



New Zealand

The name Northern Arch derives from the northernly wind blown off the Tasman Sea from the west and make their way over New Zealand's Southern Alps, gathering heat and velocity as they hit the Canterbury plains. They are known in the wine world as the 'Sugar Winds' as they assist in the rising of sugars during the last few weeks of ripening prior to harvest. Peculiar to these wines is the formation of an arch of cloud above the greater Canterbury Plains hence the name of Northern Arch.

Grape Varieties : Chardonnay, Sauvignon Blanc, Pinot Noir and Pinot Gris.

Northern Arch, New Zealand



RRP: \$58

Blanc de Blanc, N.V

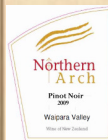
Sparkling white champagne style wine made from hand-harvested premium quality chardonnay grapes from selected vineyards. The wine shows ripe citrus and yeasty characters in a refreshing refined dry finish.



RRP: \$40

Sauvignon Blanc, Marlborough 2011

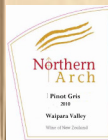
Fresh and lively with crisp citrus flavours and hints of capsicum and gooseberry. The finish is dry and long. Great with salads, seafood, shell fish and chicken.



RRP: \$48

Pinot Noir, Waipara Valley 2009

Made from hand harvested Pinot Noir grapes. Although complex yet it come with aromatic spices and forest cherry flavours. Soft velvety tannins and long finish. This wine can be cellared for up to 10 years. Tastes better with time.



RRP: \$39

Pinot Gris, Waipara Valley 2010

Pinot Gris, otherwise known as pinot Grigio in Italy or Grey Pinot is grown amongst the warm stones and gravels is of a riverbed. This full bodied wine is characterized by summer stone fruit with layers of spice and not so dry. Beautifully styled this wine with excellent for salads, seafood and even desserts.

*** All prices include 7% GST.**

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K T T Fine Wine was started by three wine enthusiasts by the surname of Keng, Thio and Tan in 2010. The main objective is to source quality wines from Europe and Asia Pacific at affordable prices to wine consumers.

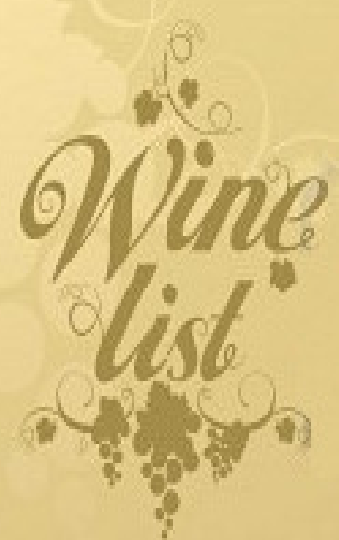
The present business operation is headed by Paul who has been conducting wine appreciation talks and food pairing with wines from different part of the world for the past ten years. His strong passion and quest for perfection motivated the establishment to look for exclusive quality affordable wines worldwide continuously. Paul also travels extensively to Europe and Asia to attend wine seminars, exhibitions and wine/food pairing events.

K T T now exports from Singapore to Macau, Hong Kong, Malaysia, China, Indonesia and Vietnam to importers and fine food and beverages outlets.

Presently Domaine de la Fond Moiroux, Cogny, Beaujolais and Chateau Puypezat-Rosette, Bergerac are two of the fine wine properties in France represented by KTT. In addition, KTT has recently collaborated with The Waipara Wine Cellars in New Zealand to produce an unquie exclusive range of fine white and red wines from Marlborough and Waipara Valley under the 'Northern Arch' Label.

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Fine Quality Wines

Exclusively brought to you by

K T T Fine Wine Pte Ltd



Domaine de la Fond Moiroux, a fine wine property in Cogny, Beaujolais established since 1789. The estate is located in the village of Cogny in South Beaujolais. This zone is known as the "land of the golden stones" due to the color of the omni-present sandstone also used for the construction of the cellar itself.

Hand harvested finest Gamay Noir grapes from vines over forty years of age produced in several different appellations including Beaujolais Volaine, Beaujolais Villages, Brouilly and Moulin a Vent.

From bud-break to harvest, the grapes are strongly influenced by the often changing weather. All grapes in the vineyards are carefully tender by hand and this enables reaching full maturity and finest quality throughout the different parcels. As part of the organic viticulture practices, aiming to limit the amount of chemicals needed, the space in-between the rows of vines is covered by cover crops to ensure appropriate water and nutrient competition. The clear goal is to produce well-structured and long lived wines expressing the identity terroir they come from. Harvesting mainly intact grapes enables us to obtain the best possible extraction of flavour compounds. This again results in wines of discrete opulence, fruit, elegance and silky soft tannins.

