



the

GRAPEVINE

ISSUE NO. 112

November
2024



WHAT'S HAPPENING *this* MONTH

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November 2nd
Kamalame Cay Luncheon

November 4th
Liqueurs & Libations with
Giffard at Bon Vivants

November 11th
Remembrance Day

November 18th - 23rd
Pre-Thanksgiving Wine Sale

November 21st
In-Store Wine Tastings

November 28th
US Thanksgiving

November 29th
Abaco Art Show

*Plus weekend samplings every
Friday & Saturday at Sandysport
and Cotton Tree Plaza!*



the SPOTLIGHT

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PRE-THANKSGIVING WINE SALE!

Monday, November 18th - Saturday, November 23rd

Save 15% On All Wine and Champagne!

The Holiday Season is quickly approaching! Jump into a seasonal mood and make your Thanksgiving extra special with some of your favourite wine and champagne.

Share the perfect wine with dinner, try a new favourite, or pop open some bubbly and celebrate what you're most thankful for!

Please drink responsibly.



the BARKEEP

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Limoncello Spritz

3 oz Louis Picamelot Cremant
Blanc de Blancs
2 oz Giffard Limoncello
1 oz Fever-Tree Club Soda

A citrus-forward twist on the classic Italian Spritz, the Limoncello Spritz is a simple and delicious daytime cocktail.

Simply half-fill a glass with ice and add the ingredients. Garnish with a slice of lemon and a stem of mint leaves and enjoy!

WINE of THE MONTH



CHATEAU GALOUPET Rosé

New to Young's Fine Wine, this Cru Classé rosé received a score of 97 points at the Bettane Desseauve 2025 competition, (the highest rating in the Rosé de Provence category).

Dry and full-bodied, on the nose Galoupet Rosé offers notes of summer fruit and florals, while on the palate the expression of fruit deepens, with a complex, saline finish.

This organic and terroir-driven rosé pairs well with salads and grilled seafood.

Regular Price: \$77.00

This Month: \$69.30



Holiday Wine Pairings

Thanksgiving and Christmas are nearly upon us, and bring visions of big, loud holiday dinners filled with everything from turkey and potatoes to ham and macaroni. The choice of wines to pair can feel daunting, so we're here to share a few suggestions to make your holiday celebrations amazing, no matter your taste in wine!

Red Wine: An Elegant & Silky Pinot Noir

For classic holiday meats like turkey or ham, a red wine with balanced acidity and a medium body, like Pinot Noir, pairs well. Try our **Pinot Noir Reserve from Domaine Nuiton Beauvoy** (\$33) with its roundness, ripeness, and silky tannins.

White Wine: A Rich & Balanced Chardonnay

White wines bring freshness and balance to roasted meats and richer sides, like creamy mashed potatoes and buttered vegetables. Consider our **Saumaize-Michelin Pouilly-Fuissé "Les Tilliers"** (\$55), with its rich flavour and balanced acidity.

Rosé: A Fresh & Fruity Rosé

Rosé is perfect for bridging lighter sides and savoury dishes, pairing well with appetizers, salads, and lighter meats. Try our **Galoupet Rosé** (\$77) with delicate fruit flavours that brighten each bite.

Sparkling: A Bright & Bubbly Champagne

Champagne adds a festive complement that pairs well with nearly every dish. Our **Taittinger Brut Reserve** (\$110) featured vibrant acidity and fine bubbles.

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SPIRIT of THE MONTH



GIFFARD Limoncello

Giffard's Limoncello stays true to the time-honoured tradition of this hundred-year-old lemon liqueur.

Made from the infusion of lemon zest into alcohol, Limoncello is rich and balanced, with acidulous lemon flavour enhanced with slight bitterness from the lemon zest.

An essential Italian digestif, Limoncello is traditionally drunk very cold in warmer months, but is also a delicious addition to cocktails.

Regular Price: \$27.50

This Month: \$24.75