

Dear Champagne Lovers,

We are delighted to offer you some champagne hidden gems at affordable price, and also rare-to-find **collection set from JACQUES SELOSSE**. Also not to be missed out Wine Deals Spanish offer - NUMANTHIA 2010, with RP 94 points at \$420 per btl only. For order and enquiries, please contact us at **3154 9570** or Wechat/Whatsapp at **6481 0000** or email to [info@wineworld.com.hk](mailto:info@wineworld.com.hk).

JACQUES SELOSSE	Vintage	Format	Retail	VIP
Jacques Seloisse Lieux Dits Collection (OWC6) (1 bottle of each Chemin de Chalons, Les Chantereines, Les Carelles, La Cote Faron, Bout du Clos & Sous le Mont)	NV	750 ml	\$31,000	\$25,800
Jacques Seloisse Sec Champagne Exquise	NV	750 ml	\$2,150	\$1,620

## Jacques Seloisse Lieux Dits Collection (OWC)

Collector Case  
6 different plots (Lieux Dits)

**\$25,800 / collector case of 6 btls**



6 bottles set contains 1 bottle each of following:

1	Cote Faron	Aÿ	RP 95
2	Le Bout du Clos	Ambonnay	RP 96
3	Les Carelles	Le Mesnil-sur-Oger	RP 98
4	Sous le Mont	Mareuil-sur-Aÿ	RP 89
5	Les Chantereines	Avize	RP 97
6	Chemin de Chalons	Cramant	RP 95

### Cote Faron, Aÿ ~

Disgorgement Date: 11 Mar 2013

**RP 95:** "Seloisse's NV Extra Brut La Faron is the wine that replaces Contraste in the lineup. The current release is based on the 2005 vintage, with wines back to 1994. Sweet, perfumed and intensely layered, the Cote Faron is remarkably elegant and polished for a wine of this size. Sweet herbal and floral notes are layered into the perfumed, totally sensual finish."

### Le Bout du Clos, Ambonnay ~

Disgorgement Date: 14 Mar 2013

**RP 96:** "The NV Extra Brut Grand Cru Le Bout du Clos is all about power, depth and pure structure. The weight and gravitas of Ambonnay comes through beautifully in this intense, layered Champagne. Hard candy, wild flowers, mint and spice are some of the many notes that take shape in the glass. The current release is a blend of vintages 2004 and 2005, two years that are very much complimentary in nature. Today the Bout du Clos has an implosive, huge minerality that keeps the wine from being fully expressive, but in another few years, the wine should start to be even better than it is today."

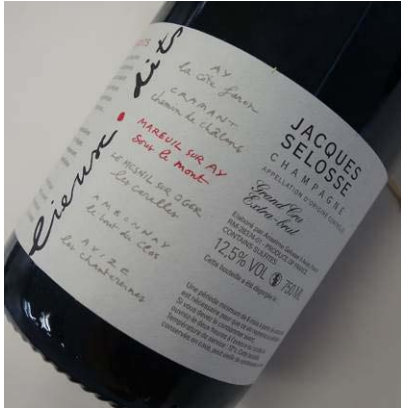




## Les Cavelles, Le Mesnil-sur-Oger ~

Disgorgement Date: 24 April 2013

**RP 98:** “The NV Extra Brut Grand Cru Les Cavelles boasts extraordinary power, breadth and sheer richness. Layers of butter, pastry, tropical fruit, spices and smoke literally bursts from the glass as this exotic, heady Champagne struts its stuff. I imagine the Cavelles might be too much for some readers, but for those seeking to get to the heart of the Selosse style, here it is.”



## Sous le Mont, Mareuil-sur-Aÿ ~

**RP 89:** “The NV Extra Brut Premier Cru Sous Le Mont is the only wine in this series that is single-vintage, in this case, 2005. Green tea, dried flowers, sage, hard candy and mint are all layered into the finish. This attractive, mid-weight Champagne is quite pretty, but very much delicate and feminine in style. I expect the Sous le Mont to gain in complexity as more recent vintages are added into the blend, but for now, there is little question it is the least interesting of the six lieu-dit Champagne.”



## Les Chantereines, Avize ~

Disgorgement Date: 09 April 2013

**RP 97:** “The NV Extra Brut Grand Cru Les Chantereines is wonderfully vivid in the glass. Pointed, intense and focused, the Chantereines is bursting with pure energy and vibrancy. Layers of beautifully delineated Chardonnay fruit flow through to the crystalline, breathtaking finish. The Chantereines is a totally captivating wine from Anselme Selosse that delights all the senses with its pure pleasure. In this release, the Chantereines is a blend of 2004 and 2005 vintages.”



