



PALMERS

BREWING IN DORSET SINCE 1794

FREE TRADE PORTFOLIO
2026



It was wonderful to host so many of you at our Trade Day in February. As the trading environment continues to present challenges, it was especially encouraging to see such energy and positivity throughout the day. It was also a real pleasure to catch up and enjoy such a lively event, with plenty of opportunity to think about the year ahead.

From a portfolio tasting of more than 140 trade wines, to great coffee, an expanded low- and no-alcohol range, digital and apprenticeship advice, and a fantastic array of food throughout the day, the engagement and atmosphere created by all of you was truly special. We very much look forward to welcoming many of you back again next year on Tuesday 23rd February 2027.

Despite the turbulent climate, we remain positive and continue to look for things to celebrate. Our beer continues to receive recognition both locally and nationally; your pubs attract outstanding feedback through reviews and awards; and our brewery tours remain the number one ranked activity in the area.

Our Beer Festival has also become a much-loved fixture in the calendar and will return on 19th September. Not only is it a fantastic celebration of real ale, it is also an important fundraiser for the Palmers Brewery Community Fund. Last year the festival raised £3,376, and since its relaunch we are incredibly proud that the fund has helped raise more than £106,000 for local causes. As a team, we will also be taking on West Dorset's five highest peaks in June to raise further funds — wish us luck!

As a family business, we continue to invest for the long term in our people, our business and our communities. We are fortunate to have such a fantastic team here, bringing together decades of experience in both the industry and at Palmers, all focused on doing their utmost to support you and your businesses.

Pubs hold a special place at the heart of British culture and local life. They bring communities together, create livelihoods and provide welcoming spaces where stories are shared and friendships formed. We are proud to play our part in supporting this tradition and in working alongside you to ensure our pubs continue to thrive for generations to come.

John Palmer
Chairman

& Emily Palmer Ramus
Chief Executive

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Welcome to our latest trade price list which, as always, brings together our range of beers, ciders, wines and back bar products, along with ideas and insight to help you make the most of the busy months ahead.

It has been great to see so many of our pubs continuing to thrive by focusing on what they do best; creating welcoming places that give people a real reason to visit. Across the estate we've seen pubs buzzing with quiz nights, community gatherings and themed food events. Alongside the simple and enduring appeal of a great Sunday roast or a well kept pint shared with friends after a walk along the coast or a day exploring the West Country.

When great food, refreshing drinks and genuine hospitality come together, a visit to the pub still feels like one of life's simple pleasures. It has been fantastic to see our business

owners continuing to bring their own ideas and personality to their pubs, helping keep them busy, vibrant and at the heart of their communities.

As ever, if you would like advice on your draught line up, wine list, menu development or ideas to help your pub make the most of the season ahead, please let us know and we will be happy to help.

By continuing to work together and focusing on great hospitality and memorable experiences, I'm confident we can look forward to another successful year across the Palmers pub family.



Jim Jones
Tenanted Trade Director



At Palmers, we are proud to work alongside our customers and recognise the dedication you show to the industry, your customers, and your teams. There has rarely been a more challenging time for our sector, yet every day we meet energetic and determined individuals who continue to drive their businesses forward. That same commitment to progress is what drives us at Palmers. From producing consistently delicious premium ales to offering a wide-ranging product portfolio supported by exemplary service; we are dedicated to delivering excellence. In today's environment, strong partnerships matter more than ever, and we believe we can help support the continued success of your business.

While we are best known for our award-winning ales, Palmers is also a full-service free trade provider with an extensive range of local and national products, including lagers, ciders, spirits, soft drinks and a carefully curated wine selection. Our wine business has grown significantly in reputation in recent years. We are delighted to see long-standing partnerships expanding to include



wine, and we are equally pleased to be welcoming new customers seeking our support in developing their wine lists. If you would like to discuss our wine offering, we would be very happy to hear from you.

Finally, we would like to thank you for your continued support and trust in Palmers as a partner to your business. As a family company, we value the personal relationships we share with our customers. Sam, Rachael, Kevin and I remain your direct day-to-day contacts, supported by our dedicated in-house Tech Service

team to help you pour the perfect pint. Behind us is a passionate and experienced team across our brewhouse, cellars and dray fleet, all committed to delivering the consistency and quality of service that matters now more than ever.

We look forward to working with you throughout 2026 and wish you every success in the year ahead.



Josh Palmer Ramus
Sales Director



LOGISTICS & TECHNICAL SUPPORT

Cask conditioned real ales are our passion. Brewed with the finest ingredients and distributed to you by our dedicated team of Draymen. We will always arrive in one of our own branded vehicles which will be suited to the delivery route and access to your property. We will bring the stock to your cellar and pop the cask ales onto the stillage if you want us to. It really is all about customer service.

Once the casks are in your temperature-controlled cellar, we are always on hand to advise you and help you with any request you may have. Palmers Tech Service

team are there to support, repair, advise and help you and your team. We can arrange ‘in your cellar’ training sessions for you and give you the confidence to look after your cask ales with pride and passion. You and your key staff can gain Cask Marque qualifications by attending courses hosted by us in the brewery. We really are there to help you serve the perfect pint, every time.



Darren Batten
Head Brewer & Director



COPPER

ALC 3.7% VOL



ORIGIN

Launched in the summer of 2001, this session ale remains one of our most popular. The original pump clip and the inspiration for its name is the brewery's historic open top copper.

The copper still remains in use in all of our brews today. When heady aromas of malted barley can be detected about the town it means that the wort is on the boil in the copper prior to fermentation.

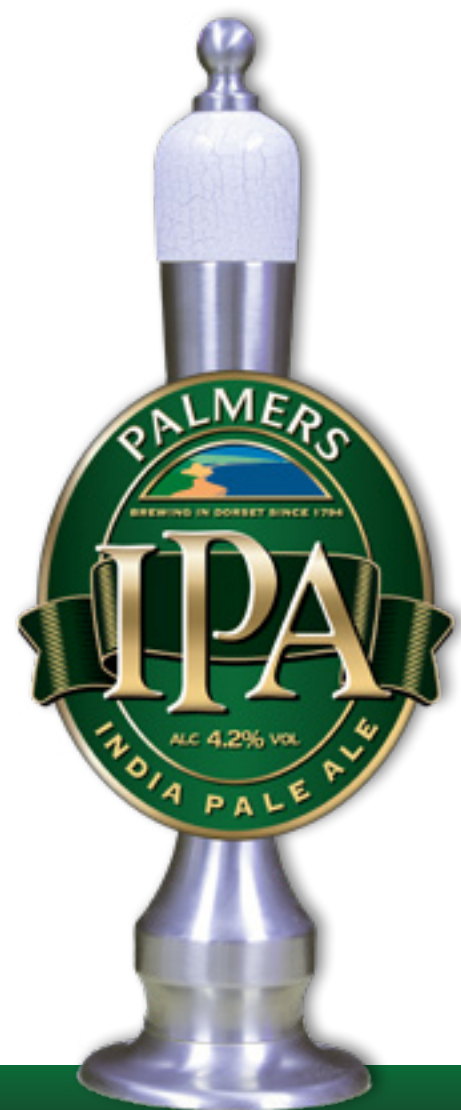


PALMERS IPA

ALC 4.2% VOL

TASTING NOTE

A traditional English style IPA, blending English Goldings for bitterness and Slovenian aroma hops to give a well-balanced best bitter. A favourite of Palmers for many years.



COPPER



FRUITY, HOPPY



REFRESHING, BITTER, FRUITY

TRY WITH

Perfect with a pub ploughmans. The traditional hop profile is also a great match for chicken or vegetables roasted with woody herbs like rosemary and thyme.



ORIGIN

Palmers IPA is a traditional English IPA first brewed in 1953.

The increase in popularity of American IPAs in the last 20 years can make the term IPA confusing. English IPA or India Pale Ale describes a product that was developed to survive the journey to the East Indies which was possible because of higher levels of hops and alcohol which both act as preservatives.

The confusion arises that in the 1950s, “pale” meant the opposite of dark (like a stout), higher alcohol meant more than 4% by volume and “hoppy” was in comparison to the light ales that were barely hopped at all. American IPAs are genuinely pale and use scientifically developed hops and yeast to impart much higher levels of bitterness and sometimes extraordinary levels of alcohol.



DORSET GOLD

ALC 4.5% VOL

TASTING NOTE

A stunning golden ale full of freshness. Less hoppy, thirst quenching and zesty. A blend of malted barley and wheat make this a very drinkable ales from Dorset.



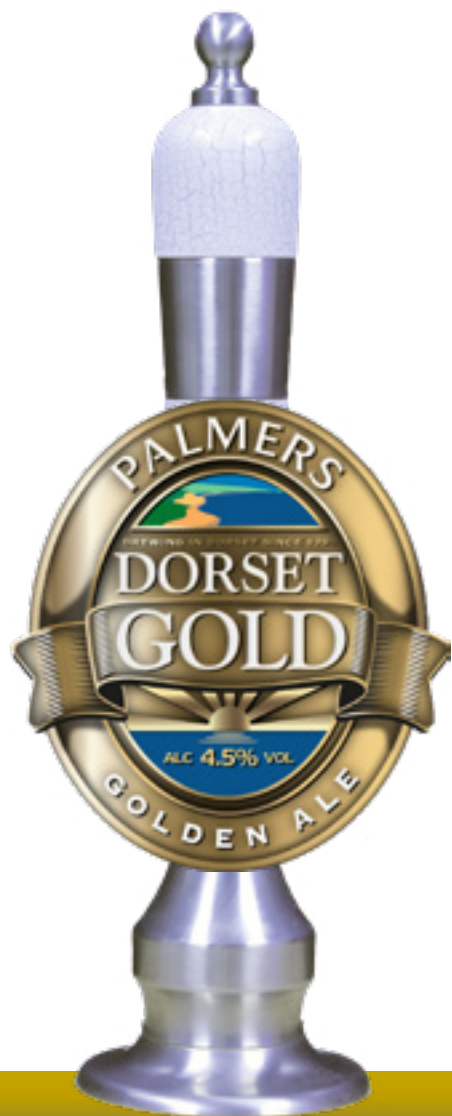
ORIGIN

Launched in 1999 as a summer seasonal, Dorset Gold now sits firmly at the centre of the range.

