



PROMOTION WINE



CHRISTMAS
CASE SELECTION

2014

As we are marking off the days to Christmas, it is time to start thinking of gift ideas and what to eat and drink during the festive period.

We would like to show you our wonderful selection of cases we have created to help accompany your celebrations. They are carefully designed to match your meal selections and are wonderful gift ideas too.

In true festive spirit we have created recommended selections under flights of Myrrh, Frankincense and Gold; Myrrh containing everyday drinking wines, while our gold selections offer some of our more sought after wines.

If you would prefer something a little more bespoke, we can tailor a selection to suit your budget, menu or guests pallets.

Each case selection will be presented in a gift box including tasting notes and food pairing ideas with free delivery to Essex, Suffolk and Cambridgeshire. Please call for a delivery quote outside these areas.



Case selection for **CHRISTMAS DAY**

CHRISTMAS DAY



This is a special day that deserves more attention to detail than usual when choosing wines to accompany the festive meal. Whether it be close family or old friends around the table we have tried to ease the task of selecting wines to match the occasion.

Gifts of MYRRH

MYRRH

GIFTS UNDER £55

6 BOTTLE

CHRISTMAS DAY

TO START

2013 Chardonnay, Los Pastos, Chile

2013 Grenache Rosé, Jean de la Roche, Vin de Pays d'Oc, France

South America offers brilliant value for money, and we have chosen an elegant un-oaked Chardonnay from Chile to match with the first course which may be either fish, seafood or paté. If Salmon is the preferred choice to begin the meal, then why not match the pink nature of the fish to a Grenache Rosé from the South of France.

THE MIDDLE

2013 Face to Face Verdejo, Monte la Reina, Toro, Spain

2013 Pinot Noir, Emiliana Reserva, Casablanca Valley, Chile

Turkey is more complicated as much depends on the strength of the stuffing, but options are the lively aromatic Verdejo from Spain. With goose a supple Pinot Noir from Chile will endorse the flavours.

2012 Malbec, Para Dos, Argentina

Those wishing to remain with traditional roast beef, a Malbec from Argentina will be the perfect partner.

DESSERT

2012 Vouvray, La Forcine, Demi Sec, Auguste Bonhomme, Loire

If you have room for Christmas pudding, the clean cut sweetness of the demi-sec Vouvray is perfect to keep the palate lively at the end of the meal.

Package Total

£54.00

MYRRH

GIFTS UNDER £110

12 BOTTLES

CHRISTMAS DAY

APERITIF

2 x Fontessa, Prosecco, Spumante, Italy

What better way to welcome friends and family than with a glass of Italian Prosecco, being fairly low in alcohol it allows a sensible start to a long day.

TO START

2013 Chardonnay, Los Pastos, Chile

2013 Grenache Rose, Jean de Laroche, Languedoc, France

South America offers brilliant value for money, and we have chosen an elegant un-oaked Chardonnay from Chile to match with the first course which may be either fish, seafood or paté. If Salmon is the preferred choice to begin the meal, then why not match the pink nature of the fish to a Grenache Rosé from the south of France.

THE MIDDLE

2013 Face to Face Verdejo, Monte la Reina, Toro, Spain

2013 Syrah Rose, Reserve St Marc, Vin de Pays d'Oc, France

2013 Pinot Noir, Emiliana Reserva, Casablanca Valley, Chile

2013 Sauvignon Blanc, Trecalos, Spain

2012 Malbec, Para Dos, Argentina

2013 Merlot Jean de Laroche, Languedoc, France

Turkey is more complicated as much depends on the strength of the stuffing, but options are the lively aromatic Verdejo from Spain or the more powerful Syrah Rosé. With goose a supple Pinot Noir from Chile will endorse the flavours, but if preference is for a white, why not move to a full bodied Sauvignon Blanc from central Spain. Those wishing to remain with traditional roast beef, a Malbec from Argentina will be the perfect partner or alternatively opt for the softer style of a southern French Merlot.

