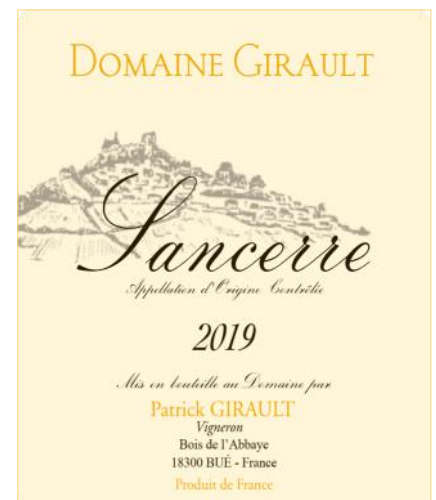
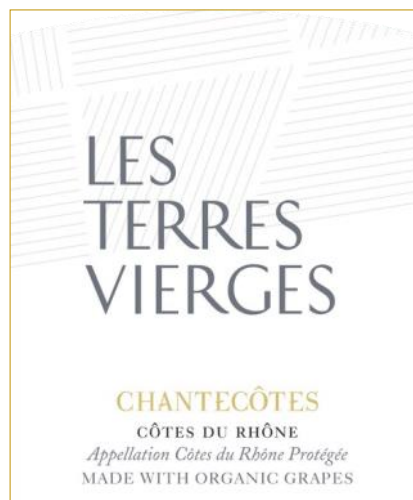
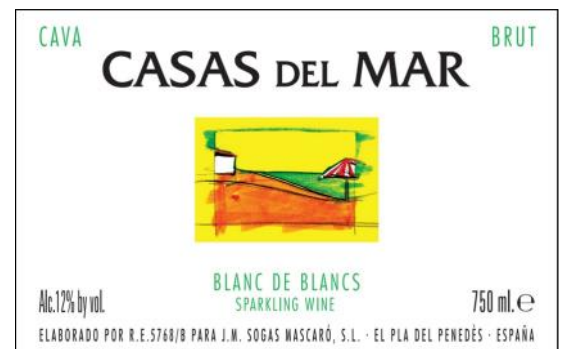




HB WINE MERCHANTS

Quality Imported Wines at Affordable Prices



HB Wine Merchants presents wines from: **Jean Josselin**



FRANCE

Cuvée des Jean Extra Brut

Champagne



Brand Highlights

- 100% Pinot Noir
- Multi-generational family business with a philosophy to produce high quality, approachable & friendly wines
- Grower/Estate that owns 12 Ha of vineyards in Gyé-sur-Seine, located on the southern tip of Champagne region
- Adheres to sustainable agricultural/viticulture methods Terra Vitis; certified HVE3 (High Environmental Value Level 3, highest certification level); Vigneron Independent

The Estate

Since 1854, the Josselin family has owned vineyards on the exceptional land of the Seine Valley, situated to the south of Côtes de Bar and in the extreme south of the Champagne region in a village called Gyé-sur-Seine. Jean Josselin built up his vineyards among the best slopes and in 1957 he created his own brand: Champagne JEAN JOSSELINE. In 1980, his son Jean-Pierre joined the family business and invested in vine management and vinification. He and his wife Veronique expanded the winery to include magnificent vaulted cellars to support the entire winemaking process. Their children, Lucile and Jean-Felix, joined the business in 2010 with Jean-Felix taking over the winemaking duties. Since 1992, Champagne Jean Josselin has been a member of Champagne's Regional Federation of Independent Winegrowers. The estate covers almost 12 hectares and the wines are made from 100% Estate fruit—Pinot Noir, Chardonnay, Pinot Meunier. The Côtes de Bar vineyards are formed from Jurassic hillsides, established on Kimmeridgian limestone and clay soil. A true artisanal grower/producer.

Wine Making

The grapes are harvested by hand and pressed in whole clusters. After a 24 hour resting period, alcoholic fermentation occurs and complete malolactic fermentation is done followed by three extractions over the next 3-4 months. Blending and bottling with a metal cap for a minimum of 24 months in the vaulted cave. The Dosage is 4.5 grams per liter. The Cuvée de Jean Extra Brut is made from a selection of wines from several years' Pinot Noir harvests, this ensures quality and consistency.

Tasting Notes

Yellow gold in color with a seductive nose of hawthorn, apple and strawberry compote. Lively and fresh on the palate, with a hint of white peach flavor. Approachable and friendly, it is a perfect aperitif or a lovely accompaniment to oysters, mussels or shrimp!

Press

- ♦ **92 Points**—Wine Review Online

Product Specifications

- Available in: 750mL, 1.5L w/Natural Cork
- 750ml UPC: 8 75734 00830 7
- 750ml SCC: 1 08 75734 00830 4
- 750ml Case (in.): 20.7 x 13.7 x 3.9
- 1.5L UPC: 8 75734 00837 6
- 1.5L SCC: 1 08 75734 00837 3
- 1.5L Case (in.): 18 x 12 x 17

HB Wine Merchants presents wines from: **Jean Josselin**



FRANCE

Alliance Extra Brut

Champagne



Brand Highlights

- A blend of 70% Pinot Noir + 30% Chardonnay
- Multi-generational family business with a philosophy to produce high quality, approachable & friendly wines
- Grower/Estate that owns 12 Ha of vineyards in Gyé-sur-Seine, located on the southern tip of Champagne region
- Adheres to sustainable agricultural/viticulture methods Terra Vitis; certified HVE3 (High Environmental Value Level 3, highest certification level); Vigneron Independent

The Estate

Since 1854, the Josselin family has owned vineyards on the exceptional land of the Seine Valley, situated to the south of Côtes de Bar and in the extreme south of the Champagne region in a village called Gyé-sur-Seine. Jean Josselin built up his vineyards among the best slopes and in 1957 he created his own brand: Champagne JEAN JOSSELINE. In 1980, his son Jean-Pierre joined the family business and invested in vine management and vinification. He and his wife Veronique expanded the winery to include magnificent vaulted cellars to support the entire winemaking process. Their children, Lucile and Jean-Felix, joined the business in 2010 with Jean-Felix taking over the winemaking duties. Since 1992, Champagne Jean Josselin has been a member of Champagne's Regional Federation of Independent Winegrowers. The estate covers almost 12 hectares and the wines are made from 100% Estate fruit—Pinot Noir, Chardonnay, Pinot Meunier. The Côtes de Bar vineyards are formed from Jurassic hillsides, established on Kimmeridgian limestone and clay soil. A true artisanal grower/producer.

Wine Making

The grapes are harvested by hand and pressed in whole clusters. After a 24 hour resting period, alcoholic fermentation occurs and complete malolactic fermentation is done followed by three extractions over the next 3-4 months. Blending and bottling with a metal cap for a minimum of 24 months in the vaulted cave. The Dosage is 4.5 grams per liter.

Tasting Notes

This is a wine that expresses the finesse of Chardonnay & the power of Pinot Noir. The wine has a delicate straw yellow color with a fresh nose of citrus, green apple, herbs and mint. Pleasing and elegant on the palate with a lemony finish. Balanced and graceful, enjoy as an aperitif or pair with fresh lobster, shrimp or sea scallops.

Press

- ♦ **93 Points**—Wine Review Online
- ♦ **90 Points**—Wine Enthusiast

Product Specifications

- Available in: 750mL w/Natural Cork
- UPC: 8 75734 00831 4
- SCC: 1 08 75734 00831 1
- Case (in.): 20.7 x 13.7 x 3.9
-

HB Wine Merchants presents wines from: **Jean Josselin**



FRANCE

Audace Rosé **Extra Brut**

Champagne



Brand Highlights

- 100% Pinot Noir from a multi-generational family business with a philosophy to produce high quality & approachable wines
- Grower/Estate that owns 12 Ha of vineyards in Gyé-sur-Seine, located on the southern tip of Champagne region
- Adheres to sustainable agricultural/viticulture methods Terra Vitis; certified HVE3 (High Environmental Value Level 3, highest certification level); Vigneron Independent

The Estate

Since 1854, the Josselin family has owned vineyards on the exceptional land of the Seine Valley, situated to the south of Côtes de Bar and in the extreme south of the Champagne region in a village called Gyé-sur-Seine. Jean Josselin built up his vineyards among the best slopes and in 1957 he created his own brand: Champagne JEAN JOSSELIN. In 1980, his son Jean-Pierre joined the family business and invested in vine management and vinification. He and his wife Veronique expanded the winery to include magnificent vaulted cellars to support the entire winemaking process. Their children, Lucile and Jean-Felix, joined the business in 2010 with Jean-Felix taking over the winemaking duties. Since 1992, Champagne Jean Josselin has been a member of Champagne's Regional Federation of Independent Winegrowers. The estate covers almost 12 hectares and the wines are made from 100% Estate fruit—Pinot Noir, Chardonnay, Pinot Meunier. The Côtes de Bar vineyards are formed from Jurassic hillsides, established on Kimmeridgian limestone and clay soil. A true artisanal grower/producer.

Wine Making

Jean-Félix and his father Jean-Pierre look for a particular gastronomic aspect in their rosé, and after years of experimentation, they found a particular single parcel of older vines (40 years average) delivers this. The grapes are sorted twice, then destemmed 100%. A portion of the grapes are macerated for 24-36 hours (depends on year). The wines are tasted every two hours until they get exactly the aromatic notes they're looking for. The rest of the destemmed grapes from that parcel are run through the Coquard basket press, which has a four-hour press time involving 100% manual labor. Then the macerated juice and the "free-run" juice from the press are blended together, put into a settling tank, and complete malolactic fermentation is done followed by three extractions over the next 3-4 months. Blending and bottling with a metal cap for a minimum of 24 months in the vaulted cave. Dosage is 3g/L.

Tasting Notes

This "rosé of maceration" is made in a complex manner and to our exacting standards. It's eye-catching rich red color begs you to inhale its rich and fruity aromas of red currants and raspberries. Seductive mouthfeel with balance and persistent red fruit make this a sexy wine for all occasions.....picnic fruit salad, easy grilled salmon or a delicious raspberry tart dessert.

Press



Product Specifications

- Available in: 750mL, 1.5L w/Natural Cork
- 750ml UPC: 8 75734 00834 5
- 750ml SCC: 1 08 75734 00834 2
- 750ml Case (in.): 20.7 x 13.7 x 3.9
- 1.5L UPC: 8 75734 00836 9
- 1.5L SCC: 1 08 75734 00836 6
- 1.5L Case (in.): 18 x 12 x 17

HB Wine Merchants presents wines from: **Jean Josselin**



FRANCE

Aux Origines Millésime Extra Brut

Champagne



Brand Highlights

- 100% Pinot Noir
- Multi-generational family business with a philosophy to produce high quality, approachable & friendly wines
- Grower/Estate that owns 12 Ha of vineyards in Gyé-sur-Seine, located on the southern tip of Champagne region
- Adheres to sustainable agricultural/viticulture methods Terra Vitis; certified HVE3 (High Environmental Value Level 3, highest certification level); Vigneron Independent

The Estate

Since 1854, the Josselin family has owned vineyards on the exceptional land of the Seine Valley, situated to the south of Côtes de Bar and in the extreme south of the Champagne region in a village called Gyé-sur-Seine. Jean Josselin built up his vineyards among the best slopes and in 1957 he created his own brand: Champagne JEAN JOSSELINE. In 1980, his son Jean-Pierre joined the family business and invested in vine management and vinification. He and his wife Veronique expanded the winery to include magnificent vaulted cellars to support the entire winemaking process. Their children, Lucile and Jean-Felix, joined the business in 2010 with Jean-Felix taking over the winemaking duties. Since 1992, Champagne Jean Josselin has been a member of Champagne's Regional Federation of Independent Winegrowers. The estate covers almost 12 hectares and the wines are made from 100% Estate fruit—Pinot Noir, Chardonnay, Pinot Meunier. The Côtes de Bar vineyards are formed from Jurassic hillsides, established on Kimmeridgian limestone and clay soil. A true artisanal grower/producer.

