

GONSALVES LIQUORS LTD

Presents

The Exclusive collection

Featuring some of the most luxurious wines from around the world

Gonsalves Liquors Ltd. enjoys an "enviable" position/place in the market.

Our varied range of product lines means that the Company reaches comfortable across the market from low end to upper end. The Company has developed an especially viable trade with all restaurants and hotels across the multi-island State that is St. Vincent and the Grenadines.

Its distribution therefore, is nationwide and its clients represent the total demographic impression of St. Vincent and the Grenadines.

Sales demand daily deliveries and travelling salespersons are always on the hunt for new clients.

Our company is the sole superior distributor in St Vincent and the Grenadines, home to a diverse selection of exquisite wines from across the globe.

"You name it Gonsalves Liquors has it or will source it."

Done by

Sales Representative

Gonsalves Liquors

Fellisia Baptiste

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LOUIS LATOUR CHATEAU CORTON GRANCEY

Tasting Notes

Aromas: Cassis, saffron and earthiness.

Sight: A purple hue this Grand Cru exhales.

Taste: In the mouth the tannins envelop a lovely cherry fruitiness and are powerful yet silky.

Food Pairing

Wild Boar - Roasted beef - roasted quail - duck "à l'orange" - mature cheeses.



CHATEAU D'ARMAILHAC 2014 – PAUILLAC

Tasting Notes

Aromas: The intense nose offers a subtle combination of red fruit and attractive oak, giving way to denser aromas of roast coffee and some slightly spicy notes.

Sight: An attractively intense, deep and dark red.

Taste: The palate is well-structured, on expressive, velvety tannins mingled with a host of ripe fruit and toasted flavors' long and silky finish reveals excellent balance and fine expression of the terroir.

Food Pairing

Best served with all types of classic meat dishes, veal, pork, beef, lamb, duck, game, roast chicken, roasted, braised and grilled dishes. Chateau d'Armailhac is also good with Asian dishes, hearty fish courses like tuna, mushrooms and pasta.



CHATEAU CLERC MILON PAUILLAC

Tasting Notes

Aromas: Concentration on the nose is revealed with great refinement and complexity. Black cherry and vanilla aromas give way to deeper, smoky, peaty notes along with blond tobacco and dried flowers.

Sight: The wine has a deeper reddish purple color.

Tasting: Refinement is everywhere on the palate as the lush and creamy attack expands over well-integrated tannins to mingle with generous and varied flavors reminiscent of morello cherry and almonds, with a slightly marine cast. The finish, flavorful and fresh with great tension, displays dark chocolate, saline and mineral notes.

Food Pairing

Since Bordeaux red blends are often quite structured and tannic, they pair best with hearty, flavorful and fatty meat dishes. Any type of steak makes for a classic pairing. Equally welcome with these wines would be beef brisket, pot roast, braised lamb or smoked duck.



