



Edward Parker
Wines

Burgundy 2010

Derek Smedley MW and Edward Parker

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Vintage Report - Burgundy 2010

Derek Smedley MW writes “The winter was long and cold with average temperatures about 2 degrees cooler than average but over the period rain and sun were about normal. The heavy frost before Christmas did a lot of damage and due to this the crop was down by some 25%. Despite a brief warm spell in April overall the temperatures were low until June and this led to an uneven flowering with the vines affected by both *coulure* and *millerandage* both leading to further crop reduction. By the end of June it looked as though the harvest would be late and uneven. Better weather until 21st July raised hopes although this warmer weather brought hail storms adding yet more worry about final crop size. August was depressingly wet then as September came in the weather improved with warm sunny days and as the wind was from the north chill nights. The sun was very important as the photosynthesis proceeded apace piling on the sugar yet the chill nights helped to maintain the acidity. The harvest went on through September with most growers finished by 1st October.

The wines from Beaujolais are as not as seductive as last year’s with the freshness being rather more obvious. In the Mâconnais sorting was necessary and the whites have turned out with good acidity and attractive fragrances. The reds from the Côte Châlonnais seem to be sweeter than first thought whilst up in Chablis the wines are racy and fresh fruited. In the Côte d’Or there is good concentration of flavour in both white and red with the vigour well balanced by ripe fruit.”

Due to the conditions, yields are lower than last year and our growers do have significantly restricted quantities to offer. But the conditions have led to some fabulous fruit, and the good wine-makers have made some really wonderful wines. Where does 2010 sit against other vintages? Always difficult to compare, but in recent years 1999, 2002 and 2005 have been vintages of great note. We are happy to put 2010 in their company.

We have said many times before that it is a sensible strategy to acquire Burgundy En Primeur, even lower end wines, as one can be assured of having the wines one wants to drink in the future. And do bear in mind that the whites from 2009 are drinking very early, so it is worth getting the 2010 whites to fill in any holes in the cellar. And with the vintage possibly being ‘Great’, buy while stocks last!

We are aware that some more fashionable Domaines in Burgundy have increased their prices by 20-25% for 2010, arguing limited supply and the quality of the vintage, but those we are working with have, at most, increased prices by 5%. In fact, most of the wines we are able to offer are the same price as 2009. Sense prevails. Are the Bordelais listening?!

This year we are only producing our Offer online, in order to speed up its delivery to our customers, in order for us to be able to confirm allocations in Burgundy as soon as possible. Please do let us know of interest as soon as possible.

All prices in **BLUE** are estimates as we are awaiting price confirmation.

Domaine Alain Guyard, Marsannay-Le-Côte

Here's a property worth paying a little extra special attention to. I think we are all in agreement that this is a better vintage than 2009. Looking at Derek's scores for the 2010 wines from Alain and Lucien, they are one or two points higher than the 2009. So one would expect prices to be a bit higher. If we were in Bordeaux, no doubt prices would have been pushed 50% up! But the father and son team are aware of the world beyond the edge of their village, and they feel it is appropriate to offer us their delicious wines at a lower level than 2009. They want people to be able to enjoy their wines despite the tough world we are living in. As a result we are able to offer their ever reliable Gevrey-Chambertin for less than £20 a bottle.

Marsannay Blanc "Les Etalles"

91 2012-15

The fruit on the nose feels ripe giving richness and depth. Pineapple and melon, a lovely exotic mix, flesh out the palate their sweetness balanced by apple and citric freshness.

£175 In Bond

Marsannay "Charmes aux Prêtes"

92 2013-17

There is lovely rich fruit on the nose and depth on the palate. Black fruits are to the fore at the start but behind them the freshness of red cherry. The tannins are ripe helping to enrich the mid palate with all in perfect balance the red fruit freshness bringing out floral fragrances on the finish.

£165 In Bond

Fixin "Les Chenevières"

92 2013-17

Ripe strawberry gives richness on the nose and weight of flavour on the palate. Rounded ripe feeling tannins help to enrich the mid palate a lovely supple fleshy mix of concentrated fruits. There is some freshness underneath lifting the flavours on the back palate.

