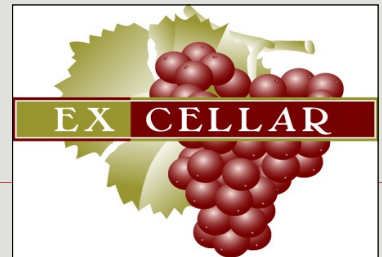


# The Source



Passionate about Taste

1 December 2011

Issue 24

## Christmas Fizz

### Torre Oria Cava

£8.99 or 2 for £14

### Prosecco Mionetto

£9.99 or 2 for £16

### Court Garden

£21.98 or Buy 2

Save £6

### Prosecco Castello

£11.99 or 2 for £20

### Drappier Champagne

£26.99 or 2 for £45

### Laurent Perrier

£34.99 Buy 2

Save £10

### Veuve Cliquot

£42.49 Buy 2

Save £15

### Drappier Rose

### Grande Sendree

£54.99 Buy 2

Save £20

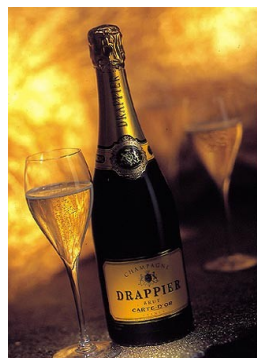
## News from The Source

As the days go on, more and more bad news is piled on, from debt crisis in the eurozone, to spending cuts and looming strikes here. Life is definitely more financially challenging than before. The temptation is to look for the cheapest ingredients when buying anything...food, clothes, education, holidays, booze...Surely better though, to buy a bit less but hang on to the quality.

Ever bought a carpet on a cheap deal only to rue the day when it wears thin after a year. Cheap chewy meat? Wine is the same. Fall for the supposedly cheap gondola end deal...was £1 million now just £4.99. When times are tight better to pay a few bob more and enjoy the moment, but perhaps forget the bottled water....tap is fine.

Christmas is a time to celebrate many things whether your beliefs are Christian or not, and now more than ever. Enjoy it with family and friends. Be thankful for all you have and raise a glass for 2012.

## Simplicity is Best - Drappier Champagne - 2 for £45



We have been singing the praises of Drappier Champagne for some 20 years now...rightly so. Based in Urville in the southern part of Champagne, the Drappier family have been making really good Champagne for many years. The top Cuvee, Grande Sendree, boasts Charles de Gaulle as its most famous French consumer. In blind tastings both the white and rose fair much better than their more famous competitors such as the mighty Dom Perignon and Laurent Perrier Rose.

Michel Drappier is a champion of making Champagne in a more natural way than has generally been the case in the region. Minimal use of sulphur and less sugar in the dosage make for a much more elegant and fresh style. As a result the fruit flavours of all the cuvees come to the fore.

So if you are tempted by the cheap offers of fizz in the supermarkets this year...STOP! At £22.50 a bottle for the non vintage it's an amazing price for what is really great Champagne. And with lower sulphure...much better for your health.

### New - Court Garden English Sparkling Wine



Nestling beneath the South Downs, the vineyard was established in the spring of 2005 on a beautiful south facing slope in the village of Ditchling. Sussex shares similar geology to that of Champagne, with a more maritime climate...perfect for making really great sparkling wine.

**Christmas offer - £21.95 or Buy 2 and save £6**

**EX CELLAR'S OFFER - 20% OFF ANY 6 BOTTLES**

# Christmas Bespoke Gift Service



Christmas conundrums.....what to get the one who has it all?....does Uncle James really want another pair of green socks?.....what size jeans does Aunt Mabel wear?.....will he like the book?.....every year we always have the same panic decisions to make.



NO MORE! See what we have to offer at Ex Cellar.....it's all delicious and you will be the most popular gift giver this year.....guaranteed (well kind of).



Wine, whisky, chocolates, scrumptious Panetonne, Pate, charcuterie, more chocolate, lots of Port and of course the most amazing selection of wine.

How does it work? Simple...you pop into to one of our great stores, have a browse, chat to one of us, get some help if you wish and then decide what you want to put in a box or bag. Your budget and your choice.

