

Luxury Christmas Hamper 2026 Tasting Guide

Elevate your festive gifting with our Premium Christmas Hamper. This luxurious selection steps things up a gear, featuring an exceptional lineup of fine wines, classic Champagne, and an indulgent array of artisan foods. It is the ultimate gift for the serious food and wine lover, packed with everything needed for the moments that matter.

Here is what is inside:

The Wines, Champagne & Port

- Champagne Devaux Brut 'Grande Reserve' NV: A wonderfully rich and complex Champagne, boasting gorgeous aromas of baked apple, toasted brioche, and vanilla thanks to extended ageing.
 - *Christmas Pairing:* The ultimate Christmas morning celebratory glass. It is fantastic with smoked salmon blinis, perfect for toasting as guests arrive, or serving alongside delicate pastry canapés.
- Daniel-Etienne Defaix Chablis Vieilles-Vignes 2022: A serious, beautifully textured Chablis from old vines. It balances the region's classic chalky, flinty minerality with a slightly richer, honeyed, and citrus-driven depth.
 - *Christmas Pairing:* A dream pairing for the main Christmas turkey and all the buttery trimmings. It also shines alongside decadent seafood starters like seared scallops, lobster, or a creamy prawn cocktail.
- Tinto Pesquera Reserva 2020: A majestic, full-bodied Tempranillo from one of Spain's most iconic estates in Ribera del Duero. Expect layers of luscious dark blackberry, baking spice, vanilla, and a touch of leather.
 - *Christmas Pairing:* A show-stopping centrepiece red. Pour this alongside a glorious roast beef sirloin, venison, or a rich herb-crusted rack of lamb. It's also superb with a hearty, deeply savoury vegetarian nut roast.
- Quinta de la Rosa LBV Port 2019 (50cl): A rich, warming, and incredibly smooth Late Bottled Vintage Port, brimming with dark cherry, cassis, and subtle hints of dark chocolate and spice.
 - *Christmas Pairing:* The undisputed king of the festive cheese board. It is sensational with a pungent wedge of mature Stilton or aged Cheddar. If you have a sweet tooth, it pairs beautifully with Christmas cake or rich dark chocolate desserts.

The Savoury Spread & Pantry

Michele Portoghese Spaghettoni: Authentic, artisan-crafted Italian pasta to upgrade your holiday cooking.

Somerset Charcuterie Taster Selection: A brilliant assortment of British cured meats, ready for the ultimate Boxing Day board.

Annabel's Deliciously British Rhubarb & Mango Chutney: Sweet, tangy, and the perfect partner for cold cuts and mature cheeses.

Verduijns Tomato & Basil Wafers: Thin, crispy, and packed with Mediterranean flavour.

The Ultimate Snacks: The cult-favourite Perelló Gordal Picante Olives, perfectly crunchy Torres Extra Virgin Olive Oil Crisps, and wonderfully aromatic Mr Filbert's French Rosemary Almonds.

The Sweet Treats

Di Santo Sorrento Lemon Cannolo: A proper taste of Italy with a bright, zesty lemon filling.

Meurisse Dark Chocolate with Himalayan Salt: A luxurious, organic, and gluten-free dark chocolate bar elevated by a delicate touch of sea salt.