1/6/2017

|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **EN PRIMEUR 2016 New Releases** Check out Wineworld's COMPETITIVE En Primeur Offering: **Mouton**, **Haut Brion**, **La Mission Haut Brion**, **Lynch Bages**, **Gruaud Larose** and many more newly released wines from 2016!! All EP wines need to be purchased in case, and customer may choose their desired packaging formats, eg. Case of 6 magnums (1.5), Case of 3 double magnum (3L) or special format 6L … Please email to info@wineworld.com.hk, call us at 31549570 or whatsapp us at 64810000 for enquiries or order.

|  |  |
| --- | --- |
| **Mouton 2016** | **€ 455 / btl (HK$4,004** ref**)** |
| **cid:image002.jpg** | **cid:image003.jpg** | **Neal Martin 99-100:** “The 2016 Mouton-Rothschild is a blend of 83% Cabernet Sauvignon, 15% Merlot, 1% Cabernet Franc and 1% Petit Verdot, the latter two co-fermented, picked from 26 September and finished on 14 October. As usual, it is being matured in 100% new oak. It has a very intense bouquet with blackberry, raspberry, cold limestone and crushed violet aromas that if anything, appear to gain vigor with aeration in the glass. The palate is medium-bodied with supple, juicy tannin. There is a lot of fruit packed into this Mouton-Rothschild and therefore one can feel the weight in the mouth, yet the acidity keeps everything on tip-toes. The finish has superb precision and opulence, completing a Mouton-Rothschild that will rivet you to the spot. Tasted on two occasions, the second confirming that this is simply a magnificent wine. Whichever artist eventually designs the label is going to be drinking well." |
| **cid:image004.jpg** | **James Suckling 100:** “This is a phenomenal, muscular red that shows incredible power and depth. Full-bodied and with great concentration of tannins but this remains agile and polished. The form to this is stupendous. Such precision and clarity. The new 1986 but better.” |
|  |  |  |  |

|  |  |
| --- | --- |
| **Haut Brion 2016** | **€ 455 / btl (HK$4,004** ref**)** |
| **cid:image005.gif** | **cid:image006.jpg** | **Neal Martin 97-99:** “The 2016 Haut Brion is a blend of 56% Merlot, 37.5% Cabernet Sauvignon and 6.5% Cabernet Franc that was picked between 19 September and 13 October. Jean-Philippe Delmas told me that this represents a touch more Merlot than last year's vintage. It clearly has a more powerful and intense bouquet compared to the La Mission Haut-Brion, although maybe not the same killer level of detail and delineation. The palate is beautifully balanced with arching tannins that insistently grip the mouth. There are layers of black fruit, minerals, sea salt and a touch of crushed violets. Unlike the 2015 Haut-Brion, this is more linear, stricter and you could argue more nimble on its toes. Yet maybe it does not quite have the same depth and labyrinthine complexity that made the 2015 such an astonishing wine. Nevertheless, this 2016 is not far behind and it will be fascinating to compare in the future.” |
| **cid:image004.jpg** | **James Suckling 100:** “This is a monument for Haut-Brion and reminds me of the great 1998 but in a modern and bright style. Full-bodied, very tannic and superbly structured yet always agile and vivid. Its energy and dynamic nature grabs you by the shoulder and tells you it’s great. Staggeringly precise. It can’t get better than this, can it?” |
|  |  |  |  |
|  **Haut Brion Blanc 2016** | **€ 650 / btl (HK$5,720** ref**)** |
| **cid:image007.jpg** | **cid:image006.jpg** | **Neal Martin 92-94:** “The Haut Brion 2016 Blanc is a blend of 70.5% Sauvignon Blanc and 29.5% Sémillon picked from 1-13 September. I found a little more complexity and mineralité here compared to the La Mission Haut-Brion Blanc this year, scents of chalk and lime flower complementing the citrus fruit. The palate is medium-bodied with crisp tannin, notes of lime cordial, orange zest and grapefruit, almost flinty towards the finish that lingers long in the mouth with great vigor from start to finish. This is excellent, but not the best Haut Brion Blanc that I have tasted in recent years.”  |
| **cid:image008.jpg** | **James Suckling 96-97:** “Layered with a round and rich texture and body. Full and flavorful. Lots of dried-apple and pineapple character. Very long finish. Exotic and ripe. We will see which is better.” |
|  |  |  |  |