Wine Making

Made with fruit selected from the best vineyards. The grapes are harvested by hand and pressed in whole clusters. After a 24 hour resting period, alcoholic fermentation occurs and complete malolactic fermentation is done followed by three extractions over the next 3-4 months. Blending and bottling with a metal cap for 36 months in the vaulted cave. The Dosage is 4 grams per liter.

Tasting Notes

This powerful wine was named after the creator of House of Jean Josselin—Cordon Royal. It has a golden yellow color with a powerful and complex nose of brioche, butter, honey, biscuit, baked pear and cinnamon. It has a full-bodied palate and a lingering, satisfying finish. Pair this wine with decadent dishes like foie gras or poultry with a rich sauce or roux.

Press

- ♦ 2016 Vintage **90 Points**—Jeb Dunnuck

Product Specifications

- Available in: 750mL w/Natural Cork
- UPC: 8 75734 00835 2
- SCC: 1 08 75734 00835 9
- Case (in.): 20.7 x 13.7 x 3.9
-

HB Wine Merchants presents wines from: **Jean Josselin**



FRANCE

Contexture Extra Brut

Champagne



Brand Highlights

- A blend of 50% Chardonnay + 30% Pinot Noir + 20% Pinot Meunier
- Multi-generational family business with a philosophy to produce high quality, approachable & friendly wines
- Grower/Estate that owns 12 Ha of vineyards in Gyé-sur-Seine, located on the southern tip of Champagne region
- Adheres to sustainable agricultural/viticulture methods Terra Vitis; certified HVE3 (High Environmental Value Level 3, highest certification level); Vigneron Independent

The Estate

Since 1854, the Josselin family has owned vineyards on the exceptional land of the Seine Valley, situated to the south of Côtes de Bar and in the extreme south of the Champagne region in a village called Gyé-sur-Seine. Jean Josselin built up his vineyards among the best slopes and in 1957 he created his own brand: Champagne JEAN JOSSELINE. In 1980, his son Jean-Pierre joined the family business and invested in vine management and vinification. He and his wife Veronique expanded the winery to include magnificent vaulted cellars to support the entire winemaking process. Their children, Lucile and Jean-Felix, joined the business in 2010 with Jean-Felix taking over the winemaking duties. Since 1992, Champagne Jean Josselin has been a member of Champagne's Regional Federation of Independent Winegrowers. The estate covers almost 12 hectares and the wines are made from 100% Estate fruit—Pinot Noir, Chardonnay, Pinot Meunier. The Côtes de Bar vineyards are formed from Jurassic hillsides, established on Kimmeridgian limestone and clay soil. A true artisanal grower/producer.

Wine Making

The grapes are harvested by hand and pressed in whole clusters. After a 24 hour resting period, alcoholic fermentation occurs and complete malolactic fermentation is done followed by three extractions over the next 3-4 months. Blending and bottling with a metal cap for a minimum of 24 months in the vaulted cave. The Dosage is 4.5 grams per liter.

Tasting Notes

This charming wine has a pale yellow color with fine, creamy bubbles. A classic nose for this traditional blend: mineral, spices, white flowers and red fruits combine for a mouthwatering prelude to the first sip. The palate is soft with excellent structure and a lingering, satisfying finish. Enjoy this wine with textured white fish like grouper and monkfish. Or pair with gingerbread for a spicy dessert!

Press



Product Specifications

- Available in: 750mL w/Natural Cork
- UPC: 8 75734 00833 8
- SCC: 1 08 75734 00833 5
- Case (in.): 20.7 x 13.7 x 3.9

HB Wine Merchants presents wines from: **Jean Josselin**



FRANCE

Les Blanc Millésime Extra Brut

Champagne



Brand Highlights

- 100% Chardonnay
- Multi-generational family business with a philosophy to produce high quality, approachable & friendly wines
- Grower/Estate that owns 12 Ha of vineyards in Gyé-sur-Seine, located on the southern tip of Champagne region
- Adheres to sustainable agricultural/viticulture methods Terra Vitis; certified HVE3 (High Environmental Value Level 3, highest certification level); Vigneron Independent

The Estate

Since 1854, the Josselin family has owned vineyards on the exceptional land of the Seine Valley, situated to the south of Côtes de Bar and in the extreme south of the Champagne region in a village called Gyé-sur-Seine. Jean Josselin built up his vineyards among the best slopes and in 1957 he created his own brand: Champagne JEAN JOSSELIN. In 1980, his son Jean-Pierre joined the family business and invested in vine management and vinification. He and his wife Veronique expanded the winery to include magnificent vaulted cellars to support the entire winemaking process. Their children, Lucile and Jean-Felix, joined the business in 2010 with Jean-Felix taking over the winemaking duties. Since 1992, Champagne Jean Josselin has been a member of Champagne's Regional Federation of Independent Winegrowers. The estate covers almost 12 hectares and the wines are made from 100% Estate fruit—Pinot Noir, Chardonnay, Pinot Meunier. The Côtes de Bar vineyards are formed from Jurassic hillsides, established on Kimmeridgian limestone and clay soil. A true artisanal grower/producer.

Wine Making

The grapes are harvested by hand and pressed in whole clusters. After a 24 hour resting period, alcoholic fermentation occurs and complete malolactic fermentation is done followed by three extractions over the next 3-4 months. The bottles are stored on their sides, on wooden laths, for three years minimum before disgorging. The Dosage is 4 grams per liter. Made from grapes of a single harvest year, it shows the unique particularities of that vintage.

Tasting Notes

Brilliant light yellow color with flecks of green and a persistent stream of fine, active bubbles. On the nose, delicate notes of apricot, lime, mint, spice & mineral. The palate is open, clean and vivacious with harmonious flavors of peach, pear & spice. A versatile wine that can easily be enjoyed as an aperitif or an accompaniment to blackened fish or grilled meats. Aging potential for 5+ years.

Press



Product Specifications

- Available in: 750mL, 1.5L, 3L w/Natural Cork
- 750ml UPC: 8 75734 00832 1 / SCC: 1 08 75734 00832 8
- 750ml case (in.): 20.7 x 13.7 x 3.9
- 1.5L UPC: 8 75734 00838 3 / SCC: 1 08 75734 00838 0
- 1.5L case (in.): 18 x 12 x 17
- 3L UPC: 8 75734 00839 0 / SCC: 1 08 75734 00839 7
- 3L case (in.): 19.3 x 7.2 x 7.4

HB Wine Merchants presents wines from: **Forget-Brimont**



FRANCE

Champagne Brut Premier Cru

Champagne



Brand Highlights

- Blend of 40% Pinot Noir, 40% Pinot Meunier, and 20% Chardonnay
- Between 20% and 40% of reserve wines are used to ensure consistency
- Grower/Estate that owns 18 Ha of Premier Cru Vineyards in Ludes

The Estate

Maison Forget-Brimont's vineyards cover 18 hectares that are for the most part located on the terroirs of the communes of the Montagne de Reims: Mailly-Champagne and Verzenay for the Grand Crus and Chigny les Roses, Coulommès la Montagne, Ludes, Montbré, Serriers, Taissy and Villers-Allerand for the Premier Crus. This 6th generation estate started by Louis Forget, planted their first vineyards in the beginning of the 19th Century while the brand was established in 1920. It then became known as Forget-Brimont in 1978. Pinot Noir reigns supreme in this area. This wine is made from primarily Estate fruit from those Premier Cru vineyards but they also purchase some fruit from other Premier Cru growers and Grand Cru growers in order to make small quantities of Grand Cru Champagne. A true artisanal grower/producer with enough vineyards to supply year round continuity of Brut NV Premier Cru.

Wine Making

The grapes are harvested by hand and pressed in whole bunches. Alcoholic fermentation occurs at 17°C and malolactic fermentation is done in temperature controlled stainless steel tanks. It is then horizontally aged in traditional chalk cellars for at least 24 months on the cork. The wine is left to rest an additional two months after dosage before they are shipped. Between 20% and 40% of the wine is from their Reserve stock. The Dosage is 10 grams per liter and the total acidity is 4.1.

Tasting Notes

The Brut Premier Cru is a pale golden color. It has a delicate nose, very fresh, with lovely complexity. Fresh and supple on the palate, the first impression is of fresh green apples with a hint of white flowers and hazelnuts. The complexity is driven by the use of multiple vintages, multiple varietals, and extended aging of reserve wine components. A fine bead is the result of extended aging on the cork during the secondary fermentation. As with most Brut Champagne, it is the perfect aperitif! It is also wonderful with entrees served with a white cream sauce.

Press

- ♦ Brut 92 Points—Wine Spectator
- ♦ Brut 90 Points—Wine Advocate

Product Specifications

- Available in: 750mL w/Natural Cork
- UPC: 8 75734 00820 8
- SCC: 1 08 75734 00820 5
- Case (in.): 15.75 x 12.9 x 9.25

HB Wine Merchants presents wines from: **Forget-Brimont**



FRANCE

Champagne Blanc de Blancs Premier Cru

Champagne



Brand Highlights

- 100% Chardonnay
- Between 20% and 40% of reserve wines are used to ensure consistency
- Grower/Estate that owns 18 Ha of Premier Cru Vineyards in Ludes

The Estate

Maison Forget-Brimont's vineyards cover 18 hectares that are for the most part located on the terroirs of the communes of the Montagne de Reims: Mailly-Champagne and Verzenay for the Grand Crus and Chigny les Roses, Coulommès la Montagne, Ludes, Montbré, Serriers, Taissy and Villers-Allerand for the Premier Crus. This 6th generation estate started by Louis Forget, planted their first vineyards in the beginning of the 19th Century while the brand was established in 1920. It then became known as Forget-Brimont in 1978. Pinot Noir reigns supreme in this area. This wine is made from primarily Estate fruit from those Premier Cru vineyards but they also purchase some fruit from other Premier Cru growers and Grand Cru growers in order to make small quantities of Grand Cru Champagne. A true artisanal grower/producer with enough vineyards to supply year round continuity of Brut NV Premier Cru.

Wine Making

The grapes are harvested by hand and pressed in whole bunches. Alcoholic fermentation occurs at 17°C and malolactic fermentation is done in temperature controlled stainless steel tanks. It is then horizontally aged in traditional chalk cellars for at least 24 months on the cork. The wine is left to rest an additional two months after dosage before they are shipped. Between 20% and 40% of the wine is from their Reserve stock. The Dosage is 8 grams per liter and the total acidity is 4.3.

Tasting Notes

The Blanc de Blancs Premier Cru is a pale yellow color with tints of light green. It has a fine, persistent bead that is a direct result of extended aging on the cork during secondary fermentation. The nose is delicate and filled with notes of white peach and white flowers like acacia and hawthorn. Lively, fresh & powerful on the palate, the first impression is of white peach and citrus flavors. The complexity is driven by the use of multiple vintages, multiple varietals, and extended aging of reserve wine components. Enjoy as an aperitif or pair with fresh seafood like oysters and grilled or smoked salmon. It is a delicious accompaniment to aged hard cheeses like parmesan and Manchego.

