



Welcome

The year seems to have rushed by again and Christmas is already upon us. So in this month's issue we bring you up to date with some of the exciting developments and, of course, tell you about all the new delicious food and drink delicacies we've sourced for you this Christmas.

Our second Food & Drink Extravaganza was a huge sell out success. Thanks to all of you who attended. It was certainly bigger and a lot more complex to organise so we will be re-visiting the format for next year to make sure that we continue to improve the evening.

October saw us launch our new website and there will be more about that later on. But, if you haven't visited it, please do and tell all your friends to visit too.

In this edition there are details of our Christmas opening hours, lots of fabulous deals and a request that if there is some wine or food that you are particularly keen to have this Christmas please order early!

Thank you again for your continued support and custom. Merry Christmas and Happy New Year.

Salut

Christmas opening hours

Monday Dec 5th	Open 09.30	Close 17.30
Monday Dec 12th	Open 09.30	Close 17.30
Monday Dec 19th	Open 09.30	Close 18.30
Tuesday Dec 20th	Open 09.30	Close 18.30
Wednesday Dec 21st	Open 09.30	Close 18.30
Thursday Dec 22nd	Open 09.30	Close 18.30
Friday Dec 23rd	Open 09.00	Close 18.30
Saturday Dec 24th	Open 09.00	Close 16.00

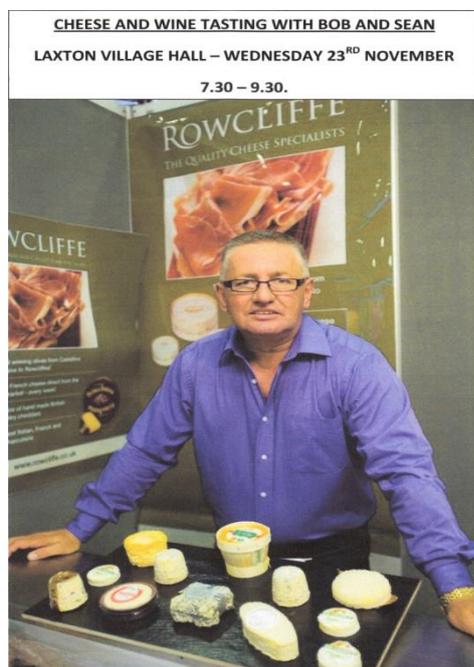
As you can see we are going to open on Mondays in December and we will open a little later during Christmas week, which should hopefully give you plenty of time to get in and collect your orders. We are, of course open our usual hours during the other weeks in December.

Christmas hampers

We are delighted that so many of you have told us you intend to buy a hamper from us this year. However, could we make ask that you come in early to book your hamper so that we can ensure that's all ready for when you want to collect it.

We will have some pre-made hampers in store, but we know how most of you prefer to select your own ingredients. This takes more time and we may run out of some of the more popular lines. **Last orders for hampers will be Monday 19th December** - after that date we can't guarantee that we'll have the time or the goods to make them.

Cheese and Wine tasting with Bob and Sean



Many of you will have met Bob Jamieson at our Extravaganza. He has spent a lifetime in the cheese industry and, on November 23rd he will share some of his vast knowledge with us by leading a tasting of a range of Artisan cheeses to which I will match a selection of wines. Hopefully, it will be a fun and informative evening. Tickets cost £10 and places are limited.

Thursday December 1st – Italian Wines with Phil ‘Bomber’ Harris

Wellington Hotel 7.30pm – Tickets £7.50

My good friend ‘Bomber’ makes a welcome return to show off some of his fine Italian wines. If you’ve ever wanted to know the difference between a Barolo and a Brunello, then this is the tasting for you.

Wednesday December 7th – Tutored Port tasting with Joanna Delaforce

Wellington Hotel 7.30pm - Tickets £10

The legendary Miss Delaforce returns just in time for Christmas to tell us all the latest happenings in port. Joanna is chair of the tasting board for fortified wines at the London Wine Challenge and is considered one of the country’s leading experts on port & madeira.

Introduction to Wine Course

Looking for the perfect Christmas gift for the wine drinker in your life? Our popular wine course restarts on Tuesday 10th January at 7.30pm.

