Noble Rot

The Martinez Wines Newsletter





WINTER ISSUE

Your Independent Wine Merchant providing wines to your homes and businesses since 1979.

Retail / Corporate / Wholesale / Wine Bar Sourcing unique and individual wines of honesty, character and integrity at all different price levels, starting at as little as £5.50. No wine makes it onto the shelf unless the team have tasted and approved it.

We are 'famously independent' wine merchants there is no faceless central buying department making financial decisions at the expense of quality. In addition we offer expert in shop advice on our 700+ products. So what are you waiting for?

FREE MONEY!





Spend £10 or more in our shop or Wine Bar or both using your American Express Card and get £5 back!

This offer is from Small Business Saturday (6th December) until 21 December 2014, you'll get a £5 statement credit when you spend £10 or more at Martinez. You do need to register online to take part, but hey its free money! Register at www.amexshopsmall.co.uk

Ring Our Bell This Christmas

Did you know that you can buy wines from the shop until 11pm Tuesday-Saturday? Just ring the door bell and we will come up from the wine bar to serve you.



> FREE local delivery

> £150 10%

9am - 8PM (Tues-Sat) THROUGHOUT DECEMBER



Martinez sourced & shipped wine makes Times

TOP 100

It is no surprise to us that our Chateau Perron La Gourdine, Bordeaux 2010 is a winner in the under £12 category of Jane Macquitty's Top 100 Wines. At £8.49 (6 bottle price £8.07) this 50/50 Cabernet, Merlot blend offers exceptional value.

The vineyard is 70 hectares and has been owned by the Nadau family for 150 years. It is located to the south of Libourne at Faleyras, on the limestone plateau at the heart of Entre-deux-Mers. The Wine is rich, ruby red with an inviting nose of black cherries and vanilla which is enhanced on the palate by dark, black berried fruits with hints of spice and toffee on a firm, well balanced structure.



The Sipping Society presents 'A TASTE OF CHRISTMAS'

7.30pm - Tuesday 9th December in the Wine Bar

Starring Port & Sherry, without which proper hangovers cannot be experienced! From bone dry Finos to rich Oloroso Sherries, Ruby, Tawny and Vintage Ports.

Please book early to avoid disappointment. Apply at the shop or email philip.kirk@matinez.co.uk

...and the search goes on

A visit to Champagne

I travelled to Champagne with Mckinley Vintners, the Gosset UK agency in early September.

These supplier funded trips are rather more modest than soirees of the past and certainly better behaved. What used to be a two night stay over, is now in the days of austerity, one. Catching the 7.30am Eurostar from St Pancras International we eventually arrived in Reims via Paris at 2.30pm. The mid afternoon sun showed the rolling hills of the Montagne de Reims at its best. The vines were all a lush green, heavy with fruit, with the harvest due to start in a matter of days. Warm sunshine and temperatures of 20 degrees would ripen the grapes quickly and there was certainly a sense of the calm before the storm of activity that is all encompassing when the Champagne houses commence the harvest in earnest, ever watchful of any impending inclement weather.



Gosset is the oldest known producer of wine in the Champagne, its origins going back to 1584. Family ownership relinquished in 1994, when it was purchased y the Cognac house Frapin. Jean Pierre Cointreau is currently C.E.O of both companies. Situated in the tiny Grand Cru village of Aÿ, 5km from Epernay, Gosset has some rather famous neighbours, including Bollinger. However, production is much below that of the larger houses, at around 1.3 million bottles, where as Moët et Chandon are nearing 30 million. With this small production, Gosset concentrates on the quality of its wines rather than the quantity. Vinification and storage is now shared between two sites: the historic house in Ay and the new Headquarters in Epernay.

"Glosset concentrates on the quality of its wines rather than the quantity"

It's difficult to eat badly in France, especially when being entertained by a prestigious Champagne house such as Gosset. Walking around a quiet, serene Reims on a mild autumn Monday evening the gothic excesses of the Cathedral never fails to impress, we strolled by to our restaurant nearby. Here accompanied by excellent food, the full range of Gosset Champagnes were sampled throughout the meal. I managed to make the following tasting notes before my glass was replenished once too often.