Press



Product Specifications

- Available in: 750mL w/Natural Cork
- UPC: 8 75734 00823 9
- SCC: 1 08 75734 00823 6
- Case (in.): 15.75 x 12.9 x 9.25

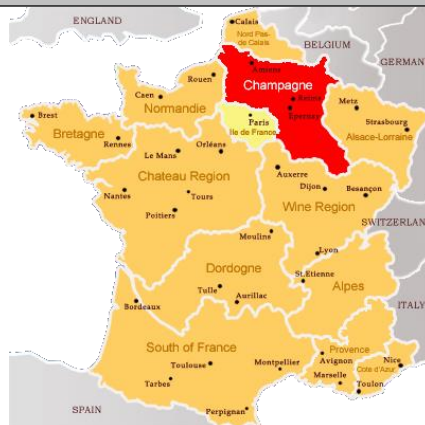
HB Wine Merchants presents wines from: **Forget-Brimont**



FRANCE

Champagne Rosé Premier Cru

Champagne



Brand Highlights

- Blend of 40% Pinot Noir, 40% Pinot Meunier, and 20% Chardonnay
- Between 20% and 40% of reserve wines are used to ensure consistency
- Blended Rosé that contains around 5% red wine from Champagne

The Estate

Maison Forget-Brimont's vineyards cover 18 hectares that are for the most part located on the terroirs of the communes of the Montagne de Reims: Mailly-Champagne and Verzenay for the Grand Crus and Chigny les Roses, Coulommies la Montagne, Ludes, Montbré, Serriers, Taissy and Villers-Allerand for the Premier Crus. This 6th generation estate started by Louis Forget, planted their first vineyards in the beginning of the 19th Century while the brand was established in 1920. It then became known as Forget-Brimont in 1978. Pinot Noir reigns supreme in this area. This wine is made from primarily Estate fruit from those Premier Cru vineyards but they also purchase some fruit from other Premier Cru growers and Grand Cru growers in order to make small quantities of Grand Cru Champagne. A true artisanal grower/producer with enough vineyards to supply year round continuity of Brut NV Premier Cru.

Wine Making

The grapes are harvested by hand and pressed in whole bunches. Alcoholic fermentation occurs at 17°C and malolactic fermentation is done in temperature controlled stainless steel tanks. It is then horizontally aged in traditional chalk cellars for at least 24 months on the cork. The wine is left to rest an additional two months after dosage before they are shipped. 5% of Red still wine from Champagne is added to craft this fine Rose Champagne. Between 20% and 40% of the wine is from their Reserve stock. The Dosage is 10 grams per liter and the total acidity is 4.1.

Tasting Notes

The Rosé Premier Cru is an elegant salmon color. It has a very fresh nose and fine, persistent bubbles. Lovely intense aromas give it a positive first impression in the mouth with flavors of mulberry, raspberry, and red currant.

Press

- ♦ Rosé 91 Points—Wine Spectator

Product Specifications

- Available in: 750mL w/Natural Cork
- UPC: 8 75734 00822 2
- SCC: 1 08 75734 00822 9
- Case (in.): 15.75 x 12.9 x 9.25

HB Wine Merchants presents wines from: **Casas del Mar**



FRANCE

Casas del Mar Blanc de Blancs CAVA

CAVA, Penedes



Brand Highlights

- Small production from an estate over 100 years old!
- 40% Xarello (from 70 year-old vines), 30% Macabeu, and 30% Parellada
- Made in a modern style with old-world influence, French yeast and dosage.

The Estate

We are pleased to represent the wines of Pedro and Nuria Frexias, who have never exported this CAVA to the United States previously. Their families have a great deal of history in the Penedes, and as the next generation, Pedro & Nuria are working hard to show the specific terroir of the region. Being French, Pedro spent a lot of time in Champagne, and has production of his CAVA venture with his wife. A reasonably priced Sparkling Wine that tastes like French Champagne!

Wine Making

Grapes are picked by hand and pressed very softly to preserve all the aromatic elements from the grapes. The first fermentation is done very slowly with skin maceration, during 25 days at a controlled, cool, temperature. The second fermentation is taking place in the bottle (Méthode Traditionnelle) as in the Champagne district of France. The cava is aged on the lees between 18 & 24 months.

Tasting Notes

Nose of toasted brioche, small elegant bubbles bring hints of apples and apricots to the palate, finishing with elegant notes of citrus.

Press

- ♦ **87 Points**—Wine & Spirits (Best Buy)
- ♦ **86 Points**—Wine Enthusiast (Best Buy)
- ♦ **84 Points**—Wine Spectator

Product Specifications

- Available in: 750mL w/Natural Cork
- UPC: 8 75734 00502 3
- SCC: 1 08 75734 00502 0
- Case (in.): 14 x 11 x 12.5

HB Wine Merchants presents wines from: **Casas del Mar**



FRANCE

Casas del Mar Pinot Noir Rosé CAVA

CAVA, Penedes



Brand Highlights

- Small production from an estate over 100 years old!
- 100% Pinot Noir
- Made in a modern style with old-world influence, French yeast and dosage.

The Estate

We are pleased to represent the wines of Pedro and Nuria Frexias, who have never exported this CAVA to the United States previously. Their families have a great deal of history in the Penedes, and as the next generation, Pedro & Nuria are working hard to show the specific terroir of the region. Being French, Pedro spent a lot of time in Champagne, and has production of his CAVA venture with his wife. A reasonably priced Sparkling Wine that tastes like French Champagne!

Wine Making

Grapes are picked by hand and pressed very softly to preserve all the aromatic elements from the grapes. A short period of skin contact allows the pigment and aromatics from the red grape skins to lightly color the juice. The first fermentation is done very slowly without further skin maceration, during 25 days at a controlled, cool, temperature. The second fermentation is taking place in the bottle (Méthode Traditionnelle) as in the Champagne district of France. The cava is aged on the lees between 12 and 14 months to preserve the fresh delicate red fruits in the Rosé Cava.

Tasting Notes

Nose of strawberry and ripe bing-cherry abound in the wonderful and fresh Rosé Cava. Bottle fermented to retain a fine bead yet balanced with ripe red fruit flavors and a richness that only Pinot Noir can impart. This is sure to please and value priced!

Press

- ♦ **87 Points**—Wine Spectator

Product Specifications

- Available in: 750mL w/Natural Cork
- UPC: 8 75734 00504 7
- SCC: 1 08 75734 00504 4
- Case (in.): 14 x 11 x 12.5

HB Wine Merchants presents wines from: **Della Scala**



ITALY

Della Scala Prosecco

DOC



Brand Highlights

- Great Value Brand introduces a new line extension with a Prosecco
- Sleek new packaging and a dry style Brut Prosecco DOC
- Best value in the category!

The Estate

The Della Scala Winery was started by the Scala family at the turn of the century. Now regionalized in both Friuli and Montepulciano regions, it is headquartered in the picturesque Town of Fossalta, just north of Venice. The winery is now a partnership between HB Wine Merchants and its winemaking partners who are able to choose the best grapes available from the region.

Wine Making

Made from the Glera grape, and using the Charmat sparkling method, this Brut (dry) style Prosecco is sure to please. With a residual sugar of about 12 grams per liter and 1.5 atmospheres of pressure, this should be one of the drier Proseccos in the general market especially considering the value price.

Tasting Notes

Floral notes of honeysuckle are combined with melon, pear and green apple fruits in an elegant frame with a refreshing sparkle and effervescence. It has a lively palate with balanced acidity, fruit, and a crisp, satisfying finish.

Press



Product Specifications

- Available in: 750mL w/ Natural Cork
- UPC: 8 75734 00402 6
- SCC: 1 08 75734 00402 3
- Case (in.): 15 x 11 x 12.3

HB Wine Merchants presents wines from: **Della Scala**



ITALY

Della Scala Prosecco Rosé

DOC



Brand Highlights

- New category Prosecco Rosé recently approved by Italian Ministry of Agriculture & Food in Spring 2020; category is projected to sell 30 million bottles in Year 1 (2021)
- Great Value Brand introduces a new line extension with a Prosecco Rosé to join its sister Prosecco Brut
- Sleek packaging and an extra-dry style Prosecco DOC; Millesimato (vintage) 2019

The Estate

The Della Scala Winery was started by the Scala family at the turn of the century. Now regionalized in both Friuli and Montepulciano regions, it is headquartered in the picturesque Town of Fossalta, just north of Venice. The winery is now a partnership between HB Wine Merchants and its winemaking partners who are able to choose the best grapes available from the region.

Wine Making

Made from the Glera grape and 15% Pinot Noir, and using the Charmat sparkling method, this Extra Dry style Prosecco Rosé is a stunner. By law, the Prosecco Rosé category must state a vintage year and at least 85% of the grapes must be harvested from this year.

Tasting Notes

Gorgeous blush color with a hint of strawberry on the nose. Notes of dried fruits come alive for a tart and tangy tingle on the tongue. The palate is bright with balanced acidity and a crisp, satisfying finish.

Press

- ♦ 2020 Vintage **87 Points**—Wine & Spirits

Product Specifications

- Available in: 750mL w/ Natural Cork
- UPC: 8 75734 00412 5
- SCC: 1 08 75734 00412 2
- Case (in.): 15 x 11 x 12.3

HB Wine Merchants presents wines from: **Lucashof**



GERMANY

Lucashof Pet Nat

Pfalz



Brand Highlights

- Family-owned estate, run by two winemakers (husband and wife) and their children
- Certified organically grown grapes
- Made with 100% Riesling grapes, the Pet Nat is the first natural sparkling wine to be produced by the Lucashof winery and is spearheaded by son, Philipp

The Vineyard

Owned by Christine Lucas, sister to Nik Weis, this estate produces outstanding Riesling from important vineyard sites in the Pfalz. This estate was established over fifty years ago and has a much warmer climate than the Mosel with different soil. The resultant wines tend to be drier in style with a little bit higher alcohol levels. It is located in the Rhine valley and protected to the North and the West by the Hunsrück Mountains. That's what makes the climate there almost Mediterranean. The soil is heavier and less stony than in the Mosel. They don't have slate like in the Mosel, they have volcanic, glacial and river sediments. That's why the wines are not as mineral but due to the warmer climate more full-bodied than the wines in the Mosel. In general they have less acidity and more of a roundness. The flavors of their Rieslings are more on the peachy side than on the grapefruit side, as they are in Mosel wines. They launched the Pet Nat product in 2022, showcasing their creative versatility in winemaking.

Wine Making

Their philosophy is to employ environmentally sound viticultural techniques, and in the cellar to use the least amount of intervention possible. Christine has obtained an organic certificate for her wines from the Deutscher Prädikat. PET NAT differs from a classic sparkling wine mainly in one point: The wines undergo only one fermentation, which starts in the barrel and is completed in the bottle without the addition of sugar, yeast or sulfur. The natural sugars from the grapes provide the bubbles.

Tasting Notes

Lucashof Pet Nat is like a strong, bubbly Champagne, without the added sugars! It is also completely unfiltered, so there is a slight cloudiness, that is all natural and completely harmless. When the wine is young, it will be a tad sweet, the result of residual sugars that have not yet fermented. Over time, the wine will become drier but Pet Nat is generally meant to be consumed when the wines are fresh and young. Try as an aperitif or with your favorite shellfish cuisine.

