

A large, teal-colored decorative shape with a scalloped, multi-pointed border, resembling a stylized flower or a seal. It is centered on the page.

# **BIBENDUM ESSENTIAL WINE GUIDE**

The Bibendum logo, which consists of a small, stylized illustration of a wine bottle with a face, positioned above the word "BIBENDUM" in a teal-colored serif font.

**BIBENDUM**



# WHAT IS WINE?

Wine is produced from the juice of grapes. Grapes are pressed and the resulting juice goes through a process called fermentation which produces alcohol and makes wine.

Wine can be red, white, rosé (pink), orange, still or sparkling (like Champagne) and is sometimes fortified (like Port). The grape variety used can have a big influence on how a wine tastes, so too can the place where the grapes are grown and how the wine is matured (sometimes in wooden oak barrels).

## Selling Wine

Wine can be confusing, but it doesn't have to be. It's a great product that can be drunk on its own or with food, and more than anything it should be fun and enjoyable, not complicated and stuffy. There is a range of wines with something for everyone.

### A few important things about selling wine:

1. A little bit of knowledge goes a very long way; you really don't need to know lots. But do make sure you can pronounce the wines on your wine list and describe them in simple terms that customers will understand.
2. You don't have to love wine to sell it. Selling wine is just part of your job, just like selling other drinks or the dishes on your menu if you sell food.
3. Where possible, make a suggestion. Without any other influence your customers are likely to stick to what they know and they will probably be driven by price.
4. If a customer asks for a glass of white wine don't just pour the cheapest. Asking "would you like Pinot Grigio or Sauvignon Blanc?" for example, will make them think about what they are buying.

### Think about the opportunities you will have to sell wine

- Rosé in the summer
- Bubbles as an aperitif or for a celebration
- Suggesting wine matches for food
- Suggesting something new and different to regulars





# WINE NAMES

Wines can often have complicated sounding names, especially if they are from Europe. A wine is usually named after either the place it comes from or the grape variety it is made from.

## Grape Varieties

Pretty much all wine from non-European countries such as Australia and New Zealand are named after the grape variety that they are made from. This makes it much easier for the customer to understand what the wine might taste like because each grape variety has certain flavours associated with it.

Wine can be made from one single grape variety or a blend of two or more varieties.

**Some common grape varieties include:**

### WHITE

Chardonnay, Pinot Grigio, Sauvignon Blanc, Chenin Blanc, Riesling, Viognier.

### RED

Cabernet Sauvignon, Merlot, Shiraz (Syrah), Zinfandel, Grenache, Pinot Noir, Tempranillo, Malbec.

## Place Names

Many wines from Europe, especially France, Spain and Italy, are traditionally named after the place where they come from. Some well-known wines named after places include:

### FRANCE

Champagne, Sancerre, Fleurie, Crozes-Hermitage, Chablis, Châteauneuf-du-Pape, St-Emilion, Margaux.

### ITALY

Gavi, Valpolicella, Chianti, Barolo, Prosecco.

Often these wines do not state the grape variety on the label, which can be confusing for people who don't know much about a particular region.

### SPAIN

Rioja, Cava.

## Producer Name

A wine name will also include the producer or the brand name. Often for French wine you will see the words Château or Domaine, which both mean estate.







# TASTING & DESCRIBING WINE

People often think that you have to be especially knowledgeable and skilled to taste and describe wine. In contrast, nobody feels that they have to be a trained chef to taste food. We are all able to describe food. Similarly, anyone can taste and describe wine; just say what you taste and experience.

## Some things to think about when you are describing wine;

### Body

Is the wine heavy or light? A good comparison is to think whether the wine feels heavy in your mouth like full-fat milk or light like water.



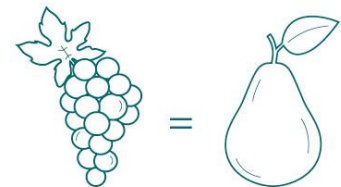
*Whole milk has more 'body' than water.*

### Fresh

Is the wine refreshing? This is often the case with light white wines with citrus flavours. Think how a glass of freshly squeezed orange juice is more refreshing than a milkshake.

### Fruity

Is the wine fruity? This is a really common term used to describe wine. It's also helpful to think about the specific fruits. Remember, wine is just made from grapes. There are no other fruits in the wine, we just describe it as tasting like fruits because the flavours are similar.



