

Champagne & Sparkling Wine





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We are delighted to present this exciting selection of Champagnes and Sparkling Wines from some of the finest producers around the world.

Sparkling wines are produced in a variety of styles, each with their own unique character, offering something for every wine lover to discover. Whilst Champagne may be the most well-known, there are many fantastic options such as Crémant, Prosecco and Cava. But let me give a particular shout-out to the sparkling wines that we produce here in England. The progress that a growing number of wine estates have made over the last twenty years is really quite remarkable. The chalky soils of southern England, notably in Sussex, Kent, and Hampshire are nearly identical to those in Champagne, and the warmer summers due to climate change have improved the ripening conditions, with a longer 'hang time' on the vine. English wine estates are now competing on the world stage and are a growing source of pride in the English wine scene.

In this collection, we offer both sparkling wines produced in a youthful, ready to drink style, as well as vintage selections that have been aged, either at the estates or in our own temperature-controlled cellars, ensuring they are perfectly matured and ready for you to enjoy.

The cuvées come from prestigious estates with whom we share strong, longstanding relationships, offering both timeless classics and exciting new parcels we've secured exclusively.

Whilst most of the wines in this offer are available for immediate delivery, a select few cuvées are currently foreign lying, having been newly and exclusively released. These wines will be shipped by early Summer 2025.

Since bubbles are best enjoyed with others, we have put together special case offers just for you and your friends. Share some fizz and make the most of these prices!

We hope you enjoy this selection and wish you an enjoyable spring and summer ahead.

Cheers!

Georgia Townsend





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Vegetarian



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Certified organic



Certified Biodynamic



Sustainably Certified (Certified sustainable practices – e.g., HVE, Terra Vitis, etc.)

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Order from the comfort of your own home and collect your order from our Cellar Door for **FREE!** Simply select "Cellar Door Collection" at the checkout.

Don't forget that everything in this brochure **and more** is available on: www.houseoftownend.com
All prices include VAT

SHOP WITH US

Please do come and visit our Cellar Door. We always aim to add extra value to the products we sell by spending as much time with our customers as they need, advising and consulting, including giving you the chance to taste wines before you buy.

OPENING HOURS

Monday - Friday	9:00am - 6:30pm
Saturday	10:00am - 5:00pm
Sunday	Closed

FIND US

House of Townend , Wyke Way, Melton West Business Park,
Hull, HU14 3BQ (for sat navs use HU14 3HH)

DELIVERY

Standard delivery is £9.95 per order for each delivery address within the UK Mainland where the order is under £100. Orders of £100 or over per delivery address are delivered **FREE** of charge (Scottish Highlands and non-Mainland deliveries excluded).

For any orders placed before 12pm we also offer express delivery at a price of £11.95 whatever the order value (two working days).

Alternatively you can collect your order from our Cellar Door for free. Orders placed before 5pm will be ready for collection the next working day.

Our usual delivery times are between 9.00am and 5.00pm Monday to Friday, and we aim to deliver within 5 working days. If you are not going to be available to take delivery, please state a safe place where we can leave the wine. Alternatively, if you are not home and you have not specified a place to leave the wine, our driver will leave a card and so that we can arrange a more convenient delivery time.

RETURNS POLICY

Not fully satisfied? If you are not happy with any of our wines, beers or spirits, we will refund you or replace the goods without question.

TALK TO US

To speak to the team directly; call us on **01482 638899** or email cellardoor@houseoftownend.co.uk



English Sparkling

English sparkling wine has rapidly gained recognition for its exceptional quality, rivalling some of the world's finest Champagnes. Produced primarily in the cool climate regions of southern England, these wines benefit from the unique combination of chalky soils and a long, gradual growing season. The classic grape varieties, Chardonnay, Pinot Noir, and Pinot Meunier, are the same as those in Champagne, and the wines are often made using the traditional method, where secondary fermentation occurs in the bottle. Known for their crisp acidity, elegance, and complexity, English sparkling wines have earned a reputation for being fresh, refined, and a true reflection of the region's terroir.

The key regions of East Sussex and Hampshire have firmly established themselves on the global wine map as top destinations for sparkling wines, and we are delighted to offer you selections from two top estates based in Sussex.

ROEBUCK ESTATE

Roebuck Estate, founded in 2013 by two friends, Michael Smith and John Ball, is located in the heart of West Sussex. United by a passion for wine, their goal is to produce exceptional vintage sparkling wines from estate-grown fruit sourced from Sussex's finest vineyard sites. The estate covers six parcels over 120 acres, growing classic Champagne grape varieties: Chardonnay, Pinot Noir, and Pinot Meunier. Named after the roebuck deer that roam the Sussex countryside, the brand reflects a deep connection to the land.

Roebuck's vineyards, planted on chalk, clay, and sandy soils, produce wines of elegance and complexity. The grapes are hand-harvested at optimal ripeness, undergo whole-bunch pressing, and ferment in stainless steel tanks and Burgundian oak barrels. The estate is also a founding member of the Sustainable Wines of Great Britain (SWGB) certification scheme.

2018 Roebuck Estate Classic Cuvée

ROEB001 

This cuvée is a blend of 47% Chardonnay, 42% Pinot Noir, 11% Pinot Meunier, sourced from the esteemed Roebuck, Little Brockhurst and Roman Villa vineyards. The 2018 growing season was exceptional, with ideal conditions during flowering and fruit set, followed by a sunny, dry summer that yielded a bountiful crop of high-quality fruit with excellent balance and flavour. Warm, clear days and cool nights in September were key to preserving the grapes' natural acidity. Harvest began in early September, with large yields of ripe bunches contributing to what is widely regarded as one of England's finest vintages to date.

