

# WINE OF THE MONTH

I am delighted to showcase two outstanding wines, both are from family run estates and whilst the first one only just beginning emerge, the other one is already a legend. They both have a common trait, dedication to produce unforgettable experience in the glass.

**Domaine Fourrey et Fils** is a small family run domain in heart of Chablis, now in its fourth generation and run by Jean-Luc and his sister Marie who are emerging as one of the best producers in the appellation. Their village Chablis is precise and pristine, with aromas of citrus and green apples and with racing acidity on the palate, with great finish and the signature 'steely minerality' which lingers and will have you reaching for another glass. Perfect 'Boisdale' wine!

Bodegas R. Lopez de Heredia, legendary estate dating back to 1877 and to this day run by the family. LDH wines have world-wide following and some expressions have a legendary status and of course corresponding price tag. They only release their wines when they are ready, mostly with considerable age and much to the excitement of their devoted fans, who are impatiently waiting for every vintage to be released. It is impossible to not to fall in love with their wines and I am sure you will too become LHD devotee.

Slàinte Mhath! Pavel Androvics Boisdale Winebuyer

### WHITE

	175ml	500ml Carafe	Bottle
Chablis 2019	19.70	54.70	$\boldsymbol{69.50}$

#### Domaine Fourrey, Burgundy, France

From vineyards in the village of Milly - the very heart of Chablis. Classic style with good structure and the Chablis hallmark of clean, fresh minerality. Perfect with all fish and in particular oysters.

## RED

	175ml	500ml Carafe	Bottle
Viña Cubillo Tinto Crianza 2012	20.40	<b>56.70</b>	72.00

#### Bodegas R. López de Heredia, Rioja, Spain

A traditional blend of Tempranillo, Garnacha, Mazuelo and Graciano from one of Rioja's most iconic producers. It's bursting with notes of cherry compote and plum on the nose, along with an earthy, savoury side and sweet nutmeg from the wine's three years in old American oak. The tannins are smooth and glossy, melting in the mouth. Perfect with all meat dishes, hard cheese and charcutery.