

5. Magnum Selection – CI\$250

It has been said and proven that wine ages better in Magnums and ages half as fast as a regular bottle. Keep them fresh and refined while enjoying the sheer magnitude of the bottle and show off to your friends.

Wines included in the Magnum Selection:

Ruinart, Brut Rose, Reims, Champagne, France NV

The nose is characterized by small red berries, mainly currant. On the palate the wine is vigorous and well balanced with a fine mousse. A fine, fresh, fruity wine, perfect way to begin a special event.

Henri Boillot, Bourgogne, Meursault, France 2015

On the nose there are white flowers, pears, and citrus with hints of orchard fruit. The fruits follow through on the palate with a fresh acidity with hints of spice. A vibrant wine, with a long finish.

Chateau Chasse Spleen, Moulis en Medoc, Bordeaux, France 2005

A complex nose of ripe blackberries, currants, cassis, brambles, fresh mushroom and baking spice. A medium bodied wine with dense brooding flavours and a hint of chocolate on the finish.

Chateau La Lagune, Haut-Medoc, Bordeaux, France 2010

A full-bodied wine with integrated tannins, a savoury smokiness with a hint of graphite on the nose. Kirsch, mulberries and blackcurrants follow from the nose to the palate. A brilliantly elegant wine, drinking well now but can keep aging and developing.

Quintessa, Rutherford, Napa Valley, USA, 2015

Opening with aromas of black cherry and blackcurrant, the wine expands in the glass as notes of clove, bay leaves, and dark chocolate layering on top of crushed rock, graphite and red earth. Fine grained tannin and dense fruit bound together by lively acidity and a long finish.