with fresh oysters. Available individually

1	Ø	LL	75el	33644	9
Ve	V	00			

From the heart of the Languedoc in Occitania, our certified Organic Picpoul offers youthful floral, citrus and white peach notes with a saline hint and refreshingly crisp acidity, perfect with all kinds of white fish, citrus salads and scallops.



Loire

Valley

Ø

Ve V

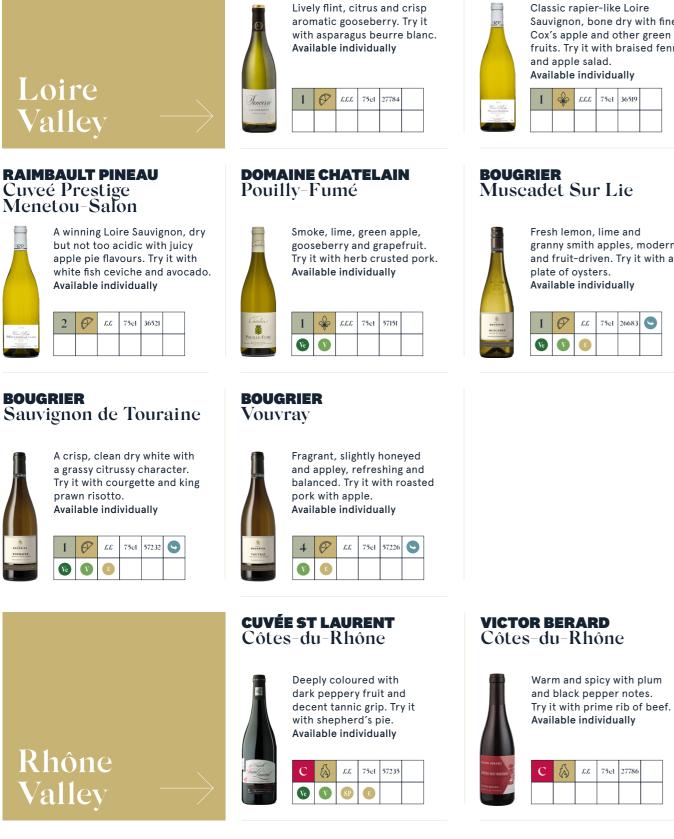
Valley

BOUGRIER

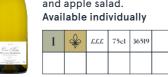
**MARCEL MARTIN** 

Sancerre

'La Chenave'



# **RAIMBAULT PINEAU** Cuveé Prestige Sancerre Blanc Classic rapier-like Loire Sauvignon, bone dry with fine Cox's apple and other green fruits. Try it with braised fennel



# Muscadet Sur Lie





# CHÂTEAU COURAC Côtes-du-Rhône Villages Laudun

# **DOMAINE PRADELLE Crozes-Hermitage**



**PASQUIER DESVIGNES** 

Châteauneuf-du-Pape

Full-flavoured and silky with

luscious black and red fruits,

dusty savory notes and sage.

75cl 35182

Try it with osso bucco.

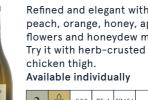
222

Available individually

Rich with flavours of



# **DOMAINE NIERO** Condrieu 'Les Ravines'





DOMAINE RAIMBAULT-PINEAU VIGNERON

Situated in the heart of Sury-en-Vaux, this domaine is run by Sonia Raimbault and her children, continuing a wine-growing tradition passed down for more than four centuries. The famously calcareous and flinty soils of the region produce Sauvignon wines of great complexity, renowned the world over.

This year we've added two of their Cuvée Prestige wines to our range, a classic Sancerre and a Menetou-Salon. Despite being raised practically side by side, these sisters have very different personalities, Sancerre being steely and incisive, where Menetou-Salon is just a bit more relaxed with plenty of easy-going bramley apple character, both equally lovely in their own ways.



pepper, eucalyptus and dark berries. Try it with grilled portobello mushrooms. Available individually

e	75el	56975	
)	SP		

Refined and elegant with peach, orange, honey, apricot, flowers and honeydew melon.

£	75el	59454	
	BP	SP	



# **DOMAINE NIERO** Côte-Rôtie



Complex black and red fruits, kirsch, mineral, pepper, earth and spice notes. Try it with bold roast meats. Available individually

D	4	LLL	75el	59453	
Ve	V	OP	BP	SP	





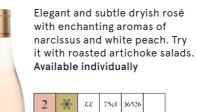
Our beautiful Côtes de Provence Rosé from Famille Ravoire, grown in the warm Mediterranean vineyards of the French Riviera

I STATE

Chanrose



SIEUR D'ARQUES Cuvée du Soleil IGP Pays d'Oc Rosé



red fruits. Available individually 2 🔗 LLL

# AIMERY Cabernet Rosé IGP Pays d'Oc



Crisp and dry with pleasant strawberry flavours. Try it





red fruits and spice notes.





Perfectly balanced with steely minerals and delicate

ß	75el	15399	



Youthful with vibrant acidity and delicate fresh red berry flavours. Try it with salad nicoise. Available individually

() HANROSE	2	Ø	LLL	75el	33641	
	Ve	V				

# BOUGRIER Rosé D'Anjou



Delicate and light with fresh cherry notes. Try it with charcuterie. Available individually

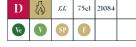
4	Ø	LL	75el	57230	9
Ve	V	E			



# **SCHUCHMANN** Saperavi



Inky in colour with fresh red and blackcurrant fruit aromas, hints of spice and fleshy tannins. Try it with rich lamb ragu. Available individually



# **PETER & PETER Pinot Noir**



# INVENIO Riesling

Clea citru note Thai <b>Avai</b> l	is ac s. Tr noo	idi y it dle
3	Ø	£

# RIESLING ż

# JOHANNES EGBERTS Piesporter Michelsberg

	Medium- with peac characte Teriyaki t Available			cl r
HISKORER HCHRISKIES		4	££®₽	
NOSE .				

# **JOHANNES EGBERTS** Liebfraumilch



# fresh with lemon ity and stone fruit it with spicy Pad es.

n cases of 6

75el	57286	9



dry and fruity ch and grapefruit rs. Try it with crispy ofu. in cases of 6



# **PETER & PETER** Zeller Riesling Feinherb



Aromatic with honey, lemon, petrol and stone fruit notes. Try it with yellow thai curry. Available individually

3	Ø	LL	75el	60572	9

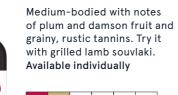


The renaissance of Greek wine over the last quarter of a century has been extraordinary. Rediscovered grape varieties, a massive improvement in viticulture and modern winemaking have changed the face of Greek wine beyond measure. Even Retsina is unrecognisable from its old guise! For this reason, we have been on the look out for a couple of Greek wines and finally I think we have cracked it. A fellow MW, Lance Foyster, works with a winery in the Peloponnese called Strofilia.

The property's mid bodied red is made from the Agiorgitiko grape variety, but my choice for Pedley's Picks is the floral, dry white based on Moschofilero.



#### **STROFILIA** August' Red. Agiorgitiko





#### **STROFILIA** 'August' White, Moschofilero Savvatiano









varieties to discover along with thousands of years of viticultural heritage, Greek wine is a fabulous area to explore despite still being relatively little known in the UK. Introducing Greek options to your wine list is a great way to offer guests something new to experience, so we've chosen two varietal wines from Strofilia to add to our Crown Cellars portfolio this year:

Ġ



Moschofilero is one of Greece's top white varieties: fresh, light and aromatic with floral and grape characters and refreshingly crisp acidity. A touch of Savatiano to this blend adds a herbaceous citrus and white flower dimension, along with a rich yellow hue.





Arguably Greece's flagship red grape, Agiorgitiko retains its acidity in the hot Mediterranean climate to create nicely balanced fragrant red wines with rich dark fruit flavours, plush tannins and a touch of vanilla oak.







PONTE

Bianco

flavours.

Gio

The total Italian harvest is estimated to be up 7% on 2023 but down 13% against the five-year average. As ever, these national figures disguise very different weather conditions and outcomes along the peninsula. In the south (Sicilia, Puglia and Abruzzo) the growers are still having to contend with chronic drought. This has severely impacted yields. The silver lining is that in many places the quality is promising. In the north (Piemonte, Toscana, Veneto and Friuli) the weather was closer to that in France: heavy rain in the spring (triggering landslides in places) followed by a surge in temperatures in the late summer. Conditions were mixed for the harvest.

## In the commercially crucial Veneto, the Pinot Grigio vintage was quantitatively and qualitatively successful.

Pleasant and dry with clean







Soft and approachable with simple red fruit flavours. Available in cases of 6

В	S	£	75el	35560	9
Ve	V	sc	E		

# THE P WITH LIGNANA FRESH, LIGHT ITALIAN WINES FROM VENETO

**UIGNANA Pinot** Grigio

**L**IGNANA Pinot Grigio Rosé



#### Pinot Grigio

VIGNANA **Pinot Grigio** delle Venezie

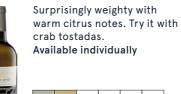


ZIMOR **Pinot Grigio** delle Venezie





PONTE **Campe Dhei** Pinot Grigio





INVENIO Pinot Grigio delle Venezie

Available in cases of 6 2 🏓 🔊 PINOT GRIG 

**0&E** Pinot Grigio delle Venezie

Available in cases of 6

PONTE

Pinot Grigio delle Venezie

> cassoulet. Available in cases of 6

ITALY

Clean and fresh with pear, citrus and apple flavours. Try it with creamy pasta dishes.

75el	35309	9	

Fresh and light with touches of ripe pear and apple. Try it with traditional cod and chips.