*Wine is only made using grapes, but often tastes like other fruits.*

### Sweet/Dry

Can you taste any sweetness in the wine? If a wine doesn't have any sweetness we call it dry.



## Oak

Does it taste or smell of anything else? We commonly use fruit flavours to describe wine but it can also taste of things like flowers, vegetables, spices and wood. Whatever you think about a wine, make sure the way you describe it to a customer sounds appealing!

## Intense

Does the wine have lots of big, powerful flavours or is it light and delicate? It's just the same with food. There are strong pongy cheeses like Stilton and light cheese that doesn't smell much at all like Cheddar.



*Ageing in oak adds new flavours to the wine.*



# FLAVOURS IN WHITE WINE

Trying to work out what you can smell or taste in a wine can be a bit tricky. The following categories might help jog your memory. This can be useful for sparkling wine and white wine, including sweet white wine.

## Citrus Fruit

Lemon  
Lime  
Orange  
Grapefruit

## Caramelised

Honey  
Caramel  
Candied Peel  
Confects

## Spice

Cinnamon  
Clove  
Vanilla  
Nutmeg

## Green Fruit

Gooseberry  
Green Apple  
Pear

## Dairy

Buttery  
Creamy  
Cheese

## Nutty

Hazelnut  
Walnut  
Marzipan

## Stone Fruit

Apricot  
Peach

## Tropical Fruit

Mango  
Melon  
Pineapple  
Banana  
Lychee  
Passionfruit

## Outdoors

Earthy  
Mushroom  
Wet Slate

## Cooked Fruit

Marmalade  
Baked Apples

## Smoky

Toasted Oak  
Tobacco  
Smoked Bacon  
Wooden Chest

## Floral

Honeysuckle  
Perfumed  
Elderflower  
Rose

## Dried Fruit

Raisins  
Apricots

## Herbs

Mint  
Cut Grass

## Vegetables

Asparagus  
Peas  
Green Pepper





# FLAVOURS IN RED & ROSÉ WINE

The following categories might be useful to help you think of flavours for rosé and red wine. Rosé wine usually tastes like a very light red wine, but you might find it useful to also look at the white wine wheel.

## Animal

Leather  
Meaty

## Red Fruit

Redcurrant  
Cranberry  
Plum  
Red Cherry  
Raspberry  
Strawberry

## Cooked Fruit

Jammy  
Summer Pudding  
Boiled Sweets

## Floral

Perfumed  
Lavender  
Rose  
Violets

## Nutty

Walnut  
Hazelnut  
Marzipan  
Almond

## Spice

Cinnamon  
Clove  
Vanilla  
Liquorice  
Nutmeg  
Black Pepper

## Black Fruit

Blackberry  
Black Cherry  
Damson  
Blueberry  
Blackcurrant

## Outdoors

Mushroom  
Earthy  
Farmyard  
Wet Leaves

## Dried Fruit

Raisin  
Prune  
Fig

## Herbaceous

Mint  
Eucalyptus  
Green Pepper  
Tea Leaves  
Medicinal

## Caramelised

Treacle  
Chocolate  
Coffee  
Caramel

## Woody

Cedar  
Toasted Oak  
Smoky  
Tobacco





# STORING & SERVING WINE

## Good service

Clean glassware is incredibly important. A dirty glass can ruin the enjoyment and taste of any wine. Make sure that you are confident at opening wine in front of customers, and if a cork is proving difficult to pull out, NEVER put the bottle between your knees. If you are struggling, tell your guests that you need to take it to the bar area instead of sweating at the table.

## Correct storage

The ideal place to store unopened wine is somewhere cool and dark. If you must store it in a warm, bright place, make sure that you turn it over quickly. One of the most important things is to ensure that any opened bottles of wine are never left unstoppered.

