



ROUGE & CO
LONDON

Elevate your customers
wine experience with
our collection



ROUGE & CO
LONDON



My name is Karin and I am the Director and Founder of Rouge & Co. London

Rouge & Co. was born out of a deep passion for wine and a desire to share that passion with others.

As wine enthusiasts, we (a husband-and-wife team) are captivated by everything the wine world has to offer—the nature, the stories, the incredible people we meet, the intricate process, the complex flavors, and, of course, the romance of it all.

This shared passion has been the foundation of our lives for many years, and it's what inspires us to do what we love every day.

On the business side, Rouge & Co. was inspired by a vision to enhance the wine experience for our clients.

We recognized an opportunity to bring something unique to the market by offering exceptional wines that stand out for their quality and value.

For us, this isn't just a business—it's a mission to bring joy to people's lives through the wines we carefully select and provide.

At Rouge & Co., we're proud to eliminate the middleman. By sourcing directly from producers, we ensure the finest quality wines at fair prices. This direct connection allows us to bring you exclusive labels that you won't find in supermarkets or online retail stores. Each bottle in our portfolio is thoughtfully curated to reflect our commitment to authenticity, excellence, and exclusivity.

We're meticulous in our selection process because we believe in offering only wines we genuinely love and would enjoy ourselves.

With Rouge & Co. London, you can trust that every bottle has been chosen with care and passion.

Our goal is simple: to make high-quality, unique wines accessible to those who appreciate them and to elevate life's special moments with every sip.



ROUGE & CO
LONDON

PORTFOLIO BY COUNTRY

6 countries | 27 producers | 83 labels

FRANCE

04

11 producers | 25 labels

White | Red | Rose | Sparkling

SPAIN

30

7 producers | 14 labels

White | Red | Rose

ITALY

45

2 producers | 8 labels

White | Red | Sparkling

AUSTRIA

54

3 producers | 17 labels

White | Red | Rose | Sparkling | Non-Alcoholic

CHILE

72

1 producer | 8 labels

White | Red

PORTUGAL

81

3 producers | 11 labels

White | Red | Rose | Port

Order within each country: White, Red, Rose, Sparkling, Port, Non-Alcoholic.



ROUGE & CO
LONDON

France

WHITE | PRODUCER

Château Roquefort

Les Roches Blanches Sauvignon Blanc
2024

Organic, unoaked mineral Bordeaux Sauvignon Blanc. Elderflower, lemon balm, jasmine and white peach; vivid and sea-spray fresh, with a clean mineral finish.

THE PRODUCER

A historic Bordeaux estate whose origins reach back to the 17th century. Frédéric and Anne Bellanger work limestone and clay soils south of the Garonne, combining traditional Bordeaux structure with clean, precise modern winemaking.

VINEYARD & TERROIR

Twenty-year-old organic vines on chalky-clay soils with fossilised oyster beds

WINEMAKING

skin maceration, low-temperature fermentation and ageing in temperature-controlled stainless steel; 120,000 bottles.

TASTING NOTES

Elderflower, lemon balm, jasmine and white peach; vivid and sea-spray fresh, with a clean mineral finish.

FOOD & SERVICE

Sushi and sashimi, sea-bream ceviche or tuna poke with passion fruit.

TRADE POSITIONING

A high-scoring, organically grown Sauvignon from the highest point in Gironde, combining familiar freshness with a distinctive limestone-and-fossil terroir story.

INDEPENDENT RECOGNITION

95 Decanter 2025; 95 Falstaff 2025; Silver Medal, Concours Mondial de Bruxelles 2025

TECHNICAL SPECIFICATION

ORIGIN / SITE Castelviél, Lugasson	APPELLATION AOP Bordeaux Blanc
GRAPE VARIETY 100% Sauvignon Blanc	VINTAGE / RELEASE 2024
ALCOHOL 12.5%	WINE STYLE Organic, unoaked mineral Bordeaux Sauvignon Blanc
COUNTRY France	REGION Bordeaux
PRODUCTION 120,000 bottles	



WHITE | PRODUCER

Château de la Gaude

Garance Blanc
2023

Textured, aromatic Provençal white. White flowers, citrus, lychee and white peach; rounded but lifted by a bright, precise finish.

THE PRODUCER

A historic Aix-en-Provence estate with more than two decades of organic viticulture and an increasing use of biodynamic practices. Hand harvesting, double sorting and parcel-by-parcel vinification underpin a precise, gastronomic style.

WINEMAKING

Hand harvested early, double sorted and vinified variety by variety before final blending.

TASTING NOTES

White flowers, citrus, lychee and white peach; rounded but lifted by a bright, precise finish.

FOOD & SERVICE

Sea-bream ceviche, shellfish, Mediterranean starters or a refined aperitif.

TRADE POSITIONING

A premium Rhône-variety blend whose texture and freshness are created through precision in the vineyard and cellar, not cosmetic oak.

TECHNICAL SPECIFICATION

ORIGIN / SITE

Aix-en-Provence

APPELLATION

IGP Méditerranée

GRAPE VARIETY

35% Roussanne; 35% Marsanne; 30% Viognier

VINTAGE / RELEASE

2023

ALCOHOL

13%

WINE STYLE

Textured, aromatic Provençal white

COUNTRY

France

REGION

Provence



Technical information is correct to the best of our knowledge at publication and may vary by vintage or release; please confirm current specifications when ordering.

WHITE | PRODUCER

Vignobles Stéphane Heurlier

Château La Bretonnière Grand Vin Blanc 2023

Rare, oak-aged gastronomic white Bordeaux. Stone fruit, citrus and flowers with refined oak; rich but fresh, textured and long.

THE PRODUCER

Stéphane Heurlier works small Bordeaux properties with an artisanal, low-intervention philosophy, including indigenous yeasts, long macerations and careful soil regeneration. The wines prioritise texture and place over a standardised commercial style.

WINEMAKING

Nine months in French barrels previously used by a Premier Grand Cru Classé Sauternes estate; only 3,000 bottles annually.

TASTING NOTES

Stone fruit, citrus and flowers with refined oak; rich but fresh, textured and long.

FOOD & SERVICE

Lobster, turbot, roast chicken, creamy mushroom dishes or aged Comté.

TRADE POSITIONING

Unusual varieties, prestigious seasoned barrels and tiny production make this a credible premium discovery rather than a generic Bordeaux blanc.

TECHNICAL SPECIFICATION

ORIGIN / SITE
Blaye

APPELLATION
AOC Blaye Côtes de Bordeaux

GRAPE VARIETY
50% Sémillon; 50% Sauvignon Gris

VINTAGE / RELEASE
2023

ALCOHOL
12%

WINE STYLE
Rare, oak-aged gastronomic white Bordeaux

COUNTRY
France

REGION
Bordeaux

PRODUCTION
only 3,000 bottles annually



WHITE | PRODUCER

Vignobles Dulon

Entre-Deux-Mers
2024

Crisp, aromatic white Bordeaux. Citrus, white flowers and fresh tropical fruit; lively, bright and balanced with a clean finish.

THE PRODUCER

A Bordeaux family winegrowing business with ten generations of history since 1737. Across several estates and appellations, the family specialises in dependable, regionally clear Bordeaux made for the table.

VINEYARD & TERROIR

Clay-limestone soils

WINEMAKING

temperature-controlled fermentation and lees ageing.

TASTING NOTES

Citrus, white flowers and fresh tropical fruit; lively, bright and balanced with a clean finish.

FOOD & SERVICE

Oysters, white fish, salads or goat's cheese.

TRADE POSITIONING

A classic three-variety Bordeaux white with more texture than a simple Sauvignon while remaining fresh and practical.

TECHNICAL SPECIFICATION

ORIGIN / SITE	APPELLATION
Soulignac / Entre-Deux-Mers	AOP Entre-Deux-Mers
GRAPE VARIETY	VINTAGE / RELEASE
45% Sauvignon Blanc; 30% Sémillon; 25% Sauvignon Gris	2024
ALCOHOL	WINE STYLE
12%	Crisp, aromatic white Bordeaux
COUNTRY	REGION
France	Bordeaux



RED | PRODUCER

Château Roquefort

Grande Cuvée Bordeaux Supérieur
2020

Full-bodied, oak-aged Bordeaux. Blackberry, ripe dark fruit and vanilla; broad, concentrated and polished, with structured tannins and a persistent finish.

THE PRODUCER

A historic Bordeaux estate whose origins reach back to the 17th century. Frédéric and Anne Bellanger work limestone and clay soils south of the Garonne, combining traditional Bordeaux structure with clean, precise modern winemaking.

VINEYARD & TERROIR

Twenty-five-year-old vines on chalky clay

WINEMAKING

12 months in Allier French oak; 12,000 bottles.

TASTING NOTES

Blackberry, ripe dark fruit and vanilla; broad, concentrated and polished, with structured tannins and a persistent finish.

FOOD & SERVICE

Roast beef, lamb shoulder, duck or mature hard cheese.

TRADE POSITIONING

A flagship estate bottling with unusually strong independent proof for its price tier.

INDEPENDENT RECOGNITION

90 points Wine Enthusiast (2025); 90 points James Suckling (2024)

TECHNICAL SPECIFICATION

ORIGIN / SITE

Lugasson

APPELLATION

AOP Bordeaux Supérieur

GRAPE VARIETY

85% Merlot; 15% Cabernet Sauvignon

VINTAGE / RELEASE

2020

ALCOHOL

14.5%

WINE STYLE

Full-bodied, oak-aged Bordeaux

COUNTRY

France

REGION

Bordeaux

PRODUCTION

12,000 bottles



RED | PRODUCER

Château Ferrand Lartigue

Saint-Émilion Grand Cru 2015

Mature, structured Right Bank Bordeaux. Black fruit, vanilla and spice; full-bodied yet elegant, with silky tannins, integrated oak and a long, layered finish.

THE PRODUCER

An estate on Saint-Émilion's clay-limestone plateau, where Merlot and Cabernet Franc gain both richness and freshness. Long élevage in French oak gives this mature Grand Cru depth without losing the plateau's characteristic lift.

VINEYARD & TERROIR

Forty-year-old vines

WINEMAKING

14-18 months in French oak, 60% new.

TASTING NOTES

Black fruit, vanilla and spice; full-bodied yet elegant, with silky tannins, integrated oak and a long, layered finish.

FOOD & SERVICE

Roast lamb, beef Wellington, game birds or truffle dishes.

TRADE POSITIONING

A fully mature classified Bordeaux from an excellent vintage, offering provenance and development that younger wines cannot imitate.

INDEPENDENT RECOGNITION

1 star, Guide Hachette des Vins 2019

TECHNICAL SPECIFICATION

ORIGIN / SITE

Saint-Émilion clay-limestone plateau

APPELLATION

AOC Saint-Émilion Grand Cru

GRAPE VARIETY

80% Merlot; 20% Cabernet Franc

VINTAGE / RELEASE

2015

ALCOHOL

14.5%

WINE STYLE

Mature, structured Right Bank Bordeaux

COUNTRY

France

REGION

Bordeaux



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RED | PRODUCER

Château Tourteau Chollet

Graves Rouge 2015

Mature, Cabernet-led Graves. Red fruit, gentle spice and toast; smooth and classically structured, with supple tannins and savoury freshness.

THE PRODUCER

A Graves estate shaped by the appellation's free-draining gravel. Its Cabernet-led style is deliberately classical: savoury fruit, firm structure and measured oak rather than over-ripeness.

VINEYARD & TERROIR

Approximately 25-year-old Cabernet Sauvignon vines on gravel and sandy-gravel soils

WINEMAKING

12-18 months in barrel with no more than 30% new oak.

TASTING NOTES

Red fruit, gentle spice and toast; smooth and classically structured, with supple tannins and savoury freshness.

FOOD & SERVICE

Grilled steak, roast lamb, mushrooms or aged cheese.

TRADE POSITIONING

An uncommon varietal Cabernet from Graves with a decade of bottle age and an authentically savoury Bordeaux profile.

TECHNICAL SPECIFICATION

ORIGIN / SITE

Graves

APPELLATION

AOC Graves

GRAPE VARIETY

100% Cabernet Sauvignon

VINTAGE / RELEASE

2015

ALCOHOL

14%

WINE STYLE

Mature, Cabernet-led Graves

COUNTRY

France

REGION

Bordeaux



RED | PRODUCER

Château Cailleteau Bergeron

Prestige
2022

Rich, polished Right Bank Bordeaux. Blackcurrant and dark berries with spice, cigar box and oak; concentrated but supple, with a long, generous finish.

THE PRODUCER

A family estate in Blaye Côtes de Bordeaux, run by Marie-Pierre and Pierre-Charles Dartier. More than 80 years of family history is paired with HVE3 and Terra Vitis-certified viticulture and a modern, polished Right Bank style.

WINEMAKING

Thirteen months in barrel; HVE3, Terra Vitis and vegan-certified for this release.

TASTING NOTES

Blackcurrant and dark berries with spice, cigar box and oak; concentrated but supple, with a long, generous finish.

FOOD & SERVICE

Braised beef, roast duck, mushroom gratin or hard cheese.

TRADE POSITIONING

Malbec gives this Merlot-led blend extra colour and spice, distinguishing it from a standard Blaye bottling.

TECHNICAL SPECIFICATION

ORIGIN / SITE
Mazion, Blaye

APPELLATION
PDO Blaye Côtes de Bordeaux

GRAPE VARIETY
70% Merlot; 15% Cabernet Sauvignon; 15% Malbec

VINTAGE / RELEASE
2022

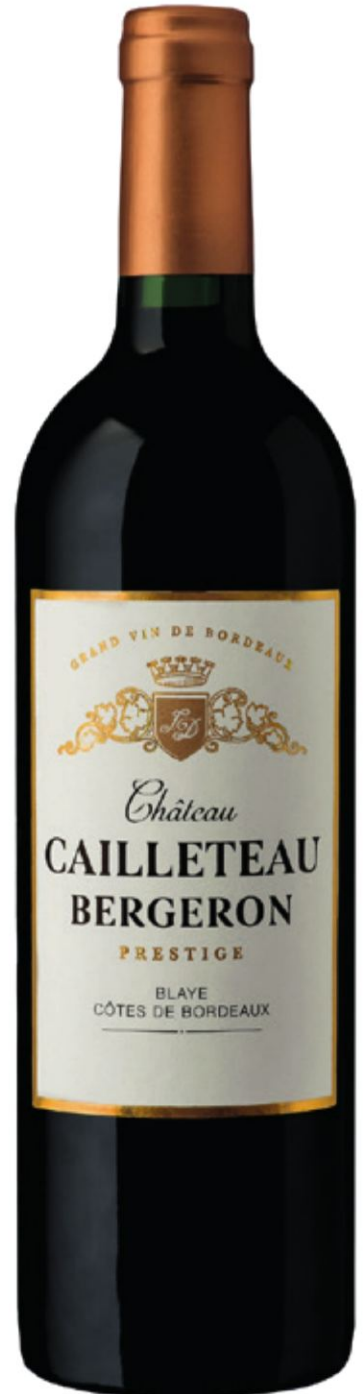
ALCOHOL
14%

WINE STYLE
Rich, polished Right Bank Bordeaux

COUNTRY
France

REGION
Bordeaux

CERTIFICATION
HVE3; Terra Vitis; Vegan-certified



RED | PRODUCER

Château Cailleteau Bergeron

OZ de Cailleteau
2022

Modern, oak-aged Bordeaux blend. Blackcurrant, blackberry, vanilla, leather and pepper; rich layers, fresh acidity and silky tannins through a long finish.

