



The Imperial Wine Company

FINE WINE MERCHANTS

7 Trinity Street, Bungay, Suffolk, NR35 1EH

Telephone 01986.892911 Fax 01986.894166

sales@imperialwine.co.uk www.imperialwine.co.uk

Rhone Offer

To celebrate the arrival of their beautiful new Rosé, we have put together an irresistible collection of wines from organic producers
Domaine de Fontavin.

Muscat de Beaumes de Venise 2013/11

Made from 100% Muscat grapes and hand harvested, alcohol is added later to halt the fermentation and preserve its natural sweetness. Richly aromatic with complex notes of flowers, white fruits and honey this wine should be served slightly chilled as an aperitif or to accompany paté, blue cheeses, melon and desserts. £12.40

Cotes du Rhone Rouge ‘Les Vignes de mon Père’ 2015

70% Grenache Noir, 20% Syrah and 10% Mourvedre have come together to produce this well-balanced red wine. Complex and refined it has a beautiful aromatic composition of red fruits and sweet spices with a touch of licorice and a hint of smoke. Delicious with pork or lamb, good with cheese and excellent with sausages at a BBQ. £9.40

Cotes du Rhone Blanc ‘Les Vignes de mon Père’ 2014

70% Grenache blanc, 15% Marsanne and 15% Roussane blended to form a delicious white wine with a fine nose of pear and acacia and white flower flavours. Often overlooked, peachy, almondy white Rhones are gorgeous with herby chicken, seafood and pork with apple. £9.40

Cotes du Rhone Rosé ‘Fleur de Coton’ 2016

70% Grenache Noir, 5% Syrah and 25% Cinsault. Pale salmon pink with hints of cherry blossom, citrus fruits and ginger this is delicate, subtle and downright delicious. Drink on its own or with creamy cheeses, herby lamb, lightly spiced dishes and delicate desserts. £9.40

Vacqueras ‘Cuvée Tradition’ 2014

70% Grenache Noir, 20% Mourvedre, 10% Syrah pack a punch here. An explosion of red fruits, blackcurrants, blackberries and wild strawberries with notes of licorice and gingerbread spiciness. Drink with red meats and game or strong cheeses. £14.25

Les Vignes de Jo ‘Le P’tit dernier de Fontavin’

60% Grenache Noir, 30% Carignan, 10% Caladoc and named after Jo, the diminutive of Georges, grandfather of the present winemaker and the man who planted the oldest vines 50 years ago. This very gluggable table wine is bursting with red berry flavours and warmth. Soft and approachable and drinkable on its own or with food and definitely with friends! £6.99

With a bottle for pretty much every occasion this dinner party crowd pleaser contains a wine for every course. We are offering you **one of each** of the above for the astonishing price of only **£50.00!**

Offer valid until 31 July 2017. Subject to remaining unsold. E&OE