## Screwcaps

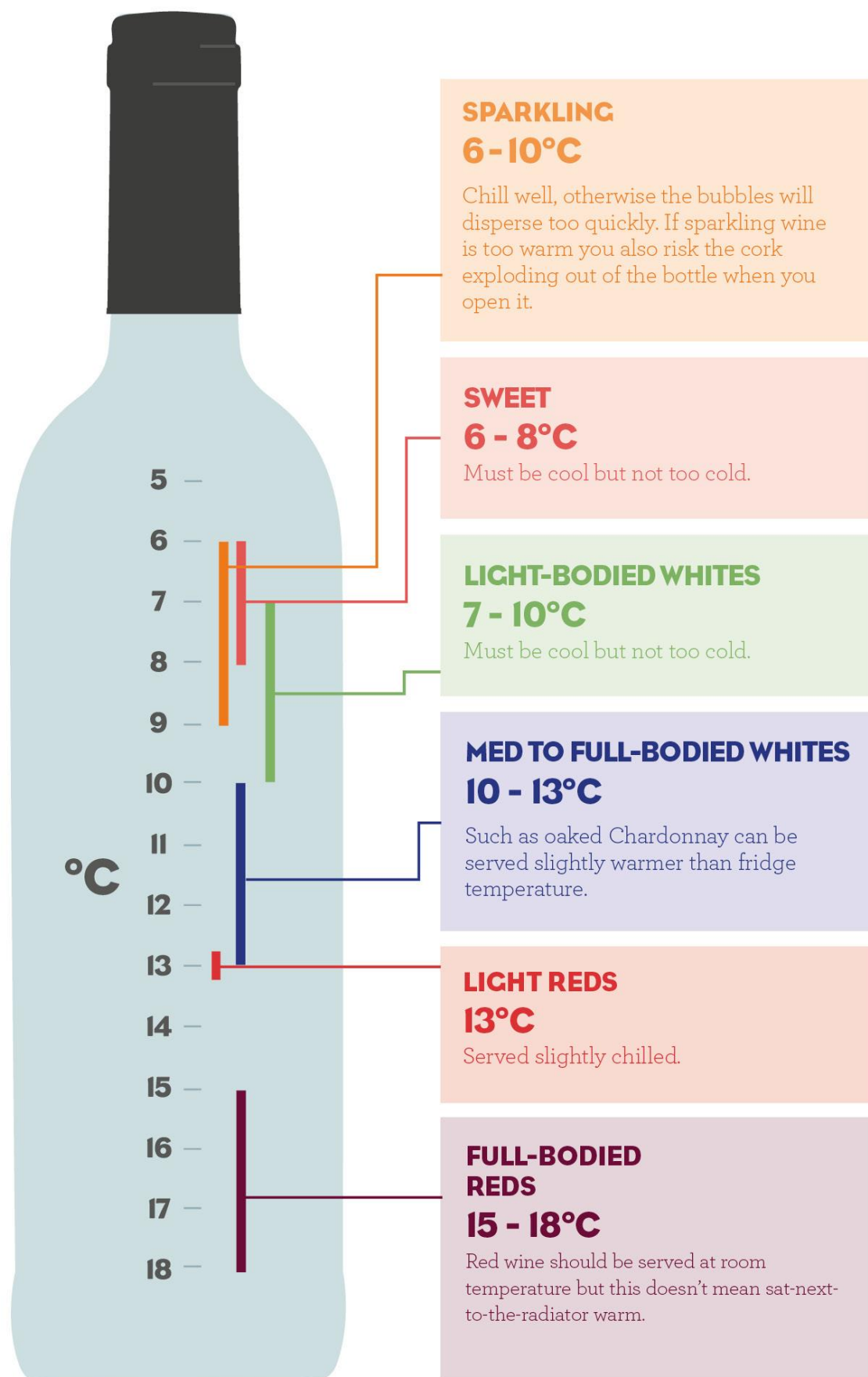
Regardless of what you might have heard, screwcaps on a wine are a sign of quality. A winemaker will usually choose to bottle his wine using a screwcap and not a cork because it means the wine will retain its fresh, fruity flavours better. With a screwcap the wine will also avoid cork taint, which makes the wine smell of wet newspaper (see Wine Jargon on page 10).

## Ice buckets

An ice bucket is usually used for sparkling wine. It isn't necessary for white, especially if you have coolers. To make up an ice bucket, fill one quarter with ice and then add water until about half full. When you put the bottle in the bucket it should sink into the ice and water and the bucket will be about three quarters full. Always serve wine in an ice bucket with a serviette to mop up drips of water.



# SERVING TEMPERATURES





# WINE JARGON

## ACIDITY

Wine component adding freshness. As grapes ripen acidity drops.

## ALCOHOL

Adds body and enhances flavour. Higher sugar in grapes means more potential alcohol.

## BODY (OR WEIGHT)

Weight of wine in your mouth measured from light to full body.

## CORKED WINE

Out of condition wine due to a chemical produced from infected corks. Creates an unpleasant mouldy or musty smell.

## FRUITY

Wine often tastes of distinct types of fruit, e.g. lemons and apples for white wine or plums and blackberries for red.