£175 In Bond

Gevrey-Chambertin

92 2014-20

The nose is deep and brooding with a mix of black and red fruits. The fruit is ripe the tannins rounded supple, fleshy and rich. There is a lot of concentrated flavour towards the back with the black fruits tending to show their dominance.

£225 In Bond

Vosne-Romanée "Aux Réas"

93 2014-20

The nose is deep packed with concentrated flavours. Blackberry and black cherry are underpinned by strawberry and mulberry a lovely complex mix of flavours. The tannins are ripe giving suppleness on the mid palate and these combined with the ripe fruit gives a sweet fleshy power to the finish.

£310 In Bond

Domaine Desaunay-Bissey, Flagey-Echézeaux

We only offered Bruno Desauney's wines for the first time last year, and they were an instant hit. Two reasons. One, he is making wines of exceptional quality, highlighted by Derek's scores. Even his 'lowly' Vieilles Vignes generic scores 92/100 but his Grands Echezeaux, at 98/100, illustrates something close to perfection. Two is price. Quite simply, Bruno's wines represent the best value of any domaine we know in Burgundy. With this very special vintage, we cannot recommend his wines strongly enough. Get these in the cellar now, as they won't be available in the future.

Bourgogne Rouge Vieilles Vignes

92 2013-17

There is the richness of ripe fruit on the nose all very black fruit driven. The richness of the fruit fills out the mid palate a lovely fleshy depth. Black cherry gives some firmness towards the back but the mulberry and cassis are there fleshing out the finish.

£130-140 In Bond

Chambolle-Musigny

93 2013-18

There is a lot happening on the nose with fresh redcurrant and wild strawberry backed by richer black cherry. The mid palate is fleshy rich supple the layers of flavour giving complexity. Although there is a lot of rich fruit on the finish there is an underpinning freshness and a lovely hint of spice.

£250-280 In Bond

Nuits-Saint-Georges Les Belles Croix

93 2013-19

Red fruits give freshness on the nose and bring out the fruit fragrances. Redcurrant, strawberry and mulberry all feature on the palate layers of flavour giving complexity. The fruit is ripe the mid palate sweet with towards the back enough freshness to balance and give a more elegant feel on the finish.

£250-280 In Bond

Gevrey-Chambertin

93 2013-19

The nose has a powerful mix of flavours with lots of ripe black fruits. Bramble and black cherry are there on the start of the palate supported by firm tannins but under the richness there is a mix of red fruits helping to balance and refresh. The fruit richness power of flavour grows towards the back.

£250-280 In Bond

Vosne-Romanée

94 2014-20

There is a lot of powerful fruit packing out the nose all quite black fruit in character. The fruit feels ripe giving richness fleshiness on the mid palate but there is balancing red fruit freshness that adds to the complexity. Ripe fruit packs out the back palate lovely rich flavours supported by a fine but firm tannic structure.

£280-310 In Bond



Vosne-Romanée 1er Cru Les Beaux Monts

96 2014-22

There is a wonderful mix of flavours on the nose at first black fruits seem to dominate with rich black cherry and fresher bilberry but behind the black fruited power is the freshness of red cherry and wild strawberry. There are layers of flavour lots of complexity power yet elegance a wonderful balance. The finish is lush sweet fruited packed with powerful flavours.

£380-420 In Bond

Echézeaux

97 2015-26

The nose is rich full of ripe fruit lovely and brooding. Black fruited power enriches the start of the palate with more black fruits in evidence than red. The mid palate has a mix of flavours the sweet richness of black cherry and bramble underpinned by fresher mulberry and wild strawberry. The back palate is deep rich fruited powerful yet the finish has elegance charm and length.

£550-600 In Bond

Grand Echézeaux

98 2015-28

There is a deep brooding feel about the nose lots of powerful black fruits. The palate starts rich packed with black cherry and sloe but under this there is freshness still quite black fruit in character with lots of bilberry. The mid palate is deep profound the layers of flavour giving lots of complexity with the ripe fruit and rounded tannins filling out the back palate. There is enough freshness towards the back to ensure a long and elegant finish.