2	P	£	75el	35315	9
*					

Very light and neutral revealing just a hint of green fruit. Try it with seafood and white bean



#### LYRIC Pinot Grigio delle Venezie



Characterful yet light with peach, citrus and apple notes. Try it with pear, walnut and goat cheese salad. Available in cases of 6

2	ß	£	75el	35310	9

#### MORAJO **Pinot Grigio** delle Venezie



Fresh and floral with yellow plum and citrus notes. Try it with spinach, pine nut and ricotta ravioli. Available in cases of 6

24	2	P	LL	75el	35314	9
J						

#### LA DELFINA Pinot Grigio delle Venezie



Citrus fruits and green apple with lemon and pear on the palate. Try it with garlic butter shrimp. Available in cases of 6

2	per la	LL	75el	35046	9
V					

## MOR



INTRODUCING AN ELEGANT AND PREMIUM NEW LOOK FOR OUR ZIMOR RANGE, EXCLUSIVE TO CROWN CELLARS.

#### Pinot Grigio Rosé

ZIMOR

LYRIC

#### 9 2 1

delle Venezie

delle Venezie

#### MORAJO

Pinot Grigio Rosé delle Venezie



Available in cases of 6 2 🖉 🔊 E

#### LA DELFINA

Pinot Grigio Rosé delle Venezie





#### Pinot Grigio Rosé

Delicate pink with off-dry berry fruit flavours. Try it with melon and prosciutto. Available in cases of 6

75el	35312	9	

#### Pinot Grigio Rosé

Light and dry with soft red berry fruits and citrus notes. Try it with grilled langoustines.

75el	35311	9	

#### VIGNANA

Pinot Grigio Rosé delle Venezie



Refreshingly crisp with notes of citrus and redcurrant. Try it with warm salmon and citrus salad. Available in cases of 6

2	P	£	75el	35845	9

#### PONTE Pinot Grigio Rosé delle Venezie



Rose petal pink with delicate citrus and red berry hints. Try it with tuna carpaccio. Available in cases of 6

2	Þ	LL	75el	35217	9
Ve	V	sc	E		

COMING SOON! LOOK OUT TOO FOR OUR BRAND NEW ZIMOR CABERNET IGT VENEZIA GIULIA, A YOUTHFUL MID TO LIGHT BODIED RED WITH VIBRANT CHERRY AND RASPBERRY FRUIT CHARACTERS.





Find Topmool BOCCANTINO®

This distinctive and highly aromatic white wine is the perfect candidate for any quality-focused wine list, and it makes a great partner for many white meat or tuna dishes. Hand picked Fiano grapes are gently dried (a technique known as "appassito") before the wine is created, resulting in a fascinating white wine with depth, richness and vibrant floral and grapefruit citrus aromas.



It	egional alian Vines	CASALE DEL BARONE     150+1' Langhe     Bianco     Elegant and attractive with delicate ripe stone fruit, gen citrus and buttery notes. Try with traditional carbonara. Available individually     Display the store fruit of the store of
<b>LA PIU</b> Pecor		<b>BOCCANTINO</b> Fiano Appassito IGT Salento
	Youthful pear, apricot and lemon with notes of blossom. Try it with fried calamari. Available individually	Beautifully off-dry with intense floral, citrus and pear fruit. Try it with spicy tahini tofu noodles. Available individually
САРЦИИ Рассее	1     ★     LL     75cl     13591       №     ♥     ●     ■     ■	3     3     1     75cl     35235       1     1     1     1     1
<b>ZIMO</b> Merle	<b>R</b> ot Veneto IGT	<b>PONTE</b> Merlot Veneto IGT
There	Medium-bodied with damson and soft juicy red fruit flavours. Try it with roasted stuffed aubergine. Available in cases of 6	Agreeably soft with bright plum character. Try it with charcuterie. Available in cases of 6
HERLOT	C     See     LL     75cl     26700     See       E     I     I     I     I     I     I	B C T T   B C L T T   C V C E
	<b>ALE DEL BARONE</b> l' Piemonte era	<b>TERRE HI BAROLO</b> Barbera D'Alba
	Youthful black cherry fruit overlaid with vanilla oak, beautifully vibrant. Try it with tomato and black olive gnocchi. Available individually	Intensely fruity and round w red fruits, spice and liquorio Try it with crispy harissa tofu Available individually
Ril milete	D     K     75cl     24166       S     S     S     L     75cl     24166	C     C     C     Fill     75cl     57687       W     S     S     L     T     1     1



entle ry it





with rice. fu.

;	75el	57687	

#### **TERRE DEL BAROLO** Gavi



Crisp mineral, grapefruit citrus, almond and pear characters. Try it with warm chicken and pear salad. Available individually

1	Ø	LL	75el	57684	
v	SP				

#### VESEVO Falanghina **Beneventano IGT**



Mid gold in colour with attractive aromas of peach, apricot and primrose. Try it with pan-fried scallops. Available individually

2	☀	LLL	75el	21021	

#### PONTE Campe Dhei

Raboso Piave DOC



Liquorice, dried fruits and chunky tannins. Try it with game pie.

Available individually

D	ES)	LL	75el	17522	
Ve	V	sc	E		





Brick-red and mature with complex woody notes, liquorice, violet and dried fruits. Try it with pan-fried pigeon breast.

Available individually

E	ES)	LLL	75el	57686	
V	SP				



ITALY





#### 75cl 3523 V

#### MASTIA Amarone della Valpolicella **Classico DOCG**

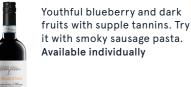


#### plenty of sweet fruit and supple tannins. Try it with venison steak. Available individually LLL 75c



#### **TERRABUONA**

Montepulciano d'Abruzzo

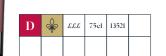




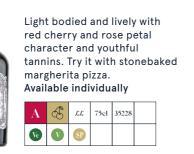
#### **CANTINE SAN MARZANO** Negroamaro 'Vitti'



Full-bodied with layers of rich ripe dark fruit. Try it with panzarotti or rich lamb casseroles. Available individually



#### **CANTINA DEL GARDA** Valpolicella DOC



#### **ROCCA DELLE MACIE Chianti DOCG** 'Vernaiolo'

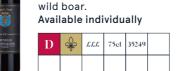
**CANTINE SAN MARZANO** 

Primitivo di

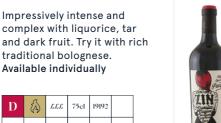
Manduria 'Vitti'



#### Full bodied rich and mature red with spice, fig and prune notes, low acid and ripe grainy tannins. Try it with rich roast



#### PASOUA Desire Lush & Zin Primitivo Puglia IGT



Intense aromas of plum, red fruit and spice, full-bodied and soft with velvety tannins. Try it with eggplant parmesan. Available individually



#### VESEVO Aglianico Beneventano IGT

*f.f.f.* 

Full bodied chewy red with plenty of dried fruit and spice aromas. Try it with rich game meats. Available individually



#### MASTIA Valpolicella DOC Superiore Ripasso



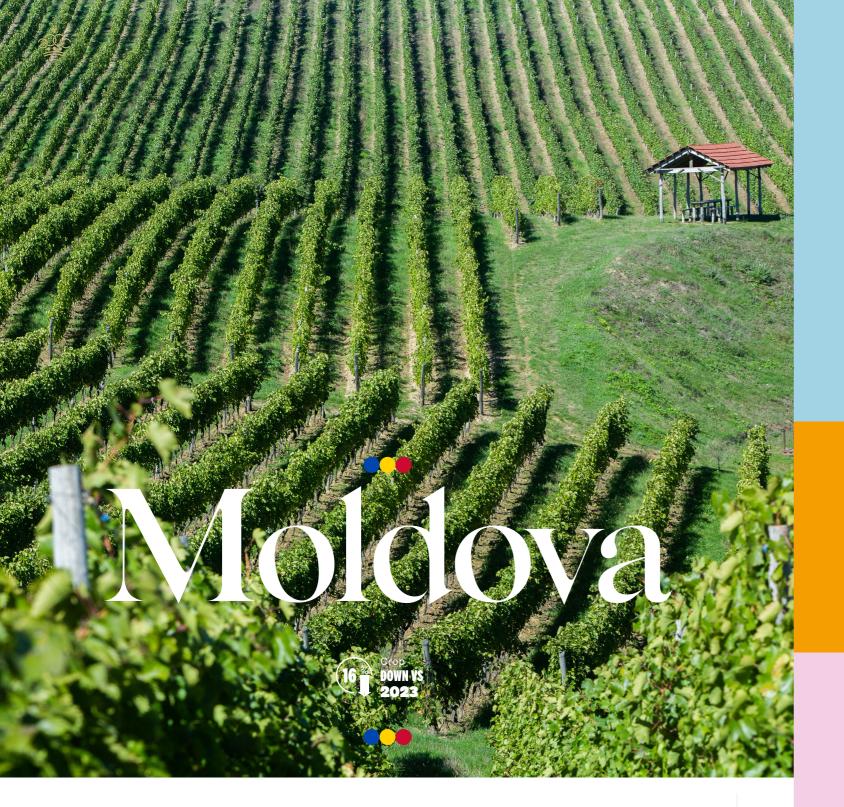
#### **BARTOLI GIUSTI** Brunello di Montalcino

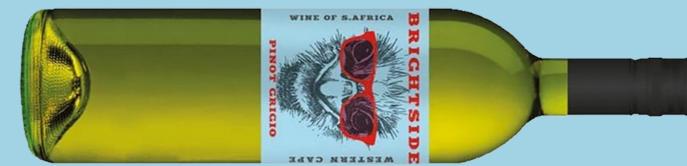


#### MASTIA tmorthe

#### DELLA VALPOLICELLA

Our new Amarone is made in a bold modern style, pronounced in intensity with dried currant and cherry notes, toasty hints and supple tannins. Amarone's intensity comes from the traditional process of drying the grapes before fermentation, concentrating the wine's flavours, body and alcohol. Fully dry, it would make a fabulous companion with strong game dishes like woodcock or pheasant, or richly flavoured cuts of meat.











