

# OVERTON SPRING TASTING

**SATURDAY 13<sup>TH</sup> MARCH, 2010**

11 AM TO 4 PM



WELCOME TO THE FIRST IN OUR SERIES OF FREE SPRING OPEN TASTINGS, WITH A LINE UP OF OVER 30 WINES FROM AROUND THE WORLD, ESPECIALLY SELECTED FOR SPRING AND EASTER DRINKING. OUR NEW STYLE FORMAT IS DESIGNED TO MAKE YOUR TASTING EXPERIENCE AND WINE SELECTION EVEN EASIER, WITH TABLES DEDICATED TO THE FOLLOWING RANGES:

TABLE 1: **FRENCH & SPANISH DISCOVERIES**

TABLE 2: **EVERYDAY DRINKING**

TABLE 3: **LIMITED PARCEL WINES**

## **DOMAINE DU PECH, BUZET**

MAGALIE TISSOT AND LUDOVIC BONNELLE PRODUCE BORDEAUX BLEND WINES FROM A TERROIR THAT IS SIMILAR TO THE SOILS OF GRAVES, YET A LITTLE FURTHER INLAND SO WARMER WITH LESS RAINFALL. THIS GIVES WINES WITH REAL MINERALITY AND EXTRA STRUCTURE AND DEPTH. ADD TO THIS LOW YIELDING, BIODYNAMICALLY GROWN VINES AND ZERO SULPHUR WINEMAKING AND THE RESULT IS EFFORTLESS AND INCREDIBLY PURE WINES.



## **BACHELET-MONNOT, BURGUNDY**

A NEW DOMAINE FOUNDED BY YOUNG BROTHERS, MARC AND ALEXANDRE BACHELET, WHO HAVE GAINED ACCESS TO SOME ENVIABLE ROWS OF VINES IN PULIGNY-MONTRACHET TO ADD TO THEIR FAMILY HOLDINGS IN MARANGES, ENABLING THEM TO PRODUCE BOTH WHITE AND RED WINES. THEIR PRECISION OF CARE AND SKILL IN THE VINEYARD AND THEIR DELICACY OF TOUCH IN THE CELLAR HAS GIVEN BURGUNDY FANS A WONDERFUL NEW SELECTION OF WINES FROM VILLAGE TO GRAND CRU STATUS.



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OVERTON

STOCKBRIDGE

ODIHAM

HUNGERFORD



1	Fantasia Torrentes 2008 (La Rioja, Argentina) <b>£8.95</b>	<ul style="list-style-type: none"> <li>• Beautifully aromatic with lovely concentration</li> <li>• Made from 50 year old vines grown at high altitude</li> <li>• Perfect for light fish dishes &amp; spring salads</li> </ul>	
2	Tabali Viognier 2009 (Limari Valley, Chile) <b>£8.65</b>	<ul style="list-style-type: none"> <li>• Honeyed and floral, with hints of apricots and citrus</li> <li>• From the award winning Felipe Muller</li> <li>• Works perfectly with Thai &amp; Asian dishes</li> </ul>	
3	Bodegas Naia K'Naia 2008 (Rueda, Spain) <b>£8.95</b>	<ul style="list-style-type: none"> <li>• Refreshing blend of Verdejo, Viura and Sauvignon Blanc</li> <li>• Subtle aromas of passion fruit &amp; kiwi</li> <li>• Great minerality and real ageing potential</li> </ul>	
4	Caviste White Burgundy 2006 (Burgundy, France) <b>£11.25</b>	<ul style="list-style-type: none"> <li>• Perfectly aged in the cellars of Rene-Lequin Colin prior to release.</li> <li>• White peach and floral aromas</li> <li>• An affordable wine that offers all the qualities of top white Burgundy</li> </ul>	
5	Boutinot 'les Cerisiers' CDR Rose 2008 (Rhone, France) <b>£8.25</b>	<ul style="list-style-type: none"> <li>• A delicate blend of Grenache Noir, Grenache Gris and Cinsault</li> <li>• Simple red berry fruits with beautiful mineral touch</li> <li>• Perfect for light chicken dishes.</li> </ul>	
6	Mourat Rosé 2009 (Loire, France) <b>£8.95</b>	<ul style="list-style-type: none"> <li>• The Owl is back, a Caviste favourite returns for 2010</li> <li>• Wonderfully refreshing &amp; dangerously drinkable</li> <li>• Made from Cabernet Franc and Pinot Noir</li> </ul>	
7	Weingut Sepp Moser Sepp Zweigelt 2008 (Rohrendorf, Austria) <b>£8.50</b>	<ul style="list-style-type: none"> <li>• 100% Organic</li> <li>• Lovely medium bodied, juicy red fruit, touch herby, with crunchy acidity</li> <li>• Perfect to chill and serve with cold meats</li> </ul>	
8	Colonia Las Liebres Bonarda 2008 (Mendoza, Argentina) <b>£6.95</b>	<ul style="list-style-type: none"> <li>• Rich, ripe and dark berry fruits</li> <li>• Rated as a 'top-value' wine from Wine Spectator with 87 points</li> <li>• Originally an Italian grape variety, Bonarda has found its patch in Argentina</li> </ul>	
9	Bleasdale The Grapepickers 2002 (South Australia) <b>£8.50</b>	<ul style="list-style-type: none"> <li>• Soft and gentle due to extended bottle age</li> <li>• Spicy and leathery blend of Shiraz, Cabernet &amp; Malbec</li> <li>• Perfect for roast &amp; the first spring barbeque!</li> </ul>	
10	Opalo Cabernet Sauvignon 2006 (Uco Valley, Argentina) <b>£13.95</b>	<ul style="list-style-type: none"> <li>• An unoaked masterpiece from the rising star of Argentina Mauricio Lorca</li> <li>• Cassis, plums, leather and spice</li> <li>• Decant and enjoy with fillet steak</li> </ul>	

