

# Wine List

## White Wines

	<b>Glass</b> <b>175ml</b>	<b>Carafe</b> <b>500ml</b>	<b>Bottle</b> <b>750ml</b>
<b>Terre de Garrigue, Tour d’Pins, France, 2009</b>	<b>£3.75</b>	<b>£10.50</b>	<b>£15.00</b>
Fresh, clean and easy drinking wine from a volcanic terroir of hills and <i>garrigue</i> with an intense bouquet of white flowers and exotic fruit character.			
<b>Verdejo, Naire Blanco, Spain, 2008</b>	<b>£4.20</b>	<b>£11.60</b>	<b>£16.50</b>
Intense, tropical fruit aromas, clean and fruity with a crisp dry finish.			
<b>Le Mas Robert Vic, France, 2009</b>	<b>£4.25</b>	<b>£11.95</b>	<b>£17.00</b>
From a dedicated and experienced Languedoc grower with a few hectares of old Ugni Blanc vines, really fresh with good concentrations of fruit flavours.			
<b>Pinot Grigio, Kamocsay, Hungary, 2008</b>	<b>£4.40</b>	<b>£12.20</b>	<b>£17.50</b>
The Roman vineyards north of Budapest provide perfect growing conditions for this refreshing wine packed with ripe kiwi, apple, melon and citrus flavours.			
<b>Chenin Blanc, South Africa, 2009</b>	<b>£4.50</b>	<b>£12.60</b>	<b>£18.00</b>
Handpicked from low yielding old vines in Stellenbosch. Full bodied with a good balance of acidity, well defined fruit and persistent finish.			
<b>Domaine Paul Buisse, Touraine Sauvignon Blanc, France, 2008</b>	<b>£5.25</b>	<b>£14.70</b>	<b>£21.00</b>
Classic sea food wine but also fine with white meats and especially good with goat’s cheese.			
<b>Domaine des Lauriers, Picpoul de Pinet, France, 2008</b>			<b>£21.00</b>
Citrus and ripe pear fruit dominate, with good minerality coming through. Great with seafood.			
<b>Andre Scherer, Riesling Reserve, Alsace, France, 2008</b>			<b>£23.00</b>
From 30 year old vines in the heart of Alsace. A suggestion of apples and pears, a clean fruity palate and a fresh, dry, citrus finish.			
<b>Windspiel, Gruner Veltliner, Austria, 2008</b>			<b>£23.50</b>
Lovely fresh wine which has juicy acidity, lemon and white pepper aromas.			
<b>Reserve de Gassac, Viognier, VdP de l’Herault, France, 2009</b>			<b>£23.50</b>
Predominately Viognier with winning notes of lime blossom and honeysuckle, with some apricot and peach. Smooth herby finish and fresh throughout.			
<b>Petit Bourgeois, Sauvignon Blanc, France, 2008</b>			<b>£24.00</b>
This is "Petit Sancerre" from the redoubtable Bourgeois family who have been making wine for ten generations in this part of the Loire.			
<b>‘Little James’ Basket Press, St Cosme, France, 2009</b>			<b>£24.50</b>
Named after the son of one of our favourite winemakers – zippy, perfumed and crisp Sauvignon and Viognier blend. Perfect summer drinking.			

**Verdicchio di Matelica, Enzo Mecella, Italy, 2007** **£27.00**

With mineral and spice this is Italy's most characterful white grape. Excellent with white meats and garlic, as well as fish.

**Haka, Sauvignon, New Zealand, 2009** **£27.00**

Classic, elegant Marlborough Sauvignon – hints of passion, lime and kiwi with gooseberry and pineapple. Rich, balanced and clean.

**Domaine Ellevin - Burgundy, Petit Chablis, France, 2008** **£28.00**

Lovely Petit Chablis Chardonnay from this Burgundy producer. Ripe fruits, dry, fresh, mineral overtones and balanced with a luxuriant, rich finish.

**Castrocelta, Albarino, Spain, 2008** **£28.00**

Aromatic fresh peach and citrus. Delicious fresh white stone fruits.

**Raisin Dorees, Bourgogne Aligote, France, 2006** **£29.50**

Perhaps the best known grower in Volnay has a small patch of Aligote that usually yields more golden berries with a richer flavour.

**Paulette Labuzan Graves Blanc, Moulin a Vent, France, 2007** **£31.00**

70% Semillon, Sauvignon and Muscadelle. Ecocert organically certified since 1960. Concentrated ripe grapefruit, citrus aromas and white flowers with fresh, complex length. An extremely pure, well balanced white wine.

