

In the recent past Beaujolais' top quality wines (known as crus) have often been unfairly overlooked, being grouped together with the simpler Beaujolais Nouveau. However a series of successful vintages, a distinctive terroir and a growing number of resolute producers are pushing Beaujolais back into the limelight - and for all the right reasons. We were particularly excited by the high standard of the Beaujolais crus we recently tasted and think now is the time to rediscover Beaujolais in a new light. Master of Wine James Lawther commented in May's Decanter Magazine, 'these are wines of real personality and character that speak of soil and climate.'

Beaujolais has ten crus, which are located in the villages in the north of the region along a 15 mile strip of granite hills. A fragrant and velvety soft style of wine, it can be served lightly chilled and makes for a refreshing choice as the weather warms.

We are offering a **saving of over £7 on our mixed case** of six selected Beaujolais crus to open and explore this spring which comes with **FREE DELIVERY as part of a twelve-bottle order.**



### Cave des Fleurie, Régnié, 2014, 13%

SL44545

£9.99

Régnié was awarded cru status in 1988 and competes with Juliénas in its claim of being the first Beaujolais village to be planted with vines.

An appealing nose, reminiscent of raspberry ripple and cassis. The palate has good structure with fine tannins and juicy red fruit. This bright young wine is delicious with cold cuts of ham.

Enjoy now to 2018.



### Cave des Fleurie, Brouilly, 2013, 13%

SL43921

£10.99

Brouilly's vineyards are rooted around the volcanic earth of Mount Brouilly, imparting a minerality to their softly textured and vibrantly fruity wines.

Perfumed cherry, punnets of strawberries and hints of iris make for a spring-like tippie. This wine would pair well with roast chicken or pork.

Enjoy now to 2017.

### Dom. Du Puits Béni, Morgon, 2013, 13%

SL44583

£10.99

Morgon offers a fuller expression of Beaujolais and takes on Pinot Noir-like maturity with a few years bottle age.

A palate of juicy red fruit is introduced with floral aromas on the nose of rose and peony with flecks of cracked black peppercorns. The mouthfeel is fleshy with velvety tannins. Try with barbequed sausages or a fruity Moroccan tagine.

Enjoy now to 2017.



### Cave des Fleurie, 'La Chapelle des Bois', Fleurie, 2013, 13%

SL43654

£11.49

This single vineyard Fleurie was awarded a bronze medal at the Paris 'Concours Général Agricole' in 2014.

An expressive nose of raspberry, strawberry, blackcurrant and cherry intertwine with delicate floral notes. Silky tannins are framed by refreshing acidity. A perfect partner for seared tuna or soft ripened cheeses such as Brie or Coulommiers. Enjoy now to 2017.



### Domaine Joubert, Juliénas, 2012, 12.5%

SL42918

£9.99

The village of Juliénas is known for its fleshier and more structured style of Beaujolais.

A perfume of cherry and raspberry is followed on the palate by a darker blackcurrant note mingled with strawberry and a wisp of smoke. A structured Beaujolais with chalky tannins, its added richness would partner well with roast guinea fowl.

Enjoy now to 2017.



### Domaine Les Fine Graves, Moulin-à-Vent, 2013, 13%

SL44552

£13.99

Winemaker Jacky Janodet is one of the most gifted growers in Beaujolais today, and true to Moulin-à-Vent's reputation this wine has structure, elegance and depth.

Feminine notes of violet on the nose give way to a silky red fruited palate. The wine is enjoyable now but would reward further cellaring. Try with seared duck breast. Enjoy now to 2020 +

**Six-bottle Sampler Case (one bottle of each red) SL44553 ONLY £59.95** — with **FREE DELIVERY** as part of a 12-bottle order