









Wine Promotion				
P/C	Wine Item	Special Price	Qty. (Bottle)	Total
5127	<p><b>ANJOU BLANCE 2009 (750ml)</b></p> <p>Pale yellow in colour, the Anjou Blanc has a refreshing nose of apple, pear and white peach with a light touch of elderflower, fresh almond and cream. Very expressive and very fresh. Medium plus acidity with cooked apple and pear, and a touch of honey and mandarin on the long finish. Nicely balanced with freshness, complexity and fruitiness. Perfect!</p>		HK\$120	
6503	<p><b>SAVENNIERES CLOS DES PERRIERES 2013 (750ml)</b></p> <p>Pale gold with green tones, this Savennieres is oozing white fruits, minerality and freshness on the nose. A touch of celery, herbs and almond adds complexity. On the palate, the minerality gives a distinctive structure to the wine with notes of lemon and saltiness. Freshness and complexity give an elegant overall impression that lingers deliciously on the palate.</p>		HK\$228	
6504	<p><b>CHAMP AUX LOUPS 2013 (750ml)</b></p> <p>Deep ruby colour with a nose of red and black fruits. The aromas are like a basket of forest fruits freshly picked smelling of undergrowth and spice (liquorice). The palate is focused on black fruits (blackberry and blueberry) with a touch of wood. The medium acidity, medium+ tannins and medium body give a nice structure and balance. It's a wine that needs time to soften up so aerating is recommended.</p>		HK\$172	
6505	<p><b>CABERNET D' ANJOU 2015 (750ml)</b></p> <p>Bright pink colour with a nose of fresh juicy red fruits (cherry and raspberry). The palate is full bodied with a delicate sweetness balanced by a vibrant acidity. Aromas of minerality interact with red fruits character creating a very nice harmony on the palate with a refreshing finish. Serve between 8 to 10° to reinforce the freshness. Perfect with spicy dishes or dessert.</p>		HK\$122	
6506	<p><b>COTEAUX DU LAYON PATRIMOINE 2015 (750ml)</b></p> <p>Beautiful gold hints reflected in the glass. The complex nose expresses white peach, fresh apricot, pear and honey but stays very refreshing with green mango hints. The palate is sweet but balanced by a high acidity. It oozes citrus fruits (mandarin, lime) and exotic fruits (mango and passion fruit). The medium body creates a very nicely balanced wine with a distinctive freshness that lingers beautifully.</p>		HK\$172	

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6507	<b>CREMANT DE LOIRE BRUT 2013 (750ml)</b> Bright pale gold with fine bubbles. On the nose, refined, delicate and pure notes of brioche, followed by aromas of white flowers and white fruits. The palate is fresh and harmonious with notes of citrus and white fruits. The vibrant acidity keeps the freshness going for a long time. Perfect for aperitif.	 <b>HK\$162</b>		
		<b>Total</b>		

### How to order

Please submit your order to the Accounts Department.

- ❖ By phone – 2151-0751
- ❖ By fax – 2151-0757
- ❖ E-mail– [purchasing@fcchk.org](mailto:purchasing@fcchk.org)

### Payment method & delivery

- ❖ Special offer valid until **9 June, 2018**.
- ❖ The total bill will be charged to the member's account. Do not need to pay cash to delivery man.
- ❖ Minimum order is **6 bottles**. (Free delivery to Hong Kong, Kowloon and New Territories only). Delivery will be made within **7** working days from receipt of order. (Excluding outlying islands).
- ❖ Order below minimum quantity would be required to pick up at **FCCHK Main Lounge** and subject to supplier delivery schedule.
- ❖ Please contact Accounts Department if you do not receive confirmation within 2 days.
- ❖ For delivery enquiries, please contact **Miss Kate Chan** at **6622 3188** / [kate@chateausoucherie.hk](mailto:kate@chateausoucherie.hk) for assistance.

PERSONAL DETAILS	
Name:	Mobile Phone No.:
FCC membership No.:	Fax No. :
Signature :	E-mail :
DELIVERY DETAILS	
Delivery Date:	Delivery Time:
Delivery Address:	