

The image features two glasses of red wine in the foreground, set on a burlap tablecloth. The background is a warm, golden bokeh of out-of-focus lights. Christmas decorations, including a silver and red star ornament and gold star ornaments, are scattered on the tablecloth. The text 'SIMPLE Pleasures' is at the top, and 'The Season of Taste' is in the middle right. The brand name 'TABLE & VINE' is at the bottom right.

SIMPLE *Pleasures*

The Season of
Taste

TABLE & VINE



Champagne Barons de Rothschild

This is one of the most exciting new projects in a long time. The three branches of the Rothschild family have joined forces to create *Champagne* at the standard they demand from their wineries in Bordeaux.

The three branches are: Baron Eric de Rothschild from Château Lafite-Rothschild, and other associated properties. Baroness Philippine de Rothschild from Château Mouton-Rothschild, and other associated properties. And, Baron Benjamin de Rothschild from the banking world and associated wineries.

Starting with the harvest in 2005 the winery began with investments in long-term contracts with growers and a commitment to producing the best in *Champagne*. Primarily working with Chardonnay, the goal is elegance and to display in each cuvée the exceptional characteristics of *Champagne*.

Champagne Barons de Rothschild Brut NV

\$99.99; \$539.94/six-pack

This *cuvée* is the result of a blend of 60% Chardonnay, primarily Grands Crus from the Côte des Blancs and 40% Pinot Noir and Pinot Meunier. This unique blend gives the wine its fine bubbles, golden color, and fine, subtle aromas of white fruit. A strong, assertive opening that leads into a well-rounded wine, powerful yet restrained, the sign of long aging in traditional cellars. This **Brut** exudes aromas of pear and hazelnuts marrying with hints of white flowers and faint toasty notes.



Champagne Barons de Rothschild Blanc de Blancs NV

\$124.99; \$674.94/six-pack

This 100% Chardonnay *cuvée* is made using the Côte des Blancs signature Crus— Avize, Cramant, Mesnil-Sur-Oger, Oger and Vertus. Rothschild's Blanc de Blancs shows all the finesse of a blend of Champagne's greatest Chardonnays. The first impression is clean and precise followed by a silky freshness kept aloft by citrus and white fruit notes. The nose is dominated by citrus which blends with the aromatic hints of fresh almonds and dried fruit. The **Blanc de Blancs** displays a continuous thread of delicate bubbles. The creamy sensation of its fine, chiseled bubbles is paired with a persistent, distinguished mineral softness.



Champagne Barons de Rothschild Brut Rosé NV

\$124.99; \$674.94/six-pack

The **Rosé** is the result of a virtuoso blend of over 85% Chardonnay from the main Côte des Blancs Crus with 15% Pinot Noir from Reims. The art of blending is showcased in this *Rosé cuvée* which highlights the **Barons de Rothschild** style. It features a high concentration of Chardonnay and the magic of Pinot Noir. This **Rosé** is fine and vivacious, while delicately, harmoniously complex, it's a delight to the senses. The first taste is fresh and precise melting into the palate like silk with slight raspberry undertones alongside the fragrance of rose petal, wild strawberry and a hint of citrus zest. The harmony of the fruit and the lightness of this *Champagne* bear a complexity the most experienced palates are sure to appreciate.



Winery Profile: Château Hourtin-Ducasse

Saint-Sauveur, Bordeaux, France

30 hectares (74 acres)

Varieties Planted: Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot

Yearly Case Production: 5,700

www.hourtin-ducasse.com



Their Philosophy... "We treat our wine with the greatest care. We try to provide optimal conditions so that the vine and its fruit will produce their best



results, and that each vintage will retain its unique personality (taking into account the unpredictable weather. Our credo and



personal yearly challenge is to make the best wine possible, all while respecting the distinctiveness of the vintage."



Château Hourtin-Ducasse 2009 • \$19.99; \$215.89/case
also available in 3-Liter bottles for \$79.99
and 1.5 Liter bottles for \$39.99; \$215.94/six-pack

65% Cabernet Sauvignon, 30% Merlot, 4% Cabernet Franc, 1% Petit Verdot. *Only 5,500 cases produced.*

Another text book example of the highlights of **2009**. Ripe and correct, the maturity of the fruit is balanced by tannins and freshness. This has it all! It will age for two decades and is able to provide pleasure right now. The aroma is stunning... featuring flowers and pretty red fruit. This is about as good a wine as you can find for \$20.00.



