

HOUSE OF COMMONS
WINE HANDBOOK

HOUSE OF COMMONS- OWN LABEL WINES – CHAMPAGNE

HOUSE OF COMMONS CHAMPAGNE, BRUT NON-VINTAGE
CHIGNY-LES-ROSES, CHAMPAGNE, FRANCE

Vintage: Non – Vintage

Origin: France/ Champagne

Producer: Champagne Gardet

Grape Varieties: Pinot Noir/ Pinot Meunier /Chardonnay

Style/Alcohol : Light/ Medium Bodied, Brut/ Vegetarian/

Allergens : Sulphites



Three keys: Elegant, white fruits, honey gold yellow

Tasting

Elegant, fresh and complex Champagne, with appealing light and delicate flavours, which linger on the palate. Small delicate, persistent bubbles, lift the aromas of summer fruits and wheat. Balanced, smooth and creamy on the finish. Serving temperature 6 to 8 degrees C.

Producer

Wine Spectator 91 points and 90/ 100 Parker rated, Champagne Gardet, first established 120 years ago, have always been innovative and rigorous in their drive for quality. Maison Gardet was established in the late 19th century when Charles Gardet, an entrepreneurial wine merchant, founded his House in Epernay. In the 1930s, his son Georges Gardet moved to Chigny-les-Roses to continue the tradition and develop the Champagne Gardet brand. The Prieux family, who has been working in the arboricultural and wine sectors for years, is now the proud owner of the House.

Grape(s)

Blend of the three great Champagne grapes, two black grapes: Pinot Noir (45%) gives the wine its structure and complex, lingering flavours; Pinot Meunier (45%) adds a softer fruitier element in the mid palate; with white grape, 10% Chardonnay adding freshness, finesse and elegance. Expertly combined we see the balanced, rounded, crisp and smooth flavours with lightness and of tangibly high quality – a real classic.

Region

Chigny-les-Rose, a small (premier cru) Village in the Montagne de Reims, Champagne region, symbolized by the Rose, the symbol of the village, which for centuries have provided protection for the vines, from diseases. The Champagne region is the most central in France and the region was very strictly defined by the INAO in 1927. The best Vineyards are found on the hills typical of Champagne and the vines dig deep into the chalky soils, providing good drainage. A tough climate for consistency (but good quality) year after year, which is why so many Champagnes are blended from several vintages and villages in the region.

Wine & Food

Can be enjoyed on its own or with any canapes, light seafood, vegetarian foods, alternatively at tea-time with scones and jam.

Your Notes :

HOUSE OF COMMONS OWN LABEL WINES - RED

2022 HOUSE OF COMMONS MERLOT, FRANCE
FONTANIELS MERLOT



Vintage: 2022

Origin: South West France

Producer: Vicomte – Fontaniels Merlot

Grape Variety: 100% Merlot

Style/Alcohol : Medium/Full bodied, aromatic with supple tannins/ 13.5% /Vegetarian

Allergens : Sulphites

Three keys: Blackcurrant, Dark Cherries, Tannins

Tasting

A perfect merlot, which gives pleasing aromas of blackcurrants and red cherries with a hint of spice. A balanced round wine on the palate, supple tannins, classic and stylish with a long finish and a spicy ending.

Producer

The Vicomte establishment has been around for many years with vineyards from the Aumelas plateau producing the wine. Many small vineyard owners all work together, picking the best grapes from smaller plots to produce the Fontaniels merlot.

Grape(s)

The wine is made with 100 % Merlot which gives the depth and mid-palate, with subtle fruit flavours due to the traditional fermentation of the grapes harvested from 15 to 25 year old vineyards. The ruby colour is extracted slowly through a 20 day maceration which allows the fruity aromas of the grape to excel.

Region

Located in the heart of the Languedoc region, countryside of scrubland and holm oaks, the vineyards of la Vicomté stretch over the hills of the Aumelas plateau. The viticulture in that region is a part of the people's culture, since villages of la Vicomté have been inhabited by winegrowers families for 25 Centuries.

Wine & Food

Ideal with red meat dishes such as lamb and beef, but has the balance to accompany pork and game; the fruit style and tannins, naturally go well with marbled red meats and hard cheese. Grilled Chicken and meat pasta also work with this wine.