£690-750 In Bond

GAEC Henri Felettig, Chambolle-Musigny

Year in, year out, the wines made by Gilbert (son of Henri) are a real pleasure. They are made with unique style and great class and perfectly represent this fabulous village. Every year we stress that now is the time to buy these wonderful wines as stocks are tight. People who call in June to ask what we have are always disappointed, and with this vintage, in particular, buy now while stock last has never had a truer meaning. For our legal followers, the Gevrey-Chambertin must bring a wry smile to your faces.

Hautes-Côtes de Nuits

90 2013-16

The mainly red fruit mix on the nose and the start of the palate gives it a fresher lighter character. Mulberry and red cherry are very much in evidence on the mid palate with behind all of the bright fresh red fruits some richer deeper black. The finish has intensity, persistence and length.

£120 In Bond

Gevrey-Chambertin Clos La Justice

92 2014-20

Red fruits seem to be more in evidence on the nose than black giving freshness. Although the palate starts red fruited and fresh like the nose behind the red are more concentrated black fruits their ripeness filling out the mid palate and enriching the finish.

£275 In Bond

Chambolle-Musigny Clos Le Village

92 2014-20

The fruit is deep brooding black fruited supported by firm but ripe tannins. The mid palate feels sweeter lots of rich powerful flavours but behind all of this richness there is freshness coming from the mix of bramble, blueberry and red cherry. The finish is deep full of complex flavours.

£285 In Bond

Chambolle-Musigny 1er Cru Feusselottes

94 2015-25

The nose has a fragrant mix of flavours quite red fruited with black behind but still fresh. The mid palate is rich full of ripe blackcurrant backed by black cherry lots of concentrated serious flavours. The ripeness gives mid fleshiness but the fresh flavours balance bringing out the fragrances towards the back.

£365 In Bond

Chambolle-Musigny 1er Cru Les Carrières

95 2015-25

The mix of fruit flavours gives lots of complexity on the nose the blackcurrant underpinned by black cherry, bramble and some mulberry. The fruit is ripe the tannins rounded all giving a fleshy richness on the mid and back palate. There is enough freshness behind the richness to balance and give a lighter elegant feel on the finish.

£375 In Bond

Domaine Odoul-Cocquard, Morey-Saint-Denis

This year the wines from Odoul-Coquard are simple outstanding. As a property it is always one where we find there aren't enough superlatives to describe the wines they produce with such love and care. In this wonderful vintage it's probably best to say we are lost for words (almost!). These wines need some cellaring, but do buy them now as they won't be around for long. The quantities this year are greatly reduced and we know that there is a lot of interest in their wines. Luckily for us, we are at the front of the queue. And prices are generally the same as last year – just the odd increase of 5% which considering the quality is very fair.

Bourgogne Rouge

91 2013-17

The red fruited mix gives freshness on the nose and a bright start to the palate. The mid palate is rich with a mix of mulberry and blackberry the ripeness of the fruit filling out mid and back palate. The finish has a nice weight of rich fruit.

£125 In Bond

Nuits-Saint-Georges "Les Argillats"

94 2014-20

The nose has a lovely depth of fruit with richness of flavour power depth and concentration. The palate is mainly black fruit in character with layers of flavour ripe blackcurrant backed by black cherry both underpinned by fresher bilberry. Ripe tannins help the suppleness the fleshy richness filling out the back palate.

£255 In Bond



Morey-Saint-Denis "Aux Chéseaux"

93 2014-20

The nose has more of a red fruit influence bright and fresh. Red cherry features on the palate the freshness underpinned by richer sweeter fruit some red fruits strawberry but also some bramble and blueberry. The tannins are supple helping to enrich the finish.

£255 In Bond

Chambolle-Musigny

92 2013-18

The nose has a lot of rich fruit serious profound and black fruited. Under the power that is very much in evidence at the start there is bilberry and blackberry freshness layers of black fruits all helping complexity. The fruit lasts well on the back palate.

