



## wine list

our list is a cosmopolitan compilation of fine wines designed to suit all occasions, complement our menus and enhance your dining experience. chosen with quality, character and variety in mind; all representing excellent value

you'll notice we're keen on the smaller (almost 'boutique' in some instances) independent wine producers noted for their passion and flair to create that 'little extra'...

we hope you will thoroughly enjoy your choice

*please note, vintages are subject to change*

*'wine is a little like love, when the right one comes along, you know it'*

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## BY THE GLASS - WHITE

		style	bin	small 125ml	med 175ml	large 250ml	CARAFE 500ml	bottle 750ml
albariño	'd pedro' rias baixas, spain bodega adegas galegas (vegan)	dry	32	5.10	6.80	9.60	19.00	£28
chardonnay unwooded	south-eastern, australia woolloomooloo (vegan)	medium	4	3.75	4.95	6.90	13.65	£20
chablis	yonne, france domaine des malandes (vegetarian)	dry-med	7	5.75	7.75	10.90	21.65	£32
chenin blanc	'klippenkop' s africa robertson wines (vegan)	med-sweet	1	4.10	5.40	7.60	15.00	£22
colombard & manseng	côtes gascogne, france domaine de miselle	dry-med	3	3.60	4.70	6.60	13.00	£19
picpoul de pinet	'l'oliphant' france domaine delsol	dry	23	4.90	6.60	9.25	18.35	£27
pinot grigio	'la voluta grande' italy castel boglione (vegan)	dry-med	6	3.80	5.00	7.15	14.00	£21
sauvignon blanc	'viña pelequen' chile fray leon (vegan)	dry	5	3.65	4.80	6.70	13.35	£20
sauvignon blanc	marlborough, new zealand southern lights (vegan)	dry	2	4.25	5.65	7.90	15.70	£23
<i>try a glass of the 'good stuff'?</i>								
sauvignon blanc	sancerre, loire, france domaine du pré semelé (vegan)	dry	8	6.40	8.70	12.25	24.35	£36
chardonnay	'five soldiers' south africa stellenbosch, rustenberg	dry	70	8.60	11.70	16.60	33.00	£49

## 'SINGLE SERVE' PROSECCO & ROSATO SPUMANTE

		style	bin	'single serve' 200ml bottle
prosecco	'lunetta' veneto, italy	medium	1260	£7.25
<u>rosato</u> spumante	'lunetta' veneto, italy	medium <u>rosé</u>	1076	£7.25

## CHAMPAGNE BY THE GLASS & HALF BOTTLE

		style	bin	glass 125ml	bin	½ bottle 375ml bottle
champagne	'réserve' white foil, brut, france champagne vollereaux	dry	1162	7.00	61	£20

BY THE GLASS - RED			bin	small	med	large	CARAFE	bottle
		style		125ml	175ml	250ml	500ml	750ml

cabernet sauvignon	languedoc, france 'saint martin' l'olibet (vegan)	medium	18	4.25	5.65	7.90	15.65	£23
gamay	beaujolais-villages, france 'manoir carra' sambardier	light-med	54	4.90	6.60	9.25	18.35	£27
malbec	languedoc, france l'haute vallée de aude	med-full	102	4.40	5.90	8.25	16.35	£24
merlot & tannat	côtes de gascogne, france domaine de miselle	lighter	15	3.60	4.70	6.60	13.00	£19
merlot	'viña pelequen' chile valle central, fray leon (vegan)	light-med	16	3.65	4.80	6.70	13.35	£20
pinot noir	marlborough, n zealand marisco vineyards	lighter	58	5.40	7.30	10.25	20.35	£30
pinotage	darling, south africa 'chocoholic' darling cellars	full	59	4.75	6.35	8.90	17.65	£26
primitivo	del salento, italy 'conviviale' adria vini (vegan)	med-full	101	4.40	5.90	8.25	16.35	£24
shiraz	south-eastern, australia woolloomooloo (vegan)	med	14	3.90	5.20	7.25	14.35	£21
tempranillo	rioja 'reserva' spain bodega el meson (vegan)	medium	56	5.65	7.60	10.75	21.40	£32

try a glass of the 'good stuff'?

malbec	mendoza, argentina 'monteagrello' bressia (vegan)	med-full	86	6.10	8.20	11.60	23.00	£34
cabernet, shiraz et al	stellenbosch, south africa 'proprietors' ernie els	full	84	8.40	11.50	16.25	32.35	£48

BY THE GLASS - ROSÉ			bin	small	med	large	CARAFE	bottle
		style		125ml	175ml	250ml	500ml	750ml

cabernet & merlot	somontano 'montesierra' bodega pirineos, spain	dry-med	4138	3.75	4.95	6.90	13.70	£20
pinot grigio	provincia di pavia, italy 'la voluta grande' (vegan)	dry	4140	3.90	5.20	7.25	14.35	£21
zinfandel	lodi region, california discovery beach	med-sweet	4137	3.90	5.20	7.25	14.35	£21

to assist you with your choice please use our style guide  
whites: bone dry/aromatic < 1 ..3.. 5 > rich/sweet(ish)

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reds: light/fruity < a ..c.. e > full/complex