Press

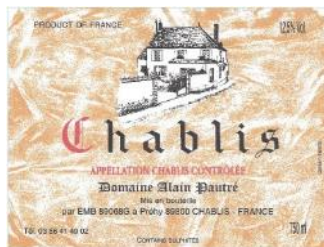


Product Specifications

- Available in: 750mL w/crown cap closure
- UPC: 8 75734 00167 4
- SCC:
- Case (in.):

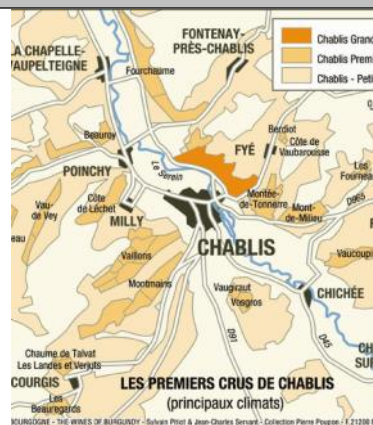
HB Wine Merchants presents wines from: **Domaine Alain Pautré**

FRANCE



Chablis

Chablis AOC



Brand Highlights

- Small family winemaking and attention to quality and detail
- 100% Chardonnay
- Great value in the growing area of Chablis AOC

The Estate

The Pautré estate is in Lignorelles, on the Northwestern edge of the appellation. The vines are 30 to 40 years old, and located on a calciferous plateau, beside a forest, facing South. This truly is the best area for the Petit Chablis and Chablis Appellation. Monsieur Pautré is passionate about quality, and his wine has the traditional “profile” of what a great Chablis should taste like. He is third generation estate grower and has passed the reins of the operation over to Jean Marc Brocard since 2005.

Wine Making

Monsieur Pautré is passionate about quality, and his wine has the traditional “profile” of what a great Chablis should taste like. 100% stainless-steel to preserve the fresh aromas, flavors and acidity. Produced in tiny quantities, when ready the wine is moved to the village of Prehy where it is bottled by his partner. No wood is used to maintain the terroir of the appellation and to keep the delicate character of Chardonnay intact.

Tasting Notes

This wine begins with crackling crisp citrus fruits with great acidity and structure, citrus aromas are complemented by classic structure, mass on the palate, and wet stone flintiness. The finish lasts for minutes and it is a great complement to fine cuisine as it complements rather than dominates.

Press



Product Specifications

- Available in: 750mL w/Natural Cork
- UPC: 8 75734 00423 1
- SCC:
- Case (in.): 13.5 x 10 x 12.25

HB Wine Merchants presents wines from: **Le Grand Cheneau**



FRANCE

Le Grand Cheneau Mâcon-Verzé

Mâcon-Verzé, AOC



Brand Highlights

- 100% Chardonnay
- Made from one of the best Villages in Mâcon
- Purity of fruit without the influence of oak

The Estate

Sometimes the best value in Burgundy comes from the most unlikely places. Here we have found a small grower in one of the villages that make up the larger Mâcon Village AOC. This gives us a very consistent wine of impeccable style, finesse and grace that we were looking for. Respect for terroir and restraint in manipulation in the winery are the hallmarks of this estate.

Wine Making

This is made from 100% Chardonnay that has been fermented at very cool temperatures in stainless-steel tanks. After a brief maceration on the skins—which increases the complexity and enhances the structure of the wine—it is racked and allowed to undergo a slow fermentation. The cellars are very cool and no oak is used in the fermentation or aging, therefore there is no malolactic fermentation.

Tasting Notes

Crisp with notes of green apple and citrus fruit which enhance the pure Chardonnay varietal character. It has sparkling clarity and a dry finish that lingers on the palate, making it a perfect match for seafood, shellfish, and poultry dishes.

Press

- ♦ 2015 Vintage **92 Points**—Wine Enthusiast

Product Specifications

- Available in: 750mL w/Natural Cork
- UPC: 8 39154 00953 5
- SCC:
- Case (in.): 13.5 x 10 x 12.25

HB Wine Merchants presents wines from: **Domaine Girault**



FRANCE

Domaine Girault Sancerre Blanc

AOP Sancerre



Brand Highlights

- 100% Sauvignon Blanc
- 100% Sustainable farming techniques used at the Estate
- 60% clay/limestone and 40% pure limestone soils

The Estate

This estate is approximately 30 years old. Here the Sauvignon Blanc is grown on a mixture of soils, 60% is Clay-Limestone while 40% is planted on pure Limestone. All of these parcels are tended, harvested and vinified separately and the utmost care and respect for the environment is used in the growing process.

Wine Making

After being harvested, the grapes are sent to the winery. The pneumatic presses are filled with grapes and nitrogen to limit the oxidation of the grapes. After cold settling (8 °), minimum 48 hours, the musts ferment in thermo-regulated tanks. The fermentation time is about 40 days. The wines are raised on fine lees during the winter and then harvested in April. Bottling in April and May. This adds richness and complexity to the wine.

Tasting Notes

The white Sancerre has a gold color, a very expressive nose of citrus fruits. It will fill you with its mineral expressions, its finesse and its freshness. Finally, your palate will be filled with fruity, citrus flavors, while preserving a typical roundness of its very marked soil. It accompanies Seafood but also raw vegetables, salads, cold cuts and cheese. As an aperitif, it can be accompanied by terrine, fowl or even a round of Chavignol cheese as is the tradition in Sancerre.

Press

♦

Product Specifications

- Available in: 750mL w/Natural Cork
- UPC: 8 75734 00430 9
- SCC: 1 08 75734 00430 6
- Case (in.):

HB Wine Merchants presents wines from: **Château Pilet**



FRANCE

Château Pilet Bordeaux Blanc

Bordeaux



Brand Highlights

- 100 year-old, Family-Owned estate
- Owned by Bruno Lafon
- 60% Sauvignon Blanc, 40% Semillon

The Estate

For over 100 years, the Queyrens family has preserved and passed on its know-how and its passion for wine from generation to generation. They own several Château in Bordeaux, such as Château du Pin-Franc, and Château des Graves du Tich in Sainte Croix du Mont. They purchased Château Pilet in 1965. The estate covers 65 hectares in the town of Donzac in the 'Entre Deux Mers' region, on hillsides overlooking the right bank of the river Garonne. The vineyard is composed of 2/3 of red varieties (60% Merlot, 30% Cabernet Sauvignon and 10% Cabernet Franc) and 1/3 of white grapes (80% Semillon, 20% Sauvignon).

Wine Making

Traditional methods of winemaking combined with modern and efficient equipment are the hallmark of this estate. Alcoholic fermentation is performed at cold temperature to preserve the fruit aromas of the wine. After a few months of ageing the wines are clarified, assembled and bottled at the estate.

Tasting Notes

With its pale yellow robe, Château Pilet Blanc is a fruity and generous wine, displaying nice notes of citrus and exotic fruit on the nose and on the palate. An easy wine to drink in its youth, it will be perfect as an aperitif drink.

Press

- ♦ 2021 Vintage **88 Points**—Wine Enthusiast [Best Buy]
- ♦ 2020 Vintage **88 Points**—Wine Enthusiast [Best Buy]
- ♦ 2019 Vintage **88 Points**—Wine Spectator
- ♦ 2017 Vintage **88 Points**—Wine Spectator
- ♦ 2016 Vintage **87 Points**—Wine Spectator

Product Specifications

- Available in: 750mL w/Natural Cork
- UPC: 8 75734 00409 5
- SCC:
- Case (in.): 12.25 x 18 x 6.5
- Sustainable farming—Vegan Friendly

HB Wine Merchants presents wines from: **Della Scala**



ITALY

Pinot Grigio Delle Venezie

DOC



Brand Highlights

- Great Value Brand in vintage dated varietals from Italy
- Classic Label Design
- Best value in the category!

The Estate

The Della Scala Winery was started by the Scala family at the turn of the century. Now regionalized in both Friuli and Montepulciano regions, it is headquartered in the picturesque Town of Fossalta, just north of Venice. The winery is now a partnership between HB Wine Merchants and its winemaking partners who are able to choose the best IGT grapes available from the region.

Wine Making

IGT means that the grapes do not all come from one DOC area—but from different areas between Verona and Venice, or literally Indicazione Geografica Tipica—Grapes typical of the Region. This affords us the ability to find the best grapes from a larger area to provide better value.

Tasting Notes

The wine is light straw in color, with a citrus nose, and crisp finish... Many leagues above those flabby jug wines out there.

Press



Product Specifications

- Available in: 750mL & 1.5L w/Stelvin
- UPC: 8 75734 00403 3 (750 mL)
- SCC:
- Case (in.): 12.5 x 9.5 x 12.5

HB Wine Merchants presents wines from: **Lucashof**



GERMANY

Lucashof Riesling

Pfalz



Brand Highlights

- Family-owned estate, run by two winemakers (husband and wife)
- Certified organically grown grapes
-

The Vineyard

Owned by Christine Lucas sister to Nik Weis, this estate produces outstanding Riesling from important vineyard sites in the Pfalz. This estate was established over fifty years ago and has a much warmer climate than the Mosel with different soil. The resultant wines tend to be drier in style with a little bit higher alcohol levels. It is located in the Rhine valley and protected to the North and the West by the Hunsrück Mountains. That's what makes the climate there almost Mediterranean. The soil is heavier and less stony than in the Mosel. They don't have slate like in the Mosel, they have volcanic, glacial and river sediments. That's why the wines are not as mineral but due to the warmer climate more full-bodied than the wines in the Mosel. In general they have less acidity and more of a roundness. The flavors of their Rieslings are more on the peachy side than on the grapefruit side, as they are in Mosel wines.

Wine Making

Their philosophy is to employ environmentally sound viticultural techniques, and in the cellar to use the least amount of intervention possible. Christine has obtained an organic certificate for her wines from the Deutscher Prädikat. The Pfalz region is known to make Riesling that is a bit drier in style and fuller in body, and this wine is no exception.

Tasting Notes

Starts out with tropical fruit aromas on the nose, pineapple, mango, and is rich and round in the mouth finishing with good acidity in a dry, yet crisp finish.

Press

- ♦ 2020 Vintage **89 Points**—Wine Spectator

Product Specifications

- Available in: 750mL w/Stelvin Closure
- UPC: 8 75734 00161 2
- SCC:
- Case (in.): 13 x 10 x 14.9

HB Wine Merchants presents wines from: **Cave Spring Vineyard**

CANADA



Cave Spring Riesling Niagara Peninsula DRY

VQA (Vintner's Quality Alliance)
Niagara Peninsula



Brand Highlights

- Founded in 1986 by second-generation wine-making family and childhood friend—Len Pennachetti, Tom Pennachetti and Angelo Pavan (winemaker)
- Cave Spring is a leading grower of premium wines that reflect the distinct terroir of the Niagara Peninsula, one of three Designated Viticulture Areas within Ontario
- 100% Riesling harvested from selected vineyard sites in the western stretches of the Niagara Peninsula, lying at varying elevations along the slopes of the Niagara Escarpment and nearby shoreline of Lake Ontario. At these sites, clay-loam soils laced with limestone and shale combine with moderating onshore breezes to deliver a dry style of Riesling defined by its vibrant citrus fruit and steely, mineral feel.

