



Dear Crew,

2Birds has created a complete customised list of the wines you've purchased for your onboard cellar. Included for each wine is the grape varieties, origin, tasting profile and some suggested food pairings. Our sommelier is available to chat with your chef or other crew members regarding serving suggestions, food pairing, or anything other wine-related topics. Thanks and saludos from our flock.

Champagne

POL ROGER CUVÉE SIR WINSTON CHURCHILL 2009, A.O.C. CHAMPAGNE

The precise blend is a family secret and is produced only in the finest vintages. This cuvée was composed of grapes from the same plots that were sourced to produce Churchill's favourite vintages, such as the excellent 1928. "SWC" has been called the "greatest luxury cuvée of modern times."

Tasting notes: Elegant and powerful nose with toasted brioche over fresh quince, peach and apricot with an underlying oral character and high-toned cinnamon spice with hints of lime leaf.

Food pairing: Salmon or crab cakes, lobster bisque, key lime pie.

BOLLINGER GRANDE ANNEE 2012, A.O.C. CHAMPAGNE

65% Pinot Noir, 35% Chardonnay. Fermented entirely in barrels. Sealed with a natural cork and cellar aged for more than twice the time required by the appellation. This exceptional 2012 vintage is full and expressive.

Tasting notes: Apricot, almond and hazelnut, followed by notes of honey and cereals intertwining in a symphony of aromas. Exceptional texture and structure. Dense, silky with a long finish. Fresh and full with a delicious refined finish.

Food pairing: Scallops with sorrel and vanilla. Grilled oyster, smoked butter and sea purslane. Serve 8°-10°

PERTOIS MORISET OGER- GRAND CRU 2016, A.O.C. CHAMPAGNE GRAND CRU

100 % Chardonnay. Produced from four plots using sustainable farming techniques. Elegant dry sparkling wine made from four payments located in Oger, all classified as Grand Cru. This is the first village wine made by Pertois Moriset. Traditional method. 20% barrel aged.

Tasting Notes: Citrus, green apple and lilac aromas, minerality, brioche, great acidity, excellent creaminess and finesse, with touches of wood and toasted finish.

Food painting: Dungeness crab, buttered popcorn, sautéed shrimp in a garlic sauce.

Whites

FLORENT ROUVE 1° CRU CHÂTEAU DE BLAGNY 2016, AOC MEURSAULT

100% Chardonnay from 30 year old vines, aged 8 to 10 months in oak barrels.

Tasting notes: Aromas of anise, cooked apples and baked buttery pears, crisp and rich on the palate, flinty.

Food Pairing: Rock lobster, salmon with sorrel sauce, pan-fried chanterelles, cheese.

CERETTO ARNEIS BLANGE 2020, DOC LANGHE, PIEDMONT, ITALY

100% Arneis. The Ceretto family winery has been producing wines in the Italian hills of Langhe, in Piedmont, since 1936. They were one of the first to mark a new era in Piedmont, by producing white wine using the native Arneis variety.

Tasting notes: pleasant medium-bodied white, fresh and fragrant. The bouquet is mineral and intensely fruity, with clear hints of ripe pear and green apple. On the palate it is fragrant, savoury, fresh and with a lingering finish.

Food Pairing: Ideal with fish dishes in light sauces, appetisers, risotto with vegetables, scampi with capelli d'angelo.

TORRE DE CANONGE BLANC, MALLORCA, D.O. PLA I LLEVANT

Toni Gelebert is one of the pioneering local winemakers who laboured to revive the nearly lost Mallorca grape variety, Giró Ros. His winemaking expertise beautifully captures the personality of the Giró grape and the Mallorcan terroir.

Tasting notes: Fresh, ample bodied, and juicy on the palate with wild orange zest, lychee, creamy mango, honey with long honeysuckle finish.

Food Pairing: Peppery sausage, toast cheese, fall vegetables with saffron and herbs. Rich seafood with mango sauces. Sobrasada, honey and goat cheese.

O CHAO, D.O. VALDEORRAS

100% Godello grapes from a single vineyard planted in 1941 by the family. Fermented with native yeasts in French oak barrels, where it matures on its lees for 6 months with a batonnage once a month. Then it spends a year in stainless steel to bottle without filtering.