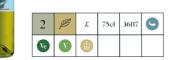
Following a relatively strong crop in 2023, Moldova had a more normal vintage in 2024, quantitively 6% up vs the five year average. Moldova actually experienced more favourable climatic conditions than the rest of Northern Europe. But the year wasn't without its challenges, including unusually warm temperatures during the summer which accelerated ripening and paved the way for an earlier harvest than usual.

#### BRIGHTSIDE

Pinot Grigio



Light and fresh with youthful appley notes. Try it with grilled white fish. Available in cases of 6



**PROBABLY NOT** 

**IF YOU'RE AFTER SOMETHING FUN AND DRINKABLE THAT DOESN'T TAKE ITSELF TOO** SERIOUSLY...LOOK ON THE BRIGHTSIDE.







REN

Marlborough

SILVERLAKE

Marlborough

Sauvignon Blanc

Sauvignon Blanc

and fresh acidity. Try it with

Fresh and zesty with ripe

Available in cases of 6

gooseberry fruit and a crisp

finish. Try it with garlic prawns.

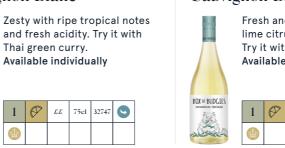
75cl 32747

Thai green curry. Available individually

# Zealand



#### **BOX OF BUDGIES** Marlborough Sauvignon Blanc



INVINITI Marlborough Sauvignon Blanc

	Passionfru
<b>O</b>	driven wit
	lime chara
	grilled sna
	Available i

The switch from La Niña to El Niño seems to have progressed more smoothly in New Zealand than it did in Australia. There was a decent amount of spring rainfall and despite a frost event little actual damage was done. What did peg back yields was a period of unsettled weather during the flowering. However, from that point onwards the summer was glorious with warm dry weather right through until harvest. As a result, the fruit was beautifully healthy and ripe. Given the above it sounds as if 2024 will be an excellent quality vintage in New Zealand.

#### All the key grape varieties and regions seem to have done well.



Fresh and lively with tropical, lime citrus and herbal notes. Try it with herby tofu souvlaki. Available in cases of 6



uit and citrusth refreshing racters. Try it with apper. individually



#### **CLOUD ISLAND** Marlborough Sauvignon Blanc



Fresh and juicy tropical fruit flavours and zingy acidity. Try it with deep fried whitebait. Available individually

1	Ø	LL	75el	59720	9

#### **WAIPARA HILLS** Marlborough Sauvignon Blanc



Tropical and stone fruit flavours with classic zingy freshness. Try it with seafood chowder. Available individually

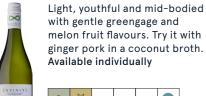
1	Ø	LLL	75el	17533	9

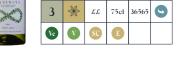


NEW ZEALAND









#### **ESK VALLEY** Merlot Cabernet Malbec, Gimblett Gravels



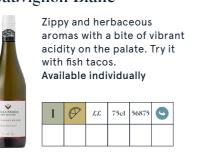
#### **WAIPARA HILLS** Pinot Noir



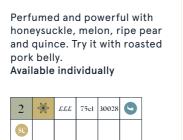
Medium-bodied with red berry, cherry fruit and smooth light tannins. Try it with lamb chops. Available individually



#### **VILLA MARIA** Private Bin Sauvignon Blanc



**TIKI ESTATE** Single Vineyard Pinot Gris



#### **ESK VALLEY** Marlborough Pinot Noir

**FIK** 

Pure raspberry and redcurrant layers with a rich silky mouthfeel. Try it with Mexican carnitas. Available individually



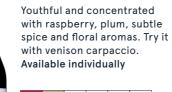
#### TIKI ESTATE Single Vineyard



#### **SILENI** Cellar Selection Chardonnay, Hawkes Bay



#### INVINITI Marlborough Pinot Noir







Lawson's Dry Hills is a pioneer of the Marlborough wine industry and they've been committed to their sustainability journey since the nineties. As New Zealand's most sustainably certified producer, their wines are independently accredited both 100% sustainable and carbon zero.

They'll be the first to tell you they are a relaxed bunch who do jeans not suits, but they take their winemaking very seriously. Whether it's growing the grapes in just the right way to create the flavours they're after, or managing

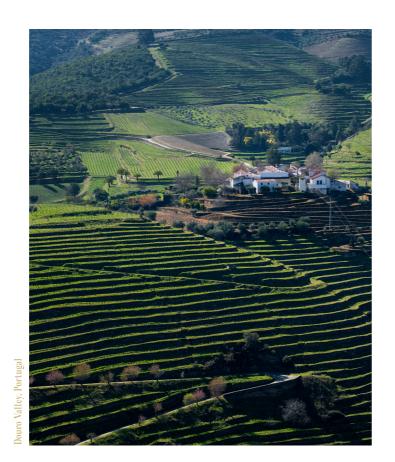


- the winemaking process end to end, this hands-on team are only interested in creating seriously high-quality sustainable wines.
- We love the wines so much that we've added our new Inviniti Pinot Gris to the range, full of vibrant greengage and melon fruit notes and a perfect match for lightly spiced Thai food or pork tenderloin.
- You can find out more at www.lawsonsdryhills.co.nz



After a series of bakingly hot, dry vintages, producers in Portugal seem relieved to be able to report a normal - dare one say, "old fashioned" - growing season. Decent winter rainfall set the vineyards up well. A cold spring resulted in a slow but steady development of the vines. The summer was warm enough to get the grapes ripening but not so hot that there was raisining. Apart from the odd shower in September, conditions were nigh on perfect for the picking. From Vinho Verde and the Douro in the north to Alentejo in the south, the producers seem very happy with 2024.

I am going to stick my neck out and say that I reckon that there will be Vintage Ports made this year.



#### LAZY BONES

**JP AZEITÃO** 

Blanco

IP

Vinho Branco, Fernão Pires-Sauvignon Blanc



Floral and grapey aromas with

light dry citrus flavours. Try it

75el 60507 🕓

with Bacalhau.

Ve 🕚

Available in cases of 6

Cabernet Sauvignon A youthful and juicy mid

11 🔬 O **v v o** 

LAZY BONES

#### **JARDIM DA ESTRELA** Dão Tinto





#### Vinho Tinto, Castelão-

bodied red that has lots of blueberry and black grape aromas. Try it with shredded chicken and black bean tacos. Available individually

75el	36908	Ð	







Medium-bodied with intense dark fruit flavours and fleshy tannins. Try it with classic steak and fries. Available in cases of 6

C	ES)	L	75el	60508	C
Ve	V				

#### **ADEGA DE MONÇÃO** Vinho Verde



Spritzy and pale green with fresh acidity and vibrant citrus character. Try it with fish, avocado, coriander and lime tacos.

Available individually

1	Ø	LL	75el	57441	
Ve	V	SP			





"Bucket loads of rain" was how Douglas Green Bellingham (DGB) characterised the 2023 winter in South Africa. This is great news as it fills the dams and refreshes the soil's natural moisture content.

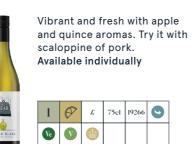
As is often the case, spring in the Cape was marked by strong winds. When these coincide with the flowering of the vines, yields can be hit; this seems to have happened in 2024 for the early varieties such as Chenin Blanc, Chardonnay and Pinotage. The New Year ushered in the first of a series of heatwaves in January and February. The ripening accelerated and the harvest of grapes destined for sparkling wine production started on 9th January, followed by most of the white grapes over the following weeks. There were some showers at the end of February after which temperatures moderated in March. The black grapes were picked in these cooler conditions, dodging the odd shower.

Quality looks to be very good, with highly intense flavours. The only rub is the yields.

#### **DROP DEAD GORGEOUS** Chenin Blanc

#### **CLOUD ISLAND**

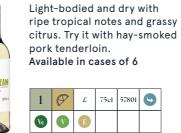
**Cape Series** Sauvignon Blanc



Available individually 2 8 15

#### MILLSTREAM Chenin

Blane



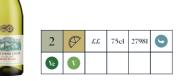
**MILLSTREAM** 

Sauvignon

Blane

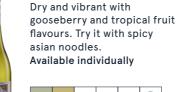
#### **FRANSCHHOEK CELLAR** 'Statue de Femme' Sauvignon Blanc

Tropical pineapple, gooseberry and grapefruit. Try it with char-grilled vegetables. Available individually 27983 Ve V



BELLINGHAM 'Homestead'

Sauvignon Blanc





#### 2 🖉 💪

FRANSCHHOEK CELLAR

'La Cotte Mill' Chenin Blanc

> Fresh pineapple, peach, nectarine and honeysuckle. Try it with fish tacos. Available individually



Layers of grapefruit citrus and tropical fruit with a zippy finish. Try it with grilled garlic prawns.