# WHITE WINES

bin bottle

albariño	rias baixas 'd pedro' bodega adegas galegas, galicia 17 named after pedro madrugá, a noble galician warrior at end of the fifteenth century 100% albariño. stainless steel vats with temperature control. ripe aromatics with layers of peach, floral and honeyed notes which mingle with mountain herbs, sweeter mandarin skin & apple notes. hints of textural ripe galia melon, minerality, vivacious sense of citrus freshness giving a lively acidity on impressive persistent finish. <b>vegan, style: 2</b>	spain	32	£28
chardonnay	south-eastern woolloomooloo 18 pale golden in colour with an enticing aroma of inviting peach and citrus aromas fill the nose. soft and full on the palate, generous tropical fruit flavours are joined with just a hint of slight oak notes. the grapes are picked at optimum ripeness to give a rich rounded flavour of tropical fruit but balanced out by a crisp clean finish. <b>vegan, style: 3</b>	australia	4	£20
chardonnay reserva <i>new to try</i>	valle de colchagua 'alma de los andes' vina ventesquero 16 100% chardonnay. 100% of this wine was fermented in stainless steel tanks to preserve the varietal aromas. after fermentation, extended ageing over its lees for six months and battonage was used to gently move it so as to maximise the contribution made by the wine coming into contact with the fine sediment. a pale golden-coloured wine with light green hues. the nose is elegant and expressive revealing aromas of papaya and mango, complemented by citrus fruits. this is a well-rounded wine with good body and delicious acidity. the finish is soft and dominated by tropical fruit. <b>vegan, style: 3</b>	chile	28	£26
chardonnay barrel aged	l'haute vallée du l'aude les volets 17 hand-picked grapes, old oak barrels. hugely aromatic with candied fruit, apricots & orange peel. harmonious palate, smooth, slightly nutty character giving way to hints of toasted hazelnut & buttery brioche. intense, opulent flavours fill the mouth, nothing overpowering but the gentle oak touch is there. <b>vegan, style: 4</b>	france	37	£25
chardonnay	chablis, yonne domaine des malandes 16 a beautiful example of how 'traditional' chablis should be from l'ynne marchive. aromas of honey and beeswax, with touches of vanilla or toast. perfectly balanced fruit, slightly honeyed, opening up quite quickly to show the typically evocative classic flinty/steely highly sort-after vivid chablis freshness edge. <b>vegetarian, style: 2</b>	france	7	£32
chenin blanc	robertson 'klippenkop' robertson wines 18 sumptuous tropical aromatics of peach and guava jump out of the glass, off-dry, highly aromatic, full-bodied wine with powerful varietal flavours of pineapple, granadilla, lemon, melon and green apple. good structure, zingy lime freshness with lovely balancing crisp acidity. <b>vegan, style: 5</b>	south africa	1	£22
colombard & gros manseng	côtes de gascogne domaine de miselle 17 if you want something crisp, fruity and very sippable, here's just the tippable... almost sauvignon in style but not so over-powering in acidity. fresh mandarin, lemon and grapefruit are lifted by hints of juicy, tropical peach, melon & hints of freshly sliced green pepper notes. excellent balance, a pure textbook gascon wine! <b>style: 2</b>	france	3	£19
gewürztraminer	mittlewihr, alsace philippe gocker 16 light straw yellow colour with youthful, pale green highlights, it is star-bright with fine, unctuous 'tears' that trickle down the glass. one is immediately overwhelmed by its graceful, charming perfume and aromas, from fresh-cut roses to the most mystic of oriental spices. silky, supple, soft and seductive, yet still dry and refreshing, it has body and structure, with an aromatic finish of juicy, flavourful grapes. <b>style: 4</b>	france	27	£30

melon de bourgogne	<b>muscadet de sèvre et maine 'sur lie'</b> <b>loire valley, château la bigotiere 17</b> left undisturbed on the 'lees' until bottled to pick up yeasty, salty flavour and keep its fresh prickly taste. it is a light bodied wine which is clean, fresh, flinty, mineraly with notes of lime, a distinctive atlantic zing, slightly salty and yet bone dry. <b>vegan, style: 1</b>	france	29	£26
pecorino <i>new to try</i>	<b>colline pescaresi 'caparrone' abruzzo</b> <b>contessa 18</b> 100% pecorino from caparrone district, in the hills west of pescara. fermented in stainless steel and aged for 2 months on lees. delicate floral, stone fruit and citrus aromas lead on to a palate with fresh peach notes backed by a textural minerality, nutty characters, and crisp acidity. one of italy's most interesting and increasingly fashionable varieties! <b>style: 3</b>	italy	26	£26
picpoul	<b>picpoul de pinet 'l'oliphant' languedoc</b> <b>domaine delsol 17</b> single vineyard, estate bottled. opening with fruity & floral aromas of green melon, grapefruit with hints of rose petal, extremely well balanced, fleshy pear, lemon, lime & white grapefruit notes mingling with zippy acidity & tons of dissolved flinty minerals. crisp & super-refreshing finish. elephants? hannibal passed through on way back to rome! <b>style: 1</b>	france	23	£27
pinot grigio	<b>provincia di pavia 'la voluta grande'</b> <b>castel boglione 18</b> crisp & lively dry white, gently lifted aromas of pears, musk, exotic fruits, peach and honey. the wine is complex, rich and full bodied, balanced by a refreshing mineral backbone with an underlying hints of nuts & a gently honeyed persistent finish. <b>vegan, style: 2</b>	italy	6	£21
pinot gris	<b>martinborough 'the edge'</b> <b>escarpment 17</b> 100% martinborough pinot gris, grown on the alluvial gravel terraces for which the district has become famous. the season was exceptionally warm allowing high quality fruit to be harvested early with brilliant perfumed fruit flavours. the style is off dry (7gms residual sugar) showing the pear/white stone fruit flavours this variety is renowned for with a soft ripe backbone and long lingering finish. <b>style: 3</b>	new zealand	36	£31
viognier	<b>languedoc 'domaine de vedilhan'</b> <b>famile fayet 18</b> 100% viognier. unwooded, ultra clean, appealing textbook viognier aromas of honeysuckle, and super ripe pears with a twist of turkish delight, hints ofapricot, honey and pineapple merge into a palate of matching concentrated flavours. fresh vibrant fruit, hint of zestiness, and a satisfying delicate bitterness on the finish - sheer mouth-filling finesse! <b>vegan, style: 3</b>	france	31	£22
viura	<b>rioja blanco</b> <b>viña palaciega de rioja 17</b> 100% viura. the soils are heterogeneous on a balanced alluvial terrain, composed of sand;silt and clay, there are many rounded stones and are slightly alkaline with active limestone. a deliciously dry yet hugely aromatic wine expressing intense flavours of apples and pears with a light floral background. on the palate a freshness and vivacity comes through with an additional handful of lavish fruit. <b>style: 3</b>	spain	35	£26
xarel-lo <i>new to try</i>	<b>catalunya 'mas macià'</b> <b>cam macià, montserrat 18</b> 'charerl-oo'! single vineyard n-w of barcelona, 60-year-old low-yielding bush-trained vines previously used for cava production. 4 months on lees, no oak ageing. aromas of ripe apple and citrus fruit. the palate is nutty and textural with a touch of citrus and salinity, balanced by orchard fruits, and a hint of spice on the finish. produced from bush vines - a delicious crisp spanish white from this historic catalan estate. <b>vegan, style: 2</b>	spain	34	£26

