



Carte - du - Vin



Region: Bordeaux – Château de Sours – Sparkling Rosé

A nose of vivacious ripe red summer berry fruits and crushed raspberries. Beautifully balanced with fine persistent bubbles, it has a good length with a refreshing and mouth-watering acidity.

Grape: Blend of Merlot & Cabernet Sauvignon-
Alcohol: 12%

Serving Suggestion: Perfect aperitif that would pair with smoked salmon blinis as well as fruit desserts

Region: Southern Côtes du Rhône – Domaine de Grangeneuve – Les Dames Blanches du Sud 2014

A good colour of yellow straw with gold undertones with an intense nose with a dominant aroma of white flowers (acacia) and fresh white fruits, finishing with good minerality. Full and powerful mouth with enough roundness. Intense expression of apricot, white peach and jasmine.

Grape: 50% Viognier, 25% Marsanne, 15% White Grenache & 15% Roussanne – Alcohol: 13.5% vol

Serving Suggestion: as an aperitif, and also to accompany fish or white meats. This wine can follow a complete meal.



Region: Languedoc-Roussillon – Domaine de Treloar – One Block Muscat 2011

Lively, pure Muscat scent and a well-judged palate: all the orange-citrus zing of the variety with a soft rounded finish too.

Grape: 100% Muscat
Alcohol: 13% Vol

Serving Suggestion: Food matches – Salads, fresh goat's cheese and Asian influenced dishes (but not Indian)

Region: Minervois – Domaine des Homs – Vin de Pays Rosé Tersande 2013

Fresh with aromas marked by fruits, citrus and white flowers

Grape: 100% Grenache
Alcohol: 13% vol

Serving Suggestion: Try with hors d'oeuvres, goats cheese and shell fish



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