



# AWARD-WINNING WINES 2024

WINE MERCHANTS  
& SHIPPERS EST. 1978

# VILLA BLANCHE CHARDONNAY



House White  
Wine of the Year



Gold Medal



By the  
Glass Award

Price: £9.51

Region: IGPD'oc, France

Grape Variety: Chardonnay

## Tasting Notes:

‘A wine with good intensity, showing notes of baked apple and ripe stone fruits linked with some lees and oak aromas. The palate is dry, with moderate acidity and good length. A highly complex wine that represents great value.’

Giuseppe D’Aniello, The London Edition.

‘There’s great tension here, with well-integrated acidity and ripe yet well-balanced fruit.’

Stephanie Wangui, Noble Rot.

# VIÑA CERRADA RIOJA BLANCO



By the  
Glass Award



Gold Medal

Price: £8.49

Region: Rioja, Spain

Grape Variety: Tempranillo Blanco/Viura/  
Verdejo Blend

## Tasting Notes:

‘Yellow flowers, well integrated citrus and white stone fruit, with soft baking spices and a touch of creamy roundness on the finish. A beautiful example at this price point.’

Emma Denney, Claridge’s.

‘Soft orchard fruit, with subtle lemon and orange. A bitter grapefruit core fleshed out with apple, lemon, pear and peach, and speckles of salinity.’

Emanuel Pesqueira,  
Gordon Ramsay Group.

Product Code: 49760372

# CALMEL & JOSEPH “LA POINTE” CORBIÈRES



Gold Medal

Price: £10.32

Region: Corbières, France

Grape Variety: Grenache/Syrah Blend

## Tasting Notes:

‘Meaty and concentrated, with plenty of spices, cedarwood and dark plum. There’s vibrant acidity that lifts the pronounced tannins, herbal notes and a meaty finish.’

Diana Rollan, D&D London.

‘Brambles, raspberries, blueberries, and warming spice such as pure chocolate and clove. A riverbank freshness to the palate, like pebbles and wet rocks, finishing bright and juicy.’

Miguel Crunia, Fion.

# VIÑA CERRADA RIOJA CRIANZA



Gold Medal

Price: £9.11

Region: Rioja, Spain

Grape Variety: Tempranillo/  
Garnacha Blend

## Tasting Notes:

‘Redcherries, strawberries and a gentle hint of vanilla, with sweet spices and cured meat. The palate is ripe, with defined fruit, leading to a good finish with balanced alcohol – great quality.’

Matteo Furlan, The Dorchester.

‘Nicely integrated oak aromas, giving space to blackcurrant, blackberries and violets. Ripe, with good tannin structure, medium length and good bite.’

Vanessa Stolz, Pine.

Product Code: 49760375

# CHAMPAGNE DE SAINT-GALL LE ROSÉ PREMIER CRU



Silver Medal

Price: £35.45

Region: Champagne, France

Grape Variety: Chardonnay/Pinot

Noir Blend

## Tasting Notes:

‘Anelegant, red-fruit driven champagne with fine bubbles, Fresh and light, with red berries and some stone fruit.’

Anastasios Karakasis, Bacchanalia.

‘A dry, herbaceous rosé that’s fruity, fresh and mineral, with a savoury streak that would match canapés very well.’

Chris Goodale, Julie’s Restaurant.

# CHAMPAGNE DE SAINT-GALL LE TRADITION PREMIER CRU



Silver Medal

Price: £25.75

Region: Champagne, France

Grape Variety: Chardonnay/Pinot  
Noir Blend

## Tasting Notes:

‘Great bouquet of ripe lemon peel, white floral notes, and biscuit and brioche too. Round and rich, with a finish that evolves from yeast to minerality.’

Davide Santeramo, The Ritz.

‘Freshness and complexity – this would be good either as an aperitif or with a meal.’

Biagio Castaldo, Maison Estelle.

Product Code: 42005310

# PIRANI PROSECCO EXTRA DRY



Silver Medal

Price: £8.18

Region: Veneto, Italy

Grape Variety: Glera

## Tasting Notes:

‘A restrained style, with white peach and pear notes. Good value.’

Leonardo Barloni, The Dorchester.

‘A very good example of the category.’

Marius Plesa, The Waterside Inn.

# LA FERME JULIEN WHITE



Silver Medal

Price: £8.23

Region: South of France, France

Grape Variety: Bourboulenc/Grenache  
Blanc/Roussanne/Ugni Blanc/  
Vermentino Blend

## Tasting Notes:

‘Wet stonemotes, as well as ripe fruit that exhibits freshness. This is well rounded, with the right amount of intensity – very well made.’

Stephanie Wangui, Noble Rot.