## Chemin de Chalons, Cramant ~

Disgorgement Date: 09 April 2013

**RP 95:** “A broad, deep wine, the NV Extra Brut Grand Cru Chemin de Chalons flows across the palate with fabulous texture and intensity. The Chemin de Chalons doesn't quite have the aromatic brightness and lift of the Chantereines, but it makes up for that with seemingly endless layers of exotic, tropical infused fruit. The Palate-staining finish is totally voluptuous and sexy. This is another dazzling effort from Selosse. The only problem will be finding it. In this release, the Chemin de Chalons is a blend of 2004 and 2005 vintages.”



## Champagne R&L Legras Brut Blanc de Blanc NV

Variety: 100 % Chardonnay

WS 90: "Toasty, creamy and inviting, this warm, round style of Champagne emphasizes the spice and toast of long aging on the yeast. Hints at almond and cream on the finish."

Retail: ~~\$420/btl~~

**Special: \$330/btl**

(add \$5 for gift box)

R&L LEGRAS	Vintage	Format	RP	WS	Retail	VIP
Champagne R&L Legras Brut Blanc de Blanc	NV	375 ml	91	90	<del>\$240</del>	<b>\$155</b>
Champagne R&L Legras Brut Blanc de Blanc	NV	750 ml	91	90	<del>\$420</del>	<b>\$330</b>
Champagne R&L Legras Brut Blanc de Blanc	NV	1.5L	91	90	<del>\$760</del>	<b>\$670</b>
Champagne R&L Legras Brut Rose	NV	750 ml	-	-	<del>\$470</del>	<b>\$360</b>
Champagne R&L Legras Cuvée Hommage Blanc de Blancs Brut	NV	750 ml	-	-	<del>\$660</del>	<b>\$530</b>
Champagne R&L Legras Cuvee Presidence Vieilles Vignes Blanc de Blancs	2005	750 ml	-	-	<del>\$530</del>	<b>\$460</b>
Champagne R&L Legras St. Vincent	2000	750 ml	-	-	<del>\$680</del>	<b>\$530</b>

## Gratit-Pillière Brut Tradition NV

Variety: 74 % Pinot Meunier, 16 % Chardonnay, 10 % Pinot Noir

Tasting note: "Golden in colour. Soft white peach and yellow plum aromas. Mouthfilling and rich on the palate with fleshy fruit flavours of pear and white peach, with underlying mineral notes, crisp acidity and..."

Retail: ~~\$300/btl~~

**Special: \$240/btl**



GRATIOT-PILLIERE	Vintage	Format	Retail	VIP
Gratit-Pillière "Brut Tradition"	NV	750 ml	<del>\$300</del>	<b>\$240</b>
Gratit-Pillière Brut Rosé	NV	750 ml	<del>\$330</del>	<b>\$270</b>



## Jacques Picard Brut Selection NV

Variety: 60% Chardonnay, 35% Pinot Meunier, 5% Pinot Noir

**RP 91:** “The NV Brut Selection is a beautifully focused, taut wine laced with flowers, green apples and white peaches. This bracing, entry-level Champagne shows terrific vibrancy and bracing acidity on the long, clean finish. The Selection is 60% Chardonnay, 35% Pinot Meunier, and 5% Pinot Noir. Not surprisingly, it is the Chardonnay that speaks with greatest eloquence. This version is based on 2007, with the addition of 40% reserve wines from 2006, 2005 and 2004. This is Lot L107, disgorged March 2010”

Retail: ~~\$370/btl~~

**Special: \$313/btl**

JACQUES PICARD	Vintage	Format	RP	WS	Retail	VIP
Jacques Picard Brut Selection	NV	750 ml	91	90	<del>\$370</del>	<b>\$313</b>
Jacques Picard Rose	NV	750 ml	-	88	<del>\$400</del>	<b>\$335</b>
Jacques Picard Brut Nature	NV	750 ml	-	-	<del>\$550</del>	<b>\$460</b>
Jacques Picard Art de Vigne	2003	750 ml	-	88	<del>\$690</del>	<b>\$578</b>



## Pierre Gimonnet et Fils Fleuron 1er Cru 2006

Variety: 100 % Chardonnay  
Disgorgement date: May 3, 2012

**RP 93:** “The richest of these Champagnes, the 2006 Brut Chardonnay Blanc de Blancs Premier Cru Cuvée Fleuron shows just how much extended time on the lees (in this case 60 months) can shape a wine. This is the deepest and most textured Champagne in the Gimonnet lineup. Chamomile, mint, pears, white peaches and almonds all flesh out beautifully in the glass. The Fleuron is generous and inviting as it fills out in all directions. This is a hugely inviting wine from Gimonnet.. Anticipated maturity: 2012-2021”

