



The Singapore Cricket Club

Tasting Session

WINES OF THE MONTH

Join us for an evening of exceptional Les Jalets wines, expertly selected to showcase the character and craftsmanship of Paul Jaboulet Aine Crozes-Hermitage.



FRIDAY
10 JULY 2026



6.30PM – 9PM



MAIN LOUNGE

PAUL JABOULET AINE CROZES-HERMITAGE LES JALETS ROUGE, FRANCE

Ruby-red robe. An intense, fruit-driven nose marked by ripe black fruits (cherry, blackberry), with spicy and lightly toasted notes. The palate is full and generous, dominated by black cherry, with delicate roasted nuances carrying the finish.

\$58.00 PER BOTTLE | \$13.00 PER GLASS

PAUL JABOULET AINE CROZES-HERMITAGE LES JALETS BLANC, FRANCE

Fresh, elegant nose with notes of white fruit (fresh pear) and minerality (gunflint). A delicate, serious wine. Slender and fresh on the palate, with long-lasting aromas and mineral notes. The same aromas are present as on the nose, with a hint of citrus fruit.

\$58.00 PER BOTTLE | \$13.00 PER GLASS

** No limit on purchase, while stocks last.*

Not applicable for The Padang Restaurant, banquets, private functions and birthday voucher.