THE PRODUCER

A family estate in Blaye Côtes de Bordeaux, run by Marie-Pierre and Pierre-Charles Dartier. More than 80 years of family history is paired with HVE3 and Terra Vitis-certified viticulture and a modern, polished Right Bank style.

WINEMAKING

Sixteen months in French oak; HVE3, Terra Vitis and vegan-certified.

TASTING NOTES

Blackcurrant, blackberry, vanilla, leather and pepper; rich layers, fresh acidity and silky tannins through a long finish.

FOOD & SERVICE

Rib of beef, venison, slow-cooked lamb or smoky aubergine.

TRADE POSITIONING

The equal-parts blend gives Cabernet more authority than many Right Bank wines while Merlot keeps the texture generous.

INDEPENDENT RECOGNITION

90 points James Suckling (producer listing for OZ 2022)

TECHNICAL SPECIFICATION

ORIGIN / SITE

Blaye

APPELLATION

PDO Blaye Côtes de Bordeaux

GRAPE VARIETY

50% Merlot; 50% Cabernet Sauvignon

VINTAGE / RELEASE

2022

ALCOHOL

14%

WINE STYLE

Modern, oak-aged Bordeaux blend

COUNTRY

France

REGION

Bordeaux

CERTIFICATION

HVE3; Terra Vitis; Vegan-certified



RED | PRODUCER

Vignobles Dulon

Bordeaux Supérieur 2022

Classic, medium-to-full Bordeaux. Red berries, blackberry, spice and subtle vanilla; smooth, balanced and structured with a harmonious finish.

THE PRODUCER

A Bordeaux family winegrowing business with ten generations of history since 1737. Across several estates and appellations, the family specialises in dependable, regionally clear Bordeaux made for the table.

WINEMAKING

Eight months in French and American oak on clay-limestone soils.

TASTING NOTES

Red berries, blackberry, spice and subtle vanilla; smooth, balanced and structured with a harmonious finish.

FOOD & SERVICE

Sunday roast, burgers, lamb chops or firm cheese.

TRADE POSITIONING

A dependable table Bordeaux from a ten-generation family, with enough Cabernet and oak to feel serious without becoming formal.

TECHNICAL SPECIFICATION

ORIGIN / SITE Soulignac	APPELLATION AOP Bordeaux Supérieur
GRAPE VARIETY 50% Cabernet Sauvignon; 45% Merlot; 5% Malbec	VINTAGE / RELEASE 2022
ALCOHOL 13.5%	WINE STYLE Classic, medium-to-full Bordeaux
COUNTRY France	REGION Bordeaux



RED | PRODUCER

Château Maison Noble Saint Martin

Prestige Blend Bordeaux Supérieur 2019

Cellar-worthy, mature Bordeaux Supérieur. Ripe red and black fruit, vanilla and toast; supple at first, then increasingly structured, with a persistent finish.

THE PRODUCER

A historic Bordeaux property whose origins date to the 14th century. The Prestige cuvée comes from mature vines and is given extended French-oak and tank ageing, bringing a more ambitious, cellar-worthy expression than the estate's traditional Bordeaux Supérieur.

VINEYARD & TERROIR

Average vine age 44 years

WINEMAKING

12 months in French oak plus six months in tank; 18,000 bottles.

TASTING NOTES

Ripe red and black fruit, vanilla and toast; supple at first, then increasingly structured, with a persistent finish.

FOOD & SERVICE

Roast beef, lamb, venison pie or aged Comté.

TRADE POSITIONING

A strongly awarded, limited Prestige bottling whose old-vine concentration and extended élevage exceed the expectations of the appellation.

INDEPENDENT RECOGNITION

Decanter 91; Wine Enthusiast 90; gold medals at Concours Mondial de Bruxelles, Gilbert & Gaillard, Lyon and Challenge International; 1 star Guide Hachette

TECHNICAL SPECIFICATION

ORIGIN / SITE
North of Pomerol

APPELLATION
AOC Bordeaux Supérieur

GRAPE VARIETY
68% Merlot; 32% Cabernet Sauvignon

VINTAGE / RELEASE
2019

ALCOHOL
13.5%

WINE STYLE
Cellar-worthy, mature Bordeaux Supérieur

COUNTRY
France

REGION
Bordeaux

PRODUCTION
18,000 bottles



RED | PRODUCER

Vignobles Stéphane Heurlier

Château Tour de Guiet Excellence 2020

Concentrated, artisanal Right Bank Merlot. Plum, ripe red and dark fruit, flowers and sweet spice; velvety, deep and balanced with a long spicy finish.

THE PRODUCER

Stéphane Heurlier works small Bordeaux properties with an artisanal, low-intervention philosophy, including indigenous yeasts, long macerations and careful soil regeneration. The wines prioritise texture and place over a standardised commercial style.

WINEMAKING

Sixteen months in French oak; indigenous yeasts, long maceration and HVE3-certified viticulture.

TASTING NOTES

Plum, ripe red and dark fruit, flowers and sweet spice; velvety, deep and balanced with a long spicy finish.

FOOD & SERVICE

Duck breast, beef cheek, mushroom dishes or mature cheese.

TRADE POSITIONING

A pure-Merlot, small-estate Bordeaux that offers more individuality and texture than a conventional commercial blend.

TECHNICAL SPECIFICATION

ORIGIN / SITE
Côtes de Bourg

APPELLATION
AOC Côtes de Bourg

GRAPE VARIETY
100% Merlot

VINTAGE / RELEASE
2020

ALCOHOL
14%

WINE STYLE
Concentrated, artisanal Right Bank Merlot

COUNTRY
France

REGION
Bordeaux

CERTIFICATION
HVE3



ROSÉ | PRODUCER

Château de la Gaude

Garance Rosé 2024

Structured, gastronomic Provence rosé. Wild strawberry, raspberry and redcurrant; crisp, mineral and light on its feet, with lively acidity and real depth.

THE PRODUCER

A historic Aix-en-Provence estate with more than two decades of organic viticulture and an increasing use of biodynamic practices. Hand harvesting, double sorting and parcel-by-parcel vinification underpin a precise, gastronomic style.

VINEYARD & TERROIR

Organic vineyards at 250-400m

WINEMAKING

hand harvest in 10kg crates, double sorting and parcel-by-parcel vinification.

TASTING NOTES

Wild strawberry, raspberry and redcurrant; crisp, mineral and light on its feet, with lively acidity and real depth.

FOOD & SERVICE

Tuna, grilled prawns, Provençal vegetables or summer poultry.

TRADE POSITIONING

A serious rosé built from site and precision, with enough structure for food rather than relying on pale colour alone.

TECHNICAL SPECIFICATION

ORIGIN / SITE

Aix-en-Provence

APPELLATION

AOP Coteaux d'Aix-en-Provence

GRAPE VARIETY

37% Syrah; 28% Grenache Noir; 20% Cinsault; 15% Cabernet Sauvignon

VINTAGE / RELEASE

2024

ALCOHOL

12.5%

WINE STYLE

Structured, gastronomic Provence rosé

COUNTRY

France

REGION

Provence



CHAMPAGNE | PRODUCER

Roger Manceaux

Millésime Brut Premier Cru 2018

Vintage grower Champagne; dry, structured and gastronomic. Apricot, peach and raspberry, with light toast; taut freshness balanced by a broad, vinous palate.

THE PRODUCER

A five-generation grower Champagne house working Premier Cru villages around Rilly-la-Montagne and Taissy plus Grand Cru Maily-Champagne. The estate has held France's High Environmental Value certification since 2016 and keeps the focus on vineyard expression rather than house scale.

VINEYARD & TERROIR

Forty-five-year-old vines on clay-limestone subsoil; mechanically cultivated soils

WINEMAKING

5 g/L dosage and no malolactic fermentation.

TASTING NOTES

Apricot, peach and raspberry, with light toast; taut freshness balanced by a broad, vinous palate.

FOOD & SERVICE

Mushroom dishes, fine dry-cured ham or grilled poultry.

TRADE POSITIONING

A vintage-led expression combining Grand Cru Pinot Noir power with Premier Cru Chardonnay lift.

TECHNICAL SPECIFICATION

ORIGIN / SITE Maily-Champagne Grand Cru and Taissy Premier Cru	APPELLATION AOC Champagne; Premier Cru
GRAPE VARIETY 50% Pinot Noir; 50% Chardonnay	VINTAGE / RELEASE 2018
ALCOHOL 12%	WINE STYLE Vintage grower Champagne; dry, structured and gastronomic
COUNTRY France	REGION Champagne
DOSAGE 5 g/L dosage	MALOLACTIC No



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CHAMPAGNE | PRODUCER

Roger Manceaux

Grande Réserve Brut Premier Cru NV

Fuller-bodied grower Champagne with fine bubbles. Apricot, peach and raspberry over subtle toast; lively yet broad, with a structured, vinous finish.

THE PRODUCER

A five-generation grower Champagne house working Premier Cru villages around Rilly-la-Montagne and Taissy plus Grand Cru Maily-Champagne. The estate has held France's High Environmental Value certification since 2016 and keeps the focus on vineyard expression rather than house scale.

WINEMAKING

Fruit split between Grand Cru Maily-Champagne and Premier Cru Taissy; 6 g/L dosage; malolactic fermentation.; HVE, Viticulture Durable en Champagne and Vigneron Indépendant credentials.

TASTING NOTES

Apricot, peach and raspberry over subtle toast; lively yet broad, with a structured, vinous finish.

FOOD & SERVICE

Mushroom tart, Comté, dry-cured ham or grilled chicken.

TRADE POSITIONING

A step up in concentration from the house reserve, while retaining the freshness that makes grower Champagne so versatile.

TECHNICAL SPECIFICATION

ORIGIN / SITE Maily-Champagne Grand Cru and Taissy Premier Cru	APPELLATION AOC Champagne; Premier Cru
GRAPE VARIETY 50% Grand Cru Pinot Noir; 50% Premier Cru Chardonnay	VINTAGE / RELEASE NV
ALCOHOL 12%	WINE STYLE Fuller-bodied grower Champagne with fine bubbles
COUNTRY France	REGION Champagne
DOSAGE 6 g/L dosage	CERTIFICATION Viticulture Durable en Champagne
MALOLACTIC Yes	



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CHAMPAGNE | PRODUCER

Roger Manceaux

Blanc de Noirs Brut Grand Cru NV

Rich, characterful Blanc de Noirs. Brioche, mirabelle plum, nutmeg and white pepper; generous texture, bright acidity and a lemon-zest finish.

THE PRODUCER

A five-generation grower Champagne house working Premier Cru villages around Rilly-la-Montagne and Taissy plus Grand Cru Mailly-Champagne. The estate has held France's High Environmental Value certification since 2016 and keeps the focus on vineyard expression rather than house scale.

WINEMAKING

Exclusively Pinot Noir from Grand Cru Mailly-Champagne; 5 g/L dosage; malolactic fermentation.

TASTING NOTES

Brioche, mirabelle plum, nutmeg and white pepper; generous texture, bright acidity and a lemon-zest finish.

FOOD & SERVICE

Roast poultry, veal in a cream sauce or mushroom-led dishes.

TRADE POSITIONING

A genuine Grand Cru, single-variety Champagne for buyers who want vinosity and food-pairing depth rather than only aperitif freshness.

TECHNICAL SPECIFICATION

ORIGIN / SITE

Mailly-Champagne, Montagne de Reims

APPELLATION

AOC Champagne; Grand Cru

GRAPE VARIETY

100% Pinot Noir

VINTAGE / RELEASE

NV

ALCOHOL

12%

WINE STYLE

Rich, characterful Blanc de Noirs

COUNTRY

France

REGION

Champagne

DOSAGE

5 g/L dosage

MALOLACTIC

Yes



CHAMPAGNE | PRODUCER

Roger Manceaux

Brut Nature Zéro Dosage Premier Cru NV

Zero-dosage grower Champagne; dry, taut and vinous. Apricot, peach and plum with quince and blackberry; fine bubbles, firm structure and a bone-dry, clean finish.

THE PRODUCER

A five-generation grower Champagne house working Premier Cru villages around Rilly-la-Montagne and Taissy plus Grand Cru Mailly-Champagne. The estate has held France's High Environmental Value certification since 2016 and keeps the focus on vineyard expression rather than house scale.

WINEMAKING

No sugar is added at disgorgement; the current blend is 50% Pinot Noir, 30% Meunier and 20% Chardonnay, with malolactic fermentation.

TASTING NOTES

Apricot, peach and plum with quince and blackberry; fine bubbles, firm structure and a bone-dry, clean finish.

FOOD & SERVICE

Salty canapés, shellfish, hard cheese or simply as a precise aperitif.

TRADE POSITIONING

For Champagne drinkers who actively seek purity and low dosage; its Pinot-led structure keeps it from feeling austere.

TECHNICAL SPECIFICATION

ORIGIN / SITE Rilly-la-Montagne, Villers-Allerand, Trois-Puits and Taissy	APPELLATION AOC Champagne; Premier Cru
GRAPE VARIETY 50% Pinot Noir; 30% Meunier; 20% Chardonnay	VINTAGE / RELEASE NV
ALCOHOL 12%	WINE STYLE Zero-dosage grower Champagne; dry, taut and vinous
COUNTRY France	REGION Champagne
MALOLACTIC Yes	



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CHAMPAGNE | PRODUCER

Roger Manceaux

Cuvée de Réserve Brut Premier Cru NV

Fresh, fruit-led house Champagne. Fresh orchard fruit, biscuit and lemon zest; lively acidity, supple texture and an easy vinous finish.

THE PRODUCER

A five-generation grower Champagne house working Premier Cru villages around Rilly-la-Montagne and Taissy plus Grand Cru Mailly-Champagne. The estate has held France's High Environmental Value certification since 2016 and keeps the focus on vineyard expression rather than house scale.

WINEMAKING

The current three-grape blend is dosed at 8 g/L and undergoes malolactic fermentation.

TASTING NOTES

Fresh orchard fruit, biscuit and lemon zest; lively acidity, supple texture and an easy vinous finish.

FOOD & SERVICE

Comté, Parmesan, savoury pastries or a celebration aperitif.

TRADE POSITIONING

The most direct introduction to the Manceaux house style: grower provenance, real structure and broad occasion appeal.

TECHNICAL SPECIFICATION

ORIGIN / SITE Rilly-la-Montagne, Villers-Allerand, Trois-Puits and Taissy	APPELLATION AOC Champagne; Premier Cru
GRAPE VARIETY 50% Pinot Noir; 30% Meunier; 20% Chardonnay	VINTAGE / RELEASE NV
ALCOHOL 12%	WINE STYLE Fresh, fruit-led house Champagne
COUNTRY France	REGION Champagne
DOSAGE dosed at 8 g/L	MALOLACTIC Yes



CHAMPAGNE | PRODUCER

Roger Manceaux

Blanc de Blancs Extra Brut Premier Cru
NV

Light, mineral Blanc de Blancs Extra Brut. Mint, fresh foliage, dried fruit and hay; precise, airy and taut with a silky mineral finish.