DESSERT

2012 Vouvray, La Forcine, Demi Sec, Auguste Bonhomme, Loire

2011 Syrah, Pasos de la Capula, Castilla, Spain

If you have room for Christmas pudding, the clean cut sweetness of the demi-sec Vouvray is perfect to keep the palate lively at the end of the meal. For those who prefer a cheese platter for the finale the Spanish Syrah or Argentinian Malbec will match both hard and soft options.

Package Total

£108.50

Gifts of FRANKINCENSE



FRANKINCENSE

GIFTS UNDER £75

6 BOTTLE

CHRISTMAS DAY

TO START

- 2013 Marselan Rosé, Domaine du Tariquet, Gascony, France
- 2012 Miss Molly Chenin/Viognier, Moreson Estate, South Africa

For the first course we have retained our option for a dry rosé to match a salmon or fish starter: opt for the Marselan rosé from the Gascony region close to Bordeaux. If you are looking for stronger flavours to go with a smoked dish, the Chenin/Viognier from South Africa would be ideal.

THE MIDDLE

- 2013 Macon Fuissé, Domaine de la Collonge, Maconnais
- 2013 Santa Julia Organica Malbec, La Agricola, Mendoza, Argentina

The turkey could be married to an un-oaked white Chardonnay from the Maconnais region of Burgundy, its complexity yet refreshing taste will fit in well. Argentinian Malbec still sits as premier choice for the roast beef, but this time you have an organic Domaine from Mendoza.

DESSERT

- 2013 Elysium Black Muscat, Quady, California - Half Bottle

Now with the Christmas pudding we may take you slightly 'off-piste' with a delightful Black Muscat from California; it's rich rose petal aromas and berry fruit has a port - like quality, allowing you the option to share it with the cheese board.

Package Total

£74.50

FRANKINCENSE

GIFTS UNDER £150

12 BOTTLES

CHRISTMAS DAY

APERITIF

- 2 x Prosecco Frizzante, dei Colli Trevigiani, de Faveri, Italy

Prosecco takes pole position to get the party going - with the 'frizzante' style of the De Faveri you have lighter softer bubbles compared to the Spumante in the Myrrh selection.

TO START

- 2013 Marselan Rosé, Domaine du Tariquet, Gascony, France
- 2012 Miss Molly Chenin/Viognier, Moreson Estate, South Africa

For the first course we have retained our option for a dry rosé to match a salmon or fish starter: opt for the Marselan rosé from the Gascony region close to Bordeaux. If you are looking for stronger flavours to go with a smoked dish, the Chenin/Viognier from South Africa would be ideal.

THE MIDDLE

- 2013 Macon Fuissé, Domaine de la Collonge, Maconnais
- 2011 Old Vine Zinfandel, Scotto, Lodi, California
- 2013 Santa Julia Organica Malbec, La Agricola, Mendoza, Argentina
- 2011 Frankland River, Cabernet Sauvignon, Ferngrove, Australia
- 2012 Pinot Noir, Bascand Estate, New Zealand
- 2013 Riesling, Cattin Frères, Alsace

The turkey could be married to an un-oaked Chardonnay from the Maconnais region of Burgundy or a Californian Zinfandel packed with ripe red and black berry fruit to counter the sage, bacon and walnut stuffing. Argentinian Malbec still sits as premier choice for the roast beef, but this time you have an organic Domaine from Mendoza. Alternatively head to Western Australia for one of their finest Cabernet Sauvignon from the Frankland River - typically up front with layers of intense fruit tempting the palate. Our goose will be partnered with a Pinot Noir from New Zealand, an exciting example of this fine grape and for white wine we head to Alsace for a crisp steely dry Riesling.

DESSERT

- 2013 Elysium Black Muscat, Quady, California - Half Bottle
- Churchill Reserve Port

Now with the Christmas pudding we may take you slightly 'off-piste' with a delightful Black Muscat from California; it's rich rose petal aromas and berry fruit has a port - like quality, allowing you the option to share it with the cheese board. For the traditionalists, there is no better time to open a bottle of port.

