



 Gunnels Wood Road, Stevenage, Hertfordshire SG1 2BT

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Wine Notes

These wine notes were created on 09-Mar-2021.

Half bottle of Cayetano del Pino Palo Cortado Viejísimo 1/5

An outright Champion and Wine Society exclusive, this exquisite sherry, bottled by Romate, from an almacenista specialising in palo cortado, regales the palate with gorgeous aromas of hazelnuts and vanilla, the result of an estimated 30 years in cask. Minimal handling and filtration may cause it to form a haze, or precipitate tartrate crystals that won't interfere with the enjoyment of the wine.

Product Code	SH552	Dominant Grape	Palomino
Product Type	Sherry	Drink Dates	Within two years of purchase
Origin	Spain	Alcohol Level	21.5%
Style	2 (of 9): Dry	Closure type	Screwcap
Vintage	-	Price £	23.00 / Half Bottle

Half bottle of Champagne Pol Roger Brut Réserve NV

Pol Roger is classic grande marque Champagne with a tremendous reputation rooted in the style and finesse of all its cuvées. The Brut Réserve is the perfect aperitif: delicate, fine and intense with a floral quality and harmony that makes it stand apart from its peers.

Product Code	CH12	Dominant Grape	Pinot Noir Meunier Chardonnay
Product Type	Champagne	Drink Dates	Within two years of purchase
Origin	Champagne	Alcohol Level	12.5%
Style	1 (of 9): Bone dry	Closure type	Champagne cork
Vintage	-	Price £	22.00 / Half Bottle

Half bottle of Château Climens, Barsac 2009

Wonderfully complex and expansive Climens, with a creamy, luscious richness, balanced by an enchanting citrus freshness to give the wine 'lift'. Will age magnificently, confirming Climens' position at the top of the quality tree.

Product Code	BW3852	Dominant Grape	Semillon
Product Type	White Wine	Drink Dates	Now to 2050
Origin	Bordeaux	Alcohol Level	13.5%
Style	9 (of 9): Intensely sweet	Closure type	Cork, natural
Vintage	2009 vintage	Price £	45.00 / Half Bottle



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Half bottle of Stanton and Killeen Rutherglen Muscat, 12 Years Old

For the third consecutive year this treacly Aussie treat soared from the glass and into our Championship line-up for 2020. Very sweet but never cloying, rich but finely balanced and full of deep, complex raisin flavours.

Product Code	AU10522	Dominant Grape	Muscat
Product Type	Other Fortified	Drink Dates	Within two years of purchase
Origin	Victoria	Alcohol Level	18.0%
Style	9 (of 9): Intensely sweet	Closure type	Cork, natural
Vintage	-	Price £	17.50 / Half Bottle

Half bottle of The Society's Champagne Brut NV

This comes from Alfred Gratien and is just as Champagne should be. The blend is made up of all three Champagne grape varieties (45% chardonnay, 28% pinot noir and 27% pinot meunier) from excellent sources.

Product Code	CH332	Dominant Grape	Pinot Noir Meunier Chardonnay
Product Type	Champagne	Drink Dates	Within two years of purchase
Origin	Champagne	Alcohol Level	12.5%
Style	1 (of 9): Bone dry	Closure type	Champagne cork
Vintage	-	Price £	17.50 / Half Bottle

Half-bottle of Vouvray Le Haut-Lieu Moelleux, Domaine Huet 1959

An exquisite rarity from the domaine's reserves, made by Gaston Huet himself. Brilliant yellow-gold in colour, this is a wine of elegance and finesse from a great, great vintage. Creamy textured and very well balanced, and for reverential sipping.

Product Code	LO9342	Dominant Grape	Chenin Blanc
Product Type	White Wine	Drink Dates	
Origin	Loire	Alcohol Level	11.5%
Style	5 (of 9): Medium sweet	Closure type	Cork, natural
Vintage	1959 vintage	Price £	135.00 / Half Bottle



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Jeroboam of The Society's Champagne Brut NV

This comes from Alfred Gratien and is just as Champagne should be. The blend is made up of all three Champagne grape varieties (pinot noir, pinot meunier and chardonnay) from excellent sources. Fermentation takes place in barrel rather than stainless steel, which gives the wine more depth. The malo-lactic fermentation is suppressed so the wine retains a high level of acidity and, therefore, an ability to age very well. The style of Gratien; dry, full flavoured, very long and well rounded, is quite distinctive. Enjoy on its own or with food. Equivalent to four bottles.

Product Code	CH1331	Dominant Grape	Pinot Noir Meunier Chardonnay
Product Type	Champagne	Drink Dates	Within two years of purchase
Origin	Champagne	Alcohol Level	12.5%
Style	1 (of 9): Bone dry	Closure type	Champagne cork
Vintage	-	Price £	139.00 / Jeroboam

Jeroboam of The Society's Champagne Brut NV

This comes from Alfred Gratien and is just as Champagne should be. The blend is made up of all three Champagne grape varieties (pinot noir, pinot meunier and chardonnay) from excellent sources. Fermentation takes place in barrel rather than stainless steel, which gives the wine more depth. The malo-lactic fermentation is suppressed so the wine retains a high level of acidity and, therefore, an ability to age very well. The style of Gratien; dry, full flavoured, very long and well rounded, is quite distinctive. Enjoy on its own or with food. Equivalent to four bottles.