THE PRODUCER

A five-generation grower Champagne house working Premier Cru villages around Rilly-la-Montagne and Taissy plus Grand Cru Mailly-Champagne. The estate has held France's High Environmental Value certification since 2016 and keeps the focus on vineyard expression rather than house scale.

WINEMAKING

Premier Cru Chardonnay from Taissy; 5 g/L dosage; malolactic fermentation.

TASTING NOTES

Mint, fresh foliage, dried fruit and hay; precise, airy and taut with a silky mineral finish.

FOOD & SERVICE

Oysters, scallop carpaccio, seafood platters or fish en papillote.

TRADE POSITIONING

A refreshing but distinctive Montagne de Reims Chardonnay, with more herbal and mineral nuance than a simple citrus-led aperitif wine.

TECHNICAL SPECIFICATION

ORIGIN / SITE

Taissy

APPELLATION

AOC Champagne; Premier Cru

GRAPE VARIETY

100% Chardonnay

VINTAGE / RELEASE

NV

ALCOHOL

12%

WINE STYLE

Light, mineral Blanc de Blancs Extra Brut

COUNTRY

France

REGION

Champagne

DOSAGE

5 g/L dosage

MALOLACTIC

Yes



CHAMPAGNE | PRODUCER

Roger Manceaux

Brut Rosé Premier Cru NV

Gastronomic rosé Champagne. Raspberry, strawberry and blackcurrant with liquorice and woodland spice; crisp attack, supple centre and long red-fruit finish.

THE PRODUCER

A five-generation grower Champagne house working Premier Cru villages around Rilly-la-Montagne and Taissy plus Grand Cru Mailly-Champagne. The estate has held France's High Environmental Value certification since 2016 and keeps the focus on vineyard expression rather than house scale.

WINEMAKING

The white-wine base comes from Rilly-la-Montagne and Mailly-Champagne; 15% estate-made red Pinot Noir supplies colour and fruit; 8 g/L dosage; malolactic fermentation.

TASTING NOTES

Raspberry, strawberry and blackcurrant with liquorice and woodland spice; crisp attack, supple centre and long red-fruit finish.

FOOD & SERVICE

Mildly spiced dishes, grilled beef, pan-seared foie gras or berry desserts.

TRADE POSITIONING

A rosé Champagne built for the table, not merely for colour or occasion.

TECHNICAL SPECIFICATION

ORIGIN / SITE Rilly-la-Montagne and Mailly-Champagne	APPELLATION AOC Champagne; Premier Cru
GRAPE VARIETY 85% Pinot Noir and Meunier; 15% red Coteaux Champenois Pinot Noir	VINTAGE / RELEASE NV
ALCOHOL 12%	WINE STYLE Gastronomic rosé Champagne
COUNTRY France	REGION Champagne
DOSAGE 8 g/L dosage	MALOLACTIC Yes



Technical information is correct to the best of our knowledge at publication and may vary by vintage or release; please confirm current specifications when ordering.

CHAMPAGNE | PRODUCER

Roger Manceaux

100% Meunier Extra Brut Premier Cru NV

Low-dosage, single-variety Blanc de Noirs. Yellow peach, green mango, passion fruit and white pepper; lively but generous, with a creamy mousse and savoury balance.

THE PRODUCER

A five-generation grower Champagne house working Premier Cru villages around Rilly-la-Montagne and Taissy plus Grand Cru Mailly-Champagne. The estate has held France's High Environmental Value certification since 2016 and keeps the focus on vineyard expression rather than house scale.

WINEMAKING

Exclusively Meunier from the Montagne de Reims; Extra Brut at 6 g/L; malolactic fermentation.

TASTING NOTES

Yellow peach, green mango, passion fruit and white pepper; lively but generous, with a creamy mousse and savoury balance.

FOOD & SERVICE

Spiced seafood, roast pork, aged cheese or an adventurous aperitif.

TRADE POSITIONING

It gives a usually supporting Champagne grape the lead role, making it both educational and genuinely distinctive.

TECHNICAL SPECIFICATION

ORIGIN / SITE
Montagne de Reims

APPELLATION
AOC Champagne; Premier Cru

GRAPE VARIETY
100% Meunier

VINTAGE / RELEASE
NV

ALCOHOL
12%

WINE STYLE
Low-dosage, single-variety Blanc de Noirs

COUNTRY
France

REGION
Champagne

DOSAGE
6 g/L dosage

MALOLACTIC
Yes



CHAMPAGNE | PRODUCER

Champagne Bruyen

Sélection Meunier Brut Nature
2022

Zero-dosage, fruit-forward grower Champagne. Citrus, orchard fruit and delicate flowers; lively, crisp and clean with generous Meunier fruit.

THE PRODUCER

A sixth-generation family estate in Passy-Grigny with roots in 1850. Pinot Meunier is central to the house identity, and Grégory Bruyen's approach emphasises biodiversity, soil balance and precise grower-Champagne character.

WINEMAKING

Brut Nature at 0 g/L; disgorged April 2025; 75cl; contains sulphites.

TASTING NOTES

Citrus, orchard fruit and delicate flowers; lively, crisp and clean with generous Meunier fruit.

FOOD & SERVICE

Charcuterie, gougères, roast pork or a relaxed celebration aperitif.

TRADE POSITIONING

A direct, approachable expression of the grape that has defined this sixth-generation Marne Valley family.

TECHNICAL SPECIFICATION

ORIGIN / SITE
Passy-Grigny, Marne Valley

APPELLATION
AOC Champagne

GRAPE VARIETY
100% Meunier

VINTAGE / RELEASE
2022

ALCOHOL
12.5%

WINE STYLE
Zero-dosage, fruit-forward grower Champagne

COUNTRY
France

REGION
Champagne

DISGORGEMENT
April 2025

ALLERGENS
Contains sulphites

BOTTLE FORMAT
75 cl



CHAMPAGNE | PRODUCER

Champagne Bruyen

Blanc de Blancs
NV

Dry, fine-bubbled Blanc de Blancs. Citrus, white flowers and orchard fruit; crisp, mineral and precise with a chalky finish.

THE PRODUCER

A sixth-generation family estate in Passy-Grigny with roots in 1850. Pinot Meunier is central to the house identity, and Grégory Bruyen's approach emphasises biodiversity, soil balance and precise grower-Champagne character.

WINEMAKING

Two years on lees and a supplied dosage of 4 g/L.

TASTING NOTES

Citrus, white flowers and orchard fruit; crisp, mineral and precise with a chalky finish.

FOOD & SERVICE

Oysters, white fish, goat's cheese or a polished aperitif.

TRADE POSITIONING

A small-family Blanc de Blancs that offers artisanal provenance and a clean, food-friendly style.

TECHNICAL SPECIFICATION

ORIGIN / SITE

Marne Valley / Montagne de Reims

APPELLATION

AOC Champagne

GRAPE VARIETY

100% Chardonnay

VINTAGE / RELEASE

NV

ALCOHOL

12%

WINE STYLE

Dry, fine-bubbled Blanc de Blancs

COUNTRY

France

REGION

Champagne



CHAMPAGNE | PRODUCER

Champagne Hautbois

Haut'Thentic Brut NV

Meunier-led Brut Champagne; generous, fruit-forward and balanced. Pale yellow with a fine mousse; expressive mirabelle plum, vineyard peach and white-fleshed fruit lead to an ample, rounded palate with moderate acidity and a fresh, generous finish.

THE PRODUCER

Champagne Hautbois is a family grower based in Pévy, in the Massif de Saint-Thierry. The estate traces its winegrowing heritage to 1829 and builds its range around long bottle ageing, measured dosage and expressive blends of Pinot Meunier, Pinot Noir and Chardonnay.

VINEYARD & TERROIR

Family vineyards around Pévy in the Massif de Saint-Thierry

WINEMAKING

reserve wines are included in the blend; minimum three years ageing on lees; Brut dosage of 6 g/L.

TASTING NOTES

Pale yellow with a fine mousse; expressive mirabelle plum, vineyard peach and white-fleshed fruit lead to an ample, rounded palate with moderate acidity and a fresh, generous finish.

FOOD & SERVICE

Serve at 8-10°C as an aperitif or with gougères, charcuterie, roast poultry and young Comté.

TRADE POSITIONING

The house's approachable, Meunier-led signature cuvée combines broad trade appeal with the depth of a minimum three years on lees.

TECHNICAL SPECIFICATION

ORIGIN / SITE Pévy, Massif de Saint-Thierry	APPELLATION AOC Champagne
GRAPE VARIETY 75% Pinot Meunier; 15% Chardonnay; 10% Pinot Noir	VINTAGE / RELEASE NV
ALCOHOL 12.5%	WINE STYLE Meunier-led Brut Champagne; generous, fruit-forward and balanced
COUNTRY France	REGION Champagne



CHAMPAGNE | PRODUCER

Champagne Hautbois

Haut'Rigine Extra Brut 2015

Vinous Extra Brut Champagne; structured, creamy and oak-influenced. Golden yellow with a smooth, creamy mousse; Pinot Noir brings structure and body while Chardonnay contributes finesse, freshness and a delicate finish, supported by roasted, buttery and lightly woody notes.

THE PRODUCER

Champagne Hautbois is a family grower based in Pévy, in the Massif de Saint-Thierry. The estate traces its winegrowing heritage to 1829 and builds its range around long bottle ageing, measured dosage and expressive blends of Pinot Meunier, Pinot Noir and Chardonnay.

VINEYARD & TERROIR

Family vineyards around Pévy in the Massif de Saint-Thierry

WINEMAKING

reserve wines are included in the blend; minimum three years ageing on lees; 35% of the base wine is aged in oak barrels; Extra Brut dosage of 3.5 g/L.

TASTING NOTES

Golden yellow with a smooth, creamy mousse; Pinot Noir brings structure and body while Chardonnay contributes finesse, freshness and a delicate finish, supported by roasted, buttery and lightly woody notes.

FOOD & SERVICE

Serve at 9-11°C with scallops, lobster, roast poultry, turbot or aged Comté.

TRADE POSITIONING

An equal Chardonnay-Pinot Noir blend with partial barrel ageing gives the range a more vinous, gastronomic expression without sacrificing freshness.

TECHNICAL SPECIFICATION

ORIGIN / SITE

Pévy, Massif de Saint-Thierry

APPELLATION

AOC Champagne

GRAPE VARIETY

50% Chardonnay; 50% Pinot Noir

VINTAGE / RELEASE

2015

ALCOHOL

12%

WINE STYLE

Vinous Extra Brut Champagne; structured, creamy and oak-influenced

COUNTRY

France

REGION

Champagne





ROUGE & CO
LONDON

Spain

WHITE | PRODUCER

Vinícola del Priorat

Ònix Clàssic Blanc 2023

Fresh, mineral white Priorat. Peach, nectarine, green apple and lime; vibrant acidity with a subtle slate-mineral finish.

THE PRODUCER

The heir to village cooperatives founded from 1917 in Gratallops, El Lloar and the two Vilellas. Around 140 families manage hundreds of small parcels, including old Grenache and Carignan on llicorella slate; the cooperative controls the process from vineyard to bottle.

WINEMAKING

Handpicked fruit from old terraces, gently pressed and fermented in stainless steel; 6,849 bottles.

TASTING NOTES

Peach, nectarine, green apple and lime; vibrant acidity with a subtle slate-mineral finish.

FOOD & SERVICE

Grilled fish, prawns, vegetable rice or roast chicken.

TRADE POSITIONING

A rare white perspective on a region famous for reds, retaining Priorat's old vines and slate identity without oak.

TECHNICAL SPECIFICATION

ORIGIN / SITE	APPELLATION
Gratallops, El Lloar, La Vilella Baixa and La Vilella Alta	DOQ Priorat
GRAPE VARIETY	VINTAGE / RELEASE
White Grenache; Macabeo; Pedro Ximénez	2023
ALCOHOL	WINE STYLE
13.5%	Fresh, mineral white Priorat
COUNTRY	REGION
Spain	Catalonia
PRODUCTION	
6,849 bottles	



Technical information is correct to the best of our knowledge at publication and may vary by vintage or release; please confirm current specifications when ordering.

WHITE | PRODUCER

Adega Terras Mancas

Terras Mancas Blanco 2024

Textured, native-grape Galician white. Mandarin, grapefruit and pineapple with white flowers and herbs; vibrant, persistent and gently rounded by lees ageing.

THE PRODUCER

A small Galician project that revived terraces near Trasalba once associated with the monks of Oseira. Roughly eight hectares of native white grapes are worked by hand to recover a nearly forgotten local wine landscape.

WINEMAKING

Hand selected at cool morning temperatures; light pre-fermentation maceration; four to six months on fine lees.

TASTING NOTES

Mandarin, grapefruit and pineapple with white flowers and herbs; vibrant, persistent and gently rounded by lees ageing.

FOOD & SERVICE

Shellfish, octopus, grilled fish or fresh goat's cheese.

TRADE POSITIONING

Four native grapes and the recovery of historic terraces give this wine a strong story of place beyond familiar Rías Baixas Albariño.

TECHNICAL SPECIFICATION

ORIGIN / SITE
Soutomanco, Trasalba

APPELLATION
PGI Val do Miño

GRAPE VARIETY
Albariño; Treixadura; Godello; Loureira

VINTAGE / RELEASE
2024

ALCOHOL
13.5%

WINE STYLE
Textured, native-grape Galician white

COUNTRY
Spain

REGION
Galicia



WHITE | PRODUCER

Malcaracter

Verdejo
2024

Lees-aged, high-altitude Verdejo. Citrus, green apple, pear, fennel and white flowers; crisp but silky, with mineral lift and Verdejo's subtle bitter finish.

THE PRODUCER

A small independent project working high-altitude vineyards in Ribera del Duero and Rueda. Sustainable farming, indigenous fermentations and limited intervention preserve freshness and identity in wines that deliberately avoid a heavy, formulaic style.

VINEYARD & TERROIR

Certified-organic vineyard

WINEMAKING

stainless-steel fermentation and six months on fine lees.

TASTING NOTES

Citrus, green apple, pear, fennel and white flowers; crisp but silky, with mineral lift and Verdejo's subtle bitter finish.

FOOD & SERVICE

Grilled fish, prawns, asparagus or goat's cheese.

TRADE POSITIONING

Altitude and lees ageing give this Verdejo both freshness and texture, avoiding the thin, purely aromatic style of many entry-level examples.

TECHNICAL SPECIFICATION

ORIGIN / SITE

Single vineyard at about 790m

APPELLATION

DO Rueda

GRAPE VARIETY

100% Verdejo

VINTAGE / RELEASE

2024

ALCOHOL

13%

WINE STYLE

Lees-aged, high-altitude Verdejo

COUNTRY

Spain

REGION

Castilla y León

CERTIFICATION

Certified organic



WHITE | PRODUCER

Finca de los Arandinos

Viero Viñas Viejas 2021

Barrel-fermented, lees-aged old-vine Rioja white. Peach, citrus and pear with a gentle cinnamon note; refreshing acidity is balanced by the weight and volume developed through fine-lees ageing.

THE PRODUCER

Finca de los Arandinos is a family winery in Entrena, La Rioja, set in the Sierra del Moncalvillo landscape. Its modern winery is integrated with the estate's hotel and wine-tourism project, bringing visitors directly into its vineyards and cellar.

VINEYARD & TERROIR

Traditional bush vines up to 74 years old, with yields below 4,500 kg/ha.