£280 In Bond

Morey-Saint-Denis 1er Cru Les Millandes

95 2014-20

There is a lovely fragrance about the nose floral fresh red fruits backed by richer more serious black. Bramble and black cherry on the palate mingle with red cherry and mulberry the freshness balancing the black fruited richness. There is mid concentration with a lighter more elegant feel on the back palate and finish.

£420 In Bond

Chambolle-Musigny 1er Cru Les Baudes

94 2014-20

Although the nose has a lot of rich ripe fruit there is underneath the freshness of red fruits. The palate mirrors the nose with rich fruit at the start but the mid palate has freshness coming from a mix of black and red fruits raspberry and bilberry. There are layers of flavour lots of complexity with a racy fresh finish.

£440 In Bond

Gevrey-Chambertin 1er Cru Aux Combottes

95 2014-22

It is lean and racy with black cherry and bilberry very much to the fore. The palate feels richer with sweeter flavours the richness supported by firm but ripe tannins. Black fruits seem to dominate both back palate and finish.

£440 In Bond

Charmes-Chambertin Grand Cru

96 2015-25

The nose is power driven packed with rich ripe fruit. At first the black fruits are very much in evidence but there are red fruits underneath their freshness balancing the serious black fruited richness. The back palate is full of fruit with lots of black cherry and blueberry in evidence their sweetness helping to enrich the back palate.

£545 In Bond

Clos de Vougeot Grand Cru

96 2016-26

Although the nose is full of rich fruit the black fruited power is balanced by some fresher red fruits. The palate has layers of flavour like the nose the sweet rich black fruits underpinned by fresher red. Rounded tannins give suppleness in the middle and richness towards the back but the red fruits that come through on the finish help to ensure elegance.

£595 In Bond

Maison Champy, Beaune

We didn't offer Champy's wines in the 2009 vintage and we were sad not to have this négociant in our line up. It is a real pleasure to be able to offer some of their wines again and we would urge people to pay attention to their Pernand. It demonstrates the wonderful qualities of this ever sought after appellation and is great value.

Pernand-Vergelesses "Les Belles Filles"

91 2012-15

The nose is quite rich with some attractive sweet fruit and this richness of flavour is there on the start of the palate. Towards the back it feels fresher with a mix of grapefruit and apple underpinned by minerals.

£185 In Bond

Corton Charlemagne Grand Cru

93 2014-21

Pineapple on the nose gives the richness whilst grape fruit and apple the freshness. The palate has a good depth of flavour a mix of sweet melon and fresh grapefruit. It lacks a bit of intensity and complexity yet there is attractive fruit coming through on the long finish.

£790 In Bond

Beaune 1er Cru Les Champs Pimont

91 2013-18

The nose is full of ripe black fruits and the ripeness of the fruit fills out the mid palate. Behind the blackberry and black cherry there is freshness some raspberry and mulberry and the red fruit influence gives a lighter more elegant feel on the finish.

£245 In Bond

Domaine Sylvain Dussort, Meursault

Our old friend Sylvain has made, yet again, delicious wines which continue to demonstrate the character perfectly of this wonderful village. The only sadness we have is that quantities are very tight this vintage due to the low yields. No Village Meursault to offer due to weather damage, and our allocation on his exquisite Limozin means we can only offer this wine in single cases. We have a simple piece of advice – buy now. Don't wait.

Bourgogne Aligoté

91 2012-15

The nose has a lovely crisp feel with fresh apple and a touch of spice. The palate starts fresh but there is some sweetness filling out the mid palate and giving some weight. The back palate and finish are like the nose racy, crisp with a mix of apple and citrus.

£90 In Bond

Bourgogne Blanc Cuvée des Ormes

92 2012-16

The ripeness of the fruit on the nose is balanced by freshness a lovely mix of flavours. Sweet fruit gives weight on the mid palate lots of ripe melon but this fullness of flavour is nicely balanced by the apple freshness that comes through towards the back

£120 In Bond



Meursault Vieilles Vignes

93 2013-18

The fruit on the nose is ripe given an added richness by the honey that lies beneath. The palate has a lovely mix of flavours ripe greengage backed by melon both refreshed by the apple that shows towards the back. The finish has all the honeyed richness of the nose

£265 In Bond

Meursault "Limozin"

93 2014-20

The nose is packed with rich fruit and the sweetness of the fruit fills out the mid palate. Under the rich greengage there is there is a mix of apple and lime refreshing and lifting the flavours on the back palate. The oak on the finish is not obtrusive and adds a touch of spice.

