

# FLINT WINES

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## Autumn/Winter Collection 2011 Top 50 Wines

This is a wonderful time of year for food and therefore a great time to drink serious wine! Plus, of course, there are the obligatory indulgences of Christmas to endure as well! Rather than overwhelm you with a huge, long list, we thought a food-friendly precis of what we have would be more appropriate. Of course, you can log on to our new website [www.flintwines.com](http://www.flintwines.com) to see all of our wines and also keep up with all the latest news. We are delighted to offer a very seasonal 10% discount on all mixed cases. Free delivery on all orders over £250.

### Bubbles

Our Champagne Doyard is fantastic. It came top in a major trade tasting in September run by Imbibe magazine, beating such well known names as Billecart Salmon and Gosset in the process. It gets lots of bottle age and shows wonderfully complexity. However, should you be looking for something more 'everday' our Proseccos and Vouvrais are quite delightful alternatives.

**N/V Prosecco Giante, Borguluce** £9.95

*This has a lovely, fresh clean apple quality to it yet is also soft and very appealing. Perfect for drinks' parties.*

**N/V Prosecco Extra Dry, Borguluce** £12.95

*This is the more grown up version showing greater complexity and length. It has lovely fresh bready and white fruit aromas and is really rather elegant. Perfect aperif bubbly.*

**N/V Vouvray Méthode Traditionelle Brut, Domaine Foreau** £15.95

*Philippe Foreau is the finest winemaker in Vouvray (yes, his wines are better than Huet's!). This is made from Chenin Blanc and has that lovely mix of richness and vibrancy.*

**N/V Vouvray Méthode Traditionelle Demi-Sec, Domaine Foreau** £15.95

*This has a touch of sweetness, which makes it perfect for breakfast in bed with some brioche or served with some fois gras canapes.*

**N/V Cuvée Vendemiaire Brut, Champagne Doyard** £29.95

**Magnums** £65.00

*This is a blend of 2001, 2002 and 2004 and is made from 100% Chardonnay from mainly Grand Cru vineyards. Its extra ageing before release gives it complexity but it is still wonderfully fresh and vibrant. Very serious for the money and even better in magnums! "The fresh, lemony flavors show a lot of finesse, backed by a subtly silky texture and a slightly smoky, almost flinty minerality. There's already a detailed complexity and depth on the mid-palate that promises to develop further with time, and the balance of dosage is excellent, giving this a sophisticated and expressive vigor" By awarding it \*\* Champagne guru Peter Liem ranks it right in the top few labels along with such names as Krug!*

**N/V Cuvée Vendemiare Extra Brut, Champagne Doyard** **£31.95**

*Whilst the Brut is dry (7 grams of dosage compared for example to the 14 of Veuve Cliquot) this is completely dry with zero dosage. Such Champagnes can be too lean when so dry as they are usually released too young, but this has 7 years bottle age and it has rounded out beautifully now, showing lovely aromas of fresh straw and brioche. Drink the Brut alone and this with canapes.*

**2000 Collection de l'An Blancs de Blancs, Champagne Doyard** **£55.00**

*Just released earlier this year when the fabulous 1996 ran out, this is just starting to drink beautifully. It has added complexity and length compared to the Brut and yet that same refined, pure, almost Burgundian element to it. Worth the extra!*

**Aperitif Whites**

**2010 Montblanc Sauvignon Blanc, Côtes de Thongue** **£6.95**

*Still our best selling, best value wine. Classy and quite grown up, this Languedoc is dry, lively and packed with flavour. Rare to find such quality at this price.*

**2010 Sauvignon de Touraine, Domaine Charmoise** **£10.95**

*The Marionnet family have long been regarded as one of the stars of the region and this is a great example of why. Aromatic, lively, pure and zingy, this is a perfect lunch time or drinks party wine.*

**2009 Viognier 'Saint Fleur', Domaine de Triennes** **£14.95**

*From the Dujac-owned Provençal property of Triennes, this pure Viognier is wonderfully definitive, showing delightful aromatic qualities and plenty of rich fruit character.*

**2010 Chablis, Domaine Bernard Defaix** **£13.95**

*This is about as classic a Chablis as you will ever taste. Lean, mineral, oyster shell aromas, lively, mouthwatering, dry and very long. 2010 is a great vintage and this is a great example. Drink with oysters or some smoked salmon.*