Package Total

£149.50

Gifts of GOLD

CHRISTMAS DAY - GOLD

GOLD

GIFTS UNDER £150

6 BOTTLE

CHRISTMAS DAY

TO START

2011 Chablis, 1er Cru Vaillons, Jean-Marc Brocard, Burgundy
2013 Cotes de Provence Rosé, Cuvee Elegance, Carteron, Provence

To accompany the first course, you may wish to consider a biodynamic 'burgundian' style Chardonnay with its premier cru title or a top rosé from France's beautiful Provence wine region, all match well with a range of traditional Christmas Day starters.

THE MIDDLE

2010 Crozes Hermitage Rouge, Philippe & Vincent Jaboulet, Rhone
2013 Langhe Sauvignon, Marchesi di Gresy, Piedmont, Italy

As it is a special day for turkey head to the Rhone Valley for the single vineyard Crozes Hermitage from the revered Jaboulet family - sublime Syrah showing its true quality in a top vintage. For the goose we have partnered up a Sauvignon Blanc from the Piedmont region of northern Italy. A fine pairing for a festive bird that was traditionally the first option for Christmas day.

2009 Savigny les Beaune, 1er Cru, Peuillets, Burgundy

If your choice for christmas day is a traditional joint of roast beef then why not push the boat out and have top premier cru from a wonderful vintage. This beautifully concentrated Savigny les Beaune will be a perfect partner with its deep colour and wonderfully concentrated Pinot fruit from a revered single vineyard.

DESSERT

2007 Domaine de Coyeux, Muscat de Beauges de Venise, Rhone

For dessert options, that will no doubt include Christmas pudding, a Muscat de Beauges de Venise from the southern Rhone will have the cutting power to keep the palate alive and fresh.

Package Total

£145.00

GOLD

GIFTS UNDER £150

GOLD

GIFTS UNDER £300

12 BOTTLES

CHRISTMAS DAY

APERITIF

2 x H Blin NV Brut Champagne

Champagne is for celebrating, so why not push the boat out on Christmas Day. It is multi-functional, start the day with breakfast or to accompany the first course.

TO START

2010 Five Soldiers Chardonnay, Rustenberg, Stellenbosch, SA

2013 Chateauneuf du Pape Blanc, Domaine Juliette Avril

2013 Cotes de Provence Rosé, Cuvee Elegance, Carteron, Provence

Alternatively you may wish to consider a 'burgundian' style Chardonnay from a top South African wine estate, a lip-smacking white Chateauneuf-du-Pape or a top rosé from France's beautiful Provence wine region, all match well with a range of traditional Christmas Day starters.

THE MIDDLE

2009 Meursault, Les Chevalieres, Xavier Monnot, Burgundy

2011 Pinot Noir, Stanley Estates, Marlborough, New Zealand

2013 Langhe Sauvignon, Marchesi di Gresy, Piedmont, Italy

2005 Rioja Reserva, Heredad de Baroja, Rioja, Spain

2009 Heathcote Shiraz, Trentham Estate, Australia

As it is a special day for turkey, the Meursault from Domaine René Monnier in Burgundy will be a treat; smooth succulent Chardonnay intertwined with elegant oak flavours. For the goose we have partnered up a Pinot Noir from Marlborough in New Zealand and a Sauvignon Blanc from the Piedmont region of northern Italy. A fine pairing for a festive bird that was traditionally the first option for Christmas day. Two reds are our stable-mates for the roast beef - a beautifully mature reserva Rioja showing all its Tempranillo charm, and a single vineyard Shiraz from an award winning Estate in the Murray River region of Australia. With five years of maturity it shows powerful fruit laced with enticing spicy flavours.

DESSERT

2007 Domaine de Coyeux, Muscat de Beaumes de Venise, Rhone

1996 Fonseca Guimaraens Port

For dessert options, that will no doubt include Christmas pudding, a Muscat de Beaumes de Venise from the southern Rhone will have the cutting power to keep the palate alive and fresh, before heading towards the vintage 1996 Fonseca single Quinta port: definitely a wine to savour over cheese and conversation.

