



WINTER BOX

As the dark cold nights invite us to cosy up with warm jumpers and roaring fires, so too do our tastes change, leaning towards warming comforting foods, and fuller-bodied, richer, more mature wines. For this reason, we have selected 6 wines to match the season's mood, whilst taking you on a journey of discovery with our winemakers.

In addition to this, we have paired all six bottles with a food pairing.

We start our journey in the Chartreuse Hills, overlooking the limestone slopes of Mount Granier from [Domaine Giachino](#) - at 1,500 meters high, the views are magnificent! Frédéric Giachino invites us for a big hearty fondue that we devour with a bottle of the [2020 Apremont](#) - beautifully refreshing and mineral, a pure Jacquère with great acidity which cuts through the fattiness of the cheese. Matured on its lees, this wine is expressive with complex yet refreshing mineral notes. We could stay here forever to enjoy all that the Savoie has to offer.

However, we still have five more stops, so on we go, heading northeast to one of our favourite winegrowing regions - the Loire Valley - to meet up with the Delecheneau family. Active members of the Montlouis appellation and one of the region's most respected organic and biodynamic voices, Damien & Coralie take us on a tour of [La Grange Tiphaine](#), founded in the 19th century, the estate spans ten hectares across Montlouis-sur-Loire and Touraine-Amboise. Together we taste the [2020 Clef de Sol Chenin Blanc](#), a delicious aromatic white with elegant shoulders.

We continue to the next leg of our trip, this time heading south in search of sunnier lands. After a scenic train journey admiring the sparkling Mediterranean coast and the shimmering peaks of the Pyrenees, we arrive in the small town of Bonastre - a Mecca for small artisan winemakers and home to Eduard Pie of [Sicus](#). We walk together through the La Caseta vineyard, located at 220m high. The smell of dried herbs fills the air. We taste the [2019 Cartoixa Brisat](#) which is made from this single vineyard plot. Ripe white fruit flavours and dried herbs fill the glass, while the signature acidity, true to Eduard's style, is present with a fresh and long finish. On the side of the wine boxes that we take home it reads **"This box contains a landscape in liquid state"**.

The next stop takes us 600 km south to [La del Terreno](#) in Bullas, Murcia, to meet up with Julia Casado. This young winemaker built her winery from modular units and railway sleepers. A musician in a previous life, she tells us how "the concept of harmony is very much present in both, as is a certain degree of tension; and neither of them makes sense if they are not shared with others". So, we share Julia's [2020 Ninja de las Uvas](#), a fresh, juicy quaffable, Grenache that is sure to be loved by all who tastes it!

Now it's time to head across the Mediterranean by sailboat to Tuscany to visit another musical winemaker - Silvio Messina of [Montesecondo](#) - an Italian Jazz musician and New Yorker who moved back to Tuscany to take over the family estate. We talk about life over a plate of freshly made pasta and a drizzle of fresh home-grown olive oil with a big helping of freshly shaven parmesan and a bottle of the [2018 Tin Amphora](#) - a Sangiovese aged in clay amphora. *Tin* translates to 'clay' in Arabic and is a nod to Silvio's childhood growing up in Tunisia. This showstopper is warming and rich, and unlike most wines in Chianti today. Antonio Galloni says, **"sweet pipe tobacco, dried herbs, liquorice and dried cherry are nicely lifted and resonant in feel yet retains a gorgeous sense of Sangiovese transparency that is so beguiling."** (93 points)

Our final leg is to the Cahors appellation, the home of Malbec, to meet with Matthieu and Catherine at Domaine Cosse Maisonneuve - true custodians of the Cahors' appellation. They consider that wine is the ambassador of the terroir, and a winemaker is the interpreter. To obtain perfect grapes that will express the qualities of Cahors' everything in the vineyard is natural. The [2018 Cahors La Fage](#) shows the best of Malbec. Aromatic complexity, full-bodied, dark fruits, and spices, balanced with velvety tannins, great freshness, and precision.

Join us next time where we will explore Spring together! Until then, we hope that you will enjoy these outstanding wines.

1	Producer	Domaine Giachino	Region	Savoie, France
	Wine	2020, "Apremont"	Grape	Jacquère
Description Expressive, refreshing, and mineral with complexity and texture from the lees ageing.				Pairing Cheese fondue

2	Producer	La Grange Tiphaine	Region	Loire, France
	Wine	2020 Clef de Sol White	Grape	Chenin Blanc
Description A delicious aromatic white with elegant shoulders. "For us, Montlouis-sur-Loire has a great terroir, and the Chenin magnifies it wonderfully. Clef de Sol is a tribute to this duo capable of taking us towards the purity of the mineral." Say winemakers Damien & Coralie.				Pairing Look for the finesse and elegance of a dish of white meat, fish or seafood, a cheese or cold meats platter and you will find the right pairing with Clef de Sol.

3	Producer	Sicus	Region	Catalunya, Spain
	Wine	2019, Cartoixà Brisat	Grape	Cartoixà
Description Made from a single vineyard called La Caseta - this wine is made from vines that reaches over 70 years of age and which produces more concentration and length on the palate. You will find ripe aromas of white fruit, Mediterranean forest and dried flowers stand out of the glass. A wine with so much personality!				Pairing Ceviche or tartare

4	Producer	La del Terreno	Region	Murcia, Spain
	Wine	2020 Ninja de las uvas	Grape	Grenache
Description Fresh, juicy quaffable, Grenache that is sure to be loved by all who tastes it!				Pairing Game and pork.

5	Producer	Domaine Cosse Maisonneuve	Region	Cahors, France
	Wine	2018, Cahors "La Fage"	Grape	Malbec
Description La Fage shows the best of both worlds when it comes to Malbec. Full-bodied, dark fruits and spices, balanced with velvety tannins, great freshness, and precision.				Pairing Slow-cooked casseroles.

6	Producer	Montesecondo	Region	Tuscany, Italy
	Wine	2018, IGT "Tin Amphora" Montesecondo	Grape	Sangiovese
Description <i>"The 2018 Tin is 100% Sangiovese done in amphora. It is without question one of the most intriguing wines in Chianti Classico today. The aromatics alone are beguiling. Sweet pipe tobacco, dried herbs, liquorice, and dried cherry are nicely lifted. Tin is rich and resonant in feel yet retains a gorgeous sense of Sangiovese transparency that is so beguiling."</i> 93 points Antonio Galloni Vinous.com				Pairing Beef dishes