Its golden colour is the result of including three times more malted wheat than any of our other brews. Subtly hopped and wonderfully refreshing it pairs well with relaxed summer drinking.

The original ale was just 3.7% vol. and the clip drew on the iconic West Dorset coastline. This was updated in 2008 and retained the landscape of the Jurassic Coast.

In 2025 Dorset Gold overtook Palmers IPA to become our best selling ale.



GOLDEN



FRUITY, CITRUS



FRUITY, REFRESHING, ZESTY

TRY WITH

The perfect accompaniment to fish & chips. Also try with prawns, or salty snacks, light salads or creamy cheese.



PALMERS 200

ALC 5.0% VOL

TASTING NOTE

Full bodied, rich and malty, with a distinctive hop character. First brewed in 1994 to celebrate 200 years of brewing at Palmers. So popular that it is now our flagship premium ale.



DARK COPPER



HOPPY, MALTY



RICH, MALTY, FULL-BODIED

TRY WITH

Great with braised beef or lamb, smoked meats and cheeses or caramelised dishes like BBQ ribs. Perfect with a classic pub pie, mash and gravy.



ORIGIN

Palmer's 200 was first brewed in 1994 as a bicentennial brew to commemorate 200 years of continual production on the banks of the River Brit in Bridport. It proved so popular, production never ceased and it enjoys a popular following thirty years later.

The clip's distinctive black background and striking red ribbon became the basis for the redesign of our core range of ales in 2008, with all five ales incorporating the ribbon motif.

Over the years, Palmer's 200 has won numerous regional and national awards including Tuckers Maltings SIBA South West Champion Bottled Beer, SIBA South West Premium Bitters 4.5 to 6.4%, Gold in the organisation's first digital tasting and from there it went on to win SIBA National Champion Bottled Ale in the same class. More recently, it has won a Silver in the International Beer Challenge and has also been recognised in the SIBA Regional Independent Beer Awards.



TALLY HO!

ALC 5.5% VOL

TASTING NOTE

A multi award winning dark strong ale. Complex deep fruit cake flavours form this delicious ale. Legendary amongst ale aficionados, quite simply a beer you have to try.



MAHOGANY



ROASTED, SPICY HOPPY, COMPLEX



RICH, FRUITCAKE, HOPPY

TRY WITH

Tally Ho! is worth savouring on its own, but works well with deep rich dishes, game served with fruit or traditional puddings, like sticky toffee, treacle tart or spotted dick.



ORIGIN

Tally Ho! was first brewed for the Christmas of 1949 as a bottled beer. Following a successful summer in the 1980s, the draught ale went into production.

The ABV has changed over the years before gravitating to 5.5%.

It is now brewed half a dozen times annually for cask. As a result of the lockdowns in 2021 we had some extra mature Tally Ho! left in cellars. This

“Old Ale” had amazing almost fruit cake characteristics.

Tally Ho! is our most awarded ale including Golds in Taste of the West, International Beer Challenge and SIBA Regional Independent Beer Awards.

Each year Tally Ho! that is matured for an extended period in cask is given a festive theme and badged as Tally Ho!Ho!Ho! It is our most awarded ale.



THE DORSET PALE

ALC 4.0% VOL

THE DORSET PALE

TASTING NOTE

Deliciously hoppy and brewed using a blend of finest Maris Otter and Munich Malts, with Citra aroma hops to give a hint of grapefruit on the nose.



ORIGIN

The Dorset Pale was first brewed for the summer of 2019.

Palmer's first ever craft keg ale was launched with its own bespoke 'Dorseteer' glasses. These feature 12 different hand drawn 'discussion point' local historical images. These Jurassic Coast landmarks are wrapped around the glass.

The Dorset Pale is filtered, lightly carbonated and served chilled, making this 4.0% ABV keg session ale very drinkable indeed- perfect for the summer ahead.



PALE



CITRUS



HOPPY, REFRESHING

TRY WITH

Citra beers work with meaty or oily fish, think blackened salmon or grilled monkfish.

The tropical fruity flavours also work well with tacos or asian spices.





Palmers Original Ginger Beer

A multi-award winning traditional cloudy, non-alcoholic ginger beer, made with no artificial sweeteners, from the heart of Dorset's Jurassic Coast.

#0809
330ml X 24

PALMERS ALES

CASK

Code	Product	Format	ABV
0166	Copper Ale	PIN	3.7%
0165	Copper Ale	FIRKIN	3.7%
0106	Palmers IPA	PIN	4.2%
0105	Palmers IPA	FIRKIN	4.2%
0163	Dorset Gold	PIN	4.5%
0162	Dorset Gold	FIRKIN	4.5%
0114	Palmers '200'	PIN	5.0%
0113	Palmers '200'	FIRKIN	5.0%
0109	Tally Ho!	PIN	5.5%
0108	Tally Ho!	FIRKIN	5.5%

KEG

Code	Product	Format	ABV
0152	The Dorset Pale	30l	4.0%

BOTTLES

Code	Product	Format	ABV
1594	The Dorset Pale	330mlx12	4.0%
1595	Palmers IPA	500mlx12	4.2%
1551	Dorset Gold	500mlx12	4.5%
1597	Palmers '200'	500mlx12	5.0%
1596	Tally Ho!	500mlx12	5.5%
0809	Palmers Original Ginger Beer	330mlx24	0.0%

DORSET ORCHARDS CIDERS

ORIGIN

Dorset Orchards Ciders were born out of a long standing friendship between John Palmer and David Sheppy, sixth generation Master of Cider from Sheppys, in Taunton.

With David’s expertise, and apples sourced from close to the Old Brewery in Bridport, three traditional ciders were crafted and form a welcome addition to the Palmers range, keeping our core values of quality, heritage and above all, flavour.

Orchard Haze is a crisp, naturally cloudy cider made with traditional cider apples blended with a proportion of dessert apples to create a hazy cider bursting with fresh, crisp apple flavours.

Dorset Orchards Gold is a refreshingly modern, crisp and vibrant easy drinking premium cider.

First Press is a typical still West Country cider produced exclusively from traditional cider apple varieties.



DORSET ORCHARDS CIDERS

KEG

Code	Product	Format	ABV
0234	Dorset Orchard Gold	50l	4.5%
0238	Orchard Haze	50l	4.5%

BAG-IN-BOX

Code	Product	Format	ABV
0235	First Press	20l BIB	5.5%

BOTTLES

Code	Product	Format	ABV
0239	Dorset Orchard Gold	500mlx12	4.5%
0241	Orchard Haze	500mlx12	4.5%



SINGLE CASK MALT WHISKY



For over 100 years Palmers Brewery aged, blended and bottled whisky out of their bonded warehouses on Gundry Lane, Bridport. This limited bottling of single cask, single malt whisky has been matured in the perfectly cool conditions of the Brewery's cellars in Dorset for 18 years. Bottled at its natural cask strength to retain its pure and intense characteristics.

#0247 **£50.00**
alc. 51.0 vol



GOLDEN CAP

GOLDEN CAP is the highest point on the JURASSIC COAST. Fashioned with the view from the top of this summit in mind and the strong thirst for a crisp G'n'T that such an adventure inspires, GOLDEN CAP is a classic LONDON DRY GIN infused with juniper and balanced with fresh citrus notes. Created with naturally sourced Jurassic Coast spring water, which rises by the historic Old Brewery in Bridport.

#0322 **£25.11**
alc. 41.6 vol



DORSET GIN

NATIONAL KEG

Code	Product	Format	ABV
0123	Fosters	50l	3.4%
0116	Carlsberg,	50l	3.4%
0119	Amstel Bier,	50l	4.1%
0120	Guinness	30l	4.1%
0121	Guinness	50l	4.1%
0154	Powderkeg Harmony Helles	30l	4.2%
0110	Cruzcampo	50l	4.4%
0125	Kronenbourg '1664'	50l	4.6%
0134	Birra Moretti	50l	4.6%
0118	San Miguel	50l	5.0%

AVAILABLE ON
DRAUGHT



THE WORLD'S FIRST

ALCOHOL FREE PINT BOTTLE



Days Pint Bottle encourages consumers to trade up to a preferred format

BOTTLED BEERS

BOTTLED BEERS

Code	Product	Format	ABV
0184	Jubel beer with Peach (can)	330mlx12	4.0%
0364	Crabbies Ginger Beer	500mlx12	3.4%
1609	Budweiser U.S.A.	330mlx24	4.5%
0188	Newcastle Brown	550mlx12	4.7%
0673	Sol Beer	330mlx24	3.4%
0296	Birra Moretti	330mlx24	4.6%
0242	Peroni Gluten Free	330mlx24	5.0%
0178	Desperados	330mlx24	5.9%
0236	Estrella Galicia Gluten Free	330mlx24	5.5%

BOTTLED LOW ALCOHOL BEERS

Code	Product	Format	ABV
0211	Carlsberg 0%	330mlx24	0.0%
0674	Heineken 0%	330mlx24	0.0%
0223	San Miguel 0%	330mlx24	0.0%
0222	Birra Moretti Zero	330mlx24	0.0%
0537	Brooklyn Special Effects	330mlx24	0.4%
0294	Days Pale Ale 0%	568mlx12	0.0%
0175	Guinness 0.0 (can)	538mlx24	0.0%

BOTTLED CIDERS

BOTTLED CIDERS

Code	Product	Format	ABV
0252	Burrow Hill Farm Sparkling	500mlx8	6.0%
0249	Sheppy's alcohol free	500mlx12	0.5%
0684	Sheppy's alcohol free with Raspberry	500mlx12	0.5%
0682	Sheppy's Cider with Raspberry	500mlx12	3.4%
0683	Sheppy's Cider with Blackberry & Elderflower	500mlx12	3.4%
0681	Sheppy's Cider with Elderflower	500mlx12	4.0%
0198	Old Mout Kiwi & Lime	500mlx12	4.0%
0220	Old Mout Berries & Cherries	500mlx12	4.0%
0193	Kopparberg Mixed Fruit	500mlx15	4.0%
2027	Kopparberg Strawberry & Lime	500mlx15	4.0%

ESTD.  1816

SHEPPY'S

MASTER *Cider* MAKERS



BLACKBERRY & ELDERFLOWER

A delicious combination of dessert apple cider with blackberry juice and elderflower infusion. This artful combination captures the essence of Somerset's sunny hedgerows.