Tasting notes: On the nose, the oak from the aging can be appreciated. It is elegant, subtle and fresh with a floral scent. Deep in the mouth, balanced, clean with a very tasty mineral touch.

Food Pairing: Excellent companion to fatty fish and white meat, as well as pasta and lobster or prawn dishes

LOUIS MICHEL GRAND CRU VAUDÉSIR 2016, AOC CHABLIS

100% Chardonnay from 50-60 year-old vines aged in french oak faudre.

Tasting Notes: Intense ripe fruit, baked yellow apples, toasted almonds and slight cream notes with a fascinating minerality.

Food Pairing: Lobster, prawns, sea bass, or soft cheeses. Also sautéed langoustine with Chardonnay reduction, grilled asparagus with saffron aioli or grilled salmon with Thai curry sauce and basmati rice.

Rosés

WHISPERING ANGEL A.O.C. CÔTES DE PROVENCE

Cinsault/Grenache/Vermentino.

Tasting notes: Red raspberry with notes of cantaloupe melon and grapefruit. This wine has a creamy mouthfeel due to twice weekly batonnage. The texture is beautifully offset by the crisp acidity. Some may even note a faint salinity

Food Pairing: Sea bass, Nicoise salad with feta cheese, shrimp cocktail, Salmon tartare, hummus and crispy veggies.

CHÂTEAU PRADEAUX ROSÉ 2019, AOC BANDOL

75% Mourvèdre, 25% Cinsault. Left longer on lees for a darker color, rich and complex flavours and a lingering finish.

Tasting Notes: Aromas of white ginger flowers and exotic spices, flavours of pink grapefruit, lime zest, strawberries, minerals and thyme.

Food Pairing: Fresh shrimp in a spicy guava cocktail sauce, barbecued pork ribs, orange chicken and peking duck.

CASTELL D'ENCÚS 'JHANA' ROSÉ, D.O. COSTERS DEL SEGRE

Merlot and Petit Verdot. Jhana refers to a type of meditation. Its name comes from the silence and the nature in which its grapes grow, 1000 meters in altitude in the Pyrenees, an area so quiet it allows winemaker Raul Bobet to practice meditation. Only 2,100 bottles are produced each vintage.

Tasting notes: Rosy, vibrant and delicate wine that elegantly shows us all its fragrance of fresh red fruit and berries. On the palate it has a very pleasant, glyceride mouthfeel, and is pleasantly refreshing.

Food pairing: Lobster, salmon. sushi, steak tartare, shrimp cocktails, seared tuna.

ES CAP ROIG 2020, BODEGA CONDE DE SUYROT, V.T. MALLORCA

Mantonegro, Cabernet Sauvignon.

Tasting Notes: Aromas of crisp white pear and pomegranate, and subtle aromas of green tea and fig leaf. Dry and refreshing with flavours of melon, red currant and fresh green figs. Hints of white tea, hops, and a bit of spice and grapefruit. Fresh and lingering finish.

Food pairing: Salmon tartar, ceviche, prawns, Mediterranean cherry tomato salad and feta, lentil salad or seafood pasta, fresh fig carpaccio drizzled in olive oil. (Serve 8-10°)

Reds

MAS DOIX 1902, D.O.Q. PRIORAT

100% GARNATXA From 115-year-old vines, certified organic viticulture, aged 16 months on new French Oak.

Tasting notes: Bright cherry in color with a garnet rim. Aromas of ripe fruit, dried herbs, currants, blueberries, vanilla, cinnamon, violets, slate and toasted notes. On the palate it is juicy with ripe fruit, spices, hibiscus; sleek tannins, with a lingering finish.

Food Pairing: Ideal to accompany big game, roast lamb and beef with herbaceous sauces.

PAUILLAC DE CHÂTEAU LATOUR 2013 (magnum)

56% Merlot, 45% Cabernet Sauvignon, 1% Cabernet Franc

Tasting notes: Black fruit, cherries, brioche, you will also find the cherry/raspberry childhood candy flavour that is a contribution of the merlots grape. The finish brings you back the gravel and clay that is the terroir of Pauillac.

