



A sample selection of our wines.

## FREE SAME DAY LOCAL DELIVERY OR COLLECTION

All enquiries to John Goulding on 01908 58 20 20

### WHITE WINE

**The Paddock, Chardonnay, South-Eastern Australia, £7.95.**

Easy-drinking, unoaked Chardonnay with a fresh palate of peach and pear fruit.

**Rio Rica, Sauvignon Blanc, Chile, £8.95**

Fruity, tangy sauvignon with a gooseberry and herbal palate.

**Adega de Penalva, Branco, Dao, Portugal, £8.95**

From the mountainous Dao region of Portugal comes this wonderfully aromatic, bright and crisp wine offering peach, pear and almonds, made from a blend of traditional portuguese varieties.

**Viognier, Baron de Basassiere, Languedoc, France, £9.95**

A rich viognier with ripe apricot fruit balanced with a fresh finish.

**Fairfields Estate, Marlborough, Sauvignon Blanc, New Zealand, £9.95**

Classic Kiwi Sauvignon with aromas of grapefruit, lime zest and passion fruit and a palate of tropical fruits and citrus

**Sauvignon Blanc, Vin de Pays du Val de Loire, £10.50**

A more restrained style of sauvignon compared to a Kiwi version, with lively acidity and zesty citrus fruits.

**Grillo, Cento Cavalli, Sicily, £10.50**

Delicate floral aromas and a soft, peachy palate with a dry finish from Sicily's native Grillo grape.

**Spier, Chenin Blanc, South Africa, £10.95**

Exuberant wine with bags of citrusy, tropical fruits, like a supercharged Sauvignon Blanc.

**Gambellara Classico, Veneto, Italy, £10.95**

Made from the Gargenega grape, this is a stylish and sophisticated aromatic, dry white wine.

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**Riesling, Jean Biecher, Alsace, France £11.95**

Classic dry riesling from Alsace with citrus aromas and peach and melon on the palate. This is quite a restrained expression of this highly individual grape variety, and a good place to start if you haven't tried it before. **Vegan.**

**Vermentino di Sardegna, Marmora, Sardinia, Italy, £11.95**

Grapey, floral aromatics come to the fore on this light-bodied white.

**Macon-Lugny, Bouchard Pere et fils, Burgundy, France, £12.95**

Classic white Burgundy with soft pear fruit and a stylish, elegant palate.

**Cotes du Rhone Blanc, Paul Jaboulet Aine, France, £12.50**

Made by one of the Rhone's great wine families, this Viognier-led blend offers floral aromas and a flavoursome broad, fresh palate of peach, pear and apricots. Never tried CDR blanc before? Then give it a go!

**Grauerburgunder Peth Wetz, Germany, £13.50**

This Grauerburgunder, better known as Pinot Gris, is a ripe but dry expression of the grape, with a palate of baked apples and just a hint of spice and Turkish Delight.

**Le Canon du Marehal, Cotes Catalanes, Domaine Cazes, France, £13.95**

A blend of Muscat and Viognier gives a perfumed, exotic-scented wine with a palate of elderflower and apricot. **Vegan.**

**De Loach, Chardonnay, California, USA £14.95**

A beautiful golden-green colour, this wine is a perfect A personal favourite.

**Macon-Villages, Chardonnay, Domaine Perraud, Burgundy, France £15.95**

A lovely balanced wine with fruits of apple and pears, a gentle freshness and a long, complex palate.

**Catena, Alta, Chardonnay, Mendoza, Argentina, £21.95**

Catena is arguably the best producer in Argentina and this Chardonnay from the estate's *historic rows* is beautiful and harmonious. Smokey aromas and a rich and opulent palate, it remains graceful with a freshness throughout. Superb.

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## **SPARKLING WINE**

**Corzetti, Prosecco, Extra Dry, Italy, £10.95**

Classic prosecco with a light texture and lively apples on the palate

## **RED WINE**

**Garnacha, Vina Zieno, Carinena, Spain, £7.50**

Gutsy, fruity Spanish red with dark berries and a twist of pepper.