For this flagship wine, only the highest-quality fruit is hand-selected. Partial fermentation in old Burgundian oak barrels enhances depth and complexity, while an extended bottle ageing of 36 months imparts richness and finesse. The result is an elegant sparkling wine, with enticing aromas of baked apples and citrus fruits, complemented by a subtle toasty character. Fine, delicate bubbles and a silky texture on the palate lead to a long, perfectly balanced finish.

£38.49 per bottle
£219.00 per case 6x75cl

[Buy Now](#)



2017 Roebuck Estate Classic Cuvée MAGNUMS

ROEB025 

£75.49 per magnum
£215.00 per case 3x150cl

Made from a blend of 44% Pinot Noir, 42% Chardonnay, and 14% Pinot Meunier, this cuvée reflects the super 2017 growing season. Ideal conditions, including early budburst and dry, sunny weather, created a long, warm ripening period. The vines closest to the estate yielded exceptional Pinot Noir fruit, which naturally became the dominant variety in the blend for this vintage.

Rich and complex with delicate golden hues, this wine embodies the hallmark of their signature classic style. Delicious notes of baked apples and stone fruit, layered with biscuity richness and subtle hints of hazelnut.

[Buy Now](#)

2017 Roebuck Estate Rosé de Noirs

ROEB005 

£34.99 per bottle
£199.98 per case 6x75cl

The 2017 vintage was defined by late spring frost, followed by a hot dry summer, which resulted in lower yields of high fruit quality. Harvest began in early October which allowed the fruit to benefit from a longer than normal hang time, resulting in an excellent quality harvest of perfectly ripe grapes with high sugars and balanced acidity. This is a blend of 79% Pinot Noir, 19% Pinot Meunier and 2% Pinot Précoce. The fruit destined for this sparkling rosé is whole-bunch pressed and partially fermented in the finest French oak barrels followed by a generous period of lees-ageing in bottle for a minimum of 36 months. A splash of Pinot Précoce is added prior at disgorgement, imparting an attractive rose pink hue and ripe red fruit characteristics.

This 2017 Rosé de Noirs is vibrant and expressive with delightful notes of ripe strawberries, pink grapefruit and white peach, lifted by a hint of dried rose petals. An expressive palate with ripe red berries and honeysuckle with a balancing acidity and a long elegant finish.

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2015 Roebuck Estate Blanc de Noirs

ROEB010 

£43.99 per bottle
£250.00 per case 6x75cl

Produced from Pinot Noir grapes harvested at Roebuck's Roman Villa vineyard, the Blanc de Noirs is only released in exceptional years. The hand-harvested grapes are gently pressed and fermented in Burgundian oak barrels, where they age for 36 months.

The nose is complex and inviting, with layers of baked apple, ripe stone fruits, citrus zest, and buttery brioche, all enhanced by a subtle hint of spice. The palate reveals delicate notes of raspberry, strawberry, and white peach, complemented by toasted almond, creating a wine that is both rich and perfectly balanced. With its fine, persistent bubbles and refreshing acidity, the finish is long, aromatic, and beautifully refined.

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2015 Roebuck Estate Rare Expressions No.19

ROEB020 

£85.49 per bottle
£244.00 per case 3x75cl

This debut release in Roebuck's range is a pure expression of Block 19, a unique plot at their Roman Villa vineyard. Planted exclusively with Pinot Noir grapes from the renowned Burgundian clone 667, sourced from Morey-Saint-Denis, the vines thrive on south-facing slopes with loam and clay-rich soils, providing exceptional structure and depth.

Hand-harvested, only the finest Pinot Noir clusters are selected and gently whole-bunch pressed. A small portion of the wine is then partially fermented in aged Burgundian oak barrels for 3 months, adding layers of complexity. The wine undergoes an extended lees aging in bottle for 84 months, allowing it to develop depth and character. The result is a wine that is both rich and beautifully balanced, with enticing aromas of ripe peach, baked apples, and honeysuckle, complemented by delicate notes of toasted almonds from the generous bottle ageing. Fine bubbles and a silky texture lead to a long, lingering finish. With only 2,500 bottles produced, each individually numbered, this rare release is truly a collector's gem!

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WEYBORNE ESTATE

'A new star among classic-method English wines...outstanding'
Joanna Simon, Joannasimon.com

Located at the highest point of the South Downs National Park and the source of the River Wey, Weyborne Estate has a rich history dating back to 1640. However, its viticultural journey began in 2007 when the first vines of the three Champenois grape varieties, Chardonnay, Pinot Noir and Pinot Meunier were planted. Owner Nick Clark, driven by a passion for geography, recognised the estate's exceptional terroir and set out to produce one of the worlds finest sparkling wines. Inspired by the success of the thriving 1.2 hectare vineyard, he expanded the plantings and the estate now has 10 hectares under vine. Planted on a unique blend of clay, greensand, and chalk soils, Weyborne is committed to environmentally friendly, sustainable viticulture practices. Using the traditional method, the estate produces two exceptional cuvées, each showcasing its own distinct style and character.

2018 The Weyborne Estate Family Reserve

WEYB001 

£44.99 per bottle
£240.00 per case 6x75cl


The Family Reserve is produced from the 5 vineyard blocks at Weyborne's single estate, reflecting its unique terroir. With 61% Chardonnay, the blend embraces the elegance and intensity of a Blanc de Blancs style, while 34% Pinot Noir and 5% Pinot Meunier add vibrancy, structure, and depth, resulting in a refined and beautifully balanced sparkling wine. Produced in a slightly oxidative style, fermentation occurs in an open tank, with 3% in barrel, followed by four years of lees aging and zero dosage to highlight the purity of the fruit and terroir.

On the nose there are aromas of golden apples, ripe apricot and delicate floral notes with a toasty complexity that adds depth. The palate is expressive with a fine, persistent mousse and flavours of lemon and red apple, complemented by a creamy, nutty richness. Bright acidity and distinct minerality provide balance, leading to a long, elegant finish.