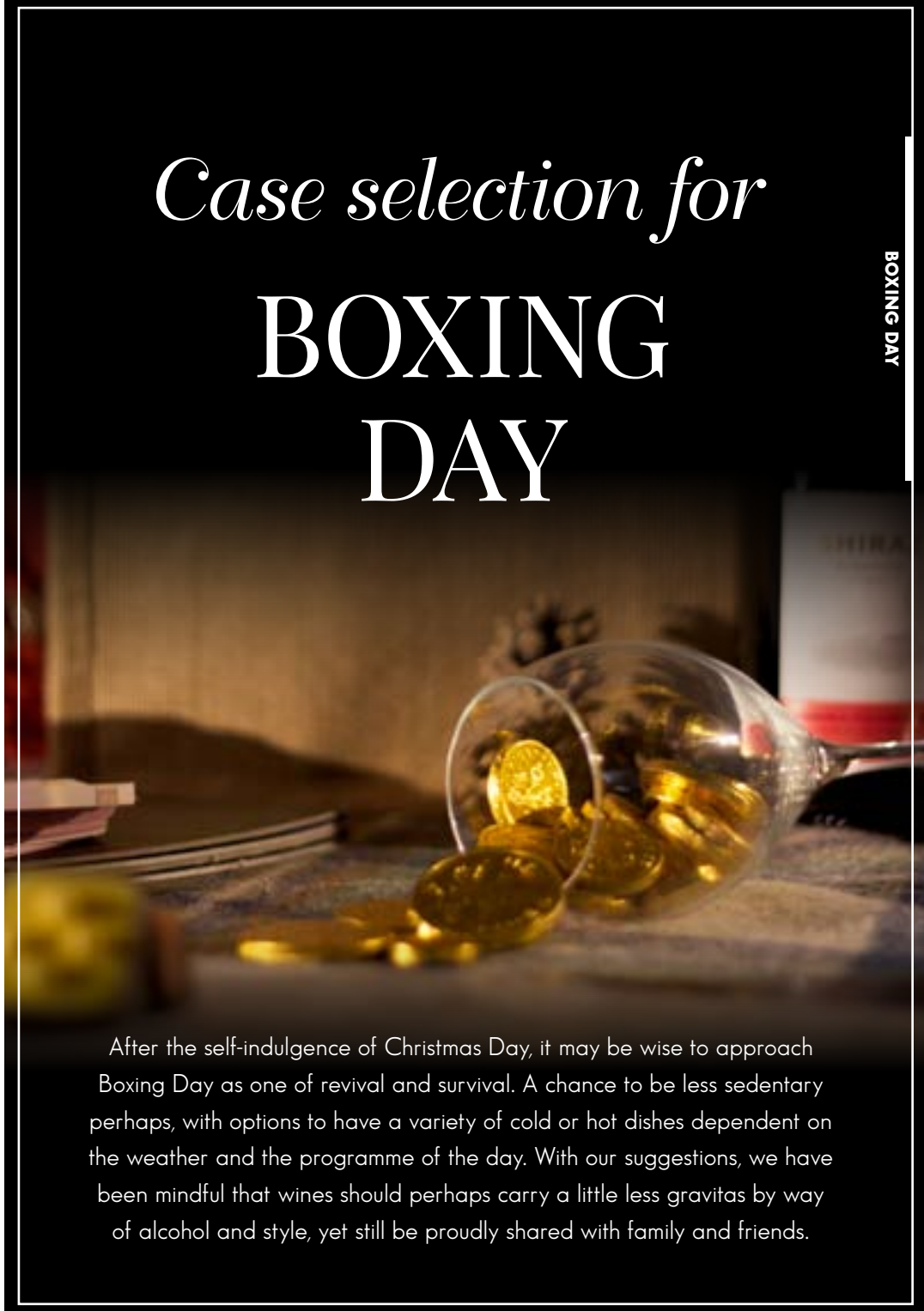
Package Total

£290.00

Case selection for

BOXING DAY

BOXING DAY



After the self-indulgence of Christmas Day, it may be wise to approach Boxing Day as one of revival and survival. A chance to be less sedentary perhaps, with options to have a variety of cold or hot dishes dependent on the weather and the programme of the day. With our suggestions, we have been mindful that wines should perhaps carry a little less gravitas by way of alcohol and style, yet still be proudly shared with family and friends.