3.4% ABV



ELDERFLOWER

A lighter twist on classic cider, delicately infused with elderflower. Its subtle floral notes enhance, rather than overpower, the crisp character of the apples at the heart of its refreshing flavour.

4.0% ABV



RASPBERRY

Light and refreshingly crisp, this cider is crafted without artificial flavours. Its perfectly balanced sweetness makes it the ideal companion for long summer days.

3.4% ABV



ALCOHOL FREE CLASSIC

This cider mimics the flavour profile of our traditional cider but with a lower ABV. Crafted from a blend of our finest traditional and dessert cider apples.

0.5% ABV



ALCOHOL FREE WITH RASPBERRY

A refreshing drink blends the crisp taste of apples with the sweet, tangy flavour of raspberries, offering a alcohol free option that doesn't compromise on taste.

0.5% ABV

REAL CIDER TAKES TIME

200 Years



great taste
PRODUCER

FREE-THINKING BEER

POWDERKEG

IB CHAMPION
JESSON LAGER

HARMONY

★ HELLES LAGER ★

Simple elements expertly orchestrated to
create a perfectly-tuned, crisp session lager

4.2% ABV | GLUTEN-FREE | VEGAN | MADE IN DEVON

As has been well documented, the government has seen fit to increase duty in line with inflation by 3.66% from the 1st February. Palmers have been absorbing this increase but from the 30th of March the new rates are now applied. For reference the duty on an 11% bottle of wine is now £2.53, this increases to £3.33 on a 14.5% bottle. In addition to duty, the cost of transporting wine has increased above inflation.

Essentially, the playing field is no longer level. Higher ABV wines from the New World are at a disadvantage to low ABV Old World wines. This does not mean that the former don't belong on your list, it is still important to stock a range of wines in a range of styles and from different geographical origins. However, origin and alcohol now have a profound impact on the price of a bottle of wine. On an entry level, 14% bottle of wine from the southern hemisphere, shipping and duty make up approximately 67% of the cost. On an equivalent 10.5% wine from Europe, this figure falls to 57%.

This time last year, we were discussing the anticipated introduction of Extended Producer Responsibility (EPR) which looked to pass the costs of recycling onto importers and producers. Implementation has been described in the trade press as a "misjudged attempt at a joke". However, even if the process may not have been seamless, the impact has been profound; adding circa 10-12p to the imported cost of a bottle of wine. On a more positive note, this has encouraged producers to look at packaging to reduce the environmental impact (and cost) of wine. You may notice this with wines in bottles that feel lighter than they may have done historically, or labels that do not appear as "premium" because the paper is thinner or they no longer utilise foiling. These traditional matrices are no longer a standard for judging quality, particularly in an on-trade environment where wine is generally ordered off list or based on varietal.

Also on a positive note, there has never been so much great wine out there. The market suggests that interest in more esoteric regions has never been higher and drinkers are trading up more regularly. Given all of the above, who can blame them, as fixed costs on wine keep rising, the extra added value that the customer gets by spending a few pounds more has never been greater.

We are delighted to be launching a new range of alcohol free wines from Vino Zero. We have tried numerous 0.0% wines over the last few years and if we are being honest with ourselves, some of them are not wines that we would recommend with pride. This all changes with the Divin wines from Vino Zero. Not only do they actually taste like wine, they are made from varietals that drinkers are familiar with and will be willing to try.

Please reach out if you would like any support on assembling your wine list or if you would like to organise a training tasting for your team.

Luke Machin
Marketing Manager
luke.machin@palmersbrewery.com

PINOT GRIGIO

THE PRODUCERS

Pinot Grigio is a mainstay for any wine list. It comes in different styles, from fresh and bright to light and creamy wines and is also available in rosato or blush pink format. Our line up covers all these styles at different price points, so there is something to suit your customers and offer. From Cavit, a multi-award winning Co-operative of 11 wineries and over 5000 individual growers based in Trentino, we have Sanvigilio and Terraze Della Luna. Both are straight Pinot Grigios, the former has typical aromas of pear, apple and citrus whilst the latter is more concentrated with creamy notes. Both wines are also available as Rosato (previously Blush), delicate pink versions of Pinot Grigio created but leaving the wine in contact with the skins of the grapes for several hours prior to crushing. Our GPG is from another highly respected Co-operative, Cantina di Monteforte. The combination of Garganega (the grape of Soave) with Pinot Grigio creates a fresher style of wine with lively acidity at a keen price point.

Code	Wine, Producer	Region, Country	Format	ABV
4510	Garganega Pinot Grigio, Monteforte	Veneto, Italy	75cl	11.0%
3031	Sanvigilio Pinot Grigio, Cavit	Veneto, Italy	75cl	12.0%
4003	Sanvigilio Pinot Grigio Rosato, Cavit	Veneto, Italy	75cl	12.0%
0598	Ancora Pinot Grigio, Adria Vini	Lombardia, Italy	75cl	11.0%
3383	Pinot Grigio Terrazze Della Luna, Cavit	Trentino, Italy	75cl	12.5%
3767	Blush Terrazze Della Luna, Cavit	Trentino, Italy	75cl	12.5%
1920	Italia Pinot Grigio (Can), Adria Vini	Lombardia, Italy	250mlx24	11.0%
1919	Italia Pinot Grigio Rosé (Can), Adria Vini	Lombardia, Italy	250mlx24	12.5%

FOOD PAIRING

Pinot Grigio, known for its crisp acidity and light, refreshing character and is widely drunk on its own but is also a wonderfully versatile wine when it comes to food pairing. Its delicate flavours of green apple, pear and citrus make it an ideal match for lighter dishes such as seafood, grilled fish, shellfish, and fresh salads. It also complements white meats like chicken or turkey, especially when served with lemon or herb-based sauces. The wine’s subtle minerality and clean finish enhance vegetarian dishes, antipasti and mild cheeses, making it a popular choice for al fresco dining or as an accompaniment to Mediterranean cuisine. Avoid pairing Pinot Grigio with very rich, spicy or heavy dishes, as its gentle profile can be easily overwhelmed.



Garganega Pinot Grigio - Monteforte
Veneto, Italy #4510

£7.51

SAUVIGNON BLANC

THE PRODUCERS

Sauvignon Blanc is renowned for its vibrant acidity and aromatic profile, which often features notes of gooseberry, grass, and citrus. This versatile grape is cultivated in a range of wine regions across the globe, each imparting unique characteristics to the wine. Chile has emerged as a dynamic producer of Sauvignon Blanc, the cool Pacific breezes and morning fogs help preserve the grape’s natural acidity, resulting in Sauvignon Blancs that burst with flavours of lime, grapefruit, and fresh herbs. South Africa contributes distinctive examples to the world stage, often blending crispness with subtle herbal nuances at both entry level and more premium wines.

In New Zealand, especially Marlborough, Sauvignon Blanc is known for its bold, tropical fruit flavours and zesty freshness which provides an ideal and recognisable price point to trade up to. Similarly the The Loire Valley in France, particularly Sancerre and Pouilly-Fumé, produces elegant, mineral-driven expressions.

ESSENTIALS

Code	Wine, Producer	Region, Country	Format	ABV
3763	El Ninot de Paper Blanco, Bodegas Murviedro	Valencia, Spain	75cl	11.0%
3614	Andes Peaks Sauvignon Blanc, Boutinot Chile	Central Valley, Chile	75cl	12.5%
1669	Domaine de Pellehaut Blanc, Domaine de Pellehaut	Gascony, France	75cl	10.5%
3629	Rio Alto Sauvignon Blanc, Rio Alte	Aconcagua, Chile	75cl	13.0%
3002	Pasquiers Sauvignon Blanc, Boutinot France	Languedoc, France	75cl	12.0%
2442	False Bay Sauvignon Blanc, False Bay Vineyards	Coastal Region, South Africa	75cl	12.5%
5903	Rio Del Mar Sauvignon Blanc, Bodega Arlequin	Colchagua Valley, Chile	75cl	13.0%
4472	Vedilhan Sauvignon Blanc, Boutinot France	Languedoc, France	75cl	11.5%
1912	Krakat'inii Sauvignon Blanc (Can), Boutinot Chile	Aconcagua, Chile	250mlx12	13.0%

SAUVIGNON BLANC

TRADE UP

Code	Wine, Producer	Region, Country	Format	ABV
3035	Vondeling Sauvignon Blanc, Vondeling	Paarl, South Africa	75cl	12.5%
2967	Mokoblack Sauvignon Blanc, Boutinot New Zealand	Marlborough, New Zealand	75cl	13.0%
2971	Sileni Sauvignon Blanc, Sileni Estates	Marlborough, New Zealand	75cl	12.0%
2473	Circumstance Sauvignon Blanc, Waterkloof	Stellenbosch, South Africa	75cl	14.0%
4039	Circle of Life White, Waterkloof	Stellenbosch, South Africa	75cl	13.5%
3897	Holdaway Sauvignon Blanc, Holdaway Estate	Marlborough, New Zealand	75cl	13.0%
5050	Pouilly-Fumé, Domaine Thibault, Domaine Dezat	Loire, France	75cl	13.0%
5052	Sancerre, Domaine Dezat, Domaine Dezat	Loire, France	75cl	13.0%

FOOD PAIRING

Sauvignon Blanc is a wonderfully versatile white wine, renowned for its crisp acidity, zesty citrus notes, and refreshing herbal undertones. Its lively character makes it an excellent partner for a range of dishes, particularly those featuring fresh, vibrant ingredients. Classic pairings include goat’s cheese, where the wine’s acidity beautifully cuts through the creaminess, as well as seafood such as oysters, prawns, and grilled fish, complementing their natural brininess. Light salads with citrus dressings, asparagus and dishes with green herbs also harmonise well with Sauvignon Blanc. For those who enjoy Asian cuisine, its citrus-driven profile pairs delightfully with sushi, Thai or Vietnamese dishes, especially those with lemongrass, coriander, or lime. Avoid heavily spiced or creamy dishes, as these can overwhelm the wine’s delicate flavours.