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2019 Oriana

ORIA001 

£44.99 per bottle
£240.00 per case 6x75cl

The second ever release from Weyborne, the 2019 vintage blend features 60% Chardonnay, 30% Pinot Noir and 10% Pinot Meunier. This cuvée reflects the signature Weyborne style, with a distinctive Chardonnay backbone and a low dosage of just 2g/l. Made in an oxidative style, it includes 3% barrel-fermented Chardonnay, adding complexity.

A tribute to Alfred Tennyson, a frequent visitor to the estate, who drew inspiration for his poem The Ballad of Oriana from the estate's beauty, this wine is bold and expressive on the nose, with toasted hazelnut, brioche, ripe peach, apricot, and crisp apple. The palate is delicate, with bright citrus, floral notes, and refined minerality. The smooth texture is enriched by autolytic complexity from long lees aging, while a lively acidity provides balance and finesse. The warmth of the 2019 vintage adds richness and oxidative depth, making this another exceptional release from Weyborne.

[Buy Now](#)



Champagne

Champagne is a renowned sparkling wine produced exclusively in the Champagne region of France. The boundaries of the Champagne production zone were established by legislation enacted in 1927, and for a wine to be officially labelled as Champagne, it must adhere to strict regulations set by the Champagne Appellation d'Origine Contrôlée (AOC).

Champagne is typically made from three main grape varieties: Chardonnay, Pinot Noir and Pinot Meunier. These varieties, combined with the region's cool climate and unique soil composition, contribute to the distinctive flavour profile of Champagne, resulting in a wine with remarkable balance, depth, and finesse. A key process in Champagne production is the use of the Méthode Champenoise, a traditional technique in which secondary fermentation occurs in the bottle. This process creates the iconic effervescence and adds complexity to the wine, making it one of the most celebrated sparkling wines in the world.

We are proud to collaborate with some of the finest producers in the Champagne region, offering exclusive, limited cuvées from renowned houses. These producers are known for their expertise and dedication to creating top-quality Champagne that reflects the heritage and traditions of the region.

CHAMPAGNE GARDET

Champagne Gardet was established in 1895 by Charles Gardet in Epernay. In the 1930s, his son, Georges Gardet, continued the family tradition by moving to Chigny-les-Roses to develop the Champagne Gardet brand. It was sold to the Prieux family in 2007 and since then, the Prieuxs have invested in the business, but wisely retained the features of the style of wine made over the years, only slightly refining it to be a little more forward-drinking with more fruit freshness and balance. Champagne Gardet owns around 7 hectares of premier cru vineyards in the villages of Chigny-Les-Roses, Ludes, and Rilly la Montagne. The long tirage time and the use of a high proportion of reserve wine has marked the house style, a distinguishing feature of Champagne Gardet.

Gardet Brut Tradition

GARD165 

A blend of 45% Pinot Noir, 45% Pinot Meunier, 10% Chardonnay, the main harvest element of the blend is supported by 30% of reserve wine which provides added complexity. Following the second fermentation in bottle, this Champagne is aged for 24 months in the cool dark cellars of Maison Gardet, before disgorgement, with a further minimum ageing of 3 months before release. A dosage of 8g/l, the bouquet offers a wonderful freshness, the palate fills with every sip, the richness derived from the reserve wine element. Expressive and elegant, with a full-bodied consistency, fine acidity and a balance between creamy roasted nut and brioche flavours and bold, steely acidity. A model non-vintage Brut, emblematic of the Gardet style.

£34.49 per bottle
£196.00 per case 6x75cl

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Gardet Brut Réserve Premier Cru

GARD170 

£36.49 per bottle
£207.00 per case 6x75cl

Gardet's Brut Reserve is produced exclusively from Premier Cru grapes from the Montagne de Reims, Vallée de la Marne & Côte des Blancs. The blend is 33% Pinot Noir, 33% Pinot Meunier, 34% Chardonnay and consists of 75% of the base vintage and 25% reserve wine that has been aged in 25hl and 40hl oak foudres. These foudres, produced from oak grown in the Vosges mountains, are between 50 to 100 years old.

Bottle-ageing on the lees, following the 'prise de mousse', lasts for six to eight years with a minimum 3 months after disgorgement before release. A dosage of 6 g/l, this Brut Reserve offers a beautiful expression of tightly knit, ripe fruits with a persistent fresh acidity and lingering complexity on the finish. Supremely elegant, it expresses the dual signatures of the Gardet style; modernity and tradition.

[Buy Now](#)

Préstege Charles Gardet Blanc de Blancs

GARD120 

£44.99 per bottle
£256.00 per case 6x75cl


Produced from 100% Premier & Grand Cru Chardonnay grapes grown in Montagne de Reims (Vaudemange, Avenay-Val-d'Or) Côte des Blancs (Cuis, Grauves) and Vallée de la Marne (Bisseuil, Mareuil-sur-Aÿ.)

Fermented in stainless steel tanks to maintain freshness, this wine does not go through the malolactic fermentation in order to produce a really tense and vibrant champagne. 25% of the blend is from the base harvest, with 75% reserve wines, which have been aged in a Solera system.

After the second fermentation, it is aged on lees for three to four years with a further minimum three months after disgorgement before shipping. A Dosage of 6 g/l, this wine is a quest for balance between freshness, minerality and mature fruit characters, the latter so important in a Blanc de Blancs. Expressive and expansive on the nose, the palate shows a delicious concoction of Chardonnay fruit, it is a fine, taut and bright, perfectly balanced with underlying wheaty, bready notes.

[Buy Now](#)

2015 Cuvée Anniversaire 130 years Extra Brut

GARD505 

£44.99 per bottle
£259.00 per case 6x75cl

This exclusive new release and limited edition celebrates Gardet's 130 years of winemaking heritage and honours those who have shaped its history. Produced from 70% Pinot Noir and 30% Chardonnay, the wine is aged on its lees for over 8 years, which gives it a lovely richness whilst preserving a wonderful minerality and freshness. The nose reveals enticing notes of juicy pear, white peach, jasmine, and acacia, complemented by hints of almonds and roasted hazelnuts. On the palate, this champagne is rich and creamy yet refreshing with aromas of lemon and brioche, with a striking mineral streak leading to an elegant finish.