11	Bodegas Felix Cachazo Gran Cardiel 2009 (Rueda, Spain) <b>£7.95</b>	<ul style="list-style-type: none"> <li>•Delicious blend of Viura &amp; Verdejo</li> <li>•Fruit sourced from old vines, adding complexity and depth</li> <li>•Perfect for light summery salads and fresh fish</li> </ul>	
12	Christophe Cordier Macon Charnay VV 2008 (Burgundy, France) <b>£12.95</b>	<ul style="list-style-type: none"> <li>•From one of the greatest names in the Maconnais</li> <li>•Concentrated hazelnut and peach fruit with classic Charnay chalky mid palate</li> <li>•Low yielding old vine fruit aged in old oak</li> </ul>	
13	Thomas-Labaille Sancerre l' Authentique 2008 (Loire, France) <b>£14.95</b>	<ul style="list-style-type: none"> <li>•From the foot of Sancerre's greatest vineyard, 'les Monts Damnés'</li> <li>•Fleshy fruit allied to steely acidity</li> <li>•Perfect with fresh fish and classic soft cheeses</li> </ul>	
14	Dominio do Bibeí Lapola 2006 (Ribeira Sacra, Spain) <b>£18.95</b>	<ul style="list-style-type: none"> <li>•Only 300 bottles released to the UK</li> <li>•A blend of indigenous varieties including Godello, Donna Branca &amp; Treixadura</li> <li>•Subtle yet rich, elegant &amp; complex – Spain with a hint of White Burgundy.</li> </ul>	
15	Jean Meireau Hexagoneles Gamay Rosé 2009 (Loire, France) <b>£8.50</b>	<ul style="list-style-type: none"> <li>•A refreshing light rosé from the banks of the Loire</li> <li>•Cold fermented for added freshness and brighter acidity</li> <li>•A lovely quaffing wine</li> </ul>	
16	Jean Meireau Hexagoneles Pinot Noir 2007 (Loire, France) <b>£9.95</b>	<ul style="list-style-type: none"> <li>•Pinot Noir, sub £10, fill your boots – this will not last long</li> <li>•First showing in the UK</li> <li>•Perfect with cold meats, pate &amp; salmon</li> </ul>	
17	Domaine de la Chapelle Chinon les Gravinières 2008 (Loire, France) <b>£9.95</b>	<ul style="list-style-type: none"> <li>•100% Organic from old vine fruit</li> <li>•Beautifully scented red berry fruits and a delicious mouth-watering palate</li> <li>•Light enough for lunch, delicate enough for an aperitif</li> </ul>	
18	Domaine du Pech Jarnicoton 2004 (Buzet, France) <b>£11.95</b>	<ul style="list-style-type: none"> <li>•Biodynamic wine aged in old 'foudre' for 2 years.</li> <li>•A classic Bordeaux blend made using minimal sulphur</li> <li>•This wine is exclusive to Caviste in the UK</li> </ul>	
19	Dominio do Bibeí Lalama 2006 (Ribeira Sacra, Spain) <b>£18.95</b>	<ul style="list-style-type: none"> <li>•A blend of Garnacha, Mencia &amp; Brancellau</li> <li>•Made by the legendary René Barbier</li> <li>•Ribeira Sacra is the new hot spot in Spanish winemaking</li> <li>•Only 12.5% abv</li> </ul>	
20	Bodega Antigua Usanza Bau Crianza (Rioja, Spain) <b>£11.95</b>	<ul style="list-style-type: none"> <li>•Aged for 12 months in a mixture of French &amp; American barrels</li> <li>•Rich, structured with classical fruit, perfect with grilled meats, particularly lamb</li> <li>•A new wave Rioja from a fabulous vintage</li> </ul>	