Chateau ‘La Lieue’ Rosé

Chateau La Lieue #3898

Provence, France

Chateau La Lieue are fifth generation vigneronns from Brignoles in the heart of Provence, organically cultivated since 1998. A typical blend of Cinsault, Grenache, Mourvèdre, Syrah and Cabernet Sauvignon, harvested at night to preserve the wine’s freshness with a delicate pink colour and lively palate.



THE PRODUCERS

Rosés fall into three main styles, those which are often described as “Provençal” which are pale, dry and can have light herbal elements. Although true Provence Rosé originates exclusively from South East France, all of our French Rosés emulate this style. The exception is the Rosé from Domaine de Pellehaut which is slightly fruitier. Originating from South Africa, the Mourvedre Rosé from False Bay is arguably the most “Provençal” in style of them all. The Vondeling Rosé, which will transition to a new Copeland label during 2026, is a slightly fruitier affair as is the Ancora Monferrato Chiaretto which is a delicious combination of strawberry and redcurrant fruit flavours. The Widow Queen is a typical Zin Blush from California with equal quantities of fruit and sugar.

Code	Wine, Producer	Region, Country	Format	ABV
2756	Widow Queen White Zinfandel Rosé, Boutinot USA	California, USA	75cl	10.0%
1670	Domaine de Pellehaut Rosé, Domaine de Pellehaut	Gascony, France	75cl	10.5%
4372	Ancora Monferrato Chiaretto, Adria Vini	Piemonte, Italy	75cl	12.0%
5922	Les Oliviers Rosé Grenache, Boutinot France	Languedoc, France	75cl	12.0%
1567	False Bay Cinsault Mourvedre Rosé, False Bay Vineyards	Coastal Region, South Africa	75cl	12.5%
1692	Cassagnau Rosé, Domaine de Cassagnau	Languedoc, France	75cl	12.5%
2354	Vondeling Rosé, Vondeling	Paarl, South Africa	75cl	12.5%
5813	Les Cerisiers Rosé, Boutinot France	Côtes du Rhône, France	75cl	12.5%
3898	Chateau ‘La Lieue ’ Rosé, Chateau La Lieue	Provence, France	75cl	12.5%
3895	Edalise Provence Rosé, Boutinot France	Provence, France	75cl	12.5%
1909	La Ruchette Côtes du Rhône Villages Rosé (Can), Boutinot France	Rhone, France	250mlx12	12.5%

FOOD PAIRING

Rosé wine, with its refreshing acidity and delicate fruit flavours, is exceptionally versatile when it comes to food pairing. It complements Mediterranean dishes such as grilled vegetables, salads, and seafood, making it an ideal choice for summer meals. Lighter rosés pair beautifully with soft cheeses and charcuterie, while fuller-bodied varieties can stand up to flavoursome fare like spicy Asian cuisine and barbecued meats. Whether enjoyed with a picnic or as an accompaniment to a formal dinner, rosé effortlessly bridges the gap between white and red wines, offering a harmonious match for a wide range of culinary delights.

MERLOT

THE PRODUCERS

This selection brings together a diverse array of Merlot-based red wines crafted by producers from around the world. Chile has long been the home of approachable, single varietal Merlot. Andes Peaks, from Boutinot Chile, has ripe fruit flavours and is great value for money. Rio del Mar Merlot, produced by Bodega Arlequin, is estate bottled and delivers a step up in quality and finesse. The Reserva Merlot from Casa Silva, Chile’s most awarded winery of the 21st Century, is a rich, polished wine, that really over delivers. Sanvigilio Merlot from Cavit presents the classic, soft and easy-drinking traits of Italian Merlot from the Trentino region. Peculiar Mr Pat showcases a typical bold and contemporary approach to Merlot from South Eastern Australia. Domaine de Pellehaut Rouge,from the Beraut family in Gascony, produces a typical Merlot based regional French wine which combines plummy fruit with spicy peppery notes. Similarly the Les Oliviers Merlot, utilises Mourvedre to add a spicy element to the wine. And finally, from South Africa, Vondeling Petit Rouge Merlot uses a splash of Cabernet to give the wine structure and polish. Note this wine will be changing label during 2026 and will be re-branded as Copeland.

Code	Wine, Producer	Region, Country	Format	ABV
3613	Andes Peaks Merlot, Boutinot Chile	Central Valley, Chile	75cl	12.5%
1671	Domaine de Pellehaut Rouge, Domaine de Pellehaut	Gascony, France	75cl	10.5%
2528	Sanvigilio Merlot, Cavit	Veneto, Italy	75cl	12.5%
5812	Rio del Mar Merlot, Bodega Arlequin	Colchagua Valley, Chile	75cl	13.0%
3769	Peculiar Mr Pat, Boutinot Australia	South East Australia, Australia	75cl	12.5%
5815	Les Oliviers Merlot Mourvedre, Boutinot France	Languedoc, France	75cl	13.5%
3023	Vondeling Petit Rouge Merlot, Vondeling	Paarl, South Africa	75cl	13.5%
2335	Casa Silva Reserva Merlot, Casa Silva	Colchagua Valley, Chile	75cl	14.0%

FOOD PAIRING

Merlot is a versatile red wine that pairs beautifully with a wide array of foods, making it a favourite choice for many occasions. Its medium body and soft tannins allow it to complement dishes such as roast chicken, grilled lamb, and pork tenderloin, while its fruity notes of plum and black cherry harmonise well with tomato-based pasta and hearty stews. Merlot also matches nicely with slow cooked stews and ragu as well as earthy vegetables such as mushrooms. For a delightful pairing, try enjoying a glass of Merlot alongside a classic shepherd's pie or a mushroom risotto.

MALBEC

THE PRODUCERS

Our core range of Malbecs come from the excellent Bodega don Cristobal. The Finca de la Nina is a brilliant example of the variety, with intense aromas of cherries and plums with blueberry and violets. The Organic and Barrel Selection offer different styles at an enhanced price point. The Tesoro de Los Andes blends Malbec with Bonarda which gives the wine a darker, more robust character and also enables it to achieve a lower price point.

Code	Wine, Producer	Region, Country	Format	ABV
3830	Tesoro de Los Andes Malbec Bonarda, Boutinot Argentina	Mendoza, Argentina	75cl	13.5%
4088	Finca de la Nina Malbec, Bodega don Cristobal	Mendoza, Argentina	75cl	13.5%
2345	Don Cristobal Organic Malbec, Bodega don Cristobal	Mendoza, Argentina	75cl	14.5%
2340	Don Cristobal Barrel Selection Malbec, Don Cristobal	Mendoza, Argentina	75cl	14.0%
1910	Pablo Y Walter Malbec (Can), Boutinot Argentina	Mendoza, Argentina	250mlx12	13.5%

FOOD PAIRING

Malbec, renowned for its deep colour and robust flavour profile, pairs exceptionally well with rich and hearty dishes. Its bold tannins and notes of dark fruit complement grilled meats, especially beef, making it a classic choice for steak. The wine’s subtle spice also harmonises with barbecued foods and dishes featuring smoky elements. For a vegetarian option, Malbec works beautifully alongside roasted vegetables, blue cheese, or mushroom-based meals, where its intensity enhances earthy flavours.



Peter Lehmann Hill & Valley Shiraz
Barossa Valley - Australia #3920

SHIRAZ/SYRAH & RHONE

THE PRODUCERS

The selection above features a range of Shiraz and Syrah wines, each offering distinct expressions shaped by their origins. Shiraz, known for its bold and peppery character, tends to show ripe black fruit flavours, hints of spice and a plush, full-bodied texture, as seen in wines like Paarl Heights Shiraz and The Last Stand Shiraz. Syrah, particularly from regions like False Bay, often leans towards a more restrained style with savoury notes, subtle black olive and elegant tannins. Moving to the Rhône blends, such as ‘Les Coteaux’ Côtes du Rhône Villages and Trescoy Châteauneuf du Pape, these wines typically combine Grenache, Syrah, and Mourvèdre, resulting in complex, medium to full-bodied wines with a harmonious balance of juicy red and dark fruits, earthy undertones and gentle spice. The French influence in these blends is evident in their nuanced structure and finesse, while New World versions, like those from South Africa and Australia, often showcase riper fruit and a rounder palate.

