

# January Sampler



## **Stephane Usseglio Les Amandiers**

*Rhone Valley, France*

This creamy and zippy white is made from a blend of Grenache Blanc, Picpoul and Clairette. It offers notes of lemon balm, peach, apricot and lemongrass.

*Pair with Chicken Cordon Bleu or Clams*



## **Ricca Terra Colour Of Calmness**

*South Australia, Australia*

This Rose will certainly bring some calmness, blending Nero d'Avola and Sangiovese. Wild strawberry, cranberry and spicy currant burst from the glass.

*Pair with Grilled Salmon or Seared Tuna*



## **Bruno Lafon Le P'Tit**

*Languedoc-Roussillon, France*

This Pinot Noir is both concentrated and perfectly elegant. It offers a pretty fusion of blue and purple fruits with a hint of cake spices and a pinch of leafy herbs.

*Pair with Pork Gyoza or Spicy Chili*



## **Quinta Da Taboadella**

*Dao, Portugal*

Red wines from the Dao should always demonstrate a certain silky texture, mixed with charisma. This wine bursts a fusion of fresh and crunchy purple fruit.

*Pair with Sausages or Piri Piri Chicken*



## **Chateau De Gaudou Tradition**

*Cahors, France*

Cahors is a majestic wine region in southwestern France. This wine is a blend of Malbec and Merlot. It's punchy and fleshy, packed with dark-black fruit.

*Pair with Sheperd's Pie or Lamb Ribs*



## **Chateau Gaillot Fournier**

*Bordeaux, France*

When thinking of a French classic, an easy pick is a silky smooth red from Bordeaux. This one carries a mix of dark cassis, plum cake and a hint of mocha

*Pair with Cheeseburgers or Flank Steak*

**\$152**