£310 In Bond

Chorey-lès-Beaune les Beaumonts

92 2014-20

There is a lot of rich fruit on the nose mainly black fruit in character. Bramble and black cherry are underpinned by ripe mulberry on the palate a complex mix of flavours. There is power and depth yet a lovely vibrancy towards the back.

£170 In Bond

Domaine Bzikot, Puligny-Montrachet

It should be no surprise to those who regularly follow our Burgundy offers that the wines from Sylvain and his brother, yet again, are sublime. Their wines all exceed the scores of their wines in 2009, and offer longer drinking spans, a characteristic of the vintage. As ever, their La Rouselle comes close in quality to the 1er Crus, but is well over £100 cheaper a case, and as last year, is one of the best value wines in our offer. And price wise, in keeping with the sense of the brothers, prices of their 2010 wines are the same as 2009. This realism just underlines what a pleasure it is to work with them.

Bourgogne Blanc

90 2012-15

There is lots of apple on the nose with the freshness balanced by slightly sweeter greengage. The palate has ripe fruit in the middle lots of pineapple but this richness is balanced by the mineral and citrus freshness at the back.

£130 In Bond

Puligny-Montrachet

92 2013-17

The nose is full of rich ripe fruit and the sweetness gives weight on the start of the palate. Under the ripe fruit, the rich melon, there is citric and apple freshness that brings out the flavours helping length and bringing out the fruit mix on the finish.

£260 In Bond

Puligny-Montrachet La Rouselle

93 2014-18

The nose is deep with lots of rich concentrated flavours. Ripe fruit enriches the mid palate with melon and greengage fleshy and sweet fruited. There is an underlying freshness, chalk and mineral all helping to balance the sweet ripe fruit and give a leaner racier feel on the finish.

£290 In Bond

Puligny-Montrachet Les Perrières

94 2014-20

Ripe fleshy melon fills out the nose and gives a rich start to the palate. The fruit is ripe with lots of melon and greengage enriching the mid palate and giving weight towards the back. The richness is nicely balanced by freshness crisp apple and this brings out the fragrances and lifts the flavours towards the back giving the finish elegance and length.

£425 In Bond

Puligny-Montrachet Les Folatières

94 2014-20

The nose has the freshness of mineral and crisp apple all quite lean but at the back there is the feel of richer fruit. The palate mirrors the nose lovely and fresh racy and mineral but underneath there is fruit richness sweetness of flavour yet the richness is balanced by the apple and chalk that comes through refreshing the finish.

£445 In Bond

Auxey-Duresses

90 2013-17

The nose has lots of red fruits all quite fresh and fragrant. Behind the fresh start on the palate there is sweetness all very red fruit in character. The back palate is light fresh fruited with an attractive mix of raspberry and redcurrant.

£165 In Bond

Domaine Bachey-Legros, Santenay-Le-Haut

Last year we were only able to offer three wines from this exciting property. At the time we were promised more in the 2010 vintage, and brothers Sam and Lénaïc have been good to their word. Sadly, due to the nature of the vintage, quantities of all their wines are very tight and will have to be allocated once we can assess the demand. Please do contact us quickly if you are interested.

Bourgogne Chardonnay

92 2012-15

The nose has a racy freshness with lots of lime and apple in evidence. There is a lot of ripe sweet fruited melon filling out the mid palate but towards the back the freshness of the apple and lime takes over lifting the flavours and refreshing the finish.

£115 In Bond

Santenay Sous La Roche

93 2012-16

There is a complex mix on the nose with the apple freshness underpinned by richer greengage. Ripe fruits give weight and flesh on the mid palate but towards the back citrus refreshes with a lovely mineral shale character bringing out the fragrances and giving a lighter feel to the long finish.