WINEMAKING

Hand-harvested into crates of less than 200 kg; chilled for 24 hours at 4 C; low-temperature skin maceration for almost one day; fermented in French oak at 14-16 C for almost one month; returned to the same barrels for several months on fine lees with regular batonnage.

TASTING NOTES

Peach, citrus and pear with a gentle cinnamon note; refreshing acidity is balanced by the weight and volume developed through fine-lees ageing.

FOOD & SERVICE

Serve at 6-8 C with poultry, fish, vegetable dishes, rice or mature cheeses.

TRADE POSITIONING

Old-vine Viura, barrel fermentation and fine-lees work give this Rioja white a persuasive combination of freshness, texture and gastronomic versatility.

TECHNICAL SPECIFICATION

ORIGIN / SITE Entrena, La Rioja	APPELLATION DOCa Rioja
GRAPE VARIETY 100% Viura	VINTAGE / RELEASE 2021
ALCOHOL 13%	WINE STYLE Barrel-fermented, lees-aged old-vine Rioja white
COUNTRY Spain	REGION Rioja
BOTTLE FORMAT 75 cl	



WHITE | PRODUCER

Finca de los Arandinos

Catay Tempranillo Blanco 2022

Fresh, aromatic young Rioja white. High aromatic intensity with peach and lemongrass; pleasant, refreshing acidity and a clean, ready-to-drink profile.

THE PRODUCER

Finca de los Arandinos is a family winery in Entrena, La Rioja, set in the Sierra del Moncalvillo landscape. Its modern winery is integrated with the estate's hotel and wine-tourism project, bringing visitors directly into its vineyards and cellar.

VINEYARD & TERROIR

Low-yield vineyards in Rioja Alta.

WINEMAKING

Hand-harvested into crates of less than 200 kg; chilled for 24 hours at 4 C to limit oxidation; sorted at the selection table; fermented at 14-15 C for three weeks before preparation for bottling.

TASTING NOTES

High aromatic intensity with peach and lemongrass; pleasant, refreshing acidity and a clean, ready-to-drink profile.

FOOD & SERVICE

Serve at 6-8 C with rice dishes, chilled soups or as an aperitif.

TRADE POSITIONING

Tempranillo Blanco gives the Spain range a distinctive modern Rioja white: immediately aromatic, brisk and easy to position by the glass.

TECHNICAL SPECIFICATION

ORIGIN / SITE
Rioja Alta

APPELLATION
DOCa Rioja

GRAPE VARIETY
100% Tempranillo Blanco

VINTAGE / RELEASE
2022

ALCOHOL
13.5%

WINE STYLE
Fresh, aromatic young Rioja white

COUNTRY
Spain

REGION
Rioja Alta

BOTTLE FORMAT
75 cl



RED | PRODUCER
Bodegas Alvia

Mileto Crianza 2020

Classical Rioja Crianza. Ripe red fruit, sweet spice and polished oak; vibrant acidity, smooth texture and a long, balanced finish.

THE PRODUCER

A boutique Rioja Alta producer on the Camino de Santiago. Hand harvesting, native Rioja grapes and measured American and French oak give the Mileto wines a recognisably classical Rioja frame with clean contemporary fruit.

WINEMAKING

Manual harvest, five-day cold soak and 12 months in American and French oak.

TASTING NOTES

Ripe red fruit, sweet spice and polished oak; vibrant acidity, smooth texture and a long, balanced finish.

FOOD & SERVICE

Lamb chops, chorizo, roast pork or Manchego.

TRADE POSITIONING

A recognisable Rioja profile from a small producer, with traditional oak seasoning kept in proportion to the fruit.

TECHNICAL SPECIFICATION

ORIGIN / SITE
Rioja Alta

APPELLATION
DOCa Rioja

GRAPE VARIETY
85% Tempranillo; 15% Garnacha and Mazuelo

VINTAGE / RELEASE
2020

ALCOHOL
14%

WINE STYLE
Classical Rioja Crianza

COUNTRY
Spain

REGION
Rioja



RED | PRODUCER

Bodegas Alvia

Mileto Reserva 2018

Mature, structured Rioja Reserva. Ripe red and black berries, hazelnut, spice and refined oak; concentrated, fresh and long with a polished texture.

THE PRODUCER

A boutique Rioja Alta producer on the Camino de Santiago. Hand harvesting, native Rioja grapes and measured American and French oak give the Mileto wines a recognisably classical Rioja frame with clean contemporary fruit.

WINEMAKING

Manual harvest; long maceration; 18 months in 60% American and 40% French oak.

TASTING NOTES

Ripe red and black berries, hazelnut, spice and refined oak; concentrated, fresh and long with a polished texture.

FOOD & SERVICE

Slow-roast lamb, game, mushroom rice or mature Manchego.

TRADE POSITIONING

Bottle age, extended oak and Mazuelo's acidity make this the more complex, dinner-table choice in the Mileto pair.

TECHNICAL SPECIFICATION

ORIGIN / SITE
Rioja Alta

APPELLATION
DOCa Rioja

GRAPE VARIETY
85% Tempranillo; 15% Mazuelo

VINTAGE / RELEASE
2018

ALCOHOL
14.49%

WINE STYLE
Mature, structured Rioja Reserva

COUNTRY
Spain

REGION
Rioja



Technical information is correct to the best of our knowledge at publication and may vary by vintage or release; please confirm current specifications when ordering.

RED | PRODUCER
Malcaracter

Tempranillo
2024

Fresh, high-altitude Ribera del Duero. Black fruit, candied berries, spice and subtle vanilla; smooth, energetic and structured without excessive weight.

THE PRODUCER
A small independent project working high-altitude vineyards in Ribera del Duero and Rueda. Sustainable farming, indigenous fermentations and limited intervention preserve freshness and identity in wines that deliberately avoid a heavy, formulaic style.

VINEYARD & TERROIR
High-altitude organic vineyard

WINEMAKING
indigenous fermentation; three months in barrel followed by concrete and stainless-steel maturation on the supplied 2024 sheet.

TASTING NOTES
Black fruit, candied berries, spice and subtle vanilla; smooth, energetic and structured without excessive weight.

FOOD & SERVICE
Grilled pork, lamb skewers, charred vegetables or semi-hard cheese.

TRADE POSITIONING
Its moderate alcohol and mixed-vessel ageing challenge the heavy Ribera stereotype while retaining regional character.

TECHNICAL SPECIFICATION	
ORIGIN / SITE Fuentenebro, Burgos	APPELLATION DO Ribera del Duero
GRAPE VARIETY 100% Tempranillo	VINTAGE / RELEASE 2024
ALCOHOL 12.5%	WINE STYLE Fresh, high-altitude Ribera del Duero
COUNTRY Spain	REGION Castilla y León



Technical information is correct to the best of our knowledge at publication and may vary by vintage or release; please confirm current specifications when ordering.

RED | PRODUCER
Malcaracter

Limited 2023

Limited, high-altitude Tempranillo. Blackberry, dark cherry and plum with vanilla, cocoa and toast; powerful but balanced, with silky tannins and mineral lift.

THE PRODUCER

A small independent project working high-altitude vineyards in Ribera del Duero and Rueda. Sustainable farming, indigenous fermentations and limited intervention preserve freshness and identity in wines that deliberately avoid a heavy, formulaic style.

VINEYARD & TERROIR

Vines at 950-1,070 metres

WINEMAKING

indigenous fermentation; around 12 months in French and American oak; only 1,114 bottles.

TASTING NOTES

Blackberry, dark cherry and plum with vanilla, cocoa and toast; powerful but balanced, with silky tannins and mineral lift.

FOOD & SERVICE

Roast lamb, venison, beef short rib or aged cheese.

TRADE POSITIONING

Genuine scarcity, extreme altitude and careful oak ageing justify a fuller technical and provenance story.

TECHNICAL SPECIFICATION

ORIGIN / SITE
Fuentenebro and Honrubia de la Cuesta

APPELLATION
DO Ribera del Duero

GRAPE VARIETY
100% Tempranillo

VINTAGE / RELEASE
2023

ALCOHOL
13%

WINE STYLE
Limited, high-altitude Tempranillo

COUNTRY
Spain

REGION
Castilla y León

PRODUCTION
only 1,114 bottles



RED | PRODUCER

Dominio Lubiano

6 Meses Tempranillo 2023

Juicy, lightly oak-aged Ribera. Ripe red fruit and woodland berries with spice and mineral notes; long, rounded and gently sweet-fruited in texture.

THE PRODUCER

A family project in Pesquera de Duero, in the heart of Ribera del Duero. Limestone-influenced vineyards, hand harvesting and restrained use of French oak produce Tempranillo with fruit, savoury detail and supple texture.

WINEMAKING

Hand harvested; four-day cold maceration; 10-day total maceration; six months in 225-litre French oak.

TASTING NOTES

Ripe red fruit and woodland berries with spice and mineral notes; long, rounded and gently sweet-fruited in texture.

FOOD & SERVICE

Tapas, roast pork, grilled lamb or Manchego.

TRADE POSITIONING

A useful middle ground between youthful fruit and full crianza weight, from one of Ribera's best-known villages.

TECHNICAL SPECIFICATION

ORIGIN / SITE
Pesquera de Duero

APPELLATION
DO Ribera del Duero

GRAPE VARIETY
100% Tempranillo

VINTAGE / RELEASE
2023

ALCOHOL
14%

WINE STYLE
Juicy, lightly oak-aged Ribera

COUNTRY
Spain

REGION
Castilla y León



Technical information is correct to the best of our knowledge at publication and may vary by vintage or release; please confirm current specifications when ordering.

RED | PRODUCER

Cellers Sant Rafel

Joana
2022

Youthful, fruit-led Montsant red. Fresh flowers and juicy red fruit; direct, smooth and lively, with soft texture and an energetic finish.

THE PRODUCER

Pilar Just and Xavi Peñas returned to Priorat to restore Mas d'en Rafel, a 46-hectare estate where half the land remains woodland. Their Joana range offers a youthful, more playful interpretation of DO Montsant while retaining a strong sense of Mediterranean place.

WINEMAKING

Fermented and macerated in temperature-controlled stainless steel to preserve fruit.

TASTING NOTES

Fresh flowers and juicy red fruit; direct, smooth and lively, with soft texture and an energetic finish.

FOOD & SERVICE

Grilled sausages, tomato-based pasta, roast vegetables or casual tapas.

TRADE POSITIONING

The estate's deliberately playful cuvée offers an accessible route into Montsant without hiding its Mediterranean identity.

TECHNICAL SPECIFICATION

ORIGIN / SITE
Pradell de la Teixeta

APPELLATION
DO Montsant

GRAPE VARIETY
83% Grenache; 17% Merlot

VINTAGE / RELEASE
2022

ALCOHOL
14%

WINE STYLE
Youthful, fruit-led Montsant red

COUNTRY
Spain

REGION
Catalonia



RED | PRODUCER

Vinícola del Priorat

Ònix Clàssic 2023

Unoaked, fruit-led Priorat. Black cherry, ripe plum, pepper and slate; medium-bodied with fine tannins, warm fruit and a mineral, spicy finish.

THE PRODUCER

The heir to village cooperatives founded from 1917 in Gratallops, El Lloar and the two Vilellas. Around 140 families manage hundreds of small parcels, including old Grenache and Carignan on llicorella slate; the cooperative controls the process from vineyard to bottle.

WINEMAKING

Handpicked fruit from terraces up to 50 years old; stainless-steel fermentation; 27,138 bottles.

TASTING NOTES

Black cherry, ripe plum, pepper and slate; medium-bodied with fine tannins, warm fruit and a mineral, spicy finish.

FOOD & SERVICE

Chargrilled lamb, sausages, aubergine or hard sheep's cheese.

TRADE POSITIONING

A transparent introduction to Priorat: old local varieties and llicorella character without oak covering the fruit.

TECHNICAL SPECIFICATION

ORIGIN / SITE Gratallops, El Lloar, La Vilella Baixa and La Vilella Alta	APPELLATION DOQ Priorat
GRAPE VARIETY Grenache; Carignan	VINTAGE / RELEASE 2023
ALCOHOL 15%	WINE STYLE Unoaked, fruit-led Priorat
COUNTRY Spain	REGION Catalonia
PRODUCTION 27,138 bottles	



RED | PRODUCER

Vinícola del Priorat

Ònix Fusió 2022

Short oak-aged Priorat. Black cherry, blackberry, plum, vanilla, smoke and clove; warm, mineral and structured with a long finish.

THE PRODUCER

The heir to village cooperatives founded from 1917 in Gratallops, El Lloar and the two Vilellas. Around 140 families manage hundreds of small parcels, including old Grenache and Carignan on llicorella slate; the cooperative controls the process from vineyard to bottle.

WINEMAKING

Handpicked fruit, stainless-steel vinification and four months in French oak; production of 4,530 bottles.

TASTING NOTES

Black cherry, blackberry, plum, vanilla, smoke and clove; warm, mineral and structured with a long finish.

FOOD & SERVICE

Grilled lamb, pork ribs, mushroom stew or aged cheese.

TRADE POSITIONING

Four months of oak adds spice and shape while keeping fruit and slate at the centre.

TECHNICAL SPECIFICATION

ORIGIN / SITE

Gratallops, El Lloar, La Vilella Baixa and La Vilella Alta

APPELLATION

DOQ Priorat

GRAPE VARIETY

Grenache; Carignan

VINTAGE / RELEASE

2022

ALCOHOL

14%

WINE STYLE

Short oak-aged Priorat

COUNTRY

Spain

REGION

Catalonia

PRODUCTION

4,530 bottles



ROSÉ | PRODUCER

Finca de los Arandinos

+Mejor Rosado
2024

Fresh, smooth and light Rioja rosé. Mango, gooseberry, strawberry and citrus notes lead a bright, refreshing rosé with an easy, lightly textured finish.

THE PRODUCER

Finca de los Arandinos is a family winery in Entrena, La Rioja, set in the Sierra del Moncalvillo landscape. Its modern winery is integrated with the estate's hotel and wine-tourism project, bringing visitors directly into its vineyards and cellar.

VINEYARD & TERROIR

Rioja vineyard fruit for DOCa Rioja

WINEMAKING

Produced by saignee; fermented in tank for approximately 18 days at 14-15 C to preserve freshness and fruit expression.

TASTING NOTES

Mango, gooseberry, strawberry and citrus notes lead a bright, refreshing rosé with an easy, lightly textured finish.

FOOD & SERVICE

Serve at 8-10 C with salads, rice dishes, pasta, fish or fresh cheeses.

TRADE POSITIONING

A vivid, versatile Rioja rosé with recognisable fruit, gentle texture and a broad aperitif-and-food remit.

TECHNICAL SPECIFICATION

ORIGIN / SITE
Entrena, La Rioja

APPELLATION
DOCa Rioja

GRAPE VARIETY
100% Tempranillo

VINTAGE / RELEASE
2024

ALCOHOL
13%

WINE STYLE
Fresh, smooth and light Rioja rosé

COUNTRY
Spain

REGION
Rioja

BOTTLE FORMAT
75 cl





ROUGE & CO
LONDON

Italy

WHITE | PRODUCER

Aeteria

Pinot Grigio delle Venezie DOC
2025

Light, crisp and mineral Italian white. White blossom, green apple, pear and citrus zest; light-bodied and lively, with stone fruit and a clean mineral finish.