All now available in the shop:

The Gosset Brut Excellence NV is a blend of 42% Chardonnay, 45% Pinot Noir and 13% Pinot Meunier with a high proportion of reserve wines from previous vintages (almost 25%). A very impressive entry level champagne from Gosset, firm ripe fruit, a touch of brioche and a light and lively finish. Aged for a minimum of 3 years before release. £40

The Gosset Grande Réserve NV is blend of several vintages, powerful, and biscuity, made of 46% Chardonnay, 44% Pinot Noir, 10% Pinot Meunier, it is ideal with food. Packaged in the "Bouteille Ancienne" characteristic of the Gosset range with deep red labelling. This is the Flagship of the Gosset range and never disappoints. Rich and Juxurious, a personal favourite. £52

The Gosset Grand Rosé NV is blended from 56% Chardonnay, 35% Pinot Noir, and 9% red wine from Ambonna This is a very pale onion skin pink, bone dry and a seriously good rose. Steely and refreshing, exuding real class. £59.95

The Gosset Grand Millesime 2004 is blended from 55% Chardonnay, 45% Pinot Noir and is aged on lees for 6 years. Pale yellow colour with green tints, typical of the Chardonnay. Fine, abundant and persistent effervescence with a light but sustained ribbon. An elegant bouquet where the aromatic finesse is revealed on the palate with notes of citrus and vanilla. A champagne that offers finesse, complexity and precision. A real treat. £71.50

GIFT EXPRESS

NATIONWIDE DELIVERY



Martinez Wines are regarded as an Ilkley institution after more than 30 years trading on The Grove. Our ethos is to source unique and individual wines of honesty, character and integrity at all different price levels – from £5.50 to £500!

We offer a complete bespoke gift service catering for corporate and personal gifts with nationwide delivery.

The wide selection of wines, speciality beers, spirits, ports and single malts at Martinez ensures a gift to match everyone's preference. We can help you and/or your company, delight friends, clients and employees with the gifts from the Martinez range.

Your gifts can be packaged in one of our handmade gift bags; cardboard gift boxes or wooden gift boxes to achieve that perfect presentation. Our team will pack your gifts and have them couriered anywhere within mainland Britain.

Our delivery costs are charged at competitive rates and local deliveries of cases are free!



CORPORATE

GIFT SERVICE



Our Corporate Gift Service has grown over the years to provide a quality, bespoke service that ensures you send gifts tailored to your exact requirements to delight your clients, employees and their families.

Firstly, we conduct a personal consultation either with you face to face or over the telephone whichever is most convenient for you – we discuss your requirements and budget and help you make a selection that matches your preferences of wines; spirits; bubbles; ports or single malts and we advise on the cellaring potential of any wines.

Then all you have to do is...

...supply a list of names and addresses of the gift recipients; and any special message you wish to include and we take care of everything else...packing; organising courier delivery anywhere in mainland United Kingdom and finally, checking on successful delivery, couldn't be simpler!

Free personalised gift card to all your customers.

Bespoke requirements are our speciality.

Quantity discounts apply!

For that special occasion...

Send your congratulations in a bottle, or two to celebrate

- career highlights;
- excellent results;
- long service awards or
- birthdays and anniversaries



In the wine bar

Our Corkage charge on wines to drink in ensures that you always get excellent value on quality wines.. Here are a few examples of our top sellers

- Fontessa Award winning Prosecco £17.25
- Claude Cazals Grand Cru Champagne £34.95
- 'The Famous' Greywacke NZ, Sauvignon Blanc £25.95
- Thierry Hamelin Chablis £21.99
- Navajas Crianza Rioja £17.99
- Don David Reserva Malbec £19.95

And then there is of course £10 Tuesday where you can get a selection of wines at, yes you guessed it at £10! These include shop favourites Sierra Grande Sauvignon (£6.75 retail) & Navajas Tinto Rioja (£7.49 retail)

Authentic simple Tapas

Grazing food as we like to call it with a selection of imported hams, cheeses, olives, anchovies & Spanish omelette. There are homemade dips of Aioli, Tapanade and Houmous as well as a selection of hot dishes such as Albondigas, Chorizo & bean stew, Fabada & Squid.