The Estate

Named by 18th century European settlers for the limestone caves and mineral springs located throughout the property, Cave Spring Vineyard is situated on a gently sloping hillside of the Niagara Escarpment known as the Beamsville Bench. The Niagara Escarpment is a tall cliff left behind by the glaciers that formed Niagara Falls. Founded in 1986 but dates back to 1978 when father & son, John & Len Pennachetti, planted some of the region's first vinifera vines in the Niagara Peninsula. Recognizing the possibilities, they sought out and planted noble European varieties they believed would best capture the area's full promise—in particular, Riesling vines purchased from the German nursery, Weis Reben, on the Mosel. The Weis family began exporting its Riesling Clone 21 to Canada and established vineyards in Canada. Daughter Anne Weis came to Canada to work for her father's business, met and married Len's brother, Tom Pennachetti, and the wine family connection was born. Cave Spring now encompasses over 151 acres with another 28 acres under long-term lease. More than half the plantings are Riesling.

Wine Making

Cool temperature fermentation in stainless steel over a six week period using 80% selected and 20% indigenous yeasts; four months on the fine lees prior to bottling.

Tasting Notes

Aromas of tangerine, lemon meringue, white flower and biscuit notes of allspice, flint and almond extract. The palate is dry and medium-bodied, rich with cantaloupe and clementine notes, ripe grapefruit and Bosc pear fruit. Bright, saline acidity mesh effortlessly with the wine's stony texture. Finish is supple and concentrated, with lasting notes of green apple, honeycomb, ginger.

Press

- ♦ 2019 Vintage **90 points**—Wine Enthusiast (EDITOR'S CHOICE)

Product Specifications

- Available in: 4 pack 200mL w/screw cap
- UPC 4 pack: 7 79334 41119 5
- UPC 200ml: 7 79334 21119 1
- 4 pack Case (in.): 4.2 x 4.3 x 7.7

HB Wine Merchants presents wines from: **Domaine Fredavelle**



FRANCE

Domaine Rosé

Côteaux d'Aix-en-Provence



Brand Highlights

- Premium rosé wine grown from vineyards in Côteaux d'Aix-en-Provence, the 2nd largest appellation in this famous wine growing region in Southern France
- Made from a blend of Grenache, Syrah & Cabernet Sauvignon grapes from old vines
- Elegant and stylish packaging



The Estate

Domaine Fredavelle is a family run vineyard managed by business partners David Ravel and Olivia Menigoz. Located in the heart of Provence in Southern France, the vineyards span 23 hectares in the famous AOP area of Côteaux d'Aix-en-Provence in the small village of Eguilles. The climate is Mediterranean with long, dry summers and a mistral wind that blows down the Rhône. The name Fredavelle is the name of the land where David built the first structure for vinification. David and Olivia's vision is to restructure the vineyards—replace very old vines, plant new grape varieties, increase production area and invest in upgrading production equipment to conform to organic practices. Already HVE certified, the winery is undergoing a conversion to organic farming that will be fully realized in 2022 with the introduction of their 2021 vintage wines.

Wine Making

Made from 40% Grenache, 30% Syrah and 30% Cabernet Sauvignon grapes that are harvested at night in order to keep the grapes fresh and to avoid oxidation. Skin maceration of a few hours before pressing and low-temperature fermentation to enhance the wine's fruity characteristics.

Tasting Notes

Bask in the dry, crisp & delicate aromas that reveal a bouquet of red and white fruits with a hint of citrus. Light minerality with a palate that is fresh, elegant & full. The wine is well balanced with persistent flavor and a pleasant mineral finish.

Press

- ♦ 2021 Vintage **88 Points**—Wine Enthusiast
- ♦ 2021 Vintage **GOLD Medal**—Concours de Vins de Provence

Product Specifications

- Available in: 750mL w/Natural Cork
- UPC: 8 75734 00040 0
- SCC: 1 08 75734 00040 7
- Case (in.):

HB Wine Merchants presents wines from: **Domaine Fredavelle**



FRANCE

Domaine Fredavelle Cuvée Aromance

Côteaux d'Aix-en-Provence



Brand Highlights

- Premium rosé wine grown from vineyards in Côteaux d'Aix-en-Provence, the 2nd largest appellation in this famous wine growing region in Southern France
- Made from a blend of Syrah & Cabernet Sauvignon grapes from old vines
- Elegant and stylish packaging



The Estate

Domaine Fredavelle is a family run vineyard managed by business partners David Ravel and Olivia Menigoz. Located in the heart of Provence in Southern France, the vineyards span 23 hectares in the famous AOP area of Côteaux d'Aix-en-Provence in the small village of Eguilles. The climate is Mediterranean with long, dry summers and a mistral wind that blows down the Rhône. The name Fredavelle is the name of the land where David built the first structure for vinification. David and Olivia's vision is to restructure the vineyards—replace very old vines, plant new grape varieties, increase production area and invest in upgrading production equipment to conform to organic practices. Already HVE certified, the winery is undergoing a conversion to organic farming that will be fully realized in 2022 with the introduction of their 2021 vintage wines.

Wine Making

Made from 60% Syrah and 40% Cabernet Sauvignon grapes that are harvested at night in order to keep the grapes fresh and to avoid oxidation. Skin maceration of a few hours before pressing and low-temperature fermentation to enhance the wine's fruity characteristics.

Tasting Notes

Enjoy the expressive and complex nose with nuances of red fruit and a floral bouquet. There is a light minerality with well controlled acidity that is dry and fresh. There is a consistent fruitiness and mineral finish that is a signature of Provence wines!

Press

- ♦ 2021 Vintage **90 Points**—Wine Enthusiast
- ♦ 2021 Vintage **GOLD Medal**—Concours de Vins de Provence

Product Specifications

- Available in: 750mL w/Natural Cork
- UPC: 8 75734 00041 7
- SCC: 1 08 75734 00041 8
- Case (in.):

HB Wine Merchants presents wines from: **Lucashof**



GERMANY

Pinot Noir Rosé

Pfalz



Brand Highlights

- Family-owned estate, run by two winemakers (husband and wife) and their children
- Certified organically-grown grapes
- Made from a blend of 90% Pinot Noir and 10% Cabernet Sauvignon

The Estate

Owned by Christine Lucas, sister to Nik Weis, this estate produces outstanding Riesling from important vineyard sites in the Pfalz. This estate was established over 50 years ago and has a much warmer climate than the Mosel with different soil. The resultant wines tend to be drier in style with a little bit higher alcohol levels. It is located in the Rhine valley and protected to the North and the West by the Hunsrueck Mountains. That's what makes the climate here almost Mediterranean. The soil is heavier and less stony than in the Mosel. They don't have slate like in the Mosel, they have volcanic, glacial and river sediments. That's why the wines are not as mineral but due to the warmer climate more full bodied than the wines in the Mosel. In general they have less acidity and more of a roundness. The flavors of their Rieslings are more on the peachy side than on the grapefruit side, as they are in Mosel wines.

Wine Making

Their philosophy is to employ environmentally sound viticultural techniques, and in the cellar to use the least amount of intervention possible. Christine has obtained an organic certificate for her wines from the Deutschepradikat. Pinot Noir has long been cultivated in the Pfalz region and is the base of this rose with 10% of the blend from Cabernet Sauvignon. It is totally destemmed and lightly crushed with a limited amount of skin contact and then fermented in temperature-controlled stainless-steel vats.

Tasting Notes

This wine has a fine and fresh fruity character of strawberry and cherry notes with just a hint of raspberry in the finish. It has a dry crisp finish. The wine has 5.2 grams of residual sugar and a total acidity of 7.2 gr/L.

Press

- ♦ 2019 Vintage **89 Points**—Vinous
- ♦ 2018 Vintage **89 Points**—Wine Enthusiast
- ♦ 2018 Vintage **88 Points**—Vinous

Product Specifications

- Available in: 750mL w/Stelvin
- UPC: 8 75734 00166 7
- SCC: 1 08 75734 00166 4
- Case (in.): 12.6 x 9.8 x 13.7

HB Wine Merchants presents wines from: **Cave de Cairanne**



FRANCE

Les Terres Viegres Côtes-du-Rhône

Côtes-du-Rhône AOC



Brand Highlights

- Côtes-du-Rhône is the best selling wine from the Rhône Valley
- Blend of Grenache, Syrah, Carignan and Mourvèdre
- Wine made from organically grown grapes certified by Ecocert

The Estate

Founded in 1929, the Cave de Cairanne is located in the heart of the Cru of the Meridional Vallee of the Rhône, in the Vaucluse region on the left bank of the Rhone. Chantecotes is located in Sainte Cecile Les Vignes in the heart of the best part of the Coted du Rhone. The advantages of the terroir, the singularity of climatic conditions, and rigorous selection of grapes are the secret of the complexity and the high quality of this wine. The vineyards are mainly made up of old vines planted on the slopes, where the exposure of the fields and their natural drainage favor high quality production. The terroir is composed of a variety of soils, made up of stony elements: chalky, yellow marly, red clay, sometimes sandy veins. The climatic conditions are original and exceptional, because of the excessively strong mistral wind, which changes from periods of violently windy episodes to periods of relative calm. The difference of temperature between day and night in our vineyard is also an advantage for the production of high quality wines. Moreover, there is very little rainfall and the climate is sunny with south facing slopes in our vineyards. Denis Crespo is the wine maker in the cellar in Cairanne.

Wine Making

The grapes are harvested at peak ripeness, destemmed and placed in 3/4 full vats where they are cooled to a very low temperature—between 8-10°C—for 48 hours. This phase prepares the compound aromatic extraction. Fermentation begins around 14-15°C to attain a stable temperature at 26-29°C and will be maintained until the end of alcoholic fermentation. The aim is to have the longest fermentation possible (12 to 16 days), very gently, very delicately. The vat is then filled completely in order to stop mechanical extraction, and we leave the pomace to ferment in its juice. This is the principle of infusion, we leave the alcohol to extract the compounds remaining in the cap. This infusion allows us to finish rounding out the wines and remove tannins.

Tasting Notes

Full of dark red fruit aromas & flavors: black cherry, ripe raspberry and sweet, bright currant. Full-bodied and balanced, a hint of sweet spice leads to a lingering, earthy and satisfying finish.

Press



Product Specifications

- Available in: 750mL w/Stelvin Closure
- UPC: 8 75734 00350 0
- SCC: 108 75734 00350 7
- Case (in.): 13.5 x 10.1 x 12.3

HB Wine Merchants presents wines from: **Cellier des Princes**



FRANCE

La Chasse des Princes Côte-du-Rhône Villages

AOP Côtes-du-Rhône Villages



Brand Highlights

- 2019 vintage is a blend of 70% Grenache, 15% Syrah and 15% Mourvèdre
- Cellier des Princes winery has been producing premium Châteauneuf-du-Pape in the Rhône Valley since 1925
- The La Chasse des Princes range was introduced in 2017 and is dedicated to gastronomic wines matching with a range of hearty dishes, as each label depicts.

The Estate

Founded in 1925, the winegrowers of the Cellier des Princes believe that actions speak louder than words. Multiple generations of these winegrowers have written the story of Cellier des Princes.....defending and illustrating the value of rigor and faithfulness in winegrowing in the Southern Rhône. Made up of 580 hectares of vineyards, this collective group has a presence in every terroir of the Châteauneuf-du-Pape appellation. The vineyards that grow the grapes for the Côte-du-Rhône Villages are located just around Châteauneuf-du-Pape with a terroir of silicious clay. A young and talented winemaker, Thierry Ferlay, a native of the Southern Rhône, has been experimenting, improving quality and marrying traditional methods with modern twists for almost 10 years. The winery is committed to environmental responsibility—including offering recyclable packaging, highly efficient water use and solar panels to save over 140 tons of CO2 each year.