## GRAPE VARIETY

The type of grape e.g. Shiraz. There are thousands of different grape varieties.

## MOUSSE

The frothiness found in sparkling wine from the bubbles.

## OAKY/OAKED

From ageing in oak barrels. Adds vanilla, spice characteristics. In New World countries sometimes oak chips or staves are used to save money.

## OXIDISED

Out of condition. Result of over-exposure to oxygen, normal wine will smell like Sherry. Eventually wine will turn vinegary.

## TANNIN

Wine component. From grape skins, gives red wines structure and acts as a preservative.

## VARIETAL

A wine made from one predominant named grape variety.



# FOOD & WINE PAIRING

Food and wine pairing is an excellent opportunity to sell wine. It can create a more enjoyable experience for your customers and promote your food and wine expertise. There are no rules to food and wine tasting, however here are a few simple guidelines you can follow:

## Matching weight

Just like wine has weight, food has weight too. Heavy dishes like a hearty red meat casserole will need a full-bodied wine. Light dishes like a salad needs a more delicate light-bodied wine.

## Matching intensity

Foods that are intensely flavoured can overpower the flavour of wines and intensely flavoured wines can overpower delicate, simple foods. Try to match the intensity of flavours in both so that you can taste both the wine and the food, without one overpowering the other.

## Match acid with acid

If you have a dish with strong acidic content such as pasta with tomato sauce or salad with vinaigrette dressing, match with a wine that has high acidity too. The acid in the food will balance the wine making it taste less acidic and fruitier.

## Sweetness in food

Sweetness in food can make a wine taste drier. This is why it's good to pair sweet foods with wines that have some sweetness to them. Sweet wines are also a good contrast for salty foods, for example, blue cheese with Sauternes (a sweet dessert wine from Bordeaux in France).

## Chilli heat

When you put chilli heat and tannin together they accentuate each other, making the food seem spicier and the wine more tannic and alcoholic. Chilli heat can also make a wine less sweet and fruity. Sweetness in wine can be used to soften the effects of spice.

## Oilyness

In the same way that lemon cuts through the oiliness of smoked salmon, acidic wines work well with oily and fatty foods by cutting through the richness.

## Local foods like local wine

In many regions of the world, traditional foods have developed alongside styles of wines which is why regional dishes are best paired with wine from the same region. For example, try Chianti with a big bowl of Tuscan pasta, or dry Fino Sherry with salty tapas.



# YOUR WINE LIST

The following pages contain some simple information about all the wines on your wine list. There is space for you to write your own notes on each wine. Making your own notes will help you to remember the wines and how to talk about them with your customers in your own words.

## White wine



### Petit Papillon Greanche Blanc

Languedoc-Roussillon, France

**How to say it:** *Pe-tee Papeeyon Grunash Blong*

**Grape variety:** Grenache Blanc, Macabeo, Sauvignon Blanc

Unusually, this is a white wine from the south of France, an area usually better known for red and rosé wines. It is made from mostly the Grenache Blanc grape variety and has fresh citrus and melon fruit flavours.

Your notes/food match:



### Bush Telegraph Pinot Grigio

South-Eastern Australia, Australia

**How to say it:** *Bush Telegraph Peenoh Greejoh*

**Grape variety:** Pinot Grigio

This label is fun and dictates the passing on of wine knowledge along the wires. This wine is made from Pinot Grigio grapes and is full of crisp, green fruit flavours.

Your notes/food match:





### Alto Bajo Sauvignon Blanc

Valle Central, Chile

**How to say it:** *Altoh Backoh Soeveenyon Blong*

**Grape variety:** Sauvignon Blanc

“Alto Bajo” translates as “High Low” and reflects the varied landscape of Chile. This young and fruity wine is made from Sauvignon Blanc grapes and has characteristic citrus and herbaceous flavours. Deliciously refreshing.

Your notes/food match:



### Tokomaru Bay Sauvignon Blanc

Marlborough, New Zealand

**How to say it:** *Tokohmahru Soeveenyon Blong*

**Grape variety:** Sauvignon Blanc

This wine is made from the grape Sauvignon Blanc, which is grown all over the world but makes really great wines in New Zealand. It has aromas of passion fruit, and flavours of crisp citrus and green fruits.

Your notes/food match:



### Voltorino Gavi

Piedmonte, Italy

**How to say it:** *Voltoreeno Gavee*

**Grape variety:** Cortese

This wine is from made from the Cortese grape which is grown in the North –Western area of Italy. It makes dry, refreshing wines with light body and good intensity. This Gavi will match well with foods such as white fish and pesto sauces.