**2010 Branko Sauvignon Blanc, Italy** **£16.95**

*Great intensity here, combining rich fruit and fresh, lively aromatics. Excellent concentration and length from a high quality small producer from north-east Italy.*

**2010 Riesling J J Kabinett, Weingut J J Prüm** **£16.95**

*A great way to get in to German wine. Prüm is the master and this is his entry level Kabinett made from a blend of his 3 vineyards. It is beautifully vibrant and poised with lovely racy minerality and bags of slate-infused fruit. Perfect with some carpaccio of scallops.*

**2009 Bourgogne Blanc, Domaine Ballot-Millot** **£15.95**

*Charles Ballot is based in Meursault yet makes wines with a minerality more often associated with Puligny. This has great harmony and a delicate edge around its delicious fruit character. A very sophisticated Bourgogne Blanc that gets better by the day.*

**Entrée White Wines**

**2010 Macon Loché, Domaine Clos des Rocs** **£12.95**

*Winemaker Olivier Giroux is a little superstar. This is aged in stainless steel rather than oak which maintains its purity and allows the natural concentration to shine through. Great entry level Burgundy which would be great with scallops.*

**2010 Sancerre 'Denisottes', Domaine Claude Riffault** **£17.95**

*Single vineyard Sancerre made by the brother of the winemaker at Etienne Sauzet who has a Burgundian philosophy as regards vineyard parcels. A simple grilled dover sole would work beautifully with this.*

**2009 Chablis 1er Cru Côte de Lechet, Domaine Bernard Defaix** **£18.95**

*Great minerality from this serious 1er Cru which is very mouthwatering and vibrant. Ideal with gravadlax. Victoria Moore in the Telegraph described this as 'a near perfect Chablis, you can smell the cool, damp Kimmeridgian clay. Nerve-tingingly mineral and wintry'.*

**2010 Sauvignon Blanc, Rochioli Vineyards** **£21.95**

*One fifth of this is barrel-fermented which gives it added richness and spice, allowing it to cope with a delicious wild mushroom risotto*

**2009 Saint-Aubin 1er Cru Charmois, Domaine Paul Pillot** **£24.95**

*The genius that is Thierry Pillot (Terry Pilot to us!) makes two St Aubin's and this is the more mineral of the two, although the vines are on the borders of Chassagne. A touch of spice and minerality and lovely freshness. Langoustines would be the perfect match here.*

**2007 Riesling Grand Cru Geisberg, Domaine André Kientzler** **£27.95**

*Kientzler is one of the true stars of Alsace and this vineyard produces his signature wine. 2007 is a terrific vintage and this bristles with Riesling verve and character. Would be great with charcuterie of a wild duck salad.*

**2009 Condrieu 'Solarie', Domaine Gilles Barges** **£39.95**

*A fine example of the potential of the capricious grape that is Viognier from one of the northern Rhône's finest producers. This is rich, honeyed and spicy with a hint of exotic fruit yet it maintains a lovely vitality. Would be lovely with some spicy food.*

**Main Course White Wines**

**2008 Pinot Gris, Domaine André Kientzler** **£14.95**

*This is just coming to an end just as it's found its stride. It has a lovely glycerolly, fat richness and intensity with a hint of spice and honey. Lovely with black cod.*

**2010 Bourgogne Blanc, Domaine Bernard Moreau** **£15.95**

*The new vintage of our favourite wine has arrived earlier than usual due to the 2009 flying out the door 'comme les croissants'. This is a little tighter at this stage but it has a real touch of class. This will impress your friends at your dinner party without breaking the bank. Versatile and lively this would work well with both fish and poultry.*

**2009 Rioja Blanco, Remirez de Ganuza** **£16.95**

*Ganuza is one of the new stars of Rioja, recently being awarded 100 points for their soon to be released Gran Reserva. This is fresh style Rioja with good oak spice and plenty of character. Seafood risotto would be good with this.*

**2005 Terso, Fumanelli** **£17.95**

*From north-east Italy, this blend of Garganega and Trebbiano has bags of personality yet retains great freshness and poise and makes for a lovely alternative to white Burgundy. Would cope with oily fish well.*

