

17/09/2014

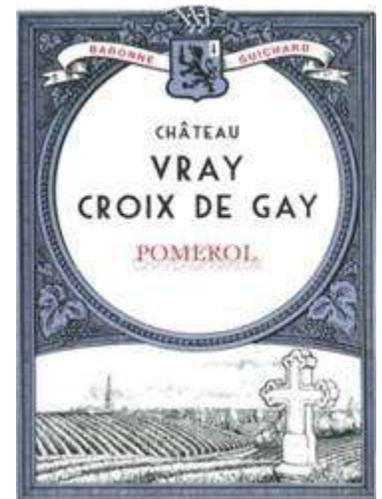
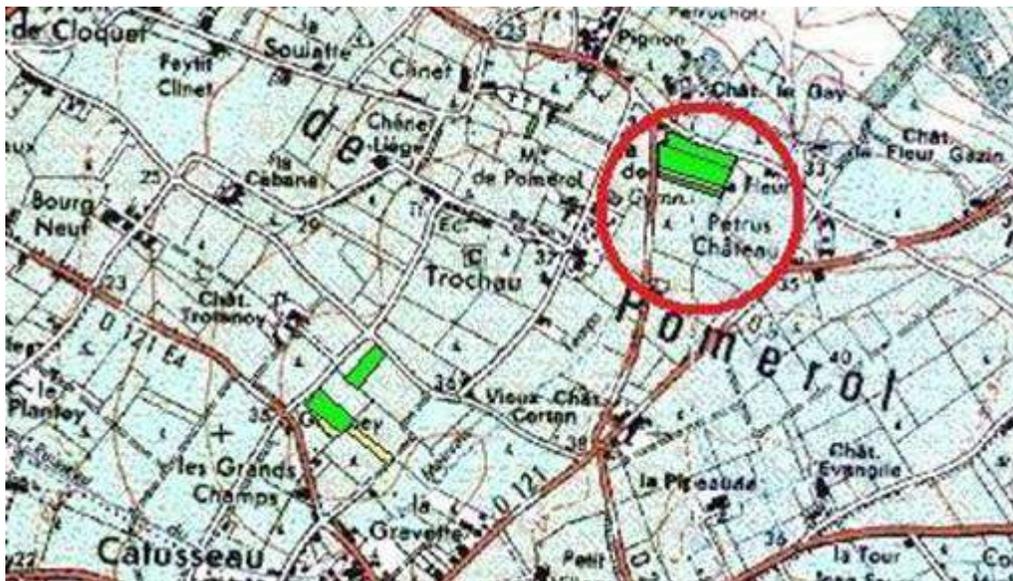
Vray Croix de Gay is often recognized as an “**Affordable Petrus**” - made from the vines that grow adjacent to the **Petrus vines**

SITUATION: 3.67 hectares of property located in the heart of famous Pomerol: one plot next to Petrus, La Fleur the second in front of Trotannoy, heading towards Le Pin

VARIETALS: 80% Merlot, 20% Cabernet Franc

ELEVAGE: 14 months in French oak barrels, 50% of which are ew

ON THE PALATE: Black fruit, truffles, violet... for you to explore...



Vray Croix de Gay 2008 (375 ml)

~~\$390~~ **\$300**



RP 87-89: “The deep ruby/purple-hued 2008 offers ripe plum and black currant fruit, and hints of smoke and earth. Full-bodied, somewhat rustic, and dense, big, and muscular.” **by Robert M. Parker, Jr**

WS 89: “Ripe, but very stylish, this exhibits alluring fig, licorice, fruit cake and black tea notes that glide over silky tannins. Not big, but persistent.” **by JM**

Vray Croix de Gay 2010

~~\$868~~ **\$628**



RP 88: "Attractive notes of licorice, roasted herbs and forest flora as well as black cherries and black currants. The wine is medium-bodied and well-made, with light tannins in the finish." **by Robert M. Parker, Jr**

WS 91: "Raspberry and boysenberry fruit courses through this version, with sweet, mouthwatering anise and toasted spice notes leading to a long, racy finish that lets a black tea note weave in. Combines a creamy and racy feel." **by JM**

L'Enchanteur de Vray Croix de Gay 2009

(second wine of Vray Croix de Gay)

~~\$358~~ **\$230**



Wine maker's notes: "Deep, silky texture with intense aromas of black fruits"

PETROSSIAN CAVIAR

Wineworld is proud to introduce Petrossian caviar to our fine wine and gourmet food lovers. Petrossian is a French luxury brand who has nearly a 100 years of history in bringing caviar to France. We are now offering 3 different species of sturgeon: Transmontanus (Alverta), Gueldenstaedtii (Ossetra) and Huso Huso (Beluga).