[Buy Now](#)

Also AVAILABLE IN MAGNUMS

GARD510

£94.99 per magnum
£255.00 per case 3x150cl

[Buy Now](#)

**This wine is currently lying in France and will be shipped for Summer 2025*


Christophe, Clémence and Nathalie Prieux



CHAMPAGNE PLOYEZ-JAQUEMART

Ployez-Jacquemart is a family champagne house, founded in 1930 by the husband and wife duo, Marcel Ployez and Yvonne Jacquemart. Their vision focused on preserving the wine's freshness and minerality whilst producing cuvées in an Extra Brut style that highlight the wine's natural fruitiness and authentic character. The estate owns 3 hectares of Premier Cru and Grand Cru vineyards in Ludes and Mailly-Champagne, on the chalky slopes of the Montagne de Reims. Now run by Laurence, the third generation, the house remains dedicated to expressing the unique character of each vintage, even in its non-vintage blends, by using only a small portion of reserve wine.

A defining feature of Ployez-Jacquemart is its extended ageing process. The cuvées mature for 6 to 15 years or more sur pointe, stored upside down to minimise yeast contact, whilst preserving the wine's freshness and purity. Ployez-Jacquemart is one of the few Champagne houses still utilising this traditional method, remaining steadfast in its commitment to meticulous craftsmanship and heritage.

Ployez-Jacquemart Extra Brut Passion £43.49 per bottle
PLOY005  **£248.00 per case 6x75cl**

First produced in 2004 to celebrate the House's 80th anniversary, the Extra-Brut Passion cuvée has become one of the range's most iconic cuvées. Made from Premier and Grand Cru grapes, the blend is 45% Pinot Noir, 20% Meunier, and 35% Chardonnay. To enhance structure and complexity, 25% of the wine is aged in oak barrels without malolactic fermentation, and the remaining 75% comes from the current harvest. The wine is aged sur pointe for 4-5 years to limit yeast contact, preserving its crispness whilst benefiting from extended ageing. With a low dosage of just 4g/L, it is disgorged as late as possible to retain maximum freshness. A floral wine with vibrant fruit aromas and a subtle toasted note on the nose. On the palate, it is rich yet beautifully refined, showcasing honeyed fruit yet maintaining elegance. The finish is long, persistent, and gracefully balanced, leaving a lasting impression.

[Buy Now](#)



2015 Ployez- Jacquemart Blanc de Noirs

PLOY045 

£58.49 per bottle
£333.00 per case 6x75cl

The vintage Blanc de Noirs is made from Premier Cru Meunier grapes from the village of Ludes and Grand Cru Pinot Noir grapes, from the village of Mailly and the blend is 50% Pinot Noir and 50% Pinot Meunier.

Like all Ployez-Jacquemart vintages, this cuvée is aged for at least 6 years, with the first 5 years spent sur pointe to limit yeast contact and preserve freshness. The nose is complex and reveals notes of black fruits and toasty notes. On the palate, the 2015 vintage showcases elegant power and length, with a perfect balance of freshness and deep intensity, making for a beautifully harmonious wine.

[Buy Now](#)

Ployez-Jacquemart Cuvée Granite 90ème Anniversaire

PLOY050 

£95.49 per bottle
£544.00 per case 6x75cl

The Cuvée Granite honours Champagne Ployez-Jacquemart's 90th anniversary with an exceptional blend of 60% Chardonnay, 30% Pinot Noir, and 10% Pinot Meunier, sourced from 13 remarkable vintages: 1976, 1982, 1983, 1988, 1990, 1995, 1996, 1999, 2000, 2004, 2011, 2012, and 2013. Sourced from a dozen renowned Crus in the Montagne de Reims and the Côte des Blancs, these vineyards have been essential in shaping the house's cuvées for the past nine decades.

These exceptional vintages contribute power and complexity to the wine, with 41% of the blend undergoing no malolactic fermentation to preserve its freshness and vibrancy. The Extra-Brut dosage enhances the wine's aromatic expression whilst maintaining its remarkable freshness.

Fine bubbles create a creamy mousse, and the bouquet is both powerful and richly aromatic, with notes fresh pastries, dried fruit, and almond. The freshness is immediately evident, with a vibrant burst of lemon that ensures excellent linearity, offering a perfect balance between vivacity and roundness.

[Buy Now](#)

2002 Ployez-Jacquemart Cuvée Liesse D'Harbonville

PLOY040 

£130.00 per bottle
£741.00 per case 6x75cl

This jewel of the Ployez-Jacquemart range is produced from exceptional grapes selected to preserve the vintage's character. The blend consists of 70% Chardonnay, 15% Pinot Noir, and 15% Pinot Meunier. After meticulous harvest selection, primary fermentation occurs in 2-3 year old 225 litre oak barrels, and the wine matures for over 17 years in the cellars, preserving its freshness. Dosage is kept low at about 3 g/l, and malolactic fermentation is avoided to maintain purity. The result is a delicate, elegant bouquet with firm structure and complexity developed during barrel ageing. Despite the extended maturation, the wine's natural acidity ensures the expression of the vintage while retaining an extraordinary freshness. The nose is refined and layered, with aromas of apple, pear, sourdough bread, macadamia nut, chalky soil tones, dried flowers, and a subtle hint of buttery oak. On the palate, the wine is pure, full-bodied, focused, and complex, with great depth at its core. The mousse is elegant, the acidity bright, and the finish long, vibrant, and exceptionally refined.

