



**Champagne Beaumont de Crayeres Grande Reserve**  
**€31.99, O'Brien's**  
 Big name Champagnes cost at least a tenner more than this excellent and very smart Champagne with a fresh, clean, elegant style. It's streets ahead of several could name, including Moët & Chandon, Lanson, and Herriot and also considerably cheaper.

*Irish Mail on Sunday, Tom Doorley 10/08/14*



<p><b>WHITE WINE OF THE WEEK</b></p>  <p><b>Santa Tresa Rina Lanca Grillo/Viognier 2010, Italy</b>  <b>€12.49 @ O'Briens</b>  <b>A SICILIAN stunner.</b> Organic grape blend — 70% native Grillo; 30% Viognier — make this a very pleasing white. Grillo brings acidity to the table while the Viognier gives that marvellously rounded, almost oily mouthfeel. Lots of ripe fruit flavours on the palate — apricot and peach — tempered with citrus notes. Well balanced and moreish.  <b>Drink it with:</b> Very versatile. Would be particularly good with smoked fish and pork.</p>	<p><b>RED WINE OF THE WEEK</b></p>  <p><b>Bethany Cabernet Merlot 2010, Australia</b> €12.99 @ O'Briens  <b>BETHANY</b> can't make a bad wine — even in a difficult vintage. From their Barossa Valley winery, the Schrapel family have built a reputation as master winemakers. This red blend is a testament to that — ripe blackberry aromas with a little vanilla on the nose and a wonderfully rich palate of plums, blackcurrants, and hints of spice. Full, rounded and with length on the finish.  <b>Drink it with:</b> A good Sunday roast.</p>
--	--

*The Irish Sun, Matthew Nugent 16/07/14*