|  |  |
| --- | --- |
| **Ls Mission Haut Brion 2016** | **€ 365 / btl (HK$3,212** ref**)** |
| **cid:image009.jpg** | **cid:image010.jpg** | **Neal Martin 98-100:** "We had to be patient and wait for each plot," Jean-Philippe Delmas told me "It took longer than usual." As is customary, I allowed my sample, and likewise all the wines poured at this tasting, around 40-45 minutes to open since they always transform in the glass. It has a clean and precise, quite understated bouquet with fine mineralité, cold stone aromas infusing the black fruit. This has incredible precision, perhaps even more pixelated than the "gaff over the road" Haut-Brion. The palate is medium-bodied with supple and lithe tannin. I appreciate the line of acidity here, the smoothness and harmony that takes your breath away. Every atom is infused with life-affirming freshness. It is a wine bridled with incredible focus and delineation. I thought that the 2015 La Mission Haut-Brion flirted with perfection. The 2016 has that extra edge, a "je ne sais quoi" that leaves you reaching for the thesaurus looking for superlatives.” |
| **cid:image008.jpg** | **James Suckling 96-97:** “The texture to this is very beautiful with chewy yet very polished tannins. Full-bodied, tight and mouth-filling. Starts very slowly and then takes off. Love the energy in this.” |
|  |  |  |  |

|  |  |
| --- | --- |
| **La Mission Haut Brion Blanc 2016** | **€ 520 / btl (HK$4,576** ref**)** |
| **cid:image011.jpg** | **cid:image010.jpg** | **Neal Martin 91-93:** “The La Mission Haut Brion 2016 Blanc is a blend of 62.7% Sauvignon Blanc and 37.3% Sémillon picked from 5-13 September. It has a crisp bouquet with kiwi, grapefruit and cold stone aromas, although it does not convey the vigor or complexity of the 2015, due to the lower proportion of Sémillon. The palate is well balanced with a pleasant texture; there is orange zest, lime, a touch of stem ginger and a very satisfying, quite persistent finish. It is a well-made La Mission Haut Brion Blanc that should give 10-20 years of drinking pleasure.” |
| **cid:image004.jpg** | **James Suckling 98-99:** “This is dense like a Montrachet yet so minerally with crushed-stone undertones. Full-bodied, layered and powerful. A great glass of white wine. First time they used a majority of sauvignon blanc.” |
|  |  |  |  |

|  |  |
| --- | --- |
| **Clarence de Haut Brion 2016** | **€ 110.5 / btl (HK$972** ref**)** |
| **cid:image012.jpg** | **cid:image013.jpg** | **Neal Martin 89-91:** “The 2016 Le Clarence de Haut-Brion is a blend of 51.3% Merlot, 13.1% Cabernet Franc, 33% Cabernet Sauvignon and 2.6% Petit Verdot. It has a little more fruité compared to the La Chapelle de la Mission Haut Brion, yet not quite the same mineral tension or complexity. The palate is medium-bodied with supple black fruit, a fine line of acidity and gentle grip, but I would be seeking a little more personality and depth towards the finish. That said, it does have commendable freshness, but my money would be on the La Chapelle this year.” |
| **cid:image004.jpg** | **James Suckling 94-95:** “This is powerful and intense with lots of minerals, crushed stones and dark fruit. Dense and linear. Minerally and very energetic.” |
|  |  |  |  |