[Buy Now](#)






CHAMPAGNE BOLLINGER

Founded in 1829, Champagne Bollinger is one of the few remaining family-owned champagne houses, renowned for its rich history, exceptional quality, and distinctive style. Bollinger produces elegant, powerful, and complex champagnes that beautifully reflect the unique *terroirs* of the Montagne de Reims and the surrounding Champagne region. With over 60% of its vineyards planted with Pinot Noir, Bollinger is known for its emphasis on this grape, which provides depth, structure, and aging potential to its wines. The house upholds traditional practices, fermenting most wines in oak barrels and using a high proportion of reserve wines to ensure consistency.

The Bollinger PN cuvées, a recent addition to the range, are made exclusively from Pinot Noir to showcase the house's unique expression of the grape. These cuvées highlight the diverse expressions of Pinot Noir from key *terroirs* such as Tauxières and Verzenay, offering a fresh interpretation with each vintage. We are happy to offer the following exceptional vintages.

Champagne Bollinger PN TX17

BOLL160 

£90.49 per bottle


LIMITED VOLUME AVAILABLE

PN TX17 is produced exclusively from Pinot Noir, primarily sourced from the Tauxières cru and based on the 2017 vintage. The high proportion of Pinot Noir from Tauxières' chalky soils brings tension, precision, and complexity to the wine. Reserve wine, aged for over 15 years in magnum, adds aromatic harmony and complexity.

Aged twice as long as required by appellation regulations, PN TX17 achieves remarkable depth whilst maintaining finesse. With a low dosage of 4g/L, it remains precise and expressive. The nose reveals notes of peach, wild roses, and toasted brioche, the palate offers red berries, acacia honey, and fresh walnut. A lovely salinity complements its lively acidity, resulting in a champagne defined by purity, energy, and exceptional refinement.

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Champagne Bollinger PN AYC18

BOLL165 

£90.49 per bottle


£515.00 per case 6x75cl

PN AYC 18 is a champagne of singular character, showcasing the unique expression of the Aÿ terroir, the principal cru in this refined blend, produced predominantly from the superb 2018 vintage. Aÿ is one of the rare 17 villages to be classified as Grand Cru in the Champagne region. The blend includes 50% reserve wines, 25% of which is from aged magnums of 2009, adding depth and complexity.

Bollinger's signature foudre ageing process, with 50% of the wines fermented in oak barrels, imparts smoky, nutty, and caramel notes, enhancing the wine's aromatic intensity. The nose is supple, with aromas of sweet vanilla, apple compote and blood orange. On the palate, it is rich yet precise, with a freshness that adds vivacity to the creamy, textured finish.

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Champagne Bollinger PN VZ19

BOLL175 

£95.49 per bottle

£544.00 per case 6x75cl

PN VZ19 marks the fifth release of Bollinger's 100% Pinot Noir PN cuvée, highlighting the Verzenay cru, based on the exceptional 2019 vintage. Despite challenging weather conditions, 2019 yielded beautifully ripe grapes, resulting in a delicate yet complex wine.

Precise and vibrant, with an impressive mid-palate weight, this Champagne seamlessly integrates concentrated red apple and pink grapefruit flavours with layers of hazelnut and a toasty complexity. The finish is strikingly long and marked by a refined saline character. Whilst offering immediate drinking pleasure, its structure ensures graceful ageing in the bottle, promising even greater depth over time.

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CHAMPAGNE BILLECART-SALMON

Founded in 1818 by Nicolas François Billecart and Elisabeth Salmon in Mareuil-sur-Aÿ, Billecart-Salmon is one of the few remaining family-owned Champagne houses, and is now led by the seventh generation.

With around 100 hectares of its own vineyards, Billecart-Salmon began the process of organic conversion in 2019. The house also sources fruit from an additional 300 hectares across 40 crus in the Champagne region. Most of the grapes are sourced within 20 km of Épernay, from renowned Grand Crus in the Montagne de Reims, Vallée de la Marne, and Côte des Blancs.

Billecart-Salmon is celebrated for its signature freshness, elegance, and aromatic complexity. Each vineyard parcel is vinified separately, ensuring exceptional traceability and the finest expression of its unique terroirs.

2009 Billecart-Salmon Brut Vintage MAGNUMS

BILL080  


£155.00 per magnum
£442.00 per case 3x150cl

The 2009 Vintage is dominated by the bold influence of Pinot Noir, beautifully balanced by the delicate refinement of Chardonnay from the Côte des Blancs. The inclusion of Pinot Meunier adds harmony to the wine, which thrived in a hotter-than-expected vintage.

On the nose, vibrant red fruit aromas from the Pinot Noir take centre stage, whilst the palate reveals more citrus notes, complemented by hints of roasted nuts and brioche. With a defined structure, the wine finishes clean and tight, offering a richness that remains elegant and never heavy.

[Buy Now](#)

2009 Billecart-Salmon Louis Salmon Brut Blanc des Blancs

BILL075  

£155.00 per bottle
£884.00 per 6x75cl

This cuvée was named in honour of Louis, the brother of Elisabeth Salmon, who was passionate about oenology and highly involved in winemaking from the earliest creation of the House. Sourced from the finest parcels of the Côte des Blancs, this Blanc de Blancs vintage embodies purity and minerality.

With its distinguished elegance, this wine offers an exceptionally precise expression of Chardonnay, showcasing the natural balance and harmony of the region's best Grand Cru vineyards: Cramant and Chouilly for finesse, and Mesnil-sur-Oger for structure and longevity.

The nose is complex and refined, with pronounced minerality, floral notes, ripe citrus, and delicate nutty aromas. On the palate, the wine delivers a creamy texture, with beautiful finesse. It offers a refreshing balance of natural flavours, including citrus, biscuit and a hint of white pepper.

