

CHANUKAH WINE

From Rothschild refinement to the sweet essence of motherhood

Benjamin Gestetner selects eight wines — and an extra one for the shamash — to give, or to enjoy with friends



BARTENURA PROSECCO RRP £15.99

● This is a wonderful, affordable, slightly sparkling wine, produced in the Veneto region of Italy.

It is a very bright straw colour, almost as clear as water and very lemony on the nose. Light in body, it has simple yet pleasant flavours of lime and kiwi, with medium bubbles and a hint of sweetness on the



BARTENURA MOSCATO ROSÉ RRP £14.99

● This is an aromatic sweet sparkling wine, estate bottled.

It has a light rosé colour, with a delicate fragrance and sweet taste.

And it goes well with fruit, cheese and desserts. A splendid, festive wine to complete a meal. Best served chilled

CHAMPAGNE BARONS DE ROTHSCHILD RRP £69.99

● This rich, ethereal and complex cuvée embodies the

finish. Pairs well with lightly flavoured fish, pizza, veal and chicken.

essence of the Rothschild family's wine-making values: perfection, constancy, and a spirit of purity and refinement, all given the utmost care.

The chardonnay of this champagne takes us into the world of Barons de Rothschild champagnes, marked by an unforgettable taste.

This cuvée is the result of a complex assemblage, or blend, of 60 per cent chardonnay, primarily from the Côte des Blancs and 40 per cent Pinot Noir, from the Montagne de Reims. This blend includes 40 per cent reserve wines, a mark of exceptional quality and consistency over time.



DALTON ANNA RRP £29.99

● Anna has been crafted as a sweet tribute to all mothers of the world. Its name was inspired by Anne Haruni, whose wisdom and guidance provided a trustworthy backbone for our family.

This dessert wine is a fortified Muscat of Alexandria, aged in French oak barrels for an average of eight years.

Anna is a unique blend of wine from several vintages. Its golden hue reflects aromas of dried flowers, apricots and hints of citrus zest.

Anna is an homage to the sweet warmth of motherhood; comfort, inspiration and unconditional love.

DRAPPIER BRUT NATURE RRP £49.99

● For lovers of pure sensations, here is a 100 per cent Pinot Noir cuvée with no dosage. It contains only the wine's natural residual sugar, at less than 2g per bottle.

Moreover, the use of an absolute minimum of sulphur gives the wine the freedom to express itself totally. On the nose there is crisp — and at the same time ripe — fruit. On the palate, there is abundant finesse and freshness.

1848 CABERNET SAUVIGNON SPECIAL RESERVE RRP £54.99

● The flag-bearer wine of the 1848 estate. A 78 per cent Cabernet Sauvignon, 22 per cent Merlot blend, aged for 30 months in French oak barrels.

The wine has a deep ruby colour with fine velvety rims. The wine exhibits aromas of perfectly picked sweet cherries, red plum, raspberries, caramel and vanilla. The palate leaves us with a balanced acidity, delicate tannins, and a long and elegant finish.

Special Reserve was aged for a total of 28 months in French oak barrels.

Pairs well with lamb, or rich cheese.

DALTON MATATIA RRP £99.99

● The vineyards for the wine were pre-selected and carefully looked after, for years. Matatia is dark purple in colour, rich with fragrant

notes of forest fruit, blueberries and raspberries, spiced with earthy hints of tobacco and licorice.

The wine is full-bodied, well-structured complex and elegant with very good aging potential.

OR HAGANUZ NAMURA SPECIAL RESERVE S/V CABERNET SAUVIGNON RRP £44.99

● Namura Special Reserve is a dry red wine made of 100 per cent cabernet sauvignon. It offers a unique blend of Mount Meron terroir and selected vineyards

that can be traced back for centuries.

Following decades of research where we examined every clod of earth, incline and harvest, they distinguished each vineyard.

The result is a series of high-quality boutique wines with a distinctive identity.

This wine was produced from northern Galilee cabernet sauvignon grapes grown in the tiny Namura vineyard. Aged in French oak barrels, for 24 months.

PORTO CORDOVERO LATE BOTTLED VINTAGE PORT RRP £39.99

● This is the only kosher late-bottled vintage port on the market and it is excellent. The wine is thick and full-bodied, with multiple layers of flavour. Its colour is deep black-purple, with aromas of dried black fruits such as prunes and raisins, as well as notes of burnt caramel, vanilla, chocolate and cinnamon. It is full-bodied, with many of the same flavours, plus sweet liquorice, sweet pecan nuts, jammy blackberries and blueberries.

The acidity and tannins provide the perfect balance and structure.

The long and luscious finish is complemented by warm spices and a touch of chocolate-covered coffee. Delicious.

Benjamin Gestetner is general manager at Kedem Europe. The Kedem Food and Wine Experience takes place on February 6, 2019 kfwelondon.com. Tickets will be available from mid-December



from Doughnuts to Dreidels & everything in-between

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