Retail: ~~\$390/btl~~

**\$330/btl**

PIERRE GIMONNET ET FILS	Vintage	Format	RP	Retail	VIP
Pierre Gimonnet et Fils Cuis 1er Cru Brut NV	NV	750 ml	-	<del>\$310</del>	<b>\$250</b>
Pierre Gimonnet et Fils Gastronome 1er Cru Brut	2008	750 ml	91	<del>\$340</del>	<b>\$275</b>
Pierre Gimonnet et Fils Fleuron 1er Cru	2006	750 ml	93	<del>\$390</del>	<b>\$330</b>
Pierre Gimonnet et Fils Special Club Brut (Giftbox)	2005	750 ml	90	<del>\$590</del>	<b>\$460</b>



## Thienot La Vigne Aux Gamins 2002



**100% Chardonnay from old vines in a 100% Grand Cru vineyard in Avize**

La Vigne aux Gamins is a highly distinctive wine, effusing love and flavours. The Champagne is very clear, almost translucent in appearance, with a delicate bead. The bouquet evolves with great finesse, with a hint of mineral character, fruit and white flower aromas and the impressive length that is synonymous with great terrior. Stripped of any superfluous frills, La Vigne aux Gamins displays exceptional purity.

**WS 91:** “Creamy and well-balanced, this accessible version features citrusy acidity backing open-knit flavors of crème de cassis, gumdrop, dried apricot, almond skin and pastry, with a mineral-tinged finish. Drink now through 2018.”

Retail: ~~\$1,290/btl~~

**Special: \$890/btl**

THIENOT	Vintage	Format	RP	Retail	VIP
Thienot Brut	NV	375 ml	91	<del>\$250</del>	<b>\$165</b>
Thienot Brut	NV	750 ml	91	<del>\$400</del>	<b>\$330</b>
Thienot Brut (Giftbox)	NV	750 ml	91	<del>\$410</del>	<b>\$335</b>
Thienot Brut	NV	1.5L	91	<del>\$780</del>	<b>\$670</b>
Thienot Brut Rose	NV	750 ml	91	<del>\$480</del>	<b>\$380</b>
Thienot Grande Cuvee Alain Thienot	2002	750 ml	-	<del>\$900</del>	<b>\$730</b>
Thienot Cuvee Stanislas Blanc de Blanc	2005	750 ml	92	<del>\$890</del>	<b>\$720</b>
Thienot Cuvee Stanislas Blanc de Blanc (Giftbox)	2005	750 ml	92	<del>\$900</del>	<b>\$730</b>
Thienot La Vigne aux Gamins	2002	750 ml	93	<del>\$1,280</del>	<b>\$880</b>
Thienot La Vigne aux Gamins (Giftbox)	2002	750 ml	93	<del>\$1,290</del>	<b>\$890</b>

All champagne subject to final confirmation and on first come first serve basis. Stock is limited. Promotion offer last until **March 17, 2015**.

## Wine Deals Spot Offer

[www.winedeals.com.hk](http://www.winedeals.com.hk) – Please visit our website **every day** for daily spot offer!!!

### Numanthia 2010 Toro, Spain

**Robert Parker 94 points !!**

Retail: ~~\$488~~/btl

**WINE DEALS: \$420/btl**

**Numanthia** is located in the Toro region of Spain. Its four vineyards are located along the south bank of the Duero River. The wine is named after a legendary Spanish city that was destroyed (after 20 yrs of resistance) by Roman legions. It is to Spain what the hilltop village of Masada is to Israel: a monument of history. Its 40

hectares of land are covered with an abundance of elements derived from the disintegration of Pliocene grit, clay and limestone. Numanthia's first vintage was produced in 1998 and received a 95-point rating from Robert Parker. Since then, the Toro region has been producing wines that have begun to rival those of Spain's richest wine-producing regions of Ribera del Duero, Rioja and Priorat.

**RP 94+:** *"The 2010 Numanthia comes from a cooler vintage than the 2009 – a season when Manuel Louzada told me that he had to wear a pullover in the vineyard during picking! It is aged for 21 months in new French oak. The bouquet demonstrates more fruit concentration and clarity than the 2009, the 0.5% less alcohol making a tangible difference. The aromatics are more Medoc-like than the 2009. The palate is full-bodied with mouth-gripping tannins, yet it has a silky smooth texture. There is real attack on the mid-palate, perhaps a little more vigor and tension with hints of graphite and sous-bois towards the strict finish. This is due to be launched in September 2013 and should be at the top of any Toro-lovers' list – maybe even above Termanthia?"*



Regards,

Wineworld Team

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