Wine Making

The grapes are strictly selected from the best plots and harvested at peak ripeness, then destalked and crushed. They spend 8-10 days in vats and fermentation begins around 14-15°C to attain a stable temperature at 28-30°C. This temperature control will be maintained until the end of alcoholic fermentation. Vinification and maturation of the wine occurs in cement vats and ages for 10 months in the tank which helps yield soft, silky tannins in the wine.

Tasting Notes

This wine has a beautiful intense red color. On the nose, black currant and blueberries mix with licorice and spice flavors. The palate is well balanced, with great structure and smooth tannins. Try with grilled meats, roasted peppers or hearty rich beef stew.

Press

- ♦ 2020 Vintage **90 Points**—James Suckling

Product Specifications

- Available in: 750mL w/ natural cork
- UPC: 8 75734 00251 0
- SCC: 108 75734 00251 7
- Case (in.):

HB Wine Merchants presents wines from: **Cellier des Princes**



FRANCE

La Chasse des Princes Vacqueyras

AOP Vacqueyras



Brand Highlights

- 2020 vintage is a blend of 65% Grenache, 25% Syrah and 10% Mourvèdre
- Cellier des Princes winery has been producing premium Châteauneuf-du-Pape in the Rhône Valley since 1925
- The La Chasse des Princes range was introduced in 2017 and is dedicated to gastronomic wines matching with a range of hearty dishes, as each label depicts.

The Estate

Founded in 1925, the winegrowers of the Cellier des Princes believe that actions speak louder than words. Multiple generations of these winegrowers have written the story of Cellier des Princes.....defending and illustrating the value of rigor and faithfulness in winegrowing in the Southern Rhône. Made up of 580 hectares of vineyards, this collective group has a presence in every terroir of Châteauneuf-du-Pape appellation. The terroir of the vineyards used to make the Vacqueyras is a combination of clay and limestone soils with river stones from the “garrigues.” A young and talented winemaker, Thierry Ferlay, a native of the Southern Rhône, has been experimenting, improving quality and marrying traditional methods with modern twists for almost 10 years. The winery is committed to environmental responsibility—including offering recyclable packaging, highly efficient water use and solar panels to save over 140 tons of CO2 each year.

Wine Making

The grapes are selected from premium plots where they are hand picked at the height of their maturity and undergo a 3-4 week maceration period. Traditional vinification and maturation of the wine occurs in cement vats and ages for nine months in concrete tanks.

Tasting Notes

Gorgeous ruby red color with flecks of purple. The bouquet is powerful—black currant, strawberry jam, spice, violet and a touch of garrigue. The palate is harmonious, smooth and rich with soft tannins and subtle licorice flavors. Pair with pheasant, veal dishes or grilled ribeye, strip or porterhouse steak.

Press



Product Specifications

- Available in: 750mL w/ natural cork
- UPC: 8 75734 00253 4
- SCC: 108 75734 00253 1
- Case (in.):

HB Wine Merchants presents wines from: **Cellier des Princes**



FRANCE

La Chasse des Princes Gigondas

AOP Gigondas



Brand Highlights

- 2020 vintage is a blend of 80% Grenache and 20% Syrah
- Cellier des Princes winery has been producing premium Châteauneuf-du-Pape in the Rhône Valley since 1925
- The La Chasse des Princes range was introduced in 2017 and is dedicated to gastronomic wines matching with a range of hearty dishes, as each label depicts.

The Estate

Founded in 1925, the winegrowers of the Cellier des Princes believe that actions speak louder than words. Multiple generations of these winegrowers have written the story of Cellier des Princes.....defending and illustrating the value of rigor and faithfulness in winegrowing in the Southern Rhône. Made up of 580 hectares of vineyards, this collective group has a presence in every terroir of the Châteauneuf-du-Pape appellation. The Gigondas terroir is made up of alluvial terraces of red clay and limestone with gravel. A young and talented winemaker, Thierry Ferlay, a native of the Southern Rhône, has been experimenting, improving quality and marrying traditional methods with modern twists for almost 10 years. The winery is committed to environmental responsibility—including offering recyclable packaging, highly efficient water use and solar panels to save over 140 tons of CO2 each year.

Wine Making

The grapes are harvested at peak ripeness, destalked and crushed. They spend 3-4 days in vats with daily release and punching of the cap. Fermentation begins around 14-15°C to attain a stable temperature at 25-30°C and will be maintained until the end of alcoholic fermentation. Vinification and maturation of the wine occurs in cement vats and ages for nine months in the tank. No oak aging—this allows the purest expression of the fruit and the terroir to shine through.

Tasting Notes

The Gigondas is a dark red ruby color and is filled with intense red & black fruit aromas along with Mediterranean spices and herbs of thyme, rosemary and lavender. On the palate, it is full-bodied and powerful, with smooth tannins and a racy finish. Pairs beautifully with hearty game like venison and wild boar as well as aged hard cheeses.

Press

- ♦ 2020 Vintage **92 Points**—James Suckling

Product Specifications

- Available in: 750mL w/ natural cork
- UPC: 8 75734 00252 7
- SCC: 108 75734 00252 4
- Case (in.):

HB Wine Merchants presents wines from: **Cellier des Princes**



FRANCE

La Chasse des Princes Châteauneuf-du-Pape

AOC Châteauneuf-du-Pape



Brand Highlights

- 2020 vintage is a blend of 90% Grenache, 5% Syrah, 5% Mourvèdre
- Cellier des Princes winery has been producing premium Châteauneuf-du-Pape in the Rhône Valley since 1925
- The La Chasse des Princes range was introduced in 2017 and is dedicated to gastronomic wines matching with a range of hearty dishes, as each label depicts.

The Estate

Founded in 1925, the winegrowers of the Cellier des Princes believe that actions speak louder than words. Multiple generations of these winegrowers have written the story of Cellier des Princes.....defending and illustrating the value of rigor and faithfulness in winegrowing in the Southern Rhône. Made up of 580 hectares of vineyards, this collective group has a presence in every terroir of the Châteauneuf-du-Pape appellation. The terroir is primarily clay and siliceous, covered with pebbles. A young and talented winemaker, Thierry Ferlay, a native of the Southern Rhône, has been experimenting, improving quality and marrying traditional methods with modern twists for almost 10 years. The winery is committed to environmental responsibility—including offering recyclable packaging, highly efficient water use and solar panels to save over 140 tons of CO2 each year.

Wine Making

The grapes are carefully selected and harvested by hand at peak maturity. They are quickly transported to the winery in small containers to avoid juice release and oxidation. They are destemmed and spend 4-5 weeks macerating in vats with daily release and pumping over. Fermentation begins around 14-15°C to attain a stable temperature at 28-30°C and will be maintained until the end of alcoholic fermentation. The wines matures in concrete vats for 8-12 months. No oak aging—this allows the purest expression of the Grenache and the terroir to shine through.

Tasting Notes

Bright red ruby color. This wine is both complex and elegant with aromas of red cherries, black berries and Mediterranean spices of thyme and rosemary. The wine shows concentration along with finesse and silky elegance. Perfectly complements hearty game dishes like venison and wild mushroom, grilled meats like ribeye and hard cheeses like parmesan or manchego.

Press

- ♦ 2021 Vintage **90 Points**—James Suckling

Product Specifications

- Available in: 750mL w/ natural cork
- UPC: 8 75734 00250 3
- SCC: 108 75734 00250 0
- Case (in.):

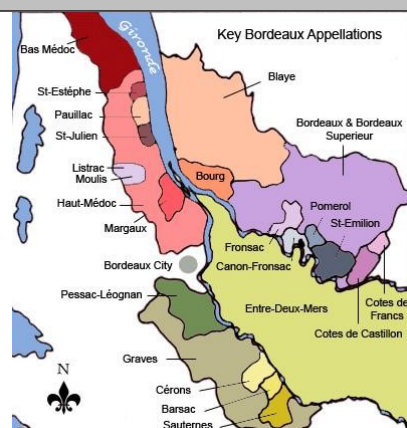
HB Wine Merchants presents wines from: **Pierre Montagnac**



FRANCE

Château Blouin Bordeaux

AOC Bordeaux



Brand Highlights

- Great value and package in a “Right Bank” Bordeaux
- Top Quality from an Estate-Bottled Chateau
- Blend of 85% Merlot, 10% Cabernet Franc, & 5% Cabernet Sauvignon

The Estate

This family-owned and operated estate on the “Right Bank” is run by Isabelle Vallon in the Graves de Vayres area. Here, the vines are carefully tended, debudded to control vigor, with leaf removal and cluster thinning to enhance the flavors.

Wine Making

The Merlot, Cabernet Franc, and Cabernet Sauvignon are all vinified in both stainless-steel and concrete vats using temperature control. A long and cool maceration, combined with traditional fermentation, are utilized and then the components are aged for 24 months in French Oak. This wine is 85% Merlot, 10% Cabernet Franc, and 5% Cabernet Sauvignon, grown on clay, gravel, and silty soils.

Tasting Notes

The dominant Merlot grape gives this wine bright red fruits and brilliant ruby color. Hints of chocolate, earth, and menthol are harmoniously combined with dark cherry, cassis and pepper notes. This medium-bodied wine always gives the classic Bordeaux structure without being heavy handed or over-ripe. **A true classic at an affordable price!**



Winemaker Isabelle Vallon

Press

- ♦ 2015 vintage **86 points**—**Wine Spectator** (June 15, 2018)

Product Specifications

- Available in: 750mL w/Natural Cork
- UPC: 8 75734 00418 7
- SCC: 1 08 75734 00418 4
- Case (in.): 18 x 12.25 x 6.5
- Sustainable farming practices—Vegan Friendly

HB Wine Merchants presents wines from: **Château Pilet**



FRANCE

Château Pilet Bordeaux Rouge

Bordeaux



Brand Highlights

- 100 year-old, Family-Owned estate
- Owned by Bruno Lafon
- 60% Merlot, 30% Cabernet Sauvignon, & 10% Cabernet Franc

The Estate

For over 100 years, the Queyrens family has preserved and passed on its know-how and its passion for wine from generation to generation. They own several Château in Bordeaux, such as Château du Pin-Franc, and Château des Graves du Tich in Sainte Croix du Mont. They purchased Château Pilet in 1965. The estate covers 65 hectares in the town of Donzac in the 'Entre Deux Mers' region, on hillsides overlooking the right bank of the river Garonne. The vineyard is composed of 2/3 of red varieties (60% Merlot, 30% Cabernet Sauvignon and 10% Cabernet Franc) and 1/3 of white grapes (80% Semillon, 20% Sauvignon).

Wine Making

Traditional methods of winemaking combined with modern and efficient equipment are the hallmark of this estate. Alcoholic fermentation is performed in thermo-regulated vats for 3 to 4 weeks, which allows a full extraction of aromas and tannins. After a few months of ageing the wines are clarified, assembled and bottled at the estate.

Tasting Notes

This is a fruity wine, with round tannins and a good color and volume. Easy and pleasant to drink whilst young, the wine will mature well for another 2 or 3 years.

