Special Pours by Glass

A weekly selection of rare and special bottles
from growers we admire.

70ml or 125ml serve

WHITE

2023 Christophe Blanc 'Les Vallins' Viognier - Condrieu 12/21.5
Tiny production. Coating texture, orange blossom, orange peel.

2014 Domaine Marc Colin et Fils 'Les Champs Gain' 1er Cru - Chassagne-Montrachet 23/39
Textbook Chardonnay. Buttery texture, fine acidity & unripe apricot.

2004 R. Lopez de Heredia 'Vina Tondonia Gran Reserva' - Rioja 33/59
90% Viura/10% Malvasía
Those who know, know! Matured for 10 years in oak. Mushroom, beeswax, macadamia.

ON SKIN

2024 Chateau des Vergers 'Le Blanc' Chardonnay - Beaujolais 7/12.5
Short time on skin, unfiltered. Creamy texture, lemon zest & mirabelle plum.

OXIDTIVE

2014 Philippe Chatillon, Savagnin - Jura 16/28.5
6 years aged under flor in french oak. Unfiltered.
Unripe pineapple, chamomile & almonds.

RED

2024 Jean-Baptiste, Souillard, Syrah - St Joseph 9.5/16.5
Tiny production. Winemaker to watch.
Blueberry, black plum, peppery & earth.

2017 Ségla - Margaux 13.5/24
Second wine of Château Rauzan-Ségla. Cabernet Franc/Cabernet Sauv/Merlot/ Petit Verdot.
Fig, blackcurrant leaf & silkiness.

2021 Philippe Pacalet, Pinot Noir - Gevrey-Chambertin Village 26/46
Organic & biodynamic farming. Wild strawberries, ripe raspberries & silk.