**2008 Rully 1er Cru Molesme, Domaine Jean-Baptiste Ponsot** **£18.95**

*This, quite rightly, won a gold medal at this year's IWC awards. It is at its peak now combining rich nutty fruit and spicy freshness.*

**2007 Pouilly-Fuissé 'Pierrefolle', Château Rontets** **£26.95**

*This is from a wonderful single vineyard overlooking the village of Fuissé and the wine is rich and succulent with some oak spice lots of intense, ripe fruit flavours. This is concentrated enough to drink well with both fish and meat.*

**2009 Puligny-Montrachet 'Les Enseignères', Thierry Pillot** **£32.95**

*This is arguably the best village level vineyard in Puligny, nestling just below the Grand Cru of Bienvenue-Bâtard-Montrachet. This is all the delicacy one would expect of proper Puligny yet real intensity, too. Mineral and tingly with excellent bite, especially for the vintage. Drink with the likes of turbot or halibut.*

**2008 Saint-Aubin 1er Cru En Remilly, Domaine Hubert Lamy** **£32.95**

*Olivier Lamy is the undisputed king of Saint-Aubin and every time you taste or drink his wines you understand why. En Remilly is one of the appellation's best vineyards, and this has a perfect mix of richness and minerality. Very classy. Lobster anyone?*

**2007 Chassagne-Montrachet 1er Cru Baudines, Jean-Marc Pillot** **£45.00**

*Baudines is right up in the rocks of Chassagne and you can smell and taste this wine's wonderful stoniness. Jean-Marc only makes 4 barrels of this wine and its purity, subtlety and precision and delightful. Keep your fish cooked simply and let the wine's minerality flood out over it.*

**2008 Chassagne-Montrachet 1er Cru Champgains, Caroline Morey** **£45.00**

*This is a richer, fuller style of Chassagne but equally as classy. There is more volume and a touch more oak spice. Excellent balance and punch here, too. There's not a qualitative difference, more a stylistic one. Drink both and see which you prefer!*

**2009 Meursault 'Casse-Têtes', Domaine Arnaud Tessier** **MAGNUMS only £65.00**

*Arnaud Tessier is a very exciting young grower, full of potential. He makes stony, almost lacey wine and this is a fine example. Sadly he makes miniscule quantities of wine and he had already sold out of his bottles but we managed to prize a few magnums out of him instead. Casse-Têtes has a very stony soil and this is reflected in a very pure, liquid-stone style of wine. Perfect with simple, grilled fish.*

**Main Course Red Wines**

**2010 Valpolicella Classico, Fumanelli** **£10.95**

*Fresh and juicy with lots of cherry fruit and a nice vibrancy to keep it all together. Stylish red that can be drunk with both surf and turf.*

**2009 Sablet, Domaine La Roubine** **£12.95**

*The wines from Roubine just get better and better. This is such a nice glass of wine, full of garriquery, stony, red fruit intensity. Perfect with some roast beef!*

**2009 Bourgogne Pinot Noir, Domaine Guiton** **£14.95**

*Guillaume Guiton makes lovely pure Pinots and his entry wine is a great example of his craft. Juicy, red fruits with a hint of earthiness but also lovely freshness, too. What's not to like?!*

**2004 Coudoulet de Beaucastel, Château de Beaucastel** **£17.95**

*From one of the giants of Châteauneuf comes this very fine Côtes-du-Rhône which is just spot on for drinking now. 2004 was a fresh, red fruit vintage and this has a certain restraint and vitality which is very appealing. Great with roast duck.*