**El Cuyo, Malbec, Mendoza, Argentina, £8.95**

A medium-bodied Malbec with red berry aromas and palate. A great all-rounder.

**Adega de Penalva, Dao, Portugal, £8.95**

"Light cherry aroma, touch of peppery spice, smells fresh rather than sweet. Red cherry fruit, a firm but polite grip from the tannins. Both dry and lively. Juicy, fresh. Perfect supper/house red." Julia Harding @Jancis Robinson

**Montepulciano d'Abruzzo, Italy, £8.95**

The perfect pizza and pasta wine! Medium bodied and easy to drink, it's a great mid-week go to bottle.

**Merlot, Cantina di Gambellara, Veneto, Italy, £9.95**

Smooth, velvety, rich Merlot from north east Italy.

**Los Boldos, Cabernet Sauvignon, Chile, £9.95**

Good-quality Cabernet with plenty of fruit and body.

**Carignan, Les Archères, Languedoc, France, £9.95**

The Carignan variety is not so well known in the UK, which is a shame, as it gives rich, flavoursome wines and has a long tradition in wine-making in southern France. Loads of ripe berries on the palate.

**Merlot, Chateau Blanville, Pays d'Oc, France, £10.50**

Lovely fruity, gentle Merlot. Serve on the cool side to emphasise the fresh fruit. Perfect as a weekend lunchtime red. Very moreish!

**Nero d'Avola, Cento Cavalli, Sicily, £10.95**

Ripe and full bodied Sicilian red, full of fruit and Mediterranean sun.

**Gamay, Joel Delauney, Loire, France, £10.95**

A juicy palate of raspberries and blackcurrant leaf. Light and refreshing. Serve cool.

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**Ca' di Alto, Pinot Nero, Veneto, Italy, £10.95**

A featherweight red with enticing, bright red cherry fruit. Try with charcuterie, salads and lighter summery-style dishes.

**Le Savant, Syrah, Languedoc, France, £11.50**

Seriously good Syrah. Lovely ripe, stylish fruit with a characteristic peppery twist.

**Trinca Bolotas, Alentejo, Portugal, 2016, £11.50**

Sturdy, savoury wine with a dense texture and lots of depth.

**Mencia, Pago de Valdoneje, Bierzo, Spain, £12.50**

Ripe fruit and tannins, but with acidity for lift, the lesser-known mencia grape is a great, food-friendly wine. Give it a go.

**Le Chateau du Vieux Parc, Corbieres, France, £12.50**

Classic Southern French blend of Grenach, Syrah and Carignan. Ripe, sweet fruit, with gentle tannins evoking all the sun of the south of France...and a dash of gallic style!

**Domaine Brusset, Les Boudalles, Ventoux, France, £12.50**

Ventoux tends to produce lighter-styled wines as is the case here. A multi-grape blend of Grenache, Carignan, Mourvedre and Clairette, has bright, red fruits and lively acidity.

**Primitivo, Zensa, Puglia, Italy, £12.95**

A big, gutsy wine brimming with dark fruits, spice, chocolate and with prominent vanilla on the finish. A winter warmer if ever there was one.

**Chianti Rufina, Fattoria Basciano, Tuscany, Italy, 2018, £12.95**

The Rufina region produces wines that are a bit fuller-bodied than in other parts of Chianti, whilst still retaining the characteristic cherry fruits and acidity of the Sangiovese grape.

**Bacca Nera, Negroamaro/Primitivo, Salento, Italy, £12.95**

Smooth, rich, ripe Italian red. It hits all the spots. This will probably be your new favourite wine! I'm serious. Everyone who tries it, loves it.

**Cabernet/Merlot, Vergelegen, South Africa, 2013, £12.95**

This is great. Lots of new world fruit in this classic Bordeaux-blend, but with lift, poise and a subtlety that stops it being clumsy. They do a single vineyard cabernet retailing at £18.95, but I actually think this more modestly priced blend is better, as it's more restrained and a subtle in style.

