

Food & Drink, [Lifestyle](#), Luxury gifts

The Autumn/Winter Food & Drinks Guide 2024

1 DAY AGO *by* JAMES MASSOUD

As the temperatures drop and the festive season draws near, there's no better time to indulge in the rich flavours and warming sips of autumn and winter. From cosy comfort foods to unique spirits and award-winning drinks, our carefully curated guide brings together the best food and drink offerings to elevate your seasonal celebrations. Whether you're looking for exciting new flavours to impress your guests or simply want to hygge up with something special, this roundup has you covered. Let's dive into the must-try food and drink products that will bring joy to your table all season long!

Wines



Sancerre Silex 2022 J. de Villebois

This Silex Sauvignon Blanc is a true masterpiece, channelling 45 million years of history from the iconic Sancerre terroir. The vineyards that border the Loire offer grapes that not only deliver stunning finesse and elegance but also reflect the rich minerality of the ancient soil. This is Sauvignon Blanc elevated, a “Grand Vin” in every sense. Its crisp yet succulent character promises not just immediate delight, but great aging potential, making it a bottle to savour now or save for special moments. This zippy white pairs beautifully with delicate dishes like grilled fish or poached cod, sushi, and even lightly spiced Thai cuisine. Its fresh citrus notes complement anything with a bright lemony zing.



Sancerre Marnes Kimmeridgiennes 2022 J. de Villebois

A trip 155 million years in the making, the Marnes Kimmeridgiennes transports you to an ancient seabed, where layers of fossilised oysters and marine life nourish the vines. The unique terroir gives this wine a striking complexity and minerality that you won't soon forget. From these ancient roots, Sancerre offers us a Sauvignon Blanc that is structured, concentrated, and altogether irresistible. For an unforgettable pairing, try it with roast lobster in lemon butter, pan-seared scallops with a rich artichoke purée, or indulge in poultry with earthy morels in a creamy white wine sauce. The minerality of this wine harmonises beautifully with seafood and rich, buttery flavours, making it an ideal choice for your winter feasts.