

# **WINE LIST**

## **WHITE WINES**

### **ALSACE**

**PINOT BLANC RESERVE 2005** **£17.50**

**Cave de Turkheim**

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

**PINOT GRIS 2006** **£24.00**

**Gocker**

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

### **BURGUNDY**

**MACON UCHIZY 2007** **£20.50**

**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 2005/6** **£33.00**

**Domaine Ferrand**

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

**PETIT CHABLIS 2006** **£24.00**

**Jean Durup**

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

### **LOIRE**

**SAUVIGNON de TOURAINE 2007** **£16.50**

**Les Petits Fâteaux**

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

**POUILLY FUME LES LOGES 2005/6** **£28.00**

**Dominique and Floriane Guyot**

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

**VOUVRAY SEC 2005/6** **£19.00**

**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 2007** **£30.00**

**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.*

**GH1011**

## **RHONE**

### **CONDRIEU 2004/5**

*Terrasses de L'Empire 2004/2005 Georges Vernay*

**£57.00**

*A wonder of the wine world, made in tiny quantities on the Northern Rhone just south of Cote Rotie. A complexity of floral, apricot and pear flavours that delicately and memorably linger on.*

## **FRENCH REGIONAL**

### **VIIGNIER – DOMAINE DE CAMPUGET CUVÉE 2007**

**£20.00**

*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.*

## **ITALY**

### **LUGANA SAN BENEDETTO ZENATO 2006/7**

**£26.00**

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

### **GAVI di GAVI GRANEE 2005**

*Batasiolo*

**£24.00**

*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 2007**

**£23.00**

*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 2008**

**£16.00**

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

## **SOUTH AFRICA**

### **WELTEVREDE ESTATE GEWURZTRAMINER 2006**

**£17.00**

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

### **SOUTHERN RIGHT SAUVIGNON BLANC 2007**

**£21.00**

*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 2006** **£19.00**

**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.*

**COTES DE GASCOGNE – France - South West 2007** **£19.00**

**Domaine Millet Rosé**

*Domaine style Rosé, bouquet of summer berries with gentle raspberry and redcurrant flavours. Made from 100% Cabernet France*

**GROOT CONSTANTIA - South Africa 2007** **£18.00**

**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 2003** **£47.00**

**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 2004** **£40.00**

**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 2007/8** **£22.00**

**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 2007** **£26.00**

**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.*

### **MIDI**

**ST CHINIAN DOMAINE DE GABELAS CUVÉE JULIETTE 2002** **£25.00**

**Soft, rich, fruity wine with great balance, elegant tannins and liquorice aromas.**

*Made from Syrah-Grenache. Excellent with Roast Beef and cassouletes.*

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## RHONE

### **LES SABLIERES 2008**

*Primary aroma of buttered raspberries. Simple but attractive* **£22.00**

## ITALY

### **VALPOLICELLA 2006**

**£24.00**

#### **CLASSICO SUPERIORE zenato**

*Attractive bright ruby colour. Almost sweet, cherry like fruit, with a bitter almond twist.*

### **BRICCO PRIMITIVO – PUGLIA 2006**

**£17.00**

*Blackberry and raspberry flavours with hints of violets and spice, similar varietal of Zinfandel.*

### **IL SECONDO SALICE SALENTO – PUGLIA 2005/6**

**£19.00**

*Fragrances of dark berry fruits, full body with a lingering finish; made from Negromaro – Malvasia Nera*

### **MOMA RUBICONE – EMILIA ROMAGNE 2006/7**

**£24.00**

*Full bodied velvety wine, tasting of ripe fruits, with a suggestion of soft fruits and raspberries.*

### **VALPOLICELLA RIPASSA 2003/5**

**£35.00**

#### **CLASSICO SUPERIORE**

*Intense bouquet. Full bodied, harmonic fruit, velvety smooth wine which shows how fine and delicious good Valpolicella can be. Excellent compliment for Beef and game dishes in rich sauces.*

## SPAIN

### **URBINA CRIANZA RIOJA**

**£30.00**

*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.*

## AUSTRALIA

### **PENNY'S HILL GRENACHE 'CADENZIA' 2007**

**£30.00**

*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.*

## SOUTH AFRICA

### **HERCULES PARAGON 2003**

*Full bodied and wood matured in small oak barrels. This exceptional wine has a smoked pepper, black cherry and mulberry bouquet with fennel and leather undertones* **£23.00**

## CHILE

### **E C H E V E R R I A**

### **C A B E R N E T**

### **S A U V I G N O N**

**2 0 0 8**

**£16.00**

*Round and vibrant. Plum and cherry flavours combined with hints of red pepper and spices.*

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*This wine is smooth and well balanced, with a fruity and persistent aftertaste.*

**AGUSTINOS-**

**PINOT NOIR RESERVE 2008**

**£19.00**

**Bio Bio Valley**

*Situated at the southern edge of the wine producing area in the south of Chile, where the cooler climate produces a wine, which is strawberry and fruits. This wine is clearly fruit driven with good length, rich acidities and a hint of pepper to finish.*

**LOS VASCOS CABERNET SAUVIGNON 2005**

**£24.00**

**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.*

**DESSERT WINE**

**(50 cl)**

**CARTA VIEJA LATE HARVEST**

**SAUVIGNON GEWURZTRAMINER 2005**

**£19.00**

*A rich perfume of ripe peach and lychee flavours with a good balance of acidity producing a perfect dessert wine. A mouth-watering treat!*

**WINES BY THE GLASS**

**WHITE WINE**

**175ml**

**250ml**

**OPAL RIDGE- GEWURZTRAMINER/VERDELHO 2008**

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

**£3.80**

**£5.20**

**SAUVIGNON de TOURAINE 2007**

**£4.00**

**£5.50**

**Les Petits Fâteaux**

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

**RED WINE**

**ECHEVERRIA CABERNET SAUVIGNON 2008**

**£3.80**

**£5.20**

*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.*

**BRICCO PRIMITIVO – PUGLIA 2006**

*Blackberry and raspberry flavours with hints of violets and spice, similar varietal of Zinfandel.*

**£4.00**

**£5.50**

**ROSE WINE**

**GROOT CONSTANTIA - South Africa 2007**

**£4.20**

**£5.50**

**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.*

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## **SPARKLING WINE**

### **LOIRE**

#### **MONTLOUIS BRUT NV**

**£24.00**

##### **Domaine Des Lairds**

*After many an arduous tasting, we believe we have finally found the best sparkling wine available to mankind! (Outside Champagne). It culminates, in light, soft apple fruit flavours with a good mousse, balance and acidity.*

## **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 CUVEE**

**£33.00**

**(Half Bottle)**

**£18.00**

*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.**

**£35.00**

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

#### **VINTAGE 1993**

**£44.00**

*This great cuvee is made from prolonged ageing. Full of honeyed and biscuity flavours with great depth and weight made from 100% Chardonnay. Aged for 8 to 15 years.*

#### **6 CÉPAGES 2002**

**£47.00**

*A rich, complex champagne which is smooth on the palate, with deep flavours, creamy and balanced. It is the only champagne to use all six grape varieties permitted within the appellation, in a superbly balanced, harmonious blending of Chardonnay, Pinot Noir, Pinot Meunier, Pinot Blanc, Arbane and Petit Meslier.*

#### **BOLLINGER N.V. SPECIAL CUVEE**

**£51.00**

*Bollingers Special Cuvee is the quintessence of non-vintage Champagne. Aged for a minimum of 3 years before release, it is full bodied with a flavour redolent of yeast and biscuit.*

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

**VINTAGES MAY VARY ACCORDING TO AVAILABILITY.**