- 2007 Château Civrac, Côtes de Bourg** £15.95  
*Englishman Mark Hellyar gave up a successful career in the UK to turn his hand to making claret and judging by the quality of this it was a shrewd decision! Juicy, balanced, with a nice mix of red fruits and spice, this 2007 is drinking very nicely now. Ideal for roast lamb.*
- 2010 Rioja Tinto, Remirez de Ganuza** £16.95  
*This is the entry red from the wonderful Ganuza estate and it's packed with fresh, energized fruit. Spice, warmth and vibrancy all in one glass. Veal or lamb for this.*
- 2009 Côte de Nuits Villages, Domaine Coillot** £18.95  
*One of the best value red Burgundies we sell from the stable of top Marsannay winemaker, Christophe Coillot. From vineyards on the edge of Gevrey-Chambertin this has lovely, juicy yet earthy red fruits and real impact and intensity. Great with all sorts of poultry, red meat and game.*
- 2004 Château La Garricq, Moulis** £21.95  
*A huge dollop of Petit Verdot is the key to this wine's loveliness. From a tiny property of just 3 hectares this is vibrant, damseny and focused and just delightful. Classy claret with a touch of almost Burgundian gentility.*
- 2009 Mount Jefferson Pint Noir, Cristom Vineyards** £24.95  
*The 2009 has finally arrived and what a delight it is. As refined and elegant as ever with lovely cool aromatics and freshness. Perfect with veal or pork.*
- 2006 Vosne-Romanée 'Les Vigneux', Domaine Jean Tardy** £34.95  
*Vigneux is a well-sited lieu dit in the heart of Vosne, just below the likes of Les Suchots and RSV. This is very pretty and precise and starting to drink wonderfully well now. Grouse would be delicious with this.*
- 2007 Chambolle-Musigny 'Les Bussières', Domaine Lignier** £34.95  
*Bussières lies on the border of Morey and Chambolle and this has all the lovely aromatics one hopes for from Chambolle, combined with a little extra punch from its Morey influence. Like so many 2007 Burgundies this is finding its feet beautifully and tastes great matched with a magret de canard and some wild mushrooms!*
- 2008 Cabernet Sauvignon, Gramercy Cellars** £39.50  
*Master Sommelier, Greg Harrington, has worked wonders in a short space of time at this new estate and produced a superlative array of pure, vibrant, definitive varietals from the cool climate of Washington State. This Cabernet is a wonder and would be lovely with most beef or lamb dishes.*
- 2004 Nuits-St-Georges 1er Cru Les Pruliers, Domaine Henri Gouges** £38.95  
*Pruliers is right in the heart of the southern vineyards of Nuits and this is a classic style Nuits, full of minerality, guts and intensity. This is a very much a food wine and rewards decanting for half an hour to allow it top open out. Drink with game and venison.*
- 2007 Vosne-Romanée 1er Cru Les Suchots, Domaine Confuron-Cotetidot** £59.50  
*Yves Confuron has more than 2 hectares of old vine Suchots, divided up into 4 parcels, 2 next to Echezeaux and 2 next to Romanée-Saint-Vivant so we shouldn't be surprised that his 'signature' wine is a delight. Fragrant, fresh, punchy and pure, it needs a little time in a decanter after which it will delight and bring alive your veal or goose.*

### **Special Treats**

- 2008 Corton Charlemagne Grand Cru, Domaine Hubert de Montille** £85.00  
*"A gently wooded nose features a complex array of green apple, spiced pear and a distinct wet stone character that is also reflected by the very rich and impressively broad-scaled flavors that not only possess terrific power but also an almost painful intensity on the balanced, focused and tension-filled bone dry finish that delivers outstanding persistence." Not much needs to be added to Burghound's appraisal of this wonderful wine, whose sheer class with offset its obvious youth. Drink with some indulgent seafood.*
- 1993 Vosne-Romanée 1er Cru Les Suchots, Domaine Confuron-Cotetidot** £105.00  
*Yves Confuron's wines age very well and we recently snapped up a parcel of this fully mature Suchots. The aromas are all fresh mushroom and 'sous bois' and the palate is gentle and mature with just enough vigour to lift and define the flavours. Would be lovely with guinea fowl and ceps.*
- 1995 Clos du Marquis, St Julien** £55.00  
*This is the second wine of the mighty Leoville Las Cases and is at its peak right now. Classic style claret with hints of lean pencil and tobaccoey red fruit flavours. Perfect with cote de beau!*
- 2000 Chambertin Grand Cru, Domaine Pierre Damoy** £105.00  
*In youth Pierre Damoy's wines are powerful and masculine, yet time mellows them wonderfully and this 2000 is starting to drink beautifully. It's classic Gevrey-Chambertin with great depth and intensity. This needs a complex dish to offset all its delightful nuances.*

**Minimum order is 1 mixed case. Minimum order for free delivery is £250. All prices quoted are per unit inc vat. All wines subject to availability.**