

Deck the bows with Organic wine...

Festival

December

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FestivalWines.co.uk

December 2006

Breaking News...

Carbon Copy



We've been thinking about how we could reduce the environmental impact of our business. We paid the Edinburgh Carbon management centre to investigate the carbon produced by our average delivery. The results weren't as scary as we had first feared and for as little as 10p we can offset the carbon produced by passing the funds into new forest and renew-

able energy projects.

We also learned recently that the vast majority of food miles are generated by the consumer travelling to and from the butchers and bakers and supermarket etc. It seems like box schemes and mail order (especially the carbon neutral ones!) are the way to go.

Obviously buying more bottles less frequently is all good, if you can't fill a box with wine why not add some beers or ciders to fill out the case!



Sul-fur so good...?

'Sulfites' are becoming a hot topic. We're getting more and more requests for info on sulfites / preservatives in wine. Sulphur Dioxide or E220 is added to all wines, as a preservative, it is however toxic. Organic wines generally have less and may therefore reduce allergic reactions and hangovers. The bad news is that all wines naturally contain trace amounts of sulphur, but sadly for the consumer there is no information on just how much sulphur an individual wine contains.

In light of this we have started recording the total sulphur of every wine we sell.



Shop Open !

Finally, after some speedy joinery and a touch of decorative flair, we are very proud to announce the opening of our new shop. Stocking over 100 Biodynamic and Organic wines the shop is the first of its kind and already attracting quite a crowd. We're offering wine tastings and excellent advice. We will also be running courses from the new year onwards. If you're in the Brighton area please come and visit us at:

13 Ship Street Gardens
Brighton BN1 1AJ

Seasonal Specials

The Christmas Case

For once we've put together a recommended Christmas selection, it's a bit last minute but if you place an order before next Tuesday we'll get to you with time to let it settle. The Christmas Case contains:

Reds-

- 2 x Chateau Grolet 'Le G'
- 2 x Bertie's Grenashe 2002

Whites-

- 2 x Domaine Begude AC Limoux Chardonnay

Fizz-

- 2 x Canals Cava Rosat Gran Reserva
- 1 x Jose Ardinat Cuvee Especial Champagne

Others-

- 1 x Bodegas Roble Fino
- 1 x Majara Port
- 1 x Monbazillac

This would normally cost £123.50, but we're offering it at the reduced rate of £108.00.

Party Season



Buy any 11 bottles of sparkling wine and get the twelfth free.

(Cases can be mixed and the least expensive bottle will be the free one).

Winter Warmers

Here's three comfort wines for winter nights:

- Silky medium red:

Syrignan

- Sophisticated Rouge

Grolet 'Le G'

- Luxurious Limoux

Begude Limoux AC

(White)