

VINO GAZETTE

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  @LWCLimited

WE ARE THE EDINBURGH FRINGE FESTIVAL WINE CATEGORY PARTNER

LWC Wine Merchants and Shippers are proud and pleased to have been Wine Category Partner of the Edinburgh Fringe Festival.

We really enjoyed the 2019 Fringe, a great success and are looking forward to 2020. A big thank you to the LWC team who made it happen, and a special mention to Doug and Gary in the North East. LWC Wine Merchants and Shippers' wines were very well received, including Le Jardin and Te Papa.

Around 3 million people visit the Fringe each year in a 26 day period!

"The world's greatest platform for creative freedom."



Congratulations to Matt Anslow, WINE BUYER, on passing the WSET Wine Diploma, Level 4.

A very well done from all at LWC Wine Merchants & Shippers. Matt is also one of our many Approved Educators and runs our WSET training courses.

INTRODUCING: BELLINI THE CLASSIC RECIPE FROM VENICE

Sparkling white wine, Brut, 5% ABV. An intense wine with flavours of white peach, balanced with an acidity typical of Prosecco.

Perfect as an aperitif or with brunch, this is a classic Venetian recipe. The Canella Winery is a private family-run business that owns its own wines as well as the peaches that make up this natural product with no added sugar.

Canella's BELLINI is the only premium example of this classic recipe available for delivery.



A DAY IN THE LIFE...

Dominique Boyle,
WDM at Central Depot

My day starts with checking my emails and phone messages.

A day's work can include meetings with customers at their venues or in our fantastic wine room, liaising with the Stoke stock controller, creating proposals or working on wine lists with our Design Team, preparing for wine tastings, training sessions or hosting an event.

Communication is key so I call and speak to all of my Account Managers and Andy, the Sales Manager, for updates.

Today, I have an extra early start for the team meeting. I arrive around 7.30am to set up the room, catch up



on admin, and prepare for the wine section of the meeting. Later on this evening, I have a customer staff training session up in Crewe. It is a rewarding role; everyone likes a challenge.