THE PRODUCER

Aeteria's Invicta Collection is a contemporary Italian range built around clear varietal character, accessible styles and modern presentation. The collection spans fresh stainless-steel still wines and Charmat-method sparkling wines designed for uncomplicated drinking and food pairing.

VINEYARD & TERROIR

Alluvial mineral-rich soils

WINEMAKING

whole-cluster soft pressing, short skin contact, stainless-steel fermentation at 16-18°C and three months on fine lees.

TASTING NOTES

White blossom, green apple, pear and citrus zest; light-bodied and lively, with stone fruit and a clean mineral finish.

FOOD & SERVICE

Shellfish, light pasta, goat's cheese, sushi or as an aperitif.

TRADE POSITIONING

Fine-lees ageing gives this familiar grape extra texture while preserving the freshness customers expect from Pinot Grigio.

TECHNICAL SPECIFICATION

ORIGIN / SITE
Venezia Giulia

APPELLATION
DOC delle Venezie

GRAPE VARIETY
100% Pinot Grigio

VINTAGE / RELEASE
2025

ALCOHOL
12%

WINE STYLE
Light, crisp and mineral Italian white

COUNTRY
Italy

REGION
North-East Italy



WHITE | PRODUCER

Tenuta Morciano

Montemarte
2022

Textured, oak-fermented Sauvignon Blanc. Grapefruit, green apple and herbs; fresh, mineral and persistent with restrained oak texture.

THE PRODUCER

A boutique Umbrian estate near Orvieto. Its sloping vineyards sit on ancient sand-and-clay soils rich in fossilised marine shells, a geological signature that helps retain acidity and gives the wines their distinctive mineral line.

WINEMAKING

Slow low-temperature fermentation, regular bâtonnage and 12 months in lightly toasted 2,500-litre French oak.

TASTING NOTES

Grapefruit, green apple and herbs; fresh, mineral and persistent with restrained oak texture.

FOOD & SERVICE

Sea bass, herb-roasted chicken, asparagus or goat's cheese.

TRADE POSITIONING

Large oak and fossil-rich soils create texture without turning Sauvignon into a heavily wooded wine.

TECHNICAL SPECIFICATION

ORIGIN / SITE
Orvieto hills

APPELLATION
IGP Umbria Sauvignon Blanc

GRAPE VARIETY
100% Sauvignon Blanc

VINTAGE / RELEASE
2022

ALCOHOL
13%

WINE STYLE
Textured, oak-fermented Sauvignon Blanc

COUNTRY
Italy

REGION
Umbria



WHITE | PRODUCER

Tenuta Morciano

Arena 2022

Mineral, partially oak-aged Grechetto. Stone fruit, white flowers and almond; fresh and structured, with clear mineral character and a long finish.

THE PRODUCER

A boutique Umbrian estate near Orvieto. Its sloping vineyards sit on ancient sand-and-clay soils rich in fossilised marine shells, a geological signature that helps retain acidity and gives the wines their distinctive mineral line.

WINEMAKING

Twenty per cent aged in French barrique for 12 months; 80% in stainless steel with bâtonnage.

TASTING NOTES

Stone fruit, white flowers and almond; fresh and structured, with clear mineral character and a long finish.

FOOD & SERVICE

River fish, roast chicken, creamy pasta or Pecorino.

TRADE POSITIONING

A thoughtful treatment of an indigenous Umbrian grape, using only enough oak to add texture while protecting varietal identity.

TECHNICAL SPECIFICATION

ORIGIN / SITE

Orvieto hills

APPELLATION

IGP Umbria Grechetto

GRAPE VARIETY

100% Grechetto

VINTAGE / RELEASE

2022

ALCOHOL

13%

WINE STYLE

Mineral, partially oak-aged Grechetto

COUNTRY

Italy

REGION

Umbria



WHITE | PRODUCER

Tenuta Morciano

Il Carrettiere
2022

Full-bodied, oak-fermented Viognier. Tropical fruit, ripe peach and wild rose; silky, full and persistent, balanced by fresh acidity.

THE PRODUCER

A boutique Umbrian estate near Orvieto. Its sloping vineyards sit on ancient sand-and-clay soils rich in fossilised marine shells, a geological signature that helps retain acidity and gives the wines their distinctive mineral line.

WINEMAKING

Slow fermentation with bâtonnage and 12 months in 2,500-litre medium-toast French oak.

TASTING NOTES

Tropical fruit, ripe peach and wild rose; silky, full and persistent, balanced by fresh acidity.

FOOD & SERVICE

Roast poultry, lobster, spiced squash or creamy dishes.

TRADE POSITIONING

Large-format oak gives Viognier breadth without masking its perfume, while calcareous fossil soils maintain freshness.

TECHNICAL SPECIFICATION

ORIGIN / SITE

Orvieto hills

APPELLATION

IGP Umbria Viognier

GRAPE VARIETY

100% Viognier

VINTAGE / RELEASE

2022

ALCOHOL

13%

WINE STYLE

Full-bodied, oak-fermented Viognier

COUNTRY

Italy

REGION

Umbria



Technical information is correct to the best of our knowledge at publication and may vary by vintage or release; please confirm current specifications when ordering.

RED | PRODUCER

Tenuta Morciano

Pagliano
2022

Powerful, oak-aged Umbrian Sangiovese. Cherry, ripe red fruit and flowers with subtle oak; fresh, mineral and silky, with depth and clear ageing potential.

THE PRODUCER

A boutique Umbrian estate near Orvieto. Its sloping vineyards sit on ancient sand-and-clay soils rich in fossilised marine shells, a geological signature that helps retain acidity and gives the wines their distinctive mineral line.

VINEYARD & TERROIR

Fossil-rich sandy soils

WINEMAKING

18 months in new 500-litre French oak followed by at least six months in bottle.

TASTING NOTES

Cherry, ripe red fruit and flowers with subtle oak; fresh, mineral and silky, with depth and clear ageing potential.

FOOD & SERVICE

Roast veal, bistecca, wild boar ragù or Pecorino.

TRADE POSITIONING

An unconventional but compelling Sangiovese shaped by ancient marine soils and long, large-format oak ageing.

TECHNICAL SPECIFICATION

ORIGIN / SITE

Orvieto hills

APPELLATION

IGP Umbria Sangiovese

GRAPE VARIETY

100% Sangiovese

VINTAGE / RELEASE

2022

ALCOHOL

14.5%

WINE STYLE

Powerful, oak-aged Umbrian Sangiovese

COUNTRY

Italy

REGION

Umbria



Technical information is correct to the best of our knowledge at publication and may vary by vintage or release; please confirm current specifications when ordering.

RED | PRODUCER

Tenuta Morciano

Salto Nel Buio 2021

Full-bodied, cellar-worthy Cabernet. Blackcurrant, sour cherry and blackberry with green pepper, tobacco, vanilla and spice; deep, polished tannins and a long finish.

THE PRODUCER

A boutique Umbrian estate near Orvieto. Its sloping vineyards sit on ancient sand-and-clay soils rich in fossilised marine shells, a geological signature that helps retain acidity and gives the wines their distinctive mineral line.

WINEMAKING

Fifteen months in 225-litre French oak followed by at least six months in bottle.

TASTING NOTES

Blackcurrant, sour cherry and blackberry with green pepper, tobacco, vanilla and spice; deep, polished tannins and a long finish.

FOOD & SERVICE

Venison, roast beef, braised lamb or aged Pecorino.

TRADE POSITIONING

A powerful Cabernet whose fossil-rich limestone soils supply the freshness needed to balance concentration and oak.

TECHNICAL SPECIFICATION

ORIGIN / SITE
Orvieto hills

APPELLATION
IGP Umbria Cabernet Sauvignon

GRAPE VARIETY
100% Cabernet Sauvignon

VINTAGE / RELEASE
2021

ALCOHOL
14%

WINE STYLE
Full-bodied, cellar-worthy Cabernet

COUNTRY
Italy

REGION
Umbria



SPARKLING | PRODUCER

Aeteria

Prosecco DOC Extra Dry
NV

Fresh, floral Extra Dry Prosecco. Apple, pear and white flowers; fresh and balanced, with moderate acidity and fine, easy bubbles.

THE PRODUCER

Aeteria's Invicta Collection is a contemporary Italian range built around clear varietal character, accessible styles and modern presentation. The collection spans fresh stainless-steel still wines and Charmat-method sparkling wines designed for uncomplicated drinking and food pairing.

WINEMAKING

Martinotti-Charmat secondary fermentation in stainless-steel autoclaves; 12-17 g/L residual sugar and at least 3 bar pressure.

TASTING NOTES

Apple, pear and white flowers; fresh and balanced, with moderate acidity and fine, easy bubbles.

FOOD & SERVICE

Aperitif, antipasti, seafood, brunch or light canapés.

TRADE POSITIONING

It offers the familiar Prosecco profile with clear technical positioning and an Extra Dry softness suited to broad occasions.

TECHNICAL SPECIFICATION

ORIGIN / SITE

Prosecco DOC production area

APPELLATION

Prosecco DOC

GRAPE VARIETY

100% Glera

VINTAGE / RELEASE

NV

ALCOHOL

11%

WINE STYLE

Fresh, floral Extra Dry Prosecco

COUNTRY

Italy

REGION

North-East Italy

RESIDUAL SUGAR

12-17 g/L residual sugar



SPARKLING | PRODUCER

Aeteria

Spumante Extra Dry
NV

Fresh, fruit-led Extra Dry Italian sparkling wine. Primary fruit and light flowers; dry and balanced, with moderate acidity and fine, lively bubbles.

THE PRODUCER

Aeteria's Invicta Collection is a contemporary Italian range built around clear varietal character, accessible styles and modern presentation. The collection spans fresh stainless-steel still wines and Charmat-method sparkling wines designed for uncomplicated drinking and food pairing.

WINEMAKING

Martinotti-Charmat secondary fermentation in stainless-steel autoclaves; 12-17 g/L residual sugar and at least 3 bar pressure.

TASTING NOTES

Primary fruit and light flowers; dry and balanced, with moderate acidity and fine, lively bubbles.

FOOD & SERVICE

Aperitif, antipasti, fried seafood or uncomplicated celebrations.

TRADE POSITIONING

A varietal Glera sparkling wine for buyers who want the grape's fresh profile without paying specifically for the Prosecco DOC name.

TECHNICAL SPECIFICATION

ORIGIN / SITE
Italy

APPELLATION
Italian sparkling wine

GRAPE VARIETY
100% Glera

VINTAGE / RELEASE
NV

ALCOHOL
11%

WINE STYLE
Fresh, fruit-led Extra Dry Italian sparkling wine

COUNTRY
Italy

REGION
Italy

RESIDUAL SUGAR
12-17 g/L residual sugar



Technical information is correct to the best of our knowledge at publication and may vary by vintage or release; please confirm current specifications when ordering.



ROUGE & CO
LONDON

Austria



WHITE | PRODUCER

Mayer am Pfarrplatz

Grüner Veltliner
2024

Juicy, dry Viennese Grüner Veltliner. Pear and green apple; creamy-dense texture sharpened by lively acidity and peppery spice.

THE PRODUCER

One of Vienna's emblematic estates, making wine in Heiligenstadt since 1683. Mayer combines the city's living Heuriger tradition with Sustainable Austria certification and serious work in Vienna's limestone, loess and gravel vineyards.

VINEYARD & TERROIR

Shell-limestone soils

WINEMAKING

1 g/L residual sugar; producer ageing guidance up to five years.

TASTING NOTES

Pear and green apple; creamy-dense texture sharpened by lively acidity and peppery spice.

FOOD & SERVICE

Schnitzel, grilled fish, salads or fresh cheese.

TRADE POSITIONING

A concentrated yet highly drinkable introduction to urban Viennese wine from one of the city's historic estates.

TECHNICAL SPECIFICATION

ORIGIN / SITE

Vienna vineyard selection

APPELLATION

Österreichischer Qualitätswein

GRAPE VARIETY

100% Grüner Veltliner

VINTAGE / RELEASE

2024

ALCOHOL

12.5%

WINE STYLE

Juicy, dry Viennese Grüner Veltliner

COUNTRY

Austria

REGION

Vienna

RESIDUAL SUGAR

1 g/L residual sugar



WHITE | PRODUCER

Mayer am Pfarrplatz

Ried Alsegg Riesling 2023

Single-site, dry Viennese Riesling. Ripe apricot and peach; lively and balanced, with delicate fruit sweetness integrated by bright acidity.

THE PRODUCER

One of Vienna's emblematic estates, making wine in Heiligenstadt since 1683. Mayer combines the city's living Heuriger tradition with Sustainable Austria certification and serious work in Vienna's limestone, loess and gravel vineyards.

VINEYARD & TERROIR

Thirty-one- to 51-year-old vines on gravel

WINEMAKING

2.5 g/L residual sugar and 6.4 g/L acidity.

TASTING NOTES

Ripe apricot and peach; lively and balanced, with delicate fruit sweetness integrated by bright acidity.

FOOD & SERVICE

Roast trout, pork, shellfish or spicy noodles.

TRADE POSITIONING

A named-site Riesling with old-vine concentration and enough acidity for both food and short-term cellaring.

TECHNICAL SPECIFICATION

ORIGIN / SITE
Hernals, Ried Alsegg

APPELLATION
Österreichischer Qualitätswein; Lagenwein

GRAPE VARIETY
100% Riesling

VINTAGE / RELEASE
2023

ALCOHOL
13.5%

WINE STYLE
Single-site, dry Viennese Riesling

COUNTRY
Austria

REGION
Vienna

RESIDUAL SUGAR
2.5 g/L residual sugar



WHITE | PRODUCER

Mayer am Pfarrplatz

Wiener Gemischter Satz DAC 2023

Dry, traditional Viennese field blend. Citrus and pear; aromatic, playful and elegant, with crisp acidity and a refreshing finish.

THE PRODUCER

One of Vienna's emblematic estates, making wine in Heiligenstadt since 1683. Mayer combines the city's living Heuriger tradition with Sustainable Austria certification and serious work in Vienna's limestone, loess and gravel vineyards.

VINEYARD & TERROIR

shell-limestone, sand and gravel soils.

WINEMAKING

Four varieties grown, harvested and fermented as a traditional field blend

TASTING NOTES

Citrus and pear; aromatic, playful and elegant, with crisp acidity and a refreshing finish.

FOOD & SERVICE

Wiener schnitzel, roast chicken, vegetable fritters or fresh cheese.

TRADE POSITIONING

This is not simply a white blend: Gemischter Satz is a protected expression of Vienna's living vineyard culture.

INDEPENDENT RECOGNITION

91 Falstaff points for the 2023 vintage

TECHNICAL SPECIFICATION

ORIGIN / SITE

Vienna vineyard selection

APPELLATION

Wiener Gemischter Satz DAC

GRAPE VARIETY

40% Grüner Veltliner; 30% Riesling; 15% Rotgipfler; 15% Zierfandler

VINTAGE / RELEASE

2023

ALCOHOL

12.5%

WINE STYLE

Dry, traditional Viennese field blend

COUNTRY

Austria

REGION

Vienna



WHITE | PRODUCER

Mayer am Pfarrplatz

Asia Cuvée 2024

Aromatic, gently off-dry white. Tropical fruit, rose petals and nutmeg; fresh and expressive, with 14 g/L residual sugar balancing lively acidity.