‘Good fruit notes and a subtle saline minerality that cuts through the finish.’

Elizabeth Mellish,  
Gleneagles Townhouse.

Product Code: 47886552

# GIKAS WINERY MALAGOUZIA



Silver Medal

Price: £13.51

Region: Attica, Greece

Grape Variety: Malagouzia

## Tasting Notes:

‘An intense, aromatic nose with notes of white peach and flowers, leading to great structure on the palate, with balanced alcohol and acidity. Good value.’

Matteo Furlan, The Dorchester.

‘Aromatic and floral, with a burst of acidity. Great by-the-glass option.’

Chris Parker, consultant sommelier.

# DOLIANOVA PRENDAS VERMENTINO



Silver Medal

Price: £12.50

Region: Sardinia, Italy

Grape Variety: Vermentino

## Tasting Notes:

‘With ripe fruit, this is very generous on the palate, with a creamy texture and bitter almond note on the long finish.’

Sabrina Manolio, consultant sommelier.

‘An expressive food-matching wine that would be good by the glass.’

Nicolo Cereghini,  
Hélène Darroze at The Connaught.

Product Code: 44081206

# GOTAS DE MAR GODELLO



Silver Medal

Price: £13.69

Region: Ribeiro, Spain

Grape Variety: Godello

## Tasting Notes:

‘Alean,mean, citrus machine that gets straight to the point with green and mineral tones carried by the deep citrus notes.’

Jonathan Kleeman, Story Group.

‘An elegant expression of Godello with a flinty mineral character, fresh citrus and underripe stone fruit, and a granite mineral note. Well made.’

Emma Denney, Claridge’s.

# ORGANIC UNION VERDEJO



Silver Medal

Price: £7.54

Region: VinodeEspaña, Spain

Grape Variety: Verdejo

## Tasting Notes:

‘Brightsummer flowers, some warm and refreshing citrus aromas, and a herbal note too. Lovely bitter almond on the palate too – a real crowd pleaser.’

Emma Denney, Claridge’s.

‘Crisp and refreshing, with lemon peel and white peach. Great value for money.’

Emanuel Pesqueira,  
Gordon Ramsay Group.

# RESERVE DE L'HERRÉ ROSÉ



Silver Medal

Price: £8.02

Region: Gascogne, France

Grape Variety: Cabernet Sauvignon/  
Malbec/Merlot Blend

## Tasting Notes:

‘Notes of nectarine, plum, white strawberries and lime, with high acidity and a long finish.’

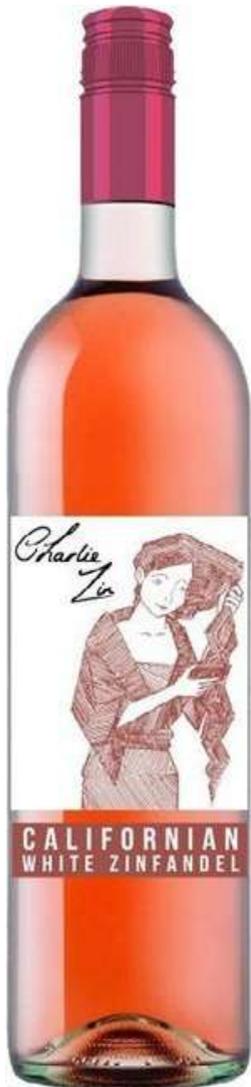
Fred Goodwin-Hayward,  
Restaurant Hywel Jones.

‘Ripe red fruit with a nice savoury note too. A popular style.’

Giancarlo Cuccuru,  
Lutyens Grill at The Ned.

Product Code: 45193165

# CHARLIE ZIN ROSÉ



Silver Medal

Price: £6.23

Region: California, United States

Grape Variety: Zinfandel

## Tasting Notes:

A complex wine with layers of aromas, including rooibos tea, red cherries and yellow plums.'

Klearhos Kanellakis,  
Ekstedt at The Yard.

'Notes of rose, Darjeeling tea, jasmine and rosemary – this would be great for sweet and sour dishes.'

Konstantinos Nestoridis,  
Midsummer House.

Product Code: 46650700

# WHITE ROSE ZINFANDEL ROSÉ



Silver Medal

Price: £6.85

Region: California, United States

Grape Variety: Zinfandel

## Tasting Notes:

Candied fruit character.'

Alberto Gherardi,  
Gordon Ramsay Group.

'Notes of Darjeeling tea and jasmine,  
on both the nose and palate, would  
make this a good match with udon,  
chillies and lamb.'

Konstantinos Nestoridis,  
Midsummer House.