[Buy Now](#)



2008 Billecart-Salmon Cuvée Nicolas François Billecart
BILL065 🍷🌿

£160.00 per bottle
£912.00 per 6x75cl

The release of Billecart's 2008 Cuvée Nicolas François was delayed by two years, with Mathieu Roland-Billecart waiting for the perfect moment to unveil it—and his patience paid off. Released at the ideal point of balance between freshness, luxury and seduction, this vintage is a blend of 60% Pinot Noir and 40% Chardonnay sourced from Grand and Premier cru vineyards. A product of an exceptional vintage, it is precise yet powerful. Disgorged in January 2022. Created in 1964 as a tribute to the House's founder, this cuvée is a blend of Grands Crus from the Côte des Blancs (Chardonnay) and the Montagne de Reims (Pinot Noir). Its vinification, partially in traditional oak casks, lends richness and depth to this fine, elegant wine.

The nose is rich yet perfectly balanced, offering aromas of stone fruit, acacia blossom, and rose petal, intertwined with subtle notes of toasted almonds and brioche. On the palate, there is exceptional balance, tension, and minerality, with the intense acidity of the 2008 vintage providing remarkable energy and lift. The wine's rich, creamy texture is enhanced by a low dosage, which highlights its purity and the finish remains long, precise, and captivating.

[Buy Now](#)



2006 Billecart-Salmon Clos Saint-Hillaire
BILL055 🍷🌿

£435.00 per bottle
£1,239.00 per case 3x75cl

This unique Blanc de Noirs cuvée, named after the patron saint of Mareuil-sur-Aÿ, is produced from a one-hectare Clos of Pinot Noir vines planted in 1964. Made exclusively from Pinot Noir and vinified in oak casks, the wine is then aged on its lees for 159 months. Billecart-Salmon adds minimal dosage after disgorgement to allow the richness of the terroir and the wine's inherent purity to shine through.

The bouquet is intensely aromatic, offering a complex fusion of ripe black fruits, dried cherries, and delicate notes of toasted hazelnuts and brioche. Subtle floral undertones of acacia blossom and rose petal add an extra layer of elegance. On the palate, the wine is full-bodied yet balanced, displaying a seamless harmony of rich, fruit-driven flavours and a mineral backbone. Flavours of baked apples and a touch of honeyed citrus are complemented by nutty nuances and a touch of spice. The creamy texture is supported by a vibrant acidity, providing both structure and freshness. The finish is long and precise, with a chalky minerality that lingers, leaving a lasting impression of purity and finesse.

[Buy Now](#)



Crémant

Crémant is a French sparkling wine produced in the traditional method (*méthode traditionnelle*) in wine producing regions other than the Champagne region. Made in eight regions across France—Alsace, Bordeaux, Burgundy, Die (Rhône), Jura, Limoux, Loire, and Savoie—Crémant offers a unique, high-quality alternative to Champagne. Each region blends classic varieties such as Chardonnay and Pinot Noir with local grapes, delivering sparkling wines full of character and often exceptional value. With strict regulations covering manual harvesting, whole-bunch pressing, and a minimum of nine months lees aging, Crémant stands out for its finesse and expertise.


Alsace, is one of the top producers of Crémant, accounting for over 50% of France's Crémant production. Located at the foothills of the Vosges Mountains, the region benefits from a dry, sunny climate perfect for grape ripening and produces wines that are full of vibrancy and finesse. Burgundy, with its rich winemaking heritage, offers Crémants that are elegant and complex, with a focus on Chardonnay and delicate blends with Pinot Noir. We are delighted to offer you Crémants from these two renowned regions.

DOPFF & IRION

Dopff & Irion, a highly respected producer in the heart of Alsace, is based in the fairytale-like village of Riquewihr. Established in 1945 through the union of two of Alsace's prominent wine families, the estate spans 27 hectares. The historic Château de Riquewihr, dating back to the 16th century, now serves as the winery's cellar and tasting room, once owned by the Princes of Wurtemberg. Committed to sustainability, Dopff & Irion follows an environmentally friendly vineyard regime, with all grapes handpicked. Recent investments have modernised the winery, ensuring top-quality production.



Crémant d'Alsace Blanc de Blancs Brut

DOPF020 


Made using the traditional method with Pinot Blanc and Auxerrois grapes, this Crémant undergoes careful vinification. After direct pneumatic pressing and controlled fermentation, it undergoes 4 months of ageing on fine lees, followed by 5 months of maturation in vats before the second fermentation in bottle.

The result is a dry and elegant sparkling wine with refreshing citrus aromas, complemented by subtle notes of green apple, pear, and lemon. Fine, persistent bubbles enhance its crisp texture, leading to a long, clean finish with a hint of almond. A beautifully balanced, fresh and easy drinking sparkling wine.

[Buy Now](#)

£17.99 per bottle
£96.00 per case 6x75cl

Crémant d'Alsace Rosé Brut

DOPF001 

Made from 100% Pinot Noir, this vibrant Crémant offers an expressive bouquet of wild raspberry and strawberry, with delicate floral notes and a touch of tarragon. Following careful vinification with direct pneumatic pressing, controlled fermentation, and 5 months of maturation on fine lees, it undergoes a second fermentation in bottle. On the palate, this rosé is lively and refreshing, with refined bubbles that deliver a smooth, creamy texture. The bright acidity is balanced by the subtle sweetness of the fruit, leading to a clean, dry finish. Elegant and well structured, this rosé is perfect for any occasion, offering complexity and refreshing freshness in every sip.

[Buy Now](#)


£17.99 per bottle
£96.00 per case 6x75cl



DOMAINE LUQUET DEPUIS 1878

Domaine Luquet Depuis 1878 is now run by fifth generation Patrick Luquet. This 26 ha family domaine is very much in the heart of the village of Fuissé, in the Saône-et-Loire department (7 km from Mâcon). Patrick uses no oak ageing in the winemaking process whatsoever, producing wines that express both fruit and terroir with no interfering dimensions. As Patrick says “We really appreciate our terroir”. Renowned for their purity his wines are beautiful from an early age.