We make it up, you take it home, place it under the tree, they open it and.....drum role...you are the most fantastic person ever and get to borrow their apartment in Barbados for 2 weeks.

Tescos' can't do this!



There is panetonne and then there is chocolate panetonne.

Instructions for consumption: Cut a really large piece and place in deep bowl. Spoon a generous dollop of vanilla ice cream on top. Drizzle liberally (or flipping well pour) cognac or Old Boys 21 year old. If feeling indulgent....repeat.



We even wrap single bottles for you



Make your own with some great ingredients.....many of them alcoholic!



Mix food with wine and tickle all their taste buds

**EX CELLAR'S OFFER - 20% OFF ANY 6 Bottles**

## Coals to Newcastle - Sam goes on holiday

In September my wife and I went to Australia for the first time to attend a wedding of friends from London., combining it with a holiday. We covered 4 states, driving 2,000 kilometres. Working in wine we visited as many wineries as possible (my poor wife). After visiting Sydney we spent a day in the Hunter Valley before heading to Queensland. The Hunter is a beautiful region full of dairy farms and wineries. At Ex Cellar we stock wines from Margan, a boutique winery. Their Semillon is a must try, perfect with fish. It is citrus, minerally and crisp when young, but the best Semillon will age for a decade developing honey characteristics. Try Margan Semillon £13.99/£11.19) or Hungerford Hill Semillon (£12.99 or buy 2 save £8). I visited the Small Winemakers Centre, to try different styles and grapes which are not exported, Tyrell (great shed and wines) and Tamburlaine (not found here), where we saw the healthiest vineyard (organic) and I loved their worm farm.

We then flew from Brisbane to Adelaide, staying in a tent in a wildlife sanctuary (do not turn up at night as it is spooky). We only had time for one winery the following day, so we visited Petaluma. We stock some great wines from South-Australia. Try Pewsey Vale Riesling from Clare Valley (dry with a lovely minerality) which can be drunk now or kept for up to 8 years (I tried the 2004 vintage and 1999 at my wife's relatives in Byron Bay- no they are not ex-convicts by the way) or Simon Hackett old vine Grenache from McLaren Vale (lots of Strawberry and Chocolate).



After 5 days on the great Ocean road we arrived in the Mornington Peninsula via the ferry. Their Pinot wines are very refined. As an alternative, we stock a great Pinot from Tasmania - Whirlpool Reach Pinot Noir, great value for money at £10.99 or £8.99 if you buy 2.

### Langhorne Creek....home of Bleasdale

Our last few days were spent in the beautiful Yarra Valley, where some of the best Australian sparkling wines are made and also great Pinot Noir and Chardonnay. The highlight was the De Bortoli winery with a great selection of wines, lively tasting room and a great cheese room. Try their Melba Lucia, (£16.99/£13.59), Cabernet with a dash of Sangiovese, if you want something full and warming for winter.

There is a huge diversity of wines in Australia. Try Bleasdale Verdelho (£12.99/£10.39), a great alternative to sauvignon, Miles from Nowhere (Semillon/Sauvignon Blanc) full of tropical fruits and great value at £8.99 and De Bortoli Sangiovese (same grape as in Chianti) full bodied with black cherries and raisins. I really enjoyed Australia, and you are always made welcome there.



Mionetto - One of the finest Prosecco wines made.

Forget cheap alternatives made on the lowlands in vast quantities, with little taste and finesse....this is not really Prosecco but fizzy pop. Dip into real Prosecco.

Mionetto have been making Prosecco for over 120 years in the hills of Valdobbiadene. Recently awarded DOCG status as the best vineyard area for Prosecco, the vines lie high up, between 50 to 500 metres on the slopes with the best aspect and most sun.

The semi sparkling Legatura is a delight, soft and pale with delicate aromas of honey and acacia. The Rosato...Rose, raspberry and cherry.

We hope that 2 forthcoming Mionetto tastings in Claygate and Ashted will prove once and for all that, as with most things, it is worth the extra few pennies to get a wine that has some taste and finesse.