ROBERT MONDAVI THE RESERVE CABERNET SAUVIGNON

Tasting Notes

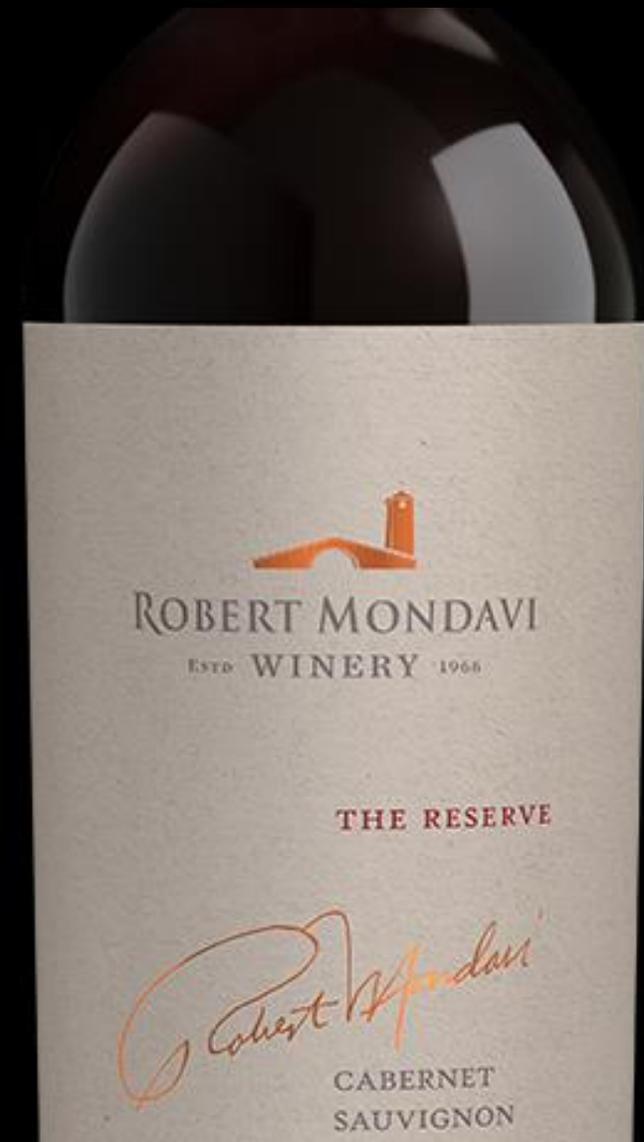
Aromas: Black currants, violets, lavender currant, blackberry, cherry, cedar, cigar box and stone follow through a full body, chewy tannins and toned muscular structure.

Sight: Deep ruby/purple-colored.

Taste: Sweet dark cherry and richly concentrated blackberry fruits, a savory, earthy complexity, and toasty oak, vanilla and spice which lingers through the luxuriously long finish.

Food Pairing

Cabernet Sauvignon is right at home with rich, intense meat dishes—beef, lamb and venison, in particular—where its opulent fruit and decisive tannins make an equal match to the dense protein of the meat. With a mature Cabernet, opt for tender, slow-cooked meat dishes.



ALMAVIVA 2014

Tasting Notes

Aromas: The nose reveals a generous, layered and powerful bouquet of blueberry, blackberry and blackcurrant, associated with hints of cedar and spices, fine notes of vanilla, walnut, licorice and dark chocolate.

Sight: The 2014 vintage displays a dark ruby red color, deep and opaque.

Taste: Dense and full-bodied, this wine fills the mouth with round, ripe and refined tannins, leaving an overall impression of balance, finesse and persistence. Produced from a superb vintage, this wine strikes a wonderful combination of elegance and power.

Food Pairing

They pair best with hearty, flavorful and fatty meat dishes. Any type of steak makes for a classic pairing. Equally welcome with these wines would be beef brisket, pot roast, braised lamb or smoked duck.



SOLAIA

Tasting Notes

Aromas: Generous aromas of dark fruit, exotic spice, mint, and savoury meaty notes. On the nose, it expresses elegant varietal character and freshness. This vintage has classic style.

Sight: The 2012 Solaia is intensely ruby red in color with purple highlights.

Taste: It is characterized on the palate by a pleasurable harmony of flavors created through a fine balance of acidity, tannins and a high level fruit. The flavors linger on the palate with grand personality and great persistence, which make the finish exceptionally complex and vibrant.

Food Pairing

Food pairings: grilled chicken, veal medallions, lamb in a red wine sauce, roasted pork loin, grilled tuna with a pepper crust.



CHATEAU LYNCH BAGES PAUILLAC 2014

Tasting Notes

Aromas: Fragrant and perfumed, this wine is the epitome of great Cabernet Sauvignon.

Sight: Displaying an impressive dark color.

Taste: It is fruity, juicy yet with serious concentrated tannins. There is spice from the wood aging along with a dash of pepper, all the while just bringing out the beautiful black-currant flavors.

Food Pairing

Hard cheese red meat and spices.