|  |  |
| --- | --- |
| **Chapelle de la Mission Haut Brion 2016** | **€ 71.5 / btl (HK$629** ref**)** |
| **cid:image014.jpg** | **cid:image015.jpg** | **Neal Martin 91-93:** “The 2016 La Chapelle de la Mission Haut Brion is a blend of 36.5% Merlot, 21.5% Cabernet Franc and 42% Cabernet Sauvignon picked from 19 September to 14 October. Matured in 23% new oak, it has a very succinct bouquet with tensile black cherry and pressed flower aromas, subtle at first but soon gaining intensity in the glass. The palate is medium-bodied with crisp tannin, very precise and focused with razor-sharp definition. This is one of the most sophisticated La Chapelle de la Mission Haut Brion releases that I have tasted from barrel and it bodes well for the future. I expect this will nudge past the 2015 once in bottle. Let's see!” |
| **cid:image004.jpg** | **James Suckling 92-93:** “Minerals and blueberries with plenty of blackcurrant character. Medium body and silky tannins. Pretty second wine of La Mission.” |
|  |  |  |  |

|  |  |
| --- | --- |
| **Clarte de Haut Brion 2016** | **€ 65 / btl (HK$572** ref**)** |
| **cid:image016.jpg** | **cid:image015.jpg** | **Neal Martin 87-89:** “The 2016 La Clarte de Haut-Brion Blanc is a blend of 23.7% Sauvignon Blanc and 76.3% Sémillon. It has a light lime flower scented bouquet that does not quite have the vigor of the 2015 last year. The palate is well balanced with crisp acidity, taut and linear with fresh grapefruit and hints of pineapple towards the brisk finish.” |
| **cid:image004.jpg** | **James Suckling 93-94:** “Very salty and fruity with lots of dried pineapple and lemon rind. Medium-to full-bodied, dense and long. White pepper, too.” |
|  |  |  |  |
|  **Lynch Bages 2016**  | **€ 104 / btl (HK$915** ref**)** |
| **cid:image017.jpg** | **cid:image006.jpg** | **Neal Martin 97-99:** “The 2016 Lynch Bages is a blend of 75% Cabernet Sauvignon, 19% Merlot, 4% Cabernet Franc, 2% Petit Verdot with 13.7% alcohol and an IPT of 95, the highest ever for this property and probably one of the highest on the Left Bank this vintage. It was picked between from 27-30 September for the young vines, then the picking team stopped, restarting on 3 October with the Merlot and the Cabernets finished on 12 October. This vintage is matured in 75% new oak. It has a very concentrated, almost opaque bouquet that required some coaxing from the glass, developing floral and crushed limestone scents with time: disarmingly fresh and with stunning vivacity. The palate is concentrated and tannic, although they are not obtrusive and appear neatly embroidered into the multi-layered black fruit. This is a classic Lynch Bages with ambition and recalls vintages like 1990, a Lynch Bages built for long-term ageing. That arching backbone is counterbalanced by the keen line of acidity and a freshness that knows no bounds. There is ethereal delineation and tension on the finish, but I would give this at least ten years in bottle to enjoy this audacious Lynch Bages at its peak. Maybe the biggest surprise of the vintage, this has all the makings of a sensational wine.” |
| **cid:image008.jpg** | **James Suckling 98-99:** “This is really back-ended thanks to a powerful and almost endless finish. Full-bodied, dense and powerful with incredible concentration and length. Round and polished tannins. Layered. This unravels bit by bit. Energetic acidity gives it such superb freshness. This is at the 2010/2009 level.” |
|  |  |  |  |

|  |  |
| --- | --- |
| **Gruaud Larose 2016** | **€ 57.2 / btl (HK$503** ref**)** |
| **cid:image018.jpg** | **cid:image010.jpg** | **Neal Martin 93-95:** “The 2016 Gruaud Larose is a blend of 69% Cabernet Sauvignon, 29% Merlot and 2% Cabernet Franc this year, picked between 29 September until 15 October (with the Petit Verdot) and matured in 80% new oak, the remainder one or two years old. The alcohol is a modest 13.02%. It has a generous bouquet with scents of blackberry, briary, a touch of sandalwood and tobacco, gaining more precision as it aerates in the glass. The palate is medium-bodied with fine tannin, certainly one of the most finessed Gruaud Larose in recent years, with perfectly judged acidity. I love the focus here, a little understated at first but you cannot deny the intensity and precision on the finish. Moreover, this seems to be a slightly more detailed Gruaud, nuanced and long in the mouth. Excellent—and I suspect it might be a little more approachable than some of its peers.” |
| **cid:image004.jpg** | **James Suckling 95-96:** “Full-bodied, layered and juicy young wine. Very tannic yet ripe and intense. Powerful finish. This will be excellent. Better than the 2015.” |
|  |  |  |  |