Crémant de Bourgogne Brut

CREM055 

Produced from 100% Chardonnay grapes in the warm Mâconnais region of Burgundy, this Crémant benefits from riper fruit compared to Champagne, resulting in a richer profile. Made using the traditional method and aged on its lees for 10 months, it is a full-bodied, elegant sparkling wine with a harmonious blend of white flowers, citrus, and crisp acidity. The Chardonnay provides finesse, offering a dry yet supple mouthfeel, with a fruity richness that lingers beautifully on the palate. A perfectly crafted Crémant, balancing richness and elegance.

[Buy Now](#)

£15.99 per bottle
£91.50 per case 6x75cl



Italy

Italy is home to a variety of sparkling wines, with almost every region producing their own unique style. These wines are produced either by the Metodo Classico, as in traditional method, with the secondary fermentation taking place in the bottle, or by the Charmat method, where both primary and secondary fermentations occur in stainless steel tanks.

Prosecco, especially from the Cartizze area in Veneto, is one of Italy's most famous sparkling wines, known for its delicate floral aromas, light fruitiness, and smooth texture. Further south, Sicily produces sparkling wines such as Grillo Spumante, made from the native Grillo grape. These wines are often fuller in body, with vibrant citrus notes, herbal undertones, and a refreshing finish. We have a fantastic selection of sparkling wines from Northern Italy as well as Sicily, so whether you're looking for something light and fresh or rich and complex, Italian sparkling wines offer exceptional quality and style to suit every occasion.



SANTA TRESA

Santa Tresa is one of Sicily's oldest and finest wineries, renowned for producing exceptional wines from the indigenous varietal of Vittoria, Grillo. Established in 1697, the estate was purchased by Stefano Girelli and his sister Marina in 2002. With a clear vision in mind, they set about restoring the land to its former glory, transforming it into a producer of exceptional, authentic and certified organic wines.

The 50-hectare estate has undergone extensive replanting and upgrading of its "terra rossa" vineyards, ensuring optimal conditions for growth. Nestled in perfect harmony with nature, Feudo di Santa Tresa's vineyards benefit from the ideal balance of Sicilian sunshine and cooling sea breezes. This unique microclimate allows them to produce organic wines that capture the true expression of their grape varieties and the soul of Sicilian terroir.

Il Grillo Vino Spumante Brut SANT240

£13.69 per bottle
£78.00 per case 6x75cl

Made from 100% Grillo, the grapes are picked early, at the beginning of August, to retain the acidity level perfect for the production of fresh, fruity spumante. In this warm climate, maintaining freshness is key, so the grapes are picked in the cool early hours of the morning, avoiding the heat of the Sicilian sun.

Both the primary and secondary fermentations take place in stainless steel tanks, with the secondary fermentation being slow and deliberate to retain the vibrant freshness and fruitiness of the Grillo grape. The Santa Tresa Grillo Spumante is really fresh, with a bouquet which reveals both citrus and floral notes. It is fruity on the palate, has great balance, soft and gentle, complemented by a lively burst of acidity. Spumante style wines made from Grillo or from Sicily are quite rare, but we've found a gem—and it's absolutely superb!

[Buy Now](#)





VILLA SANDI

Owned and run by Giancarlo Moretti Polegato and his family, the Villa Sandi estate is located in the heart of the prestigious Cartizze area. Covering 1,068 hectares between the charming hamlets of Santo Stefano and San Pietro di Barbozza, in the municipality of Valdobbiadene, Villa Sandi, a Palladian-style masterpiece, dating back to 1622, is a jewel protected by the hills of the Marca Trevigiana.

The diverse soils of this remarkable region allow Villa Sandi to produce a stunning array of Proseccos, each a true reflection of the land's unique character. With six estates spread across the Prosecco appellations, ranging from the DOC area to the Asolo DOCG hillsides, to the Valdobbiadene DOCG steep slopes and the famed Cartizze cru, Villa Sandi continues to be a leading force in the production of world class sparkling wines.

La Rivetta 120 Valdobbiadene Prosecco DOCG Extra Brut

VILL365 

£13.49 per bottle
£76.00 per case 6x75cl

Selected parcels from La Rivetta estate, these vineyards are planted on the sun-drenched slopes of the Valdobbiadene hills with a unique terroir of morainic origin contributing to the wine's character and quality. Both the primary and secondary fermentations take place in stainless steel tanks, with the secondary fermentation being stopped by refrigeration once the desired alcohol and sugar content are reached. The wine is then matured on its lees for 4 months (120 days, as reflected in the name), allowing it to develop the depth and finesse that defines a premium Valdobbiadene Prosecco Superiore DOCG.

The nose is greeted with delightful aromas of ripe pear, crisp Granny Smith apples, white peach, and delicate acacia flowers. On the palate, it is fresh and vibrant, with a beautifully fruity profile that lingers, offering a perfectly balanced and aromatic finish.

[Buy Now](#)

** This wine is currently lying in Italy and will be shipped for Summer 2025*

Nero Asolo Prosecco Superiore DOCG Extra Brut

VILL325 

£19.96 per bottle
£112.00 per case 6x75cl

The DOCG 'Asolo Prosecco' area is nestled in the Veneto region, just north of Venice, on the Montello and Colli Asolani hills at the foot of the Dolomites. This special dry-style Asolo DOCG Prosecco is a perfect example of the region's renowned ability to produce food-friendly, full-flavored wines. With its very pale straw yellow colour and fine, persistent bubbles, this Prosecco offers an intensely fruity aroma, highlighted by vibrant notes of Granny Smith apples, along with an elegant floral bouquet reminiscent of acacia flowers. On the palate, it is fresh, soft, and brimming with flavour, leading to a long, fruity finish that lingers gracefully.