CHATEAU MONTROSE SAINT-ESTEPHE 2015

Tasting Notes

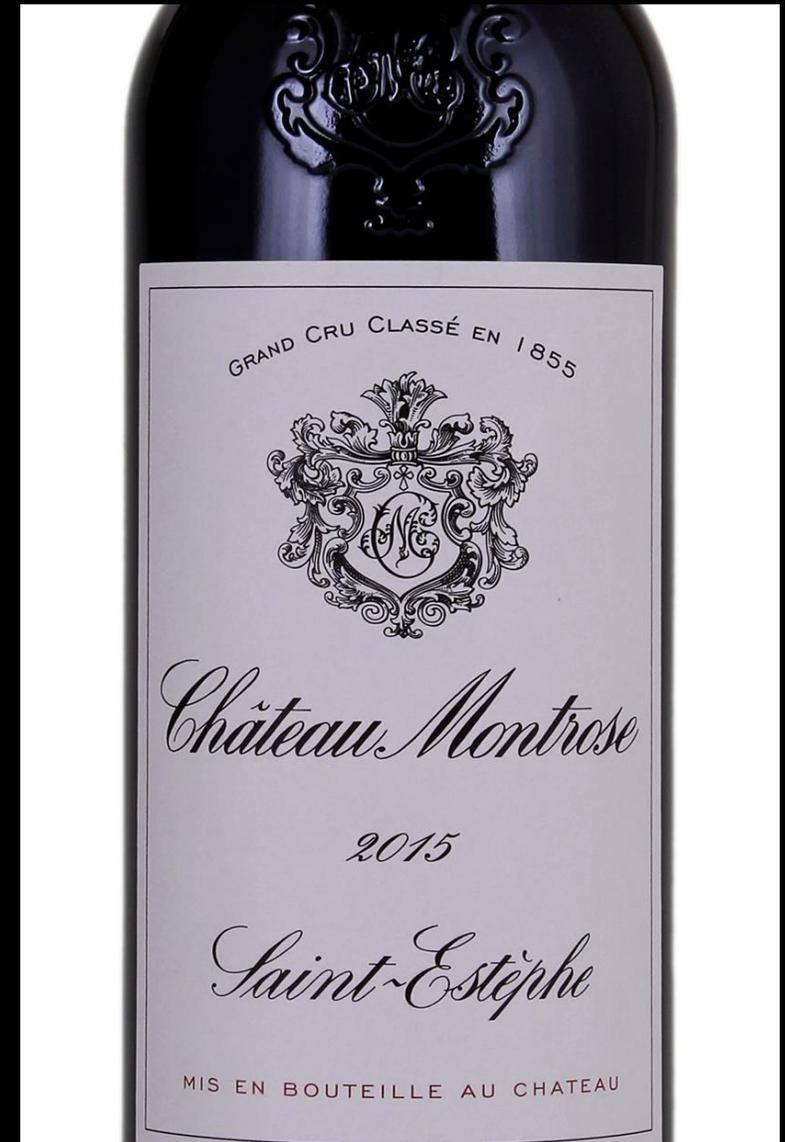
Aromas: It possesses some of the best aromatics you will find in the appellation - billowing blackberry, cassis and boysenberry scents all beautifully defined and seamlessly integrated with the new oak.

Sight: This sumptuous, powerful wine has a great sense of structure and tannins. It is also overwhelmingly dense with black fruits and swathes of rich black currants.

Taste: Blueberry, black currant, fresh basil and lemon grass flavors. Full body, velvety tannins, clean finish. Spices. The palate is medium-bodied with fine tannin, commendable depth and a vibrant bead of acidity that lends this Montrose tension from start to finish.

Food Pairing

Since Bordeaux red blends are often quite structured and tannic, they pair best with hearty, flavorful and fatty meat dishes. Any type of steak makes for a classic pairing. Equally welcome with these wines would be beef brisket, pot roast, braised lamb or smoked duck.



