

ESTD 1842



TANNERS

WINE MERCHANTS



Spring Entertaining

Mixed Dozen

INTRODUCTION

Spring calls for fresh flavours and bottles that fit the season. This seasonal mixed case brings it all together, with a moreish mix of elegant fizz, crisp whites, juicy reds and a touch of sweetness. Whether you're hosting friends and family for a relaxed meal or celebrating a special occasion, these wines have been hand-picked to keep Spring 2026 effortlessly enjoyable and as an added bonus, all of these are organic too.

This case includes 4 bottles of sparkling, 4 white, 3 red and a sweet wine.

THE WINES

1. Blanquette de Limoux 2445 Brut, Château Rives-Blanques, Languedoc, South of France 🍷 x 4 Bin No: FI010

Perfect for toasts and food pairings alike, this Blanquette de Limoux is a masterclass in traditional elegance. Creamy and luxurious, you will enjoy bright bursts of fresh florals and pear, rounded off with a rich, pastry-like finish. It's a delightful, crowd-pleasing bubbly that brings the sunshine of Southern France to your table.

Try this wine with:

- Smoked Salmon, Dill & Lemon Pâté
- Lemon & Thyme Roast Chicken

2. Jacobus Dry Riesling Trocken, Peter Jakob Kühn, Rheingau, Germany 🍷 x 4

Bin No: GW125

On the drier end of German Rieslings, this Trocken is spring in a bottle. Uncork vibrant lemon sherbet notes, flavours of crisp green apple and hints of juicy apricot. Pure and elegant, it's the ultimate partner for fresh seasonal flavours.

Try this wine with:

- Pea & Mint Risotto
- Pork Tenderloin with Apple Purée

3. Liura, Domaine Clavel, Languedoc, South of France   x 3

Bin No: FR141

A new addition to the Tanners range, this red is the perfect transition into spring. Bursting with ripe strawberry and bramble fruits, it's seamlessly matched with vibrant aromas of garden herbs and classic Rhône-style flavours. Balanced with ripe, juicy tannins, it's a must-try choice for entertaining this year.

Try this wine with:

- Wild Mushroom Tart
- Slow-roast Shoulder of Lamb with Rosemary

4. Churton Petit Manseng, Marlborough, New Zealand - 50cl  x 1

Bin No: NS002

A superb addition to any spring supper party, this Petit Manseng offers sunshine in a glass and a promise of warmer days ahead. You'll enjoy sweet aromas of lemon rind and quince, leading on to a palate of ripe orchard apples. This moreish, medium-sweet example is fresh without being cloying; the zippy acidity ensures a clean, uplifting finish. From puddings to cheeseboards, this is a wonderful tippie to enjoy with good food and great company.

Try this wine with:


- Lemon Posset with Shortbread
- Soft Goat's Cheese drizzled in Honey

SYMBOLS:  vegetarian  vegan  organic  biodynamic

Ordering from Tanners

For up-to-date pricing and additional wine information, please visit our website and type the Bin No. of the wine you're interested in, into the search box.


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 We accept all major credit & debit cards.

 **FREE** express delivery on orders of £150 or more to a single address in Mainland UK (£9.95 delivery on orders under £150). In addition you are welcome to collect from any branch of Tanners.

We look forward to hearing from you.

Tanners Sales Team

Bin No: ZS2645K