

# **WINE LIST**

## **WHITE WINES**

### **ALSACE**

**PINOT BLANC RESERVE 2007** **£18.25**

**Cave de Turkheim**

*This is a fresh, fruity wine with style. Soft and succulent, very easy drinking and very palatable.*

**PINOT GRIS 2007** **£25.25**

**Gocker**

*A rich soft wine with a certain spicy style, complexity and sophistication, with full fresh flavours.*

### **BURGUNDY**

**MACON UCHIZY 2008** **£21.75**

**Domaine Talmard**

*Probably one of the finest Macons available. Chardonnay vines over ten years old Delivering rich and buttery flavours associated with more expensive white Burgundies.*

**POUILLY FUISSÉ PRESTIGE 2007** **£35.00**

**Domaine Ferrand**

*Complex mineral and fruit flavours; almost creamy, with an elegant balance.*

**PETIT CHABLIS 2008** **£26.00**

**Jean Durup**

*Fresh and flowery bouquet with a clean flinty flavour, a delightful compliment for simple fish and chicken dishes.*

### **LOIRE**

**SAUVIGNON de TOURAINE 2009** **£17.25**

**Les Petits Fâiteaux**

*Fresh grass and lemon aroma. Clean straw and grassy flavours with earthy undertones. Nice balance of acidity.*

**POUILLY FUME LES LOGES 2007** **£31.00**

**Dominique and Floriane Guyot**

*A wine of subtlety and charm. Soft grassy fruit, crisp acidity, with an unmistakable gunflint scent.*

**VOUVRAY SEC 2007** **£21.25**

**Jean-Claude & Didier Auber**

*Rich, clean traditional apple flavours well balanced, made from Chenin blanc, the Loire's great unsung grape variety compliments pork and duck dishes.*

**SANCERRE – PHILIPPE RAIMBAULT 2008** **£33.00**

**Domaine des Godons**

*Delicate grass and straw aroma. Subtle grass and gooseberry flavours on the palate, with a good length of finish, consistency and quality.*

**GH190811**

## **FRENCH REGIONAL**

### **VIOGNIER – DOMAINE DE CAMPUGET CUVÉE 2008**

**£22.70**

*Vin de pays du Gard*

*Delicious, clean, peach and pear flavours to the nose and palate. A good balance of fruit and acidity. Followed by lingering apricot fruits.*

## **GERMAN**

### **RIESLING – TROCKEN**

**£24.50**

*Weingut Familie Rauhen 2008*

*A unique wine from the slopes of Trier and Bernkastel.*

*This wine is very crisp, off dry and fine.*

*You will find this Riesling grape to be very well balanced and rounded.*

## **ITALY**

### **LUGANA SAN BENEDETTO ZENATO 2006**

**£28.00**

*Fragrant, fruity palate, well rounded with a supple finish, a charming balance for Char-grilled fish and chicken..*

### **GAVI di GAVI GRANEE 2006**

**Batasiolo**

**£27.25**

*Fresh clean aroma. Cooked pear flavours, with a hint of almond, soft and almost oily. The flavour lingers on....*

## **AUSTRALIA AND NEW ZEALAND**

### **SAINT CLAIR SAUVIGNON 2009**

**£26.50**

**Marlborough**

*Intense gooseberry and exotic fruits to the nose. Followed through on the palate with refreshing, aromatic mango and cape gooseberry flavours.*

*Finished with a rich crisp lime acidity. Delicious.*

### **OPAL RIDGE- GEWURZTRAMINER/VERDELHO 2009**

**£17.25**

*A medium wine with a lovely fresh floral character, balanced by crisp acidity on the finish*

## **SOUTH AFRICA**

### **WELTEVREDE ESTATE GEWURZTRAMINER 2008**

**£19.25**

*Fine rose petal bouquet with lychee flavours on the palate, smooth finish with a suggestion of grapefruit.*

### **SOUTHERN RIGHT SAUVIGNON BLANC 2008**

**£24.00**

*Wonderful balance of intense gooseberry and cape gooseberry flavours, generous complexity leading to a creamy finish. Lends itself well to fish in cream-based sauces and grilled goats cheese.*

