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HAWKSHEAD WINES

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BEAUJOLAIS SAMPLER CASE

We are delighted to offer a limited number of taster cases containing one bottle of each of the 10 'Cru Beaujolais'. With wines sourced from small producers all over the region, this is a unique opportunity to try all the Cru side by side, together with a superb Beaujolais-Villages and a rare Coteaux du Lyonnais from just south of Beaujolais. The case is just £99.95, which includes free delivery.

FRI366R Domaine des Hauts de Chasselay 2006, Coteaux du Lyonnais 12.5% £5.99

M. Decrenisse's small domaine in Chasselay is a regular award winner. His Coteaux du Lyonnais is pure Gamay and is a rounded, generously flavoured Beaujolais style with soft, grapey, red fruit flavours.

FRI356R Chateau de Lacarelle 2006, Beaujolais Villages 12.5% £6.99

Vibrant, aromatic and youthful with damson and ripe cherry flavours and lovely long, aromatic finish.

FRI145R Ch. de Javernand 2005, Chiroubles 12.5% £7.99

Sophisticated with silky flavours of black cherry, wild strawberry and notes of raspberry and herbs.

FRI405R Domaine des Bussières 2005, Côte de Brouilly 13% £8.25

This small 8 hectare domaine is situated on the ancient volcanic soils of Mont Brouilly. It produces an elegant, perfumed wine with very pure, red fruit flavours, fresh acidity and long, balanced finish.

FRI405R Domaine des Mouilles 2005, Juliéas 13% £8.25

Smooth and silky with soft, juicy, bramble fruit flavours and notes of ripe cherry and raspberry.

FRI385R Domaine Charles Jenny 'Cote du Py' 2005, Morgon 13% £8.35

Outstanding wine with rare power and complex fruit flavours, excellent purity and long aromatic finish.

FRI395R Domaine Durand 2005, Brouilly 13% £8.49

The largest Cru, rather variable and usually lighter than the Côte de Brouilly. Domaine Durand's wine is however much fuller and richer than usual with plenty of vibrant raspberry and red berry fruit flavours.

FRI415R Domaine de Roche-Briday 2005, Régnié 12.5% £8.75

The Collonge family has been producing wine here for seven generations, but it was not until 1988 that Cru status was awarded. A soft, forward wine, light bodied with juicy cherry fruit and subtle acidity.

FRI445R Chateau des Paquelets 2005, Chénas 13% £8.75

Chénas is the smallest Cru and Laurent Perrachon of Domaine des Mouilles has a few hectares of 50 year old vines around the 16th century chateau. A fragrant full-flavoured wine just like his superb Juliéas.

FRI455R Domaine du Carjot 2005, Saint-Amour 13% £8.99

The Giloux family produce this elegant, seductive wine with supple red fruit flavours and spicy notes.

FRI435R Domaine de la Tour du Bief 2005, Moulin à Vent 13% £9.49

Owned by the Sparre family, this domaine has 23ha in Moulin à Vent, the greatest Beaujolais Cru. Long-lived, aromatic and powerful wine with bramble fruit flavours and notes of rose petal and spice.

FRI0145R Domaine André Colonge 2005, Fleurie 13% £9.99

Luscious raspberry, cherry and banana flavours overlay a core of wild strawberry, vanilla and almond.

FREE DELIVERY**£99.95****Code: FRC011R**

Special Case Price is equal to £8.33 per bottle

MOULTON PARK BUSINESS CENTRE, REDHOUSE ROAD, NORTHAMPTON NN3 6AQ**FOCUS OFFER****BEAUJOLAIS 2005****FRANCE**

The marriage of grape and land is nowhere so mysterious as that achieved by the Gamay grape in the sandy clay over granite soils of Beaujolais. Of all the recommended soils on which to produce fine red wine, granite must come fairly low on the list. Coupled with that, Gamay is pretty undistinguished virtually everywhere it is planted. But somehow, the combination of variety, soil, climate and the rolling hills produces a wine described by Jancis Robinson as 'uniquely fresh, vivid, fruity, light but infinitely swallowable'.

