

# Justerini & Brooks

ESTABLISHED 1749



**FAMILY & FRIENDS  
WINTER OFFER 2025**



## FAMILY & FRIENDS WINTER OFFER 2025

As the evenings draw in and the celebrations start to gather pace, we thought it would be nice to put together an offer for family and friends; a mix of wines to enjoy over the coming months, all at special prices, to make stocking up that little bit easier. Whether you're getting ready for the festive period or just want a few good bottles on hand, there's plenty here to enjoy.



### Alpine Rift, Sauvignon Blanc, Marlborough, 2023

If you like New Zealand Sauvignon Blanc, you'll love this!  
A classic Marlborough style, packed with citrus, gooseberry and freshly cut grass. Bright, zesty and full of energy.

**Good with:** Seafood or an orange citrus winter salad, or simply as an aperitif.

£11.49 Per Bottle Inc Duty & VAT

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### La Cuvée de Louis, Blanc, Vin de France, Domaine Jolivet, 2021

A bright, aromatic white from the hills of the Northern Rhone.  
For those who like their whites a little more floral and perfumed, this is a great choice.  
With notes of rose petal, pear, citrus and gentle spice, the palate has softened beautifully with a little age, with a delicate, lightly salty finish.

**Good with:** Roast chicken, lemony dishes and soft cheeses.

£11.81 Per Bottle Inc Duty & VAT



### Grenache Blanc, Rall Wines, 2021

If you've never tried Grenache Blanc before, this is a great place to start.  
A fine-boned, lightly saline style that's gained a lovely waxy texture and gentle spice with a little time in bottle. Soft orchard fruit, dried citrus peel and a hint of salt on the finish keeps it wonderfully fresh. Absolutely delicious!

**Good with:** Poultry, tomato-based fish stew and grilled vegetables.

£13.39 Per Bottle Inc Duty & VAT

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### Trust Your Gut, Chenin Blanc, Lukas Van Loggerenberg, 2022

Inspired by wines from the cool regions of Europe, this Loire-style Chenin Blanc from South Africa is bright and elegant with waxed lemon, pressed flowers, flint and freshly cut peach. It's delicate but full of flavour, with a lovely smooth texture. A great example of how joyful Chenin can be and a brilliant alternative to White Burgundy.

**Good with:** Poultry, tomato-based fish stew and grilled vegetables.

£21.16 Per Bottle Inc Duty & VAT



**Auxey-Duresses, Blanc, Vieilles  
Vignes, Prunier-Bonheur, 2022**

A classy white Burgundy from a small village next to its more famous neighbour Meursault. Bright citrus and soft stone fruit with a gentle nutty edge. The palate is elegant and beautifully balanced, with just enough richness to make it feel special.

A wine that proves that great value still exists in Burgundy; sure to impress.

**Good with:** Fish & shellfish, smoked salmon, poultry, creamy sauces.

£26.36 Per Bottle Inc Duty & VAT

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**Chardonnay, Marlborough,  
The Marlborist, 2022**

A generous, smokily oaked Chardonnay that balances ripe fruit and creamy texture with a streak of citrus freshness. Big enough for those who like fuller styles, but still bright and elegant.

**Good with:** Roast chicken, creamy sauces, salmon and fish pie.

£16.15 Per Bottle Inc Duty & VAT



**Saint Max, Rosé, Côtes de Provence,  
Mont-Redon, 2023, 6x75cl**

Saint Max Rose delivers all the elegance you'd expect from a Provençal rose without the price tag. Made by our good friends at leading Rhone estate Chateau Mont-Redon, it's a brilliantly pale pink with aromas of grapefruit, lemon blossom and summer berries.

The palate is light and fresh, making it a lovely wine to enjoy all year round.

**Good with:** Light salads, charcuterie, Mediterranean inspired canapes, or as an aperitif.

£9.18 Per Bottle Inc Duty & VAT

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**Bourgogne, Côte d'Or, Chateau de  
Marsannay, 2020**

A slightly fuller and spicier style than the Gevrey-Chambertin, with the 2020 vintage bringing a little extra warmth and richness. A classic red Burgundy with ripe red fruit and gentle spice, it's medium-bodied and beautifully balanced, offering a great introduction to the wines of Burgundy.