Product Code	CH1331	Dominant Grape	Pinot Noir Meunier Chardonnay
Product Type	Champagne	Drink Dates	Within two years of purchase
Origin	Champagne	Alcohol Level	12.5%
Style	1 (of 9): Bone dry	Closure type	Champagne cork
Vintage	-	Price £	139.00 / Case of 1

Magnum of Champagne Boizel Brut Réserve NV

Evelyne Roque-Boizel is the fifth generation of her family to run this Champagne business. The blend, from as many as 50 different crus, is dominated by 55% pinot noir with 30% chardonnay and a little pinot meunier. Delicacy and lightness of touch describe the house style.

Product Code	CH464	Dominant Grape	Pinot Noir Meunier Chardonnay
Product Type	Champagne	Drink Dates	Within two years of purchase
Origin	Champagne	Alcohol Level	12.0%
Style	1 (of 9): Bone dry	Closure type	Champagne cork
Vintage	-	Price £	73.00 / Magnum



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Magnum of Champagne Pol Roger Brut Reserve, Non-Vintage

Winston Churchill's favourite grande marque, made from equal parts pinot noir, chardonnay and pinot meunier, is a model of style and finesse. Its floral quality, fine, delicate mousse and intensity of flavour make it both perfect aperitif and food option. Toasty, classy and pure.

Product Code	CH14	Dominant Grape	
Product Type	Champagne	Drink Dates	Within two years of purchase
Origin	Champagne	Alcohol Level	12.5%
Style	1 (of 9): Bone dry	Closure type	Champagne cork
Vintage	-	Price £	87.00 / Magnum

Magnum of The Society's Champagne Brut NV

Extraordinarily fine, poised Champagne, made from 45% chardonnay and equal parts pinot noir and pinot meunier by experienced boutique producer Alfred Gratien. Longer fermentation in small oak casks and additional bottle age give the wine great depth of flavour and a long luxurious finish.

Product Code	CH334	Dominant Grape	Pinot Noir Meunier Chardonnay
Product Type	Champagne	Drink Dates	Within two years of purchase
Origin	Champagne	Alcohol Level	12.5%
Style	1 (of 9): Bone dry	Closure type	Champagne cork
Vintage	-	Price £	69.00 / Magnum

Methuselah of The Society's Champagne Brut NV

This comes from Alfred Gratien and is just as Champagne should be. The blend is made up of all three Champagne grape varieties (pinot noir, pinot meunier and chardonnay) from excellent sources. Fermentation takes place in barrel rather than stainless steel, which gives the wine more depth. The malo-lactic fermentation is suppressed so the wine retains a high level of acidity and, therefore, an ability to age very well. The style of Gratien; dry, full flavoured, very long and well rounded, is quite distinctive. Enjoy on its own or with food. Equivalent to eight bottles.

Product Code	CH1333	Dominant Grape	Pinot Noir Meunier Chardonnay
Product Type	Champagne	Drink Dates	Within two years of purchase
Origin	Champagne	Alcohol Level	12.5%
Style	1 (of 9): Bone dry	Closure type	Champagne cork
Vintage	-	Price £	299.00 / Methuselah



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Methuselah of The Society's Champagne Brut NV

This comes from Alfred Gratien and is just as Champagne should be. The blend is made up of all three Champagne grape varieties (pinot noir, pinot meunier and chardonnay) from excellent sources. Fermentation takes place in barrel rather than stainless steel, which gives the wine more depth. The malo-lactic fermentation is suppressed so the wine retains a high level of acidity and, therefore, an ability to age very well. The style of Gratien; dry, full flavoured, very long and well rounded, is quite distinctive. Enjoy on its own or with food. Equivalent to eight bottles.

Product Code	CH1333	Dominant Grape	Pinot Noir Meunier Chardonnay
Product Type	Champagne	Drink Dates	Within two years of purchase
Origin	Champagne	Alcohol Level	12.5%
Style	1 (of 9): Bone dry	Closure type	Champagne cork
Vintage	-	Price £	299.00 / Case of 1

Salmanazar of The Society's Champagne Brut NV

This comes from Alfred Gratien and is just as Champagne should be. The blend is made up of all three Champagne grape varieties (pinot noir, pinot meunier and chardonnay) from excellent sources. Fermentation takes place in barrel rather than stainless steel, which gives the wine more depth. The malo-lactic fermentation is suppressed so the wine retains a high level of acidity and, therefore, an ability to age very well. The style of Gratien; dry, full flavoured, very long and well rounded, is quite distinctive. Enjoy on its own or with food. Equivalent to twelve bottles.

Product Code	CH1334	Dominant Grape	Pinot Noir Meunier Chardonnay
Product Type	Champagne	Drink Dates	Within two years of purchase
Origin	Champagne	Alcohol Level	12.5%
Style	1 (of 9): Bone dry	Closure type	Champagne cork
Vintage	-	Price £	499.00 / Salmanazar

Salmanazar of The Society's Champagne Brut NV

This comes from Alfred Gratien and is just as Champagne should be. The blend is made up of all three Champagne grape varieties (pinot noir, pinot meunier and chardonnay) from excellent sources. Fermentation takes place in barrel rather than stainless steel, which gives the wine more depth. The malo-lactic fermentation is suppressed so the wine retains a high level of acidity and, therefore, an ability to age very well. The style of Gratien; dry, full flavoured, very long and well rounded, is quite distinctive. Enjoy on its own or with food. Equivalent to twelve bottles.

Product Code	CH1334	Dominant Grape	Pinot Noir Meunier Chardonnay
Product Type	Champagne	Drink Dates	Within two years of purchase
Origin	Champagne	Alcohol Level	12.5%
Style	1 (of 9): Bone dry	Closure type	Champagne cork
Vintage	-	Price £	499.00 / Case of 1