Gifts of MYRRH

MYRRH

GIFTS UNDER £55

6 BOTTLE

BOXING DAY

APERITIF

2013 Moscato Frizzante DOC, Cantine Volpi, Piedmont, Italy
2013 Pinot Grigio Rose, Sentina, Italy

You still may need to entice the taste buds with a wake-up call, so some light Moscato Frizzante is an optional start. If you have Salmon left over from Christmas Day then why not match it with the Pinot Grigio Rose for a light brunch.

TO START

2013 Grillo, Ca'di Ponti, Sicily
2011 Verdejo, Pasos de la Capula, Castilla, Spain

For the white wines we have Grillo from Sicily to match with fish, poultry and seafood options, whilst Spain's Verdejo is a wonderful alternative.

THE MIDDLE

2012 Malbec, Para Dos, Argentina

If your opting for the traditional boxing day lunch consisting of cold meat dishes, the lighter style of Malbec from Para Dos will not be overpowering but the sweet vanilla spice and nutty aromas will give you the feel of Christmas Day all over again.

DESSERT

2011 Grenache/Merlot, Jean de la Roche, South West France

If there is still room for the cheese board, the Grenache/Merlot from the Languedoc in France will fit in well to enjoy as a light supper.

Package Total

£53.00

MYRRH

GIFTS UNDER £110

12 BOTTLES

BOXING DAY

APERITIF

2 x Lunetta Prosecco Brut, Italy

Start the day by popping open a bottle of fizz as a gentle wake-up call, so some light Prosecco is an optional start.

TO START

2013 Sauvignon Blanc, Los Pastos, Chile

2013 Chenin Blanc, Cawston Crossing, South Africa

For the white wine we have chosen the South African Chenin Blanc to match with the fish, poultry and seafood options, or for a more usual choice head for the Chilean Los Pastos Sauvignon Blanc.

THE MIDDLE

2013 Tempranillo, Trecalos, Estralina, Spain

2013 Pinot Grigio Compass Point, Australia

2013 Zinfandel Blush, Pacific Heights, California

The Orange Vine, Cellar Selection, Rosado, Spain

2013 Cabernet Sauvignon, Jean de Laroche, Vin de Pays d'Oc, France

2013 Reserve L'Abbé, Cotes du Rhone

For Boxing Day lunch we usually place together an easy lunch consisting of leftovers and cold meats, this can be enjoyed alongside the smooth Trecalos Tempranillo from Spain and the full flavoured Pinot Grigio from Australia. Alternatively if you are looking to throw together a Turkey curry try the Californian Zinfandel or the Spanish Rosado. However if you wish to do it all again and cook a hearty dinner crack into a French red, either Cabernet Sauvignon or the Reserve from Rhone will work.

