



*the*

# GRAPEVINE

ISSUE NO. 20

June  
2016



## WHAT'S HAPPENING *this* MONTH

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We hope to see you at some amazing events this month!

**June 11th:**  
Kamalame Cay Lunch

**June 23rd:**  
Joseph Mellot  
Wine Tasting

Look out for much more  
to come in July!



## *the* SPOTLIGHT

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### JOSEPH MELLOTT WINE TASTING!

Join us June 23rd for a free tasting featuring many different wines  
from producer Joseph Mellot

Taste crisp Savignon Blancs, floral Sancerres and Rosés driven by  
apricot flavors. This is one not to miss!

The night begins at our Sandypoint boutique at 6pm and lasts  
until 8pm. We hope to see you there!



## WHAT'S NEW

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**SALERS**  
Gentiane Aperitif

Love Negronis but looking  
for something different?  
We have the liqueur for  
you!

This gentian based liqueur  
is a bitter, alcoholic  
aperitif drink produced by  
maceration and distillation  
of the roots of yellow  
gentian.

Imagine a more flavorful,  
clear Campari and that is  
Salers! Perfect for a White  
Negroni!

# WINE of THE MONTH



## WILLIAM FEVRE Chablis

Ahhh Chablis. The perfect wine for The Bahamas and the long hot summer before us. Made from 100% Chardonnay this wine is the original “Unoaked” Chardonnay, with a crispness and freshness that is unparalleled. The wine is fermented and aged in stainless steel vats, and the grapes are grown on limestone containing fossilised oysters, which is ironic considering how perfect a match this wine is with seafood, and oysters especially!

Regular Price: \$30.10  
This Month: \$27.09



## ~ DID YOU KNOW ~

### THE CHABLIS REGION

Burgundy itself is made up of many different regions, the most famous being the Cote D’Or but Chablis is the only region completely cut off from the others, around 80 miles north west of the Cote D’Or. As it is further north, the area is cooler and also due to the soil being mainly limestone formed in a shallow sea millions of years ago, which contains calcified oysters, the wines are steely, flinty and fresh. William Fevre has been producing wines in Chablis since 1959 with very little influence of oak on the wines, which lets the terroir speak more clearly.

## ARE YOU A MEMBER?

Let Young’s bring the best of the vineyards to you with our Champagne & Fine Wine club. Offering you hand picked selections from top producers delivered to your door each month!

Choose from four different membership levels to give as a gift to a loved one, a colleague or simply treat yourself! You will also receive exclusive discounts and special invitations to tastings and events!

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# SPIRIT of THE MONTH



## GABRIEL BOUDIER Crème de Fraises

Gabriel Boudier is known to be the very top producer of Crème de Cassis, but their full lineup is amazing!

The smell and taste of the wild strawberries used to make their Crème de Fraises is so fresh you would think you are taking a bite straight from a strawberry!

Kick up your mimosas or create your own cocktail! You can’t go wrong!

Regular Price: \$25.80  
This Month: \$23.22