Both the fruity fresh Beaujolais and Beaujolais Villages and the structured Brouilly and Moulin a Vent express harmony and personality and have great ageing potential.



Beaujolais Volaine AOC 2009

Delicious, crisp, fresh an explosive fruity wine with dominant red fruits and floral bouquet. In the mouth, very pleasant, round and aromatic with good concentration. Generous on the nose and on the palate.

RRP: \$31.60

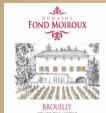
Domaine de la Fond Moiroux, France



Beaujolais Villages AOC 2009

RRP: \$36.20

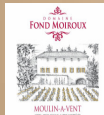
A very aromatic wine with raspberries, blackcurrants and strawberries, well balanced palate with firm tannins and ripe deep cherry red in colour. Best to enjoy with friends over light meal and make the most of their lips-smacking aromas and flavours. The wine is complex but easy to drink. Best serve with white meats or salad and a wide variety of dishes.



Brouilly AOC 2009

RRP: \$46

The two syllables of this name ring out crystal clear over vivid, fortnightly, firm and full-bodied robust wines and one of the symbolic geographical landmarks of the region. On the nose Brouilly breathes off red fruit aromas with hint of spice. The wine is deep ruby colour with aromas of plume, peaches and slight mineral notes, a mouth fully with dense and fine tannins and great elegance. At the foot of Mount Brouilly, a hill dominated by a charming chapel. The soils on the hill are acidic and granitic.



Moulin A Vent AOC 2009

RRP: \$51.40

Known as the 'King of Beaujolais', this famous Cru takes its name from the ancient windmill on a hill at Romaneche-Thorins. The granite sub-soil, rich in manganese produces wine in deep, ruby colour and aromas of roses, iris, spice and ripe fruits. The nose is marked by notes of Jammy fruits with hints of toast. On the plate, this well structured wine exercise roundness and power. A perfect balance is achieved for ageing well in oak barrel and it is renowned as one of the finest wine in France.



Chateau Puypezat-Rosette, a fine wine property founded in the 1970's and located on top of hills surrounding the city of Bergerac, in the heart of the Perigord Region.

The vineyard covers 23 hectares and produces Sauvignon Blanc, Sauvignon Gris, Semillon, Muscadelle for white wines and Merlot, Cabernet Franc and Cabernet Sauvignon for red and rose wines.

The grapes are predominantly harvested and sorted by hand, ageing takes place in stainless Vats or in Oak barrels.

Puypezat-Rosette wines have received many prestigious awards in Macon, Beaune, Bordeaux, Paris and China wine competitions.



RRP: \$39

Bubble Cat, Sparkling Red, N.V

Hand harvested Merlot (80%) and Cabernet Franc (20%) are used to make this attractive sparkling red. Ageing in one year-old oak barrel for six months and second fermentation in bottle for nine months (method traditional – champagne) produces a rich, supple and complex wine suitable for all joyous occasions.

Chateau Puypezat-Rosette, France



RRP: \$36

Bergerac Sec AOC 2008

Appellation Bergerac Sec Controlee
Made from a blend of three hand harvested great whites – Sauvignon, Muscadelle and Semillon. This dry wine shows a pale straw and crystal clear colour. A nice aroma of exotic fruits (mainly mango), vanilla and wooden notes. A round finish with subtle oaky notes. The wine is new oak barrel for 6 months.



RRP: \$33

Bergerac Red AOC 2007

Appellation Bergerac Controlee
Awarded Silver Medal at Appellation Rosette Concours Generale Agricole de Paris 2008. Also Silver Medal at Bordeaux Wine Competition 2009. Hand harvested Merlot (80%) and Cabernet Franc (20%) grapes are aged in 1 year-old barrel for 6 months. Of a deep ruby-red color, our Cuvee Classic 2007 is an aromatic bouquet of spices, wooden and roasted aroma mixed in with red berries aromas. Round and plump, the wine reveals Voluptuous and silky tannins in the mouth. Perfectly structured and well-balanced, it has a rich and long-lasting finale. Elegance and balanced are the traits of the 2007 vintage.



RRP: \$38

Rosette Cuvee Classic 2008

Appellation Rosette Controlee
Awarded Bronze Medal at Concours de Grands Vins de France de Macon 2009. A blend of 80% Semillon, 10% Sauvignon and 10% Muscadelle. From hand harvested grapes in small yield estates. This vibrant golden colour semi-sweet wine tastes of honey, citrus and white flowers (hyacinth, acacia) and smell of toasted and grilled aromas. Supple and round, the Rosette combines smoothness with quince fruit aromas and wooden notes. The finale is long and crisp.