## FEATURED WHITE VARIETAL - SAUVIGNON BLANC

bin bottle

originating from bordeaux, france. it's still found in it's purist expression in the loire valley (sancerre, pouilly fume). however, it also makes superb wines in new zealand, california (where it is sometimes called fumé blanc), australia, south africa, chile – pretty much everywhere!

the most salient characteristic of sauvignon blanc is its distinctive, penetrating aroma, which can evoke scents of grapefruit, lime, green melon, gooseberry, passion fruit, freshly mown grass, and bell pepper. grown in cooler climates and in fertile soils promoting excessive vine growth, herbaceous smells and flavours can dominate the character of the wine, while in warmer regions, the melon, citrus and passion fruit aromas and flavours emerge.

most producers ferment and age their sauvignon blancs in stainless steel to accentuate the wine's crisp, zesty, bracing qualities, while a few barrel-ferment the wine. malolactic fermentation is rare, and barrel-aging usually is limited to a few months' duration

sauvignon blanc <i>new to try</i>	valle central 'viña pelequen' fray leon 18 golden wheat with greenish tints in colour, elegant, tantalising tropical fruit aromas with delicate hints of pineapple & scented white flowers followed by green gooseberry with tenderly hints of lime & melon on the palate, herbaceous flavours marry exquisitely with fresh tingling acidity creating a crisp, zesty, lengthy finish. <b>vegan, style: 2</b>	chile	5	£20
sauvignon blanc	languedoc 'domaine de vedilhan' famile fayet 17 a complex sauvignon blanc from the heart of the languedoc. piercing gooseberry aromas, reminiscent of ripe cool climate sauvignon, coupled with crushed limes on the palate make vedilhan as crisp and refreshing as (dare i say) a pouilly fumé? delivering an ultra clean, mineral character reflecting the terroir of the domaine. zippy acidity makes it the perfect accompaniment to most seafood or white meat dishes. <b>vegan, style: 2</b>	france	21	£22
sauvignon blanc	paarl 'enita' niel joubert 18 ripe, lemony nose with hints of lime and nettles, but more restrained than from say new zealand. now showing hints of passion fruit and fresh grass cuttings, lively fruit filled flavours, zesty hints of lime, good weight in the mouth, easy gooseberry style reminiscent of asparagus tips long, apple zingy finish. <b>style: 3</b>	south africa	24	£23
sauvignon blanc	marlborough southern lights 18 southern lights sauvignon blanc is sourced from established vineyards in marlborough's southern valley region. it is a fresh and vibrant wine, with passionfruit, gooseberries and some melon characters. nice sweetness of fruit with a floral note through the palate, good depth of flavour and a firm finish. <b>vegan, style: 2</b>	new zealand	2	£23
sauvignon blanc	marlborough omaka springs estate 18 vibrant aroma of passionfruit, limes and grassy herbs. nifty and pleasing, fresh and zesty expressing fine flavours of dried grapefruit rind, ripe melons, bursting with limes, passionfruit, gooseberries, grass and lots of juicy fruit-sweetness, herbaceous bell pepper helped with the addition of 11% semillon. crisp, bone-dry finish with just enough acidity to whet the palate for more, more, more.... very tasty! <b>vegan, style: 2</b>	new zealand	30	£30
sauvignon blanc	sancerre 'domaine du pré semelé' rémy, julien et clément raimbault 17 grapes are hand-picked and gently pressed, fermented at 18°C by indigenous yeasts in stainless steel vats - all to preserve natural aromas, elegance and complexity. showing pure sancerre style - fragrant aromas of grapefruit and citrus with a waff of mineral pungency, full and round in the mouth with further fruity grapefruit and orange flavours but also almond nuttiness, supported by elegant zingy lees and acidity. <b>vegan, style: 3</b>	france	8	£36
sauvignon blanc	marlborough cloudy bay 18 pale straw green in colour and enticingly fragrant, reminiscent of a fresh summer fruit salsa - ripe peach, passionfruit, mango and juicy citrus - sprinkled with fresh fennel and a dash of pastis. the palate is rich and succulent, with a zesty citrus and apple-sherbet acidity that leads to a long, lingering, and characteristically crisp finish. <b>style: 2</b>	new zealand	77	£38

<p>chardonnay <i>new to try</i></p>	<p>auxey-duresses, côte de beaune vallet-frères 13</p> <p>founded in 1864 by pierre bouree, now in the hands of the fourth generation of the family, only distributed by top independent wine merchants and michelin-starred restaurants across the country. traditional practices in the vineyard &amp; cellar with ultra-traditional winemaking techniques. no artificial yeasts, regular batonnage to stir up fine lees followed by a minimum barrel-ageing period of 18 months. aromas of fresh almonds and earthy blossom, this wine is very supple and nicely balanced with good length. Complex and fine, this wine has a great following.</p> <p style="text-align: right;"><b>vegan, style: 3</b></p>	<p>burgundy 76</p>	<p>£50</p>
<p>chardonnay</p>	<p>stellenbosch '5 soldiers' rustenberg 17</p> <p>named after the five stone pine trees (five soldiers) that stand sentinel over the farm. whole-bunch-pressed directly to barrel for natural fermentation and maturation. redolent of flint, peach, lime and a hint of nuts. an elegant wine, fermented and matured in 500 litre burgundian barrels (70% new) for 15 months. drinking wonderfully now or will age for up to 7-10 years of vintage</p> <p style="text-align: right;"><b>style: 4</b></p>	<p>south africa 70</p>	<p>£49</p>
<p>chardonnay <i>new to try</i></p>	<p>puligny-montrachet 'les levrans' domaine berthelemot 16</p> <p>a middle ages diminutive for hares of which there were probably many in the area. the vines were planted in 1947 with a south-easterly orientation at an altitude of 230m. the domain uses about 25% new casks which will give an aroma without hiding the characteristics of the wine and the plot of origin. the wine will remain on the lees until july by which time it will be clear and if necessary, a fining agent added, depending on taste and experience. before filtering and bottling. the deep stony soil gives the wine its intensity and elegance typical of the land around puligny. aromas are floral with hints of almond and hazelnut and the wine is fresh and rich in the mouth.</p> <p style="text-align: right;"><b>vegan, style: 3</b></p>	<p>burgundy 74</p>	<p>£72</p>
<p>chardonnay</p>	<p>meursault vieilles vignes 'les chevaliers' domaine bachey-legros 17</p> <p>'old vignes' all planted between 1914-1960 by their grandfather and great-grandfather, they have an average age of at least 60 years. now run and managed by sixth generation brothers sam &amp; leniac. one of meursault's most characterful hillside vineyards, les chevalières offers a very precise bright white fruit with some floral notes and the tingling minerality from limestone pebbles on a steep slope. it will be accessible in youth nonetheless.</p> <p style="text-align: right;"><b>style: 4</b></p>	<p>burgundy 71</p>	<p>£79</p>
<p>chardonnay grand cru</p>	<p>chablis grand cru 'les clos' domaine des malandes 12</p> <p>'our vine of grand cru les clos occupies a surface of 53ha right in the middle of the appellation zone. with a south-eastern orientation, the slope is gentle and at an altitude of 150m. the vines were planted 40 years ago. the style is true to the appellation: austere, even closed but always rich elegant and long on the palate. it is an excellent wine for ageing.'</p> <p style="text-align: right;"><b>vegetarian, style: 2</b></p>	<p>burgundy 72</p>	<p>£83</p>