# EQUINO MALBEC



Silver Medal

Price: £7.95

Region: SanJuan, Argentina

Grape Variety: Malbec

## Tasting Notes:

‘With niceblackand blue fruit, this is quite moreish and rounded, not to mention balanced and varietal.’

Emer Landgraf, The Clove Club.

‘Bags of fruit and power here, with a bold texture and chunky tannins.’  
Clara Rubin, Hawksmoor Group.

# CENTRAL MONTE CABERNET SAUVIGNON



Silver Medal

Price: £6.65

Region: Central Valley, Chile

Grape Variety: Cabernet Sauvignon

## Tasting Notes:

‘A soft style of Cabernet with nice fruitiness and a hint of green capsicum.’

Maria Cintoli, Gravetye Manor.

‘Cassis notes, and a leafiness, together with black tea – good typicity and balance, with rounded tannins and good balancing acidity.’

Clara Rubin, Hawksmoor Group.

# LUNA AZUL MERLOT



Silver Medal

Price: £6.65

Region: Central Valley, Chile

Grape Variety: Merlot

## Tasting Notes:

‘Ripe red plum and dark forest fruit flavours lead to some spice notes that mingle with cocoa, as well as some earthiness.’

Clara Rubin, Hawksmoor Group.

‘Ripe character, with a nice coffee undertone and some tannic structure. Good value.’

Glen Montgomery, Eorna.

Product Code: 46780100

# LA GRAND COMTADINE CÔTES DU RHÔNE



Silver Medal

Price: £11.75

Region: Rhône Valley, France

Grape Variety: Grenache/Syrah/  
Cinsault Blend

## Tasting Notes:

‘Rich and spicy, this is approachable, juicy and fresh. A great by-the-glass candidate.’

Erik Simonics, Sunset Hospitality Group.

‘Fruit flavours are nicely balanced by some subtle spice and violet notes – this would pair well with a variety of foods, or can be enjoyed on its own.’

Elizabeth Mellish,  
Gleneagles Townhouse.

# BARON D'ARIGNAC CABERNET SAUVIGNON



Silver Medal

Price: £7.26

Region: Languedoc Roussillon, France

Grape Variety: Cabernet Sauvignon

## Tasting Notes:

‘Areal brightness and ripeness here, with red plum fruit, Asian spice, vanilla, cedar and clove. Herbal notes add some complexity.’

Stephanie Wangui, Noble Rot.

‘Bright fruit notes, with lots of floral tones of violet and rose too, and a subtle spice on the finish.’

Elizabeth Mellish,  
Gleneagles Townhouse.

# PETER SICHEL ALTURA 350



Silver Medal

Price: £10.17

Region: IGP Cucugnan, France

Grape Variety: Grenache/Syrah/  
Carignan Blend

## Tasting Notes:

‘Great intensity on the nose, with very well defined red and black fruit, and a floral component followed by notes of grilled meat and black pepper. Showing great concentration, with finesse and an elegant finish.’

Giuseppe D’Aniello, The London Edition.

# ENSEDUNE MALBEC



Silver Medal

Price: £9.51

Region: Languedoc-Roussillon, France

Grape Variety: Malbec

## Tasting Notes:

‘Fruity, with a herbal note and a liquorice undertone, this is dry, with firm tannins. An interesting wine to pair with food.’

Elizabeth Mellish,  
Gleneagles Townhouse.

‘Good intensity, with ripe black fruit, some sweet spices from the oak, and a long finish.’

Giuseppe D’Aniello, The London Edition.

Product Code: 49760002

# LA FERME JULIEN RED



Silver Medal

Price: £8.23

Region: South of France, France

Grape Variety: Carignan/Cinsault/Grenache/Syrah Blend

## Tasting Notes:

‘Slatey, with green herbaceous notes and dense, plush fruit like plum and damson, as well as some spice. Tartness from the herbaceousness cuts through the wood, while alcohol and tannins are both high but well integrated. Would love this with blue cheese’

Stephanie Wangui, Noble Rot.

# GRAN BERICANTO RISERVA



Silver Medal

Price: £12.80

Region: Veneto, Italy

Grape Variety: Merlot/Cabernet/Tai  
Rosso Blend

## Tasting Notes:

‘Avery generous nose, with red and black berries, and a touch of spice, leading to a rounded palate.’

Sabrina Manolio, consultant sommelier.

‘A spicy, barrel-finish character with some vanilla and tertiary notes too. A good pub wine’

Nicolo Cereghini,  
Hélène Darroze at The Connaught.

# PASSI NERI SYRAH



Silver Medal

Price: £10.11

Region: Sicily, Italy

Grape Variety: Syrah

## Tasting Notes:

‘Deep red and dark fruit, with notes of black olive and black pepper, and a good mineral finish.’