## **ROSE**

### **CINSAULT - France 2008**

**£21.00**

**Louis Chatel**

*Fresh, light, fruity Rosé, made from 100% Cinsault. An attractively clean, dry wine, very easy drinking. Drinks well on its own or with light dishes.*

### **GROOT CONSTANTIA - South Africa 2009**

**£19.25**

**Blanc De Noir**

*Pale rose in colour. Delicate soft berry fruit flavours; leaving a slightly off dry finish. Made from 60% Cabernet Sauvignon and 40% Merlot.*

## **RED WINES**

### **BORDEAUX**

#### **CHATEAU BERGAT 2004**

**£48.00**

*St Emilion Grand Cru Borie Manoux*

*Rich, warm concentrated blackcurrant and damson fruit flavours. Finished with a hint of peppermint. Accessible and solid, drinking well.*

### **BURGUNDY**

#### **GIVRY 1er CLOS DE LA SERVOISINE 2006**

**£43.00**

**Domaine Joblot**

*A lovely Burgundy, full flavoured Pinot, light style, very classy and elegant.*

*Produced in a limited quantity by a distinguished grower. Goes well with game, duck and red meats.*

### **BEAUJOLAIS**

#### **BEAUJOLAIS VILLAGES 2008**

**£26.00**

**Domaine de Gry- Sablon**

*Ripe fruit nose; intense fruit flavours of pear and pear drop, beautifully balanced.*

*This Villages from Dominique Morel is purely fruit driven, it shows content that follows through to more serious Crus. It certainly shows in this excellent example of how Beaujolais should be made.*

#### **JULIENAS 2008**

**£28.50**

**Domaine De Gry- Sablon**

*Rich game bouquet, with mouth-watering, banana and strawberry flavours that are fruit driven, with great depth of fruit flavours, structure and length of finish.*

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## **FRANCE**

**DOMAINE les APHILLANTHES 2007** **£19.25**  
*Vin de Pays de Vaucluse*  
*A luscious blend of Syrah, Merlot, and Grenache drinks better than many Rhone wines with its attractive cherry aromas, sweet herb and dark juicy fruit flavours.*

**PINOT NOIR 2009** **£20.25**  
*Vin de Pays des Coteaux de l'Ardèche*  
*A youthful Pinot Noir from the Ardèche which has subtle strawberry scents and a core of soft, juicy redcurrant fruit with pleasant smoky undertones over gentle tannins.*

## **MIDI**

**ST CHINIAN DOMAINE DE GABELAS CUVÉE JULIETTE 2004**  
**£26.00**  
*Soft, rich, fruity wine with great balance, elegant tannins and liquorice aromas. Made from Syrah-Grenache. Excellent with Roast Beef and cassouletes.*

## **RHONE**

**LES SABLIERES 2008** **£25.00**  
**DOMAINE DES ESCARAVAILLES - RASTEAU**  
*Full of fruit with a hint of pepper, a smooth savoury wine blended from Grenache, Syrah and Carignan grapes.*

## **ITALY**

**VALPOLICELLA 2007** **£27.00**  
**CLASSICO SUPERIORE zenato**  
*Attractive bright ruby colour. Almost sweet, cherry like fruit, with a bitter almond twist.*

**MOMA RUBICONE – EMILIA ROMAGNE 2007** **£26.00**  
*Full bodied velvety wine, tasting of ripe fruits, with a suggestion of soft fruits and raspberries.*

**ROCCA DI CASTAGNOLI – CHIANTI CLASSICO 2008**  
**£37.00**  
*A delicious smooth Chianti full of Fruit and intense flavour*

**TARANTINO PRIMITIVO – SEGNA VENTO 2009**  
**£18.25**  
*Rich purple colour with aromas of chocolaty plums and spicy raisins. A thoroughly satisfying juicy mouthful that ripples with deep black fruit, balanced by warm oak. Deep ruby colour and powerful aromas of spiced dark fruit.*

## **SPAIN**

**URBINA CRIANZA RIOJA 2004** **£33.00**  
*This Fine Rioja has a blend of Tempranillo and Garnacha and is deliciously smooth with ripe damson fruit and a touch of mint from the oak.*