Code	Wine, Producer	Region, Country	Format	ABV
5885	Percheron Cinsault, Boutinot South Africa	Western Cape, South Africa	75cl	13.5%
1563	False Bay Syrah, False Bay Vineyards	Coastal Region, South Africa	75cl	14.0%
3768	Paarl Heights Shiraz, Boutinot South Africa	Paarl, South Africa	75cl	14.0%
1564	The Last Stand Shiraz, Boutinot Australia	Victoria, Australia	75cl	13.5%
4111	Reserve de Fleur, Les Vignerons Estézargues	Côtes du Rhône, France	75cl	14.0%
3021	Vondeling Baldrick Shiraz, Vondeling	Paarl, South Africa	75cl	13.5%
4110	‘Les Coteaux’ Côtes du Rhône Villages, Boutinot France	Rhone, France	75cl	14.0%
4040	Circle of Life Red, Waterkloof	Stellenbosch, South Africa	75cl	13.0%
3920	Peter Lehmann Hill & Valley Shiraz, Barossa Valley	South Australia, Australia	75cl	14.5%
4115	Trescoy Châteauneuf du Pape, Lavau	Rhone, France	75cl	14.5%

FOOD PAIRING

Shiraz and Côtes du Rhône are both robust red wines with distinct yet complementary characteristics, making them versatile when it comes to food pairing. Shiraz, known for its bold flavours of dark fruit, pepper, and spice, pairs excellently with hearty dishes such as grilled lamb, peppered steak, or slow-cooked beef stew. Its intensity also complements rich, spiced dishes like Moroccan tagine or barbecued meats. Côtes du Rhône, often a blend dominated by Grenache and Syrah, offers a slightly lighter body with red berry notes, herbal undertones, and a touch of earthiness. This makes it a fine match for roasted poultry, herb sausages, and Mediterranean cuisine such as ratatouille or vegetable tarts. Both wines also work well with hard cheeses, charcuterie, and mushroom-based dishes, allowing for a delightful dining experience that showcases the wines’ complexity and depth.

CHARDONNAY

THE PRODUCERS

Chardonnay is often described as the most versatile grape variety. Stylistically, it can range from fresh and vibrant to rich and buttery. These wines collectively represent a diverse array of Chardonnay expressions from Australia, France, Chile, and South Africa, spanning a variety of origins and producers, each offering distinctive flavour profiles: From Chile, Rio Alto is fresh and vibrant, often featuring citrus and peach notes with a light, crisp finish; ideal for those who enjoy clean, fruit-forward whites. Two wines from Australia, The Listening Station is fresher, with tropical fruit and a creamy texture whilst Last Stand is richer with elements of stone fruit. The Chardonnays from the Old World have typically fresher, citrus profiles. Bellefontaine has lifted citrus aromas with almond notes, whilst Cassagnau has flavours of green apple and refreshing minerality. Halfway between these two styles, from South Africa, False Bay has pear and apple flavours balanced with minerality and extended lees contact for richness. Returning to Chile, Casa Silva blends Chardonnay with Semillon for a richer, almost honeyed style.

ESSENTIALS

Code	Wine, Producer	Region, Country	Format	ABV
3633	Fortaleza Chardonnay, Bodegas Aragonesas	Campo de Borja, Spain	75cl	12.5%
3631	Rio Alto Chardonnay, Rio Alte	Aconcagua, Chile	75cl	13.0%
1565	The Last Stand Chardonnay, Boutinot Australia	Victoria, Australia	75cl	12.5%
1568	False Bay Chardonnay, False Bay Vineyards	Coastal Region, South Africa	75cl	12.5%
4096	Bellefontaine Chardonnay, Boutinot France	Languedoc, France	75cl	12.0%
4099	The Listening Station Chardonnay, Boutinot Australia	Victoria, Australia	75cl	12.5%
2331	Casa Silva Chardonnay Semillon, Casa Silva	Colchagua Valley, Chile	75cl	14.0%
0526	Cassagnau Chardonnay, Domaine de Cassagnau	Languedoc, France	75cl	12.5%

FOOD PAIRING

Delicious on its own, unoaked Chardonnay is typically fresher and more vibrant, featuring crisp citrus and green apple flavours. This style is best enjoyed with lighter fare like grilled fish, seafood salads, or creamy cheese, as the wine’s zesty acidity enhances the delicate flavours of these dishes without overpowering them. The richer styles can be enjoyed with roast chicken or simple poached salmon.

CHARDONNAY

THE PRODUCERS

The two Chablis from Domaine de la Motte offer great value for money. Premier Cru Chablis is often regarded as the best expression of Chablis. A proportion is fermented and aged in oak to give the wine a richer, more rounded character. The Petit Chablis by comparison is 100% stainless steel with lighter, fresher flavour and mineral notes. The Chardonnay from Pellehaut is in a classic style with a touch of toasty oak and is great value for money compared with the Burgundian alternative. The wines from Shadow Point are much richer, with creamy oak and and flavours of toasted hazelnuts. New for 2026 the Hill & Valley Chardonnay comes from the Peter Lehmann winery, a name synonymous with Barossa - stone fruit with butter and salted nuts.

TRADE UP

Code	Wine, Producer	Region, Country	Format	ABV
2488	Domaine de Pellehaut Chardonnay, Domaine de Pellehaut	Gascony, France	75cl	12.0%
4512	Shadow Point Chardonnay, Boutinot USA	California, USA	75cl	14.5%
3914	Peter Lehmann Hill & Valley Chardonnay, Barossa Valley	South Australia, Australia	75cl	12.5%
3766	Petit Chablis, La Motte, Domaine de la Motte	Burgundy, France	75cl	12.5%
4005	Chablis Premier Cru ‘Beauroy’, Domaine de la Motte	Burgundy, France	75cl	12.5%

FOOD PAIRING

Oaked Chardonnay, with its rich, creamy texture and notes of vanilla and spice, pairs beautifully with dishes such as roast chicken, grilled lobster, or creamy pasta sauces, all of which complement its fuller body and toasty nuances. Chablis is classically paired with shellfish, oysters, lobster, scallops or crab. The more serious Premier Cru wine wine deserves a butter sauce.

AROMATIC WHITES

THE PRODUCERS - CHENIN BLANC

Chenin Blanc is synonymous with South Africa, with typical flavours of apple and stone fruit The line up below are all based on Chenin. Paarl Heights has a tropical quality which is typical of South African Chenin. False Bay uses a long, slow fermentation to create a more intense, textured wine. Percheron adds Viognier to give the wine a lifted, aromatic quality. Vondeling, which will transition to a new Copeland label during 2026 similarly combines Chenin with with Chardonnay and Viognier. Prime Cuts is a typical “cape blend”, a wine that changes the split of varieties used every year to reflect what is available from the harvest. The result is amazing value for money and combines tropical fruit flavours with acidity and creamy textures.

Code	Wine, Producer	Region, Country	Format	ABV
1367	Prime Cuts White, Boutinot South Africa	Western Cape, South Africa	75cl	10.5%
4504	Percheron Chenin Blanc Viognier, Boutinot South Africa	Western Cape, South Africa	75cl	12.0%
2441	False Bay Chenin Blanc, False Bay Vineyards	Coastal Region, South Africa	75cl	12.5%
3765	Paarl Heights Chenin Blanc, Boutinot South Africa	Paarl, South Africa	75cl	12.5%
3024	Vondeling Petit Blanc, Vondeling	Paarl, South Africa	75cl	12.5%

FOOD PAIRING

Chenin Blanc and other aromatic wines are exceptionally versatile when it comes to food pairing, thanks to their lively acidity, complex fruit profiles, and often floral or honeyed notes. These wines pair beautifully with a variety of dishes, particularly those featuring fresh seafood, poultry, or mildly spiced Asian cuisine. The zesty freshness of Chenin Blanc complements tangy goat's cheese and crisp salads, while richer styles can stand up to aromatic curries and glazed pork.

AROMATIC WHITES

THE PRODUCERS - EUROPEAN

These wines include several new producers and lines for 2026. A delicious Viognier from Chateau Burgogzone on the banks of the Danube in northern Bulgaria. Viognier is most famously found in the Rhône in Southern France, which in fact lies at a similar latitude to Burgogzone. Two new Rieslings from S.A Prum, a name which is associated with the Mosel valley dating back to 1156. The Solitär is a dry (Trocken) Riesling, whilst the Essense has a little residual sugar (Feinherb). Riesling is on-trend in 2026 and these are really exciting wines to have available. From the Southern Rhone, The Fleur Solitaire us something quite special, based on Grenache Blanc, with the addition of Viognier, Roussanne, Marsanne, Bourboulenc and Clairette. Difficult to describe, white and stone fruit with an herbaceous element, sometimes called “garrigue” which is the word for the low-growing, aromatic shrubland ecosystem found on the Mediterranean coast of southern France. The Rippa Dorii Verdejo, from Rueda in western Spain, has a similar profile with a few more tropical notes.

Code	Wine, Producer	Region, Country	Format	ABV
2363	Côte du Danube Viognier, Chateau Burgozone	Danube, Bulgaria	75cl	14.0%
2509	Prüm Essence Riesling, S.A. Prum	Mosel, Germany	75cl	10.5%
2510	Prüm Solitär Riesling, S.A. Prum	Mosel, Germany	75cl	11.5%
5816	La Fleur Solitaire, Boutinot France	Côtes du Rhône, France	75cl	13.0%
3747	Rippa Dorii Verdejo, Rippa Dorii	Ribera del Duero, Spain	75cl	13.5%
1921	Italia Moscato (Can), Adria Vini	Lombardia, Italy	250mlx24	5.0%

FOOD PAIRING

Viognier and Riesling can both work well with aromatic spices, ginger, lemongrass and even coconut. The natural acidity of the Riesling pairs with fatty dishes, such as pork or duck. The white Rhone and Verdejo are versatile food wines that can work with vegetables, olive oils and creamy dishes. A classic match for the Fleur Solitaire would be Tarragon Chicken. Verdejo is often said to work particularly well with lime based dishes, grilled meaty fish such as cod or hake in a rich sauce and oily fish that are staples of Spanish cuisine - Tuna, Sardines, Anchovies, etc..

SPARKLING

Our Proseccos from Ca’ Di Alte are imported direct from Veneto in North East Italy. The white is a fresh style with lively acidity, the Rosé adds a proportion of Pinot Noir for colour and fruitiness. The Durello is alternative northern Italian fizz made in the same manner as Prosecco but at a competitive price point, this example is softer and cream-ier compared to the Prosecco. From Gascogny, the Pilaho is made principally from Merlot and Tannet, the fermenta-tion is stopped early to create a wine with natural sweetness and a low ABV.