Christmas Offer - Mionetto Frizzante Legatura £9.99 or 2 for £16.00

**EX CELLAR'S OFFER - 20% OFF ANY 6 Bottles**

## Stephen was the guest of the Consejo Regulador DO Navarra

Stephen from the Ashtead branch of Excellar was the privileged guest of the Consejo Regulador D O Navarra, along with a small group from the British wine trade, on the recent trip to Navarra in NW Spain.

Arriving at Bilbao in the País Vasco/Basque region, we made a short transfer to Pamplona in a minibus driven by the ever-professional Pedro, who was to be our transport guru for the next four days. Based in the centre of Pamplona close to the casco antiguo/historic centre for three nights, the group were entertained at some of the most prominent wineries, where we made vineyard visits and saw the work in the wineries during the harvest.

Navarra is now one of 17 autonomous regions in Spain and as a wine-region is influenced by France nearby (indeed the Kingdom of Navarra only came under the Spanish crown in 1515). So, the Chardonnay, Cabernet Sauvignon and



Vineyard

Merlot grapes join the native Garnacha tintorea, Tempranillo, Graciano and Mazuelo, plus Moscatel. Known in Spain for its rosado wines, the region now produces some quality reds, usually from a blend of grapes, plus some whites in the style of white Burgundy, and a small amount of dessert wine made from the Moscatel a grano menudo (Muscat à petits grains) grape. Climatically the region is influenced by the nearby Atlantic and the area often benefits from cooling breezes descending from the Pyrenees, so the wines are structured and more restrained than many Spanish wines and again have a lot in common with nearby Bordeaux, Gascogne or even Burgundy in the case of the whites.

The group sampled a range of wines both in leading wineries such as Nekeas, Ochoa, Señorío de Sarría, Inurrieta, Tandem and Julian Chivite, then in the evening at some wonderful restaurants and pintxos (tapas) bars, not forgetting the amazing Sidrería/Asadería on the last night, where the cider tradition of nearby Cantabria & Asturias is joined by delicious Navarran wine to accompany a fantastic range of grilled fish & meat. Vegetables are also a major speciality in Navarran cuisine e.g, white asparagus, as the region is known as the market-garden of Spain.

A fairly tired group landed at Heathrow on Wednesday 28<sup>th</sup> September only to find temperatures as hot as Bilbao and more humid! Then it was back to work with a desire to make the wines of this fascinating region better known and to re-visit the region as a tourist, who knows, maybe on the Camino a Santiago de Compostella which passes through Pamplona.

Last month we featured in the Ex Cellar shops the wines of Señorío de Sarría, based at Puente la Reina, south of Pamplona, where classy wines are produced on an extensive, beautifully-managed estate, only part of which is given over to vines.

### **Stop Press...News Flash.....Miles From Nowhere shock announcement:**

Due to an amazing bit of buying on our part we are able to bring you great quality Western Australian White Semillon/Sauvignon. Can't tell you which vineyard...its a secret. However we can offer it at a truly give away price...we have bought quite a lot of it. Also there is a map on the capsule so you never get lost....so here goes:

**Buy 2 get 1 absolutely free....**

### **Where are We?**

<b>Ashtead</b>	20 Craddocks Parade, Ashtead Surrey, KT21 1QJ - 01372 275 247	stephen@excellar.co.uk
<b>Fulham</b>	775 Fulham Road, London, SW6 5HA, - 020 7736 2038	fulham@excellar.co.uk
<b>Claygate</b>	107 Hare Lane, Claygate Surrey, KT10 0QX - 01372 462 701	claygate@excellar.co.uk
<b>Farringdon</b>	41a Farringdon St, London EC4A 4AN - 020 7248 6647	farringdon@excellar.co.uk
<b>Surbiton</b>	Victoria Road, Surbiton Surrey, KT6 4PE - 020 8399 3176	surbiton@excellar.co.uk
<b>East Sheen</b>	344-346 Upper Richmond Road, East Sheen, SW14 7JT - 020 8876 7105	eastsheen@excellar.co.uk
<b>Islington</b>	238 Upper Street, Islington London, N1 1RU - 020 7354 1989	islington@exceller.co.uk

**EX CELLAR'S OFFER - 20% OFF ANY 6 Bottles**