# ROSÉ WINES

bin

bottle

grenache, cinsault  
& tibouren *new to try*

côtes de provence spéciale 'flûte à corset'  
château montaud 17

france  
bone-dry

33

£29

most interesting addition of tibouren with its unique aroma and character much sought after and highly valued by provence producers however it is not a widely planted variety due to the vines sensitivity and irregular yields from vintage to vintage. using the 'flûte à corset' which is also becoming increasingly hard to find in provence. grenache, cinsault, tibouren. light salmon pink colour, gentle floral aromas, hints of nectarine, redcurrant and 'hard' pears. quite full without being obviously fruity, aromatic & elegant with subtle acidity and crispness. impeccably true to style, superior provence rosé - pure indulgence! **style: 1**

pinot grigio &  
pinot nero

provincia di pavia 'la voluta grande'  
castel boglione 18

italy 4140  
dry

£21

85:15 split. produced from grapes grown in the province of pavia in the lombardia region, northern italy. the ripest grapes were selected from mature hillside vineyards and hand harvested in early september. the extra ripeness allows the dark-skinned pinot grigio grapes develop a slight pink tinge which is further enhanced by the addition of a small proportion of pinot nero grapes to broaden the palate from the same vineyards. **vegan, style: 2**

cabernet  
& merlot

somontano, barbastro 'montesierra'  
bodega pirineos 16

spain 4138  
dry-medium

£20

only a few hours maceration with the skins to preserve all the fruit and freshness. wonderfully clean, it has an appealing strawberry pink colour with blue tones & orange glints. intense aromas of red fruits, violets and sandalwood. elegant on the palate, smooth and harmonious with a pleasant persistence making it very appealing. **style: 3**

zinfandel

lodi region  
discovery beach 17

california 4137  
medium-sweet

£21

a delicious, medium-sweet rose from the north central valley in california. allowed only a short maceration on the skins to impart the beautiful salmon-pink colour, and then cool-fermented to retain freshness and acidity. ripe juicy grapes produce this delightful wine with aromas of fresh strawberries and soft red fruits. mouth-watering summer berry flavours with a hint of candy create this perfectly balanced easy drinking refreshing rose. **style: 4**

# RED WINES

bin

bottle

cabernet sauvignon	languedoc 'saint martin' domaine de l'olibet 16	france	18	£23
	100% cabernet sauvignon. a perfumed intensity of sweet-ripe fruit with hints of ripped mint melds on the palate into a savoury core of creamy classic cabernet sauvignon blackcurranty fruit with ripe integrated tannins, vanilla and good length. a stylish cabernet sauvignon with generous fruit and puissance. <b>vegan, style: c</b>			
cabernet, malbec grande reserva	colchagua 'grande reserva' viña los vascos, domaines barons de rothschild 14	chile	41	£36
	& syrah & carmenere. grande reserve is a benchmark for elegance and finesse in chile. 12 months in oak barrels (50% new). blend of mainly cabernet sauvignon and is produced using traditional vinification and maturing techniques. characterized by the complexity and persistence of its bouquet of cherries and blackcurrants (cabernet sauvignon), strawberries (malbec), raspberries (syrah) and plums, with notes of bay leaves and black pepper (carmenere). round and fleshy like a coffee éclair with silky tannins. <b>style: d</b>			
cabernet sauvignon & merlot	stellenbosch 'bradgate' jordan wines 14	south africa	46	£27
	maturation in new and used french oak barrels for between 12 and 14 months results in a harmonious integration of soft tannins and fruit. ripe blackberry cabernet sauvignon flavours blend easily with the velvety-rich, plummy fruit of the merlot.shiraz adds a spicy, red berry complexity. <b>vegan, style: d</b>			
cabernet franc organic	du gard 'organic' domaine mas barrau 17	france	53	£26
	a wild ripeness of sweet scented fruit twinned with an edgy woodland perfume. scrumptiously juicy fleshy rhone flavours are counter-balanced and intertwined with the savoury crunchy rooty character of cabernet franc. very exciting, totally unmissable - a wine that releases cabernet franc to new levels of pleasure... <b>organic, style: c</b>			
carménère reserve	colchagua valley 'reserve' casas del bosque 17	chile	49	£29
	representing the pinnacle of their winemaker's creative art. 12 months in american & french oak. intense, inky colour while aromas of redcurrants & raspberries intrigue the senses. on the palate rich fruit flavours, well integrated oak, silky tannins join harmoniously to create a truly satisfying & memorable wine with lingering finish. <b>vegetarian, style: e</b>			
gamay	beaujolais-villages non-filtré 'manoir du carra' sambardier 16	france	54	£27
	a decidedly up-market beaujolais from a 'boutique' grower using very low yielding 'old' vines, intense bouquet with aromas of small red fruit bursting through to intense cherries on the palate and the long lasting textbook gamay finish. <b>style: a</b>			
grenache, syrah & carignan	corbières 'cuvée les crozes' château montauriol, rigaud 15	france	42	£25
	long maceration of 3 weeks and is then separated between stainless and 1 yr old oak (50% each). the wine is then blended together after 10-12 months. a most aromatic corbières, with perfumes of violets, thyme and rosemary found everywhere around the vineyard, marked by red fruits (blueberries), with light notes of thyme and pine nuts. its elegance and its power are in perfect balance. bottles individual numbered. <b>style: b</b>			
merlot	du gard 'côté des abricotiers' domaine mas bahourat 17	france	47	£23
	incredibly well balanced and easy to drink, engorged with sumptuous red fruit, rippling with nuances of crushed morello cherries and crunchy fragrant minty dark chocolate. seriously good without being too serious! <b>vegan, style: c</b>			
merlot <i>new to try</i>	valle central 'viña pelequen' fray leon 17	chile	16	£20
	an inviting deep ruby-red colour. rich notes of plums and blackberries are lifted by traces of chocolate and mocha. strong flavours with soft notes of wild fruit. succulent in the mouth, bringing out the woodland fruit, berries, blackberries & slight blueberry flavour. persistent with velvet-textured tannins & a pleasing ripe plum finish. <b>vegan, style: b</b>			

