**Tramontane- Cotes Catalanes**

Andy selects parcels of wine that would otherwise be blended into more generic blends and bottles them separately. These wines are essentially tailor made for us at de Burgh from specially selected barrels. We love them because they can be drunk at every occasion and display great varietal character and a touch of modern French class.

**Grenache 2016**

Powerful from long maceration but soft, fruity and smooth tannins. Very moreish! Will match with most meats and cheeses but lovely on its own too.

**Muscat Sec 2016**

A delicious, modern alternative to Sauvignon and Pinot Grigio. Floral, dry and refreshing. A great aperitif or goes well with salads and seafood.

**Mas Cristine- Cotes du Roussillon**

The estate is at the Southern edge of the Côtes du Roussillon Appellation, and has complex soils of schist, quartz and clays. Vines were first planted here around 1810, and the property today has magnificent holdings of Syrah, Grenache, Roussanne, Marsanne and Muscat. The wines are excellent value for money, display classic Roussillon flavours and aromas and would rival many Rhone blends.

**Mas Cristine Rouge 2015**

60% Syrah and 40% Grenache Noir. Ripe and juicy dark berry fruit flavours. Perfect with grilled red meat and pork belly. This is a lovely warming, spicy red drinks so well and will brighten up the dullest of Scottish winters.

**Mas Cristine Blanc 2016**

A blend of Macabeu, Roussanne, Grenache Gris with a touch of Marsanne and Carignan Blanc. The weightiness of the Grenache with the aromatics of the Rhone varietals produces a compelling and complex white. Perfect with Fruits de Mer, cold cuts and roast chicken.

**Mas Cristine Rose 2016**

A blend of Syrah and Grenache. 2016 was a warm year, giving stacks of juicy red fruit flavours. Fresh and dry this Rose is fully bodied than most Roses but is perfect with Asian food and charcuterie.

**Consolation Wines**

This range of wines started off as a bit of a fun experiment with different single varietals and small parcels of wines that reflect the best of each vintage. The wine making approach is literally ‘hands on’ from manual grape picking to foot treading. Andy and Phillipe want to be in contact with the developing wine as much as possible. They want to discover the essence of each variety they grow, so each wine can be different in terms of wine style and vinification. We at de Burgh think these wines are interesting, bold and love to discover what Andy and Phillipe will come up with next!

**‘Juliette’ Roussanne 2016 *IGP Cotes Catalanes***

Made from the very best Roussanne parcel from the Mas Cristine estate. The grapes were picked at perfect ripeness and health, then lightly pressed and barrel fermented in new oak with lees stirring on full lees to give the heady fruit structure and character. Drink with chicken, pork and creamy sauces.

***Marsanne ‘Miranda’ 2016 IGP Cotes Catalanes***

Made from a very small parcel of Marsanne situated just below the Mas Cristine estate overlooking the Med. 2016 was an exceptional year their Marsanne with a short ageing in French oak barrels. This adds texture to the aromatic and rich Marsanne. Notes of white fowers and stone fruits on the finish. Drink with pork, veal, slightly spicy dishes and Asian flavours.

**Petit Gris 2015 *IGP Cotes Catalanes***

Made from a blend of Grenache Gris and Carignan Gris, this delivers a racy and delightful minerally white. Picked early and processed carefully to retain its delicate potential, the wine is fermented and matured in 225 and 600litre barrels, with early bottling to capture the freshness and floral nature that makes it so unique. Drink with white meat, cream cheese, fresh salads and lots of green veg!

**Mourvedre Rose 2016 *IGP Cotes Catalanes***

Made from 100% Mourvèdre grapes, grown high in their Marguerite vineyard. The vines are trained old-school style on individual posts (‘Echalas’ in Catalan) to give perfect sun exposure whilst protecting from wind damage. The wine is pressed directly into old 225L oak casks and wild ferment is carefully controlled to provide a rosé with freshness, structure and class. A ‘proper’ Rose, heady and rich!

**‘Red Sock’s Carignan 2014 *Cotes Catalanes***

This dark, rich and toasty red is the second time they have made a 100% Carignan. Exceptional ripeness and refreshing acidity allow a long maceration for maximum depth of flavour and structure. Great with game, cheese and good quality ham.

**‘Wild Boar’ Syrah 2015 *Cotes du Roussillon***

The wild boar love to munch on the crop in this lovely vineyard, surrounded by cypress trees and cork oaks. An electric fence now protects the precious crop, and the Syrah grapes keep in perfect health. Following a gentle tank ferment, the wine was aged in oak casks for 10 months. Why not make a wild boar stew to have with it!

**‘Dog Strangler’ Mourvedre 2015** ***Collioure***

The old name for Mourvèdre was ‘The Dog Strangler’, for its ferocious tannins. This wine is 100% Mourvèdre from the Coume del Mas vineyard. The very best grapes were crushed into an open new oak barrel and worked heavily during a six week maceration to give a big, bold and structured wine that was subsequently aged in new oak casks for 14 months. Thankfully the tannins have been tamed!

**‘Antic Ambre’ 1985 *Rivesaltes* (50cl)**

This wine was found hidden in a cellar near Perpignan and the owners were persuaded to part with a small proportion of the stock. Ageing in old barrels and foudres for over 25 years has imparted a luscious, complex and mellow character to this dessert wine. A perfect match as an aperitif with nuts and dried fruit, rich fruity desserts and most cheeses.