**Domaine de la Perriere, Sancerre, France, 2008** **£34.00**

From the village of Bué. One of the two greatest communes in the appellation, this offers classic gooseberry Sauvignon but with depth and a creamy side.

**Rully 1er Cru Rabource, D. Belleville, Burgundy, France, 2007** **£46.00**

Rully is known for its high definition white wines. Here a rich, tangy, faintly salty pine and lemon start is followed by the very smooth feel of a nicely made Chardonnay. Fresh throughout with a nutty, brioche twist.

# Wine List

## Red Wines

	<b>Glass</b> <b>175ml</b>	<b>Carafe</b> <b>500ml</b>	<b>Bottle</b> <b>750ml</b>
<b>Madrigale Rosso, Colline Teatine, Abruzzo, Italy, 2009</b>	<b>£3.65</b>	<b>£10.15</b>	<b>£14.50</b>
The style of wine is meant to be easy-drinking and moreish with aromas of red berries and bags of fruit.			
<b>Roncier Pinot Noir, L. Tramier, France, 2009</b>	<b>£4.20</b>	<b>£11.60</b>	<b>£16.50</b>
Traditional predominately Pinot Noir, Gamay blend from this Burgundy grower established in 1842. Light with red berry fruit and white pepper finish. Very easy drinking.			
<b>Gran Sasso, Sangiovese, Italy, 2008</b>	<b>£4.65</b>	<b>£13.00</b>	<b>£18.50</b>
Dry with lots of red fruits and a black cherry character. With juicy tannins on the finish this is a fine example of Italy's most noble grape.			
<b>Albregarda, Rioja, Spain, 2008</b>	<b>£4.65</b>	<b>£13.00</b>	<b>£18.50</b>
Designed in the 'Joven' style to be drunk young this Tempranillo is quaffable for light summer drinking. Layers of fruit, soft spice and a soft elegant finish.			
<b>Clos du Pere Clement, Merlot, France, 2007</b>	<b>£4.75</b>	<b>£13.30</b>	<b>£19.00</b>
Dark ruby-red, pleasant and balanced with complex liquorice and ripe red fruit aromas and a long velvety finish.			
<b>Chamonix Rouge, South Africa, 2007</b>	<b>£5.25</b>	<b>£14.70</b>	<b>£21.00</b>
A wonderful expression of cool climate, old world style winemaking. A blend of Cabernet and Merlot and lightly wooded, in the classic, claret mould.			
<b>Domaine Manoir du Carra, Beaujolais Villages, France, 2007</b>	<b>£5.65</b>	<b>£15.75</b>	<b>£22.50</b>
Made from old vine fruit and bottled unfiltered this has plenty of depth. Pure cherry and a touch of spice and minerals. Available from the fridge.			
<b>Carrignan, Vdp du Mont Baudill, France, 2008</b>			<b>£22.50</b>
Old vine Carrignan, unoaked to give a classic Southern France balance of restrained fresh fruit and a juicy finish.			
<b>Fescenino, Ribera del Duero, Spain, 2007</b>			<b>£23.00</b>
Lovely bouquet of cedar, violets, leather and blackberry. A layered, mouth filling wine with exceptional depth and length.			
<b>St Cosme, Cotes du Rhone, France, 2008</b>			<b>£24.00</b>
A deeply concentrated red from vineyards facing Chateauneuf du Pape. 100% Syrah, rich and round peaty flavours of blackcurrant and wild herbs.			
<b>Chateau les Eyquems, Cotes de Bourg Bordeaux, France, 2006</b>			<b>£24.00</b>
A family run estate since 1757 made from East and South facing vines, 20+ years old. A pocket of gravel brings a resemblance of Pauillac, with altitude.			

**Bodegas Piqueras Marius Reserva, Almansa, Spain, 2005** **£25.00**

A clever blend of two classic Spanish red grapes: Monastrell gives deep colour and intense flavour, Tempranillo light freshness. The wine mellows with age in barrel and bottle. Ideal with pork and lamb.

**Bodegas del Medievo, Crianza Rioja, Spain, 2007** **£25.50**

Full flavoured but elegant with dominant fruits of wild red, black and blue berries combined with balsamic, cedar wood and well polished soft tannins.

**Good Hope, Pinot Noir, South Africa, 2008** **£26.50**

Made in the Burgundian manner to achieve elegance from three parcels across Darling Hills, Stellenbosch and Simondium. The three areas bring an earthy Pinot character, raspberry fruit flavours and clean mineral acidity.