75el	36156	9	

Light and fresh with an attractive quince and pear character. Try it with rocket and goat cheese salad. Available in cases of 6

75el	56951	9	

#### **BAD EYE DEER** Sauvignon

Blanc



Crisp with tangy citrus fruits and floral notes. Try it with fish in a butter lemon sauce. Available in cases of 6

2	Ø	LL	75el	15722	9

#### **FRANSCHHOEK CELLAR** 'Our Town Hall' **Unwooded Chardonnav**



Vanilla with pure pineapple, lemon & lime fruit. Try it with ham-hock terrine. Available individually

2		LL	75el	27980	9
Ve	V				

#### **STELLAR ORGANICS Running Duck Chenin** Blanc Sauvignon Blanc



Grassy and fresh with ripe guava, tropical notes and apple. Try it with tempura prawns. Available in cases of 6

1	Ø	LL	75el	59522	9
Ve	V	00	F		



Rosé

**MILLSTRE** 

Ve

V







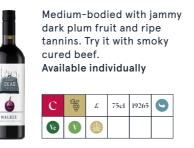
Franschhoek, often hailed as the culinary capital of South Africa, is renowned for its exceptional restaurants, artisanal producers of cheese, chocolate and bread, and is the home of a myriad of celebrated South African chefs. This picturesque valley has long been a sought-after destination, setting a high standard for food and wine quality and innovation. Franschhoek

Cellar embraces this ethos of excellence, crafting wines that perfectly complement the valley's outstanding views and culinary offerings. Crafted with the On-Trade in mind, these wines are made to enhance every dining experience, making them the ideal partner for a vast array of top-quality food and hospitality.

#### **DROP DEAD GORGEOUS** Malbec

#### **MILLSTREAM** Cinsaut

**Ruby Cabernet** 



**FRANSCHHOEK CELLAR** 

Deep mulberry, plum, white

pepper and oak spice. Try it

75cl 27979

with stonebaked pizza.

*f.f.* 

Available individually

'Baker Station'

Shiraz

with roast duck breast. Available in cases of 6 MILLSTRE D Ve V

#### **FRANSCHHOEK CELLAR**

'Mountain Pass' Cinsault



**STELLAR ORGANICS Running Duck** Merlot

D

Ve V



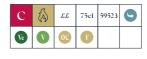
**STELLAR ORGANICS** 

**Running Duck** Pinotage



**Running Duck** Shiraz

marinated tofu.



Medium-bodied with ripe berry and spice flavours. Try it





FRANSCHHOEK CELLAR 'The Churchvard'

**Cabernet Sauvignon** 

Blackcurrant and violet aromas with dark berry flavours, tobacco and spice. Try it with

Available individually

roast beef.

Ve





Soft and spicy with plenty of berry fruit and a hint of white pepper. Try it with smoky Available in cases of 6

#### MILLSTREAM

Pinotage



Characteristically jammy and smoky flavours. Try it with beef koftas. Available in cases of 6

C	£889}	£	75el	56998	9
Ve	V	E			

#### **FRANSCHHOEK CELLAR** 'Stone Bridge' Pinotage



Smooth and juicy with ripe mulberry, tobacco and spice. Try it with smoky chicken mole. Available individually

C	ES)	LL	75el	28247	9
Ve	V				

#### **FRANSCHHOEK CELLAR** 'The Old Museum' Merlot



Plum and black cherry with herbs, liquorice and oak spice. Try it with rump steak. Available individually

C	##}	LL	75el	27982	9
Ve	V				

#### BELLINGHAM





Intense bramble aromas and cherry fruit, soft and full. Try it with coffee-crusted venison. Available individually

C	Ø	LLL	75el	56731	
Ve	V				





In Rioja bud burst started on time after a dry but mild winter. The vines developed slowly because of unseasonably cold spring weather. The growers welcomed heavy rain in May as it broke the drought and set the vineyards up for the flowering. The summer temperatures were moderate at first but it got hotter in August, although not excessively so. For the harvest in September the weather was mixed. Medievo seem happy with their white grapes (Sauvignon Blanc, Chardonnay and Viura). Things are a little more patchy for the black grapes. Garnacha is the pick of the crop, with the Tempranillo a little lighter and fresher than usual. Over in the north-west Atlantic coast of Spain the vintage was largely drama free and can be counted as highly successful.

Both As Laxas (Rías Baixas) and Joaquin Rebolledo (Valdeorras) were delighted with their harvests of ripe healthy grapes.



Viura

-사망

#### LOBO LOCO Tempranillo Rosé



Light, bright and crisp with

delicate white fruit flavours

and floral aromas. Try it with

75cl 34741 🕓

manzanilla olives.

Available in cases of 6

seafood paella.



#### **CASTILLO DE PIEDRA**

Tempranillo Rosé

Off-dry rose
fresh with s
raspberry fl
delicate ras
Available in



**MARQUÉS DE ALFAMÉN** Chardonnav Macabeo

Ve V

**CASTILLO DE PIEDRA** 





## canapés.

Available in cases of 6

Vibrant pink in colour and bursting with summer berry fruit flavours. Try it with

Available in cases of 6





sé, delicate and strawberry and flavours. Try it with a spberry tart. cases of 6



**MAROUÉS DE ALFAMÉN** Garnacha Rosado

> Delicate wild strawberry and peachy notes, fresh and light. Try it with smoked salmon







Easy-drinking fruity red with strawberry flavours and silky tannins. Try it with a quality cheeseburger. Available in cases of 6

А	B	£	75el	34745	9
Ve	V				

#### **CASTILLO DE PIEDRA** Tempranillo



Light and fruity with soft red fruit flavours and a touch of spice on the finish. Try it with smoky hunter's chicken. Available in cases of 6

В	S	L	75el	34733	9
Ve	V				

#### **MAROUÉS DE ALFAMÉN** Garnacha Shiraz



Juicy medium-bodied red packed with dark berry fruit. Try it with braised short ribs. Available in cases of 6

C	1999 1999	LL	75el	13499	9
Ve	V	SP	E		



Peachy and dry with intense

Try it with grilled sardines.

Available individually

LL

F

ripe yellow fruit and oak notes.

**Barrel Fermented** 

2

Ve

V

**Rioja Blanco** 

#### Rioja Blanco Fresh, clean and youthful with attractive apple and peardrop aromas. Try it with salt cod croquetas. Available in cases of 6 75cl 15468 $2 \varnothing$ in and the second Ve V

**FINCA DE ORO** 

#### **BODEGAS DEL MEDIEVO** Rioja

Rosado

Rioja



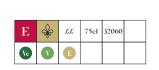
#### Dense black fruits, wild raspberry and rich tannins. Try it with smoky chorizo cod. Available individually



**BODEGAS DEL MEDIEVO** Rioja

Reserva







**BODEGAS DEL MEDIEVO** 

with mature hard cheeses like Manchego. Available individually



#### **FINCA DE ORO** Rioja

Rioja

П

Crianza



#### Beautifully refined with dark forest fruit notes, spice and oak aromas. Try it with Moroccan spiced lamb. Available in cases of 6



## **BODEGAS DEL MEDIEVO**



RESERVA

RIÓJA

CRIANZA

RIOJA

"When I visited Bodegas del Medievo in July Santi (Santiago Garde, Medievo's Technical Director and oenologist) handed me a carefully wrapped bottle to take back to the UK. It was the end of a wonderful day seeing the winery, talking and sharing lunch with members of Medievo's families and tasting some of their excellent wines. I knew what the bottle was, and why I needed to look after it.

----

MEDIEVO

**BARREL FERMENTED** 

RIOJA BLANCO

RIOJA

RÓSADO

**GRAN RESERVA** 

RIOJA

You might be thinking this was some fabulously expensive wine, but it wasn't. Medievo's Director, had rediscovered some QC samples in the office from 2015, (bear in mind this style of wine isn't usually built for long age in bottle.) He and Santi opened one out of curiosity to see how the wines were doing - and were delighted with what they tasted! Joseba immediately set about trying to get a remaining bottle to Jonathan Pedley MW, his friend and colleague of many years, so they could be excited about it together.

For me, this somehow sums up Medievo perfectly - their curiosity, their great pride in the quality of their wines, the careful attention they pay to making them and the enthusiasm they share for what they create, is really genuine - as is the very real sense of family knitting the team together.

One of Joseba's other great passions in life was mountaineering. He headed out that same week in May, on a trek from which he tragically never returned. Medievo still feel his loss very keenly - not only was he a wonderful colleague, but also a very dear friend.

In our own very small way, we wanted to remember him by making time to appreciate that last bottle of 2015 Finca de Oro as he had wanted. I brought it back to the UK, where Jonathan and I opened it together in September. It made us smile - you know they're doing it right when even the simplest of Medievo's wines is so well made it can taste great after nearly a decade in the bottle. The wine was mid garnet in colour with tawny hints at the edges. The nose prune, fig, hints of red fruit and light touch of leather. It was developing really nicely with plenty of refreshing acidity left, and fine tannins giving it a lovely texture. My tasting note finished with 'Just wonderful'."

Crown Cellars' wine buyer.

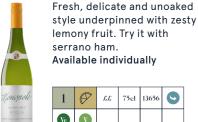
SPAIN

Tempranillo

C

Ve V

#### **CVNE** Monopole **Rioja** Blanco

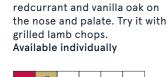




#### **FEDERICO PATERNINA** Banda Azul Rioja

Crianza







#### MAROUÉS DE LA CONCORDIA

**Rioja Santiago** Segundo Año

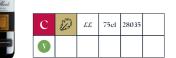








Medium-bodied, soft and round with oak hints and plum characters. Try it with rich moussaka. Available individually



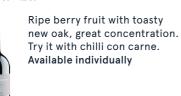




**FEDERICO PATERNINA** Banda Roja **Rioja Reserva** 



#### MAROUÉS DE LA CONCORDIA **Rioja Santiago** Crianza





**VIÑA ALARDE** Rioja Crianza

> Ripe red berry and plum, good acidity and light oak. Try it with huevos rancheros. Available individually

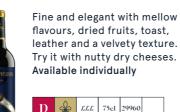


#### CVNE Rioja Gran Reserva



Rich and elegant with fine tannins, layers of black fruit, spice, leather and vanilla. Try it with slow-cooked ox-cheek. Available individually D 🖗 LLL 75el 16371 Ve 🕔

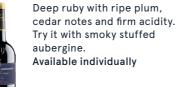
#### **FEDERICO PATERNINA Rioja Gran Reserva**





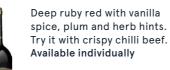
#### MAROUÉS DE LA CONCORDIA

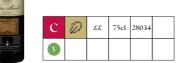
**Rioja Santiago** Reserva





**VIÑA ALARDE** Rioja Reserva





#### Regional Spanish Reds

#### **FLAVIUM** Mencia Roble, Bierzo



#### Available individually MARIU 1.1 🔮 🚺 Ve V

Almansa

**VALLE DE ORÓN** Ribera del Duero.

Ve V



bursting with red fruit, subtle vanilla oak and smooth tannins. Try it with bourbon-glazed pork

LLL 75cl 24173





Youthful deep purple wine with soft tannins and flavours of strawberry, blackberry and blueberry. Try it with blackberry glazed chicken thighs. Available individually

£	75el	23981	9	



Complex plum, berry, dried fruits, clove, sweet spice and leather. Try it with Iberico ham.

