

TASTE

WITH

LAITHWAITES

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#TASTEwithLAITHWAITES



TASTE WITH LAITHWAITES



A WARM WELCOME FROM OZ

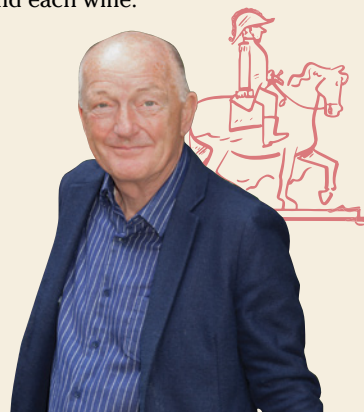
Well, I guess we've probably got used to online get-togethers over the last two years. But none are as fun as a wine tasting experience. And I don't think anyone does them better than Laithwaites!

I'm really looking forward to hosting this special 'Taste with Laithwaites' event. The six wines are real personal favourites. And I've got plenty of well known special guests to keep you entertained, as well as interactive taste along features and videos from our winemaker friends to tell the stories behind each wine.

You can taste along with the show by [clicking here](#) or scanning the QR code below.

See you then.

Oz Clarke



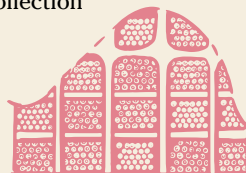
P.S. You could also see this as the ultimate 'try before you buy' event, you can buy your favourites by the bottle or enjoy them all in a superb mixed case. And for those who want to mix and match your favourite wines in a case there's **20% off 12 or more of the individual wines in this brochure by entering voucher code TASTE20* at the checkout.** Don't miss out.

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HOW TO PREPARE FOR YOUR 'TASTE'-ING EXPERIENCE

Firstly, a big thank you for buying our Tasting Kit and being part of something new – and very exciting. We hope you like the 100ml servings.

We've given them a thorough testing (tough work!) and can 100% guarantee that your wine from a pouch tastes fresh, fruity and absolutely perfect. The best way, without a doubt, to try a range of bestsellers and great discoveries in one sitting. And they're fully recyclable.

SO, WHAT NEXT?

READY, STEADY, TASTE! HOW TO MAKE THE MOST OF YOUR BIG NIGHT IN ...

- 1** Before the event, visit laithwaites.co.uk/taste to see exactly what we have in store for you. We'll be tasting the wines in this order: Heredad Chávarri Albariño (1), Villa Broglia Gavi di Gavi (2), RedHeads Harmonie Rox Chardonnay (3), Purple Owl Pinot Noir (4), Opi Malbec Reserve (5) and Château La Clarière (6). **Don't forget to remove the reds from the fridge at least 2 hours before the start time and the whites, just moments before.**
- 2** **Let's make an evening of this!** You might want to have some food at the ready, we have some top recommendations to pair with each wine. Bread and crackers act as a palate cleanser, both go with all the wines, and soaks up some of the alcohol too!
- 3** Get out your favourite wine glasses, water glasses, some water, and a spittoon if you like.
- 4** When everything is set up take a photo and tag us on socials using the hashtag **#TASTEwithLAITHWAITES**
- 5** **Sit back, relax, and enjoy.** Sip along with me, Oz, and our special guests, and maybe open a bottle of fizz to start your evening in celebratory style.
- 6** **Finally, don't forget to join in the online discussion with our chat facility.** Some lively conversation, glass in hand, makes for a great night in. Enjoy!

FOOD PAIRINGS

We're encouraging you to think about food pairings while you taste. To prompt discussion, we've included a symbol next to each wine indicating my favourite food matches. **See if you agree.** There are no right or wrong answers. And if there's a combination we've missed out that you love, do let me know. We really value your feedback.



Strong aged cheese
(a farmhouse cheddar, or better yet a blue)



Grilled Marinated Peppers



Mild fresh cheese
(goat, Cornish Yarg, Feta or Mozzarella)



Olives
(ideally Kalamata)



Sun Blushed Tomatoes



Charcuterie



Pâté
(either duck, chicken liver or mushroom)



1 HEREDAD CHÁVARRI ALBARIÑO



Albariño ... “Spain’s best white by miles”

That’s wine critic Matthew Jukes emphatic view. And it’s one that’s shared by our customers, judging by the rapid speed that new releases completely sell out.

Ruth Chávarri made her name crafting reds at her family’s cellar in Rioja. But she has a real passion for Albariño and crafts this from old-vine grapes grown in Rías Baixas, Galicia, the home of this classic style. A zesty, lively white with a refreshing tang that speaks of its rugged, Atlantic coast home.



Ruth Chávarri, owner of Bodegas Familia Chávarri

WINE DESCRIPTION, VINTAGE & APPELLATION	COLOUR	CODE	STANDARD PRICE FOR 1	MIX & MATCH, 12+ BOTTLE PRICE WITH DISCOUNT VOUCHER*	FOOD	RATING
Heredad Chávarri Albariño 2021 Rías Baixas DO – 12.5%	White	1481021	£15.99	£11.19		/10

Ripe stone fruit flavours and a note of sea air. Delicate peach and nectarine balanced by great mineral freshness.