**St Nicolas de Bourgueil, Dom du Fondis, France, 2008** **£28.00**

Elegant, smooth, ripe red berries. Expressive strawberry aromas, mushroom and red pepper flavour. Soft tannin finish. A true expression of a Loire Valley Cabernet Franc.

**El Gordito, Calatayud, Spain, 2005** **£29.00**

From very old Garnacha and younger Syrah and Tempranillo. Blackberries, spices and hints of toasty oak. A fruit driven wine with length and drinkability.

**St Ennemond, Brouilly, France, 2009** **£30.00**

Perhaps the most expressive of Beaujolais cru villages this offers hints of mineral beneath intense berry fruits and soft tannin. 2009 is exceptional.

**Chateau Destrier, St Emillion, France, 2006** **£34.00**

100% Merlot grown on the lighter clay of the Pomerol side of St Emillion. Traditional Bordeaux with a light new oak touch results in classic, lush red. Great with game and cheese.

**The Chocolate Block, South Africa, 2008** **£43.00**

Big meaty, smokey, new leather, earthy, dried lychee, rooty aromas. Spicy, orange peel, black raspberry, tobacco, liquorice, bacon, resin, sausage and chocolate flavours. That's what we call complexity.

**Sarget de Gruaud-Larose, Saint-Julien, France, 1997** **£56.00**

The second wine of the famous second growth Gruaud-Larose contains all the Bordeaux grape varieties but majors on Cabernet Sauvignon and Merlot. Really attractive wine with a nice degree of maturity and smoked herbs, olive and plummy-earthly black fruits on the nose.

# Wine List

## Rose, Sparkling and Sweet Wines

<b>Rose</b>	<b>Glass</b>	<b>Carafe</b>	<b>Bottle</b>
	<b>175ml</b>	<b>500ml</b>	<b>750ml</b>
<b>Bergerie de la Bastide, France, 2009</b>	<b>£3.90</b>	<b>£10.85</b>	<b>£15.50</b>
Round and soft this wine has a perfect balance between the rich aromas of fruits and a light acidity which gives a long lasting finish.			
<b>Domaine du Fraisse, Faugeres, France, 2008</b>	<b>£5.50</b>	<b>£15.40</b>	<b>£22.00</b>
A pretty domaine with an ultra fresh and clean acidity. Attractive and refreshing, with soft, strawberry fruit style.			
<b>Chateau d'Olliers, Cotes du Provence, France, 2009</b>			<b>£23.50</b>
Classic Provence rose – 50% Grenache, 40% Cinsault, 10% Syrah. Delicate pink colour, floral aromas of bergamot and jasmine as well as exotic and berry fruits. Mango, lychee, peach stone & citrus fruit flavours. Summertime!			
<b>Sparkling</b>	<b>125ml</b>		<b>750ml</b>
<b>Prosecco di Valdobbiadene, Italy</b>	<b>£4.50</b>		<b>£23.50</b>
Very distinctive classic Prosecco aroma of fresh-cut pear, nicely textured and refreshing. Lovely stuff.			
<b>Dom R de La Grange, Brut Cuvee Signee, France</b>	<b>£5.50</b>		<b>£29.00</b>
Made in the same way as a Champagne from Chardonnay grapes by a small family grower. Elegant, complex with fine bubbles.			
<b>Dom Fabrice Gasnier, Brut Rose Cuvee Cravantine, France</b>	<b>£33.00</b>		
Like a fine Brut Rose Champagne, made from cabernet Franc grapes. Fresh and delicate red berry fruits aromas. Certified Organic.			
<b>Brochet Hervieux, Champagne, France</b>	<b>£8.80</b>		<b>£45.00</b>
From the 1er Cru village of Ecueil, near Reims, where there is more pinot noir than chardonnay (80:20) for this wine; rich and intense.			
<b>Perrier Jouet, Champagne, France</b>			<b>£55.00</b>
From Epernay in Champagne. Famous for its elegance and dry style.			
<b>Sweet</b>	<b>125ml</b>		<b>Bottle</b>
<b>Domaine Fontanel, Rivesaltes, France, 1998</b>	<b>£5.20</b>		<b>£27.50</b>
Heady and rich and sun drenched and utterly rewarding in a sun-baked raisin way. Really delicious and fabulous value. (75cl bottle)			
<b>Les Clos de Paulilles, Banyuls, France, 2007</b>	<b>£5.80</b>		<b>£22.50</b>
Great with cheese, good with light chocolate desserts, fruit pastries and savoury dishes such as rabbit, hare or venison braised with a chocolate sauce. (50cl Bottle)			