Chris Goodale, Julie’s Restaurant.

‘Intense tannins and black fruit, with a smoky barbecue note, blackcurrant, leather, olive and tea.’

Matthew Davison, Moor Hall.

# INKOSI SHIRAZ



Silver Medal

Price: £6.65

Region: Western Cape, South Africa

Grape Variety: Shiraz

## Tasting Notes:

‘Fresh cherries are balanced by a leathery character – good length too.’

Klearhos Kanellakis,  
Ekstedt at The Yard.

‘With a smoky, barbecue sauce note, there’s stunning balance here for the price, and with a good finish.’

Alberto Gherardi,  
Gordon Ramsay Group.

# CHAMPAGNE CHARLES JOUBERT



Bronze Medal

Price: £22.43

Region: Champagne, France

Grape Variety: Pinot Noir/Pinot Meunier/  
Chardonnay Blend

## Tasting Notes:

‘A fresh and vibrant style, with round acidity pushing the saline minerality and stone fruit flavours past the initial lemon zest, green apples and pears. A fabulous way to start a meal.’

Chris Goodale, Julie’s Restaurant.

# MAGNIFICO PROSECCO



Bronze Medal

Price: £9.40

Region: Veneto, Italy

Grape Variety: Glera

## Tasting Notes:

‘Averypronounced, aromatic nose, with citrus and tropical fruit aromas like guava.’

Leonardo Barloni, The Dorchester.

‘The fresh side of prosecco, with acidity brightening it, and a finish that is quite sapid.’

Charlotte Page, Joël Robuchon Group.

Product Code: 40180072

# CENTRAL MONTE CHARDONNAY



Bronze Medal

Price: £6.65

Region: Central Valley, Chile

Grape Variety: Chardonnay

## Tasting Notes:

‘Herbaceous and floral, with a hint of minerality, there’s good typicity of the grape variety here.’

Maria Cintoli, Gravetye Manor.

‘An easy-drinking style, with a nice mixture of tropical and pleasant vegetal characters.’

Glen Montgomery, Eorna.

Product Code: 49224563

# CLOUD ROCK SAUVIGNON BLANC



Bronze Medal

Price: £7.78

Region: Maipo Valley, Chile

Grape Variety: Sauvignon Blanc

## Tasting Notes:

‘Showing good typicity and drinkability, the acidity is in balance, with the wine showing a good blend of ripeness.’

Clara Rubin, Hawksmoor Group.

‘Nice aromatic notes on the nose, with a green character and lovely acidity. Well balanced.’

Maria Cintoli, Gravetye Manor.

Product Code: 41239353

# LUNA AZUL SAUVIGNON BLANC



Bronze Medal

Price: £6.65

Region: Central Valley, Chile

Grape Variety: Sauvignon Blanc

## Tasting Notes:

‘Pronounced aromas of tropical fruit, with some nice minerality on the palate.’

Emer Landgraf, The Clove Club.

‘Expressive and bold, with mature fruit notes along with more youthful fruit, and great fruit concentration on the palate.’

Clara Rubin, Hawksmoor Group.

Product Code: 46780110

# RESERVE DE L'HERRÉ WHITE



Bronze Medal

Price: £8.02

Region: Gascogne, France

Grape Variety: Colombard/Ugni

Blanc Blend

## Tasting Notes:

'Real ripeness in the fruit here, with balanced acidity – exactly what you want in an easygoing wine.'

Stephanie Wangui, Noble Rot.

'A great, well-made everyday drinking wine – very approachable.'

Erik Simonics, Sunset Hospitality Group.

Product Code: 45193164

# BERICANTO PINOT GRIGIO



Bronze Medal

Price: £9.15

Region: DOCVicenza, Italy

Grape Variety: Pinot Grigio

## Tasting Notes:

‘Adynamic Pinot Grigio with a dense stone fruit core, as well as white florals, green apple and subtly salty minerality.’

Chris Goodale, Julie’s Restaurant.

‘Apple, lemon and white flower notes that are expressive of the grape variety. Good fruit concentration.’

Giacomo Recchia, Bob Bob Ricard.

# DEGÀ PECORINO



Bronze Medal

Price: £7.72

Region: Abruzzo, Italy

Grape Variety: Pecorino

## Tasting Notes:

‘With floral notes, as well as peach and citrus, this is dry, light and refreshing on the palate.’

Giacomo Recchia, Bob Bob Ricard.

‘Intense and fresh, with apple and peach notes. Ticks a lot of boxes, and would pair with seafood and salads. Good value for money too.’

Anastasios Karakasis, Bacchanalia.