Notes:

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4 Order by midnight on May 1st to claim your exclusive event offers! See pages 10 & 11.



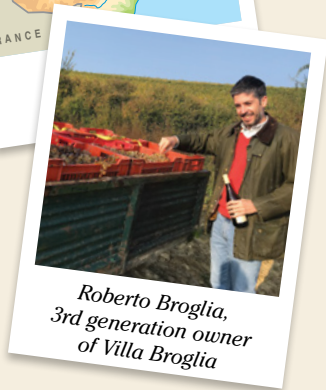
2 VILLA BROGLIA GAVI DI GAVI



Classic Italian white from Gavi’s elite ‘inner circle’

Villa Broglia is one of the top producers in Gavi. Their wines have been enjoyed by diplomats, leading politicians ... and even the Pope - an exclusive client list!

The Broglia family estate is in the ‘classico’ part of the Gavi region, and their hand-harvested Cortese vineyards enjoy ‘best of the best’ Gavi di Gavi status. 2020 proved to be a glorious vintage here. Father Piero, and son Roberto Broglia are delighted that this racy release is starring in your big night in!



Roberto Broglia, 3rd generation owner of Villa Broglia

WINE DESCRIPTION, VINTAGE & APPELLATION	COLOUR	CODE	STANDARD PRICE FOR 1	MIX & MATCH, 12+ BOTTLE PRICE WITH DISCOUNT VOUCHER*	FOOD	RATING
Villa Broglia Gavi Di Gavi 2020 Gavi Di Gavi D.O.C.G. – 13.5%	White	0013220	£17.99	£12.39		/10

White blossom, wild herb and almond aromas, and subtle citrus flavours. Piercingly fresh and a real step up from ‘regular’ Gavi.



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3 REDHEADS HARMONIE ROX CHARDONNAY

4 PURPLE OWL PINOT NOIR



Aussie Chardonnay that rocks!

Coonawarra is well known for its Cabernet Sauvignon. But when the dynamic RedHeads winery discovered a parcel of Chardonnay from esteemed grower Jack Burston, they snapped it up to prove that whites can reign just as highly as the reds.

Vibrant and free, Harmonie Rox embodies the spirit of earth and peace in perfect unity with nature. Watch as she parades through the world! Pairs perfectly with a delicious cheese board, sweet honey and apricots. Cheers!



Alex Trescowthick, RedHeads winemaker



Pure Californian Pinot Noir – the holy grail!

For serious fans of American red wines, Californian Pinot is the ultimate treat. Purple Owl gives you all the plush, melt-in-the-mouth red berry flavours connoisseurs adore ... but at an affordable price that'll make you do a double take!

Sit back and savour all the layers of raspberry, strawberry and plum flavours. And, thanks to cooling winds off the Pacific keeping the grapes beautifully pristine, Purple Owl has a very fresh finish. A true taste of a real American beauty.



California's vast, flat central valley

WINE DESCRIPTION, VINTAGE & APPELLATION	COLOUR	CODE	STANDARD PRICE FOR 1	MIX & MATCH, 12+ BOTTLE PRICE WITH DISCOUNT VOUCHER*	FOOD	RATING
RedHeads Harmonie Rox Chardonnay 2021 Coonawarra – 13.5%	White	4043821	\$14.49	\$9.99		/10

Fermented in part new French oak, this is Aussie Chardonnay at its creamy, fruit-filled best. Peach, nectarine, hints of spice ... delicious!

Notes:

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WINE DESCRIPTION, VINTAGE & APPELLATION	COLOUR	CODE	STANDARD PRICE FOR 1	MIX & MATCH, 12+ BOTTLE PRICE WITH DISCOUNT VOUCHER*	FOOD	RATING
Purple Owl Pinot Noir 2020 California – 14%	Red	2531520	\$14.99	\$10.39		/10

Find out what all the fuss is about with this silken, very gently oaked Californian Pinot Noir. Succulent, plush and so easy to enjoy.

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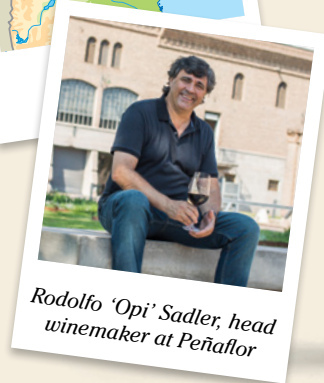
5 OPI MALBEC RESERVE



Mighty Malbec at its luxurious best

Argentinian Malbec has conquered the wine world over the past two decades. Everyone loves this deep-coloured, richly satisfying red style. It's one of the greatest Black Reds going.

And they don't come any bolder or more fruit-filled than Opi Sadler's Malbec Reserve, made from the premium Uco Valley. Opi is nicknamed 'The Magician' and his barrel-matured flagship release delivers spellbinding levels of brambly fruit on a smooth layer of toasty oak.