Code	Wine, Producer	Region, Country	Format	ABV
3970	El Ninot de Paper Blanc de Noirs, Bodegas Murviedro	Valencia, Spain	75cl	11.5%
3286	Durello Spumante, Adria Vini	Veneto, Italy	75cl	11.0%
3821	Pilaho Rosé, Domaine de Pellehaut	Gascony, France	75cl	9.5%
3903	Ca’ Di Alte Prosecco, Ca’ di Alte	Veneto, Italy	75cl	11.0%
3822	Ca’ Di Alte Prosecco Rosé, Ca’ di Alte	Veneto, Italy	75cl	11.0%
5980	Lyme Bay Sparkling Brut, Lyme Bay Winery	Devon, England	75cl	11.5%
4385	Lunetta Prosecco, Cavit	Veneto, Italy	200mlx12	11.0%

FOOD PAIRING

Prosecco, with its light, fruity profile and gentle bubbles, is ideally suited to antipasti, fresh seafood, and lightly spiced Asian dishes. Its subtle sweetness and crispness also complement soft cheeses and fresh fruit. Sparkling Rosé is delicious with afternoon tea, cakes, ice creams and sorbets.

CHAMPAGNE & TRADITIONAL METHOD

Our house Champagne from Bernard Robert comes from the Côte des Bar which borders on northern Burgundy, and is renowned for high quality Pinot Noir which dominates the blend. The two Champagnes from Devaux are also Pinot dominated from the same region, Michel Parisot, Cellar Master at Champagne Devaux is a previous recipient of the IWC ‘Sparkling Winemaker of the Year’ accolade. From West Dorset, the Furleigh Estate Classic Cuvée is great value for money and is produced just up the road from Palmers in between the villages of Salwayash and Netherbury. Langham Wine Estates, located north east of Dorchester are recent recipients of the International Wine & Spirit Competition 2025 Sparkling Wine Producer Trophy. Winemaker Tommy Grimshaw uses minimal intervention and wild yeasts to produce a unique range of wines.

Code	Wine, Producer	Region, Country	Format	ABV
3945	Champagne Bernard Robert Brut, Bernard Robert	Champagne, France	75cl	12.0%
3016	Classic Cuvée Brut, Furleigh Estate, Furleigh Estate	Dorset, England	75cl	12.0%
0753	Langham Estate Corallian Classic Cuvee, Langham Estate	Dorset, England	75cl	12.0%
0754	Langham Estate Culver Classic Cuvee, Langham Estate	Dorset, England	75cl	12.0%
2401	Champagne Devaux Grand Reserve, Devaux	Champagne, France	75cl	12.0%
0755	Langham Estate Sparkling Rosé Langham Estate	Dorset, England	75cl	12.0%
0582	Champagne Palmer, Palmer	Champagne, France	75cl	12.0%
2405	Champagne Devaux Cuvée D, Devaux	Champagne, France	75cl	12.0%
0752	Langham Estate Blanc de Blanc, Langham Estate	Dorset, England	75cl	12.0%
0590	Bollinger ‘Special Cuvée’, Bollinger	Champagne, France	75cl	12.0%

FOOD PAIRING

When it comes to food pairing, Champagne offers versatile options. Traditional method Champagne blends can be robust and complex, often with toasty, biscuity notes and pronounced acidity. They can work well with hot or cold roasted game. Rosé Champagne works well with richer seafood such as lobster. Blanc de Blancs has more pronounced citrus flavours and acidity the perfect partner for oysters, smoked salmon, and rich dishes like fried chicken or truffle risotto.

CABERNET & BORDEAUX

THE PRODUCERS

Colchagua Valley, located in central Chile is renowned for producing Cabernet Sauvignon & Carmenere. Casa Silva can trace its roots in Chile back to the late 19th century and are Chile's most awarded winery of the 21st century. Blending Cabernet with Merlot is a classic combination of Cassis and plummy fruit, the blend with Carmenere is more interesting. From the Old World, all imported from the stable of Maison Sichel, Belvue delivers typical Bordeaux flavours whilst Daviaud is a more modern twist using Malbec and a higher proportion of Cabernet Franc to introduce fresh blueberry characteristics. Chateau Argadens has been our house Claret for over two decades, it offers traditional flavours and a fruit forward style that always over delivers.

Code	Wine, Producer	Region, Country	Format	ABV
2366	Bravio Cabernet Sauvignon, Bodega Arlequin	Colchagua Valley, Chile	75cl	13.0%
1923	Chateau Belvue, Château Belvue	Bordeaux, France	75cl	13.0%
2329	Casa Silva Cabernet- Merlot, Casa Silva	Colchagua Valley, Chile	75cl	14.0%
5013	Ordinal 34e Cabernet Sauvignon, Boutinot France	Languedoc, France	75cl	13.5%
2332	Casa Silva Cabernet Carmenere, Casa Silva	Colchagua Valley, Chile	75cl	14.0%
1666	Chateau Daviaud, Château Daviaud	Bordeaux, France	75cl	14.0%
3931	‘Showdown’ Cabernet Sauvignon, Boutinot USA	California, USA	75cl	13.0%
1688	Chateau Argadens, Château Argadens	Bordeaux, France	75cl	14%

FOOD PAIRING

Cabernet Sauvignon and Bordeaux wines are celebrated for their bold flavours and robust tannin structure, making them ideal partners for rich, savoury dishes. These wines pair beautifully with red meats such as roast lamb, beef steaks, and venison, as their tannins help to soften the proteins and fats, enhancing both the meal and the wine. Hard cheeses like aged Cheddar or Comté also complement the wines’ intensity, while earthy flavours from mushrooms or lentils further accentuate their complexity. For a classic pairing, consider a Bordeaux blend with a traditional beef Wellington or a mushroom risotto, allowing the wine's layered notes of dark fruit and subtle oak to shine through. Avoid pairing with highly spicy or acidic foods, as these can overpower the wine’s character.

RIOJA & TEMPRANILLO

THE PRODUCERS

Artesa and Rippa Dorii all sit under the umbrella of Bodeas Ontanon. Located in the heart of Rioja, Ontanon boasts a rich family history spanning several generations. Established in the mid-20th century, the winery has grown from humble beginnings into an acclaimed producer of Rioja wines, blending traditional methods with modern innovation. The white Rioja uses the Viura grape variety and is a delicious combination of creamy citrus fruit and zesty acidity. The Tempranillo is a young unoaked (Joven) Rioja full of cherry fruit. The Crianza displays more typical vanilla oak characteristics and the Reserva takes this to the next level with 12 months in oak followed by 8 years in bottle. Rippa Dorii, also owned by Ontanon produce some great value Ribera del Duero, the Tempranillo Roble is a big bottle of wine which seriously over delivers.

Code	Wine, Producer	Region, Country	Format	ABV
2536	Fortaleza Del Rey Tempranillo, Bodegas Aragonesas	Campo de Borja, Spain	75cl	12.5%
1895	Artesa Blanco, Bodegas Ontanon	Rioja, Spain	75cl	12.5%
2529	Artesa Tempranillo, Bodegas Ontanon	Rioja, Spain	75cl	13.0%
1640	Artesa Organic Rioja, Bodegas Ontanon	Rioja, Spain	75cl	14.0%
1638	Artesa Rioja Crianza, Bodegas Ontanon	Rioja, Spain	75cl	13.5%
5012	Rippa Dorii Tempranillo, Rippa Dorii	Ribera del Duero, Spain	75cl	14.0%
4451	Ontanon Reserva, Bodegas Ontanon	Rioja, Spain	75cl	14.0%

FOOD PAIRING

When it comes to food pairing, Rioja and Tempranillo wines are remarkably versatile and complement a wide range of dishes. The classic notes of red berries, subtle spice, and gentle oak in these wines make them a natural match for traditional Spanish cuisine such as tapas, chorizo, and Manchego cheese. They also pair beautifully with roasted lamb, grilled meats, and tomato-based dishes, as the balanced acidity and tannins cut through rich flavours and enhance the meal. For a lighter option, try Rioja or Tempranillo with grilled vegetables, allowing the wine's nuanced fruitiness to shine alongside savoury elements. The Reserva Rioja deserves the finest lamb chops whilst the Ribera del Duero warrants something more hefty, braised shoulder of lamb packed with Iberian flavours.

THE PRODUCERS

Italy claims the widest variety of indigenous grape varieties, at over 500, of which a selection are available here. Gavi is one of the most popular premium Italian white wines, the Cortese (the grape of Gavi) is from the same producer but at an amazing price. From central Italy; two Montepulcianos which have polished cherry fruit. From the deep South the Badalisc Primitivo has darker, richer red fruit flavours with spicy elements, whilst the Negroamaro I Muri is similar but more red fruit characteristics with softer, spicier tones. The Crocera Barbera d’Asti is from the North West, alongside Nebbiolo, Barbera is the other “famous” grape of Piemonte, it has dark savoury notes and acidity that make it approachable and very food friendly. Our Chianti Classico from Villa la Pagliaia in central Tuscany, has vibrant but refined cherry fruit flavours. Sassaiolo from Monte Schiavo is a delicious savoury blend of Montepulciano and Sangiovese from eastern Italy, dark and savoury.