Your notes/food match:





## Domaine des Marronniers Chablis

Burgundy, France

**How to say it:** *Domain day Maron-ee-er Shablee*

**Grape variety:** Chardonnay

This is one of France's most famous wines. Chablis is the name of the area where this wine is made. It's always made from the Chardonnay grape and has dry, crisp, green apple flavours and aromas.

Your notes/food match:



## Montagny 1er cru Domaine Alain Roy

Burgundy, France

**How to say it:** *Montanee Premier Kroo Doman Alan Roy*

**Grape variety:** Chardonnay

Montagny is the name of the region this wine is from in Burgundy. Like all great white wines from this region it is made from Chardonnay grapes. 'Premier Cru' means the grapes come from the top vineyards in this area. It is full-bodied with delicate floral, with fresh apple and apricot flavours, along with a touch of oak.

Your notes/food match:



## Domaine Fouassier 'Les Chasseinges' Sancerre

Loire, France

**Grape variety:** Sauvignon Blanc

**How to say it:** *Doman Foo-aseeyair Lay Shasanjuh Sonsair*

This wine is named after the place where it comes from called Sancerre (in the Loire Valley) and it is made from Sauvignon Blanc grapes. 'Les Chasseinges' is the name of the specific vineyard the grapes come from. It is a dry, light bodied wine which is very crisp and refreshing. It has flavours of zesty citrus fruit and stone fruit.

Your notes/food match:





## Cloudy Bay Sauvignon Blanc

Marlborough, New Zealand

**How to say it:** *Cloudy Bay Soeveenyon Blong*

**Grape variety:** Sauvignon Blanc

Perhaps one of the most famous wines to have come out of New Zealand. This Sauvignon Blanc is a wine full of sweet herb aromas and layers of elderflower, lime and stonefruit. Medium bodied, the palate is succulent and crisp.

Your notes/food match:



## Domaine Latour Giraud Meursault Cuvee Charles Maxime

Burgundy, France

**How to say it:** *Domain Latoor Jiroh Mer-so Koovay Sharls Maxeem*

**Grape variety:** Chardonnay

This wine is from the village of Meursault in Burgundy and is a classic Meursault in just about every way; nutty, toasty oak with citrus, apple and melon fruit. The grape variety used is Chardonnay but the wine has a much fuller style than Chablis.

Your notes/food match:



## The Wine-Farer Series Chenin Blanc

Paarl, South Africa

**How to say it:** *The Wine Farer Shen-in Blong*

**Grape variety:** Chenin Blanc

This white wine is made from Chenin Blanc, famous in South Africa. It is a full bodied rich wine with flavours of apricot, honey and orange blossom.

Your notes/food match:





### Conde Villar Branco

Vinho Verde, Portugal

**How to say it:** *Conday Veelar Brankoh*

**Grape variety:** Loureiro, Arinto, Trajadura

Vinho Verde is a very fresh style of white wine that comes from Portugal. Made from a blend of local grape varieties it has tropical aromas of pineapple and mango. On the palate it is dry, crisp with flavours of citrus and white blossom.

Your notes/food match:



### Adega Algueira Cortezada

Galicia, Spain

**How to say it:** *Algairah Cortezadah*

**Grape variety:** Godello, Albarino, Treixadura

This white wine is made from a blend of Spanish grape varieties, mostly Godello and Albarino. It is a fresh and fruity wine, with floral aromas and flavours of citrus and melon.

Your notes/food match:



### Bodegas Castro Martin Albarino

Galicia, Spain

**How to say it:** *Bodaygas Kastro Martin Albareenyoh*

**Grape variety:** Albarino

Albarino is the name of the grape used to make this wine. It's native to Spain and makes light, crisp, flavourful wine. This wine has a great combination of refreshing citrus fruit and some peachy flavours.

Your notes/food match:





## Journey's End Destination Chardonnay

Stellenbosch, South Africa

**How to say it:** *Journeys End Destinashun Shardonney*

**Grape variety:** Chardonnay

This Chardonnay represents the pinnacle of white wine making at the Journey's End Estate. The grapes are harvested from the best vineyards and the winemaking finishes with maturation in brand new oak for 8 months. The result is a wine with flavours of citrus, melon and pineapple fruit and well-integrated toasty, vanilla notes from oak.