OPUS ONE 2009

Tasting Notes

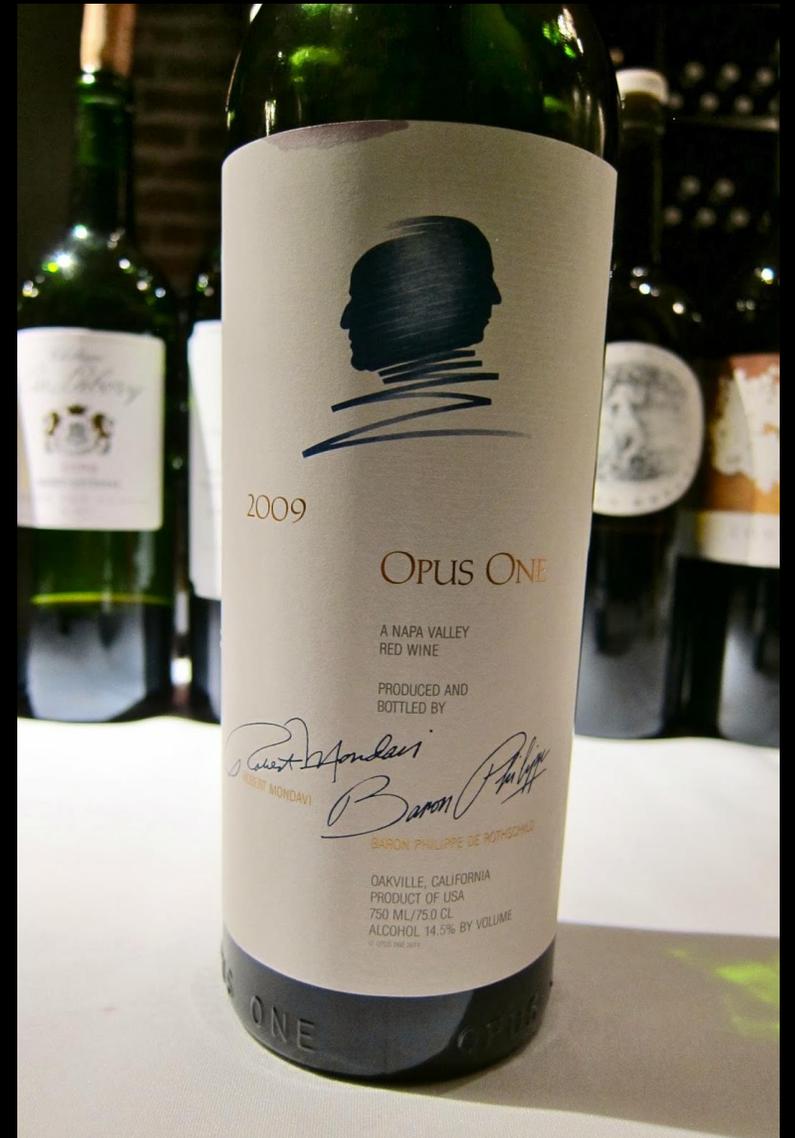
Aromas: Black olive and minerals underlie more traditional notes of dark chocolate, cola and espresso.

Sight: Showing flavors of ripe blueberry, cassis and licorice, this age-worthy wine simultaneously offers a smooth finish and a slight grip of tannin at the close.

Taste: Flavors that include tobacco, cedar and plums with roasted herbs in the finish.

Food Pairing

Since Bordeaux red blends are often quite structured and tannic, they pair best with hearty, flavorful and fatty meat dishes. Any type of steak makes for a classic pairing. Equally welcome with these wines would be beef brisket, pot roast, braised lamb or smoked duck.



GRAHAM'S CENTENNIAL GIFT BOX

Tasting Notes

- Graham's 10 Year Tawny Deep amber color, complex orange peel and marzipan aromas. Flavorful rich fruitcake spiciness with hints of walnuts, beautifully mellowed with an elegant, long finish.
- Graham's 20 Year Tawny Pale amber color, great complexity on the nose with hints of mandarin oranges, walnuts and roast almonds. Superb palate of rich, honeyed fruit and soft burnt toffee, smooth-textured with an enticing long, lingering finish.
- Graham's 30 Year Tawny Light, orange-tinted golden brown color, magnificent perfumed nose with great class showing an array of dried fruits. Outstanding, mature concentrated palate with full honeyed fruit, gorgeously mellowed. Simply delicious with an aftertaste that lasts and lasts.
- Graham's 40 Year Tawny Golden amber with a pale green tinge at the rim, which denotes great quality and class. Very complex on the nose with a powerful fragrance and opulence that belies its age. The palate is a gamut of flavors, ranging from delicate apricot fruit and raisins to creamy toffee and praline. The full, persistent aftertaste is sheer pleasure.