Press

- ♦ 2019 Vintage **88 Points**—James Suckling
- ♦ 2018 Vintage **89 Points**—James Suckling
- ♦ 2018 Vintage **88 Points**—Jeb Dunnuck
- ♦ 2017 Vintage **89 Points**—Wine Enthusiast
- ♦ 2010 Vintage **89 Points**—Wine Enthusiast

Product Specifications

- Available in: 750mL w/Natural Cork
- UPC: 8 75734 00410 1
- SCC:
- Case (in.): 12.25 x 18 x 6.5
- Sustainable farming—Vegan Friendly

HB Wine Merchants presents wines from: **Renzo Masi**



ITALY

Fattoria di Basciano Chianti

DOCG Rufina



Brand Highlights

- Third generation wine-making family
- 93% Sangiovese, 7% Colorino
- All estate fruit

The Estate

Fattoria di Basciano is the estate owned by the Masi family since the beginning of 1900. It is located right in the heart of the Chianti Rufina area, on the top of a hill overlooking the Argemenna valley on one side, and the right bank of the Sieve river on the other. The vineyards are at an elevation of 300 meters above sea level, lying on a very stony soil, locally known as “Galestro”. The microclimate is ideal for the ripening of the grapes. It is dry and breezy, marked by a scarcity of rain and a remarkable range of night and day temperatures in summertime. The extension of the property is of 70 Ha, divided in 30 Ha of vineyard, 20 Ha of olive trees, and 20 Ha of forest. In the last fifteen years the ownership has been engaged in a program of research for the highest quality. These efforts lead them to invest consistently, by planting new vineyards and building a new winery for the vinification and the ageing, in-barrel, of the wine.

Wine Making

This is the basic wine of the Fattoria, yet our research of the highest quality applied to all our vineyards, not only the most suited ones. This Chianti lines up its quality level to the Riserva and single vineyard wines. It is made from 95% Sangiovese and 5% Colorino. The fermentation takes place with maceration on the skins for about 20 days, followed by 8 months of barrel aging in French oak.

Tasting Notes

The wine has a deep ruby red color and intense bouquet of black cherry and violet aromas and flavors. It is full and round on the palate with excellent tannic structure and a round harmonious finish.

Press

- ♦ 2019 Vintage **93 Points**—Luca Maroni
- ♦ 2019 Vintage **92 Points**—James Suckling
- ♦ 2019 Vintage **90 Points**—Wine Spectator
- ♦ 2018 Vintage **93 Points**—Luca Maroni
- ♦ 2018 Vintage **90 Points**—Wine Spectator

Product Specifications

- Available in: 750mL w/Natural Cork
- UPC: 8 75734 00380 7
- SCC:
- Case (in.): 10.25 x 13.75 x 12.1

HB Wine Merchants presents wines from: **Renzo Masi**



ITALY

Fattoria di Basciano Chianti Rufina

DOCG Rufina



Brand Highlights

- Third generation wine-making family
- 93% Sangiovese, 7% Colorino
- All estate fruit

The Estate

Fattoria di Basciano is the estate owned by the Masi family since the beginning of 1900. It is located right in the heart of the Chianti Rufina area, on the top of a hill overlooking the Argemenna valley on one side, and the right bank of the Sieve river on the other. The vineyards are at an elevation of 300 meters above sea level, lying on a very stony soil, locally known as “Galestro”. The microclimate is ideal for the ripening of the grapes. It is dry and breezy, marked by a scarcity of rain and a remarkable range of night and day temperatures in summertime. The extension of the property is of 70 Ha, divided in 30 Ha of vineyard, 20 Ha of olive trees, and 20 Ha of forest. In the last fifteen years the ownership has been engaged in a program of research for the highest quality. These efforts lead them to invest consistently, by planting new vineyards and building a new winery for the vinification and the ageing, in-barrel, of the wine.

Wine Making

The Riserva is produced in very good vintages only, from a selection of the best Sangiovese grapes of the Fattoria. This wine is released after about 30 months of ageing, and more years of cellaring will contribute to develop both structure and complexity. Fermentation takes place with the skins for about 25 days. The wine is then aged in French oak for 14 months followed by at least 6 months of bottle ageing prior to release. It is a blend of 93% Sangiovese and 7% Colorino.

Tasting Notes

Full of dark plum, blackberry and tar flavors, this red also has some carbonic gas. Extracted, revealing smoke and tar notes on the finish.

Press

- ♦ 2017 Vintage **95 Points**—Luca Maroni
- ♦ 2017 Vintage **91 Points**—James Suckling
- ♦ 2016 Vintage **94 Points**—Luca Maroni
- ♦ 2016 Vintage **92 Points**—Wine Advocate
- ♦ 2015 Vintage **92 Points**—James Suckling

Product Specifications

- Available in: 750mL w/Natural Cork
- UPC: 8 39154 00308 3
- SCC:
- Case (in.): 10.25 x 13.75 x 12.1

HB Wine Merchants presents wines from: **Renzo Masi**

ITALY



Fattoria di Basciano VIN SANTO

Denominazione di Origine Controllata



Brand Highlights

- Third generation wine-making family
- Classic Italian dessert wine made with Trebbiano Toscano and Malvasia del Chianti grape varieties
- All estate fruit

The Estate

Fattoria di Basciano is the estate owned by the Masi family since the beginning of the 1900s. It is located right in the heart of the Chianti Rufina area, on the top of a hill overlooking the Argemenna valley on one side, and the right bank of the Sieve river on the other. The vineyards are at an elevation of 300 meters above sea level, lying on a very stony soil, locally known as “Galestro”. The microclimate is ideal for the ripening of the grapes. It is dry and breezy, marked by scarcity of rain and a remarkable range of night and day temperatures in summertime. The extension of the property is of 70 Ha, divided in 30 Ha of vineyard, 20 Ha of olive trees, and 20 Ha of forest. In the last fifteen years the ownership has been engaged in a program of research for the highest quality. These efforts lead them to invest consistently, by planting new vineyards and building a new winery for the vinification and the ageing in-barrel of the wine.

Wine Making

Our Vin Santo is produced in very little quantity and in the best vintages only, by following the rules of the traditional technique, although slightly modified. It is made from a blend of Trebbiano Toscano and Malvasia del Chianti. The process of drying of the grapes lasts from harvest until beginning of February to dry the grapes and concentrate the sugars. Soft pressure is applied and followed by decanting of the must, lasting for about two weeks for skin contact. The fermentation begins in barrel and will take 2-3 years to complete. In the spring when the cellar warms, fermentation begins and is very slow and gradual. As the cellar cools in the late fall, the fermentation stops and rests until the spring thaw. The process resumes until the yeast is exhausted. After five years in small French and Slavonian oak barrels, the wine is then fortified and bottled. This dessert wine is mostly the outcome of the passion, attention and creativity of everyone who contribute to create it.

Tasting Notes

The wine shows antique gold color with hues of amber. The nose is intense, complex and persistent with aromas of dried fruits, vanilla, orange peel and incense. On the palate, the wine is sweet, full bodied, balanced and has a long finish. Thanks to its high residual sugar, it is a classical dessert wine, matching with cream pastries and tarts perfectly. It also pairs well with blue cheeses, such as gorgonzola and roquefort.

Press

- ♦ 2013 Vintage **95 Points**—Wine Advocate
- ♦ 2013 Vintage **92 Points**—Luca Maroni
- ♦ 2012 Vintage **90 Points**—Vinous

Product Specifications

- Available in: 750mL w/Natural Cork
- UPC: N/A
- SCC: N/A
- Case (in.):

HB Wine Merchants presents wines from: **Cave Spring Vineyard**



CANADA

Cave Spring Riesling Icewine

VQA (Vintner's Quality Alliance)
Niagara Peninsula



Brand Highlights

- Founded in 1986 by second-generation wine-making family and childhood friend—Len Pennachetti, Tom Pennachetti and Angelo Pavan (winemaker)
- Cave Spring is a leading grower of premium wines that reflect the distinct terroir of the Niagara Peninsula, one of three Designated Viticulture Areas within Ontario
- 100% Riesling made from grapes left to raisin on the vine during late autumn, with further concentration occurring when the berries are frozen solid by the onset of winter.

The Estate

Named by 18th century European settlers for the limestone caves and mineral springs located throughout the property, Cave Spring Vineyard is situated on a gently sloping hillside of the Niagara Escarpment known as the Beamsville Bench. The Niagara Escarpment is a tall cliff left behind by the glaciers that formed Niagara Falls. Founded in 1986 but dates back to 1978 when father & son, John & Len Pennachetti, planted some of the region's first vinifera vines in the Niagara Peninsula. Recognizing the possibilities, they sought out and planted noble European varieties they believed would best capture the area's full promise—in particular, Riesling vines purchased from the German nursery, Weis Reben, on the Mosel. The Weis family began exporting its Riesling Clone 21 to Canada and established vineyards in Canada. Daughter Anne Weis came to Canada to work for her father's business, met and married Len's brother, Tom Pennachetti, and the wine family connection was born. Cave Spring now encompasses over 151 acres with another 28 acres under long-term lease. More than half the plantings are Riesling.

Wine Making

Naturally frozen grapes are selectively harvested at temperatures of -10 degrees Celsius (around 14 degrees Fahrenheit). The must is fermented in stainless steel at cool temperatures over a one month period using selected yeast strains.

Tasting Notes

The nose is forward and intense with aromas of spiced pear and orange zest rising atop hints of honeycomb and crème brûlée. The palate is lusciously sweet with rich raisin tones up front and lavish flavors of orange marmalade and fresh fig in the middle. This cornucopia of fruit is drawn though by a piercing seam of acidity to a concentrated, lingering finish of dried dates & apricots.

Press

- ♦ 2017 Vintage **95 Points**—Wine Enthusiast (Editor's Choice)
- ♦ 2017 Vintage **93 points**—Wine Spectator
- ♦ 2016 Vintage **93 points**—Wine Enthusiast
- ♦ 2016 Vintage **92 points**—Wine Spectator

Product Specifications

- Available in: 375mL w/Natural Cork
- UPC: 7 79334 47441 1
- SCC: 1 07 79334 47441 8
- Case (in.): 11 x 8.5 x 13



2023

Tenute Leucosia

Cuvee Spumante Brut

GRAPE:

80% Chardonnay 20% Pinot Nero

PRODUCTION TECHNIQUES:

Squeezing and pressing, Fermentation and aged in stainless steel. Refermentation in Autoclave, Charmat Method for 4 Months.

TASTING NOTES:

Color: Brilliant yellow

NOSE: Intense floral, with hints of flower and fruits

FLAVOR: Soft, intense and balanced, harmonious

ALCOHOL: 11% By Vol.

SUGAR: 8 gr/Lt

Product of Italy



BODEGAS NODUS



NODUS BRUT NATURE

TECHNICAL DATA

D.O. CAVA

Young Cava

Varietals: Macabeo and Chardonnay

Alcohol: 12,00 %

WINEMAKING PROCESS

This cava is a combination of Chardonnay and Macabeo grapes, giving it a balance and sophistication typical of our flagship Nodus brand. Great care is taken with every last detail of the production. Stirring by hand and a 10 month resting period culminate with the cava being disgorged by hand, giving us a finely blended cava

TASTING NOTES

Bright, golden hay of colour. Finely pearled with a persistent crown.

Aroma of fresh smokey touches with floral hints. Mediterranean fruit with hues of sweet French pastries.

