# The Signature Selection

### Chassagne-Montrachet Les Ruchottes, 2010

Jean-Claude Ramonet – Côte de Beaune, Burgundy, France

A top-tier Premier Cru white Burgundy from one of the region's most legendary producers. Richly buttery with mineral finesse, it pairs beautifully with lighter meats, fish, chicken, and vegetarian dishes.

### Buçaco Branco Reservado, 2008

Alexandre de Almeida Hotels – Luso, Portugal

A rare and elegant Portuguese white with creamy texture, citrus notes, and dried fruit complexity. Crafted by Dirk Niepoort for the Buçaco Palace, this wine remains vibrant and will continue to evolve beautifully.

## Châteauneuf-du-Pape 'Clos des Papes', 2005

Paul Avril – Southern Rhône, France

A powerful yet refined Châteauneuf-du-Pape from a benchmark vintage. Deep in colour with spicy concentration and smooth intensity, it pairs beautifully with lamb and other meats.

### Gevrey-Chambertin, 2005

Claude Dugat – Côte de Nuits, Burgundy, France

A finely perfumed, age-worthy Pinot Noir from a legendary vintage. Complex and concentrated, this top-tier Village wine pairs beautifully with game, duck, chicken, and lighter meats.