



OXFORD AND  
CAMBRIDGE  
— CLUB —

## GOURMET CHRISTMAS WINE BOX 2020

This year the Wine Committee is again offering Members a selection of gourmet wines to enjoy over the festive season. A Gourmet Christmas offer of twelve exceptional and mature wines has been put together from deep within the Club cellars and Members will be able to enjoy one box of the following:



### **Gosset, Celebris, Vintage Champagne, France 2004**

*Champagne Gosset, the oldest wine house in Champagne established in Ay in 1584.  
Ripe aromas of frangipane, honey or salted butter caramel refreshed by aromas of pear and pineapple.  
Perfect on Christmas day with shellfish, rich Salmon and Tuna dishes, artichokes and cured meats.*

### **Pol Roger, Vintage Champagne, France 2008**

*With 60% pinot noir the nose gives hints of spice. A palate of slightly toasted almonds and hazelnut due to the dominance of Pinot Noir in the blend followed by rounded delicious fruits and refreshing acidity.  
A pure delight as an aperitif or with foie-gras, chicken supreme with chanterelle mushrooms or sweetbreads*

### **Henri Darnat, Puligny Montrachet, Burgundy, France 2014**

*A wine with excellent depth and roundness. It is creamy and nutty but elegant with a crisp acidity.  
Excellent with cured meat, langoustine linguine pasta, rich salmon dishes and mild soft cheese.*

**Domaine Vincent Jouard, Chassagne-Montrachet 1er Cru Morgeot, France 2014**

*A youthful but already impressive Chassagne-Montrachet. Floral aromas with honey, green apples, hazelnuts and subtle use of oak. Vibrant acidity and mineral texture. Concentrated with a long finish. Beautiful with crab, halibut, langoustines, smoked duck and roast chicken.*

**Brauneberger Juffer, Riesling, Auslese, Mosel, Germany 2009**

*There is a combination of luscious fruit plus stony, saline and wafting floral notes giving a striking delicacy to this Riesling. Refined and elegant today, it is capable of drinking for 30 years or more. Aged Riesling is always a good alternative for spicy food and fish dishes with tuna or salmon.*

**Domaine Francois Raquillet, Mercurey 1er Cru Les Naugues, France 2015**

*Deep ruby red pinot noir, with crunchy fruit on the nose it is rich in body and fruit with fleshy roundness and maturity. Perfect food pairings are braised beef, rib of beef, game, grilled or roast pork.*

**Domaine Jean-Jacques Girard, Aloxe-Corton, Burgundy, France 2015**

*Typical elegant aromas of pinot noir which are small red fruits, currant, raspberry, strawberries. A delicate woody nuance gives extraordinary balance. On the palate it is jammy and smooth. Best with peppercorn steak, rabbit with mustard, turkey and chestnuts, quiche Lorraine or Comté cheese.*

**Domaine du Tunnel, St Joseph, Rhone, France, 2014**

*No new oak is used for this wine giving the fruit maximum opportunity to express itself. The nose develops aromas of small red fruits and gentle spices. Elegant and full-bodied on the palate, it reveals beautiful tannins that are best served with meat dishes such as lamb.*

**Château Langoa-Barton, 3 ième Cru Classé, Saint-Julien, Bordeaux, France 2009**

*Gorgeous bouquet with blackberry, bilberry, cedar and light tobacco. This feels so composed and pure. The palate is medium-bodied with sappy black fruit and a fine-grain tannin. With a lingering finish it complements well earthy dishes as braised beef, roasted pork and duck, or just simply grilled meat with mushrooms and truffles.*

**Château Fourcas Dupré, Cru Bourgeois Lustrac-Médoc, Bordeaux, France 2010**

*Typical Bordeaux blend of Cabernet Franc, Cabernet Sauvignon and Merlot. A Cru Bourgeois since 2003. Extremely rich on the nose but with freshness. A wine taken to the limit of ripeness with medium acidity. Simply perfect with spicy, salty and heavy steaks and lamb.*

**Château La Tour Blanche, 1er Cru Classé Sauternes, France 2007**

*First Growth. Premier Cru Classe in 1855. Lemon-yellow with golden highlights. This Sauvignon and Semillon sauternes has candied nose with citrus accents. It is almost perfect. Served slightly chilled with foie-gras, lamb and fruit base creamy cakes.*

**Delaforce Vintage Port, Douro, Portugal 2000**

*It reveals a dense ruby and purple colour as well as sweet, accessible black blackberry fruit with hints of smoke, earth, and truffles substance and concentration, everything a really big vintage port needs! A popular choice for traditional all butter mince pies, Christmas Pudding, cherry and amaretto stollen.*

To order you can make a payment by **bank transfer** with your **Membership number** followed by the word **“Wine”** as reference (Sort Code: **16-00-38**, Account No: **00276267**)

or you can make a **debit/credit card** payment on the **“Event Booking page”** area of the Club’s website.

[Click here to make a payment](#) within Club Events page of website.

This exceptional Gourmet Christmas box will be sold on a ‘first come, first served’ basis depending on stock availability.

Your order will be delivered to the address on your membership profile. If you would like the package sent to an alternative address please contact the Club using the email below.

We will send your package by courier after packing and arrangements for dispatch have been completed. Your contact details will be shared with the courier company so they can keep you informed about delivery, if you do not wish your details to be shared please let us know. Please allow up to 2 weeks from date of order to delivery at your door.

*Members are advised that wines are not able to be insured during transit and replacements cannot be offered. But the Club is using a reputable courier service.*

Please contact Richard Fisher via email [fandbopsmgr@oandc.uk.com](mailto:fandbopsmgr@oandc.uk.com) if you have any queries or questions or if you to discuss collection from the Club house.

### **GOURMET CHRISTMAS OFFER OF WINES 2020**

I wish to order a Gourmet wine box containing 12 bottles of the above	@ £795
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