



OXFORD AND
CAMBRIDGE
— CLUB —

TRADITIONAL CHRISTMAS WINE BOX 2020

This year the Wine Committee is offering Members a traditional selection of wines to enjoy over the festive season. An excellent Christmas box of twelve bottles has been put together and Members will be able to enjoy the following:



2 x Ayala Champagne Rosé, France, NV

Pale orangey pink with pleasant notes of red berry fruits.

A very fruity, ample rosé Champagne on the palate showing lovely intense aromatics. Slightly firmer finish very good as an aperitif or with seafood and smoked salmon dishes.

2 x Domaine Saumaize-Michelin, Pouilly Fuissé, Burgundy, France 2014

Often in competition with wines from Chablis, this Pouilly Fuissé is characterized by a green colour with hints of gold and a palate of hazelnuts and toasted almonds.

Rich and fragrant, it goes beautifully with white meat like veal or poultry and goats cheese.

2 x Relais La Dominique, Saint-Emilion Grand Cru, France 2012

Deep purple in the glass. Very forward with red fruit on palate, fruits. Medium bodied, seriously delicious. Made in heaven food pairings are beef, lamb and game.

2 x Château Plaisance, Bordeaux Supérieur France, 2009

A Superior Bordeaux with beautiful ruby colour with rusty brown hints. The nose reveals aromas of dark fruits, leather and vanilla. Medium body. Long and memorable finish.

Great with beef, veal and matured cheeses. It needs decanting!

2 x Domaine Michelas-St Jemms, Crozes-Hermitage, Rhone, France 2015

An inky-coloured beauty that has fabulous notes of crème de cassis, toasted spice, blackberries and caramelized meats. In the glass it is medium to full-bodied, rich, beautifully concentrated and layered. Perfect for Christmas Day with turkey and lamb.

1 x Château de Malle, Sauternes, France, 2009

A light gold luscious Sauternes with a clean nose of faint toast. On the palate an abundant fullness, silky texture and freshness. Perfect with duck or chicken liver parfait on Boxing Day, glazed pork, blue cheeses, simple fruits tarts and creamy desserts.

1x Warres Vintage Port, Douro, Portugal, 2007

Very dark in colour, complex fine-spice on the nose with dried fruit aromas, delicate of mandarin zest. Powerful and juicy on the palate, pleasant sweetness with fine cherry and candied oranges on the finish. Perfect with traditional Christmas Pudding or with Stilton

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](#) in Club Events page on website.

The Traditional Christmas wine 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 if you have any queries or questions or if you would like to discuss collection from the club house.

TRADITIONAL CHRISTMAS OFFER OF WINES 2020

I wish to order a Traditional Christmas Box containing 12 bottles of the above	@ £295
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