

# Wines

## OF THE MONTH

May / June

### **Varvaglione 12 e Mezzo Primitivo Puglia Biologico IGP 2015, Italy**

Intense red with violet hints reminiscent of fresh red fruit, this wine has fruity notes of currants and blackberries that elegantly join an aromatic bouquet of nutmeg, liquorice, chocolate and vanilla. Its low alcoholic degree is supported by a slightly acid structure that makes it balanced and long, leaving the palate full of coconut and fruity notes.

\$70.00 per bottle / \$15.80 per glass

### **Varvaglione 12 e Mezzo Primitivo del Salento IGP 2016, Italy**

This elegant red wine offers up intense fruity aromas of mature plums and cherry jam, and is slightly aromatic with a finish of vanilla and cocoa. With a smooth taste full of ripe tannins, this perfectly pairs with aged cheese, pasta and pizza.

\$70.00 per bottle / \$15.80 per glass

### **Sacred Hill Orange Label Pinot Noir, Marlborough, New Zealand**

On the nose, aromas of cherry and ripe raspberry are accompanied by wild thyme, baked sage, floral and savoury characters. The palate entry is weighty with a seamless flow, finishing with a velvety tannin texture and lingering attractive finish.

\$48.00 per bottle / \$10.80 per glass

### **Villa Blanche Chardonnay, 2016, Pays d'Oc, France**

The expressive aromas of stone fruit evolve to floral notes of acacia blossom and aniseed on the nose. A fresh, fruity and round balance in the mouth with a delicious minerality is the signature of this wine, which has a soft oaky and harmonious finish that remains superbly fresh.

\$50.00 per bottle / \$10.80 per glass

### **Domaine Louis Michel Et Fils Chablis 2015, Chablis, France**

This wine reveals white fruit notes such as peach, and has a persistent mineral structure. In the mouth, the stony sensation for which Chablis is known makes this a round and pure wine.

\$68.00 per bottle / \$14.80 per glass