Code	Wine, Producer	Region, Country	Format	ABV
2531	Cortese, Araldica	Piemonte, Italy	75cl	11.5%
0600	Ancora Montepulciano D’Abruzzo, Adria Vini	Abruzzo, Italy	75cl	12.5%
2472	Ca’ di Ponti Nero d’Avola, Adria Vini	Sicily, Italy	75cl	13.5%
4485	Il Badalisc Primitivo, Adria Vini	Puglia, Italy	75cl	14.0%
5063	Fantini Montepulciano d’Abruzzo, Farnese	Abruzzo, Italy	75cl	13.5%
3831	Alasia Gavi, Araldica	Piemonte, Italy	75cl	12.0%
4374	Sassaiolo Rosso Piceno, Monte Schiavo	Marche, Italy	75cl	12.5%
4484	Crocera Barbera d’Asti Superiore, Araldica	Piemonte, Italy	75cl	14.5%
5070	Negroamaro I Muri, Vigneti del Salento	Puglia, Italy	75cl	14.0%
2982	Chianti Classico, Villa la Pagliaia	Tuscany, Italy	75cl	13.0%

FOOD PAIRING

Cortese, particularly known as Gavi, is a crisp and citrusy white wine from Piedmont that pairs beautifully with delicate seafood dishes such as grilled prawns, white fish, and fresh salads. Sangiovese, the backbone of many Tuscan reds including Chianti, shines alongside tomato-based pasta dishes, pizza, and roasted meats, its bright acidity cutting through rich flavours. Montepulciano d’Abruzzo is a versatile, medium-bodied red with soft tannins, making it an excellent match for rustic fare like lamb stew, hearty lasagne, and aged cheeses. Barbera acidity and earthy notes complement antipasti, cured meats, and mushroom risotto. Finally, Negroamaro from Puglia, with its deep fruit is ideal for pairing with grilled sausages, spicy ragù, and robust Mediterranean vegetable dishes. Together, these Italian wines celebrate the country’s regional cuisines, each enhancing the flavours of classic dishes.

THE PRODUCERS

From south west France, Cassagnau and Pellehaut offer two great value Pinot Noirs. They are full of vibrant berry flavours, they are suitable by the glass and could be lightly chilled for the summer. Pellehaut is from the heart of Gascogne whilst Cassagnau is based to the east in the Limoux. The three options from the Beaujolais include a Fleurie from leading producer Andre Cologne and a Beaujolais Village, the real star is the Uva Non Grata which has all the characteristics of a cru Beaujolais at an amazing price point. New for 2026 is a Pinot Noir from Chateau Burgozone located on the banks of the Danube in northern Bulgaria. Finally, from Hawkes Bay on the north island of New Zealand, Sileni Pinot Noir is a delicious, approachable style that combines baked fruit flavours with lively acidity.

Code	Wine, Producer	Region, Country	Format	ABV
3751	Principato Pinot Nero, Cavit	Lombardia, Italy	75cl	12.0%
0527	Cassagnau Pinot Noir, Domaine de Cassagnau	Languedoc, France	75cl	12.5%
3886	Uva Non Grata Gamay, Boutinot France	Beaujolais, France	75cl	13.5%
2364	Côte du Danube Pinot Noir, Chateau Burgozone	Danube, Bulgaria	75cl	13.5%
0532	Pellehaut Ocean Pinot Noir, Domaine de Pellehaut	Gascony, France	75cl	12.5%
4377	Sileni Cellar Selection Pinot Noir, Sileni Estates	Hawkes Bay, New Zealand	75cl	12.5%
4035	Beaujolais Villages ‘Les Pivoines’, Boutinot France	Beaujolais, France	75cl	12.5%
3457	Fleurie, Domaine André Cologne, Domaine André Cologne	Beaujolais, France	75cl	14.0%

FOOD PAIRING

Pinot Noir and Gamay grapes both produce wines that are delightfully versatile when it comes to food pairing. Pinot Noir, with its elegant red fruit flavours and earthy undertones, complements dishes such as roast chicken, duck, or mushroom risotto, allowing its subtle complexity to shine alongside savoury notes. Gamay, particularly in the form of Beaujolais, offers vibrant acidity and juicy berry character, making it a wonderful match for charcuterie, grilled salmon, and lighter cheeses. Both varietals are well suited to dishes that avoid heavy sauces, enabling their freshness and finesse to enhance the meal without overpowering the palate.

THE PRODUCERS

The Vinho Verde has tropical, floral fruit and a spritzy character, perfect as an aperitif or with naturally sweeter sea-food like prawns, clams or spiced mussels. Picpoul is another classic seafood wine from southern France, this exam-ple has quite rich citrus characteristics, which means it can be enjoyed on its own or with a wide variety of seafood that we find on the South Coast of England. Muscadet is a staple from the northern end of the Loire river and is the traditional counterpart to Breton mussels, but it works equally well with English speaking mussels.

Code	Wine, Producer	Region, Country	Format	ABV
3924	Vila Nova Vinho Verde, Casa de Vila Nova	Vinho Verde, Portugal	75cl	11.0%
2694	Evaristo Tinto, Evaristo	Lisboa, Portugal	75cl	13.0%
3966	Picpoul de Pinet Duc de Morny, Domaine L'Ormarine	Languedoc, France	75cl	12.0%
5817	Muscadet 'Les Hauts Pemions', Domaine des Hauts Pemions	Loire, France	75cl	12.0%
3015	Furleigh Estate Bacchus Dry, Furleigh Estate	Dorset, England	75cl	11.0%

FOOD PAIRING

Picpoul, Muscadet, and Vinho Verde are crisp, zesty white wines that shine beautifully with a variety of light and refreshing dishes. Picpoul, with its bright citrus notes and lively acidity, is a classic companion to oysters, shellfish, and delicate seafood, enhancing briny flavours and cutting through richness with ease. Muscadet, especially from the Loire Valley, is renowned for its subtle minerality and bone-dry finish, making it an excellent match for fresh mussels, clams, and lightly grilled white fish, as well as simple salads and goat’s cheese. Vinho Verde from Portugal offers a gentle spritz and fresh, green apple flavours, pairing wonderfully with grilled sardines, summer salads, sushi, and even lightly spiced Asian dishes. All three wines are perfect choices for alfresco dining, picnics, or appetisers, lending a vibrant lift to starters and seafood platters alike.

Code	Wine, Producer	Region, Country	Format	ABV
4006	Divin Classic Sauvignon Blanc (single serve),	Loire, France	25cl BTS	0.0%
4007	Divin Classic Pinot Noir (single serve),	Loire, France	25cl BTS	0.0%
4002	Divin Classic Rosé Still,	Loire, France	75cl	0.0%
4000	Divin Sauvignon Blanc Sparkling White,	Loire, France	75cl	0.0%
4001	Divin Sauvignon Blanc Sparkling Rosé,	Loire, France	75cl	0.0%
3762	Bischoffliche Riesling, Bischoffliche Weinguter Trier	Mosel, Germany	75cl	0.0%

SHERRY

Sherry, the renowned fortified wine from Spain, offers a remarkable range of styles that make it a versatile companion at the dining table. In fact, it is claimed that the sherry region is unique in its ability to offer a wine that is suitable for every food. The crisp, dry notes of Fino and Manzanilla pair superbly with olives, salted almonds, and seafood such as prawns or smoked salmon. Richer, nutty Amontillado works with poultry, cured meats and aged cheeses. Oloroso is perfect with hearty stews or try with onion soup. Sweeter styles like Pedro Ximénez are delightful with desserts, especially those featuring dried fruits, chocolate, or is delicious on top of vanilla ice cream.

Code	Wine, Producer	Region, Country	Format	ABV
3503	Fernando de Castilla, Classic Fino,	Jerez, Spain	75cl	15.0%
5872	Fernando de Castilla, Classic Amontillado,	Jerez, Spain	75cl	17.0%
5873	Fernando de Castilla, Classic Oloroso,	Jerez, Spain	75cl	18.0%
2970	Fernando de Castilla, Classic Cream,	Jerez, Spain	75cl	17.0%
2858	Fernando de Castilla, Classic Pedro Ximenez,	Jerez, Spain	75cl	15.0%

PORT & MADEIRA

The producer Wiese & Krohn was founded in 1865 by two Norwegians - Theodor Wiese and Dankert Krohn - shipping initially to Scandinavia and Germany. In the century and a half since its foundation, Krohn has built up an outstanding reputation. Long renowned for the quality of their sublime Colheitas (single vintage tawnies), they produce a remarkably complete range for a small house, and each wine excels in its category.

Code	Wine, Producer	Region, Country	Format	ABV
2399	Krohn Ambassador Ruby,	Douro, Portugal	75cl	19.0%
3946	Krohn Tawny,	Douro, Portugal	75cl	19.0%
2807	Taylor's LBV,	Douro, Portugal	75cl	20.0%
4382	Krohn Lagrima White,	Douro, Portugal	75cl	20.0%
2398	Krohn LBV,	Douro, Portugal	75cl	20.0%
3809	Blandy's Duke of Clarence – Rich,	Madeira, Portugal	75cl	19.0%
0676	Blandy's Duke of Sussex – Special Dry,	Madeira, Portugal	75cl	19.0%

GIN

REGULAR

Code	Product	Format	ABV
0330	Gordon's	70cl	37.5%
0337	Tanqueray	70cl	41.3%
0700	Bombay Sapphire	70cl	40.0%
0322	Golden Cap	70cl	41.6%
0348	Tarquin's	70cl	42.0%
5808	Conker	70cl	40.0%
0407	Salcombe 'Four Seas'	70cl	40.0%
2419	Hendrick's	70cl	41.4%
0336	Salcombe 'Start Point'	70cl	44.0%
0329	Gordon's	1.5l	37.5%

FRUIT

Code	Product	Format	ABV
0359	Tanqueray Sevilla	70cl	41.3%
0335	Warner's Rhubarb	70cl	40.0%
0361	Warner's Raspberry	70cl	40.0%
3609	Conker Raspberry	70cl	40.0%
0347	Tarquin's Blackberry	70cl	38.0%
0355	Tarquin's Blood Orange	70cl	38.0%
0370	Tarquin's Strawberry & Lime	70cl	38.0%
0412	Tarquin's Mexican Zest & Salt	70cl	38.0%
0413	Tarquin's Pink Grapefruit & Elderflower	70cl	42.0%
0362	Salcombe 'Rosé Sainte Marie'	70cl	41.4%

0.0%

Code	Product	Format	ABV
0298	Tanqueray 0.0	70cl	0.0%
3607	Conker Bowser Leaf 0%	70cl	0.0%
3603	Warner's Pink Berry 0%	50cl	0.0%
3605	Salcombe 'Midnight Sun' 0%	70cl	0.0%
3606	Salcombe 'First Light' 0%	70cl	0.0%