DESSERT

2013 Beaujolais Villages Rouge, Château de Belleverne, Beaujolais

Asti Spumante DOCG, Canelli, Piedmont, Italy

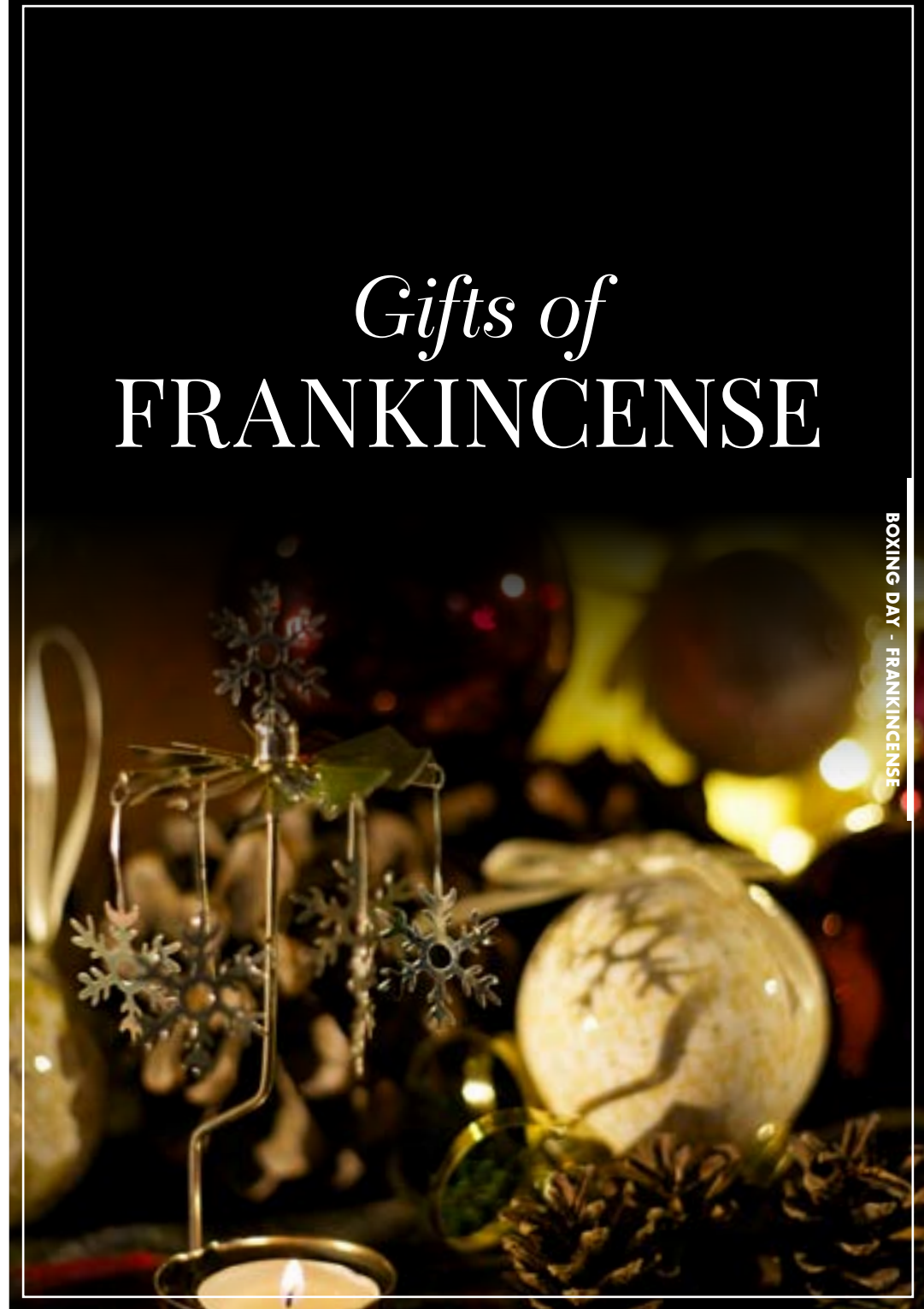
If cheese is the preferred dessert, choose the Beaujolais from Chateau Belleverne for a sensible finale. Or if you are full up once again pop open a bottle of the Asti Spumante to cleanse the palate and finish the day.

Package Total

£109.50

Gifts of FRANKINCENSE

BOXING DAY - FRANKINCENSE



FRANKINCENSE

GIFTS UNDER £75

6 BOTTLE

BOXING DAY

APERITIF

Cremant Brut, Cattin Frères, Alsace

Kick the day into gear with the full flavoured Cremant Brut from Alsace to help liven up those that may be suffering.

THE MIDDLE

2009 Faugeres Rosé, Domaine des Trinites, France 2013 Murphys Unoaked Chardonnay, Trentham Estate, Australia

For an effortless lunch, a spread of cold meat dishes can begin with either the dry rosé from Faugeres, a top Crus in the Languedoc, or try the popular Murphy's un-oaked Chardonnay from Australia.

2014 Sauvignon Blanc, Black Granite, South Africa 2012 Cabernet Sauvignon, Cousino Macul, Maipo Valley, Chile

For fans of Sauvignon Blanc look no further than the fresh and vibrant Black Granite from South Africa, ideal with fish and a range of cold dishes. Or look to the Chilean Cabernet Sauvignon for a blend that's created a splendid balance of fruit. This would work well if you are planning on cooking a roast or to pair with red meat dishes.