Caviar, like wine, is the opposite of a generic product: every fish is different. There are at least two crafts required to make caviar (like wine's growing and making processes). The first is to farm fish and collect roe. The second, that of Petrossian experts, is to sublimate caviar with a continuous selection process and maturing. Below are the different selections for you to start experience into the exotic world of caviar! Bon appetite!



All caviar selection below available in [vacuum tin can](#):

Beluga Special Reserve	Farmed on the banks of the Danube, a rare, majestic fish, one of the largest fish farmed in the world. Beluga caviar has a large, moist grain, light grey to deep grey in colour . The characteristic taste of Huso huso caviar lies in its delicate, silky and highly complex flavor with a very long finish , in which mellow notes follow on from a subtle hazelnut taste in a symphony of flavours. No doubt one of the finest and most precious foods on earth.	30g	\$4,020 \$3,680
		50g	\$6,700 \$5,980
Beluga	Mythical caviar from the rarest and largest sturgeons farmed in the world. This caviar offers large grains of exceptional dove-grey colour . Imperial Beluga stands out thanks to its lustrous roe and melt-in-the-mouth	30g	\$3,080 \$2,820

<i>Imperial</i>	texture. <i>Imperial Beluga caviar offers soft, delicate, texture on the palate, subtle contours and great balance.</i>	50g	\$5,135 \$4,530
Ossetra <i>Special Reserve</i>	<i>The Special Reserve designation marks out this farmed Ossetra caviar with extraordinary characteristics, whose roe varies from light to dark amber, honey or gold. This caviar is wonderfully sensual, its grains roll on the palate and tongue, bursting for our greatest pleasure in refined tastes of the sea and very delicate dried fruity notes on the finish.</i>	50g	\$3,150 \$2,810
Ossetra <i>Imperial</i>	<i>The Imperial Ossetra selection comes from one of the best Ossetra sturgeon caviars, from different countries and farms. This dark amber to golden caviar has a pleasant, firm and sensual texture. The grains roll between the palate and the tongue as its flavours develop in the mouth. It is farmed in various countries, including Bulgaria, Israel and China.</i>	30g	\$1,190 \$1,070
		50g	\$1,990 \$1,780
Alverta <i>Special Reserve</i>	<i>The Alverta Special Reserve is the best white sturgeon caviar on offer. Acipenser Transmontanus was abundant in America at the start of the 20th century. This caviar comes from California where the American stock is farmed. Light or dark brown in colour, with an intense sea taste and a long finish, it has remarkable personality.</i>	50g	\$1,480 \$1,310
Alverta <i>Imperial</i>	<i>This caviar comes from white sturgeon, farmed in California. Intense research has led to this great Petrossian caviar being developed. With dark caramel melt-in-the-mouth grains and a clear taste of the sea, it is a great way for beginning to understand the complex flavor of caviar. Imperial Alverta is considered as a reference throughout the world in terms of excellent caviar.</i>	30g	\$700 \$600
		50g	\$1,150 \$990



EGGXITING

Eggxiting comes in transparent 12g and 30g sealed jars. This is a world premiere new packaging concept of highly unconventional caviar eating, ideal for drinks, receptions, dinner for two etc.

Alverta Imperial Selection

12 (eggs) x 12g ~~\$3320~~ **\$3,000 (\$250/egg)**

Alverta Royal Selection

12 (eggs) x 12g ~~\$2690~~ **\$2,400 (\$200/egg)**

KEEP REFRIGERATED, at a fairly low temperature (0 to +4), but never freeze. An unopened tin of caviar can be kept in the refrigerator for up to 6 weeks (tin with elastic) or 8 weeks (other packaging). It is highly recommended eating its contents within 24 hours of opening. We also have Petrossian caviar to offer in other packaging (glass jar) and in different sizes (100g, 125g, 250g, 500g, 1kg), please call our customer service 6481-0000 for more information.

For order and enquiries, please contact us at **3154 9570** or Wechat/Whatsapp at **6481 0000** or email to info@wineworld.com.hk.

Regards,

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