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### A CHENIN HAT-TRICK WINE FLIGHT

*Opening with a Goutte d'O 2008 from Chemellier, Loire with subtle aromas of shaved quince, dried fruits and herbs. Following onto the complex Bonfire, from the Extreme Vineyards of Chenin Blanc in South Africa; mouth-filling, delicious and succulent. Completing the hat-trick with a bright and lovely Les Caves Chenin from the Loire Valley, featuring hazelnut notes and a moreish finish.*

GOUTTE D'O, SYLVAIN MARTINEZ,  
LOIRE, FRANCE, 2008

*Location: The vines are located in Chemellier, Loire Valley.*

*Tasting note: A beautiful wine rippling with tension, possessing an exceptional, precise minerality, unveils subtle aromas of poire, mirabelle and shaved quince, dried fruits and herbs. The 2008 is burnished gold, viscous, honeyed with hints of botrytis and a wallop of alcohol.*

BONFIRE, EXTREME VINEYARDS CHENIN BLEND, BONFIRE,  
WESTERN CAPE, SOUTH AFRICA, 2016

*Location: Western Cape, South Africa*

*Tasting note: Welcome to complex, ripe aromas of citrus and peach, backed up by the faintest sprinkling of fresh thyme and vanilla. The aromas introduce a palate altogether more complex, with rich, juicy stone fruit, wrapped up in crunchy, refreshing, grapey acidity. Mouth-filling, delicious and succulent.*

CHENIN BLANC ANJOU VDP DU VAL DE LOIRE  
'WALLEY' 2015

*Location: The grapes were sourced from the Anjou area in the Loire Valley, just south of the city of Angers. The vineyards are planted on Sologne clay.*

*Tasting note: This Chenin Blanc offers fresh peach and citrus fruit coupled with fresh hazelnut notes on the nose. On the palate it is bright and has a lovely texture with a moreish finish.*