Product Code: 46891042

# TURTLE BAY SAUVIGNON BLANC



Bronze Medal

Price: £9.99

Region: Marlborough, New Zealand

Grape Variety: Sauvignon Blanc

## Tasting Notes:

‘Very ripe notes of candied citrus, with some yellow fruit too. The acidity is racy and mouthwatering, with good concentration.’

Laurent Chaniac,  
The Cinnamon Collection.

‘Honeysuckle notes, and a slightly creamy texture, leading to a balanced, long finish.’

Philipp Reinstaller,  
Raffles London at The OWO.

# CRAMELE RECAȘ, PINOT GRIGIO



Bronze Medal

Price: £7.03

Region: Banat, Romania

Grape Variety: Pinot Grigio

## Tasting Notes:

‘Fresh and zingy, this is showing notes of stone fruit, green fruit and tropical fruit, as well as a touch of nuttiness taking it towards a creamy edge. This would be a great addition to a by-the-glass programme, as the pricing is exemplary.’

Erin Donnelly, Heron.

# BOULDERS BEACH SAUVIGNON BLANC



Bronze Medal

Price: £7.65

Region: Western Cape, South Africa

Grape Variety: Sauvignon Blanc

## Tasting Notes:

‘A developed style, showing less fruit and more oak influence, with very good balance and complexity.’

Carolina W Seibel, Pétrus.

‘A clean, zesty and medium-bodied wine for serving by the glass on a terrace.’

Konstantinos Nestoridis,  
Midsummer House.

# ILLUSION CHENIN BLANC



Bronze Medal

Price: £7.95

Region: Wellington, South Africa

Grape Variety: Chenin Blanc

## Tasting Notes:

‘A great wine, with all of its structural components in balance. Perfect for a casual dining restaurant.’

Alberto Gherardi,  
Gordon Ramsay Group.

‘Clean and aromatic, a good wine by the glass, and a good match with asparagus on the grill.’

Konstantinos Nestoridis,  
Midsummer House.

Product Code: 46583521

# INKOSI SAUVIGNON BLANC



Bronze Medal

Price: £6.63

Region: Western Cape, South Africa

Grape Variety: Sauvignon Blanc

## Tasting Notes:

‘Fresh, greencitrus notes followed by green bell pepper and some asparagus, with a palate that’s more tropical, with some passion fruit flavours.’

Klearhos Kanellakis,  
Ekstedt at The Yard.

‘Showing elegance and a nice mineral freshness, as well as fruity notes and herbaceousness too.’

Carolina W Seibel, Pétrus.

# WRITERS BLOCK CHENIN BLANC



Bronze Medal

Price: £6.68

Region: Western Cape, South Africa

Grape Variety: Chenin Blanc

## Tasting Notes:

‘Agreatnose of tropical and stone fruits, with ripe nectarines and elements of unripe banana coming together on both the nose and palate. Great for African dishes like vegetable bobotie.’

Konstantinos Nestoridis,  
Midsummer House.

Product Code: 45111002

# VIÑA PALOMERAS WHITE



Bronze Medal

Price: £6.60

Region: Navarra, Spain

Grape Variety: Viura/Chardonnay Blend

## Tasting Notes:

‘Stone fruit character, like flat peaches and mirabelle plums, with hints of pear drops and some tonka beans, and floral too, with a nice creaminess, and good freshness. Interesting as a food pairing for white meats like chicken.’

Miguel Crunia, Fion.

# L'OASIS PROVENCE ROSÉ



Bronze Medal

Price: £10.40

Region: Provence, France

Grape Variety: Grenache/Cinsault/  
Syrah Blend

## Tasting Notes:

‘Crispacity, with notes of cherry, pomegranate and strawberry, with a creaminess too.’

Savvas Symeonidis,  
Gordon Ramsay Restaurants.

‘Red cherries and strawberries lead to a fresh finish.’

Biagio Castaldo, Maison Estelle.

Product Code: 45251071

# LA FERME JULIEN ROSÉ



Bronze Medal

**Price:** £8.23

**Region:** South of France, France

**Grape Variety:** Cinsault/Grenache/  
Syrah Blend

## **Tasting Notes:**

‘Afloral nose with hints of wild strawberry, good definition and decent length.’

Matteo Furlan, The Dorchester.

‘Notes of white peach, apricot and lime, as well as fresh yoghurt – big, and very well made.’

Fred Goodwin-Hayward,  
Restaurant Hywel Jones.

Product Code: 47886554

# FIORI SUL MURO ROSATO



Bronze Medal

Price: £6.42

Region: Vinod'italia, Italy

Grape Variety: Merlot/Corvina Blend

## Tasting Notes:

'Fruity and mineral, with notes of red fruits, and stone fruits too, including cherry, strawberry, white peach and blossom flowers, with hints of minerality and a pleasant finish.'