Food Pairing: Cured ham, lamb chops, aged cheeses, rich vegetable dishes like sauteed mushrooms, baked aubergines and grilled artichokes. Decant 1 hour before serving.

CHÂTEAU MONTROSE SAINT-ESTÈPHE GRAND CRU CLASSÉ 2014, A.O.C BORDEAUX

62% Cabernet Sauvignon, 22% Merlot, 12% Cabernet Franc and 4% Petit Verdot 12 months in barrel.

Tasting notes: Incredible aromas of currants, blackberries, slate and flowers tobacco and cacao. Full-bodied yet tight and beautiful with superb polish and brightness.

Food Pairing: Barbecued rib-eye, filet mignon, leg of lamb with honey and rosemary, hearty fish like tuna and shark, also Asian food. Decant 1 hour before serving.

CHÂTEAU ROCHEYRON 2015, SAINT-EMILION GRAND CRU, BORDEAUX

Merlot, Cabernet Franc, Biodynamic, 18 months on French oak 35% new barrels by Enologist Peter Sisseck.

Tasting notes: Juicy warm red fruit, black raspberry, coffee, leather and spice. Hearty tannins balanced by fresh minerality.

Food Pairing: Classic meat, veal, pork, beef, lamb, duck, game, roast chicken. Compliments any, braised or grilled dishes. Also a good match with Asian dishes, hearty fish courses like tuna, mushrooms, and pasta as well as cheese. Decant 1 hour before serving.

ELIO ALTARE VIGNETO ARBORINA 2013, D.O.C.G BAROLO

100% NEBBIOLO

Tasting notes: Aromas of ripe black fruit, dried flowers, aromatic spices and licorice. On the palate it's agreeable, elegant and tannic. A wine with a pleasant complexity, silky texture and a long-lasting, seductive finish. A great Barolo which is long-lived in the bottle.

Food pairing: Mushrooms, truffles, grilled red meats, small game, mature cheeses.

CASTELLARE DI CASTELLINA 'I SODI DI SAN NICCOLÒ', 2017, IGT TOSCANA

Sangiovese, Malvasia Nera. A classic super Tuscan, celebrated year after year.

Tasting notes: Aromas of ripe red fruit notes, berry jam, spices, vanilla and licorice. In the mouth the wine is characterised by dense and elegant texture, supported by the familiar acidity of the Sangiovese variety with balanced tannins and a long finish.

Food pairing: Excellent with cured meats and savoury meats, lasagna, and aged cheeses.

Dessert Wines

Philippe Foreau Domaine du Clos Naudin 2015 Vouvray Moelleux, Loire, France 100% Chenin Blanc. Clos Naudin is a domaine in the Loire Valley that is popularly considered one of the preeminent Vouvray producers known for high quality limited-production cuvées made only in the best vintages.

Tasting notes: The 2015 vintage is concentrated, complex wine offers dense aromas with notes of mandarin, honey, and pear. This great wine leans towards plum, quince, sea foam, and Indian spices on the palate.

Food pairings: Apricot glazed apple tart.

Aszú Tokaji Demeter Zolán, 6 puttonyos 2002, Hungary

100% Furmint. Traditional elaboration of a single vineyard, aged 18 months.

Whiskey

Laphroaig Lore - Islay, Made up of whiskies aged in a combination of quarter casks, sherry casks and reused peated casks. This is rich and classically peaty with a spicy chilli bite and a long, sweet aftertaste.

McCallan Rare Cask - Speyside, Vanilla nougat that contains walnuts and smothered in melted caramel. It's rather seductive but subtle with just enough honeycomb, sweet cinnamon and nutmeg towards the end.

Highland Park 18 years -Orkney, mix of smoke and sweet. Goes down incredibly smoothly without a hint of burn. Highland Park 18 Year Old which is carefully distilled at Highland Park is adored for its smoky, honey, caramel and oak flavour notes.

Caol Ila 12 years - Islay, Light and fresh, with toffee, vanilla and pear balanced by smoke and ashy touches. Complex and long, with sweetness fading to leave dark and smoky flavours