Your notes/food match:

## Rosé wine



### La Maglia Pinot Grigio Blush

Veneto, Italy

**How to say it:** *La Majleeah Roza Peenoh Geejeeoh Blush*

**Grape variety:** Pinot Grigio

As well as white wine, the Pinot Grigio grape is also used to make a very pale rosé. It's got just a bit of sweetness to make it soft and very easy-drinking, it also has subtle flavours of raspberry and strawberry.

Your notes/food match:



### Chateau Leoubé Rosé de Leoubé

Provence, France

**How to say it:** *Shatoh Layoob Roetzay*

**Grape variety:** Grenache, Cinsault, Syrah, Mourvedre

This is a top quality rosé from Provence in the South of France, made from a blend of local grape varieties. It is a pale and delicate pink colour which is very typical of Provencal rosé. It has a very soft mouth feel and flavours of wild strawberries and pineapple.

Your notes/food match:



## Red wine



### Alto Bajo Merlot

Valle Central, Chile

**How to say it:** *Altoh Backoh Murlow*

**Grape variety:** Merlot

“Alto Bajo” translates as “High Low” and reflects the varied regional landscape of Chile. This wine is an easy drinking wine made from the Merlot grape variety. It has flavours of juicy red berries with a hint of spice and a soft, smooth finish.

Your notes/food match:



### The Wine-Fairer Series Shiraz

Stellenbosch, South Africa

**How to say it:** *The Wine Farer Series Sheeraz*

**Grape variety:** Shiraz, Viognier

This wine comes from a warm climate, which released lots of really nice ripe notes of dark red berry fruits and some peppery spice.

Your notes/food match:



### Argento Seleccion Malbec

Mendoza, Argentina

**How to say it:** *Arjentoh Selekhshion Malbek*

**Grape variety:** Malbec

The grape variety used to make this wine is Malbec. It makes big, rich and dark wines. The flavours and aromas are plums, dark chocolate and blackberries with some spice and pepper as well. It is made from selected grapes which are sourced from top quality vineyards.

Your notes/food match:





## Castillo Viento Rioja Crianza

Rioja, Spain

**How to say it:** *Kasteeyoh Vee-entoh Reeyokah Kreeyantha*

**Grape variety:** Tempranillo

Rioja has to be Spain's most famous wine, named after an area in the north of the country. The red wines are mostly made from a grape called Tempranillo (pronounced tem-pra-nee-yow). The word "Crianza" on the label indicates that it has some ageing in both barrel and in the bottle. The principle flavours are red cherries and spicy oakiness.

Your notes/food match:



## Domaine Dupre Macon Rouge

Burgundy, France

**How to say it:** *Domain Doopray Mako Rooj*

**Grape variety:** Gamay

Refreshing flavours of red cherry, strawberry and a touch of dark candied raspberry. This light-bodied wine is fruit, bright yet smooth with soft, elegant mouthfeel.

Your notes/food match:



## Spy Valley Pinot Noir

Marlborough, New Zealand

**How to say it:** *Spy Vallee Peenoh Nwah*

**Grape variety:** Pinot Noir

This Pinot Noir from Spy Valley in New Zealand has very distinctive red fruit flavours and aromas of strawberries, raspberries and red cherries, along with spicy notes clove and dark chocolate.

Your notes/food match:





### Catena Appellation Vista Flores Malbec

Mendoza, Argentina

**How to say it:** *Kataynah Appellashon Veesta Flores Malbek*

**Grape variety:** Malbec

The grape variety used to make this wine is Malbec, and the grapes come from a single vineyard site. Malbec makes big, rich, dark wines. The flavours and aromas are plums, dark chocolate and blackberries with some spice and pepper as well.

*Your notes/food match:*



### Chateau Viramiere

Bordeaux, France

**How to say it:** *Shatoh Veeramee-air Sont Emeelion Gron Kroo*

**Grape variety:** Merlot, Cabernet Franc, Cabernet Sauvignon

This wine comes from the St Émilion area in Bordeaux. It is made predominantly from Merlot grapes with the addition of Cabernet Sauvignon and Cabernet Franc. The wine is medium bodied with red cherry and plum fruit flavours and some cedar spice notes.

*Your notes/food match:*



### Cloudy Bay Pinot Noir

Marlborough, New Zealand

**How to say it:** *Cloudy Bay Peenoh Nwah*

**Grape variety:** Pinot Noir

This is a dry red wine from the Marlborough region in New Zealand. It has delicate aromas of candied strawberries with vanilla and hints of spice. It tastes of dark cherries, strawberries complemented by cloves and smoky oak.