I remember the tasting distinctly. There were about six of us tasting a huge batch of Bordeaux samples sent by our broker Glenn. We found a number of wines to our liking, and why not? Most were 2005's... a great vintage. But this wine stood out, practically jumping off the table! We asked politely for 1,200 bottles with another 1,200 to back it up. As it turned out we sold 3,600 bottles (300 cases) of that 2005. It was a huge winner and that sure put us on Michel Marengo's radar.

Michel Marengo bought the **Château Hourtin-Ducasse** in 1976 and has been able to uphold the tradition of producing wine as a Cru Bourgeois classified winery since 1932. One of my favorite facts about Hourtin-Ducasse is that the winery is just 4 miles from Château Lafite-Rothschild. We consider ourselves very lucky to have this estate as one of the pillars of our **Private Selections**. The quality simply exceeds our expectations for the price every time. ~Q

Château Hourtin-Ducasse
2010 • \$19.99; \$215.89/case
56% Cabernet Sauvignon, 31% Merlot, 11% Cabernet Franc, 2% Petit Verdot.
Only 5,275 cases produced.

The 2010 vintage is being hailed as a great vintage. Robert Parker's thought was that, "2010 has produced another year of compelling Bordeaux that will go down as a prodigious vintage alongside 2009." The **2010 Hourtin-Ducasse** is terrific! Less oaky and a bit more elegant than the '09 or '05. It still has great stuffing and a bottle I tasted over three days improved each day. It's a friendly wine.

KAHLÚA

**LIMITED EDITION
GINGERBREAD**
TREAT YOUR FRIENDS



Kahlúa Cookie Martini

1 ½ parts Kahlúa Gingerbread
1 ½ parts Absolut Vodka

Combine ingredients in a cocktail shaker. Add ice and shake. Strain into a martini glass and garnish with a cinnamon stick. Also great over ice, with coffee or hot chocolate.



Kay's Famous
Beer Buckets
Single Count

\$12⁹⁸
plus
deposit



Special Season
Winter Selection

12 Pack, 11.2 oz Bottles,
4 Styles, 3 of Each

\$14⁹⁹
plus deposit

Guinness Generous Ale

Celebrating Arthur's legacy, this full-bodied winter ale balances subtle hop flavor with roasted barley character.

Guinness Black Lager

Cold-brewed with roasted barley to deliver the refreshing taste of lager with the unique character of Guinness.

Guinness Foreign Extra Stout

Created over 200 years ago for export to Africa, it's a bittersweet balance of hops and roasted barley.

Guinness Draught

The deeply satisfying, velvety rich storm of their original Guinness Draught, now in a bottle.

...dreaming of a Red Christmas

I've noticed recently a number of customers talking about the camaraderie of wine-lovers. How wonderful it is to share in a great bottle with others who also appreciate fine wine. There is simply no better time than the holidays to share something special with the special people around you. These reds should offer you something special to pair with many different foods and will let the people around you know that they mean enough to you to share such a treasure! ~Q

Heitz Cellar Napa Valley Cabernet Sauvignon 2007

\$49.99/bottle or
\$539.89/case

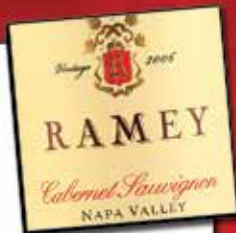
I am so happy to offer this wine! I recently tasted the entire range of Heitz 2007 Cabernets and I have to tell you I was blown away. These take you back to where you really remember what originally made Napa great! This is a spectacular Cab. Ripe and rich, it has terrific structure, and not a hair out of place. It sings for any sort of red meat.