THE PRODUCER

One of Vienna's emblematic estates, making wine in Heiligenstadt since 1683. Mayer combines the city's living Heuriger tradition with Sustainable Austria certification and serious work in Vienna's limestone, loess and gravel vineyards.

WINEMAKING

Designed specifically around the aromatic intensity, heat and sweetness found in Asian cuisines.

TASTING NOTES

Tropical fruit, rose petals and nutmeg; fresh and expressive, with 14 g/L residual sugar balancing lively acidity.

FOOD & SERVICE

Thai curry, Korean barbecue, spicy noodles or sweet-sour dishes.

TRADE POSITIONING

A useful example of customer-led wine design: its slight sweetness has a clear gastronomic purpose rather than being hidden.

TECHNICAL SPECIFICATION

ORIGIN / SITE

Alsegg

APPELLATION

Österreichischer Qualitätswein

GRAPE VARIETY

30% Grüner Veltliner; 30% Riesling; Weißburgunder; Traminer

VINTAGE / RELEASE

2024

ALCOHOL

12.5%

WINE STYLE

Aromatic, gently off-dry white

COUNTRY

Austria

REGION

Vienna



RED | PRODUCER

Markus Iro

Pinot Noir Ried Hochreit 2023

Powerful, barrique-aged Burgenland Pinot Noir. Blackberry and ripe plum; bold yet elegant, with soft tannins, mild acidity and a silky dry finish.

THE PRODUCER

A family estate in Gols, Burgenland, focused on expressive reds from sites such as Hochreit, Herrschaftswald and Ungerberg. The winery was named Burgenland Winery of the Year in 2022 and 2023, while individual bottlings regularly win varietal and regional awards.

WINEMAKING

Handpicked; 14-day maceration; 40% new and 60% used barriques on clay and pebble soils.

TASTING NOTES

Blackberry and ripe plum; bold yet elegant, with soft tannins, mild acidity and a silky dry finish.

FOOD & SERVICE

Mushrooms, truffle dishes, duck or mature cheese.

TRADE POSITIONING

A notably structured Austrian Pinot from a named site, backed by a strong producer record in the variety.

INDEPENDENT RECOGNITION

92 Falstaff points for the 2023 vintage

TECHNICAL SPECIFICATION

ORIGIN / SITE Gols, Ried Hochreit	APPELLATION Burgenland Qualitätswein
GRAPE VARIETY 100% Pinot Noir	VINTAGE / RELEASE 2023
ALCOHOL 14%	WINE STYLE Powerful, barrique-aged Burgenland Pinot Noir
COUNTRY Austria	REGION Burgenland



RED | PRODUCER

Markus Iro

St. Laurent Ried Herrschaftswald 2023

Structured, site-specific Austrian red. Blackberry, herbs, clove and smoke; full-bodied and taut, with lively flow and a long, piquant tannin finish.

THE PRODUCER

A family estate in Gols, Burgenland, focused on expressive reds from sites such as Hochreit, Herrschaftswald and Ungerberg. The winery was named Burgenland Winery of the Year in 2022 and 2023, while individual bottlings regularly win varietal and regional awards.

WINEMAKING

Handpicked; 18-day maceration in wooden vats; 80% new and 20% used French barriques.

TASTING NOTES

Blackberry, herbs, clove and smoke; full-bodied and taut, with lively flow and a long, piquant tannin finish.

FOOD & SERVICE

Game birds, venison, roast pork or fine cheese.

TRADE POSITIONING

St. Laurent is a sensitive native Austrian variety and a special focus for Markus Iro; this single-site wine shows its serious side.

INDEPENDENT RECOGNITION

93 Falstaff points for the 2023 vintage

TECHNICAL SPECIFICATION

ORIGIN / SITE
Gols, Ried Herrschaftswald

APPELLATION
Burgenland Qualitätswein

GRAPE VARIETY
100% St. Laurent

VINTAGE / RELEASE
2023

ALCOHOL
14%

WINE STYLE
Structured, site-specific Austrian red

COUNTRY
Austria

REGION
Burgenland



RED | PRODUCER

Markus Iro

Neusiedlersee DAC Zweigelt 2023

Juicy, oak-matured Austrian Zweigelt. Dark cherry, wild berries, liquorice and spice; supple, fresh and approachable with fine tannins.

THE PRODUCER

A family estate in Gols, Burgenland, focused on expressive reds from sites such as Hochreit, Herrschaftswald and Ungerberg. The winery was named Burgenland Winery of the Year in 2022 and 2023, while individual bottlings regularly win varietal and regional awards.

WINEMAKING

Handpicked; 12-day maceration; matured in large oak and used barriques on red gravel and clay.

TASTING NOTES

Dark cherry, wild berries, liquorice and spice; supple, fresh and approachable with fine tannins.

FOOD & SERVICE

Roast chicken, pork, charcuterie or tomato-based dishes.

TRADE POSITIONING

A polished but easy-drinking benchmark for Austria's flagship red grape and the Neusiedlersee DAC style.

TECHNICAL SPECIFICATION

ORIGIN / SITE Neusiedlersee	APPELLATION Neusiedlersee DAC
GRAPE VARIETY 100% Zweigelt	VINTAGE / RELEASE 2023
ALCOHOL 14%	WINE STYLE Juicy, oak-matured Austrian Zweigelt
COUNTRY Austria	REGION Burgenland



RED | PRODUCER

Markus Iro

Zweigelt Ried Ungerberg 2024

Award-winning, cellar-worthy Zweigelt. Black berries, dark cherry, nougat and fine oak spice; concentrated and mineral with integrated tannins and a long finish.

THE PRODUCER

A family estate in Gols, Burgenland, focused on expressive reds from sites such as Hochreit, Herrschaftswald and Ungerberg. The winery was named Burgenland Winery of the Year in 2022 and 2023, while individual bottlings regularly win varietal and regional awards.

WINEMAKING

Handpicked; 18-day maceration; 80% new and 20% used French barriques; producer window to 2037.

TASTING NOTES

Black berries, dark cherry, nougat and fine oak spice; concentrated and mineral with integrated tannins and a long finish.

FOOD & SERVICE

Dark poultry, venison, beef or game.

TRADE POSITIONING

One of the producer's flagship site wines and a compelling demonstration that Zweigelt can carry grand-cru ambition.

INDEPENDENT RECOGNITION

2024 Austrian federal winner; Burgenland state winner; A la Carte varietal winner

TECHNICAL SPECIFICATION

ORIGIN / SITE
Gols, Ried Ungerberg

APPELLATION
Neusiedlersee Qualitätswein

GRAPE VARIETY
100% Zweigelt

VINTAGE / RELEASE
2024

ALCOHOL
14%

WINE STYLE
Award-winning, cellar-worthy Zweigelt

COUNTRY
Austria

REGION
Burgenland



RED | PRODUCER

Markus Iro

Special Blend 2023

Layered, supple red blend. Fresh herbs, blueberry and fine spice; full-bodied and taut but lively, with soft tannins and a dry finish.

THE PRODUCER

A family estate in Gols, Burgenland, focused on expressive reds from sites such as Hochreit, Herrschaftswald and Ungerberg. The winery was named Burgenland Winery of the Year in 2022 and 2023, while individual bottlings regularly win varietal and regional awards.

WINEMAKING

Handpicked; 14-18-day maceration; matured in second- and third-use barriques.

TASTING NOTES

Fresh herbs, blueberry and fine spice; full-bodied and taut but lively, with soft tannins and a dry finish.

FOOD & SERVICE

Pork, chicken, Asian dishes or Italian food.

TRADE POSITIONING

The blend combines Merlot generosity, St. Laurent spice and Pinot finesse, with credible vintage-specific recognition.

INDEPENDENT RECOGNITION

3rd place, Falstaff Red Wine Award 2023

TECHNICAL SPECIFICATION

ORIGIN / SITE

Gols / Neusiedlersee

APPELLATION

Burgenland Qualitätswein

GRAPE VARIETY

40% Merlot; 35% St. Laurent; 25% Pinot Noir

VINTAGE / RELEASE

2023

ALCOHOL

13.5%

WINE STYLE

Layered, supple red blend

COUNTRY

Austria

REGION

Burgenland



ROSÉ | PRODUCER

Mayer am Pfarrplatz

Fräulein Rosé
2023

Dry, mineral Viennese rosé. Wild berries and redcurrant; balanced and elegant, with a clean mineral finish.

THE PRODUCER

One of Vienna's emblematic estates, making wine in Heiligenstadt since 1683. Mayer combines the city's living Heuriger tradition with Sustainable Austria certification and serious work in Vienna's limestone, loess and gravel vineyards.

VINEYARD & TERROIR

Pinot Noir from gravel soils in Vienna.

TASTING NOTES

Wild berries and redcurrant; balanced and elegant, with a clean mineral finish.

FOOD & SERVICE

Terrace aperitif, charcuterie, grilled salmon or summer salads.

TRADE POSITIONING

A Pinot-led urban rosé with more mineral definition than a simple fruit-only summer wine.

TECHNICAL SPECIFICATION

ORIGIN / SITE

Vienna vineyard selection

APPELLATION

Österreichischer Qualitätswein

GRAPE VARIETY

100% Pinot Noir

VINTAGE / RELEASE

2023

ALCOHOL

12%

WINE STYLE

Dry, mineral Viennese rosé

COUNTRY

Austria

REGION

Vienna



SPARKLING | PRODUCER

Mayer am Pfarrplatz

Das Prickelnde Fräulein Rosé NV (2024 release)

Creamy, fruit-forward Austrian rosé sparkling. Flowers and sweet red berries; creamy texture, fine integrated bubbles and a polished, fruit-led finish.

THE PRODUCER

One of Vienna's emblematic estates, making wine in Heiligenstadt since 1683. Mayer combines the city's living Heuriger tradition with Sustainable Austria certification and serious work in Vienna's limestone, loess and gravel vineyards.

WINEMAKING

Sustainable Austria-certified; 11 g/L residual sugar, 5.2 g/L acidity and 4 g/L dosage.

TASTING NOTES

Flowers and sweet red berries; creamy texture, fine integrated bubbles and a polished, fruit-led finish.

FOOD & SERVICE

Aperitif, antipasti, smoked salmon or strawberries.

TRADE POSITIONING

A versatile, properly made Viennese sparkling rosé with enough softness for parties and enough balance for food.

TECHNICAL SPECIFICATION

ORIGIN / SITE

Vienna vineyard selection

APPELLATION

Sekt aus Österreich

GRAPE VARIETY

100% Zweigelt

VINTAGE / RELEASE

NV (2024 release)

ALCOHOL

12%

WINE STYLE

Creamy, fruit-forward Austrian rosé sparkling

COUNTRY

Austria

REGION

Vienna

DOSAGE

4 g/L dosage

CERTIFICATION

Sustainable Austria



SPARKLING | PRODUCER

Weingut Eitzinger

Rosé Sparkling 2024

Lively, dry rosé Frizzante. Red berries, cherry and raspberry; bright acidity, delicate bubbles and a clean, joyful finish.

THE PRODUCER

A third-generation family estate in Langenlois, Kamptal. Toni and Nadja Eitzinger combine traditional vineyard knowledge with a modern winery and Sustainable Austria-certified farming, producing bright, approachable wines with cool-climate clarity.

WINEMAKING

Hand harvested; stainless-steel fermentation; 15 g/L residual sugar.

TASTING NOTES

Red berries, cherry and raspberry; bright acidity, delicate bubbles and a clean, joyful finish.

FOOD & SERVICE

Aperitif, charcuterie, picnic dishes or fruit-led starters.

TRADE POSITIONING

A fresh, modern sparkling expression from a third-generation Langenlois family, with clear Zweigelt fruit and low formality.

TECHNICAL SPECIFICATION

ORIGIN / SITE

Langenlois, Kamptal region

APPELLATION

Austrian rosé sparkling wine / Frizzante

GRAPE VARIETY

100% Zweigelt

VINTAGE / RELEASE

2024

ALCOHOL

11.5%

WINE STYLE

Lively, dry rosé Frizzante

COUNTRY

Austria

REGION

Lower Austria

RESIDUAL SUGAR

15 g/L residual sugar



Technical information is correct to the best of our knowledge at publication and may vary by vintage or release; please confirm current specifications when ordering.

SPARKLING | PRODUCER

Weingut Eitzinger

Gelber Muskateller Sparkling 2024

Aromatic, lightly off-dry sparkling. Mandarin, elderflower and lemongrass; lively, fragrant and clean with fine bubbles.

THE PRODUCER

A third-generation family estate in Langenlois, Kamptal. Toni and Nadja Eitzinger combine traditional vineyard knowledge with a modern winery and Sustainable Austria-certified farming, producing bright, approachable wines with cool-climate clarity.

WINEMAKING

Stainless-steel vinification; 14 g/L residual sugar; made from fully ripe Gelber Muskateller.

TASTING NOTES

Mandarin, elderflower and lemongrass; lively, fragrant and clean with fine bubbles.

FOOD & SERVICE

Aperitif, fruit, light desserts or aromatic canapés.

TRADE POSITIONING

The grape's natural floral intensity makes this more distinctive than a neutral party sparkling.

TECHNICAL SPECIFICATION

ORIGIN / SITE

Langenlois, Kamptal region

APPELLATION

Austrian Gelber Muskateller sparkling wine / Frizzante

GRAPE VARIETY

100% Gelber Muskateller

VINTAGE / RELEASE

2024

ALCOHOL

11.5%

WINE STYLE

Aromatic, lightly off-dry sparkling

COUNTRY

Austria

REGION

Lower Austria

RESIDUAL SUGAR

14 g/L residual sugar



Technical information is correct to the best of our knowledge at publication and may vary by vintage or release; please confirm current specifications when ordering.

NON-ALCOHOLIC | PRODUCER

Mayer am Pfarrplatz

Mayer Alkoholfrei NV

Light, refreshing dealcoholised white. Fresh grape and orchard-fruit notes; slender, lively and easy-drinking with gentle sweetness.

THE PRODUCER

One of Vienna's emblematic estates, making wine in Heiligenstadt since 1683. Mayer combines the city's living Heuriger tradition with Sustainable Austria certification and serious work in Vienna's limestone, loess and gravel vineyards.

WINEMAKING

29.8 g/L residual sugar and 6.7 g/L acidity; made as wine before dealcoholisation.

TASTING NOTES

Fresh grape and orchard-fruit notes; slender, lively and easy-drinking with gentle sweetness.

FOOD & SERVICE

Salads, snacks, picnics or as a weekday aperitif.

TRADE POSITIONING

A credible alcohol-free extension from a historic wine estate, with acidity used to balance-not disguise-the necessary sweetness.

TECHNICAL SPECIFICATION

ORIGIN / SITE

Vienna

APPELLATION

Dealcoholised wine from Austria

GRAPE VARIETY

Grüner Veltliner; Riesling; Pinot Blanc; Welschriesling

VINTAGE / RELEASE

NV

ALCOHOL

0.38%

WINE STYLE

Light, refreshing dealcoholised white

COUNTRY

Austria

REGION

Vienna

RESIDUAL SUGAR

29.8 g/L residual sugar



NON-ALCOHOLIC | PRODUCER

Mayer am Pfarrplatz

Mayer Alkoholfrei Prickelnd NV

Aromatic alcohol-free sparkling. Nutmeg, acacia and rose petals; fine bubbles, fresh fruit and a gently sweet, balanced finish.