*Your notes/food match:*





## Tabula Ribera Del Duero

Castilla Y Leon, Spain

**How to say it:** *Taboolah Ribairah Del Doo-airoh*

**Grape variety:** Tempranillo, Cabernet Sauvignon

This wine comes from Ribera del Duero, not too far from Rioja, and is predominantly made from the Tempranillo grape. It is a very complex wine with layers of different flavours. There are flavours of berries, liquorice, toffee, cinnamon and juicy blackcurrants with a soft and elegant yet long aftertaste.

**Your notes/food match:**



## Domaine Jean Chauvenet Nuits Saint Georges

Burgundy, France

**How to say it:** *Domain Jon Shoveney Nwee San George*

**Grape variety:** Pinot Noir

This wine is made from the Pinot Noir grape and comes from the 'Nuits St Georges' region in Burgundy. It has perfumed aromas and flavours of red berry fruits with some earthy notes too. Wines from Nuits-St-Georges tend to be fuller in style than other wines from this region.

**Your notes/food match:**



## Moulin La Lagune

Bordeaux, France

**How to say it:** *Moolan La Lagune Ote Medok*

**Grape variety:** Merlot, Cabernet Sauvignon, Petit Verdot

This wine is from the Haut Medoc region of Bordeaux and is a blend of mainly Cabernet Sauvignon and Merlot, with a little Petit Verdot. A medium bodied wine with flavours of dark fruits, spice and leather.

**Your notes/food match:**





### Rocca di Frassinello

Tuscany, Italy

**How to say it:** *Rokah dee Fraseeneloh*

**Grape variety:** Sangiovese, Merlot, Cabernet Sauvignon

This wine is from the Tuscany region of Italy and is a project between the famous French Bordeaux producer Lafite and the Italian producer Castellare. It is made from a blend of grape varieties including Sangiovese, Merlot and Cabernet Sauvignon. It is a velvety wine with flavours of berries, plums, liquorice and spice.

**Your notes/food match:**



### Lorosco Reserva Cabernet Sauvignon

Central Valley, Chile

**How to say it:** *Larosco Kabernay Soevenyon*

**Grape variety:** Cabernet Sauvignon

With intense fruity aromas of blackberries and plums, this red wine has a full body and a soft mouthfeel. There are flavours of cassis, black cherry, cinnamon, vanilla and mocha. It will match with hard cheeses or steaks beautifully.

**Your notes/food match**



### Sotto Casa Vino Nobile di Montepulciano Riserva Boscarelli 2013

Abruzzo, Italy

**How to say it:** *Sot-to Caza Veeeno Nobeele Montaypulchee Rizerva Bozcarelee*

**Grape variety:** Montepulciano

This wine is made from a grape called Montepulciano and is from the region of Abruzzo, to the east of Rome. It has flavours of blackberries, sour cherries and spice and is medium bodied with a crisp finish.

**Your notes/food match:**





## Chateau La Lagune

Bordeaux, France

**How to say it:** *Shatoh La Lagune Ote Medok*

**Grape variety:** Merlot, Cabernet Sauvignon, Petit Verdot

This wine is from the Haut Medoc region of Bordeaux and is a blend of mainly Cabernet Sauvignon and Merlot, with a little Petit Verdot. A medium bodied wine with flavours of dark fruits, spice and leather.

Your notes/food match:

## Sparkling wine



## Nyetimber Classic Cuvee

England

**How to say it:** *Nye-timber Classic Coo-vay*

**Grape variety:** Chardonnay, Pinot Noir, Pinot Meunier

Lovely pale gold and gentle, fine bubbles. Toasty, spicy and complex aromas showing wonderful development after more than three years on lees in our cellar. The palate supports these complex aromas with honey, almond, pastry and baked apple flavours. Very fine and elegant with a great combination of intensity, delicacy and length.

Your notes/food match:



## Nyetimber Rose

England

**How to say it:** *Nye-timber Ro-zay*

**Grape variety:** Chardonnay, Pinot Noir, Pinot Meunier

A beautiful, sunset pink colour. Aromas include a charming mix of fresh red fruits along with intriguing spice notes of anise and lavender. The palate has a creamy, round texture with refreshing redcurrant, raspberry and cherry flavours. Suggestions of brioche lead into an elegant, silky finish.

