

Wines

British Airways is pleased to offer you our award-winning selection of fine wines and champagnes. Master of Wine Jancis Robinson, OBE has helped us to create today's list featuring wines from the classic regions of Europe as well as the best of the New World.

Jancis Robinson (www.jancisrobinson.com) is the wine correspondent of the *Financial Times*, editor of the *Oxford Companion to Wine* and co-author of *The World Atlas of Wine*.

Champagne

Champagne Cocktails

Kir Royale – Crème de Cassis gives this cocktail its distinctive taste

Buck's Fizz – Crisp, dry Champagne and naturally sweet orange juice

Charles Heidsieck Brut Reserve Champagne

Charles Heidsieck was founded in 1851 by Charles Camille Heidsieck—the original “Champagne Charlie”. Nowadays it is recognised as one of Champagne's star performers and regularly wins awards for the quality of its wines. This wine has a mid-gold colour with a fine mousse. There are classic toasty, ripe fruit aromas with a complex, mouth-filling flavour lifted by firm acidity. The finish is long and rich but also beautifully refreshing.

It is made from the classic blend of Pinot Noir, Pinot Meunier and Chardonnay grapes. Both the Pinots are red grapes—Champagne is one of the very few white wines to be made using red grapes.

Champagne is the greatest apéritif but also goes with a whole range of foods. Fish and shellfish are great companions but it will also enhance risottos, pasta dishes and the lighter meats. Equally good with fruit desserts and cheese.

Wines

White

Marmesa Vineyards Chardonnay 2005, Edna Valley

The man behind Marmesa, Larry Brooks, is everything you wish for in a Californian winemaker; a mix of reluctantly reformed '60s hippy, philosopher and political rebel. After a career that has included stints at such top estates as Acacia and Chalone, Larry turned his back on the boardroom in 1999 to get back to the cellar. He sources the grapes for Marmesa by cherry picking the very best parcels from friends and growers in San Luis Obispo County. Bright and fresh with a powerful core of fruit, these are outstanding Central Coast wines.

Château Thieuley Francis Courselle 2006

When Francis Courselle took over the running of the château from his father in 1972 he had just four hectares of vineyards and the wine was a simple, dry grassy style. Now he has over fifty hectares from which to choose the grapes for this, his flagship, wine and the style has also evolved. It retains the clean purity of the Sauvignon Blanc but the addition of a generous dollop of Semillon gives the wine a lot more weight and richness on the mid palate.

Red

Bonterra Cabernet Sauvignon 2005, Mendocino County, California

All Bonterra (meaning "good earth") wines are made from one hundred per cent organically grown grapes. There's no use of man-made pesticides, herbicides or fertiliser—instead the use of cover crops between the rows of vines provides the perfect habitat for the bugs and insects to regulate themselves. This is a big wine with a powerful bouquet of cherry, raspberry and currant. The flavours are rich and full-bodied with spicy notes of cedar and dried cranberry.

Valpolicella Classico Superiore Ripasso 2005, Tommasi

The Tommasi family has been making wine in the northwest part of Verona since 1902. Starting from grandfather Giacomo's tiny vineyard, the estate has grown to nearly three hundred acres in the heart of Valpolicella Classico region. The Ripasso process, refermenting the wine on used Amarone grape skins, is used only in the finest years and imparts a richness of character to an already very fine wine—one of the best known and best loved in Italy.