

“Keep Calm & Carignan”

A Selection of some of the best value for money wines from a variety of Regions around France.

Pre-orders with exclusive Members Pricing are Essential!

Prosper Malfoux “Chablis” 2019 – Chablis, France

An elegant example of Chablis from one of the most famous Chardonnay growing regions of France. Expect an abundance of refreshing minerality & acidity in this wine. If you are looking for a chardonnay that is a little bit more fruit forward, this may not be the wine for you. This wine is more suited to those who enjoy a Yarra Valley style of chardonnay with hints of stonefruits (white peach, nectarine) coming through but it's the wet pebble, slate & minerality flavours/ texture that is the real driving force behind the wine.

If you are looking for a great wine to pair with most seafood, vegetarian, pork & chicken dishes while reminiscing of the not so socially distant days, then this could be the perfect 1.5m apart pair.



Single Bottle: \$30.50

6 pack: \$175.00

Louis Jadot Morgon "Chateau des Jacques" 2017 – Beaujolais, France

From one of the most prominent wine houses, in one of the most prominent areas in the Beaujolais region comes the Louis Jadot Morgon "Chateau Des Jacques" 2017 vintage. This a blend of Gamay from 3 single vineyards (Bellevue, Cotes du Py & Roche Noir) in the region. Unlike the typical styles of Beaujolais/ Gamay varieties coming from the region which are designed to drink young, the "Chateau des Jacques" is a more robust style of Gamay which sees some firm grippy tannins on the palate. This indicates some great ageing potential (5-20years). Aromatics of both savoury & sweet spice (cinnamon, cardamom) and Black fruit (Blackberry, blueberry) shine through on the nose. For lovers of an elegant Tempranillo or robust styles of Pinot Noir this will be a great addition to the collection!



Single Bottle: \$34.00

6 pack: \$195.00

Les Peyraudins "Pinot Noir" – Languedoc-Roussillon, France

Coming from the coastal regions of the South of France, this Pinot Noir is all about flavour and texture. The winemakers pick some of the Pinot Noir grapes early and put them under a slow fermentation level to keep the sugar levels low and retain the acidity from the grapes.

Where the vineyards are located, they are protected from wind & frost by the surrounding Mountainous Terrain while still getting early to afternoon sunshine, allowing for optimal conditions for ripening. The resulting wine is a light bodied red displaying sour cherry, currant & plum notes with a silky elegant finish. Great accompaniment with Duck, Pasta, Cheese & Dishes with a little bit of heat. A perfect pairing for late afternoon Zoom meetings which could very well have just been an email.



Single Bottle: \$25.00

6 pack: \$130.00

Rivarose Sparkling Rose Brut – *Southern Rhone, France*

This sparkling rose is predominantly made with Syrah, giving it some uplifting notes of raspberry on the nose. Throw a little grenache into the mix (which it does) and we have ourselves some lifted aromatics & spice complimented with a hint of Grapefruit. Don't be fooled by the talk of fruit aromas coming through, this is a dryer style of Rose. The winemakers have picked the grapes overnight & kept the grapes chilled to retain a crisp & refreshing acidity, but also to help prevent too many flavours being imparted into the wine during fermentation.

This is a great wine as an aperitif, to be enjoyed with most seafood/shell fish, Vegetarian dishes herb based sauces (salsa Verde, chimichurri..)



Single Bottle: \$25.00

6 pack: \$130.00

Vincent Paris Saint-Joseph les Côtes (syrah) – *Northern Rhone, France 2017*

Coming from the Saint-Joseph appellation (comfortably the largest geographically) in the Northern Rhone we bring you a red which just oozes elegance. Saint-Joseph generally deals with cultivating Red wine grapes (pre-dominantly Syrah) but also grows small parcels of Marsanne & Roussanne which may be used in small amounts to blend and lift aromatics in the wine to create a more balanced and pleasing drinking experience. For lovers of a cool climate shiraz this could be the wine for you.

Blueberry, Boysenberry, Olive & perfumed peppery notes on the nose. Fine tannins integrated with a well-balanced acidity create a silky like texture on the palate with hints of Espresso & smoky mineral flavours coming through on the length. This is an incredible wine with a lot of ageing potential. If you want to cellar the "les Cotes" you will start to see the tannins soften and further round out within 1-2years. But if you fancy drinking it now, go for it! It's a beautifully structured wine in any instance. I'd be looking to pair it over some Lamb, Game, Rich stews, Slow Braised meats and Beef (nothing too lean, preferably some good marbling). A personal favourite from me to you, highly recommend!



Single Bottle: \$44.00

6 Pack: \$250.00

Domaines Schlumberger Riesling Grand Cru Saering – Guebwiller, Alsace 2015

Alsace is one of my favourite wine-growing regions in France. One of the most Northern Appellations bordering Germany which pre-dominantly focuses on the 4 Noble grape varieties (Riesling, Gewurtztraminer, Pinot Gris & Muscat) Alsace has been a big player in delivering white wine with an array of flavours/ textures. Some of the best wines have an incredible ageing potential that develop nutty, honey & even tropical fruit flavours on the palate after cellaring for 5+ years.