Anastasios Karakasis, Bacchanalia.

'For the price, there's impressive density of flavour, and nice vibrancy for gastronomic use.'

Chris Goodale, Julie's Restaurant.

Product Code: 44065552

# CRAMELE REÇAȘ, PINOT ROSÉ



Bronze Medal

Price: £7.03

Region: Banat, Romania

Grape Variety: Pinot Noir

## Tasting Notes:

‘Freshandfruitfocused, with a touch of cream alongside.’

Erin Donnelly, Heron.

‘Strawberries and cream, by the glass, in the summer.’

Zoé Donadio, Apricity Restaurant.

# ENTREFLORES ROSADO



Bronze Medal

Price: £7.48

Region: Navarra, Spain

Grape Variety: Garnacha

## Tasting Notes:

‘With a fresh nose of raspberry and strawberry and a light, fresh palate, this is a great summer party wine.’

Matteo Furlan, The Dorchester.

‘Notes of gooseberry and red fruit. Good drinkability for a by-the-glass wine for everyday consumption, and great value for money.’

Mateusz Kowalczyk, Kai Mayfair.

Product Code: 49760382

# MIRADA ORGANIC ROSÉ



Bronze Medal

Price: £9.98

Region: CastillaLa Mancha, Spain

Grape Variety: Bobal

## Tasting Notes:

‘Crisp, and red fruit-led, with vibrant acidity, this is a good everyday rosé, and a good by-the-glass option.’

Mateusz Kowalczyk, Kai Mayfair.

‘Clean notes of cranberries and lime make this a refreshing, easy-drinking rosé that would be great with fresh goats’ cheese.’

Fred Goodwin-Hayward,  
Restaurant Hywel Jones.

# VIÑA PALOMERAS ROSÉ



Bronze Medal

Price: £6.60

Region: Navarra, Spain

Grape Variety: Garnacha

## Tasting Notes:

‘Elegant strawberry and cherry notes, with a slight pétillance making the palate a bit more lively. Mineral, dry and good value for money.’

Vanessa Stolz, Pine.

‘With cranberries, apricots and lemon, a versatile rosé that would be great on its own, but brilliant with shellfish.’

Fred Goodwin-Hayward,  
Restaurant Hywel Jones.

Product Code: 49760387

# PAINTED LADIES, ZINFANDEL ROSÉ



Bronze Medal

Price: £6.95

Region: California, United States

Grape Variety: Zinfandel

## Tasting Notes:

‘Fresh,fruityand well balanced.’

Klearhos Kanellakis,  
Ekstedt at The Yard.

‘With its notes of strawberries,  
jasmine and lychee, this would be  
great with sweet potato fries.’

Konstantinos Nestoridis,  
Midsummer House.

# CLUB DE CAMPO MALBEC



Bronze Medal

Price: £7.97

Region: Mendoza, Argentina

Grape Variety: Malbec

## Tasting Notes:

‘Good typicity, with dark plummy fruits, and gently herbaceous too, with a nice tannin structure.’

Glen Montgomery, Eorna.

‘Real concentration and vibrant colour, with fruit on the nose and spice on the palate.’

Clara Rubin, Hawksmoor Group.

Product Code: 46898011

# RÉSERVE DE L' HERRÉ MALBEC



Bronze Medal

Price: £8.02

Region: Paysd'Oc, France

Grape Variety: Malbec

## Tasting Notes:

'Ripe and black fruit driven, with sweet spices, this is round and rich, but well balanced, with a long-lasting finish showing signs of complexity.'

Erik Simonics, Sunset Hospitality Group.

'Delicate floral notes in between bright red fruit – a juicy red wine that's easy drinking.'

Elizabeth Mellish,  
Gleneagles Townhouse.

Product Code: 45193166

# VILLA BLANCHE PIQUEPOUL NOIR



Bronze Medal

Price: £9.05

Region: IGPD'oc, France

Grape Variety: Piquepoul Noir

## Tasting Notes:

'Ripe black fruit on the nose, with some pungent spices too, leading to a dry palate with good texture and ripe tannins.'

Giuseppe D'Aniello, The London Edition.

'An easy drinking red, bright and fresh with juiciness and fresh notes of rose petal and violet.'

Elizabeth Mellish,  
Gleneagles Townhouse.

Product Code: 45193155

# LA GRAND COMTADINE GIGONDAS



Bronze Medal

Price: £19.82

Region: Rhône Valley, France

Grape Variety: Grenache/Syrah/  
Mourvèdre Blend

## Tasting Notes:

‘Black fruit and black pepper on the nose, with a hint of smoke, leading to a meaty palate, with chalky tannins.’