merlot & tannat	côtes de gascogne domaine de miselle 17 deep ruby color with purplish glints. very pure, straight forward nose of red fruits, raspberry, blackberry mixed with a well integrated hint of toasted oak. silky, full-bodied and balanced to reveal lingering, harmonious plummy flavours with supple dry tannins making it the ideal 'food wine'. bringing the french lifestyle a little closer to home! style: b	france	15	£19
nebbiolo	barolo 'alasia' araldica vini piemontesi 14 the most powerful and dramatic expression of the nebbiolo grape, from the town of the same name 9 miles south of alba in piedmont. dark plum, leather and delicate violet aromas, plus notes of vanilla and spice. a full, firm and ripe barolo with an elegant and silky texture, giving a good lengthy finish. widely termed (though one of several!) 'the wine of kings, the king of wines' by its more avid admirers. vegan, style: c	italy	94	£36
pinot noir reserva <i>new to try</i>	valle de casablanca 'alma de los andes' viña ventisquero 17 fruity, aromas of fresh red berries like strawberries and raspberries stand out. Soft notes of spices and hints of vanilla from 15% aging for 10 months in french oak are intermixed. delicate, but with a good acidity, it is fresh with soft tannins, providing freshness and silkiness. Persistent in the finish, in which notes of fresh fruit, vanilla & spices are once again apparent. this is a wine which has plenty of almost hand-crafted charm. vegan, style: a	chile	48	£25
pinot noir	marlborough 'brent marris' marisco vineyards 16 beautifully perfumed, this pinot noir is bursting with bright red fruit and wild herb aromas complimented by some exotic oak spice. flavours of warm ripe red cherry and raspberry are complemented by fine, silky tannins and a long savoury structure. subtle hints of chocolate and spice on the finish complete a wine of charm and distinction from brent marris, marlborough born and raised! vegetarian, style: a	new zealand	58	£30
pinotage	darling region 'chocoholic' darling cellars 17 8-12 months months on staves to add complexity and layers. a vibrant display of fresh fruit and flavours that includes turkish delight, chocolate, red and black cherries, vanilla, red plum and butterscotch. the flavours follow through on the palate with a fresh acidity to accompany you to all occasions! <i>seductively smooth, sensually soft, subtly sweet, mouthfillingly moreish, unashamedly addictive, decadently pinotage.</i> style: d	south africa	59	£26
primitivo <i>new to try</i>	del salento 'conviviale' adria vini 17 rich, characterful, southern red from the manduria zone in the salento region. this is the heartland of primitivo -famed for generous, concentrated wines from old unirrigated bush vines. a warm, richly flavoured red with aromas of blackberries, dried fruits and sweet spices. on the palate it displays plum and black cherry fruit and hints of dried figs - with ripe tannins balanced by fresh acidity vegan, style: d	italy	101	£24
sangiovese	di puglia 'la voluta grande' castel boglione 17 from salento peninsula, no wood ageing, medium bodied, everyday drinking red with aromas of red berry & damson fruit, fresh and lively on the palate with juicy berry fruit & a hint of spiciness, balanced by tangy acidity & soft easy ripe tannins. vegan, style: d	italy	13	£20
sangiovese & cabernet	chianti colli fiorentini 'prestige' tuscany, azienda uggiano 15 90:10 sangiovese:cabernet sauvignon, spending 6-8 months in big oak casks 30/60Hl to add further complexity. elegant aromas of cherry and spice mingle in this attractive light chianti. ripe black fruits & sour cherry flavours on the palate, more spice, mellow oak characters add a hint of milk chocolate through to mouth-watering finish. vegan, style: c	italy	50	£26
shiraz	south-eastern woolloomooloo 17 deep and inky in colour this wine displays a nose of rich ripe plum and blackcurrant flavours with a touch of mint. smooth and full bodied on the palate with spicy flavours of dark berried fruit, velvety tannins and a long lingering finish. vegan, style: c	australia	14	£21