Lone behold we present the “Domaine Schlumberger Riesling Grand Cru Saering” an Alsatian Riesling which has started to develop a couple of these characters. This Riesling isn’t similar (texturally speaking) to some of the Riesling you would see in cooler regions around Australia.

Although there is still plenty of citrus (blood orange, lime, yuzu) and slate flavour, this Riesling is a bit more textural after sitting on Lees for 8months. Some tropical fruit flavours of Papaya, and slight melon characters are starting to develop but another year or 2 cellaring will help bring a more complex flavour profile this grand cru. Most fish, Asian influenced dishes (especially with heat), shellfish, pork & vegetarian dishes will all pair well with this white.



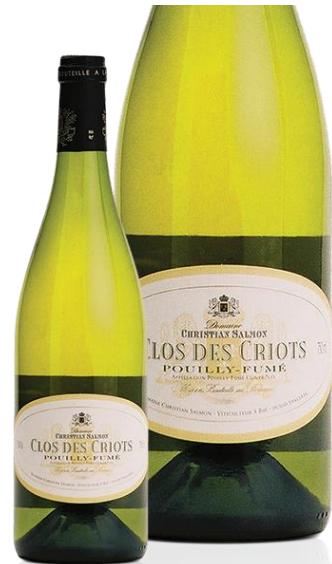
Single Bottle: \$50.00

6 Pack: \$280.00

Domaine Christian Salmon Clos des Criots Pouilly-Fumé – Loire Valley 2018

For Sauvignon Blanc lovers out there, here is something for you. The Loire Valley has made Sauvignon Blanc into an art form (Sancerre) and this wine is no exception. The Pouilly-Fumé gives you an array of floral & citrus aromatics on the nose, paired with a clean cut minerality with hints of smoke (through barrel-ageing). The winemakers have found a great balance of imparting Oak into this wine, unlike some oaked white wine, this Pouilly-fumé still has some great fruit purity shining through.

A little bit different, but a beautiful & charming expression of Sauvignon Blanc none the less. If you are an avid white wine drinker that finds it hard to pair a wine with richer foods, then look no further. Potential to age further, but for me this wine is a case of “no time like the present” and I find it best enjoyed younger. This wine will hold its own with most meats, but incredibly well with Pork, Cream based sauces, and Cured meats.



Single Bottle: \$35.00

6 Pack: \$185.00

Dourthe “Diane de Belgrave” Bordeaux Blend 2011 – Bordeaux, France

We couldn't do a French wine offering without having something from Bordeaux in the mix. This is a Merlot, Cabernet Sauvignon & Petit-Verdot blend from the esteemed Haut-Medoc region within Bordeaux.

This wine is a bold & expressive red, with a fine tannin structure which has softened over time. Although this has been bottled under cork for approx. 7 years (bottled in 2013) there is still further ageing potential. If you are drinking it now though, expect to see some ripe fruit characters of plum, blackberry, blueberry with some floral & herbaceous characters (mint, lavender, tarragon) on the back palate. Some tertiary characters of smoked meat, tobacco, dried fruit coming through.

A beautiful classic & savoury example of Bordeaux, great pairing with Game, Beef & most BBQ meats (great with some charring).

Single Bottle: \$38.50

6 Pack: \$217.00



Members Mixed Packs available

“Tour de France”

(8pack: One of each wine): **\$255**

“La Vie en Rouge”

(4pack of each Red): **\$130**

(12pack: 3 x each Red): **\$385**

“Blanc des Blancs”

(4pack: 1 x Chablis, 1 x Pouilly-Fume, 1 x Grand Cru Riesling, 1 x Sparkling rose)
\$128

(12pack: 3 x Chablis, 3 x Pouilly-Fume, 3 x Grand Cru Riesling, 3 x Sparkling rose)
\$380

"Keep Calm & Carignan" Wine Order Form

Wine	Single/s	6pack
Prosper Malfoux "Chablis" 2019		
Louis Jadot Morgon "Chateau des Jacques" 2017		
Les Peyraudins "Pinot Noir"		
Rivarose Sparkling Rose Brut		
Vincent Paris Saint-Joseph les Côtes (syrah)		
Domaines Schlumberger Riesling Grand Cru Saering 2015		
Domaine Christian Salmon Clos des Criots Pouilly-Fumé		
Dourthe "Diane de Belgrave" Bordeaux Blend 2011		

Wine Mixed Packs

Tour de France (8pack): _____

La Vie en Rouge (4 pack): _____ 12pack _____

Blanc des Blancs (4pack): _____ 12pack _____

CC no: _____ Exp Date:_____ CCV_____

Name: _____

Delivery list/Chambers: _____

*Please note that your Orders & Delivery will be Processed upon Payment