**Salice Salento Riserva, La Carta, Candido, Italy, 2017 £13.50**

Light in colour, but not in flavour. There are sweet, ripe, dried fruits of raisin and prune on the complex palate, and the oak adds body but without being overpowering.

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**Beaujolais-Villages, Dominique Morel, France, £13.50**

Light, fruity and nuanced. Perfect for when a lighter touched red is required. Enjoy on the cool side. A great lunchtime or impromptu supper in the kitchen red.

**Navajas, Rioja Riserva, Spain, 2011 £13.50**

Classic Rioja: ripe fruit, smoky oak and a rich, bold smooth palate.

**Valpolicella Classico, Lucchini, Tedeschi, Italy, 2019 £13.50**

Very light-bodied red with crisp acidity, raspberry fruit and a herbaceous edge. Perfect for a Saturday lunch of Italian charcuterie, cheeses and antipasti-style vegetables.

**LAN, Rioja Crianza, Spain, £13.95**

Lighter in style than the Riserva above, with restrained oak and gentler tannins but more pronounced acidity and red fruits. A different take on an old classic.

**Chateau Coudray-Montpensier, Chinon, Loire, France, £13.95**

100% Cabernet Franc. More generous in style than many Loire reds, being richer and riper but retaining the characteristic acidity and lightness of touch of the region. Beautifully balanced, the quality of the fruit really shines through.

**Vale Das Eguas, Setubal, Alentejo West Coast, Portugal, £14.50**

Meaty, toasty aromas and a palate of concentrated, dark fruit. Unoaked, so just a pure expression of the grapes. Proximity to the sea gives a freshness and minerality.

**Lirac, Moulin des Chenes, France, £14.95**

Lirac is neighbour to Chateaneuf du Pape and produces wines of a similar ilk. This blend of Cinsault, Syrah, Grenache and Mourvedre is soft and generous with ripe fruit and a hint of herbs.

**Cotes Du Rhone Rouge, Domaine de La Janasse, France, £14.95**

Deep, dark, brambly fruits and a peppery edge from this benchmark CDR from one of the Southern Rhone's greatest estates. Their Chateauneuf-du-Pape costs a blummin' fortune, but you can taste some of the Janasse magic here at a more wallet-friendly price.

**Spatburgunder, Peth Wetz, Rheinhessen, Germany, £14.95**

This spatburgunder – German for Pinot Noir – is a littler more muscular than many of its French counterparts, but still with characteristic black cherry fruits. If you're a pinot fan and haven't tried any of the German expressions of the grape yet, here's a great place to start.

**Alpha Zeta, Valpolicella, Ripasso, Veneto, Italy, £14.95**

Smooth, sweet ripe fruit with perfumed aromas. The ripasso style is always a winner, and deservedly this is one of our best selling wines.

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**Etna Rosso, Planeta, Sicily, 2019, £15.50**

Mount Etna wines are rather fashionable wine at the moment, and rightly so, as they make some interesting wines from interesting indigenous grapes. Here's it's 100% Nerello Mascalese. Very light in colour, with flavours of wild strawberry and rhubarb. It's more delicate than you would expect from a Sicilian wine, and I think benefits from being drunk on the cool side to preserve the fruit.

**Pinot Noir, De Loach, California, £16.95**

A ripe, fuller-bodied style of pinot compared to a Burgundy, with lots of cherries, a hint of spice, and noticeable - but not too much - vanilla on the finish. Good-quality pinot for those who prefer a more fruit forward style.

**Vasse Felix, Filius, Cabernet Sauvignon, Margaret River, Western Australia, £16.95**

Western Australia's Margaret River is renowned for its cooler climate style of wines, and Vasse Felix is one of its best, and founding, producers. Minty Cabernet aromas and a full generous palate offers ripe, but stylish drinking.

**Chateau De Fontenille, Cadillac, Cotes de Bordeaux, France, 2016, £17.95**

A 50/50 blend of Bordeaux's most prominent varieties, Merlot and Cabernet Sauvignon, produces a classic example of the region's wines. Perfumed aromas, notes of cedar wood and black fruits, gives a more savoury, restrained and elegant character to the wine. This is great modern Bordeaux at a price that won't break the bank!

