

# WINE LIST SPRING/SUMMER 2017

## White

175ml 250ml Bottle

<b>Lesc Blanc, Cotes de Gascogne</b> <i>South West France</i>	<b>5</b>	<b>6.50</b>	<b>18.50</b>
<i>Bright, aromatic and lively – the ripe almost tropical fruit is balanced by an almost sherbet like acidity</i>			
<b>Chenin Torrontes, Villa Vieja</b> <i>Argentina</i>	<b>5.50</b>	<b>7.50</b>	<b>21</b>
<i>Something with a little extra ripeness, Chenin adds notes of honeyed apple, Torrontes a touch of perfume. A delicious combination</i>			
<b>Pinot Grigio ‘Madregale’, Cantina di Tollo</b> <i>Italy</i>	<b>5.50</b>	<b>7.50</b>	<b>21</b>
<i>This ever popular Italian perfectly demonstrates the easy drinking qualities of this grape, soft apple and pear fruit, gentle acidity &amp; a long dry finish</i>			
<b>Chardonnay Semillon, Brookford</b> <i>South Australia</i>	<b>5.50</b>	<b>7.50</b>	<b>21</b>
<i>A blend of grapes that feel perfectly at home in the bright sunshine of SE Australia. Chardonnay provides the fleshy ripe fruit and Semillon adds a steely backbone</i>			
<b>Chardonnay Viognier, Moulin de Gassac</b> <i>France</i>	<b>6</b>	<b>8</b>	<b>24</b>
<i>Unoaked to preserve the intensity of the fleshy white fruits, Viognier to add to the opulence in the form of a delicate perfume</i>			
<b>Tim Adams Foxlee, Riesling</b> <i>South Australia</i>	<b>6.50</b>	<b>8.50</b>	<b>25</b>
<i>South Australia</i>			
<b>Petit Chablis, Domaine Tremblay</b> <i>France</i>	<b>6.50</b>	<b>8.50</b>	<b>26</b>
<i>There is nothing ‘petit’ about this classic unoaked Chardonnay, poised fruit and ever so dry and long in the mouth</i>			
<b>Sauvignon Blanc, Framingham Estate</b> <i>New Zealand</i>	<b>6.50</b>	<b>8.50</b>	<b>26</b>
<i>Very much in the style of the great Cloudy Bay, this wine is no ‘Bay’ pretender. Zesty passionfruit, green pepper and a fresh finish, this is a real winner</i>			
<b>Limney ‘Dry’ White, Davenport Vineyards</b> <i>England</i>			<b>27</b>
<i>With almost perfect soil and weather suited to crisp fruit driven styles this wine is proof of a healthy future for English wine</i>			
<b>Sancerre Blanc Les Chailloux</b> <i>France</i>			<b>30</b>
<b>Vietti Roero Arneis</b> <i>Italy</i>			<b>35</b>
<b>Chablis Premier Cru Vaillons Dom Jean Defaix</b> <i>France</i>			<b>45</b>
<b>Diel Burgberg, Riesling Spatlese</b> <i>Germany</i>			<b>50</b>
<b>Saint Cosme Condrieu</b> <i>France</i>			<b>65</b>


## Sparkling

125ml 175ml Bottle

<b>Kir Royale</b>		<b>8.50</b>	
<b>Aperol Spritz</b>	<b>6.00</b>		
<b>Le Contesse Prosecco</b>		<b>7.50</b>	<b>25</b>

## Bubbles

Bottle

 <b>Veuve Clicquot Yellow</b>	<b>50</b>
<i>France</i>	
<b>Cuvée Rosé Laurent-Perrier</b>	<b>80</b>
<i>France</i>	
<b>Bollinger La Grande Année</b>	<b>90</b>
<i>France</i>	
<b>Dom Pérignon, Vintage 2006</b>	<b>175</b>
<i>France</i>	

## Red

175ml 250ml Bottle

**Lesc Rouge, Cotes de Gascogne** *South West France* 5 6.50 18.50

*Made from Tannat, the king of the regions local grape varieties with a dash of Merlot*

**Merlot, Domaine Nordoc** *Languedoc, France* 6 8 21

*Merlot at its joyous plum & vanilla best. A touch of herb & soft wood tannins add structure but never detract from this classic grapes natural prowess*

**Shiraz Malbec, Villa Vieja** *Argentina* 6.50 8.50 25

*Jammy & spicy characters with delicious plum and bramble flavours, light dusty tannins, white pepper finish*

**Rioja Tinto, Vina Albergada** *Alavesa, Spain* 6.50 8.50 25

*The juice, the whole juice & nothing but the juice – this vibrant Tenmpranillo has bags of fresh fruit & natural spice*

**Pinot Noir, Domaine La Bousolle** *Languedoc, France* 6.50 8.50 25

*Summer pudding in a glass bright berries, fresh acidity & a finish of fresh cream, a worthy addition to any list*

**Petite Syrah, Domaine Mas Montel** *Languedoc, France* 23

*A winter warmer, this little Syrah is big on flavour. Think ripe New world fruit and Old world herbs and spice*

**Cotes du Rhone, Domaine de Chapoton** *Rhone, France* 25

*This classic blend from the hot plains of Southern France has notes of garrigue herbs, pepper and spice. The perfect wine to welcome in the long winter nights.*

**Chianti San Ferdinando** *Tuscany, Italy* 26

*Sangiovese is grape that always has plenty of grip, this Chianti is a 'food wine', think wild boar stew and slow roast meat*

**Brouilly, Domaine Cret des Garranches** *Beaujolais, France* 27

*Sangiovese is grape that always has plenty of grip, this Chianti is a 'food wine', think wild boar stew and slow roast meat*

**Saint-Aubin 1er cru, Domaine Miolane** *Burgundy, France* 35

*Pinot Noir, one of the most noble of grapes is perfectly at home with red or white meat. This 'premier' cru has the perfect combination of berry fruit, mushroom and subtle vanilla*

**Margaux, Paveil de Luze** *Bordeaux, France* 50

*With a good level of masculinity that one would expect from a Margaux but balanced and wonderfully approachable*

**Barolo DOCG, Principiano Ferdinando** *Piedmont, Italy* 50

*Ruby red at the core with slight garnet reflections, this Barolo has an ethereal nose, & powerful aromas of dried fruit, jam, liquorice, and violet. The wine has grip & character*

## Rose

175ml 250ml Bottle

**Tempranillo Rosado, Vacceos** *Spain* 5.00 6.50 18.50

*Wonderfully versatile wine, enjoy on its own or with a wide range of foods - crushed strawberries and cream and cherry finish*

**Three Pebbles White Zinfandel** *California* 5.50 7 20

*Really good blush, easy drinking with hints of strawberry flavours and a soft finish*

**Cotes de Provence, Carteron 'Elegance'** *France* 6.00 8 24

*From vineyards a Ferrari ride from St Tropez this wine is the epitome of summer chic, a sensual salmon pink, with floral aromas, raspberry and cherrystone flavours. The very spirit of Provence*