Your Notes :

HOUSE OF COMMON OWN LABEL WINES - RED

2019 HOUSE OF COMMONS BORDEAUX, FRANCE
CHATEAU LA TUILERIE DU PUY GRAND CHENE



Vintage: 2019

Origin: Bordeaux, Southern France

Producer: Chateau La Tuilerie du Puy

Grape Variety : Cabernet Sauvignon/Merlot/Cabernet Franc

Style/Alcohol : / Medium Bodied, Dry / 13.5 %/Vegetarian

Allergens : Sulphite

Three keys: Deep ruby red, smooth, spices vanilla

Tasting

Appealing red and black fruits on the nose, fresh but complex wine. A nose mixed with notes of vanilla spice and red fruits produce a well-balanced, medium bodied wine, with a good length of flavour finished with refined tannins.

Producer

A family vineyard with 4 generations of winemakers, Jean – Pierre Regaud took over the Domaine in 1983. Soon after he began maturing his wines in oak barrels, carefully selecting the best coopers and casks to perfect the blending. He worked secretly with just one or two barrels each year before finding the precise blending he was looking for, on which his reputation stays today.

Grape(s)

A blend of 50% Cabernet Sauvignon, 40% Merlot and 10% Cabernet Franc. The grapes are all picked separately and each put into steel tanks during 4 to 6 weeks to allow a slow and gentle extraction allowing for the juice to obtain the richness of the colour. The Cabernet Sauvignon/Franc gives the wine structure which compliments the roundness and richness of the merlot grape.

Region

Bordeaux is in South West France so has the warm weather with great thermal amplitudes day and night promoting the good maturity of the grapes. The vineyard of the Château les Tuileries occupies an area of 28 ha, it consists of four plots located on the main clay-limestone rumps of the municipality of Saint-Yzans de Médoc, planted with 50% merlot and 50% cabernet franc and cabernet sauvignon.

The two main lots are located on the one hand east of the village of St Yzans de Médoc, on the other hand north of the same village.

Wine & Food

Can be enjoyed with a Grilled beef entrecote , Beef Wellington, goulash, pork dishes , Gammon, Game and soft and hard cheeses

Your Notes

HOUSE OF COMMONS OWN LABEL WINES - WHITE

2022 HOUSE OF COMMONS COLOMBARD/ SAUVIGNON
COTES DE GASCOGNE, FRANCE

Vintage: 2022

Origin: Gascony, France

Producer: Les Hauts de Montrouge

Grape Variety: 70% Colombard, 30% Sauvignon Blanc

Style/Alcohol Light bodied/ dry/ 11.5% / Vegetarian



Three keys: Zesty, fresh, apple

Tasting

Bright, invigorating aromas of apples, limes and youthful freshness. The palate is dry and well balanced, with a zesty acidity, lifting and balancing the finish. The combination of Colombard and Sauvignon Blanc gives the wine a perfect balance of minerals and fruitiness, enhanced by the elegant 11.5 % alcohol

Producer

CPR Hauts de Montrouge, founded in 1963, is one of the great co-operatives of the region, bringing together the skill and passion of their local growers in the heart of Gascony. Sustainable vineyard practices are at the heart of everything they do to guarantee the survival of vineyards, the high quality of the fruit and typicité and character of their wines. They believe in minimal handling of the fruit, during winemaking so the wines can best express the land.

Grape(s)

A Blend of two varieties, Colombard (70%), is the backbone of the wine. Using modern winemaking techniques, it produces a very delicate flavour and aroma, with the idea of giving freshness and structure to the more assertive character of the Sauvignon Blanc (30%) variety. Like many very good, well balanced wines, the concept of blending has enhanced the qualities and appeal of both varieties.

Region

The Côtes de Gascogne, in the South West of France, under the rule of the English for 300 hundred years from the mid-12th century. Wine making has been revolutionized in the last 50 years, and the region is developing a strong reputation for well balanced, fresh and stylish wines.

Wine & Food

It has the balance and freshness to drink beautifully on its own, but also the structure to stand up to canapés , seafood, chicken, pasta and light fish dishes and terrines.

Your Notes
