



**WOODMAN**  
WINES & SPIRITS

# GROCERY LISTINGS





### **Beronia Tempranillo (Rioja, Spain)**

- LCBO Category Leader: #1 best selling Spanish red wine.
- Sealed under high quality Stelvin closure (screw cap)

#### **Tasting Note:**

Dark ruby colour; sweet and savoury notes of dark berry fruit, cedar and spice; dry, with medium body, supple tannins and dark fruit flavours.

#### **Food Pairing:**

Tempranillo pairs with all kinds of food because it's savoury. Lasagna, pizza and dishes with tomato-based sauces. Shoulder cuts of beef, filet mignon or braised pork ribs.

#### **Press:**

"A good, approachable Tempranillo at a very attractive price point." - *The Wine Advocate*

**LCBO No.:** 243055 | **Price:** \$13.95



### **Beronia Elaboracion Especial Tempranillo (Rioja, Spain)**

- Unique double oak fermentation makes this full-flavoured, rich and customer friendly.

#### **Tasting Note:**

Ripe raspberries, black cherries, coffee bean, dark chocolate and heady hit of wood spice. The palate is supple, with well-managed tannins and a little hit of juicy acidity working in synergy with the red fruit core.

#### **Food Pairing:**

Perfect with smoked meats or fish, patés and cured meats.

#### **Press:**

*92 Points:* "This is an amazing score for a General List wine, and comes with my highest recommendation." - *The Toronto Star*

**LCBO No.:** 426981 | **Price:** \$16.85



### **Tio Pepe Fino Sherry (Jerez, Spain)**

- World's best-selling Fino sherry.
- Perfect pairing for Spanish tapas, a growing food trend.
- Sherry is unique in the wine world and one of the best bargains on the planet.
- Loved by older consumers and young hip bartenders.

#### **Tasting Note:**

Clear pale lemon colour; forward aromas of citrus peel, binned apple, toasted nuts, dried grapes and fruit blossoms; bone dry with nutty citrus and briny notes. Always serve chilled.

#### **Food Pairing:**

Anything salty and savoury. Hard Spanish sheep's milk cheeses like manchego. Jamon Iberico, chorizo. Anchovies, fried fish/soft shell crab, garlicky shrimp.

#### **Press:**

"Sherry is definitely back in vogue. That's the proper Spanish dry stuff. Tio Pepe is a top tippie." - *Oz Clarke*

**LCBO No.:** 231829 | **Price:** \$18.90



### **Bouchard Père & Fils Petit Chablis (Burgundy, France)**

- LCBO Category leader: #1 best selling Chablis.
- Founded in 1731, Bouchard Père & Fils is one of the oldest 'Maisons' in Burgundy.
- Chablis is a 'benchmark' wine.

#### **Tasting Note:**

A barely oaked chardonnay with an attractive nose of textbook apple, mineral, and grapefruit nuances. Classic match with oysters, smoked salmon or creamy fish dishes.

#### **Food Pairing:**

Consider foods without super-strong flavors (else, they overwhelm the wine). Simple cream sauces with a citrus tang. Fish and shellfish (especially oysters) are always great pairings, as well as white meats like roasted chicken.

#### **Press:**

"This Petit Chablis drinks like a Premier Cru. Big thrills for such a small wine." - *The Toronto Star*

**LCBO No.:** 51466 | **Price:** \$24.95



### **Bouchard Père & Fils Maçon-Lugny St. Pierre (Burgundy, France)**

- Amazing value. Made from 100% chardonnay, this says 'France' at a very affordable price.
- Sealed under high quality Stelvin closure (screw cap)

#### **Tasting Note:**

Medium straw colour; intense fruit, spice, apple & biscuit aromas; generous fruit flavours, with a good long finish.

#### **Food Pairing:**

Quiche with smoked salmon and goat cheese; oysters rockefeller; pasta primavera.