Ramey Napa Valley Cabernet Sauvignon 2008

\$49.99/bottle or
\$539.89/case

We've been selling David's wines since he and his wife, Carla started in 1996. To quote Antonio Galloni of **The Wine Advocate**, "The 2008 Cabernet Sauvignon impresses for its layers of dark, plush fruit. Hints of cassis, grilled herbs, tobacco and cedar develop in the glass, adding further complexity and depth. Firm tannins frame the long finish. This is a very classic and beautiful Cabernet." **95 points**



Au Bon Climat 2010

\$19.99/bottle or
\$215.89/case

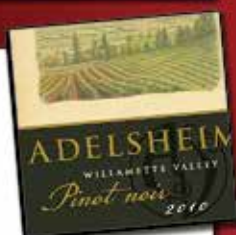
We blind tasted forty Pinot Noir's to choose our favorite for this holiday season. **Au Bon Climat** came out as "the choice". I was excited when I caught up with the weekend **Wall Street Journal** from the same day and saw a beautiful one-day feature on Au Bon Climat. This Santa Barbara Pinot is a spectacular wine. Elegant and focused, this is a great silky Pinot, balanced and perfect for giving thanks.



Adelsheim 2010 Pinot Noir

\$24.99/bottle or
\$269.89/case

In our Pinot test, **Adelsheim** was the #1 choice of wines over \$20.00. It is simply great! It was great the moment we opened it and it was even better the next day. This is gorgeous Oregon Pinot Noir that is dry and classy with a silky texture and finish. The winery has established wine as a hallmark of the "Oregon Style". **92 Points, The Wine Enthusiast**



Chateau Haut-Bergey Pessac-Léognan 2009

\$39.99/bottle or
\$431.89/case

The Bordeaux wines that come from Pessac-Léognan are my favorites. We generally offer many, and **Haut-Bergey** is a current darling among our bevy of offerings. This wine never disappoints. Gorgeous fruit and the elegant structure that Pessac provides, this is a wine that will age for two decades if you can keep your hands off of it. With a decanting and about one hours air, it is a joy to appreciate now!



Château Potensac Médoc 2001

\$29.99/bottle or
\$323.89/case

Our broker in Bordeaux offered this wine for the same price as the 2009. Sure, we'll try it, I said. Well didn't we find a gem! The tannins are soft, the fruit is showing that aged, autumnal quality and the finish lingers just right. This wine needed just this much time upon release, so now that it has aged, this is a spectacular chance to enjoy aged Bordeaux, drinking at its peak, for under \$30.00.



...dreaming of a White Christmas

A recent Matt Kramer Wine Spectator column talked about sharing your treasured wines at the holidays and how they can be wasted on your "know-nothing" relatives and friends. I was discouraged at the thought of buying wines that I wouldn't share. I can't imagine choosing a different wine (read cheap) because I don't want to "waste the good stuff." So here are some white choices, and every one of these is worthy of you and your company! ~Q

Patz & Hall 2010 Sonoma Coast Chardonnay

\$26.99/bottle or
\$291.49/case

Founded in 1988, **Patz & Hall** has been a constant source of amazing Chardonnays and Pinots made from single-vineyards. I love this wine and was pleased to be able to feature it. Rich and bold with ripe pear and pineapple flavors, it has that buttery smooth quality of great Chardonnay and proper balance to allow it to sit at the table and enhance your dinner.



Evening Land 2009 "La Source" Chardonnay

\$49.99/bottle or
\$269.49/six-pack

This is our single best American Chardonnay under \$70.00. It is a great choice for the holidays. *"Vibrant and poised, balancing its intense flavor profile of pear, quince and lemon blossom with layers of minerality on an electric structure that sparks with beautifully modulated acidity. A stunning white that has tremendous depth and presence."*

97 Points, *Wine Spectator*, Dec. 15, 2011



NOCO Chardonnay 2010

\$13.99/bottle or
\$151.09/case

Their mantra is pure, honest and principled wine. They divide their wines into tiers similar to the Burgundian approach. Though never before now have they had a wine that equates to the "regional" Bourgogne Blanc. **NOCO** is that wine. Unoaked, clean and bright with depth uncommon to wines at this price, it's a great choice for the holiday meal, or at this price, for leftovers.



Château Gravas Sauternes 2009

\$13.99/375ml bottle or
\$151.09/case

We are constantly on the lookout for reasonably priced alternatives to the expensive wines of the World. Let's face it, finding a wine that is as good or close to a much more expensive wine is such a great feeling! Just 1,500 cases produced, this is artisan Sauternes, rich and bold with lovely apple and peach fruit, and while I would call this wine a sweet wine, it is still balanced and a great value.