[Buy Now](#)

Prosecco Valdobbiadene DOCG Superiore di Cartizze Brut

VILL220 

£29.99 per bottle
£170.00 per case 6x75cl

Cartizze is the "Grand Cru" vineyard of Valdobbiadene. This highly sought-after region spans just 106 hectares, making it one of the most exclusive terroirs for Prosecco production, and Villa Sandi proudly owns one of the largest plots, covering 1.6 hectares. Traditionally, Cartizze was paired with desserts like Panettone, but Villa Sandi were the first to revolutionise the style by crafting a more refined version that can be enjoyed with an entire meal. Produced entirely from Glera grapes, the bouquet is complex with beautiful fruity and floral aromas with enticing notes of ripe peach. The perlage is exceptionally fine and well-integrated, contributing to the wine's impressive length and development on the palate. A soft, savoury finish with hints of acacia honey, the beautiful balance between bright fruit, minerality, and a touch of sweetness, makes this one of the most refined expressions of Prosecco.

[Buy Now](#)



Cava


Cava is a sparkling wine from Spain, primarily produced in the Penedès region of Catalonia. Made using the traditional method, Cava undergoes secondary fermentation in the bottle, which creates its signature effervescence. Typically produced from the indigenous Spanish grape varieties Macabeo, Xarel-lo, and Parellada, Cava is known for its crisp acidity, refreshing citrus flavours, and subtle notes of toast and almond. With its balance of freshness and complexity, Cava provides a high-quality alternative to Champagne at a more accessible price point.



EMENDIS ESTATE

The Emendis Estate has a rich history that dates back over 800 years and the name honours the women who founded the estate and farmed its first vineyards centuries ago. The Can Xa winery, located in the Castellet and Gornal area of Penedès, sits on 48 hectares of clay soil, rich in magnesium. This unique terroir brings the acidity needed to maintain the fresh, vibrant character of their Cava. The Can Xa range is a collaboration between owners of the winery, Anna and Jodi and sisters Ruth and Ana de Andrès.

Can Xa Cava Brut

CANX001 


A fresh crisp Cava made by Oscar Barrado in his cellars at the Masia Puigmolto winery in Penedes, the heart of the Cava region. A classic blend of Macabeo, Xarel-lo and Parellada, this delicious sparkling wine offers vibrant citrus aromas and delicate, fine bubbles. Organically farmed and produced using the traditional method, it undergoes secondary fermentation and is aged for 12 months on lees before disgorgement. The palate is elegant, with flavours of lemon, clementine, subtle almond, and a hint of biscuit. Zesty and fresh with a dry, classically brut finish, it is crisp, light, and perfect for any occasion.

£13.69 per bottle
£78.00 per case 6x75cl

[Buy Now](#)



Can Xa Cava Rosé

CANX005 

Made from 100% Pinot Noir, this Rosé Cava is fresh and enticing, with vibrant notes of strawberries and raspberries. The grapes undergo a light maceration to delicately extract colour and primary aromas, which are rich with wild fruit and redcurrant. The wine is aged on lees for 12 months before disgorgement, adding complexity and depth. The palate opens with gentle spicy notes and a classic Pinot Noir red-fruit profile. A bright stream of bubbles provides pleasant lift and finesse and is well accompanied by a balanced acidity. The perfect sparkling wine to accompany you throughout the summer months.

£13.69 per bottle
£78.00 per case 6x75cl

[Buy Now](#)



South Africa

Method Cap Classique (MCC) is a distinctive style of South African sparkling wine produced using the traditional method, the same process used to produce Champagne. This method involves a secondary fermentation in the bottle, which gives MCC its signature effervescence and adds layers of complexity.

Much like Champagne, MCC typically features the same grape varieties: Chardonnay, Pinot Noir, and Pinot Meunier, and it often shares similar flavour profiles. Expect vibrant notes of fresh citrus and green apple on the nose, which evolve into more developed, complex aromas of brioche, almonds, and toasty richness as the wine matures. The balance of bright, zesty freshness and rich, nutty depth makes MCC unique, appealing to both classic sparkling wine lovers and those seeking a South African twist. With increasing global recognition, it's becoming a favourite among sparkling wine enthusiasts, offering high-quality wine at a



AVONDALE ESTATE

The picturesque 160 hectare farm that is today known as Avondale has been under cultivation for more than 300 years. Early records show that the land was one of the first in the Paarl Valley to be allocated specifically for the production of wine grapes.

Today, Avondale is home to the Grieve family and 25 farm worker families. As the pioneers of the Vital Health Foods, South Africa's leading health food company, the Grieves bring a strong focus on well-being that extends to both the land and its community of people. The estate is farmed biodynamically with a deep respect for the environment. Jonathan Grieve's guiding question when challenges arise in the vineyard is always, "What would Mother Nature do?" The Grieve family is also committed to ensuring fair and decent living and working conditions for their team, supporting a healthy, balanced life for all.



2017 Avondale Armilla Blanc de Blanc

AVON380   

£ 23.49 per bottle

£134.00 per case 6x75cl

Armilla 2017, symbolised by Avondale's Armillary sphere logo, embodies the farm's holistic approach, where from the minerals in the soil to the stars in the skies, all are combined in an energised, living system.

This Méthode Cap Classique is made from 100% hand-picked Chardonnay grapes from low yielding, 15 to 27 year old vines. The grapes are hand-harvested in the cool early morning, then whole-bunch pressed, and the juice is left to settle before being fermented naturally in stainless steel tanks. 10% of the wine is fermented in French oak barrels and blended back. The wine was aged on the lees for 24 months before undergoing a secondary fermentation in bottle, remaining on the lees for another 60 months. This process adds richness and complexity, with flavours of toasty hazelnut bread and fresh quince. The palate is fresh, lively, and effervescent, with a velvety, full mouthfeel builds layer by layer. Armilla 2017 is a refined and elegant choice for any special occasion.

[Buy Now](#)