£170 In Bond

Chassagne-Montrachet Blanc

92 2013-17

The nose is misleadingly fresh as the palate is full of rich, ripe sweet fruit. There is a mix of flavours layers of fruit giving complexity with the richness of apricot and melon underpinned by apple and lime that refreshes the back palate.

£260 In Bond



Chassagne-Montrachet 1er Cru Morgeot

92 2013-17

There are apricots and white peaches on the nose lovely rich ripe and honeyed. The palate is packed with rich flavours yellow fruits backed by ripe melon. Towards the back it feels crisper a lovely mix of citrus and apple with lots of mineral and flint refreshing the back palate.

£325 In Bond

Maranges "En Goty"

92 2013-17

The nose has an attractive mix of flavours the freshness of raspberry backed by the slightly sweeter richer blackberry. Although the mid palate is soft quite fleshy the red fruits refresh and give an elegant feel to the finish.

£130 In Bond

Santenay Clos des Hâtes Vieilles Vignes

93 2014-20

There is a lot of brooding black fruit on the nose and the richness of the mix gives power on the palate. Firm tannins support the fruit but although firm they feel ripe not holding back fruit expression. Concentrated black cherry fills out the back palate and gives richness on the finish.

£175 In Bond

Santenay 1er Cru Clos Rousseau

93 2014-20

The nose has all the freshness of red fruits and these give a lively start to the palate. Sweet strawberry and cassis give richness on the mid palate the suppleness helped by rounded ripe tannins. The fresh flavours towards the back bring out the complexities and the hint of spice.

£200 In Bond

Domaine J Boulon, Corcelles en Beaujolais

Hugo Martray has been very consistent with his wines. We always find his Beaujolais Village wines have a remarkable following and he is doing a lot to reinvigorate the following of this once more popular appellation. We are offering his Morgon this year for the same price as the 2009. The wine is significantly better (the 2009 wasn't too shabby!) and has a very different longevity, lasting until 2018, compared to the 2009 which needs to be drunk by next year. Worth putting a few cases downstairs. Not a bank breaker – great value.

Morgon 2010

92 2013-18

There is a mix of flavours on the nose bramble and black fruits intermingling with fresher red. The palate has the same complex mix black cherry and bramble backed by mulberry and redcurrant. The fruit is ripe giving mid sweetness and the back palate has a lovely richness and depth of fruit.

£90 In Bond

Terms & Conditions

Prices: Prices for our Burgundy En Primeur 2010 Offer are quoted In Bond lying in London City Bond.

Storage & Delivery: Wines will be shipped during 2012. They will be automatically transferred In Bond into a private named account at Hestia Wines Limited unless you stipulate other instructions at the time of order.

Customers who elect to have their wine delivered out of bond will be required to pay duty and VAT at the prevailing rate on release (currently £21.72 ex-VAT per case of 12 and at 20% respectively) plus delivery at cost. Customers wishing to transfer their wines to another bonded account will have delivery charged at cost.

Hestia Wines Limited is an independent wine storage business administered by Edward Parker Wines at London City Bond's Vintheque facility. There is an initial landing charge of £0.95 ex-VAT per case. Delivery out of Hestia Wines is charged at cost.

Availability: Allocations will be confirmed subject to demand.

Quantities: Wines are all offered in cases of 12 bottles of 75cl. In some cases of 6 magnums of 1.5L are available where stipulated.

Insurance & Ownership: We remain responsible for the insurance of the wine while it is in any of our facilities. Customers are responsible for their own insurance once the wine has been delivered. Ownership of the wines will pass on settlement of all outstanding charges.

Order Cancellation: Orders for the Burgundy 2010 En Primeur Offer can be cancelled within 7 working days of placing the order. A full refund of the purchase price will be given on formal receipt of notification of cancellation. Due to the nature of En Primeur, we regret sales cannot be cancelled after 7 working days.

Payment: Payment must be made on receipt of invoice. Payment can be made by cheque (payable to Edward Parker Wines) or credit cards (except American Express) or by BACS. Our banking details are as follows:

Barclays Bank Sort Code: 20-30-81
Account: 80159611

E&OE

Offer Ends 28th February 2012.