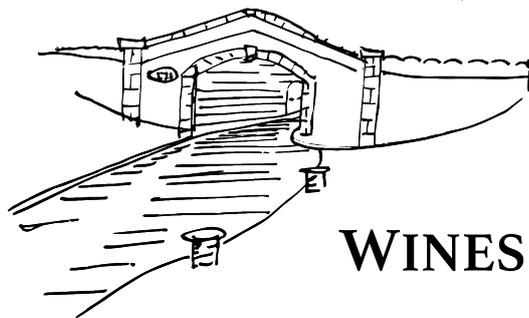


December 2021

WHARF SIDE



WINES



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choice • value • service

Wine offer of the Month

Bin Ends Bargain Box! All good things come to an end and its no different with wines! With new products arriving and certain wines becoming unavailable we have a selection of wines available at bin end prices which can be found at <https://www.wharfsidewines.com/product-tag/bin-ends/>. But as Christmas approached, we wanted to offer this mixed 12 bottle selection for you to enjoy with family and friends.

£85.00 per case delivered



Dish and Drink

With the temperatures dropping and looking for quick, easy, and tasty dishes to cook then look no further than this one pot wonder.

Partridge stew – Spanish style with Chorizo is created by Tom Godber-Ford Moore

(www.thegamechef.co.uk) who caters for shooting parties and often cooks this in one pot over an open fire.

Fill your kitchens with the smells of the Mediterranean and enjoy it with a chilled glass of Sherry or this delicious Rioja Blanco.

To view recipe please visit: www.wharfsidewines.com

Bodegas Luis Cañas, Rioja Blanco Viñas Viejas: £13.50 per bottle



Cheese & Wine Pairing

Époisses is a legally demarcated cheese made in the village of Époisses and the surrounding area, in the Côte-d'Or, which is halfway between Dijon and Auxerre in Burgundy.



This cheese is a washed rind cheese and is made using cow's milk. The texture of the skin goes from smooth to very wrinkly as it matures and it turns a red orange colour. It is a soft cheese and when at room temperature can ooze across the plate, and a spoon is recommended to assist with serving it. It is a very pungent cheese with a spicy aroma and the flavour is rich, powerful, and savoury. This cheese is a great addition to the Christmas cheese board.

Sauternes Ch. Les Mingets: £11.95 per bottle



Fact of the Month

Evergreens are an ancient tradition. The tradition of Christmas trees goes all the way back to ancient Egyptians and Romans, who decorated with evergreens during the winter solstice to signify that spring would return.



Christmas Party: £74.00 per case



Mr Cooper's cellar suggestions

A cooper is someone who makes wine barrels for wine and other drinks to be stored in. Mr Cooper has been involved with

wine all his life and loves to suggest wines he has had the pleasure of enjoying himself.

Hugonell, Reserva, Rioja: £12.45 per bottle

This is a classically made Rioja, which shows wonderful aromatic complexity of red berries, liquorice and hints of smokiness, cedar and spice oak flavours. A warm and heady palate leads to a mature and rich finish.



Lake Chalice 'The Raptor', Chardonnay: £18.20 per bottle



A full bodied Chardonnay with bold flinty notes surrounded by peach undertones. The creamy palate has a wonderful balancing freshness and reveals layers of flint, lemon blossom and also biscuity nuances complemented by subtle oak spice.

Château Poitevin, Cru Bourgeois, Medoc: £23.25 per bottle

Beautifully ripe and seamless with a vibrant purple intensity. Merlot dominates the blend supported by Cabernet



Sauvignon and Petit Verdot. Its layered aromas reveal lifted red fruit and hints of spice, dark, liquorice intensity. Well integrated tannic structure from oak ageing. A classic Medoc Cru Bourgeois which is just hitting its stride but will continue to keep for a further 5 years.

Larger than life



If you're looking to avoid jumping up and down from the dining table this Christmas because the wine keeps running then magnums are a great solution. This Rioja Reserva is a lovely partner to most festive meals.

Luis Canas, Rioja Reserva (Magnum): £36.00 per bottle (Usually £40.00)

World Wine Focus



Christmas wouldn't be Christmas with out a bottle of Port to enjoy throughout the festive season.

Produced in the Douro region in Northern Portugal, Port is a fortified wine which is typically sweet and most enjoyed at the end of a meal with dessert or cheese.

Port comes in both dry and semi dry styles and there are also several white varieties which can be enjoyed.

There are over a hundred grape varieties that can be used to produce Port, but the five main grape varieties are Tinta Barroca, Tinto Cão, Tinta Roriz (Tempranillo), Touriga Francesa, and Touriga Nacional.

We recommend this Christmas a bottle of Krohn LBV 2015, which is a deep rubu colour with aromas of spicy black fruits and a palate full of blackberry and plum characteristics. It was awarded bronze in the Sommelier Wine Awards 2020.



Krohn LBV 2015: £17.45 per bottle

Champagne Cocktail

Classic Buck's Fizz (Recipe by Cooking with Curls)



This cocktail was named after the place it was invented in 1921 by a barman at London's Buck's Fizz Club. It's the perfect drink for Christmas day morning.

- 100ml Champagne
- Fresh orange juice to top glass up with

- 1 Fill glass flute with 100ml Champagne
- 2 Top up the glass with the fresh orange juice
- 3 Serve with twist of arrange for garnish



Champagne Bernard Remy Brut 'Carte Blanche' NV: £25.95 per bottle

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