Rodolfo 'Opi' Sadler, head winemaker at Peñaflor

WINE DESCRIPTION, VINTAGE & APPELLATION	COLOUR	CODE	STANDARD PRICE FOR 1	MIX & MATCH, 12+ BOTTLE PRICE WITH DISCOUNT VOUCHER*	FOOD	RATING
Opi Malbec Reserve 2020 Uco Valley – 14%	Red	2670020	£15.99	£11.19		/10

Hold a glass to the light to appreciate how dark this wine is. Then savour rich, ripe layers of blackcurrant, plum, cassis and gently spiced oak.

Notes:

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8 Order by midnight on May 1st to claim your exclusive event offers! See pages 10 & 11.



6 CHÂTEAU LA CLARIÈRE



Smart choice claret that out-tastes pricey rivals

Bordeaux is where Tony Laithwaite's wine adventure began over 50 years ago. So it's only natural that your claret offering comes from Tony's multi-award-winning estate right back where it all started.

Castillon is next door to St-Émilion and shares the same soils, climate, slopes and grapes. But it remains a relative bargain. Take in the kirsch cherries and plum, and savour the velvety cassis and vanilla oak aromas. You'd swear you had a far pricier claret in your glass.



Jean-Marc Sauboua, winemaker at Château La Clarière with Tony Laithwaite

WINE DESCRIPTION, VINTAGE & APPELLATION	COLOUR	CODE	STANDARD PRICE FOR 1	MIX & MATCH, 12+ BOTTLE PRICE WITH DISCOUNT VOUCHER*	FOOD	RATING
Château La Clarière 2019 Castillon Côtes de Bordeaux AOC – 14.5%	Red	3718319	£25.00	£20.00		/10

Winemaker Jean-Marc Sauboua ages this claret in the finest French barrels for a toasty richness that complements the ripe fruit flavours.

Notes:

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THE
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WITH
LAITHWAITES
Collection

YOUR EXCLUSIVE EVENT OFFERS

This mixed collection gives you two full-sized bottles of each wine – and a saving of over £70!

Or you can buy twelve or more of your favourites individually and take 20% off with your discount voucher code: **TASTE20*** - enter code at the checkout. The choice is yours.

Taste with Laithwaites Collection

£208.90 **£137.88** for 12 bottles

SAVE OVER £70

Order code: M16210

Case contains two bottles of each wine pictured.
*Voucher cannot be redeemed against this case.

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SAVE OVER
£70



Heredad Chavarri Albariño 2021

Single bottle: £15.99

Mix & Match 12 bottles*: £11.19

CLICK TO BUY HERE



Purple Owl Pinot Noir 2020

Single bottle: £14.99

Mix & Match 12 bottles*: £10.39

CLICK TO BUY HERE



Château La Clarière 2019

Single bottle: £25.00

Mix & Match 12 bottles*: £20.00

CLICK TO BUY HERE



RedHeads Harmonie Rox Chardonnay 2021

Single bottle: £14.49

Mix & Match 12 bottles*: £9.99

CLICK TO BUY HERE



Opi Malbec Reserve 2020

Single bottle: £15.99

Mix & Match 12 bottles*: £11.19

CLICK TO BUY HERE



Villa Broglia Gavi Di Gavi 2020

Single bottle: £17.99

Mix & Match 12 bottles*: £12.39

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HOW TO TASTE

STEP 1.

Look for colour and clarity



STEP 2.

Sniff the wine – twice



STEP 3.

Sip the wine, give it a good rinse around



STEP 4.

Note your findings

- 1/10 NOT MY THING
- 5/10 DRINK EVERY DAY
- 10/10 FOR SPECIAL FRIENDS



SCAN HERE TO STREAM THE EVENT



*The 20% off purchases of 12 or more (75cl) bottles of Tasting Event wine (being any of the 6 wines included in the tasting pack but not the pre-selected mix case) in a single order ("Event Offer") is available from 26th March 2022 until 23.59PM on Sunday 1st May 2022 or while stocks last. To claim the Event Offer, enter the voucher code TASTE20 at checkout or quote code 5792001 over the phone prior to purchase. The Event Offer cannot be used for any pre-selected mix case, including the Tasting Event mix case. You or anybody you buy alcohol for must be 18 years or over. All goods are subject to availability and acceptance by us. Order acceptance and the contract between us is formed on despatch of the products. All offers are limited to one per household per offer. Laithwaites reserves the right to alter prices and cancel, modify, or supersede any promotion without notice. Our standard delivery charge of £7.99 will apply unless you are an unlimited member, use a free delivery voucher or qualify for free delivery by purchasing 24 or more bottles in your order. You must order at least 24 bottles to qualify for free delivery. Delivery to UK addresses only (excluding Channel Islands and BFPO addresses). Please visit laithwaites.co.uk/event/terms for specific offer terms. The Event Offer can only be redeemed in accordance with these terms, is non-transferable and has no cash alternative. Event Offer cannot be used in conjunction with wine plans, fine wines, introductory offers, en primeur or any other vouchers or promotions not included in any specific Event-related materials (including Event emails and mailings) or not offered at the Event. Our standard terms and conditions of sale and privacy policy apply, please see laithwaites.co.uk/terms. Laithwaites Wine operated by Direct Wines Ltd. Registered in England and Wales.

Rated 'Excellent' on



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