

## 5 Luxury Wines for a romantic yacht charter

We recently spoke to Jess, the founder of the fine wine and spirits boutique, [Onshore Cellars](#) about which wines are perfect for guests on a romantic yacht charter.



*My name is Jessica Dunnett, from Australia but I now reside in the sunny Cote D'Azur. I was working on yachts for 10 years, many as Chief Stewardess and in 2009 I met my now husband and owner of Onshore Cellars, Edward Dunnett while working on a 70m Motor Yacht. We worked for many years together as yacht crew but saw an opportunity where we could combine our experience in the industry with our shared passion for wine. We started Onshore Cellars in 2015 and have grown into one of the most well-respected and ethical wine suppliers in the yachting industry.*

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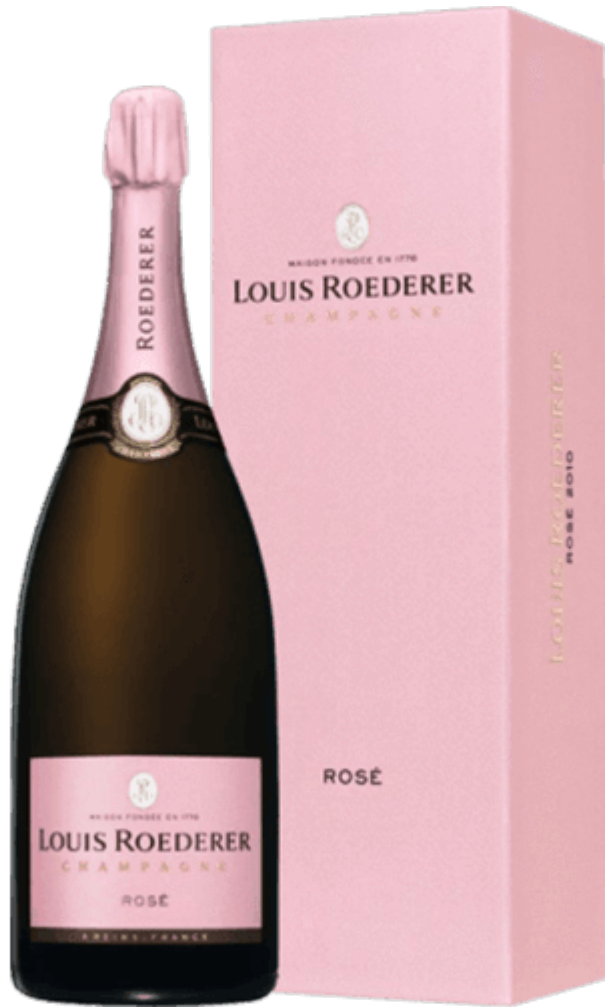
Champagne is an obvious choice for a romantic charter. It's the wine of celebration and special occasions. Two Champagnes that really stand out to us are the Billecart Salmon Brut Vintage and Louis Roederer Brut Rosé. Both offer excellent value and quality without being overly expensive.

## 1. Billecart Salmon Brut Vintage 2009



Vintage Champagne is something special, only made with the best possible grapes and it's normally aged for over four years, giving it much more complex and creamy flavours. It is unique to that year, an expression of a certain time, a moment that will never be recreated so perfect to share with someone special. This vintage shows delicious fruit intensity with elegant notes of lemon citrus and nuts followed by a delicate texture and a long lingering finish.

## 2. Louis Roederer Brut Rosé



From the house that makes the iconic Cristal, this rosé Champagne displays pink grapefruit, blood orange, and lime zest flavours. A fresh elegant wine with a finish to die for! It's a rosé Champagne, meaning contact with the black grape skins and so more structure and tannin, it will pair well with food and stand up to more complex ingredients. If I was you, I'd give this one a taste with a side of lamb, guinea fowl, or pheasant!

### **3. [Castello Della Sala 'Cervaro Della Sala' 2018](#)**

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This is one of our favorite romantic whites. From the romantic hills of Umbria in Italy made by the celebrated Marchesi Antinori. It is a blend of Chardonnay and a small quantity of Grechetto. Stunning citrus and tropical fruit with buttery, vanilla spice notes. The flavours pair perfectly with a lavish lobster tail.

#### 4. [Chateau Rieussec](#)



Rieussec is one of the most famous names of Sauternes. It's under the same ownership and management as Chateau Lafite.

This vintage has scents of honey, white peach, and orange pith. A rich, full-bodied pallet of honeyed fruit perfect for that Apple Tarte Tatin or dark chocolate fondant with salted caramel ice cream. Although, I'm not forgetting that romantic charters are obviously all about love, and unforgettable experiences. This is why the wines [Chateau Rieussec](#), and [Chateau Calon-Segur Saint Estephe](#) both pair well with desserts.

## 5. [Chateau Calon-Segur Saint Estephe](#)



Not only is this Bordeaux a fantastic choice to serve as a luxury wine for a romantic charter because of taste, but it also dons a heart on the label so looks the part too! Cabernet Sauvignon dominates the blend giving this wine notes of black currant, plums, kirsch, and liquorice. I recommend Serving a glass with classic meat dishes of lamb or duck. However, with the high percentage of Cabernet Sauvignon, this will also work well with a box of chocolates!

**Out of these 5 luxury wines for a romantic charter, what would be your preference?**

My favourite out of the five is the Rieussec. I have quite the sweet tooth! Personally, I find that drinking a glass of a 2016 Chateau Rieussec is like drinking little drops of heaven!

For inspiration on what foods to pair with the luxury wines, have a read of [Superyacht Chef Jamie Tullys Gourmet Valentines day example menu.](#)

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