



### **Medal winners from the Louis Latour Agencies portfolio.**



#### **Craggy Range Avery Vineyard Sauvignon Blanc 2010**

More Loire-style than punchy Kiwi Sauvignon, this shows a good balance of restrained citrus fruit and acidity. The nose is grassy and lemon zest-like while the palate broadens to include passion fruit and lime as well as green apple. “Subtle and elegant” Peter McCombie MW (consultant) “Refreshing” Nick Chiu (Ashdown Park Hotel)



#### **Wakefield Jaraman Cabernet Sauvignon 2007**

Very Australian with its earthy and blackcurrant flavours. “Seaweed, black tea, with a hint of mint and acidity. This is a perfect accompaniment for sushi with tuna.” Nick Chiu (Ashdown Park Hotel)

#### **Craggy Range Te Muna Vineyard Pinot Noir 2008**

Unmistakably Kiwi in style, this has a big, full Pinot nose, with oak spice, plenty of ripe fruit and good acidity. “Good, supple tannins and lovely integrated oak” Laura Rhys MS (ex Hotel Terravina) “It’s a top wine despite being high in price.” Joris Beijn (Andaz)

#### **Simonnet-Febvre Chablis Premier Cru Mont de Milieu 2008**

Rich, peachy edge to the citrus nose, with a powerful, rich palate with citrus flavour, herbs and a hint of toast. “This is a great food wine.” Nigel Lister (Royal Thames Yacht Club)

For more information please contact Louis Latour Agencies

Tel 020 7409 7276 | Fax 020 7409 7092 | [enquiries@louislatour.co.uk](mailto:enquiries@louislatour.co.uk)



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**Isonto Chenin Blanc 2010**

Floral nose and lightly textured with refreshing acidity. “A summer wine” Michael Harrison (Hotel du Vin)

**McHenry Hohnen Rocky Road Chardonnay 2009**

A nose of acacia and honey leads to pineapple and peach studded palate, good weight from deft use of oak, plus a good finish. “Fresh with lots of finesse.” Xavier Chapelou (China Tang)

**Craggy Range Otago Station Riesling 2008**

With a restrained bouquet of citrus, minerals and a touch of smoke this off-dry Riesling carries off its fine texture, ripe grapefruit, floral and exotic tropical fruit flavours well. “Think ripe kumquat.” Angus MacNab (The Lanesborough)

**Simonnet-Febvre Chardonnay 2009**

Wonderful expression of Chablis, with fresh honeysuckle and apple blossom notes alongside ripe, white-fleshed pear and yellow plum on the nose. “With a Mediterranean character to the fruit, medium bodied, well-made palate also shows a high minerality with flinty character.” Olivier Marie (Coq d’Argent)

**Henry Fessy Moulin-à-Vent 2009**

“Classic red berry fruit bolstered by some lovely juicy acids and good grippy tannins. This is a clean, well-made wine at a very good price”. Mark Deamer (wine consultant)

**Louis Latour Aloxe Corton Domaine Latour 2007**

Beginning quite shy on the nose, with savoury, reserved fruit, the textured palate is dominated by red fruit and has a long finish.

**Vidal-Fleury Crozes Hermitage Rouge 2008**

Purple fruits and smokey notes, this has black pepper splashes, medium acidity and a balanced finish.

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