

Marks & Spencer has made its biggest wine launch in recent years with a range titled ‘Classics’.

‘We have curated a range to help our customers navigate our 400 plus wine range,’ says Marks & Spencer winemaker Belinda Kleinig. ‘We started by picking out the best loved styles and regions, and then embarked on a big project with the buyers to source the highest quality at the most accessible price range we could. We are working with some of our long-term producers, and we also worked with new suppliers with more expertise in specific regions in the Loire Valley and in Rioja.’

The packaging is quite distinctive. ‘After sourcing the best wines we could, we then intentionally put them in regionally distinctive packaging with a nice heavy, high quality paper label, to help cement the authenticity message we are trying to get across,’ ‘It is all about a range of the best-loved wine styles and regions, but highlighted with the M&S confidence and assurance to make it easier for customers.’

We were really conscious to try to stay typical to each region. What we didn’t want is all the red wines to taste the same, wherever they came from.

WHITES

1. RIESLING

£10.00

This refreshing mineral German Riesling combines notes of citrus and peach for a delicately fruity flavour. With its light and vibrant profile, this wine is best served chilled and is a good match for spicy Asian cuisine, light seafood dishes, or soft cheeses

Country of origin	Germany
Region	Pfalz
Type	Still
Style	Dry
Grape variety	Riesling
Vintage	2025
ABV	12%
Pair with	Seafood, smoked fish or sushi.

2. ALBARINO

£14.00

From the lush vineyards of Rias Baixas in Spain's Galicia region, our Classics Albariño is a vibrant white wine. Expect a fresh burst of apricot and citrus, rounded off with a subtle saline finish. This aromatic wine goes well with seafood dishes, light salads or creamy avocado wraps.

Country of origin	Spain
Region	Galicia
Type	Still
Style	Dry
Grape variety	Albariño
Vintage	2024
ABV	13%
Pair with	Seafood or grilled vegetables.

3. GAVI

£10

Classics Gavi DOCG is a refreshing, unoaked white wine with delicate flavours of pear, fennel, and stone fruit. This floral wine's fully ripened grapes are sourced from south-facing vineyards in Italy's renowned Gavi region.

Country of origin	Italy
Region	Piedmont
Type	Still
Style	Dry
Grape variety	Cortese
Vintage	2024
ABV	11.5%
Pair with	Salads, cheese, seafood and white fish.

REDS

1. VALPOLICELLA RIPASSO

£12

Crafted in Italy's revered Valpantena region, our Classics Valpolicella Ripasso is a testament to the region's rich wine heritage. This oak-aged red boasts rich flavours of dark cherry, ripe plum, and warming spice. Made in the 'ripasso' style, it achieves extra layers of depth and body.

Country of origin	Italy
Region	Veneto
Type	Still
Style	Dry
Grape variety	Corvina 80%, Corvinone 10%, Rondinella 10%
Vintage	2023
ABV	13.5%
Pair with	Hearty ragùs or steak.

2. CLARET

£10.00

Experience a classic blend of unoaked Merlot, Cabernet Sauvignon and Cabernet Franc in our Classics Claret from Bordeaux in France. This intense, full-bodied red wine features distinct flavours of blackcurrant, plum and a hint of graphite.

Country of origin	France
Region	Bordeaux
Type	Still
Style	Dry
Grape variety	Merlot 61%, Cabernet Sauvignon 32%, Cabernet Franc 6%, Malbec 1%
Vintage	2024
ABV	12.5%
Pair with	Steak, green bean casserole or grilled meats.

3. BEAUJOLAIS VILLAGES

£12

A fruity, silky French red, this wine emits flavours of fragrant raspberries delicate violets, and a hint of spice. An excellent choice to serve lightly chilled.

Country of origin	France
Region	Beaujolais
Type	Still
Style	Dry
Grape variety	Gamay
Vintage	2024
ABV	12.5%
Pair with	Mushrooms or chicken.