The aim of the course is to offer a relaxed and informal introduction to the world of wine; teach some tasting skills and introduce participants to a wide range of wines from around the world. The feedback from all the previous courses has been tremendously positive, with people finding it informative and fun.

The cost of the five-week course is £70. Places are limited and we’ve already had lots of enquiries, so if you’re interested, contact us quickly to get your place booked.



Newly Arrived

**Les Oliviers Merlot
Mourvedre, 2010 France**

£6.99 per bottle

One of the joys of owning your own wine shop is getting to choose the goodies that go in it, and every now and then you come across a real charmer. The Merlot brings the soft plummy fruit, but the Mourvedre brings a slightly wild edge and herbal notes.

Alianca Dao Reserva 2008, Portugal

£6.99 per bottle

Not one, but two tremendous value red wines. I was talked into showing this at the Extravaganza and what a good choice that proved to be. Winner of a Gold Medal at the International Wine Challenge, this has great depth of colour. A full mouth of liquorice, tinted dark fruit and very smooth tannins. It completely over-delivers.

Hidalgo, Pedro Ximenez, Triana, Sherry

£14.99 per bottle

Imagine, if you would, liquid Christmas pudding and you come somewhere towards understanding this wine. It is almost dark black in colour, the texture is viscous and concentrated. The flavours are sweet, rich, but not cloying, thanks to good acidity, and they last for ages. Try a little poured over good vanilla ice cream.



Alma 4, Sparkling Bonarda NV Argentina

£17.99 per bottle This was supposed to have been shown at the Extravaganza and I was confident it would have been a real star of the show. But, sadly the ship was delayed and it didn't arrive in time. However it has been worth the wait. There is always something slightly surreal about a deeply

purple- coloured sparkling red; they gush fruit, they froth in a slightly uncouth way and they explode in the mouth, but boy are they fun.

Tydy Sauvignon Blanc, Vin de Pays de Val de Loire 2010, France

£8.49

The Loire is justly famed for its chalky mineral dry whites from Sancerre and Pouilly Fume, but now some of the region's lesser areas are starting to get in on the act, producing modern fruit-driven Sauvignon Blancs that happily give New Zealand a run for its money.

Dom Ramos Tinto Joven Rioja 2010

£6.99 (Mixed cased deal £6.29)

Young un-oaked wine from Rioja, it makes for perfect easy drinking on its own or with simple food. The sort of thing it's good to have in just a case a few friends call by. It provides high quality, good value plonk that will keep everyone happy.

Magnums

I have a thing for the large format; I believe the wine ages better and it's so much more of an occasion when you open one. Perfect for friends and family get-togethers this Christmas.

The next few weeks will see a number of these big boys arrive in store. Amongst the first are:-

Reds

Chateau Jaumard, Bordeaux 2009 £18.99

Young but fruit-forward claret.

Domaine Labry, Hautes Cote de Beaune 2009 £32.00

Proper burgundy with classic aromas of game, red fruit and forest floor. Perfect for Goose.

Izadi Rioja Reserva 2006 £27.99

Delicious ripe fruit that covets a slow roast shoulder of lamb.



Valpolicella Ripasso, Montessor 2008 £28.00

Made by the Ripasso (literally-'repassed') method, which involves adding the unpressed skins from the dried grapes, which were used to make an Amarone, to a young Valpolicella wine. This helps to add extra flavour and alcohol to the wine (causing it to start re-fermenting) and gradually

the luscious flavours of Amarone are imparted in to the wine.

White

Monte Grande, Soave Classico Pra 2009 £42.95

One of the greatest examples of Soave, plump full and luscious.



Sparkling Prosecco Superiore, Valdobbiadene, NV

£23.50

Prosecco Superiore indicates wines produced from better quality grapes grown on the regions higher slopes. It has lovely soft peach flavours with a touch of sherbet.

Champagne Bollinger Special Cuvee, NV £87.50

Bollinger is wonderful champagne but it tastes even better from a magnum. Each one has to be hand disgorged because there is no machine able to do it.