**Good with:** Enjoy on its own, or with Roast chicken, mushrooms, light game dishes, pies and pâtés.

£17.87 Per Bottle Inc Duty & VAT



**Gevrey-Chambertin, Chateau de Marsannay, 2021**

From one of Burgundy's most famous villages in the Côte de Nuits, this is a completely different style to the fuller-bodied reds elsewhere in the offer. 2021 was a cooler year, giving it classic Pinot Noir finesse with pure red berry fruit, gentle spice and an elegant, perfumed lift. Graceful and fine-boned, with a lovely transparency. This is a special bottle for those who appreciate something lighter and a little more refined.

**Good with:** Roast turkey, pheasant, grouse and mushroom dishes.

**£44.35 Per Bottle Inc Duty & VAT**

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**High Hopes, Syrah, Lukas Van Loggerenberg, 2022**

A South African Syrah inspired by the cool climates of Europe, this is silky, gentle and utterly delicious. The fruit is mostly dark with a hint of red, bringing sweet berries and a touch of spice that's perfectly balanced and never heavy. Focused on purity and finesse, this is a beautiful wine for those who like their reds, dark and full of flavour but not too heavy.

**Good with:** Glazed ham, pork pie and rustic terrines.

**£16.50 Per Bottle Inc Duty & VAT**



**Cairanne, Réserve des Seigneurs, Domaine L'Oratoire Saint Martin, 2021**

As we move into cooler days and longer evenings, it's hard not to turn to the Southern Rhone for the comforting tones of its grenache based wines. This biodynamic red is full of character but not heavy, with juicy dark plums, black cherries and spice, with a hint of olive and pencil shaving on the finish. It's generous and layered and incredibly easy to drink.

A short decant will help it open up and show off its lovely perfume.

**Good with:** Tomato based stews, herby sausages and cassoulet

**£11.83 Per Bottle Inc Duty & VAT**

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**Châteauneuf-du-Pape, Julien Barrot, Domaine La Barroche, 2019**

Châteauneuf-du-Pape has that unmistakable sense of occasion and is a wine you pull out when you want to impress. 2019 was one of the best vintages of the last decade, producing wines with real depth and freshness. Rich and layered with dark fruit, spice and sandalwood, the palate is smooth, velvety and full of warmth. A powerful yet beautifully balanced wine, perfect for the festive season.

**Good with:** Stews, casseroles and hearty pies.

**£29.14 Per Bottle Inc Duty & VAT**



### Justerini & Brooks, 61 Reserve Claret

Our 61 Reserve Claret is a far cry from your run-of-the-mill Bordeaux. Hearty and full of character, this latest iteration brims with bright berry fruit, leather and gentle spice. Equally at home on the table or served by itself, it's a must-have in the cellar, especially for those expecting guests over the festive season.

**Good with:** Fantastic for parties or to enjoy on its own or with a Sunday roast.

**£7.10 Per Bottle Inc Duty & VAT**

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### Château Capbern, St Estèphe, 2018

Produced by the same team as Calon Segur, this is a fantastic Claret. Deep and generous with dark berry fruit, cedar and a touch of spice. The palate is smooth and rounded, with a lovely floral Cabernet perfume of violets and cassis, with fine tannins and great mineral focus on the finish. A classic Bordeaux from one of the most impressive and best-value Saint-Estephe estates on the market.

**Good with:** Roast duck and goose, red meat & hard cheeses.

**£16.90 Per Bottle Inc Duty & VAT**



### Château Laroque, Grand Cru Classé, St Emilion, 2021

A more serious and structured Bordeaux than the Capbern, with a savoury edge and fine, firm tannins. The fruit is more restrained, showing gentle notes of plum, blueberry and dark hedgerow fruit with an alluring saline lift on the finish. It's a wine that will benefit from a good decant, becoming more expressive as it breathes.

**Good with:** Red meat, particularly roast beef and roast lamb, hard cheeses.

**£24.86 Per Bottle Inc Duty & VAT**

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