<p>21 Etienne Sauzet Bourgogne Blanc 2007 (Burgundy, France) <b>£21.50</b></p>	<ul style="list-style-type: none"> <li>•From one of the truly 'all time' great winemakers</li> <li>•Elegant, poised and perfectly balanced</li> <li>•Please allow a little time to breathe before drinking</li> </ul>	
<p>22 Terra Vin Te Ahu Sauvignon Blanc 2008 (Marlborough, New Zealand) <b>£19.50</b></p>	<ul style="list-style-type: none"> <li>•Tiny production from very specific terroir</li> <li>•Barrel fermentation &amp; lees stirring adds complexity and palate weight</li> <li>•One of the finest NZ Sauvignon Blancs currently available</li> </ul>	
<p>23 Bachelet-Monnot Puligny Montrachet 2007 (Burgundy, France) <b>£29.50</b></p>	<ul style="list-style-type: none"> <li>•Marc &amp; Alex are still in their early 20s - this is their 5<sup>th</sup> vintage</li> <li>•Real passion for terroir and personality</li> <li>•Lean and chalky with touches of hazelnut and a crisp acidity</li> </ul>	
<p>24 Virgile Lignier Bourgogne Rouge 2007 (Burgundy, France) <b>£37.75</b> (150cl)</p>	<ul style="list-style-type: none"> <li>•Wood strawberry &amp; fresh raspberry, very gentle tannins and clean tight acidity</li> <li>•From vineyards surrounding Morey St Denis</li> <li>•Perfect for larger groups and family occasions</li> </ul>	
<p>25 Bruno Colin Chassagne Montrachet 1<sup>er</sup> Cru Chaumées 2007 (Burgundy, France) <b>£53.75</b></p>	<ul style="list-style-type: none"> <li>•From a vineyard at the 'Puligny' end of Chassagne</li> <li>•Steely and tight, yet with real power and weight</li> <li>•Drink with seafood and shell fish</li> </ul>	
<p>26 Felton Road Cornish Point Pinot Noir 2008 (Central Otago, New Zealand) <b>£28.50</b></p>	<ul style="list-style-type: none"> <li>•Felton Road has just been named NZ first Grand Cru Winery</li> <li>•Tiny vineyard, tiny production, tiny allocation</li> <li>•Very pure &amp; elegant, perfect with lamb</li> </ul>	
<p>27 Brunier Vieux Telegraph CNP 2007 (Rhône Valley, France) <b>£41.00</b></p>	<ul style="list-style-type: none"> <li>•Derives its name from an old telegraph station, now a vineyard</li> <li>•Dark berry fruits, spice and leather.</li> <li>•Very powerful, perfect with rich game dishes.</li> </ul>	
<p>28 Clancy Fuller Three Hogshead Shiraz 2002 (Barossa, Australia) <b>£23.50</b></p>	<ul style="list-style-type: none"> <li>•Dense fruit and spice, with developed game and leather characters.</li> <li>•Needs decanting and time to breath</li> <li>•Great with roast beef</li> </ul>	
<p>29 Turley Juveniles Zinfandel 2007 (Napa Valley, USA) <b>£21.50</b></p>	<ul style="list-style-type: none"> <li>•Rich nose and delicious spicy palate</li> <li>•Helen Turley is regarded as the queen of Zinfandel</li> <li>•Exceptional vintage with depth and</li> <li>•superb concentration</li> </ul>	
<p>30 Mullineux Straw Wine 2008 (Swartland, South Africa) <b>£16.95</b> (37.5cl)</p>	<ul style="list-style-type: none"> <li>•Unctuous and rich, apricots and honey</li> <li>•Chris Mullineux was the winemaker at TMV vineyards</li> <li>•The grapes are air dried on straw for 5 days to increase flavours and sweetness</li> </ul>	