Burgundy



I am a Chevalier du Tastevin. I was put forward to become one as a result of my hard work over the years selling and promoting the wines of Burgundy. I was 'intronised' in a formal ceremony at Clos de Vougeot several years ago alongside the Princess Royal. This seemed a little ironic at the time as she does not drink.

I only mention this because it helps highlight my love of Burgundy. For me, this is the most fascinating and difficult of all the world's wine regions.

It should be quite straightforward a region, after all it's not a terribly large area and it really only uses two grape varieties -Pinot Noir for the reds and Chardonnay for the whites. But it also has some incredibly complex geology, which means that the soil changes dramatically in just a few yards.

Add to this complex geology, a difficult and challenging climate for ripening grapes successfully, plus a multitude of techniques for fermenting and ageing the wines, and you start to understand why complex is such a much-used word when it comes to Burgundy.

Unlike much of the world, Burgundy is a region where vintage really does matter. Thanks to modern wine-making techniques,

such as the hand-sorting of grapes once they arrive at the winery to discard any rotten or unripe grapes, plus the use of computers to strictly control fermentation temperatures, we rarely get real dog vintages, but in those great years, such as 2009, we get wines that really shine.

Burgundian Pinot Noirs are, for me, all about their perfume. They should have wonderfully layered aromas that improve in the glass the longer the bottle is open. Classic notes will include game, mushrooms, farmyard aromas, exotic spice and red fruits.

The white wines, particularly those aged or fermented in oak barrels, may well have notes of brioche and buttered toast. Fennel, aniseed, cardamom, white chocolate and cake spice have been known to occur in my tasting notes.

If there is one wine region you should look to for your Christmas treat, then I would encourage you to look at Burgundy; nothing works better with goose or turkey.

Jasper Morris MW sums Burgundy up beautifully in his excellent new book (*Inside Burgundy*) on the subject when he says

'Burgundy does not respond well to a strait jacket. There are no set rules for making burgundy as there are no set rules for appreciating burgundy. It intrigues, fascinates, delights, infuriates, disappoints, charms, enraptures and puzzles'.

I have recently added wines from Nuits St Georges, Chambolle Musigny, Morey St Denis, Chassagne Montrachet, Mercurey, Puligny Montrachet and Meursault to our range, so feel free to come and explore.

The Delicatessen

Thanks to our friendly bank manager (HSBC if anyone is interested), I have been able to release the purse strings a little and let Julie go shopping for lots of new goodies.

And you thought we couldn't pack anything else in to our little deli! Some of the stars include:

Caramelised Spanish Hazelnuts £4.75 per jar, amazingly more-ish treats.

Mulling Spices £2.69 – create your own winter warmer with these little muslin wrapped parcels.



Camembert Bakers £16.99

Anyone who tried the hot, sumptuous melted camembert at the Extravaganza will know how well these work. They come in a high quality gift box, so make an ideal present.

Slate platter with Stilton Scoop Knife £12.95

Julie has put these together and very smart they look too. The slate makes for a very smart cheese board and what house is complete without a Stilton scoop?

Schott Zweisel Crystal glassware

We have increased our range of glasses from this top-quality German producer as a result of the feedback received at the Extravaganza. I am particularly taken with the Martini glasses.

Tagines

These will arrive in the shop in the next few days, along with a new range of attractively finished bowls and dishes.



And finally...

If you haven't heard our new website is up and running at www.flourish-and-prosper.com where you can buy a cross section of our wines, some mixed cases of wine, a selection of spirits and, eventually, hampers and glassware.

The website is a work in progress; every day I am adding more wines. We can offer next day delivery to most parts of the country and our delivery costs are very reasonable, so please check it out and tell all your friends.

Thanks as always for your custom and support. We look forward to seeing lots of you and your wallets in the next few weeks and wish you and your families a very merry Christmas.

Salut

Sean & Julie

Shop Opening Hours

Tuesday	9.30am to 5.30pm
Wednesday	9.30am to 5.30pm
Thursday	9.30am to 5.30pm
Friday	9.30am to 5.30pm
Saturday	9am to 5.00pm
Sunday- Monday	closed