|  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- |
| **Producer** | **AOC** | **Type** | **WA** | **JS** | **WS** | **EUR / btl** | **Ref. HKD / bt** |
| **Barde-Haut** | St Emilion | Red | 92-94 | 93-94 | 91-94 | **€ 29.2** | $257 |
| **Bouscaut** | Pessac Leognan | Red | 90-92 | 92-93 | - | **€ 23.4** | $206 |
| **Cantemerle** | Haut Medoc | Red | 90-92 | 94-95 | 89-91 | **€ 25.0** | $220 |
| **Carbonnieux blanc**  | Pessac Leognan | White | 88-90 | 90-91 | 89-92 | **€ 23.4** | $206 |
| **Carbonnieux Rouge** | Pessac Leognan | Red | 92-94 | 94-95 | 90-93 | **€ 27.3** | $240 |
| **Chapelle de la Mission\*\*\*** | Pessac Leognan | Red | 91-93 | 92-93 | - | **€ 71.5** | $629 |
| **Clarence de Haut Brion\*\*\*** | Pessac Leognan | Red | 89-91 | 94-95 | - | **€ 110.5** | $972 |
| **Clarte de Haut Brion\*\*\*** | Pessac Leognan | White | - | 93-94 | - | **€ 65.0** | $572 |
| **Clos de Sarpe** | St Emilion | Red | 91-93 | 91-92 | - | **€ 48.1** | $423 |
| **Confession** | St Emilion | Red | 88-90 | 92-93 | - | **€ 26.0** | $229 |
| **Ferriere** | Margaux | Red | 92-94 | 93-94 | 89-91 | **€ 32.5** | $286 |
| **Fontenil** | Fronsac | Red | 90-92 | 92-93 | 90-93 | **€ 16.0** | $141 |
| **Fugue de Nenin** | Pomerol | Red | - | 92-93 | - | **€ 22.2** | $195 |
| **Gazin** | Pomerol | Red | 94-96 | 94-95 | 91-94 | **€ 65.0** | $572 |
| **Grand Mayne** | St Emilion | Red | 94-96 | 91-92 | 89-92 | **€ 32.5** | $286 |
| **Gruaud Larose\*\*\*** | St Julien | Red | 93-95 | 95-96 | 91-94 | **€ 57.2** | $503 |
| **Haut Brion\*\*\*** | Pessac Leognan | Red | 91-93 | 92-93 | - | **€ 455.0** | $4,004 |
| **Haut Brion Blanc\*\*\*** | Pessac Leognan | White | 92-94 | 96-97 | - | **€ 650.0** | $5,720 |
| **La Marzelle** | St Emilion | Red | - | 93-94 | - | **€ 32.5** | $286 |
| **La Mission Haut Brion\*\*\*** | Pessac Leognan | Red | 98-100 | 96-97 | - | **€ 365.0** | $3,212 |
| **La Mission Haut Brion Blanc\*\*\*** | Pessac Leognan | White | 98-100 | 98-99 | - | **€ 520.0** | $4,576 |
| **Larcis Ducasse** | St Emilion | Red | 93-95 | 95-96 | 94-97 | **€ 57.2** | $503 |
| **Lynch Bages\*\*\*** | Pauillac | Red | 97-99 | 98-99 | 96-99 | **€ 104.0** | $915 |
| **Mouton \*\*\*** | Pauillac | Red | 98-100 | 100 | - | **€ 455.0** | $4,004 |
| **Nenin** | Pomerol | Red | 92-94 | 95-96 | 91-94 | **€ 53.6** | $472 |
| **Petit Faurie de Soutard** | St Emilion | Red | 92-94 | 91-92 | - | **€ 21.9** | $193 |
| **Reserve de la Comtesse** | Pauillac | Red | 90-92 | 93-94 | 90-93 | **€ 32.5** | $286 |
| **Saint Pierre** | Pomerol | Red | - | 93-94 | - | **€ 36.4** | $320 |
| **Sarget de Gruaud Larose** | St Julien | Red | 88-90 | 90-91 | - | **€ 18.2** | $160 |
| **Tour Figeac** | St Emilion | Red | 89-91 | 91-92 | 88-91 | **€ 30.9** | $272 |
| **Troplong Mondot \*\*\*** | St Emilion | Red | 93-96 | 94-97 | 96-97 | **€ 110.5** | $972 |
| **Villemaurine** | St Emilion | Red | - | 94-95 | - | **€ 35.2** | $310 |

