

Four·Seven·Nine

Reds

- Château des Biscarrats BIO (2021, Lalande de Pomerol) — £22.27
Château Ascumbas - L'Esquisse (2015, Saint-Emilion Grand Cru) — £17.07
L'InVinCible (Sans Sulfites Ajoutés) (2024, Bordeaux) — £12.95
Château L'Argilus du Roi (2016, Saint-Estèphe) — £31.11
Domaine du Salut Rouge (2023, Graves AOP) — £15.25
Gallen de Château Meyre BIO (2019, Margaux) — £40.02
L'Héritière Rouge - REEMPLOYABLE BIO (2024, Beaujolais) — £15.38
Domaine des Perelles Morgon (2024, Morgon) — £15.99
Pommard Les Noizons (2022, Bourgogne) — £35.63
Bourgogne Passetoutgrain (2023, Bourgogne) — £15.72
Mala Coste Rouge BIO (2021, Languedoc) — £19.70
Ailes et Moi - Pic Saint Loup (2023, Pic Saint Loup AOP) — £18.22
Sarus (2015, IGP OC) - Domaine de Sarus — £31.38
Domaine Clos Joseph - Minervois - Renaissance (2022, Minervois) — £13.29

Whites

- Riesling BIO (2023, Alsace) — £17.07
Pouilly-Fumé La Villaudière (2024, Loire) — £23.08
Pif Sauvignon La Piffaudière BIO (2024, Loire) — £17.34
Le Sec BIO (2023, Vouvray) — £17.61
Santenay 1er Cru 'Les Gravières' (2022, Bourgogne) — £42.45
Bourgogne Aligoté (2022, Bourgogne) — £20.11
Fleur de Sel Chardonnay (2024, Languedoc) — £16.93

Sparkling

- CATTIN SAUVAGE - Crémant Brut (Alsace) — £16.26
Domaine de Terrebrune - Crémant de Loire — £15.59
Moulin L'Horizon - Saumur White Brut (Loire) — £16.12

All wines sold by the bottle (75cl). Wines and prices are subject to change.

Please contact us: hello@479wines.com

Reds

Château des Biscarrats BIO (2021, Lalande de Pomerol)



The color is bright ruby with purple reflections. On the nose, the fruit dominates (black cherry), accompanied by fine woody notes. A balanced structure in the mouth, with roundness and a great aromatic presence: blackcurrant, cherry and slightly spicy notes. The finish is marked by fine tannins, and a long persistence in the mouth.

- **Grape** : Merlot, Cabernet Franc, Cabernet Sauvignon
- **Region** : Bordeaux

When?

From now on, and to keep up to 10 years in the cellar. Serve between 17 and 18°C.

How?

To be served with meat dishes.

Château Ascumbas - L'Esquisse (2015, Saint-Emilion Grand Cru)



From the first pour, this Saint-Émilion Grand Cru captivates with its expressive and refined nose. A deep, alluring aromatic palette unfolds, blending notes of blackcurrant, blackberry and black cherry. These ripe fruit aromas are complemented by hints of violet, cedar and sweet spices, enhanced by a subtle, elegant oak character from ageing in French barrels.

- **Grape** : 70% Merlot – 30% Cabernet Franc
- **Region** : Bordeaux

When?

From now on, and to keep for a few more years in the cellar. Serve between 17 and 18°C.

How?

To be served with meat or duck dishes. Cheese plates too, particularly Comte (aged 24 months), Tomme de Savoie.

Château L'Argilus du Roi (2016, Saint-Estèphe)



The nose is discreet and clean, showing pronounced vegetal notes alongside attractive oak, black and red fruits, and a touch of maturity. On the palate, the oak dominates the fruit, with fine tannins and well-balanced acidity, resulting in a harmonious and flavoursome explosion.

- **Grape :** Merlot 55%, Cabernet Sauvignon 40%, Petit Verdot 5%
- **Region :** Bordeaux

When?

Can be enjoyed easily until 2026. The ideal tasting range is between 2021 and 2025.

How?