Your notes/food match:





### Krug Grande Cuvee

Champagne, France

**How to say it:** *Kroog Gran Koovay*

**Grape variety:** Pinot Noir, Chardonnay, Pinot Meunier

Krug is widely thought of as the Rolls Royce of Champagnes. It has powerful biscuity and yeasty flavours with some clean, crisp green apple and rich and creamy peachiness. It's a very special drink.



### Dom Perignon

Champagne, France

**How to say it:** *Dom Pereenyon*

**Grape variety:** Chardonnay, Pinot Meunier

This is a vintage Champagne and is made by the Moët et Chandon Champagne house. It is one of the region's oldest and most prestigious wines with complex layers of flavours such as brioche. This wine has an extremely long and delicious after taste. Dom Perignon was a French monk who was instrumental in developing the quality and refinement of Champagne in the 17th Century.





## Moët & Chandon Brut Grand Vintage

Champagne, France

**How to say it:** *Mow-et and Sharndon Broot Gron Vintarj*

**Grape variety:** Pinot Noir, Chardonnay, Pinot Meunier

This is a vintage Champagne, meaning that all the grapes used to make it come entirely from one year. Vintage Champagne is aged for much longer than non-vintage Champagne and has richer, more complex flavours. This Champagne has fruit aromas of apricot and peach with notes of liquorice, vanilla and ginger bread, it is rich and very intense





## Moët & Chandon Brut Rose

Champagne, France

**How to say it:** *Mow-et and Sharndon Roezay Broot*

**Grape variety:** Pinot Noir, Chardonnay, Pinot Meunier

There are three grape varieties which are permitted for making Champagne – Chardonnay (which is white), Pinot Noir and Pinot Meunier (which are red). This wine is a blend of both red and white wines. It's got lots of fine bubbles and intense flavours of strawberries.



## Moët & Chandon Brut

Champagne, France

**How to say it:** *Mow-et and Sharndon Broot*

**Grape variety:** Pinot Noir, Chardonnay, Pinot Meunier

It's a little known fact that you should pronounce the "t" at the end of Moët; however, feel free to pronounce it "mow-ay" – most of your customers will. It is dry and has citrus and floral aromas and flavours and lots of fine bubbles.



## Veuve Clicquot Yellow Label NV

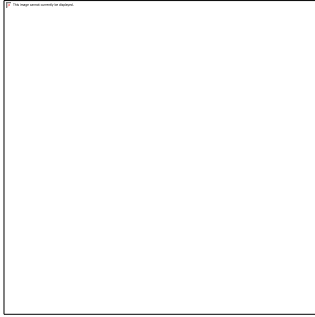
Champagne, France

**How to say it:** *Vurv Kleeekoh Ponsardan Yellow Label Broot*

**Grape variety:** Pinot Noir, Chardonnay, Pinot Meunier

Golden colour with rich yeasty biscuity aromas. Well-structured palate with balanced acidity and toasty, citrus flavours. Elegant with a long lingering finish.





### Pannier Brut

Champagne, France

**How to say it:** *Paneeah Broot*

**Grape variety:** Chardonnay, Pinot Noir, Pinot Meunier

Champagne is sparkling wine that must come from the Champagne region, it is a blend of the grape varieties Chardonnay, Pinot Noir and Pinot Meunier.

It is light and fresh with citrus flavours; perfect for an aperitif.



### Ridgeview Blancs de Blancs Brut

Sussex, England

**How to say it:** *Ridgeview Blong de Blong Brut*

**Grape variety:** Chardonnay

A delicate pale gold with silvery highlights and persistent bubbles. The aroma is subtle with slight brioche notes which will become more noticeable with age. The taste delivers refreshingly mouth-watering citrus fruits that linger with the hints of brioche and honey.

**Your notes/food match:**



### Ridgeview Cavendish Brut

Sussex, England

**How to say it:** *Ridgeview Kavvendish Brut*

**Grape variety:** Chardonnay, Pinot Noir, Pinot Meunier

A world-class sparkling wine producer in England's South Downs. A rich golden colour with exceptionally fine bubbles. The nose is expressive red fruits. The Pinot Noir dominance brings depth and complexity to the palate with a long-lasting finish, while the Chardonnay adds finesse and freshness.

**Your notes/food match:**



If you need more information on any wine you can look it up on Bibendum's website:

[www.bibendum-wine.co.uk](http://www.bibendum-wine.co.uk)