Biagio Castaldo, Maison Estelle.

‘With spicy fruity and good concentration, this is well balanced on the palate, with a good finish.’

Davide Santeramo, The Ritz.

# CAMEL & JOSEPH “LE BRIC À BRAC” SAINT CHINIAN



Bronze Medal

Price: £10.72

Region: Saint-Chinian, France

Grape Variety: Syrah/Grenache/  
Carignan Blend

## Tasting Notes:

Lotsof appealing dark fruit and spice on the nose, with some plushness but an otherwise linear palate. Good value for money.'

Josie Phillips, consultant sommelier.

'Forest and wild red fruits, with spice and a bitter citrus character. A powerful wine with a refreshing ferrous side to it – a match for wild boar ragù.'

Miguel Crunia, Fion.

# GIKAS WINERY CABERNET SAUVIGNON



Bronze Medal

Price: £14.17

Region: Attica, Greece

Grape Variety: Cabernet Sauvignon

## Tasting Notes:

‘Notes of blackcurrant, ripe berry, leather, smoke and cured meat. This is warm, juicy and bold, with big, grippy tannins, and finishes with balsamic herbs and blackcurrant leaf.’

Matteo Furlan, The Dorchester.

‘Excellent Cabernet, with notes of damson and graphite, with rich tannins.’

Fred Goodwin-Hayward,  
Restaurant Hywel Jones.

# BERICANTO PINOT NOIR



Bronze Medal

Price: £9.95

Region: DOCVicenza, Italy

Grape Variety: Pinot Noir

## Tasting Notes:

‘Intense and fruity, with some woody character too.’

Nicolo Cereghini,  
Hélène Darroze at The Connaught.

‘Showing some autumnal development, with attractive, nuanced orange rind. Great finesse for the price.’

Joshua Castle, Noble Rot.

Product Code: 46891011

# FIORI SUL MURO SANGIOVESE



Bronze Medal

Price: £6.55

Region: EmiliaRomagna, Italy

Grape Variety: Sangiovese

## Tasting Notes:

‘Sour redfruit and subtle spice, with grippy tannins and a taut finish.’

Matthew Davison, Moor Hall.

‘Very obviously Sangiovese, with high tannins and acidity, and some good red fruit character.’

Chris Goodale, Julie’s Restaurant.

# DEGA MONTEPULCIANO D'ABRUZZO



Bronze Medal

Price: £7.72

Region: Abruzzo, Italy

Grape Variety: Montepulciano

## Tasting Notes:

‘Fresh, with raspberry and strawberry notes, and hints of minerality.’

Anastasios Karakasis, Bacchanalia.

‘Ripe berry and plum, with some herbal notes – very good for pasta with meat sauce.’

Giacomo Recchia, Bob Bob Ricard.

Product Code: 46891017

# NERO D'AVOLA CONTE NERO



Bronze Medal

Price: £11.05

Region: Sicily, Italy

Grape Variety: Nero D'Avola

## Tasting Notes:

'Jammy and ripe, with aromas of plum and dark cherry, great intensity and good freshness.'

Vincenzo Arnese,  
Raffles London at The OWO.

'With a deep ruby colour, this is aromatic and vibrant, with ripe tannins, black plums and ripe black cherry.'

Natalja Senina, Chewton Glen.

# I FEUDI DI ROMANS PINOT NERO



Bronze Medal

Price: £12.28

Region: Friuli Venezia Giulia, Italy

Grape Variety: Pinot Noir

## Tasting Notes:

‘Cherry and blackberry notes, with spice notes too. Harmonious, with good minerality.’

Sabrina Manolio, consultant sommelier.

‘Fresh and crunchy – I can see this being served a little chilled.’

Joshua Castle, Noble Rot.

Product Code: 44065554

# VIGNALESTA PRIMITIVO DI MANDURIA



Bronze Medal

Price: £18.38

Region: Puglia, Italy

Grape Variety: Primitivo

## Tasting Notes:

‘Garnetcolour and an intense nose, with balsamic notes and some ripe, blue fruit character.’

María Federica Salvador,  
consultant sommelier.

‘Powerful and aromatic, with dark berries and sweet cinnamon, tobacco and meaty notes, all with a velvety structure.’

Natalja Senina, Chewton Glen.

# RECANTOS DE LISBOA RESERVA



Bronze Medal

Price: £8.18

Region: Lisboa, Portugal

Grape Variety: Aragonez/Castelão/Touriga Nacional Blend

## Tasting Notes:

‘Red fruit aromas balanced with balsamic notes and acidity, leading to a good finish.’

Federico Moccia, 67 Pall Mall.