shiraz	<b>big rivers 'murphy vineyards' trentham estate 17</b>	australia	51	£23	harvested at full ripeness, fermented on skins for seven days, aged with select french and american oak. showing lifted spice and plum on the nose. delightfully ripe and flavoursome style, peppery, bulging with rich rounded supple sweet lifted fruit seamlessly balanced with just a hint of spice from subtle oak influences, soft tannins, with an appealing finish. <b>style: d</b>
shiraz	<b>langhorne creek 'selkirk' bremerton wines 15</b>	australia	75	£34	named in honour of their ancestral home. traditional open-top fermenters, no fining. 18 months in selected new and older fine grain american oak. deep and inky in colour this wine displays a nose of rich ripe plum and blackcurrant flavours with a touch of mint & lifted white pepper. these grapes are picked at optimum ripeness and blended to create an approachable fruit driven, complex wine. full, structured on the palate with savoury spicy flavours of dark berried fruit, supple velvety tannins & well-integrated oak. <b>style: d</b>
syrah & mouvèdre	<b>stellenbosch 'pepper pot' edgebaston 16</b>	south africa	45	£27	french and american oak barrels for 11 months, created to show the fresh, fruity and spice driven flavours of these rhone varietals. the colour is youthful and purple/red. the nose is one of crushed black pepper, dark mulberry and mixed berry coulis. pure, clean dark red berry flavours flow onto a smooth palate. <b>vegan, style: c</b>
tempranillo reserva	<b>rioja reserva, oyón, rioja bodega el meson 14</b>	spain	56	£32	tempranillo 100% from the rioja alta and rioja alavesa. it's complexity and potential are remarkable. brick-cherry red. hints of oak aromas stand out over the ripe fruit. developed, spicy fragrance with hints of plums, chocolate and leather. fairly mature palate with round, complex lengthy vanilla flavours from 18 months aging in american oak casks with a particularly broad, layered structure. <b>vegan, style: d</b>
tempranillo & mazuela	<b>rioja barrel aged 'zarabanda' vinedos de solarano 15</b>	spain	19	£24	hand harvested tempranillo & mazuelo, 'semi' crianza, aged 8 months in a mixture of american and russian oak barrels. a delicious 'modern' rioja with a deep colour and ripe plum and cherry fruit aromas. richly flavoured, substantial with dominant fruit & a smoky, spicy dimension from the oak maturation. <b>vegan, style: c</b>
temp, merlot, cabernet, syrah	<b>tierra de cadiz, andalucia 'the bullseye' bodega barbadillo 17</b>	south spain	17	£19	the passionate character of the tempranillo enhance the cabernet, merlot & syrah, an intense cherry-red colour with violet tones highlighting its youthful nerve, fruity aromas of ripe red berries and a hint of spice introduce the fresh flavours & soft, solid tannins found on the palate, finish is long & harmonious with persistent reminders of the lush aromas of this distinctive & original coupage. unique wine 'right on target' for any food pairing. <b>style: c</b>
tempranillo, merlot, cab...	<b>somontano 'marbore' bodega pirineos 06</b>	spain	93	£33	paying homage to one of the most representative peaks in the pyrenees, is their 'signature wine'. indigenous and european varieties are used looking for diversity and personality of the area. great elegance and finesse. a good nose, well structured where red fruits, confectionery, bitumen and toasted wood combine well alongside spices such as pepper and nutmeg and hints of butter and chocolate. the wood just melts into the fruit while being all wrapped up in excellent quality tannin. powerful without being aggressive. <b>style: c</b>
zinfandel	<b>lodi region 'old vine' scotto family wines 14</b>	california	57	£26	this important usa grape is the same as southern italy's primitivo. stainless steel fermentation, 24 maturation in second- and third- year french oak barrels. very cassis and bilberry on the nose, the fleshy mix of black fruits have a dark chocolate richness. the tannins are ripe ensuring a supple, fleshy feel to the palate with a lick of vanilla and a hint of spice, a weight of sweet fruit that gives lushness on the finish. <b>style: d</b>

## FEATURED RED VARIETAL - MALBEC

bin

bottle

as argentina's flagship grape and the most widely planted, the malbec grape drastically changed the landscape of the country, the economy and the international wine community. the varietal is recognized for its depth of colour, strong bouquet of aromatic fruits – including plum, raisin, and violets – set upon supple tannins and a velvety textured finish.

though every malbec varietal contains basically the same genetic structure, the effects of *'terroir'* can drastically change the taste of the grapes and the characteristics of the wine that results. argentine malbec tends to have smaller berries in tighter clusters than its french counterpart. often the wine is softer with greater intensity of rich fruit flavours. french malbecs have more tannins present, greater structure which suggests they age better although those from the argentine are certainly improving over the last few years.

we thought we'd tempt you with a few alternatives to discover – *enjoy your choice..* .

malbec	western australia the listening station 17	australia	103	£24
	intense ripe blackcurrant aromas with aromatic spices of clove and vanilla. black current and black berry fruit flavours are backed by fine, well structured tannins. the ripe fruit is sumptuous and lingers on the palate. beautifully restrained and elegant malbec from cool western australia. <b>vegan, style: c</b>			
malbec	languedoc l'haute vallée de l'aude 17	france	102	£24
	not a blend but standing alone for once! complex without being clumsy, raspberries to fore backed up with buttery chocolate truffle richness. mulberries, crème de cassis with touch of underlying parma violets. mid-weight true french classic. <b>style: c</b>			
malbec	mendoza 'jules verne' bodega nieto senetiner 17	argentina	52	£27
	aged in french oak for 10 months for added depth and complexity. a deeply-coloured, powerful red with great concentration of berry fruit. complex flavours of plums, figs, dried cherries with a smoky vanilla character, juicy fruit & great balance on the finish. a deep, dark blockbuster from 40+ year old vines. <b>vegan, style: d</b>			
malbec & merlot	cahors 'tradition' château pineraie 16	france	55	£30
<i>new to try</i>	where it all started!! 85% cöt (malbec) and 15% merlot with the grapes being hand sorted according to very strict specifications. fermentation is controlled to 30 degrees with maceration on the skins from 2-3 weeks, including frequent pumping over and aeration. the wine is then aged for one year in oak barrels, 30% of which are new barrels. it's only lightly filtered before bottling to preserve fruit quality and character. intense berry fruit with plum, blackberry and lots of spice. vanilla and soft oak as well as violets and a potpourri character add complexity, which is balanced by gentle tannins. smooth and sumptuous, expressing the almost tender notes of malbec. rural, complex & complete. <b>vegan, style: d</b>			
malbec & cabernet	mendoza 'amancaya' bodega caro, barons de rothschild 16	argentina	104	£33
	amancaya is the native indian name of a flower of the andes that you can find in the mendoza area. 12 months in oak barrels (20% new). from the chateâu lafite stable. aromas of red and dark fruit, filling out with notes of vanilla, spices and mocha coming from the french oak. fruit driven wine, with appealing red and black cherry flavours, blackcurrant and plums with a hint of vanilla, mint and cedar. has a pleasant tannic texture, fine, mellow tannins, round and well-balanced. <b>vegan, style: d</b>			
malbec	mendoza 'monteagreló' bodega bressia 16	argentina	86	£34
	there's something very special going on down a dusty track in one of the farther-flung out posts of mendoza. walter bressia - a winemaker for years, "for other people..." as she puts it, and son walter are hand-crafting their own very intensely personal wines. there's a kind of secrecy to their source, gnarly old things, beautifully tended, but there is alchemy back at the bodega, production is tiny. pure and powerful yet elegant and aromatic, this is a deeply compelling malbec. the lifted red fruit aromas on the nose are reflected on the palate along with layers of mineral, fruit and balanced acidity to deliver a long finish, very more-ish! <b>vegan, style: d</b>			

