



the
GRAPEVINE
ISSUE NO. 125

December
2025



**WHAT'S
HAPPENING
this MONTH**

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December 4th
In-Store Holiday Wine
Tastings

December 5th - 31st
The Big Annual Holiday Sale!

December 13th
Kamalame Cay Luncheon

December 20th
Warehouse Store Open

December 25th & 26th
Closed - *Merry Christmas!*

December 27th
Warehouse Store Open

December 31st
New Year's Eve!

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



the
SPOTLIGHT

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**THE BIG ANNUAL
HOLIDAY SALE IS BACK!**

December 5th - December 31st

Save 10% On Wine, Champagne, and Select Spirits! *
Save 20% On 12+ Bottles! *

It's the most wonderful time of the year... time for the
Young's Fine Wine Big Annual Holiday Sale!

Give Santa a helping hand and stock up on your favourite
libations for friends, family, or yourself! Save 10% on nearly
everything, or mix and match 12 or more bottles (700ml+ only)
and save 20%!

**Some exceptions and restrictions apply. See store for details.*



the
BARKEEP

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Hayman's Sloe-groni

1 oz Hayman's Sloe Gin

1 oz Cappelletti

1 oz Dolin Vermouth de

Chambery Rouge

2 dashes Scrappy's Orange Bitters

Give the classic Negroni a holiday
twist! Hayman's Sloe Gin features
wonderful fruity notes from wild-
foraged sloe berries, combined with
London Dry Gin.

Fill a rocks glass with ice and add
the gin, Cappelletti, vermouth and
bitters. Garnish with orange peel
and enjoy!

WINE of THE MONTH



ALBERT BICHOT Pinot Noir *Origines*

New to Young's Fine Wine, Origines embodies the elegance that has made Albert Bichot one of Burgundy's most respected names.

This expressive Pinot Noir offers bright red cherry and raspberry on the nose, gliding smoothly across a silky palate.

Beautifully balanced with soft tannins and a fresh finish, this wine pairs well with roasted chicken, grilled salmon, or brought to a holiday table to impress with effortless charm.

Regular Price: \$38.50
This Month: \$34.65



Perfect Pairings For The Holidays

Holiday hosting feels a lot easier with the right bottle on the table!

For reds, a delicate, French favourite like Albert Bichot's Cote de Beaune Villages Pinot Noir (\$57.75) brings red berries, silky tannins and an elegant finish that pairs beautifully with holiday dishes, while those seeking a bolder red can enjoy Joseph Phelps' Cabernet Sauvignon (\$148.50), a rich, beautifully structured Napa classic that shines alongside prime rib or beef tenderloin.

When it comes to whites, La Crema Sonoma Coast Chardonnay (\$35) is a New World favourite that offers bright citrus, baked apple, and gentle oak; a versatile match for turkey, seafood, or creamy pastas. If you want something more refined, the new J. Moreau & Fils Chablis Vaillons 1er Cru (\$82.50) brings crisp acidity and flinty minerality that makes it perfect for oysters, lobster, and Christmas Eve feasts.

Rosé stays wonderfully in season this time of year. Miraval Rosé (\$37.50) delivers fresh strawberry and peach notes, perfect for entertaining, cheese boards, and light starters, while Château Léoube 'Le Secret' (\$55) offers a more luxurious, silky expression ideal for holiday brunches and elegant lunches.

And, of course, bubbles are a must! For festive moments with friends, Louis Picamelot Blanc de Blancs Cremant (\$22) brings vibrant fruit and a lively sparkle. For a true classic, Taittinger Brut Réserve (\$110) with its heritage and fine bubbles delivers the ultimate bottle for Christmas dinner or ringing in the New Year.

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PRODUCT of THE MONTH



FABBRI Amarena Cherries

A small jar with a big personality. These iconic Italian wild cherries are slow-cooked in a rich, velvety syrup, making them the ultimate cocktail garnish and an instant upgrade for desserts, cheese boards, and even breakfast pastries.

Sweet, tart, juicy, and endlessly versatile, Fabbri Amarena Cherries turn simple moments into indulgent ones. A must-have for any home bar and this year's holiday spread.

Regular Price: \$30.25
This Month: \$27.23