

**2012 Marcoux Lorentine, Lirac      \$25**

50% Grenache, 25% Syrah and 25% Mourvèdre

This Lirac was fermented using wild yeasts and raised in concrete and old wooden barrels. It's wildly perfumed and then velvet-smooth on the palate, with layers of compact, red and blue fruits, as well as hints of wild herbs, fresh anise and dark spices. The very fine, nutty tannins give the wine great poise and shape. There is real depth here, and yet it's subtle and surprisingly elegant too, with not an ounce of excess fat.

**2010 La Croix Dillanges Saint Julien      \$35**

67 % Cab Sauvignon, 27% Merlot and 6% Cabernet Franc

A rich and full Brodeaux from a newer Estate with 21year old vines on gravel soil. Hand-harvested with 12 months in French oak barrique (45% new.) Lots of dark berry, plum cassis, cinnamon and Bordeaux dust.

**2007 Marques de Valdueza Gran Vino Extremadura      \$32**

38% Cabernet Sauvignon, 47% Syrah, 15% Merlot

The Valdueza 18 hectares estate has been managed for generation by the same family. Each vineyard is vinified separately before being aged in French oak. The nose of the Gran Vino is intense, fruity (strawberry, blackcurrant, blackberry cream), floral and resinous (red pepper), spicy (black pepper and cloves) and empyreumatic (coffee, smoked, roasted). It is dense, tasty and with a great balance that highlights freshness. The tannins are silky and well integrated. It is a wine with personality.

## **November Saturday Night Selections**