CHATEAU HAUNT BRION – PESSAC LEOGNAN 2010

Tasting Notes

Aromas: The initially closed-in bouquet opens up nicely on aeration. The wonderfully subtle aromas follow through in quick succession, starting with oaky overtones, followed by red-berry fruit, leading into terroir character: cocoa powder, roasting coffee, and Havana cigars.

Sight: This wine is a superb ruby-red color with purplish highlights.

Taste: The initial softness on the palate gradually evolves to reveal the tannic backbone. Despite their dense structure, the tannins are amazingly silky. The overall freshness carries the flavors through into an aftertaste that goes on and on.

Food Pairing

Since Bordeaux red blends are often quite structured and tannic, they pair best with hearty, flavorful and fatty meat dishes. Any type of steak makes for a classic pairing. Equally welcome with these wines would be beef brisket, pot roast, braised lamb or smoked duck.



SIMONNET FEBVRE CHABLIS GRAND CUVÉE 2011

Tasting Notes

Aromas: Our Chablis Grand Cru Blanchot 2011 is very attractive with aromas of white fruit combined with vanilla notes.

Sight: a slight green apple twang with a light yellow color.

Taste: The palate is rich, ample with an enhanced mineral finish.

Food Pairing

Pork, Rich fish (salmon, tuna etc), Shellfish, Mild and Soft Cheese.



LOUIS LATOUR CHASSAGNE MONTRACHET 2014

Tasting Notes

Aromas: The nose is intense and reveals notes of yellow fruits, honey and vanilla.

Sight: A beautiful yellow color.

Taste: The mouth, round and ample, offers apricot aromas with a mentholated touch. Beautiful freshness on the finish.

Food Pairing

Seafood - Fish - Charcuterie - Goats Cheese.



LOUIS LATOUR MEURSAULT BLANC 2016

Tasting Notes

Aromas: The nose is intense with notes of white fruits and vanilla.

Sight: A pretty pale yellow color with green reflections.

Taste: Round and complex in the mouth, beautiful minerality on the finish.

Food Pairing

Prawn Cocktail Avocado - Grilled Sea Bass - Stew of Veal in a Cream Sauce - Beaufort Cheese.



LOUIS LATOUR PULIGNY MONTRACHET 2016

Tasting Notes

Aromas: The nose is intense with notes of vanilla ,yellow peach and fresh almonds

Sight: A bright golden color.

Taste: The full-bodied and rounded mouth unveils delicious aromas of and almond paste, while preserving a lovely mineral finish.

Food Pairing

Poached-eggs in white wine sauce - Provence style dorade - ham wrapped veal - Chaource Cheese.



LADOUCETTE BARON DE L 2012

Tasting Notes

Aromas: An olfactory expression opening onto the notes of white flowers and exotic fruit but also white fruit (vines peaches). Breathing reveals the fruity aromas of peaches, apricots and the final touch has a complex minerality.

Sight: This wine has a pale, brilliant and crystalline gold color with golden highlights.

Taste: On the palate, the attack is frank with a suave roundness which is very seductive enveloped in a vivacity which distinguishes this attack. This wine has a very structured equilibrium with a lovely fattiness in the middle of the palate which prolongs itself agreeably with the favors of white peaches, mango and notes of apricot.

Food Pairing

Creamy Goat's Cheese, either on its own, in a Salad, or Stuffed and Cooked in Green Bell Peppers.



LOUIS LATOR CORTON CHARLEMAGNE 2014

Tasting Notes

Aroma: Almond paste blends with flinty and lightly smoked notes.

Sight: A superb pale yellow color.

Taste: The mouth is powerful, generous, frank, very beautiful length, with nice minerality.

Food Pairing

Shellfish - Lobster - Foie Gras - Fish - Mature Cheeses.





**WE LOOK FORWARD TO CONTINUE SERVING OUR EXISTING CUSTOMERS
AND WELCOME NEW CLIENTS TO OUR FAMILY
OF
QUALITY PRODUCTS AND EXCELLENT CUSTOMER SERVICE**