Trimbach Riesling Cuvée Frédéric Emile 375th Anniversary 2001

\$79.99/bottle or \$431.94/six-pack

When your winery goes back 13 generations you have amazing anniversaries like 375 years! Pierre and Jean Trimbach are the 12th generation of their family to operate the family winery. Pierre's daughter Anne has come into the family business too, so the future looks as promising as the past. When the Riesling harvest was coming in back in 2001 Pierre knew it was the 375th year of the winery and he wanted to commemorate it with a special cuvée... but what? As it turns out in the Osterberg Vineyard, which makes the backbone of **Cuvée Frederic Emile**, one south-facing block was amazing and would become that special wine. I first tasted it back in 2007 before it was released. The wine was truly great from the get-go. I always realized it would age, but I wasn't sure that we'd have enough to age some. We bought as much as we could get for the store and now is the time! The wine is ready to drink. Still bone dry but round and completely gorgeous. The acidity has come into the wine, no longer the smack of tart juice, if you love great dry wine you owe yourself a bottle of this.



...dreaming of a Sparkling Christmas

Le Brun-Servenay- Avize, Champagne, France

Our relationship with Patrick Le Brun began back in 2005 when we began importing his Reserve, Rosé and Blanc des Blancs Vintage. Over time we have added to our offerings and now import 25 of his bubbles and while there are more successful and famous brands, this is the Grower that has won our heart.

Patrick Le Brun is the farmers of 8 hectares (20 acres) and while he does sell some grapes to larger wineries he keeps enough for himself to make seven *Champagnes*. It's really an incredible investment to make your own wine, you have to ferment it, age it, bottle it, label it and then sell it. As opposed to selling the grapes at harvest where you don't need to go through any of that to make your money.

Located in Avize, the heart of the Cote des Blancs, this is where Chardonnay thrives in the *Champagne* region.

Many of the vineyards are classified Grand Cru, the highest rating possible in *Champagne*.

Patrick is also a member and former President of the "*Champagnes of Wine Growers*" association, which is a group of conscientious growers who band together to ensure their overall quality.

Le Brun-Servenay Brut Reserve NV

\$24.98 net

50% Chardonnay,
25% Pinot Noir,
25% Pinot Meunier

The house *Champagne* of Table & Vine, this is mostly Chardonnay and delivers the full *Champagne* experience. No malolactic, crisp and zippy, This is sleek Champagne terrifically dry and a spectacular value.



Le Brun-Servenay Brut Rosé NV

\$24.98 net

90% Chardonnay,
10% Pinot Noir
(blended as fully
fermented red wine)

This is the hidden gem of the winery. It's easy to focus on Le Brun's white *Champagnes* since he is in Chardonnay heartland, but this wine never disappoints. It is our driest Rosé offering and strikes through with a clean and bright finish.



Le Brun-Servenay Brut Sélection NV

\$34.99/bottle or
\$188.94/six-pack

100% Chardonnay
all from Grand Cru
vineyards.

Brut Selection displays rich and powerful flavors of brioche and honey. It launches a full attack on your senses, the aroma is great, and the taste worth a lot more than the price tag.



Le Brun-Servenay Blanc de Blancs 2003

\$34.99/bottle or
\$188.94/six-pack

100% Chardonnay
from the oldest Grand Cru
vines of the House.

We've bought every vintage *Champagne* Patrick has produced in the past 7 years. None were more anticipated than this. **2003** was a vintage of great ripeness and low yield. Riper honey and gingerbread flavors round out the more typical vanilla and toast of Le Brun's Blanc de Blancs.



NAUGHTY OR NICE?

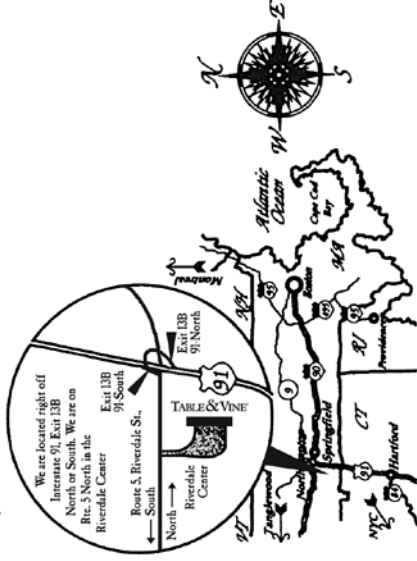


It's Time To Make a List
and Check It Twice!



**TABLE
& VINE**
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