Tasty red meat with powerful flavors (lamb, pigeon, ostrich, mutton)

Gallen de Château Meyre BIO (2019, Margaux)



A Margaux with a ruby color with purple nuances, elegant, mixing notes of roasted coffee, mocha, tobacco and black fruits. On the palate, its delicacy and softness accompany its supple tannins, its freshness and ripe fruit. A final of a great unctuousness.

- **Grape :** Merlot 55%, Cabernet Sauvignon 40%, Petit Verdot 5%
- **Region :** Bordeaux

When?

Can be stored for 15 to 20 years

How?

Tasty red meat with powerful flavors (lamb, pigeon, ostrich, mutton)

Pommard Les Noizons (2022, Bourgogne)



When tasting this Pommard, serve it at an ideal temperature of 16–18°C to reveal its subtle aromas and richness on the palate.

Decanting for one hour will allow the tannins to soften and the bouquet to fully express itself. First admire its deep ruby colour, then the aromas of blackberry, blueberry, cherry pit, and blackberry.. On the palate, enjoy its balance and long, persistent finish, a true expression of an exceptional terroir.

- **Grape** : Pinot Noir
- **Region** : Burgandy

When ?

From now on, and to keep for up to 15 years. Serve between 14 and 16°C"

When?

Beef steaks, lamb or stewed poultry.

Whites

Pouilly-Fumé La Villaudière (2024, Loire)



Slightly golden when young, it evolves to pale gold with age. On the nose, it combines mineral and fresh fruit notes, giving a feeling of freshness. On the palate, it is also fresh and expresses its liveliness with aromas of citrus fruits and dried fruits.

- **Grape** : Pouilly-Fumé (dry Sauvignon Blanc)
- **Region** : Loire

When ?

"The wine agreement is not insignificant. A successful wedding transforms the meal into a real moment of pleasure and conviviality. Served between 10–12 degrees, you will appreciate it in its fresh, fruity and mineral youth. Cellaring potential: 4 to 6 years. Can also be enjoyed now."

How ?

The perfect match with fish in sauce, pike with white butter, or shellfish.

Santenay 1er Cru 'Les Gravières' (2022, Bourgogne)



This superb white from Burgundy has notes of ripe apples, almost tropical fruits and floral notes. The wine has a rich texture and nice density, the finish impresses with its length.

- **Grape** : Chardonnay
- **Region** : Burgandy

When ?

This wine has an aging potential of 10 years

How ?

For a special occasion

Sparkling

CATTIN SAUVAGE - Crémant Brut (Alsace)



Golden color with nice fine bubbles. Fresh and floral nose, with a nice aromatic finesse. In the mouth, the attack is fresh then the wine blossoms on a beautiful structure with toasted notes. The bubbles accompany the whole tasting and support a racy and powerful wine.

- **Grape** : Pinot Blanc – Auxerrois
- **Region** : Alsace

When ?

Serving temperature: 5-7°C.

How ?

This Crémant d'Alsace can be served as an aperitif or with a meal.

Moulin L'Horizon – Saumur White Brut (Loire)



We like it when it sparkles! A pale yellow color with fine bubbles. The nose expresses notes of green apple and the effervescence of the wine carries airy aromas that leave an impression of freshness. A slightly acid mouthfeel brought by its lime and citrus aromas.

- **Grape :** Chenin Blanc, Chardonnay & Cabernet Franc
- **Region :** Loire

When ?

To be drunk immediately.

How ?

Aperitif or Dessert

Domaine de Terrebrune – Crémant de Loire



A brilliant straw yellow robe, a regular, abundant and persistent bubble. A nose very marked by the two white grape varieties. The Chenin brings floral and fruity aromas. More subtle, the Chardonnay consolidates this aromatic complexity. Fine bubbles that delicately excite the taste buds, then gradually the whole of its aromatic richness, fruity, full of finesse and elegance.

- **Grape :** Chenin 40 %, Chardonnay 40 %, Grolleau gris 20 %
- **Region:** Loire

When ?

To be drunk immediately.

How ?

Aperitif or Dessert