75el	33638	





Soft tannins, toasty oak, raspberry and wild berry fruits with a long spicy finish. Try it with beef and black pepper. Available individually

D	ES)	LL	75el	14920	9
Ve	V	F			

#### **BODEGAS PIOUERAS Old Vines Garnacha** Organic 'Piqueras'



Sweet raspberry, confected plum, vanilla, clove, toast and dried fruits. Try it with rich game meats and blackberry sauces.

Available individually

D	4	LL	75el	33648	9
Ve	V	00	SP		

Regional Spanish Whites	

**JOAQUÍN REBOLLEDO** 

Ripe melon and greengage,

LL

75cl 15466

2

Ve V

Godello

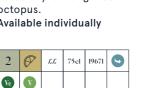
#### Crisp aromatic peach and mineral notes. Try it with fresh langoustines. Available individually LLL 75cl 23958 1 Ve V

**BODEGAS AS LAXAS** Laxas Albariño,

Rías Baixas

#### **CANFORRALES** Verdejo





B	0	D	EG	AS	AS	LÆ	V		AS	
<b>x</b> 7	1	1	0		4 11			$\sim$		

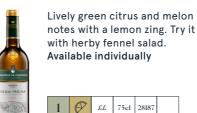
ValdoCea Albariño, Rías Baixas



#### **MARQUÉS DE LA CONCORDIA**

Vega de la Reina Verdejo

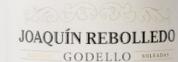
V



# JOAQUIN REBOLLEDO GODELLO









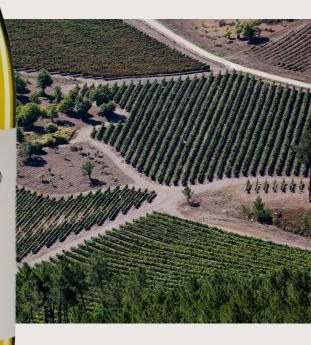


LOOKING FOR SOMETHING YOUR GUESTS HAVEN'T TRIED BEFORE, BUT THAT THEY'LL BE DELIGHTED WITH? THIS BEAUTIFULLY AROMATIC AND SMOOTH WHITE COULD BE THE ANSWER, WITH ITS MINERAL NOTES INTERMINGLING WITH DELICATE APRICOT AND PEACH.

JOAQUÍN REBOLLEDO'S FAMILY PIONEERED THE PRESERVATION OF THE GODELLO Grape over 40 years ago, and today their 35-year-old vines are sustainably Managed Without Herbicides, producing the highest quality fruit for HAND-PICKING. THESE VINEYARDS SIT 700M ABOVE THE PEACEFUL RIVER SIL IN A DEEP BRIGHT VALLEY AT THE GATEWAY TO GALICIA – BEAUTIFUL WINES FROM A BEAUTIFUL PART OF THE WORLD.

beautifully dry and elegant. Try it with lemon-butter scallops. Available individually	youthful pea notes. Try it octopus. Available inc
2 K. 75cl 15466	2 0 55











#### **Pinot Noir from** Essex was possibly the pick of the crop, along with some vivacious Bacchus.

Fergus Elias (director of wine at the Balfour Estate) was pleased to report that there had been no frost losses in the spring of 2024. However, even before the flowering, Fergus could see that there were fewer embryonic flower clusters than there had been a year ago. Anyone who was in England this last summer will know that it was cool and wet. What casual observers will probably not have appreciated is the significant difference between the east and west of the country. Whilst western counties did get soaked, and therefore struggled against downy and powdery mildew, over in East Kent and Essex conditions were considerably drier and the disease pressure much lower.

BALFOUR Nanette's Rosé

Strawberry and red berry fruits with hints of lemon, thyme and rosemary. Try it with summer salads or as an aperitif. Available individually





BALFOUR

Ve











BALFOUR

Liberty's Bacchus

goat cheese. Available individually





Kingom

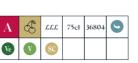
Average CROP SIZE

Luke's Pinot Noir A gentle and light bodied red that has lovely redcurrant and raspberry fruit. Try it with

BALFOUR



















#### Skye's Chardonnay

Gooseberry and apple with aromas of hawthorn blossom. Try it with oily fish like grilled sardines. Available individually



#### BALFOUR Leslie's Reserve NV



Fresh brioche and red apple aromas with crisp lime notes. Try it with afternoon tea. Available individually

 2	☀	LLL	75el	23068	
Ve	V	sc			

Refreshingly crisp and dry with notes of cut grass, privet and elderflower. Try it with roast asparagus and whipped





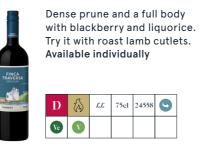


Uruguay's producers found themselves faced with varied weather events and challenges in 2024, starting with a low winter rainfall and short water reserves at the start of the year.

Scorching February heatwaves became a concern for many, followed in some areas by very heavy March rains, threatening the Tannat harvest for any producers who had not already completed their picking. Overall, the 2024 vintage was cool and progressed slowly.

Yields are reportedly not huge, but there will be some good quality, fresh whites to be found.

#### **FINCA TRAVERSA** Tannat



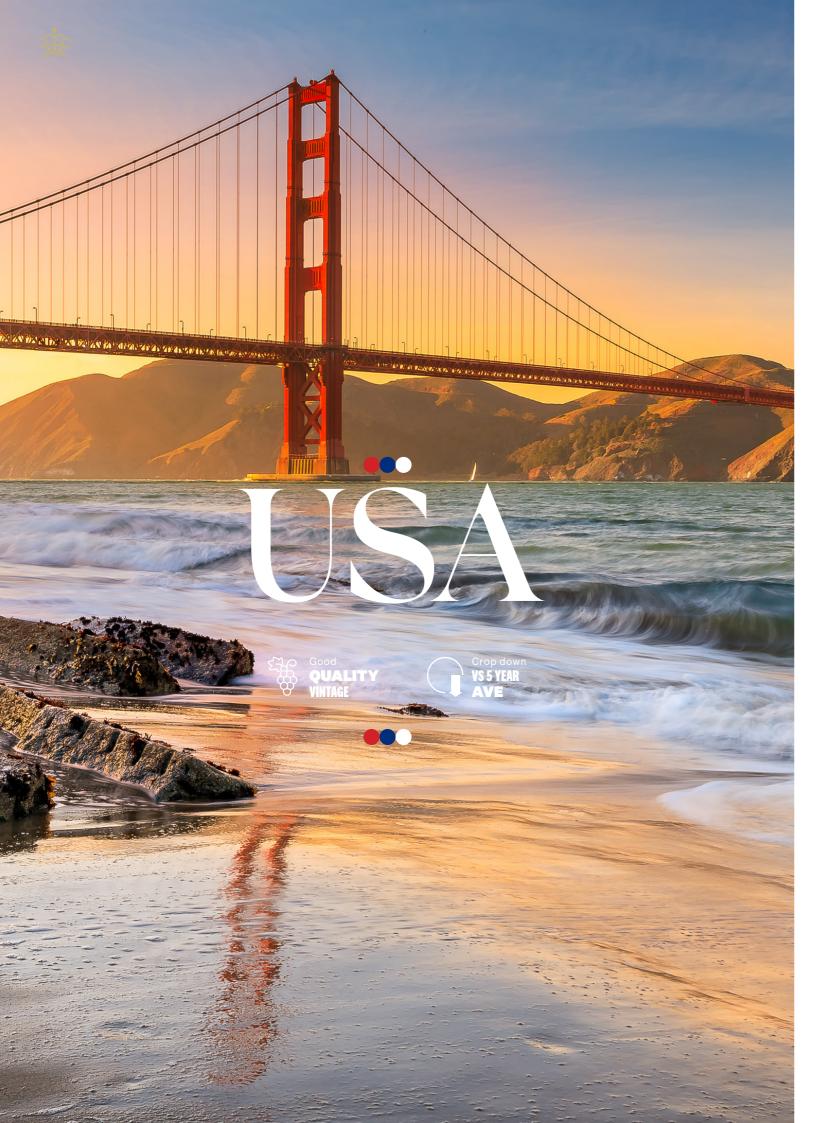
#### **FINCA TRAVERSA** Sauvignon Blanc





Crisp, light and dry with vibrant green fruit and light herb aromas. Try it with

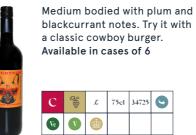




Plentiful winter rainfall in California refreshed the soils and filled the creeks and dams. The spring was cool with only a few localised frost events. The weather was favourable for the flowering, and then warm conditions in June and July accelerated the development of the vines. The first grapes were picked in August. Temperatures eased off in the second half of September allowing the harvest to proceed at a steady pace. However, a final blast of hot weather in October saw the remaining grapes ripen rapidly and the vintage ended a little earlier than usual.