 Priced in EUR €, HK$ is for reference only based on exchange rate of EUR1 to HK$8.8 Please visit <http://wineworld.com.hk/2015/en_primeur2.php?year=2016> for our full and latest EP offerings!!! **Terms and Conditions**Pricing is in Euro, ex-cellar Bordeaux terms. Transportation, delivery fees, insurance and tax (where applicable) excluded and will only be charged at the point of delivery. Hong Kong currently imposes no import tax on wines.Wines will only be secured upon payment. 100% payment is due at invoicing.Payment in Euro. Should you wish to settle in Hong Kong dollars, please contact our accounts for the daily exchange rate. All bank charges (including TT) to be born by the client.Wine will be available after bottling in 2019. Additional fee will be charged (at the point of delivery) should different format and packaging be required. Standard packaging is 750ml x 12 bottles. For special packings and bottlings, please see the followings:

|  |  |  |
| --- | --- | --- |
| **BOTTLES** | **Size** | **Extra charge per special bottle** |
| Wooden case of 12 | 12 x 75 cl | No extra charge |
| Wooden case of 6 | 6 x 75 cl | 0.50 Euros\* |
| Wooden case of 3 | 3 x 75 cl | 1.00 Euros |
| Wooden case of 2 | 2 x 75 cl | 1.30 Euros |
| Wooden case of 1 | 1 x 75 cl | 2.80 Euros |
| \*No extra charge for the wines which are packed in cases of 6 btls by default |
|  |  |  |
| **HALF-BOTTLES** |  |  |
| Wooden case of 24 | 24 x 37.5 cl | 0.70 Euros |
| Wooden case of 12 | 12 x 37.5 cl | 0.80 Euros |
|  |  |  |
| **MAGNUMS** |  |  |
| Wooden case of 6 | 6 x 150 cl | 1.90 Euros |
| Wooden case of 3 | 3 x 150 cl | 2.60 Euros |
| Wooden case of 2 | 2 x 150 cl | 3.00 Euros |
| Wooden case of 1 | 1 x 150 cl | 4.60 Euros |
|  |  |  |
| **DOUBLE MAGNUMS** |  |  |
| Wooden case of 3 | 3 x 3 l | 31.00 Euros |
| Wooden case of 1 | 1 x 3 l | 33.00 Euros |
|  |  |  |
| **IMPERIALE** |  |  |
| Wooden case of 1 | 1 x 6 l | 44.00 Euros |
|  |  |  |
| **SALMANAZAR** |  |  |
| Wooden case of 1 | 1 x 9 l | 83.00 Euros |
|  |  |  |
| **BALTHAZAR** |  |  |
| Wooden case of 1 | 1 x 12 l | 102.00 Euros |
|  |  |  |
| **NABUCHODONOZOR** |  |  |
| Wooden case of 1 | 1 x 15 l | 133.00 Euros |
|  |  |  |
| **MELCHIOR** |  |  |
| Wooden case of 1 | 1 x 18 l | 179.00 Euros |

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| Regards,Wineworld Team(852)3154 9570info@wineworld.com.hk[www.wineworld.com.hk](http://www.wineworld.com.hk)[www.winedeals.com.hk](http://www.winedeals.com.hk)[www.wineworldexchange.com](http://www.wineworldexchange.com)If you wish not to receive our wine promotions in the future, please write to unsubscribe@wineworld.com.hk to remove from our list  |

|  |
| --- |
| **Follow our Wechat to obtain our instant offers and news!** |
| **cid:image019.jpg****HKWineworld** | **cid:image020.jpg** |

 |

 |