THE PRODUCER

One of Vienna's emblematic estates, making wine in Heiligenstadt since 1683. Mayer combines the city's living Heuriger tradition with Sustainable Austria certification and serious work in Vienna's limestone, loess and gravel vineyards.

WINEMAKING

44.2 g/L residual sugar balanced by 6 g/L acidity.

TASTING NOTES

Nutmeg, acacia and rose petals; fine bubbles, fresh fruit and a gently sweet, balanced finish.

FOOD & SERVICE

Celebration aperitif, brunch, canapés or fruit.

TRADE POSITIONING

A wine-based, varietal alternative to generic alcohol-free fizz, with Grüner Veltliner's aroma still visible.

TECHNICAL SPECIFICATION

ORIGIN / SITE

Vienna

APPELLATION

Dealcoholised sparkling wine from Austria

GRAPE VARIETY

100% Grüner Veltliner

VINTAGE / RELEASE

NV

ALCOHOL

<0.5%

WINE STYLE

Aromatic alcohol-free sparkling

COUNTRY

Austria

REGION

Vienna

RESIDUAL SUGAR

44.2 g/L residual sugar



NON-ALCOHOLIC | PRODUCER

Mayer am Pfarrplatz

Mayer Alkoholfrei Riesling NV

Fresh, stone-fruited alcohol-free Riesling. White peach and apricot; crisp acidity gives energy and balances a delicate residual sweetness.

THE PRODUCER

One of Vienna's emblematic estates, making wine in Heiligenstadt since 1683. Mayer combines the city's living Heuriger tradition with Sustainable Austria certification and serious work in Vienna's limestone, loess and gravel vineyards.

WINEMAKING

33.1 g/L residual sugar and 6.7 g/L acidity.

TASTING NOTES

White peach and apricot; crisp acidity gives energy and balances a delicate residual sweetness.

FOOD & SERVICE

Aperitif, light fish, salads or spicy food.

TRADE POSITIONING

Riesling's naturally high acidity makes this the most convincing food-oriented option in the alcohol-free range.

TECHNICAL SPECIFICATION

ORIGIN / SITE

Vienna

APPELLATION

Dealcoholised wine from Austria

GRAPE VARIETY

100% Riesling

VINTAGE / RELEASE

NV

ALCOHOL

<0.5%

WINE STYLE

Fresh, stone-fruited alcohol-free Riesling

COUNTRY

Austria

REGION

Vienna

RESIDUAL SUGAR

33.1 g/L residual sugar



NON-ALCOHOLIC | PRODUCER

Mayer am Pfarrplatz

Mayer Alkoholfrei Rosé NV

Crisp, fruit-led alcohol-free rosé. Wild strawberry, cherry and red berries; fresh and balanced with a clean mineral finish.

THE PRODUCER

One of Vienna's emblematic estates, making wine in Heiligenstadt since 1683. Mayer combines the city's living Heuriger tradition with Sustainable Austria certification and serious work in Vienna's limestone, loess and gravel vineyards.

WINEMAKING

Stainless-steel vinification followed by dealcoholisation.

TASTING NOTES

Wild strawberry, cherry and red berries; fresh and balanced with a clean mineral finish.

FOOD & SERVICE

Summer salads, mezze, picnic dishes or on its own.

TRADE POSITIONING

A varietal, wine-based rosé alternative from an established Viennese producer rather than a flavoured soft drink substitute.

TECHNICAL SPECIFICATION

ORIGIN / SITE

Vienna

APPELLATION

Alcohol-free rosé wine

GRAPE VARIETY

100% Zweigelt

VINTAGE / RELEASE

NV

ALCOHOL

Approx. 0.3%

WINE STYLE

Crisp, fruit-led alcohol-free rosé

COUNTRY

Austria

REGION

Vienna





ROUGE & CO
LONDON

Chile



WHITE | PRODUCER

Calcu

Tiny Blocks Sauvignon Blanc Semillón 2024

Fresh, textured coastal white blend. Pink grapefruit and mango; Sauvignon brings freshness while Semillón adds mid-palate complexity and a long, juicy finish.

THE PRODUCER

Calcu works the coastal side of Colchagua's Marchigüe sector, where Pacific breezes moderate warm days and granitic clay soils naturally limit yields. Its gravity-fed winery uses geothermal energy, cutting gas and electricity use while handling fruit gently.

WINEMAKING

Small-block selection from the Pacific-influenced side of Colchagua, made in a gravity-fed geothermal winery.

TASTING NOTES

Pink grapefruit and mango; Sauvignon brings freshness while Semillón adds mid-palate complexity and a long, juicy finish.

FOOD & SERVICE

Ceviche, grilled prawns, salads or sushi.

TRADE POSITIONING

A familiar Bordeaux pairing recast through coastal Chile, with more texture than straight Sauvignon and more freshness than warm-climate Semillón.

TECHNICAL SPECIFICATION

ORIGIN / SITE Marchigüe	APPELLATION Colchagua Valley
GRAPE VARIETY 70% Sauvignon Blanc; 30% Semillón	VINTAGE / RELEASE 2024
ALCOHOL 12.5%	WINE STYLE Fresh, textured coastal white blend
COUNTRY Chile	REGION Colchagua Valley



Technical information is correct to the best of our knowledge at publication and may vary by vintage or release; please confirm current specifications when ordering.

CALCU FUTA

FUTA 2019 represents the most elegant expression of CALCU's finest Cabernet Sauvignon.

Powerful, fresh, and deeply elegant. The nose reveals layers of black cherry, cassis, and graphite, intertwined with hints of tobacco, cedar, and spice. On the palate, it delivers great structure and finesse, with velvety, rounded tannins and a remarkable balance of ripe fruit, freshness, and complexity. The finish is long, refined, and persistent, making this wine ideal for ageing and highly praised by national and international critics alike.

Vinification & Terroir

FUTA is crafted exclusively from low-yielding plots in the Hurtado family's top vineyards in the Ramadilla Estate, nestled in the rolling hills of Marchigüe. These sites are defined by granitic soils rich in clay but low in organic matter, ideal for producing concentrated, structured wines. The nearby Pacific Ocean brings cooling breezes day and night, moderating temperatures during the growing season and preserving freshness.

- 100% hand-harvested and hand-sorted grapes
- Fermentation in stainless steel tanks at 22–25°C
- 21 days total maceration for full extraction and complexity
- Gentle vertical pressing
- Malolactic fermentation in stainless steel
- Aged 24 months in French oak barrels

Origin

Colchagua Valley, Chile

95% Cabernet Sauvignon
5% Carménère

Alcohol: 14°
pH: 3.59
Total Acidity: 3.21 g/L
Residual sugar: 2.11 g/L



CALCU

Fotem

Calcu Fotem 2019 was created to express the singular personality of Cabernet Sauvignon grown in the most coastal area of the Colchagua Valley. This wine stands out for its depth, structure, and power—capturing the full character and strength of its origin.

Sourced from vineyards planted on granitic soils rich in clay and cooled by steady Pacific breezes, Calcu Fotem delivers freshness, elegance, and identity. It opens with expressive aromas of crunchy black cherries and red plums, with subtle mineral and herbal notes in the background. On the palate, it shows great structure, body, and persistence—offering a bold, yet refined, experience with a long and layered finish.

Vinification & Terroir

The Ramadilla vineyards in Marchigüe are planted on rolling hills, where ocean breezes moderate the heat during the growing season, allowing the fruit to ripen slowly and evenly. The granitic-clay soils promote low yields and deliver wines of great elegance and power.

Origin

Colchagua Valley, Chile

86% Cabernet Sauvignon

11% Cabernet Franc

3% Carménère

Alcohol: 14°

pH: 3.64

Total Acidity: 3.43 g/L

Residual sugar: 1.98 g/L



CALCU

WINEMAKER'S SELECTION

Winemaker's Selection 2019 represents CALCU's boldest and most expressive blend, crafted to highlight the unique character of each varietal from Marchigüe.

The wine opens with intense aromas of fresh blackberries, plum jam, sweet spices, and subtle cedar, followed by hints of vanilla, clove, and wild herbs. On the palate, it is juicy, smooth, and well-rounded, with elegant, polished tannins, generous body, and a long, persistent finish. A balanced and vibrant wine with remarkable drinkability and finesse.

Vinification & Terroir

Each year, CALCU Winemaker's Selection is crafted as a unique blend, designed to showcase the identity, elegance, and vitality of each varietal in perfect harmony.

The vineyards are located on rolling hills in the Marchigüe area, where ocean breezes from the Pacific cool the vines during the afternoon and night, preserving freshness and contributing to a longer ripening season. The granitic soils, with high clay content and low organic matter, result in naturally low yields and concentrated fruit.

Origin

Colchagua Valley, Chile

25% Cabernet Sauvignon

25% Cabernet Franc

25% Carménère

19% Malbec

4% Petit Verdot

Alcohol: 14°

pH: 3.58

Total Acidity: 3.28 g/L

Residual sugar: 2.32 g/L



RED | PRODUCER

Calcu

Tiny Blocks Carménère 2022

Velvety, fresh Carménère. Blue flowers, black spice and red fruit; enveloping but fresh, with a smooth, fruity finish.

THE PRODUCER

Calcu works the coastal side of Colchagua's Marchigüe sector, where Pacific breezes moderate warm days and granitic clay soils naturally limit yields. Its gravity-fed winery uses geothermal energy, cutting gas and electricity use while handling fruit gently.

VINEYARD & TERROIR

Small-block fruit from granitic-clay soils, handled by gravity in Calcu's geothermal winery.

TASTING NOTES

Blue flowers, black spice and red fruit; enveloping but fresh, with a smooth, fruity finish.

FOOD & SERVICE

Barbecued pork, paprika-spiced dishes, grilled vegetables or burgers.

TRADE POSITIONING

A polished introduction to Carménère that emphasises floral lift and freshness over overt green or jammy notes.

TECHNICAL SPECIFICATION

ORIGIN / SITE

Marchigüe

APPELLATION

Colchagua Valley

GRAPE VARIETY

95% Carménère; 5% Cabernet Franc

VINTAGE / RELEASE

2022

ALCOHOL

13.5%

WINE STYLE

Velvety, fresh Carménère

COUNTRY

Chile

REGION

Colchagua Valley



RED | PRODUCER

Calcu

Tiny Blocks Malbec 2022

Concentrated but fresh Chilean Malbec. Violet and fresh red fruit; concentrated, elegant and balanced, with a long, clean fruit finish.

THE PRODUCER

Calcu works the coastal side of Colchagua's Marchigüe sector, where Pacific breezes moderate warm days and granitic clay soils naturally limit yields. Its gravity-fed winery uses geothermal energy, cutting gas and electricity use while handling fruit gently.

VINEYARD & TERROIR

Small-block coastal Colchagua fruit from low-yielding granitic-clay soils.

TASTING NOTES

Violet and fresh red fruit; concentrated, elegant and balanced, with a long, clean fruit finish.

FOOD & SERVICE

Steak, empanadas, roast vegetables or hard cheese.

TRADE POSITIONING

A fresher, more floral alternative to broad, sweet-fruited Malbec styles.

TECHNICAL SPECIFICATION

ORIGIN / SITE Marchigüe	APPELLATION Colchagua Valley
GRAPE VARIETY 95% Malbec; 5% Cabernet Sauvignon	VINTAGE / RELEASE 2022
ALCOHOL 14%	WINE STYLE Concentrated but fresh Chilean Malbec
COUNTRY Chile	REGION Colchagua Valley



Technical information is correct to the best of our knowledge at publication and may vary by vintage or release; please confirm current specifications when ordering.

RED | PRODUCER

Calcu

Tiny Blocks Cabernet Sauvignon
2022

Supple, fruit-led coastal Cabernet. Black cherry and red plum; mouth-filling yet fresh and elegant, with a clean fruity finish.

THE PRODUCER

Calcu works the coastal side of Colchagua's Marchigüe sector, where Pacific breezes moderate warm days and granitic clay soils naturally limit yields. Its gravity-fed winery uses geothermal energy, cutting gas and electricity use while handling fruit gently.

VINEYARD & TERROIR

gravity-fed winery and Pacific-influenced Marchigüe vineyards.

WINEMAKING

Small-block selection

TASTING NOTES

Black cherry and red plum; mouth-filling yet fresh and elegant, with a clean fruity finish.

FOOD & SERVICE

Grilled beef, roast lamb, burgers or cheddar.

TRADE POSITIONING

A Cabernet with Colchagua generosity but restrained alcohol and coastal freshness.

TECHNICAL SPECIFICATION

ORIGIN / SITE

Marchigüe

APPELLATION

Colchagua Valley

GRAPE VARIETY

89% Cabernet Sauvignon; 6% Cabernet Franc; 5% Carménère

VINTAGE / RELEASE

2022

ALCOHOL

13.5%

WINE STYLE

Supple, fruit-led coastal Cabernet

COUNTRY

Chile

REGION

Colchagua Valley



RED | PRODUCER

Calcu

Tiny Blocks Cabernet Franc 2022

Herbal, expressive Cabernet Franc. Blackberry, rosemary, sage and flowers; balanced, elegant and structured with a long fruit finish.

THE PRODUCER

Calcu works the coastal side of Colchagua's Marchigüe sector, where Pacific breezes moderate warm days and granitic clay soils naturally limit yields. Its gravity-fed winery uses geothermal energy, cutting gas and electricity use while handling fruit gently.

WINEMAKING

Small-block selection from granitic-clay coastal vineyards.

TASTING NOTES

Blackberry, rosemary, sage and flowers; balanced, elegant and structured with a long fruit finish.

FOOD & SERVICE

Herb-roasted lamb, grilled mushrooms, pork or hard cheese.

TRADE POSITIONING

The range's most aromatic and savoury red, for buyers who value varietal character over simple fruit sweetness.

TECHNICAL SPECIFICATION

ORIGIN / SITE

Marchigüe

APPELLATION

Colchagua Valley

GRAPE VARIETY

95% Cabernet Franc; 3% Petit Verdot; 2% Carménère

VINTAGE / RELEASE

2022

ALCOHOL

14%

WINE STYLE

Herbal, expressive Cabernet Franc

COUNTRY

Chile

REGION

Colchagua Valley





ROUGE & CO
LONDON

Portugal

WHITE | PRODUCER

Herdade Paço do Conde

Encosta do Guadiana White 2025

Fresh, dry Alentejo white. Citrus-yellow and bright, with fresh apricot fruit and a clean, lightly rounded finish.

THE PRODUCER

A historic family estate on the banks of the Guadiana in Baixo Alentejo, with roots documented from 1378 and around 4,400 hectares today. Its modern cellar vinifies estate fruit plot by plot, while the property holds the Sustainable Wine Production Seal for Vinhos do Alentejo.

VINEYARD & TERROIR

Estate fruit from schist soils on the southern Alentejo plains

WINEMAKING

temperature-controlled vat fermentation at 15-16°C; 0.5 g/L residual sugar.

TASTING NOTES

Citrus-yellow and bright, with fresh apricot fruit and a clean, lightly rounded finish.

FOOD & SERVICE

Salads, grilled fish, shellfish or light vegetable dishes.

TRADE POSITIONING

Antão Vaz supplies sunny Alentejo fruit while Arinto preserves the freshness needed for a genuinely useful food wine.