#### BRIGHTSIDE Cabernet

Sauvignon



**JACK & GINA** Zinfandel

> lamb meatballs. Available individually

> > D

HAHN

GSM

#### **CABARET FRANK** Old Vine **Cabernet Franc**



HAHN

HAHN

Cabernet

Sauvignon

dark cherry tones. Try it Available individually

A rich and complex Cabernet

cherry, oak and spice notes.

Try it with hanger steak and

36269

Available individually

salsa verde.

D

with layers of cassis, dark

75cl 28381



**FRANCISCAN ESTATE Cabernet Sauvignon** 

A big hit of blackberry, Try it with braised featherblade of beef. Available individually E



#### Quality sounds to be very good with most of the key premium varieties being mentioned in despatches.

Soft yet powerful red with juicy blueberry, black fruit and spice notes. Try it with rich





blackcurrant and vanilla, ripe tannins and plenty of body.

ç	75el	35570	

#### **CANYON ROAD** Merlot



Soft and rich with cherries, jammy blackberries, vanilla and hints of spice. Try it with stonebaked pizza. Available individually

C	 LL	75el	24663	9

HAHN Pinot Noir



Delicate red plum and cherry aromas characterise this elegant, mid-light bodied red. Try it with pine nut crusted chicken. Available individually

В	Æ	LLL	75el	36272	9

#### **CYCLES GLADIATOR** Lodi Zinfandel



Rich blueberry, raspberry, dark plum and spice characters. Try it with honeymaple barbecue pork. Available individually

D	4	LLL	75el	19210	9
Ve	V	SP			



#### **CYCLES GLADIATOR** Pinot Noir



#### **SMITH & HOOK Cabernet Sauvignon**



Full-bodied and juicy with intense raspberry jam and liquorice notes, and no shortage of grippy tannins. Try it with a quality porterhouse or T-bone steak. Available individually



### O BE CONTINUED....

9

75cl 1920

SP

A meeting in a bar. A talk between friends. A chance discovery. To Be Continued ...

Enjoy our fun Californian Zinfandel Rosé, packed with juicy strawberry, watermelon and blueberry character. Where will the sweet berry fruits lead you?



#### **NAPA CELLARS** Pinot Noir,

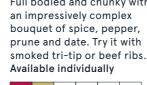
Napa Valley





BONESHAKER

Lodi Zinfandel

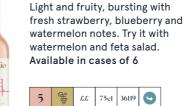






#### INVENIO Zinfandel





**0&E** Zinfandel Rosé

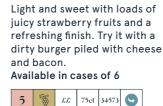


Zinfandel

Rosé

#### **TO BE CONTINUED** Zinfandel Rosé

die:





**JACK & GINA** 

Chardonnay

#### **CANYON ROAD**

÷

A

White Zinfandel Rosé



Ve V

#### pear, melon fruit and a creamy finish. Try it with Available individually

COMPLICATED

Chardonnay, Sonoma County



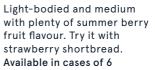
Chardonnay buttered lobster tails. Available individually

**CLOS DU BOIS** 

Californian



FROM CALIFORNIA, U.S.A. COMIC CORP



75el	60818	9	

**BAD EYE DEER** 

Medium-sweet with juicy strawberry and watermelon notes. Try it with watercress, cucumber

75el	15720	0	

Medium-bodied with ripe buttermilk fried chicken.



Creamy and rich with toasty oak, biscuity lees and stone fruit characters. Try it with

75el	35578	



BRIGHTSIDE



Medium-sweet with ripe summer berry fruit flavours. Try it with summer berry pudding. Available in cases of 6

5	£88%	LL	75el	34571	9
	Ve	V			

#### **JACK & GINA** Zinfandel Rosé



Light-bodied and medium with plenty of summer berry fruit flavour. Try it with serrano ham. Available in cases of 6

5	±	£	75el	36118	9

#### **CANYON ROAD**

Pinot Grigio



Soft and light with notes of honeydew melon and citrus. Try it with traditional cod and chips.

Available individually

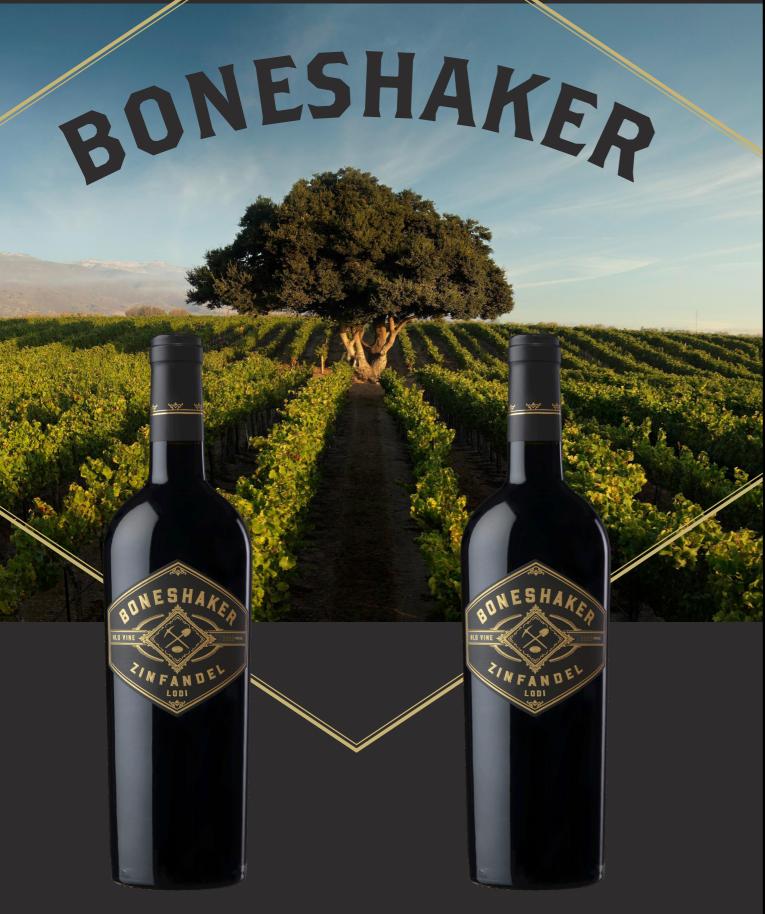
2	P	LL	75el	34921	9

#### HAHN Chardonnay



Weighty and elegant with ripe green fruit aromas and a lingering finish. Try it with sole meunière. Available individually

2	Ø	LLL	75el	36267	9



## LODI ZINFANDEL

**OLD VINE LODI ZINFANDEL WINES MADE FOR SEEKERS OF BIG. BOLD EXPERIENCES.** 

SMITH ESTD. I980 HOOK

**ROBUST, RICH, CALIFORNIAN CABERNET SAUVIGNON FROM THE** HILLS OF THE CENTRAL COAST



SMITH ESTD. 1980 HOOK

2021 CABERNET SAUVIGNON CENTRAL COAST



The southern end of Champagne, the Aube département, was hammered by a severe frost on 22nd April. Fortunately, losses elsewhere in the main Marne département were less drastic. What no vineyards in Champagne could avoid was the seemingly relentless rain that had started falling in the previous October and never really eased off. Inevitably there were the usual flowering problems (coulure and millerandage) and downy mildew, the scourge of 2024 across France. There was a brief warmer interlude in August but going into September many grapes were still well short of optimum ripeness. The harvest was delayed to try to get the sugar levels up. Although the crop was small, much of it was healthy.

It sounds as if most of the base wines will go into non-vintage blends, the angular tartness of 2024 complementing the richer, fuller reserves from 2023 and 2022.



LAURE D'ECHARMES Brut NV

#### **H. LANVIN & FILS Brut NV**



Crisp white peach and

pear notes with floral

Classic toast and butter with

C.C.C. 75c1 57643

Rich in style with ripe pear,

brioche and spicy notes.

Available individually

baked lemon aromas.

Available individually

3 🐳

Ve V

BOLLINGER

Special

Cuvée NV

IRROY

NV

Extra Brut

2

TAITTINGER

'Nocturne'

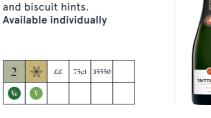
Sec NV

Ve V

and brioche. Available individually



TAITTINGER Brut **Réserve NV** 



Ne Ne LE

TAITTINGER Vintage Brut



666

BOLLINGER Rosé NV





Elegant and toasty with a fine mousse, yellow fruits

Toasty and biscuity on the nose with rich yellow fruit flavours. Available individually

1	☀	LL	75el	57656	
Ve	v	LLL	1.5L	57657	

75el	57655	





Pale salmon pink with delicate fresh red berry and toasty notes. Available individually

1	☀	L	75el	57430	
Ve	V	E			

#### TAITTINGER **Prestige Rosé** NV



Delicate salmon pink with wild strawberries, raspberry and a hint of spice. Available individually

1	☀	LL	75el	57654	
Ve	v				

#### TAITTINGER

'Comtes de Champagne' Blanc de Blancs



Dense and rich with delicate peach, cherimoya and mandarin peel subtly blended with almond pastry. Available individually

1	÷	LLL	75el	35555	
Ve	V				







Slightly appley and yeasty nose with rich biscuit and berry

	75el	56584	
	37.5el	16505	
C	1.5L	16506	



Fresh red fruit aromas with





notes of honey, nuts, stone







Lively and clean with aromas of ripe red fruits and wild strawberries. Available individually

1	☀	LL	75el	16509	
Ve	V				

#### **DOM PÉRIGNON Brut Vintage**



Rich and full flavoured with fresh almond, preserved lemon and dried fruit characters. Available individually

1	-	LLLL	75el	56750	



HARVEST



everything right down again.