DESSERT

2010 Syrah/Merlot/Sangiovese, Pjazza Regina Red, Malta

A soft mellow blend of these 3 grapes means this maltese red matches well with a range of cheese, an easy drinking style but still full of flavour. Or to enjoy at the end of your day as a winter warmer after a traditional Boxing Day walk.

Package Total

£67.00

FRANKINCENSE

GIFTS UNDER £150

12 BOTTLES

BOXING DAY

APERITIF

2 x Breganze Prosecco Spumante Extra Dry, Italy

Wake up your taste buds and start the day with the lighter style of the Breganza Prosecco. Being 'spumante' indicates that the 'fizz' is more powerful than in the 'frizzante' and the delicious aromas of apples and pears makes it very enjoyable!

TO START

2009 Faugeres Rosé, Domaine des Trinites, France 2012 Bourgogne Aligoté, Jean-Marc Brocard, Burgundy 2010 Beaujolais Blanc, Chateau de Belleverne, Beaujolais

Try the dry rosé from Faugeres, a top Cru in the Languedoc, or step into more unusual choices with the Bourgogne Aligoté and the Beaujolais Blanc to match with your buffet of cold meat and nibbles.

THE MIDDLE

2013 Sauvignon Blanc, Honu, Marlborough, New Zealand 2012 Chateau Haut Pasquet, Blanc, Vignobles Dubourg, Bordeaux 2011 Pinot Noir, Smoking Loon, California 2011 Chianti Reserva, 1489, Baroncini, Tuscany, Italy 2012 Merlot, Novisimo, Vina Canepa, Colchagua Valley, Chile

For the growing popularity of Sauvignon Blanc fans look no further than the Honu from New Zealand and for a twist of flavour, the Chateau Haut Pasquet which has a touch of Semillon in the blend. These whites are all very enjoyable on their own or paired with a goats cheese tart or a salad if the detox has begun. If you are wishing to whip together a pie from your left over Christmas meat, your red choices lead to the smooth, smoky Pinot Noir from California or the mid-weight Chianti Reserva. For the vegetarians having the nut roast try the deeper concentration of the Chilean Novisimo Merlot.

DESSERT

2013 Gruner Veltliner, Weingut, Rabl, Austria 2007 Chateau Courac, Cotes du Rhone

For cheese and chocolates the invigorating Gruner Veltliner from Austria is a refreshing off-dry style, or head to the more full flavoured Chateau Courac from the Rhone.

Package Total

£139.50

Gifts of GOLD

BOXING DAY - GOLD



GOLD

GIFTS UNDER £125

6 BOTTLE

BOXING DAY

APERITIF

**Champagne Etienne Lefevre Reserve, Brut, Grand Cru
2009 Mercurey, Clos Rochette Blanc, Faiveley, Burgundy**

It may be that you are starting where you finished on Christmas Day - with a bottle of Champagne! Some of the best Grand Cru vineyards make up Etienne Lefevre's Brut Reserve, creating a wonderful glass to herald in options for a white Mercurey.

THE MIDDLE

**2012 Sancerre Rosé, Moulin des Vrillères, Laverjat, Loire
2010 Marsannay, Vieilles Vignes, Closerie des Alisiers, Burgundy**

A more lighter option would be the Sancerre Rosé, made solely from the Pinot Noir grape, the clean crisp finish makes this wine an ideal pairing for fish dishes. A fine prelude to opening some red Burgundy to match your hearty meat dishes or even for a light meal of cheese and crackers.

DESSERT

2013 Gavi Re Lys, DOCG, Molinetto Carrea, Piedmont, Italy

If you're deciding to be adventurous this boxing day, maybe a craving for Thai pancakes to be on the menu, definitely try this top level Gavi. Made from the Cortese grape, its style is rich and invigorating, yet crisp and dry.

2002 Chateau Jean Voisin Fagouet, Grand Cru, St Emilion, Bordeaux

If you still require a full flavoured red as part of the revival, the Grand Cru St. Emilion will certainly do the trick, also great to enjoy in front of the fire while nibbling leftover nuts or cheese at the end of a busy couple of days.