In the mouth a good, fruity acidity with a sparkling intensity. A perfect blend with a fresh, fruity sparkle

LOGISTICS

Volume: 0,75 L

Weight: 1,540 Kg



PALOMA DE PLATA ALBARIÑO 2021



"Oyster shells, white almonds and green apples. Pretty texture with a saline smack to the white and green fruit. Fresh and zesty albarino."

Varietal: 100% Albariño

Region/Appellation: DO Rias Baixas (Spain)

Elaboration: Bunches were hand-picked to ensure quality grape selection, and then were gently crushed at low temperature in stainless steel tank to optimize freshness and aromatics. The wine spends 4-5 months in tank before being released in late winter of the following year.

Drink Window: 2-3 years from vintage date.

Tasting Note: Terrific nose of nectarine and lime. On the palate notes of peach and apricot emerge with a beautiful minerality on the finish. Great acidity throughout keeps this wine light on its feet and deliciously-easy to drink.

Food Pairings: Perfect aperitif wine. It's also fantastic with all types of seafood (think mussels, oysters) and with chicken, pasta, and rice dishes such as seafood risotto!

Rating: 91 James Suckling

OLIVERO MARIO LANGHE ARNEIS



Grape variety

100% Arneis grape.

Vineyard

The grapes come from a vineyard located in the municipality of Alba

Harvest period

Around the middle of September

Vinification

The grapes are harvested by hand in small crates and are slowly crushed-destemmed and cooled. From here begins the cold maceration, (it will last about 48 hours) or rather the phase in which the intimate contact between the skins and the must allows the latter to be enriched with aromas, color and flavour. At the end of the maceration we proceed to the separation of the skins (pomace) from the must, which is started for slow alcoholic fermentation at low temperature.

Refinement

For about 5 months from the end of the alcoholic fermentation, the "new" Arneis ages in steel, without adding sulphites, on its fine lees. Only in the spring will it be clarified and bottled with extreme care, so as to preserve its freshness and longevity. NB The quantity of sulfites present in a bottle of our Arneis is usually less than 90 mg/L, well below the maximum limit permitted by law, which is 200 mg/L.

Organoleptic characteristics

The intense yellow color and the golden reflections of our Arneis are the first details from which the fabric of this white can be guessed. Perfumes of pear, yellow peach and grapefruit in youth, are accompanied by notes of honey and saffron during ageing. In the mouth it is rich and fruity, really sapid (a hallmark of the Arneis grape) with mineral nuances, which give it the gustatory persistence that I love.

Pairings

Typically an aperitif wine, it gives its best, in my opinion, with raw fish and seafood appetizers, but also with vegetables, cheeses and white meats. Typical first courses of the summer season, based on vegetables and tomatoes. With the delicate main courses of white meat and fish, it is possible to find unusual but fantastic combinations.

Service temperatures

it should be served at a temperature between 11 and 13°C. It is a wine that can be pleasantly appreciated up to 4-5 years after the harvest.

Annual production in bottles

About 4000

OLIVERO MARIO DOLCETTO D'ALBA



Grape variety

100% Dolcetto grapes.

Vineyard

It is located in the municipality of Alba, in the locality of Rivoli, at an altitude of 300 meters above sea level with southern exposure.

Harvest period

Around the middle of September

Vinification

The grapes are harvested by hand in small crates and are softly pressed and destemmed inside a stainless steel vat. Here the alcoholic fermentation begins slowly with maceration, which in about a week will transform the must into wine. During these days, we carefully monitor the activity of the yeasts which transform the sugars of the grapes into alcohol, intervening with frequent pumping over and manual punching down, to maximize the extraction of colored flavonoids from the skins. The racking is followed by the natural malolactic fermentation of the wine, by the indigenous lactic bacteria of the grapes.

Refinement

For about 6 months from the end of the alcoholic fermentation, we let the "new wine" refine in steel. In this way the characteristic aromas of Dolcetto can be expressed and its tannins softened. In late spring it is bottled to be released on the market in the summer.

Organoleptic characteristics

The color of Dolcetto is the typical ruby red, illuminated by violet reflections. The scent is fragrant, with notes of plum, light peach and almond. The same aromas characterize the taste, which is rich, intense but persuasive with a pleasantly almondy finish. Personal advice from the producer: do not rush to consume our Dolcetto d'Alba, you would lose some of the fragrance that only a few months of aging in the bottle would allow it to develop.

Pairings

Enjoy our Dolcetto d'Alba from the aperitif, to appetizers, up to first courses of all kinds, from the lightest to the tastiest. It goes perfectly with Piedmontese specialties such as Albesse raw meat, veal with tuna sauce and vegetable flans with fondue. Pleasant in combination with cheeses and fresh cured meats, whose fat content is well suited to the tannic character of this Dolcetto.

Service temperatures

To be served between 18 and 20°C, it is a Dolcetto which can be appreciated up to 6 or 7 years after the harvest.

Bottles produced

About 3000 a year.



OLIVERO MARIO

RODDI

COMUNE DEL BAROLO

BAROLO DOCG BRICCO ROCCA

Bracco Rocca is a 250m hill located among La Morra, Barolo and Castiglione Falletto. The grapes come from a vineyard facing south-east, half of it is 60 years old and the remaining part 15 years old. The soil lies in the outstanding 'Cru' lot of Barolo and La Morra, ensuring its unique qualities. Our work in the vineyard applies the least invasive procedures, with green manure replacing traditional fertilization. This wine requires a long maceration and 24 month ageing in French oak prior bottling.

Grape variety

100% uva Nebbiolo.

Vineyard location

250m a.s.l. facing south-east. The vines were planted in 1953 (50%) and 2001 (50%).

Vinification

the grapes are collected in small baskets and then slowly de-stemmed and crushed. Within the following 48 hours fermentation starts naturally without the addition of selected yeasts. Frequent pumping over and pigeage are carried out together with the maceration of the skins, which takes place at a controlled temperature of 27°-28°C for about 2 weeks. The maceration process optimizes the extraction of polyphenols and ensures the development of unique aromas typical of the wine coming from this Cru.

Ageing

24-28 months in French oak barrels. Ageing starts in 225 l barriques and then in 500-600 l tonneau. A year after release (usually 4 years after harvesting) Barolo Bracco Rocca is bottled with the utmost care and aged in bottle before being sold.

Organoleptic properties

deep garnet red with orange highlights typical of the Nebbiolo grape variety, on the nose the spicy hints coming from the oak and the vineyard itself are combined with elegant fruity aromas like cherry and rose. On the palate it is full-bodied, with a subtly veined background of oak aromas enhancing the typical violet and maraschino cherry.

Pairings

excellent with red meat dishes, game, roasted meat and braised beef. Ideal with elaborate dishes due to its tannic component that refreshes the mouth. Traditionally served with hard mature cheeses and blue cheeses, you can also dare drink it with dark chocolate.

Annual bottle production

2500-3000 a year. It is also bottled in the limited 1.5 l magnum edition

Serving temperature and ageing conditions

It can be aged in cellar for over 15 years but it can be enjoyed to the fullest 7/8 years after harvesting. It is essential to keep bottles in a horizontal position, in a controlled temperature dark room to ensure its long lasting quality. Ideally served in wide glasses at 16°/18° C.



AZIENDA OLIVERO MARIO

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Aglianico I.G.T. del Beneventano

Rinomata Cantina Tombacco



www.rinomatatombacco.it

Tasting notes

A deep red color with purple hues, introduces the Aglianico as a decisive wine, with a complex aroma full of notes of red fruits and spices. The taste is intense, full and enveloping, perfect to combine with rich and flavourful dishes such as roasts and aged cheeses.

Grape variety

100% Aglianico

Origin

vineyards in the Benevento province

Winemaking

the winemaking of the Aglianico is made in a traditional manner through daily pumping over for the first 3-4 days after the harvest. After this initial phase then follows a lengthy daily pumping until the alcoholic fermentation is accomplished. The fermentation temperature is 25°C. When the alcoholic fermentation is over, the décuage follows and the skins are softly pressed, in order to obtain the best conditions for the start of the malolactic fermentation. After the malolactic fermentation, the wine is racked 2 or 3 times before being transferred partly into steel vats and partly into 500 liters tonneaus for the ageing process. After this, our enologist prepares the cuvée for the bottling of Aglianico I.G.T. Beneventano.

Colour

dark, deep, rub red, with clear purplish tones.

Bouquet

this wine is clear and complex, with enjoyable hints of cherry and red berries fragrance, followed by a marked vanilla and spicy note.

Flavour

excellent mouth entry, elegant and warm, sapid and fullbodied. Good length and persistence that leaves an enjoyable soft sensation and a pleasant mouth which asks for another sip. With nuances of cherry, plum and spice.

Alcohol content

14% vol.

Optimal serving temperature

18-20°C

Storage and ageing

storage in a cool dry place is recommended, as the aging process for this important wine can last more than 6 years.

Gastronomic matches

Aglianico combines very well with all roasted red meats and aged cheeses.

Awards won

- 2019 Berliner Wein Trophy GOLD MEDAL
- 2019 International Wine & Spirit Competition SILVER MEDAL
- 2019 International Wine Challenge COMMENDED
- 2019 Concours Mundus Vini Meininger SILVER MEDAL
- 2016 Concours Mundus Vini Meininger SILVER MEDAL
- 2016 Sommelier Wine Awards SILVER MEDAL





CABERNET SAUVIGNON

WHITE BLUFFS

2017

TASTING NOTES

Our 2017 Cabernet Sauvignon displays intense aromas of bing cherry, mountain huckleberry, crème brûlée, licorice, cloves, and thyme. The palate is medium-bodied with an intriguing mix of chewy and dusty tannins that balance perfectly with natural acidity. This wine finishes with dark cherry, vanilla bean, and lingering velvety tannins.

GRAPE SOURCE

100% Cabernet Sauvignon from White Bluffs Vineyards,
White Bluffs AVA, Washington State

WINE MAKING NOTES

Harvest Date: September 2017

Brix: 25⁰

Yeast: BCS103 *Saccharomyces cerevisiae*/*Saccharomyces bayanus* hybrid that is known for clean fermentations that respect varietal character.

Fermentation: Fermentation occurred in small vats with punch downs occurring twice daily until the desired extraction was achieved. The fermentation was completed in 100% new French oak barrels and malolactic fermentation ensued. The barrels were racked every six months and the wine was topped every month with the best wine in house. Careful blending of wine lots from Claar Estate Vineyards provides a wine with richness and character that resembles that of the highest quality wines from Washington State.

Titrateable Acidity: 5.2 g/L

pH: 3.77

Alcohol: 13.5% by volume



MAISON IDIART JOIE DE VIVRE 2021



The Vines :

A mix of traditional southern France varieties for this light and fresh rosé.

Variety :

Cinsault, Grenache, Syrah

Terroir :

From the Mediterranean basin, this exquisite blend offers a wine with a perfect balance between its sweetness and acidity.

Vinification :

Concrete tanks are used in order to preserve the complexity of the aromas.

**Tasting
Notes :**

With a petal rose color and sweet english candy flavor. Savory and round with notes of citrus on the finish.

**Food
Pairings:**

Pairs perfectly with light salads, light pasta and rice dishes, especially with seafood, raw and lightly cooked shellfish and grilled fish and goats' cheeses. Perfect hot weather drinking. Serve chilled at 1°- 6°C.

Origin : Mediterranean Basin

11,5% ALC/VOL