TECHNICAL SPECIFICATION

ORIGIN / SITE
Baixo Alentejo

APPELLATION
Vinho Regional Alentejano

GRAPE VARIETY
Antão Vaz; Arinto

VINTAGE / RELEASE
2025

ALCOHOL
12.5%

WINE STYLE
Fresh, dry Alentejo white

COUNTRY
Portugal

REGION
Alentejo

RESIDUAL SUGAR
0.5 g/L residual sugar



WHITE | PRODUCER

Quinta da Furada

Pata D'Urso White - Castas Autóctones
2020

Concentrated, partially oak-aged old-vine Douro white. Ripe white fruit with subtle wood; broad and concentrated yet fresh and elegant, with a long, balanced finish.

THE PRODUCER

A seven-generation family estate at Ervedosa do Douro. Furada restored its traditional granite and schist lagares for foot-trodden vinification, while the Pata D'Urso wines draw on very old mixed vineyards and long, patient cellar ageing.

WINEMAKING

Hand-picked fruit; 48-hour settling at 10°C, stainless-steel fermentation at 14°C and partial ageing in oak for nine months; 5,849 bottles.

TASTING NOTES

Ripe white fruit with subtle wood; broad and concentrated yet fresh and elegant, with a long, balanced finish.

FOOD & SERVICE

Roast fish, poultry, creamy rice dishes or aged goat's cheese.

TRADE POSITIONING

A rare-variety old-vine field blend with real concentration and bottle-age potential, produced in a very small quantity.

TECHNICAL SPECIFICATION

ORIGIN / SITE Ervedosa do Douro	APPELLATION DOC Douro
GRAPE VARIETY Field blend of old native Douro white varieties	VINTAGE / RELEASE 2020
ALCOHOL 13%	WINE STYLE Concentrated, partially oak-aged old-vine Douro white
COUNTRY Portugal	REGION Douro
PRODUCTION 5,849 bottles	



RED | PRODUCER

Herdade Paço do Conde

Encosta do Guadiana Red
2024

Soft, fruit-led Alentejo red. Ripe black fruit and an intense, clean aroma; balanced and juicy, with soft tannins and an easy finish.

THE PRODUCER

A historic family estate on the banks of the Guadiana in Baixo Alentejo, with roots documented from 1378 and around 4,400 hectares today. Its modern cellar vinifies estate fruit plot by plot, while the property holds the Sustainable Wine Production Seal for Vinhos do Alentejo.

VINEYARD & TERROIR

Estate fruit from schist soils on the southern Alentejo plains

WINEMAKING

temperature-controlled vat fermentation at 24-25°C; 0.4 g/L residual sugar.

TASTING NOTES

Ripe black fruit and an intense, clean aroma; balanced and juicy, with soft tannins and an easy finish.

FOOD & SERVICE

White meats, grilled pork, pasta or light casseroles.

TRADE POSITIONING

A straightforward introduction to sunny Alentejo fruit, backed by a historic estate with full control from vineyard to cellar.

TECHNICAL SPECIFICATION

ORIGIN / SITE

Baixo Alentejo

APPELLATION

Vinho Regional Alentejano

GRAPE VARIETY

Aragonez; Touriga Nacional; Trincadeira

VINTAGE / RELEASE

2024

ALCOHOL

13%

WINE STYLE

Soft, fruit-led Alentejo red

COUNTRY

Portugal

REGION

Alentejo

RESIDUAL SUGAR

0.4 g/L residual sugar



RED | PRODUCER

Quinta da Furada

Pata D'Urso Red - Vinhas Antigas
2020

Complex, long-aged old-vine Douro red. Wild berries and spice with integrated oak; smooth, silky and full, with excellent acidity and a persistent finish.

THE PRODUCER

A seven-generation family estate at Ervedosa do Douro. Furada restored its traditional granite and schist lagares for foot-trodden vinification, while the Pata D'Urso wines draw on very old mixed vineyards and long, patient cellar ageing.

WINEMAKING

Hand harvested; 24-hour cool pre-fermentation maceration and foot treading in granite lagares; 36 months in used 300-litre French oak followed by 12 months in tank.

TASTING NOTES

Wild berries and spice with integrated oak; smooth, silky and full, with excellent acidity and a persistent finish.

FOOD & SERVICE

Slow-cooked lamb, game, beef cheeks or mature mountain cheese.

TRADE POSITIONING

A genuine old-vine field blend made with traditional lagar work and four years of cellar ageing-far beyond the treatment of an everyday Douro red.

TECHNICAL SPECIFICATION

ORIGIN / SITE
Ervedosa do Douro

APPELLATION
DOC Douro

GRAPE VARIETY
Field blend of old traditional Douro red varieties

VINTAGE / RELEASE
2020

ALCOHOL
14%

WINE STYLE
Complex, long-aged old-vine Douro red

COUNTRY
Portugal

REGION
Douro



ROSÉ | PRODUCER

Herdade Paço do Conde

Encosta do Guadiana Rosé 2025

Fresh, dry and fruit-led Alentejo rosé. Redcurrant, strawberry and mixed berries; fresh and balanced, with a clean, fruity finish.

THE PRODUCER

A historic family estate on the banks of the Guadiana in Baixo Alentejo, with roots documented from 1378 and around 4,400 hectares today. Its modern cellar vinifies estate fruit plot by plot, while the property holds the Sustainable Wine Production Seal for Vinhos do Alentejo.

VINEYARD & TERROIR

Estate fruit from schist soils

WINEMAKING

temperature-controlled vat fermentation at 15-16°C followed by bottle ageing; 0.4 g/L residual sugar.

TASTING NOTES

Redcurrant, strawberry and mixed berries; fresh and balanced, with a clean, fruity finish.

FOOD & SERVICE

Sushi, salads, shellfish or grilled prawns.

TRADE POSITIONING

Touriga Nacional adds perfume and colour while Aragonez keeps this distinctly Portuguese rather than imitating Provence.

TECHNICAL SPECIFICATION

ORIGIN / SITE

Baixo Alentejo

APPELLATION

Vinho Regional Alentejano

GRAPE VARIETY

Aragonez; Touriga Nacional

VINTAGE / RELEASE

2025

ALCOHOL

13.5%

WINE STYLE

Fresh, dry and fruit-led Alentejo rosé

COUNTRY

Portugal

REGION

Alentejo

RESIDUAL SUGAR

0.4 g/L residual sugar



Technical information is correct to the best of our knowledge at publication and may vary by vintage or release; please confirm current specifications when ordering.

ROSÉ | PRODUCER

Quinta da Furada

Pata D'Urso Rosé - Vinhas Antigas
2021

Serious, long-aged old-vine Douro rosé. Light ruby with strawberry, small red fruits, floral notes and gentle oak; fresh, soft and balanced, with a long, fruit-led finish.

THE PRODUCER

A seven-generation family estate at Ervedosa do Douro. Furada restored its traditional granite and schist lagares for foot-trodden vinification, while the Pata D'Urso wines draw on very old mixed vineyards and long, patient cellar ageing.

WINEMAKING

Hand harvested; short maceration in granite lagar and 24-hour cool pre-fermentation maceration; stainless-steel fermentation, partial ageing for 18 months in 225-litre French oak and a further nine months in stainless steel.

TASTING NOTES

Light ruby with strawberry, small red fruits, floral notes and gentle oak; fresh, soft and balanced, with a long, fruit-led finish.

FOOD & SERVICE

Roast salmon, charcuterie, duck, grilled tuna or richer seafood dishes.

TRADE POSITIONING

This is a deliberately vinous, cellar-aged rosé from very old Douro vines-not a pale seasonal afterthought.

TECHNICAL SPECIFICATION

ORIGIN / SITE
Ervedosa do Douro

APPELLATION
DOC Douro

GRAPE VARIETY
Field blend of old traditional Douro red varieties

VINTAGE / RELEASE
2021

ALCOHOL
12.7%

WINE STYLE
Serious, long-aged old-vine Douro rosé

COUNTRY
Portugal

REGION
Douro



PORT | PRODUCER

Quinta da Furada

Furada White Port NV

Fruity, balanced and long-finishing White Port. Golden yellow White Port with white fruit, peach and floral notes; balanced on the palate, with fine acidity, fruity flavours and a long finish.

THE PRODUCER

A seven-generation family estate at Ervedosa do Douro. Furada restored its traditional granite and schist lagares for foot-treading vinification, while the Pata D'Urso wines draw on very old mixed vineyards and long, patient cellar ageing.

WINEMAKING

White Douro varieties replanted at Quinta da Furada.; Vines are worked by hand from pruning through the September harvest.; The grapes are fermented in traditional granite lagares, with light extraction by foot-treading before the addition of brandy, then aged in stainless steel for 18 months.

TASTING NOTES

Golden yellow White Port with white fruit, peach and floral notes; balanced on the palate, with fine acidity, fruity flavours and a long finish.

FOOD & SERVICE

Serve chilled as an aperitif or in a white-Port-and-tonic serve.

TRADE POSITIONING

A distinctive Quinta da Furada expression combining Douro white-grape character, traditional lagar work and long stainless-steel maturation in a balanced White Port.

TECHNICAL SPECIFICATION

ORIGIN / SITE
Ervedosa do Douro

APPELLATION
DOC Porto

GRAPE VARIETY
Blend of white Douro varieties

VINTAGE / RELEASE
NV

ALCOHOL
19.6%

WINE STYLE
Fruity, balanced and long-finishing White Port

COUNTRY
Portugal

REGION
Douro



PORT | PRODUCER

Van Zellers & Co

White Port NV

Creamy, delicately sweet traditional White Port. Creamy and gently sweet, with indigenous white-grape fruit and a peppery complexity from old wood.

THE PRODUCER

The van Zeller family's connection to Douro wine dates to 1620, with Van Zellers & Co formally founded in 1780. Cristiano van Zeller and Joana Pinhão continue that heritage through hand-crafted field blends, traditional lagares and careful maturation in very old Port casks.

WINEMAKING

Foot crushed; cool pre-fermentation maceration with part of the grape spirit; fortified in lagar and aged for at least two years in century-old Port casks and small stainless-steel vats.

TASTING NOTES

Creamy and gently sweet, with indigenous white-grape fruit and a peppery complexity from old wood.

FOOD & SERVICE

Serve chilled as an aperitif, in a white-Port-and-tonic, or with salted almonds and light pâté.

TRADE POSITIONING

More than 15 native white grapes and traditional lagar work give this far more provenance than a generic sweet aperitif.

INDEPENDENT RECOGNITION

96 points James Suckling (current producer listing)

TECHNICAL SPECIFICATION

ORIGIN / SITE
Cima Corgo; mainly Murça

APPELLATION
DOC Porto

GRAPE VARIETY
Field blend of more than 15 traditional Douro white varieties

VINTAGE / RELEASE
NV

ALCOHOL
20%

WINE STYLE
Creamy, delicately sweet traditional White Port

COUNTRY
Portugal

REGION
Douro



Technical information is correct to the best of our knowledge at publication and may vary by vintage or release; please confirm current specifications when ordering.

PORT | PRODUCER

Van Zellers & Co

Reserva Ruby Port
NV

Young, velvety and fruit-driven Reserve Ruby Port. Forest fruits, red berries, figs and raisins; rich but supple, with a youthful velvety structure.

THE PRODUCER

The van Zeller family's connection to Douro wine dates to 1620, with Van Zellers & Co formally founded in 1780. Cristiano van Zeller and Joana Pinhão continue that heritage through hand-crafted field blends, traditional lagares and careful maturation in very old Port casks.

WINEMAKING

Foot crushed and fortified in traditional lagar; aged for at least three years in century-old Port casks and small stainless-steel vats; bottled to preserve primary fruit.

TASTING NOTES

Forest fruits, red berries, figs and raisins; rich but supple, with a youthful velvety structure.

FOOD & SERVICE

Gorgonzola, Brie, Queijo da Serra, chocolate desserts or cheesecake.

TRADE POSITIONING

A hand-worked field blend that retains the vivid fruit of Ruby Port while adding the depth of old vines and extended cellar blending.

TECHNICAL SPECIFICATION

ORIGIN / SITE
Cima Corgo

APPELLATION
DOC Porto

GRAPE VARIETY
Field blend of more than 30 traditional Douro red varieties

VINTAGE / RELEASE
NV

ALCOHOL
20%

WINE STYLE
Young, velvety and fruit-driven Reserve Ruby Port

COUNTRY
Portugal

REGION
Douro



PORT | PRODUCER

Van Zellers & Co

Reserva Tawny Port
NV

Mellow, cask-aged Reserve Tawny Port. Dried fruit, honey and caramel with a creamy toffee finish; smooth, mellow and gently warming.

THE PRODUCER

The van Zeller family's connection to Douro wine dates to 1620, with Van Zellers & Co formally founded in 1780. Cristiano van Zeller and Joana Pinhão continue that heritage through hand-crafted field blends, traditional lagares and careful maturation in very old Port casks.

WINEMAKING

Foot crushed and fortified in lagar; blended from Ports averaging six years in century-old wooden casks; bottled on demand.

TASTING NOTES

Dried fruit, honey and caramel with a creamy toffee finish; smooth, mellow and gently warming.

FOOD & SERVICE

Almond tart, crème brûlée, hard cheese or toasted nuts.

TRADE POSITIONING

Its six-year average age and on-demand bottling deliver authentic cask-aged character without moving into the price of a stated-age Tawny.

TECHNICAL SPECIFICATION

ORIGIN / SITE

Cima Corgo; Rio Torto and Pinhão valleys

APPELLATION

DOC Porto

GRAPE VARIETY

Field blend of more than 30 traditional Douro red varieties

VINTAGE / RELEASE

NV

ALCOHOL

20%

WINE STYLE

Mellow, cask-aged Reserve Tawny Port

COUNTRY

Portugal

REGION

Douro



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PORT | PRODUCER

Van Zellers & Co

10 Years Old Tawny Port NV

Complex, polished 10-Year-Old Tawny Port. Dried fruits and wild berries with orange peel and creamy toffee; layered, mellow and long.

THE PRODUCER

The van Zeller family's connection to Douro wine dates to 1620, with Van Zellers & Co formally founded in 1780. Cristiano van Zeller and Joana Pinhão continue that heritage through hand-crafted field blends, traditional lagares and careful maturation in very old Port casks.

WINEMAKING

Foot crushed and fortified in lagar; a blend with an average age of ten years matured in century-old wooden Port casks and bottled on demand.

TASTING NOTES

Dried fruits and wild berries with orange peel and creamy toffee; layered, mellow and long.

FOOD & SERVICE

Walnut cake, mature cheese, dried fruit or simply served slightly chilled after dinner.

TRADE POSITIONING

A genuine stated-age Tawny from a family linked to Douro wine since 1620, combining hand blending, very old casks and mature complexity.

INDEPENDENT RECOGNITION

93 points James Suckling; 91 points Wine Enthusiast

TECHNICAL SPECIFICATION

ORIGIN / SITE	APPELLATION
Cima Corgo; Rio Torto and Pinhão valleys	DOC Porto
GRAPE VARIETY	VINTAGE / RELEASE
Field blend of more than 30 traditional Douro red varieties	NV
ALCOHOL	WINE STYLE
20%	Complex, polished 10-Year-Old Tawny Port
COUNTRY	REGION
Portugal	Douro



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