
LTO'S:

AUGUST 21st - OCTOBER 1ST, 2026

UNTIL SUPPLIES LAST

GOUFFIER - RULLY CHARDONNAY "FROMANGE" 2022 - # 105433

Regular Wholesale: \$46.90/bottle

LTO Price: \$36.90/bottle (6 x 750ml)

FONTAINES,
BURGUNDY,
FRANCE

100% Chardonnay.

Organic. The wine reveals a yellow-green color with intense reflections. Complex, elegant, fine and delicate nose. Aromas of citrus, white fruits (pears, pineapple), apricot, acacia and grilled and toasted notes. Added to this are intensely aromatic floral notes. Smooth and rich fat. Beautiful, controlled acidity which helps maintain balance and freshness. Super smooth and oily on the palate but with tension. Fairly long finish which ends with a subtly woody bouquet.

Ideal with fish, a seafood platter, grilled king prawns or fresh goat's cheese.



GOUFFIER - CLOS L'ÉVÊQUE 1ER CRU 2022 - # 802186

Regular Wholesale: \$50.67/bottle

LTO Price: \$40.67/bottle (6 x 750ml)

FONTAINES,
BURGUNDY,
FRANCE

100% Pinot Noir.

Organic. The colour is a deep, profound ruby. Premier cru with a nose of spices and black fruits. The assertive structure in the palate is present from the start and gives it a nice length.

This wine brings out the best from beef rib steaks, or joints of beef or lamb, braised or in sauce. Roast pork is well suited to its rich aromas, as are poultry-based stews. Cheese boards.



CHÂTEAU BRISSON 2018 - # 847778

Regular Wholesale: \$44.31/bottle

LTO Price: \$29.31/bottle (12 x 750ml)

CÔTES DE
BORDEAUX,
FRANCE

95% Merlot, 5% Cabernet Franc.

Merlot dominates this blend - as befits the appellation- and gives the wine its charming roundness and suppleness, as well as the typical ripe, fleshy black fruit aromas. A year of ageing in oak barrels gives great complexity. Its flavourful, fruit profile makes it accessible now and over the next ten years.

Pair with all types of classic meat dishes, either roasted, braised, or grilled.

90 points - Lisa Perrotti-Brown, Wine Advocate - April 2019

