

# *Decant*

Hello from Decant,

## **New Arrivals:**

### **Domaine Schoffit**

Followers of this domaine will not be disappointed in the new release 2008 vintage. All the hallmarks of Schoffit's style are here – big, richly unctuous and off-dry. Bold enough to stand up to the richest of food matches.

**Gewurztraminer 2008 @ \$35.99**

**Pinot Gris 2008 @ \$35.99**

**Pinot Blanc 2008 @ \$29.99**

### **Marcel Deiss**

after what were definitely two of the most interesting tastings we've held here, the wines of Marcel Deiss really do stand up to their reputation as some of the best available. Although most stocks sold out after the tastings, we have small amounts left of the stunning **'Bergheim' Gewurztraminer @ \$59.00**, **'Bergheim' Pinot Gris @ \$59.00** and **'Alsace' Pinot Blanc @ \$35.00** as well as the Gran Crus **Mambourg** (all Pinot varieties) and **Altenbourg** (all traditional varieties) @ **\$159**. a piece.

### **Domaine Schlumberger**

last remaining stocks of super-priced **Pinot Gris @ \$24.99** and **Pinot Blanc @ \$22.99**. Sorry the Gewurztraminer has all gone.

### **Chateau Carbonneau 'St Foy Bordeaux' 2008 @ \$19.99**

this really has gained traction and now rocks out the door! Cabernet/Merlot from Bordeaux with a kiwi connection (owned by Jackie (ex Christchurch) and Wilfred Franc de Ferriere. A fantastic no fuss red that suits everything!

## **Domaine Charvin Cotes du Rhone 2007 @ \$29.99**

**- one of the very best! And stocks running out!**

With so many good southern Rhone wines around, it's easy to forget just how superb this wine actually is! Made from 35-40yr old vines. Predominately grenache based, unfiltered and minimal sprays it is a very natural wine that is a star with food. This cant come more highly recommended and if you havent experienced the brilliance of old vine grenache then this is the benchmark. "As usual, Charvin's 2007 Cotes du Rhone Le Poutet, a blend of 85% Grenache, 10% Syrah, and 5% Carignan, is one of the more attractive wines of this broad appellation. It exhibits an elegant black cherry, spring flower, loamy soil, garrigue, and spice-scented wine that should drink well for 3-4 years." Robert Parker

## **Winter necessities**

### **Pedro Ximenez and Moscatel**

If you've never tried the sweet sherries made from either the Pedro Ximenez (PX) or the Moscatel grape, then winter must appear very long and miserable to you.

Both running down much the same flavour spectrum of liquid 'sunmaid' raisins, treacle, coffee and nuts, these are the perfect after dinner dessert wines. Fortified with a 'sump-oil' viscosity, decadent is a pretty good descriptive.

**Lustau 'San Emilio' PX @ \$36.00 375mls**

**Delcado Zuleta PX 'Monteagudo' @ \$30.00 375mls**

“ “ “ “ @ \$55.00 750mls

**Gonzalez Byass Pedro Ximenez @ \$21.99 375mls**

**Lustau 'Emilin' Moscatel @ \$34.00 375mls**

**Zuleta Moscatel @ \$37.00 750mls**

**If you've put your house on Spain to reach the final...**

## **Espectacle del Montsant 2004 @ \$299.00**

Espectacle is a new project jointly owned by Rene and Isabelle Barbier, Fernando and Marta Zamora, and Christopher and Charlotte Cannan. The wine is sourced from a single vineyard of 100+-year-old Grenache vines located at La Figuera on the northern edge of the Montsant D.O. The vineyard is tended by Rene Barbier's Clos Mogador team and vinified in one special 4000-liter oak vat at Celler Laurona. Just over 400 cases are produced annually. The 2004 Espectacle del Montsant is deep crimson-colored with a sensational bouquet of mineral, espresso, lavender, violets, and black cherry. This leads to an opulent, nearly exotic wine with remarkable depth, complexity, and layers of sweet cherry-flavored fruit. It is as pure an expression of Grenache as exists anywhere on the planet and certainly the greatest example of Montsant ever produced." 99/100 Wine Advocate

(if you put money on the Dutch, then I'm afraid square gins about your lot!)

# Celebrate Bastille Day at St. Germain Restaurant – July 14th

St. Germain Restaurant, Christchurch' leading French restaurant will be celebrating Bastille Day with a Five Course degustation dinner with matching wines. Most of you now know that this guarantees a great night out, with the brothers being some of the best hosts in town.

**For more details please phone St. Germain ph 366 9046**

## Upcoming tastings: Felton Road with Blair Walter

**\*\*only a couple of places left**

One of New Zealand's 'iconic' labels, we are privileged to have Blair Walter, winemaker for Felton Road here for the release of their 2009 wines.

Not only a chance to try the new vintage, but also a look at some older vintages as well!

**Monday 19<sup>th</sup> July – 7.00pm - \$45.00 per person**

**bookings essential – spaces limited**

**please ph 343 1945 to book**

2009 Riesling

2009 Felton Road Chardonnay *Bannockburn*

2008 Felton Road Chardonnay *Block 2*

2003 Felton Road Chardonnay *Block 2*

2009 Felton Road Pinot Noir *Bannockburn*

2009 Felton Road Pinot Noir *Cornish Point*

2009 Felton Road Pinot Noir *Block 3*

2007 Felton Road Pinot Noir *Block 3*

2004 Felton Road Pinot Noir *Block 3*

2003 Felton Road Pinot Noir *Block 3*

*Felton Fine (their distillate from the PN lees aged for 4 years in barrel)*

**61 Mandeville St., Riccarton, Christchurch.**

**Ph: (03)343 1945 Fx: (03)343 1935**

**Email: [decant@decantwine.co.nz](mailto:decant@decantwine.co.nz)**

**[www.decantwine.co.nz](http://www.decantwine.co.nz)**

# **FRENCH LESSONS**

## **Parlez-vous Français ?**

*If you like the idea of learning a language in a (very) relaxed atmosphere with occasional interruptions for wine and cheese tastings, then this is you !*

*Learn French The Decant Way - Stage 1 :*

*Where :Decant , 61 Mandeville St , Riccarton*

*When : Tuesdays 17th,24 , 31st August and 7th September 2010*

*Time :7.00pm - 9.00pm*

*Cost : \$ 90.00 per person for the 4 nights.*

*Seats per course are limited.*

*Ph : 343 1945*

*Fax : 343 1935*

*E.mail : decant@decantwine.co.nz*

## **The Wines of France**

**by**

### **Master of Wine, Bob Campbell**

Unravel the mysteries of French wine with an entertaining lecture and tasting that will take you through eight of the country's main wine regions. Bob has travelled extensively throughout France and will share his experiences in a colourful presentation illustrated by a data projector and accompanied by at least 12 classic wines. This is a great opportunity for those who want to enrich their understanding of French wine, prepare themselves for a trip through France or simply experience a pleasurable afternoon with a knowledgeable wine master. The presentation will be supported by a 46-page book on French wine.

Everyone who attends will receive a certificate.

**Where: Decant, 61 Mandeville St, Riccarton**

**When: Thursday 23rd September 2010**

**6.30pm – 8.30pm**

**Cost: \$145.00**

**To Book : ph. 343 1945**

**email:decant@decantwine.co.nz**