#### **Press:**

"Talk about delivering above price. This white Burgundy (a.k.a. chardonnay) is medium-bodied and silky, with tropical fruit and buttery nuances and tangy acidity." – *The Globe & Mail*

**LCBO No.:** 51573 | **Price:** \$19.35



### **Bouchard Père & Fils Pouilly-Fuissé (Burgundy, France)**

- One of the most premium priced, and successful, white wines available at LCBO
- Pouilly-Fuissé is a 'benchmark' wine.

#### **Tasting Note:**

Light nutty, citrus, flinty/mineral, green apple, delicate floral nose with yeasty notes; dry, medium bodied, with fresh fruit, vanilla and melon flavours with a long, crisp finish.

#### **Food Pairing:**

Roast poultry (chicken/turkey) and root vegetables; chicken alfredo; planked spiced salmon.

#### **Press:**

"Dangerously drinkable, this is a beautifully balanced medium-bodied chardonnay with flavours of apple, crunchy pear and lemon supported by that classic regional nuance of flinty mineral that keeps things interesting." - *The Globe & Mail*

**LCBO No.:** 56580 | **Price:** \$30.90



### **Bouchard Père & Fils Bourgogne Pinot Noir (Burgundy, France)**

- Pinot Noir has its home in Burgundy, where it achieves its finest expression.
- Affordable entry-point to an otherwise premium grape from a leading producer in a world famous region.

#### **Tasting Note:**

Refreshing acidity, big fruit, medium-bodied. A stepping stone wine for those ready to trade up from oaky \$12-\$15 wines.

#### **Food Pairing:**

Extremely versatile at the table. Slightly firm cheeses (Emmental, Gruyere). Duck, pork, turkey. Grilled salmon.

#### **Press:**

“A mighty fine introduction to the glory that can be Pinot Noir.”  
- *Good Food Revolution*

**LCBO No.:** 605667 | **Price:** \$19.95



### **Vinetti di Fiorini Chianti Superior (Tuscany, Italy)**

- Chianti Superior DOCG (DOCG is a special designation for “Controlled and Guaranteed Designation” of origin)
- Special rolling presses used, treating grapes as gently as possible
- After fermentation, cellared for at least 12 months until sampled by Official DOCG Commission

#### **Tasting Note:**

Deep ruby red in colour with purple reflections. Round and fruity on the palate, well balanced with long with consistent finish.

#### **Food Pairing:**

Red meat, roasts, spicy or flavourful pasta and Mediterranean dishes.

#### **Press:**

Score: 90 Points “Mellow fruit and tannins, bright acidity and a chewy, light aftertaste. Makes you want to drink it all!”  
- *JamesSuckling.com*

**LCBO No.:** 488577 | **Price:** \$14.95



### **Il Viziato, Rosso (Tuscany, Italy)**

- Sangiovese and Nero d'Avola blend.
- Aged in Oak for six months.
- Sealed under high quality Stelvin closure (screw cap)

#### **Tasting Note:**

Intense ruby red in colour. The bouquet expresses notes of red fruit over spice. The palate is fresh, well balanced with tannins and a lengthy finish.

#### **Food Pairing:**

Very versatile: pairs perfectly with tomato based pastas, roasted or grilled meat, spicy plates or pizza.

#### **Press:**

"It's hard to beat this balanced, food-friendly Italian red for this price." – *WineLovers.com*

**LCBO No.:** 519843 | **Price:** \$13.95



### **Allegrini di Fumane Veneto (Valpolicella, Italy)**

- Corvina and Rondinella Sangiovese blend.
- Stainless steel and Slavonian casks

#### **Tasting Note:**

These grapes express the purity of the hillside vineyards. Intense ruby red in colour. It is broad and elegant on the nose with hints of ripe fruit, vanilla, walnut and cinnamon. Clean-tasting and full-bodied.

#### **Food Pairing:**

Enjoy with braised meats, pan-seared steak, lamb and mature cheeses.

#### **Awards:**

Winery of the Year 2016, Vini d'Italia Gambero Rosso Wine Guide ;  
Marilisa Allegrini is the first Italian woman to be on the cover of Wine Spectator Magazine

**LCBO No.:** 519793 | **Price:** \$15.50