Prosecco

2024 was a changeable year for those in north-eastern Italy. Like so many other areas in Europe, Veneto experienced heavy rains in the spring along with cooler temperatures than normal, which made for a slow start to the season. Most producers managed to make it through flowering and fruit set without heavy losses. The surge in temperatures in July and August sped development along before a sudden drop in September temperatures slowed

# Overall, the vintage was quantitatively and qualitatively successful, the cooler end to the year helping to preserve aromas and acidic freshness in the wines.

Medium-dry and juicy with delicate red fruit flavours. Try

75el	26016	





Delicate red berries, cherry and lively citrus notes. Try it with sushi or sashimi. Available individually

2	ß	LL	75el	25650	
Ve	V	E	sc		



LYRIC

Prosecco DOC

Ve V LLL PROSECCO

Extra	Dry	Extra Dry
	Vibrant mousse with plenty of green fruit aromas and a zesty citrus palate. Try it with spaghetti vongole. Available individually	Youthful apple and pear drop, light and clean as a whistle. Try it with caprese salad. Available individually
TTC TATLES BETTER	2 B £ 75cl 20977	2 B LL 75cl 26801
	<b>RE DEL DOGE</b> ecco DOC a Dry	<b>ZIMOR</b> Prosecco DOC Extra Dry
	Fresh and elegant with apple, apple peel and gentle citrus. Try it with tempura vegetable crudités. Available individually	Intense fresh apple characters, not too dry. Try it with light canapés or antipasti Available individually
Time III Dogo. Risterio	2     Ø     L     75cl     26819       3     3     8     9     9	2     2     LL     75cl     23977       1
<b>PONT</b> Prose Extra	eco DOC	<b>SYMPHONIAE</b> Prosecco DOCG Valdobbiadene Extra Dry
Parer	Clean crisp lemon, citrus, green apple and pear. Try it with truffle risotto. Available individually	Attractive and elegant DOCG with ripe yellow fruit, floral notes and acacia. Try it with grilled lobster. Available individually
$\mathcal{V}$		

#### MORAJO Prosecco DOC Extra Dry





222 75el



VIGNANA

Prosecco DOC



LA CASADA Prosecco DOC Brut



**EXCLUSIVE TO CROWN CELLARS IN THE UK.** 

#### WE'RE PROUD TO OFFER PROSECCO AND **PINOT GRIGIO WINES ALONG WITH A HOST OF OTHER HIGH QUALITY VARIETAL OPTIONS** FROM VITICOLTORI PONTE.

Ponte Prosecco DOC Extra Dry is fully certified sustainable (SQNPI), encompassing every aspect of the wine's production from vineyard to winery, minimising the use of synthetic chemicals and holding producers to strict technical sustainability standards.



rosé PROSECCO ROSÉ POYTE

ROSECCO

#### **FEDERICO PATERNINA**

Available individually

00

Lime peel, pink apple, hints of

vanilla and a light buttery note

LL 75cl 2996

Cherry and apple notes with

hints of fresh bread.

Available individually

#### **Banda** Azul Cava Brut

on the finish.

Ve V

Crémant de Limoux

Rosé Brut NV

AIMERY

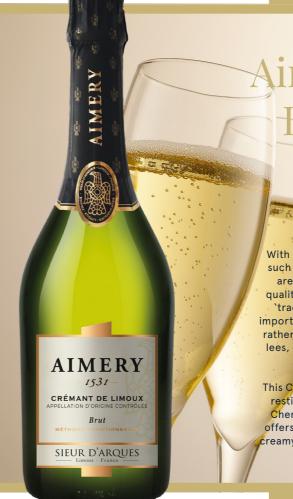




#### **SEGURA VIUDAS** Cava Rosé Brut NV

Pale pink Cava showing intense red berries and exotic fruit flavours.







#### **CHARLEMAGNE** Demi-Sec **Sparkling Perry**







Simple and light with apple flavours and a touch of refreshing sweetness on the palate.

Available individually





Clean and fresh with youthful green and yellow fruit characters. Available individually



PONTE Sparkling Pinot Grigio Brut NV

> Vibrant, crisp and light-bodied with pear and citrus notes. Available individually



**BARON D'ARIGNAC** Brut NV

> simple apple notes and fresh acidity. Available individually



AIMERY Crémant de Limoux Brut NV

> Fresh and light with crisp apple, off-dry. Available individually





Clean and fresh with citrus, tropical and floral flavours.









Peachy pink sparkling wine with simple red berry fruits and a light, dry finish. Available individually

2	£##}	£	75el	15841	





Intensely fruity and off-dry with bright red cherry flavours. Available individually

В	under and a second sec	LL	75el	24216	
Ve	V	E	sc		

## Aimery Crémant de Limoux Brut NV



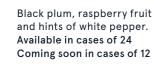
BY

With Champagne pricing rising ever-higher, and Prosecco being such a different style of wine, it isn't surprising that consumers are beginning to seriously explore Crémant wines as a highquality alternative. Unlike Prosecco these wines are made in the 'traditional method', i.e. they are allowed to undergo the allimportant second fermentation in bottles to achieve their sparkle, rather than in bulk tanks. They are also permitted to rest on their lees, offering them the potential to develop beautifully complex biscuit, butter or pastry notes.

This Crémant de Limoux is a beautiful example of what 18 months resting on lees can achieve - a delicious blend of Chardonnay, Chenin Blanc and Pinot Noir grapes, this fine and elegant wine offers delicious fresh citrus and floral aromas. On the palate it is reamy with rich yeasty and biscuit notes, a delicate mousse and a long lingering finish.

# <u>ng</u>

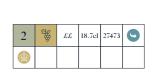
#### **INVENIO** Australian Shiraz, Single Serve





**INVENIO** Australian Chardonnay, Single Serve





Medium-bodied with citrus

and ripe pineapple notes.

Coming soon in cases of 12

Available in cases of 24

INVENIO French Merlot, Single Serve

> Ruby in colour with raspberry and plum characters. Available in cases of 24 Coming soon in cases of 12



INVENIO French Sauvignon Blanc, Single Serve



#### **INVENIO** Zinfandel Rosé, Single Serve



fresh strawberry, blueberry and watermelon notes. Available in cases of 24 Coming soon in cases of 12

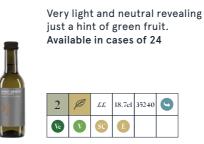


**INVENIO** Pinot Grigio, Single Serve



PONTE Pinot Grigio DOC, Single Serve

#### PONTE Pinot Grigio Rosé DOC, Single Serve



Rose petal pink with delicate citrus and red berry hints. Available in cases of 24

2 🖉 Ve V

**MOST WANTED** 

PONTE

Single Serve

Medium-bodied, smooth and fruity with blackberry and a hint of oak. Available in cases of 12



**MOST WANTED** 

Malbec Cans,

Single Serve

M

Gio Rosso PET Cups, Single Serve

> Soft and approachable with simple red fruit flavours.



















Fresh and dry with fresh red berry and tropical notes. Available in cases of 12

3	Ø	LL	18.7cl	31852	
Ve	V				

Gio Rosato PET Cups, Single Serve

> Pleasant and dry with clean red berry flavours. Available in cases of 30





Agreeably soft with bright plum character. Available in cases of 24

В	£#}	LL	18.7el	35238	9
 Ve	V	sc	E		



Zingy fresh citrus flavours with a good punch of tropical fruit. Available in cases of 12



ANTED						
	2	Ø	LL	18.7cl	31864	
NC ISid	Ve	V				

#### Gio Bianco PET Cups, Single Serve

Clean, crisp and refreshing with light apple and citrus flavours. Available in cases of 30



1	P	£	18.7cl	27472	
Ve	V	E			



SINGLE SERVE WINES





Avoid the risk of broken glass while still offering your guests a 75cl option, reducing the need for queueing. These Most Wanted wines are a great option to help your business comply with local regulations, with varieties and styles that consumers demand the most.

#### **MOST WANTED PET** Malbec



Sauvignon	B



LIENANA

# otions



Fresh and dry with fresh red berry and tropical notes.

75el	31854	9	

#### **MOST WANTED PET Pinot Grigio White**



Light and crisp with refreshing citrus and stone fruit flavours. Available in cases of 6

2	P	LL	75el	31855	9
Ve	V				

## Alcohol Free & Low Alcoho

Freizenet

Freixenet

· 0.0 %

Â

The strengthening of our "No Low" offering was one of our successes of 2024. We have consistently seen sales grow strongly in this area, and as a result we are building further on our range. We will continue offering you whichever wines we believe are the best in class choice for each key style: still red, white and rosé, sparkling white and sparkling rosé. Our approach is to assess not only whether the wines are good quality alternatives to their alcoholic counterparts, but also whether they are pleasant drinks in their own right. We hope you enjoy the additions we've made to the range this year.

FREIXENET 0% Sparkling White

#### FREIXENET



Lively and off-dry with pear

and greengage characters

and crisp balancing acidity.

Available individually

LA BAUME ST PAUL

0% Chardonnay

0% Sparkling Rosé



#### LA BAUME ST PAUL 0% Cabernet Syrah

aromas and a touch of light tannin. Available individually



TORRES

HARDYS Zero Chardonnav

75cl 36522





Blanc Cans

**WOLF BLASS** Zero Shiraz Ripe red berries, subtle spice, juicy strawberries and plum. Available individually



3 Ve V

Floral and fruity with notes of strawberries and roses.