‘Fruit forward, with spicy, peppery characteristics, and a smooth palate.’  
Biagio Castaldo, Maison Estelle.

Product Code: 49269254

# BALAURI PINOT NOIR



Bronze Medal

Price: £7.35

Region: Banat, Romania

Grape Variety: Pinot Noir

## Tasting Notes:

‘Light and bright, this is fruit focused and easy drinking.’

Erin Donnelly, Heron.

‘Juicy and soft – you can’t argue with that price point either.’

Zoé Donadio, Apricity Restaurant.

# CRAMELE RECAȘ, PINOT NOIR



Bronze Medal

Price: £7.15

Region: Banat, Romania

Grape Variety: Pinot Noir

## Tasting Notes:

‘Agreatby-the-glass wine – would be refreshing chilled.’

Joshua Castle, Noble Rot.

‘With its juicy fruit, this would work well by the glass in the summer, for pubs or bars.’

Josie Phillips, consultant sommelier.

# ILLUSION PINOTAGE



Bronze Medal

Price: £7.95

Region: Wellington, South Africa

Grape Variety: Pinotage

## Tasting Notes:

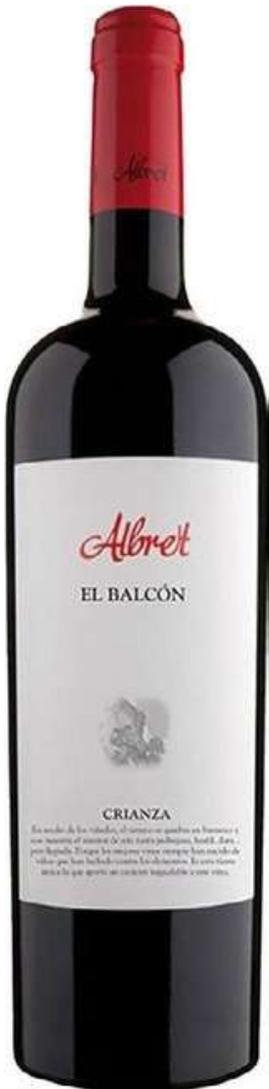
‘Sweet spices, with some smoke coming through – wonderful balance.’

Alberto Gherardi,  
Gordon Ramsay Group.

‘Fresh fruit with an earthiness, and well balanced oak.’

Klearhos Kanellakis,  
Ekstedt at The Yard.

# ALBRET EL BALCÓN CRIANZA



Bronze Medal

Price: £8.66

Region: Navarra, Spain

Grape Variety: Tempranillo/Cabernet  
Sauvignon/Syrah Blend

## Tasting Notes:

‘Really ripe, with dark cherry, blackberry and medicinal notes, leading to ripe tannins on the palate, with good acidity and structure. A very well made wine.’

Matteo Furlan, The Dorchester.

‘A mature red, with notes of plum with oak spice and a good backbone of acidity. Very good value for money.’

Mateusz Kowalczyk, Kai Mayfair.

Product Code: 49760384

# ORGANIC UNION TEMPRANILLO



Bronze Medal

Price: £7.54

Region: VinodeEspaña, Spain

Grape Variety: Tempranillo

## Tasting Notes:

‘Blackcurrant and black cherry on the nose, with delicate black fruit on the palate, which is showing great balanced structure. A good wine by the glass.’

Matteo Furlan, The Dorchester.

‘With blueberry and strawberry notes, this is smooth and easy to drink on its own, but great with seared tuna too.’

Fred Goodwin-Hayward,  
Restaurant Hywel Jones.

# VIÑA CERRADA RIOJA RESERVA



Bronze Medal

Price: £12.06

Region: Rioja, Spain

Grape Variety: Tempranillo/Graciano/  
Mazuelo Blend

## Tasting Notes:

‘Ripe red fruit with a herbal component too, leading to a palate with chalky tannins.’

Biagio Castaldo, Maison Estelle.

‘Good fruit here, with well-integrated oak – a balanced wine with good complexity.’

Davide Santeramo, The Ritz.

Product Code: 49760376

# VIÑA PALOMERAS RED



Bronze Medal

Price: £6.60

Region: Navarra, Spain

Grape Variety: Tempranillo

## Tasting Notes:

‘With notes of rose, cherry and strawberry, this is fresh and elegant on the nose, leading to a bright palate – a bargain for the price.’

Matteo Furlan, The Dorchester.

‘Plum, blackcurrant, sage and thyme notes. A full-bodied wine, excellent with a Sunday roast dinner, or on its own.’

Fred Goodwin-Hayward,  
Restaurant Hywel Jones.

Product Code: 49760385

**NORTHWEST  
DRINKS LTD**

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