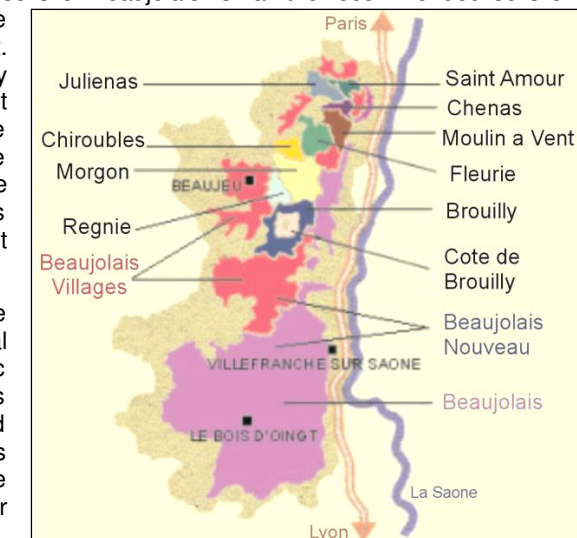
One of the ways in which these unique flavours are captured is the traditional way it is fermented by carbonic maceration. Whole bunches of grapes go into the vat uncrushed and fermentation begins internally, that is inside the grape. This emphasises the wine's characteristic smell and flavour whilst minimising tannins and acid.

After just three or four days the grapes are pressed, separated from the skins and the fermentation finished in a vat, rather like a white wine. This all helps to accentuate the fruit character, a process completed by early bottling.

Unfortunately, this was taken to extreme in the 80s and 90s by the focus on Beaujolais Nouveau and its simple, easy drinking style. Thankfully, the pendulum has swung back and the region is once more being recognised for its ability to make serious wines from particular *terroirs*, notably the ten 'Cru Beaujolais'.

BEAUJOLAIS 2005

This change in reputation will only be enhanced by the exceptional 2005 vintage. This was one of those rare times when the conditions were simply perfect with warm days, cool



nights, slow ripening, just enough rain and ideal harvest conditions. These factors had the effect of elevating the Gamay grape to produce wines with a level of finesse and complexity normally found in the Pinot Noir wines of the Côte d'Or.

So if you are already a fan or want to sample your first serious Beaujolais, this is the vintage to try. The wines in this offer appeal to our love of vibrant, silky mouth-filling fruit flavours whilst satisfying our desire for complexity and balance to the end of the bottle. Select from the featured estates listed overleaf or try

our Beaujolais Sampler Case. But please note that only limited quantities are available.

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Over the next two pages, we are introducing five family-owned estates from across the region. From each we have selected a wine that is a great example of its type and together they show the diversity of the best Beaujolais wines today.

Chateau LACARELLE

Chateau Lacarelle is owned by Comte Louis Durieu de Lacarelle and is one of the oldest in the region. It is also the largest single Château in the Beaujolais, with 145 ha under vine. The estate is located just south of Brouilly on the slopes above the commune of Arbussonnas. The aspect and the ancient crystalline soils make this probably the best Beaujolais area not yet granted 'Cru' status. The Beaujolais-Villages appellation is a step up from generic Beaujolais, but the quality here is really on a par with that of its 'Cru' neighbour, Brouilly.

Hand-harvesting and whole grape carbonic maceration ensure a vibrant, silky, generously flavoured yet comparatively low in alcohol. This is a very versatile wine with all kinds of food, especially simple and flavoursome dishes such as charcuterie and white meats.

FR1356R Ch. de Lacarelle 2006, Beaujolais Villages 12.5% £6.99
Strawberry and cherry aromas with spicy hints. Vibrant, youthful flavours with just a touch of tannin under the damson and ripe cherry flavours. Good intensity and lovely, long aromatic finish. Best enjoyed young and lightly chilled, but will keep to 2010.

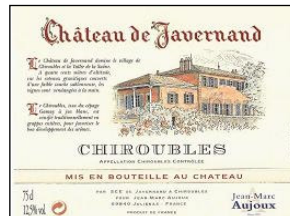


Chateau de JAVERNAND

Pierre Fourneau is the 4th generation owner at this beautiful domaine and now runs it with the help of his two sons, Harold and Arthur. A warm, lively man, with a love of extreme sports, he is the best known producer in the appellation and has 27ha of the best land in Chiroubles. The vineyards are at an elevation of 100m, high above neighbouring Morgon with soils of light sandy clay over granite, just perfect for Gamay.