75el	35072	



Mid-bodied with vibrant raspberry and blackcurrant





Intensely floral and fruity with grape and stone fruit flavours.

75el	13825	9



Zesty citrus and tropical fruit notes with a lively sparkle. Available in cases of 12





and a fruity character. Available in cases of 12

3	ø	LL	20cl	27518	9
Ve	V				

#### LA BAUME ST PAUL 0% Cinsault **Grenache Rosé**



Medium dry with pure strawberry fruit character and a touch of refreshing spritz. Available individually

5	B	£	20cl	36520	9





Aromatic fresh strawberry and citrus with sherbet and floral notes.

Available individually

4	£∰®	£	75el	35073	9

130

#### Dessert Wines

#### ERRAZURIZ

Late Harvest Sauvignon Blanc, Half Bottle



Sweet with intensely fresh acidity, pronounced floral, citrus and stone fruit flavours. Available individually



#### WILLIAMS & HUMBERT

Pedro Ximénez 12 Year Old Sherry, Half Bottle





#### LAFLEUR MALLET Sauternes,

Half Bottle



Rich and elegant with intense aromas of citrus, floral notes, peach and apricot jam. Available individually



#### Aromatised Wines

#### COCCHI



ers ntian,

Available individually 22

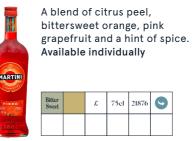
MARTINI

Fiero

#### MARTINI Extra Dry

HERIC

#### Perfumed with rare woods, herbs, citrus, raspberry and tart violet-scented Florentine orris. Available individually IARTIN 75el 57372



#### **STONE'S** Green Ginger Wine



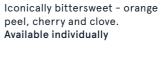
#### CAMPARI **Italian Bitter**



COCCHI

#### Americano Rosa

Natu and cincl vanil Avail	spice hona la ar	es in a, cit nd ro	clud rus, se p	ing g saffr etals	en or
Sweet		LL	75el	19715	



LL	70c1	13716	9	

#### Vermouth di Torino

Cinchona, rhubarb, artemisia and bitter citrus, orange and fragrant woods.

75el	19712	

75el	21876	9	



CINZANO

**Bianco Vermouth** 

Herbaceous, zesty citrus, roots, clove and honeysuckle blossom.



Available individually

Medium	£	75el	13718	9

#### MARTINI Bianco



Vanilla flowers, apple, zesty lemon, bitter herbs, ginger and a touch of honey. Available individually

Medium	£	75el	57370	9

MARTINI Rosso



Sage, savory, dittany and bitter-sweet exotic woods. Available individually

Sweet	£	75el	57371	9

Wines

dried fruits.

HARVEYS

**BLANDY'S** 

Rich Madeira

**GONZALEZ BYASS** 

Crisp and very dry with sharp aromas of flor yeast,

Tio Pepe



CROFT

Sherry

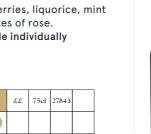
**Original Pale Cream** 

Sweet, light and pale

with floral, citrus and



#### WARRE'S Warrior Finest **Reserve Port**

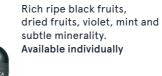




#### FONSECA Guimaraens Vintage Port

**GRAHAM'S** 

LBV Port





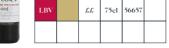












**COCKBURN'S Fine Ruby Port** 



Rich plums and cherries with layers of dried fruits and fine tannins.

75el	27778	





Complex honey and figs, mature dried fruit flavours and a long finish. Available individually

GRAHAM'S	Tawny		LLL	75el	28715	
	BP	SP				

# Branded ines

Brands might be available to your guests outside of the On Trade, but there's good reason for their continued popularity. Brands can offer guests comfort if they're a bit unsure which wine to choose from your list, along with reassurance on the style or quality level they'll be getting. Our range includes the most popular brands demanded by consumers, in case this is an area of interest for your business.





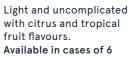


Chardonnay



BAREFOOT

Pinot Grigio



75el	57999	9

BAREFOOT Sauvignon Blanc



Soft with honeydew melon, nectarine and peach flavours. Available in cases of 6

2	Ø	LL	75el	59882	9

75el	57998	9	

75el	34389	9	

#### HARDYS 202 Main Road Merlot



Fruit aromas of plum and cherry with dried herbs and subtle vanilla oak. Available in cases of 6

C	£889	LL	75el	34802	9
E					

#### HARDYS 202 Main Road Pinot Grigio



Lime citrus flavours and hints of pear. Available in cases of 6

2	ß	LL	75el	34798	9
E					

WINE GUIDE

BRANDS



#### **JACK RABBIT** Chardonnay



#### **JACK RABBIT** Shiraz



**JACK RABBIT** 



75cl 57020

9

75el

#### Mud House

**MUD HOUSE** Sauvignon Blanc







Dry with citrus and red berry flavours. Available in cases of 6

2	P	LL	75el	12707	9

#### **JACK RABBIT** Merlot

**JACK RABBIT** 

Pinot Grigio Rosé



Light-bodied with berry and plum flavours. Available in cases of 6

В	##₽	LL	75el	35301	9

#### **MUD HOUSE** Chilean Sauvignon Rosé



Zesty and refreshing with vibrant red berry fruit notes. Available in cases of 6

2	Ø	££ 75el		31603	9	

Lively and crisp with lime citrus and grapefruit flavours.







139



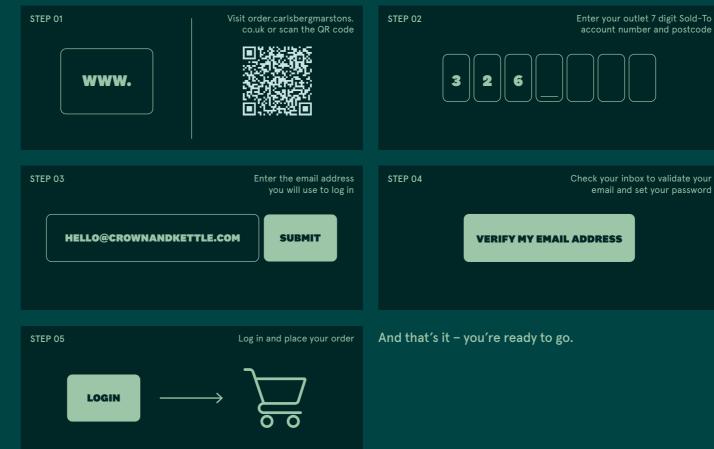


## ACIVATE

#### Wouldn't it be great to take care of all your weekly drinks needs with just one order, one delivery, one invoice?

Crown Cellars is part of Carlsberg Britvic, so you can manage all of your beer, wines, spirits and soft drinks orders either with the Cockpit app or via our online ordering website.

To activate online ordering and start setting your account up just the way you like it, follow these 5 steps.



## ORDERNG



## Helpful Information

#### WINE TASTING GUIDE

Our style guide comes in two parts. Each of our wines comes with a style symbol, to help you understand the range at a glance.



Our white and rosé wines then come with an additional indication of dryness or sweetness, ranging from 1 (very dry) to 9 (dessert-level sweetness.)

1	2	3	4	5	6	7	8	9
1	2	3	4	5	6	7	8	9
DRY SWEET								

Our red wines come with an indication of body or richness, ranging from A (light-bodied) to E (full-bodied and rich.)

А	В	C	D	Е			
LIGHTER			FULL BODIED				

These can be used alongside our tasting notes, which let you know which flavours you'll encounter in each of the wines.

OTHER ICONS	
🎂 CROWN CELLARS OWN BRAND	E EXCLUSIVE TO CROWN CELLARS
OP PRACTICING ORGANIC	OC CERTIFIED ORGANIC
BP PRACTICING BIODYNAMIC	CERTIFIED BIODYNAMIC
SP PRACTICING SUSTAINABLE	SC CERTIFIED SUSTAINABLE
<b>V</b> SUITABLE FOR VEGETARIANS	<b>Ve</b> SUITABLE FOR VEGANS
F FAIRTRADE	STELVIN (SCREWCAP)

#### **ORGANIC, BIODYNAMIC, SUSTAINABLE AND FAIR**

Lots of certification systems exist for organic, biodynamic and sustainable winemaking. These systems can sometimes involve high levels of cost or bureaucracy to maintain, and for that reason some producers (especially smaller ones) choose to follow elements of organic or sustainable practice without seeking formal certification.

If your aim is to support the underlying principles of green winemaking, even if you can't label the wines as `organic', 'biodynamic' or 'sustainable' on your menus, look out for wines labelled 'P' for Practicing. For wines with official certification that you can officially label on your menus, look out for wines labelled 'C', for certified. Let us know if you'd like to know more about specific wines in the range.

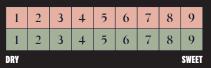
# Helpful Information

#### **WINE TASTING GUIDE**

Our style guide comes in two parts. Each of our wines comes with a style symbol, to help you understand the range at a glance.

P	LIGHT & DELICATE	ES)	SPICY & WARMING	$\mathcal{C}$	LIGHT & BRIGHT REDS	
₩	FRUITY & FRESH	Ø	RICH OAKED WHITES	÷	ELEGANT & COMPLEX	
	FULL-FLAVOURED & OAKED	Ø	ZESTY & VIBRANT			
☀	DRY & AROMATIC	\$	CONCENTRATED & POWERFUL			

Our white and rosé wines then come with an additional indication of dryness or sweetness, ranging from 1 (very dry) to 9 (dessert-level sweetness.)



Our red wines come with an indication of body or richness, ranging from A (light-bodied) to E (full-bodied and rich.)

#### A B C D E **FULL BODIED**

LIGHTER

These can be used alongside our tasting notes, which let you know which flavours you'll encounter in each of the wines.

#### **OTHER ICONS**



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