Live music every Wednesday in December

Continuing our theme of showcasing local talent we are happy to announce that there will be live music from 8pm every Wednesday with our famous Christmas Buskers moving to Sunday 28th.

- WEDNESDAY DECEMBER 3RD COOPER BROWN (Sultry Jazz)
- WEDNESDAY DECEMBER 10TH
 JOHN NIXON & JAMIE FERGUSON (Rock)
- WEDNESDAY DECEMBER 17TH
 BEVERLEY BIERNE (Swing Into Christmas)
 TICKET ONLY- £5 / On Sale Now in the shop
 or bar
- CHRISTMAS EVE JULARAH (Christmas Soul)
- SUNDAY DECEMBER 28[™] CHRISTMAS BUSKERS NIGHT

Book a table of 8 or more on any Tuesday, Wed & Thursday and get a mixed tapas plate worth £16 for free. Offer lasts until end Feb 2015. Why not hire out the wine bar for free Sunday-Thursday for 25-40 people?

Christmas in the wine bar

Forget the turkey until the 25th!

- Book your Tapas Party @ Martinez
- Selection Hot & Cold Tapas & ½ Bottle wine
- £20 per person
- Tuesday to Friday throughout December

Make the bar your bar!

- For Parties of 25 or more (max 40) you can book the whole bar to yourselves.
- We can organise food & Entertainment
- Bespoke to your needs.
- Available any Sunday, Monday or Tuesday

Christmas in the Wine Bar

- The Aperitif
- If you are partying elsewhere at Christmas (which is allowed) Why not have a pre-dinner fizz soiree in the wine bar?
- ½ bottle Prosecco Brut (2 glasses)
- £10 per person (Max 40 people)

December Tapas Lunches

- Tapas lunch for parties of up to 30 people
- Selection of Hot & Cold Tapas & a Glass of prosecco
- £15 per person
- START EARLY FINISH LATE!!!!

Martinez...
Serving Ikley
quality wines for
over 30 years



Did you know

that we have over 200 wines chilled?

CHRISTMAS WINE BAR OPENING HOURS

Sunday 21st December
Monday 22th December
Tuesday 23th December
Wednesday 24th December
Thursday 25th December
Friday 26th December
Saturday 27th December
Sunday 28th December
Monday 29th December
Tuesday 30th December
Wednesday 31st December
Thursday 1st January
Friday 2nd January
Saturday 3rd January

- 3 10pm
- 3 11pm
 - Closed Closed
- 5 11pm
- 5 10pm 5 - 11pm
- 5 11pm Closed Closed
- 5 11pm
- 3 11pm



All part of the service!



- ✓ Wine Wedding Gift Service
- ✓ Free whisky tasting anytime!
- 2 Wines for £11 / 5% discount on 6 bottles / 10% discount on orders over £150
- ✓ Free local delivery
- √ Gift packaging for 1, 2, 3, 6 & 12 bottles delivery arranged to anywhere in the country
- Specialised Beers, Whisky's, Sherries, Liqueurs & Ports
- ✓ Free Glass hire for functions

- ✓ Mixed Cases to suit your pocket
- ✓ Parking directly outside
- ✓ Retail/Corporate /Wholesale
- ✓ Wine education
- ✓ Tastings
- ✓ Call My Quaff Events

If you have any enquiry please contact our shop

500 Wines Plus

- 30+ Dessert Wines
- 40+ Sherries
- 25+ Ports
- 25+ Gins
- 25+ Whiskies
- 35+ Beers
- Plus a large selection of 'Off The Wall' Liqueurs

Oh and Cigars!

Contact Martinez Wines, 35 The Grove,
Ilkley, West Yorkshire LS29 9NJ
Phone: 01943 600000
Email: shop@martinez.co.uk

Shop Opening hours

Mon 9-6 Tues 9-6 Wed 9-6

website: www.martinez .co.uk

Thurs 9-7 Fri 9-8 Sat 9-8 Sun 12-6

We are open until 8pm Tuesday-Saturday all of December





Wine Bar Opening Hours: Sunday and Monday closed; Tuesday to Friday 5pm – 11pm; Saturday 12noon – 11pm