cabernet, merlot & cabernet franc	château batailley pauillac, 5ème cru classé 11 Or 14	bordeaux	80	£72
	<p>&amp; petit verdot. château batailley is one of the oldest properties in pauillac. the name of this land comes from the battles that took place during the 14th century on the plateau which gives access to the nearby château latour. deep ruby, purple colour, showing quite a nutty nose, deeply fruited, elegant blackberry and blackcurrant and truffle flavours, notes of cigar box, pepper and spices lead to hints of liquorice and earth on the finish, now showing a much more appealing, firm but not over-the-top style.</p> <p style="text-align: right;">style: c</p>			
cabernet sauvignon & merlot	château cantenac brown margaux, 2ème cru classé 12	bordeaux	81	£103
	<p>at the beginning of the 19th century, john lewis brown –the esteemed animal painter of scottish descent– bought the estate and its holdings. designed by brown in a traditional tudor style, the château made the ideal venue for brown’s famous parties, when he took pleasure in showcasing his love of fine wines. now under new management with josé sanfins in charge, methods have changed, and the vineyards are run in a more sustainable fashion. characterised by a great finesse, elegance and power. on the palate the wine has volume, great depth, richness complemented by silky tannins &amp; an elegant complex finish.</p> <p style="text-align: right;">style: c</p>			
cabernet sauvignon & merlot	château pichon-longueville-baron pauillac, 2ème cru classé 07	bordeaux	82	£156
	<p>whilst cabernet dominates the blend, merlot is a key component with plots next to Ch Latour providing elegance &amp; freshness. opaque, dense in the glass with expressive, deep, fully-ripe berry characters on the nose. there is a lovely weight of fruit on the palate &amp; a very nicely balanced sense of proportion. refined impression is encouraged by finely expressed tannins as well as a distinctive mineral vein. cabernet content here, some 65%, asserts itself well though conversely there is a lush, openness on the mid-palate.</p> <p style="text-align: right;">style: d</p>			
cabernet, merlot & malbec	stellenbosch ‘signature’ ernie els wines 12	south africa	83	£86
	<p>ernie and jean have been friends from an early age. as they travelled the world to promote their respective careers in golf and wine, they decided in 1999 to combine their efforts and formed engelbrecht els vineyards, where they could produce wines that would reflect their personal styles. in december 2004 they opened their newly built winery, and for them a dream had come full circle. fruitcake aromas are rounded off by a subtle oak spice to the finish. there are also distinctive earthy undertones to this ‘claret’. the fruit from the aroma follows through onto a seductive mid-palate, supported by a silky mineral feel with hints of oak and backed by a sweat tannin finish.</p> <p style="text-align: right;">style: d</p>			
cabernet & shiraz	stellenbosch ‘proprietors blend’ ernie els wines 15	south africa	84	£48
	<p>this has to be the finest vintage of the proprietor's blend yet! a cool, concentrated ripening season resulted in an elegant yet resolute wine of great demeanor. the nose is finely tuned cassis, a touch of earth, graphite and meat spice. the silky structure is built like a sky-scraper, towering over a full-bodied, deeply textured palate. cabernet sauvignon and the other bordeaux cultivars produce a classic feel, with 21% shiraz adding a spicy, savoury complexity. the initial mineral impression is followed by juicy plum and black cherry flavours and concludes with a smoky coffee aftertaste.</p> <p style="text-align: right;">style: c</p>			
corvina, rondinella...	amarone della valpolicella ‘la colombaia’ giacomo montresor 15	italy	85	£45
	<p>made from a blend of corvina, rondinella and molinara grapes grown in montresor's valpolicella classico vineyards. the grapes are hand harvested at the end of october. the late harvested grapes are dried for four months (until february following the vintage) and then crushed. fermentation takes place in stainless steel for four months followed by maturation in slavian oak casks and small barrels for 2 years. ripe, warm and generous on the nose with plum and cherry aromas and hints of dried fruits. full bodied and richly flavoured with rich berry and plum fruit, supple tannins and a spicy finish, with the characteristic dry bite of good amarone.</p> <p style="text-align: right;">style: c</p>			
grenache, syrah & mourvedre	châteauneuf-du-pape ‘château fargueirol’ pierre revoltier 15	rhône valley	73	£42
	<p>70:20:10 with a third aged 9-12 month in oak. château fargueirol basks in its exceptional location in the north of the appellation, surrounded by vines at slight altitude with a splendid view of mont ventoux, the rhône river and the castle of châteauneuf du pape. gorgeous nose of kirsch, violet &amp; sweet cherry peppercorns, licorice and a lovely minerality dominate the palate intertwined with balsam wood, earth, briery berry fruit, blackberry and spice. elegant, pure, fresh, and full-bodied, a classic example of a marriage between finesse and power.</p> <p style="text-align: right;">style: c</p>			

