



## PESKY WINE BOX

Introducing our first collaboration with our friends from PESKY. Together we have chosen a premium selection of wines and the freshest fish you've ever tasted, all beautifully wrapped up in a Christmas hamper. The perfect gift for the wine-loving pescatarian in your life.

This selection will allow you to discover six different wines from different countries, regions, and terroirs, alongside our tasting notes and fish pairing recommendations. Your journey will start in Catalunya, where you will discover Sicus' incredible **2010, Cru Blanc, Sparkling White**. You will then travel down to the south of Spain to Galicia, where granite soil is king! Here you will taste the very precise and elegant **2020 Albariño, "Leirana"** from Forjas del Salnes. Next over to France to the Savoie, in the French Alps, to taste a well-known local grape called Jacquère. The **2020 "Monfarina"** is a gorgeous example of this grape variety made by Domaine Giachino. Let's cross the border and head to Tuscany within the Chianti region. You will meet Silvio Messina to taste his wonderful orange wine **2019 "Garnaccia"** made of Vernaccia. An orange wine with plenty of freshness and elegance... Your next stop will be the Loire Valley to taste the outstanding **2019 white Cheverny from Domaine de Veilloux**. Fresh and fruit-forward, this is a blend of Sauvignon Blanc and Orbois. Your last stop will be to the ancient village of Beaune in Burgundy to visit Emmanuel Giboulot - his fabulous **2018 "Terre Burgondes"**, is made from 35-year-old Pinot Noir vines.

1	<b>Producer</b>	Sicus	<b>Region</b>	Cataluña, Spain
	<b>Wine</b>	2010 Cru Mari White - Sparkling Wine	<b>Grape</b>	Xarel-lo
<p>This beautifully textural, creamy sparkling wine was bottled in 2010 and has been patiently resting on its lees for 8 years, which is longer than most Champagnes! The lees ageing gives way to a greater depth and complexity of flavour and the craftsmanship that goes into making this exceptionally well-priced and elegant sparkling wine is unparalleled.</p>				<b>Pairing:</b> Cold smoke salmon / Scallops

2	<b>Producer</b>	Forjas del Salnes	<b>Region</b>	Galicia, Spain
	<b>Wine</b>	2020 Albarino "Leirana"	<b>Grape</b>	Albarino
<p>This is Albarino as it should be! Very fresh, fruit forward and mineral. "Leirana" comes from Granitic soils in Galicia and this is where this intense minerality comes from. Super pure expression and precise wine.</p>				<b>Pairing:</b> Lobsters / White crab meat

3	<b>Producer</b>	Domaine Giachino	<b>Region</b>	Savoie, France
	<b>Wine</b>	2020 Vin de Savoie "Monfarina"	<b>Grape</b>	Jacquere
<p>Coming from marls and limestone soils, this wine is very fresh with pure minerality. Jacquere is a well known indigenous grape from Savoie. Fruits notes such as litchi and tropical fruits. "Monfarina" is a traditional dance in Piedmont (Italy).</p>				<b>Pairing:</b> Oysters / Wild Bass

4	<b>Producer</b>	Domaine de Veilloux	<b>Region</b>	Loire Valley, France
	<b>Wine</b>	2019 Cheverny White	<b>Grape</b>	Sauvignon Blanc, Orbois
<p>Coming from a vineyard of particularly rich clay soils that produces a Sauvignon Blanc of beautiful structure and richness. Very fresh with an elegant and pure complexity that truly reflect the terroir of Cheverny appellation.</p>				<b>Pairing:</b> Scallops / Smoke Salmon (Hot and cold)

5	<b>Producer</b>	Montesecondo	<b>Region</b>	Tuscany, Italy
	<b>Wine</b>	2019 Garnaccia	<b>Grape</b>	Vernaccia
<p>This is an orange wine, a white wine made as a red with some skin contact to give structure and complexity. Made from 100% Vernaccia that has spend 3 weeks on the skin. Acidity and flavours are perfectly balanced. This bottle will for sure emptied too quick!</p>				<b>Pairing:</b> Potted shrimp / Trout

6	<b>Producer</b>	Emmanuel Giboulot	<b>Region</b>	Burgundy, France
	<b>Wine</b>	2018 "Terre Burgondes"	<b>Grape</b>	Pinot Noir
<p>Only indigenous yeast is used in production, which is based firmly on the schedule of the lunar month. Emmanuel reaches its own level of quality with minimum intervention. As a result of this care and attention to wines and principles, Giboulot's wines are balanced, precise and elegant. Unique Pinot Noir, very precise, black pepper notes and fruit forward.</p>				<b>Pairing:</b> Monkfish / Potted shrimps