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CLASSIC NON-SPICED

Code	Product	Format	ABV
0307	Captain Morgan	70cl	40.0%
0311	Bacardi	70cl	37.5%
2515	Mount Gay ‘Eclipse’	70cl	40.0%
0783	Appleton Estate Signature Blend	70cl	40.0%
0718	Goslings Black Seal	70cl	40.0%
0379	Lyme Bay Lugger Golden	70cl	40.0%
0312	Pussers ‘Gunpowder’	70cl	54.5%
0310	Bacardi	1.5l	37.5%

SPICED

Code	Product	Format	ABV
3608	Captain Morgan Spiced 0.0	70cl	0.0%
0726	Malibu	70cl	18.0%
0309	Captain Morgan Spiced	70cl	35.0%
0408	Dead Man's Fingers	70cl	37.5%
0313	Kraken Black Spiced	70cl	40.0%
0314	Lyme Bay Lugger Spiced	70cl	40.0%
0299	Sly Dog Spiced	70cl	40.0%
0389	Devon Black Spiced	70cl	40.0%

SCOTCH, IRISH & BOURBON

Code	Product	Format	ABV
0261	Famous Grouse	70cl	40.0%
0282	John Jameson	70cl	40.0%
0289	Jack Daniel's	70cl	40.0%
0275	Monkey Shoulder	70cl	40.0%
0276	Maker's Mark	70cl	45.0%
0266	Johnnie Walker Black Label	70cl	40.0%
0297	Woodford Reserve	70cl	43.2%
0262	Famous Grouse	1.5l	40.0%
0290	Jack Daniel's	1.5l	40.0%

SINGLE MALTS

Code	Product	Format	ABV
2501	Glenmorangie 12 year old	70cl	40.0%
5110	Bushmills 10 year old Malt	70cl	40.0%
0287	Laphroaig 10 year old	70cl	40.0%
0272	Cragganmore 12 year old	70cl	40.0%
0273	Talisker 10 year old	70cl	45.8%
0270	Dalwhinnie 15 year old	70cl	43.0%
0247	Golden Cap 18 year old	70cl	51.0%

BRANDY, VODKA & TEQUILA

BRANDY

Code	Product	Format	ABV
0388	Three Barrels	70cl	38.0%
1840	Pineau Des Charentes Chateau D'Orignac	75cl	18.0%
0368	Courvoisier VS	70cl	40.0%
4365	Age de Glace Armagnac Chateau Pellehaut	70cl	40.0%
4471	Fleur de L'Age Armagnac Chateau Pellehaut	70cl	40.0%
2566	Reserve de Gaston Armagnac Chateau Pellehaut	70cl	42.0%

VODKA

Code	Product	Format	ABV
0398	Eristoff	70cl	37.5%
0277	Absolut	70cl	40.0%
0406	Connie Glaze	70cl	40.0%
0672	Black Cow	70cl	40.0%
0399	Eristoff	1.5l	37.5%

TEQUILA

Code	Product	Format	ABV
0286	Tequila Rose	70cl	15.0%
0281	Jose Cuervo Silver	70cl	38.0%
0735	Jose Cuervo Gold	70cl	38.0%
0279	El Sueno	70cl	38.0%
0321	Cazcabel Coffee Liqueur	70cl	34.0%

LIQUEURS & VERMOUTH

LIQUEURS

Code	Product	Format	ABV
1542	Stones Ginger Wine	70cl	13.5%
0660	Archers Peach Schnapps	70cl	18.0%
0284	Passoa	70cl	17.0%
0703	Baileys Irish Cream	70cl	17.0%
2793	Creme De Cassis, Briottet	70cl	15.0%
0658	Pimms No.1	70cl	25.0%
4398	Aperol	70cl	11.0%
0734	Kahlua	70cl	16.0%
2744	Lemoncello	70cl	32.0%
0745	Frangelico	70cl	20.0%
0736	Tia Maria	70cl	20.0%
2760	Sambuca Luxardo	70cl	38.0%
0396	Southern Comfort	70cl	35.0%
0650	Thunder Toffee Vodka	70cl	29.9%
0780	Gordon's Sloe	70cl	26.0%
2761	Sambuca Luxardo Passione Nera	70cl	38.0%
0657	Campari	70cl	25.0%
2753	Amaretto Disaronno	70cl	28.0%
0723	Jagermeister	70cl	35.0%
3598	Chambord	70cl	16.5%
0712	Cointreau	70cl	40.0%
5943	Conker 'Cold Brew' Coffee Liqueur	70cl	22.0%
0742	Drambuie	70cl	40.0%
0721	Grand Marnier	70cl	40.0%
0722	Calvados Boulard	70cl	40.0%

VERMOUTHS

Code	Product	Format	ABV
0664	Martini Dry	75cl	15.0%
0669	Martini Rosso	75cl	15.0%
0692	Angostura Bitters	EACH	44.7%

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FRUIT JUICES

FROBISHERS

Code	Product	Format
0870	Frobishers Raspberry & Rhubarb Pressé Cans	250ml x 12 CAN
0871	Frobishers Apple & Elderflower Pressé Cans	250ml x 12 CAN
0873	Frobishers Sicilian Lemonade Pressé Cans	250ml x 12 CAN
0794	Frobishers Apple	250ml X 24
0796	Frobishers Orange	250ml X 24
0797	Frobishers Pineapple	250ml X 24
0798	Frobishers Cranberry	250ml X 24
0799	Frobishers Tomato	250ml X 24
0848	Frobishers Fusion Apple & Raspberry	275ml X 24
0850	Frobishers Fusion Orange & Passion Fruit	275ml X 24
0853	Frobishers Fusion Apple & Mango	275ml X 24

LUSCOMBE

Code	Product	Format
0896	Luscombe Still Sicilian Lemonade	270ml X 12
0898	Luscombe Mango & Peach Crush	270ml X 12
0900	Luscombe Elderflower Bubbly	270ml X 12
0880	Luscombe Sicilian Citrus Crush	270ml X 12
0902	Luscombe Rhubarb Crush	270ml X 12
0897	Luscombe Raspberry Crush	270ml X 12

LARGE FORMAT

Code	Product	Format
0828	Eager Apple	1LIT x 8
0829	Eager Tomato	1LIT x 8
0831	Eager Cranberry	1LIT x 8
0827	Eager Orange	1LIT x 8
0830	Eager Pineapple	1LIT x 8

MINERALS & MIXERS

TONICS & MINERALS

Code	Product	Format
2011	Schweppes Slimline Tonic Water	200ml x 24
2018	Schweppes Tonic Water	200ml x 24
2006	Fever Tree Soda Water	200ml x 24
2019	Fever Tree Light Tonic	200ml x 24
2029	Fever Tree Light Aromatic	200ml x 24
2030	Fever Tree Light Lemon Tonic	200ml x 24
2031	Fever Tree Light Elderflower Tonic	200ml x 24
2032	Fever Tree Light Ginger Ale	200ml x 24
2033	Fever Tree Light Mediterranean Tonic	200ml x 24
2020	Fever Tree Tonic Water	200ml x 24

SCHWEPPE'S & COCA COLA

Code	Product	Format
0882	Diet Coke	200ml x 24
0881	Coca Cola	200ml x 24
0874	Diet Coke	330ml X 24
0878	Coca Cola Zero	330ml X 24
0876	Coca Cola	330ml X 24
2305	Diet Coke Bag In Box	7Litre Bag in Box
2306	Lemonade Bag In Box	7Litre Bag in Box
2304	Coke Zero Bag In Box	7Litre Bag in Box

COCKTAIL PREMIX

Code	Product	Format
2034	Fever Tree Espresso Martini Cocktail Mixer	75cl BOTTLE
2035	Fever Tree Margarita Cocktail Mixer	75cl BOTTLE
2036	Fever Tree Mojito Cocktail Mixer	75cl BOTTLE
2037	Fever Tree Passionfruit Martini Mixer	75cl BOTTLE

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MINERALS

SOFT DRINKS

Code	Product	Format
0838	Bottlegreen Elderflower Pressé	275ml x 12
0857	Oasis Exotic fruits	330ml x 24 CANS
0858	Oasis Summer fruits	330ml x 24 CANS
0809	Palmers Original Ginger Beer	330ml X 24
2026	Big Tom Spiced Tomato Juice	250ml X 24
0879	Sprite Zero	330ml X 24
0832	Fanta Orange	330ml X 24
0894	Innocent Apples & Strawberries juicy water	200ml X 30
0895	Innocent Apples & Mangoes juicy water	200ml X 30
0890	Appletiser	275ml X 24
0843	Red Bull	250ml X 24 CANS
0784	J2O Apple & Mango	275ml X 24
0785	J2O Orange & Passion Fruit	275ml X 24
0788	J2O Apple & Raspberry	275ml X 24

CORDIALS

Code	Product	Format
0801	Orange Cordial	1 LITRE PET
0805	Blackcurrant Cordial	1 LITRE PET
0806	Lime Cordial	1 LITRE PET

WATER

Code	Product	Format
1769	Coastal Spring - Sparkling	75cl x 12
1770	Coastal Spring - Still	75cl x 12
1771	Coastal Spring - Sparkling	330ml X 24
1772	Coastal Spring - Still	330ml X 24

SUNDRIES

MERCHANDISE

Code	Product	Format
0903	Palmers Garden Parasol	EACH
0909	Palmers Stainless Steel 6 Pint Growler	EACH
0913	Four Pint expandable Beer carrier	EACH

SUNDRIES

Code	Product	Format
0911	Salt 25kg	EACH
0924	Ultimate/Finesse Glass Wash 4 x 5ltr	EACH
0929	Liquid Renovate 5ltr (detergent for glasses)	EACH
0931	Purple Pipeline 5ltr (line cleaning fluid)	EACH

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