Package Total

£124.50

GOLD
GIFTS UNDER £125

GOLD

GIFTS UNDER £300

12 BOTTLES

BOXING DAY

APERITIF

2 x Champagne Etienne Lefevre Reserve, Brut, Grand Cru

For the gold package Champagne is a must and what more of an excuse do you need than being with friends and family. Some of the best Grand Cru vineyards make up Etienne Lefevre's Brut Reserve and there is plenty to go around!

TO START

2009 Puligny Montrachet, Vieilles Vignes, Domaine Joly, Burgundy
2009 Chassagne Montrachet, Chateau de la Charriere, Burgundy
2008 Chardonnay, Hamilton Russell, Hermanus, South Africa

For a starter or light lunch of prawns go for a Puligny Montrachet or a Chassagne Montrachet from Burgundy: each offering you a wonderful experience of the region's Chardonnay grape. Or opt for the elegant new world Chardonnay from the fishing village of Hermanus in South Africa.

THE MIDDLE

2013 Sauvignon Blanc, Stanley Estates, Marlborough, New Zealand
2012 Sancerre Rosé, Moulin des Vrillères, Lauverjat, Loire
2009 Beaune 1er Cru Cent Vignes Albert Morot, Burgundy
2010 Crozes Hermitage Rouge, Philippe & Vincent Jaboulet, Rhone
2011 Carmenere 'La Poda Corta' Reserva, Rapel Valley, Chile
2012 The Chocolate Block, Boekenhoutskloof, Western Cape

If you are a Sauvignon Blanc fan then you are sure to enjoy this fine example from New Zealand, especially if you are matching it with pate, grilled fish or chicken. For a lighter option choose the Sancerre Rose with delicious soft fruit flavours, perfect to enjoy while preparing lunch. Perhaps your boxing day consists of a game dish or whipping up a risotto, both would match the well rounded premier cru from Burgundy. If your taste is full flavoured reds then there are definitely some treasures here, the Crozes Hermitage, Carmenere and the revered Chocolate Block will all hit double top for you.

DESSERT

2005 Late Bottle Vintage, Churchill Graham

Once again make use of Port to partner with a cheese board, the 2005 vintage from the Duoro Valley famous for its ruby colour, full body and superb structure works particularly well with Stilton but is very enjoyable with a selection of cheeses.

Package Total

£279.00

CASE SELECTION GIFTS ORDER FORM

Case	List price	Quantity	Subtotal
1. Christmas Day Myrrh 6 Bottle	£54.00		
2. Christmas Day Myrrh 12 Bottle	£108.50		
3. Christmas Day Frankincense 6 Bottle	£74.50		
4. Christmas Day Frankincense 12 Bottle	£149.50		
5. Christmas Day Gold 6 Bottle	£145.00		
6. Christmas Day Gold 12 Bottle	£290.00		
7. Boxing Day Myrrh 6 Bottle	£53.00		
8. Boxing Day Myrrh 12 Bottle	£109.50		
9. Boxing Day Frankincense 6 Bottle	£67.00		
10. Boxing Day Frankincense 12 Bottle	£139.50		
11. Boxing Day Gold 6 Bottle	£124.50		
12. Boxing Day Gold 12 Bottle	£279.00		
TOTAL			

We hope that you have enjoyed browsing our wine selection. All wines are offered subject to availability. E&OE. Prices shown are per case including VAT. Free delivery to Essex, Suffolk and Cambridgeshire, please call for a delivery quote outside this area.

Name: _____

Address: _____

Postcode: _____

Telephone No: _____ Email: _____

If you would prefer to pay by electronic bank transfer:

Account Name: Promotion Wine Ltd, Bank Sort Code: 08-92-50,

Co-operative Bank, Account No: 68112697. Reference: (Your name)

I do not wish to receive details of future tastings/offers from Promotion Wine Ltd.

Oak Barn Offices, Thorington Street, Stoke-by-Nayland, Suffolk CO6 4SP

Tel: 01206 338915 • Fax: 01206 338910 Email: jo@promotionwine.co.uk



PROMOTION WINE

WWW.PROMOTIONWINE.CO.UK

TEL: 01206 338915

Oak Barn Offices, Thorington Street, Stoke By Nayland, CO6 4SP