**Bourgogne Pinot Noir, Joseph Drouhin, Burgundy, 2019, £18.50**

This is superb Burgundy, especially considering its price, youth and entry-level classification. Good body and complexity, much more than you would expect from this region-wide appellation. Very well made with a clever use of oak which gives solid support without being clumsy. All goes to show that with wine, and especially Burgundy, it's the producer to look out for.

**Chateau de Pierreux, Monopole, Reserve du Chateau, Brouilly, Beaujolais, 2018, £18.50**

This is a serious Beaujolais! The fruit is much richer and darker than most other Gamays and there is a definite tannic grip to the palate. The finish is long and smooth.

**Chateauneuf-du-Pape, Terre de Mistral, France, 2019, £18.95**

A nicely crafted and very approachable CNDP. Despite its youth, this wine is drinking nicely now, with lots of warm, brambly spicy fruit and gentle tannins

**Chateau De Saint Cosme, Les Deux Albion, Cotes du Rhone, 2016, £19.95**

Saint Cosme make wines to last and their CDR is no exception. Dense, tannic palate with dark fruits and a peppery, savoury core, this is a brooding, powerful wine.

**Chianti Classico, Fontodi, Tuscany, Italy, 2017, £21.95**

The Fontodi estate is a true icon of Tuscan and Italian wine. Its commitment to quality and sustainable viticulture is exemplary, as are its wines. Elegant, nuanced and balanced. This is a great expression of the Sangiovese grape from one of its greatest exponents.

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**The Chocolate Box, South Africa, £23.95**

This cult, multi-grape wine that has become the stuff of legends. Layers of complex flavours from the blend makes this a forceful and assertive wine with plenty to give. Get it while you can!

**Saint-Emilion Grand Cru, Chateau Haut-Pezat, Bordeaux, France, 2016, £24**

Big styled, traditional Saint-Emilion with plenty of earthy Merlot fruit and perfumed aromas.

**LAN, Gran Riserva, Rioja, Spain, 2011, £24.95**

A beautifully balanced, Rioja. Rich and flavoursome, aromatic and elegant.

**Nebbiolo, Langhe, Vietti, 2017, Piedmont, Italy, £25**

Vietti makes its Langhe Nebbiolo from younger vines to create a wine designed for earlier drinking than its big brother Barolos. Pale in colour, as Nebbiolo always is, and with prominent acidity, a tannic edge, and light cherry and raspeberry fruit. I found it's best enjoyed with lighter dishes, such as as a simple spaghetti pomodoro.

**Amarone della Valpolicella, Alpha Zeta, Veneto, Italy, £26.95**

Big. Bold. It's Amarone. An abundance of concentrated, dried figs, prunes and cherries with a dense, smooth palate and a touch of herbs on the fringes. A wine to sip reverentially, or enjoy with rich, flavoursome food, spiced venison stew, perhaps.

**Chateau Beaumont, Haut-Medoc, Bordeaux, 2010, £30**

Nicely mature and ready for drinking, Beaumont make good value, good quality Bordeaux. 2010 was one of the great Bordeaux vintages so this wine has that extra edge of quality born out of ideal growing conditions.

**Barolo, Ascheri, Piedmont, Italy, 2016, £35**

Ripe, sweet, cherry fruits shines through in this highly accessible Barolo. Needs a decant, the tannins softening to reveal an aromatic, sensuous , silky wine.

**Barolo, Marcenasco, Ratti, Piedmont, Italy, 2015, £45**

The 2015 is the 50<sup>th</sup> anniversary vintage of Ratti's Marcenaso. Classic Barolo with the characteristic *tar and roses* aromas and an expressive palate of cherry fruits.

**Chateau Chasse-Spleen, Moulis en Medoc, Bordeaux, France, 2005, £55**

One of my favourite properties, Chasse-Spleen consistently offers top quality, classic Bordeaux at very reasonable prices. Here from the stunning 2005 vintage, and even after fifteen years needs a little time to open up and for the still assertive tannins to soften. Classic cedar edge to brambly fruits on the palate.

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