Chiroubles is widely admired as the prettiest in Beaujolais, both as a wine and village. Pierre's wine is certainly one of the best, with a wonderful aromatic profile and silky flavours. A wine to open and enjoy.

FR1145R Ch. de Javernand 2005, Chiroubles 12.5% £7.99
Fragrant, sophisticated wine with intense aromas of fresh blueberry and cherry with hints of violets. Silky smooth in the mouth with flavours of black cherry, wild strawberry and notes of raspberry and wild herbs. The finish is long and complex with fine tannins. Enjoy now or keep through to 2009.



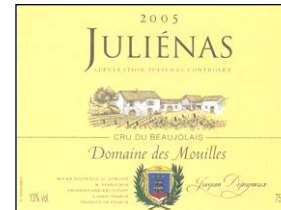
Domaine des MOUILLES

Domaine des Mouilles is our smallest featured estate with just 4.5ha of vineyards in the heart of Juliéna. The soil here is a relatively unusual mix of schist and granite with seams of clay, which has a quality to merit its own name, *Filons Argileux*. It is owned by the Perrachon family, who, according to the Guide Hachette, have been here 'since the dawn of time'.

FOCUS OFFER

BEAUJOLAIS 2005

FRANCE

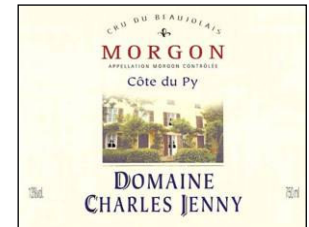


Despite the small size, or perhaps because of it, Domaine des Mouilles has one of the best reputations in the region. Laurent Perrachon makes the wine in the outbuildings of the farm in the traditional way and the result is a remarkable wine, full, yet elegant and with plenty of character.

FR1405R Domaine des Mouilles 2005, Juliéna 13% £8.25
Pure, spicy red fruit aromas. Smooth and silky in the mouth with soft, juicy, bramble fruit flavours and notes of ripe cherry and raspberry. Long, almost perfumed finish, with attractive spicy hints. A refined, elegant Beaujolais to drink to 2010.

Domaine CHARLES JENNY

This small, 8 ha domaine is owned and run by M. Charles Jenny himself and consistently makes one of Beaujolais' best wines. The vineyard is in a special *climat*, 'Côte de Py', on the south-facing slopes of the Mont du Py. According to Jancis Robinson, this rock formation of crumbling slate gives the wine 'more rigour than any other Cru and almost as much breadth and substance as Moulin-à-Vent'.



The majority of wines under the Morgon appellation come from the far less exciting lower slopes, which means that those from the heights of the 'Côte de Py' tend to be undervalued. M. Jenny produces a full-bodied, powerful wine that contrasts with the elegance of Laurent Perrachon's Juliéna. Additionally, it should really be served at room temperature rather than slightly chilled like most other Beaujolais. And if kept five years or more, it will start to acquire more of a Pinot Noir character.

FR1385R Domaine Charles Jenny 'Cote du Py' 2005, Morgon 13% £8.35
Deep, complex aromas of red fruits, spice earth and minerals. Very smooth and silky in the mouth with excellent purity. Bramble fruit flavours with tobacco, kirsch and stone fruits and an impressively long, aromatic finish. An outstanding wine with rare power and complexity delicious now or keep to 2011

Domaine André COLONGE

André Colonge, his son Serge and now Serge's two sons make a formidable team. They own 6 hectares of prime Fleurie vineyards and 13 hectares of Beaujolais Villages vines situated around Lanceé. The average age of the vines is around 30 years. Vinification and storage are in tanks and stainless steel, all taking place in a new temperature controlled chai.



André's style is for ample, lush wines with good body and concentrated flavours. The exceptional 2005 vintage has emphasised this character and produced a wine that is astonishingly rich and full, yet fresh and balanced in a way that can only be achieved here in the Beaujolais.

FR0145R Domaine André Colonge 2005, Fleurie 13% £9.99
Youthful wine with plenty of depth and fruit intensity. Raspberry, cherry and banana flavours overlay a core of strawberry and almond. Luscious, mouth-filling quality balanced by freshening acidity and a long, gently spicy finish. A decadent, almost opulent wine to enjoy through to 2011