

Wine List

House

	125ml	175ml	250ml	Bottle
<u>White</u>				
Pinot Grigio, La Luna, Cecilia Beretta, Veneto, Italy	£5.25	£6.00	£8.25	£23.95
<i>This exceptional 'classic PG style' shows wonderful freshness and a subtle underlying minerality. Well-balanced on the nose and palate with grilled almonds, ripe gooseberries and a delicate citrus finish.</i>				
<u>Red</u>				
Carmenere, Casa Filipe, Central Valley, Chile	£5.25	£6.00	£8.25	£23.95
<i>A grape variety that was for years found to be languishing in the shadows and (quite literally) in amongst the vines of the Merlot grape. It has seen a remarkable rejuvenation. Bursting with wild Autumnal fruits and silky textures, this impressive Carmenere balances fragrant aromas of violets, ripe, velvet fruitiness with supple tannins</i>				
<u>Rosé</u>				
Grenache-Syrah Rose, Domaine de Montauberon, Cotes de Thongue, fra.	£5.25	£6.00	£8.25	£23.95
<i>The blend is approximately 60% Grenache & 40% Syrah oozing fresh, juicy red fruit aromas spiked with 'garrigue' herbal aromas on a crisp, succulent palate.</i>				

Sparkling & Champagne

- 1 Prosecco, 'Sylvoz', Le Colture, Treviso, Italy** £29.50
- 2 Sparkling rosé, Le Colture, Treviso, Italy** £29.50
Prosecco is the white grape that gives this wine its name and is grown in the rolling hills between the towns of Valdobbiadene and Conigliano in the province of Treviso in Northern Italy. The Le Colture winery and a cellar make up the large central farmhouse surrounded by vineyards in the village of San Stefano di Valdobbiadene. The 'white' is pale straw in colour that leads to orchard fruit, citrus & floral aromatics and a delicate, fine and refreshing palate whilst their 'Sparkling rosé (produced from Merlot & Chardonnay grapes) is juicy and soft, bursting with fresh and lively fruit with a clean, sherbetty length.
- 3 Veuve Clicquot Yellow Label NV Champagne** £80.00
Pleasing to the nose: initially reminiscent of white fruits and raisins, then of vanilla and later of brioche. Note the fine balance between the fruity aromas coming from the grape varieties and the toasty aromas following the ageing in the bottle. The first sip delivers all the freshness and forcefulness so typical of Yellow Label with a symphony of fruit tastes following on. Here is a true member of the powerful Brut family, well structured, admirably vinous. The lingering aromas echo and re-echo, with each fruit or spice note distinct.
- 4 Veuve Clicquot Rose NV Champagne** £90.00
Delicious, red fruit-flavoured champagne from a legendary house. Supremely quaffable and likely to arouse romantic notions in even the hardest of hearts.

Whites

- 5 **Chablis, Vincent Dampy, Burgundy, France** £37.50
Stylish with delicate notes of lemon & textbook minerality. A 'rising star in the region' domaine crafting immaculately balanced boutique Chablis. It oozes that elegant, pure and mineral style of Chardonnay that defines Chablis.
- 6 **Pinot Gris, Eradus, Marlborough, New Zealand** £29.95
A charming 'food-friendly' PG that is produced in a more Alsation/marginally off-dry style. Rich and weighty, the wine is very flexible on a food match level and copes with complex seafood, cheese and egg dishes.
- 7 **Sancerre, Grande Maison, Chaumeau-Balland, Loire, France** £37.50
A delightful small, 10 ha. farm producing fine delicately balanced wines. The Sancerre possesses delicious fruit with classic minerality and herbaceous notes and bone-crushingly dry and finish. A fine expression of Loire Sauvignon.
- 8 **Ana Sauvignon Blanc, Eradus, Marlborough, New Zealand** £29.95
Although the Eradus vineyards are situated in the Awater Valley, most of the grapes that go into Ana are grown in the Wairau Plains, north of the Awater topped up with juice from the younger vines of the Awater fruit.. This means the wine has all the flavour and minerality of the other Eradus wines but gives a more up-front, juicy style.

Reds

- 9 **Malbec, Chamuyo, Mendoza, Argentina** £29.00
A lovely, lush and rounded Malbec that with its simple yet chunky dark fruit flavours pretty much cries out for beef under all its' guises. The young, dynamic team behind Chamuyo believe in expressing the grape's gutsy, bright and fleshy fruit characters.
- 10 **Cotes du Rhone, Vignobles Gonnet, Rhone, France** £29.50
Beautifully made slice of 'Rhône in a bottle' from innovative family winemakers, Vignobles Gonnet. The blend is equal parts Syrah, Grenache and Cinsaut producing a rustic yet well-structured and elegant wine layered with black fruit and spices.
- 11 **Rioja, Crianza, Vina Belezos, Bodegas Zugober, Spain** £29.50
Stunning Crianza from one of the new stars of the region. Definitely in the traditional style of Rioja but with a delicious fragrant and fresh angle that has singled this Bodegas out for critical praise. Look at this as fabulous drinking comfortably positioned somewhere between Rioja, Burgundy and Bordeaux with all the appeal.
- 12 **St. Emilion, Grand Cru, Ch. Barrail du Blanc, Bordeaux, France** £42.50
This tiny property, just 3 hectares, is situated in St Sulpice de Faleyrons on rather light, well-drained soils, 80% pure gravel with the rest a mix of gravel and sand. The wine is made by the 'Etablissements de J-P Mouiex' the current owners of Ch. Petrus. By virtue of the terroir here, this can never be a massively powerful wine – but so much the better. A blend of 70% Merlot and 30% Cabernet Franc, deep shimmering ruby in colour, this offers accessible dark, sweet fruit on the nose. The palate is rich, supple and succulent, dense, with a well-integrated structure and good length.
- 14 **Valpolicella Ripasso Superiore, Cecilia Beretta, Veneto, Italy** £35.50
Valpolicella Superiore Ripasso is often referred to as "the poor man Amarone" or "baby Amarone". Producers are not happy of these definitions but it is true that Valpolicella Ripasso is a wine that is in between the basic Valpolicella wine and the Amarone, sharing the freshness, the lightness and the value for money of basic Valpolicella wines, and some of the structures and flavours of the Amarone. It's a very flexible wine that can work well with lighter roast chicken and game dishes as well as fuller bodied beef and venison.