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## AUSTRALIA

**PENNY'S HILL GRENACHE 'CADENZIA' 2007** £32.00

*A big juicy, intensively flavoured wine, with concentrated Cherry fruit. The grapes are sourced from an exclusive Two acre block of Grenache in the foothills of the Mount Lofty Range.*

**FEATHERTOP SHIRAZ 2004** £30.50

### *Alpine Valleys*

*A small percentage of Viognier is used in this blend to enhance the spiciness of the Shiraz and tends to round off the middle palate. The feather top has a smooth mellow structure, with spice & mint on the palate with a long finish.*

## CHILE

**ECHEVERRIA CABERNET SAUVIGNON 2008** £17.25

*Round and vibrant. Plum and cherry flavours combined with hints of red pepper and spices. This wine is smooth and well balanced, with a fruity and persistent aftertaste.*

**LOS VASCOS CABERNET SAUVIGNON 2008** £26.50

### *Domaine Barons de Rothschild (Lafitte)*

*A 'New World' version of Claret. Intense ruby colour, deep tobacco fruits of strawberry and blackcurrant pastel with soft tannins. Outstandingly good value.*

## **WINES BY THE GLASS**

**WHITE WINE** 175ml 250ml

**OPAL RIDGE- GEWURZTRAMINER/VERDELHO 2008**

*A medium wine with a lovely fresh floral character,*

**£5.85**

*balanced by crisp acidity on the finish*

£4.25

**SAUVIGNON de TOURAINE 2007**

**£5.85**

### *Les Petits Fâteaux*

*Fresh grass and lemon aroma. Clean straw and grassy flavours with earthy undertones. Nice balance of acidity.*

£4.25

## **RED WINE**

**ECHEVERRIA CABERNET SAUVIGNON 2008**

*A distinctive Chilean Claret with a smooth fruit flavour, soft tannins and a hint of sweetness, making it ideal for drinking with or without food.*

£4.25 £5.85

**DOMAINE les APHILLANTHES 2007**

### *Vin de Pays de Vaucluse*

*A luscious blend of Syrah, Merlot, and Grenache*

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drinks better than many Rhone wines with its attractive cherry aromas, sweet herb and dark juicy fruit flavours.

## **ROSE WINE**

**GROOT CONSTANTIA - South Africa 2007**

**£4.25**

**£5.85**

**Blanc De Noir**

*Pale rose in colour. Delicate soft berry fruit flavours; leaving a slightly off dry finish.*

*Made from 60% Cabernet Sauvignon and 40% Merlot.*

## **SPARKLING WINE**

**MONTLOUIS BRUT NV**

**£26.50**

**Domaine Des Lairds**

*It culminates, in light, soft apple fruit flavours with a good mousse, balance and acidity.*

**SACRED HILL BRUT CUVÉE**

**De Bortoli**

**£22.25**

*Delicate Australian sparkling wine, flavoursome, crisp and dry.*

**CIROTTO ASOLO PROSECCO**

**£22.50**

*Delicious fresh Prosecco from Asolo in North-East Italy.*

*Off dry in style yet light and refreshing. Champagne style cork.*

## **CHAMPAGNES**

### **MOUTARD**

*A small proud, family Champagne house now in the hands of Francois Moutard which has been making wine since the 17<sup>th</sup> century and produces Champagne of very high quality and distinction.*

**BRUT GRANDE CUVÉE**

**£39.00**

**(Half Bottle)**

**£22.00**

*This Pinot Noir based cuvee has been aged for a minimum of three years, producing developed toasty flavours with buttery overtones.*

**CUVÉE ROSÉ PRESTIGE N.V.**

**£39.00**

*Subtle with complexity, made from 100% Pinot Noir, conjuring up the flavours of raspberries and wild strawberries. A beautiful champagne with a distinctive style*

**TAITTINGER BRUT RÉSERVE**

**£45.00**

*Taittinger is famous for lightness and elegance owing to the high proportion of Chardonnay in the blend. Aged for up to four years and full of finesse and lovely biscuity flavour.*

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***ALL PRICES MAY BE SUBJECT TO INCREASE DUE TO CHANGES IN EXCHANGE  
RATES OR DUTY.***

***VINTAGES MAY VARY ACCORDING TO AVAILABILITY.***