pinot noir	<p>gevrey-chambertin. monopole 'clos de la justice' bernard vallet 14</p> <p>the vallet family is own the entire single vineyard of clos de la justice one of a handful of producers in the cote d'or who continue to use ultra-traditional winemaking techniques. grapes are selected from vines of a minimum 15 years of age, after pressing the juice is decanted then fermented in open wooden casks using only natural yeasts and no temperature control. they don't have a fancy bottling line here - usually a pipe is inserted into the bottles without any filtration and just a candle to check that it's clear! robert parker wrote: 'clos de la justice has only a level of village but has the quality of a 1er cru. it is one of the best gevrey chambertin'</p> <p style="text-align: right;">style: a</p>	burgundy	87	£82
pinot noir	<p>nuits saint georges 'vieille vignes' jean-rené nudant 15</p> <p>from vines 50+ years, ageing in new and two previous vintages oak barrels, light filtering, bottled by hand. intense colour with expressive aromatics revealing typical youthful aromas of sweet red cherries, rose &amp; liquorice. palate is flooded with complex generous cherry and black fruit hints, with a sprinkling of clove &amp; vanilla, elegant well-defined tannins, overall a muscular NSG with firm tannins.</p> <p style="text-align: right;">style: b</p>	burgundy	78	£71
shiraz	<p>padthaway-langhorne creek 'the boxer' mollydooker 16</p> <p>'one of the absolute favourites among our lefty wines. this year, hints of the blue-eyed boy make themselves known on the nose and the palate. with aromas of blueberry, raspberry, violets, cedar and tobacco, it has a kaleidoscope of flavours that explode in your mouth with layers of blackberry, licorice, and spicy sweet fruit. super-rich and opulent with a lingering finish of dark fruit and vanilla-oak. there's a reason everyone asks for the boxer by name. incredible power and purity.' the label depicts a boxer with two left gloves; sure to knock you out! 17.0% Vol...</p> <p style="text-align: right;">style: e++l</p>	australia	88	£45
shiraz	<p>langhorne creek 'old adam' bremerton wines 14</p> <p>a stunning example of premium langhorne creek shiraz, showing richness and density integrated with fine elegant oak, giving a structural long finish to the wine. 'we are in a unique position in that we are able to keep all parcels of our wine separate from the time of picking through fermentation to oak maturation. following some barrel maturation, each parcel is assessed, and the most outstanding parcels of shiraz are allowed further maturation before being blended to create the old adam. the concentrated, high quality parcels of fruit were fermented in open vats, then matured for 24 months in new specifically selected, extra fine grain, american oak. an additional 12 months in bottle allows full ingeration fo oak and fruit tannin'.</p> <p style="text-align: right;">style: d</p>	australia	89	£61
syrah	<p>stellenbosch 'jean englebrecht' cirrus wines 07</p> <p>syrah 94%, viognier 6%. appearance: dark, intense. aroma: rich, classic red fruit aromas, most notably plum and mulberries, are immediately prevalent on the nose, and supported by subtle floral aromas emerging from the small amount of viognier added to the wine. palate: this initial orange peel impression from the viognier is overpowered by attractive red fruit flavours on the mid palate. the wine shows ripe, oaky tannins and a well-structured finish.</p> <p style="text-align: right;">style: d</p>	south africa	91	£52
syrah & viognier	<p>côte-rôtie 'la germine' benjamin &amp; david duclaux 12</p> <p>the duclaux family own 6.5 hectares in the cote blonde. 5% is planted with viognier, and there are parcels of syrah dating back to 1940 and 1960, some have just been replanted. they have been bottling their wine since the 1978 vintage, and during the 1990's introduced various new practices - vendage vert, no destalking, dellestage and remontage for extraction, introduction of new oak, in 1998 they stopped fining and filtering their wine. the first year is spent in demi-muds &amp; the second in barriques. david, and now brother benjamin are involved, with their father edmond.</p> <p style="text-align: right;">style: c</p>	rhône valley	92	£72

## FEATURED CHAMPAGNE HOUSE - CHAMPAGNE VOLLEREAUX

a 'boutique' champagne house which is still family owned and family run. the vollereaux family owns vineyards of 40 hectares, split up between the principal vintages of the champagne region and mainly on the slopes of epernay. it is in pierry, one of the shrines of the history of winemaking in champagne that the vollereaux house vinifies and sells its champagnes. vollereaux champagne is the fruit of five generations of family tradition based on the constant search for rigour and perfection, where experience and 'know-how' have been developed from working the vines up to the total elaboration of champagne. more than 20,000 private customers throughout france have given them their trust, with loyalty resulting from our constant monitoring of the quality of our champagnes

*'reasons to be cheerful...'*



house 'réserve'	vollereaux 'white foil' - brut réserve nv	half	61	£20
		bottle	62	£39
		magnum	3062	£80

a blend of three varieties of grapes from the champagne region (1/3 chardonnay, 1/3 pinot noir and 1/3 meunier) that complement each other marvellously and make it a well-balanced wine. delicate, supple and fruity, three different years of reserve stock are blended to achieve a consistent level of quality. it may be savoured as an aperitif or accompany an entire meal. it's the right champagne for every occasion! **vegan, style: 2**

single vintage	'grande cuvée marguerite' millesime 08	69	£59
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a prestige vintage of the maison vollereaux, this is the product of our top batches and of our finest vintages. offering aromas of figs, dried apricots, jellied fruit and an aftertaste that is delightfully long-lasting, complex and flavourful. fruity and robust, it is the blending of 75% chardonnay and 25% pinot noir that guarantees the potency and elegance of the marguerite single vintage. **vegan, style: 3**

rosé	'rosé de saignée' brut nv	half	1070	£22
		bottle	66	£43
		magnum	3066	£87

100% pinot noir. this champagne is produced by the grand, classic champagne-region method of direct maceration of pinot noir, known as 'saignée'. only a handful of houses where the quest for quality permit the winemaker to take a risk in doing this (most rose champagnes are made by blending red with white wines). this rosé champagne is potent and full-bodied, marked by red berry aromas. a delight as an aperitif and to accompany dessert. **vegan, style: 3**

**BUBBLY - WHITE**

bin

bottle

prosecco  
spumante

veneto `sestiere castel 4357`  
fabiano nv

italy 60

£25

named after the street of the very first fabiano wine business, a wine merchants, just off saint mark's square in venice. 100% glera (prosecco) grapes. elegant fruity aromas of pear, apple and citrus. delightfully smooth & fresh, with plenty of light, refreshing bubbles. fresh, fashionable with that touch of venetian elegance ... simply the perfect aperitivo to start a perfect evening!

style: 4

english sparkling

herstmonceux, east sussex  
henners nv

england 105

£44

henners name derives from lawrence's french ancestry henners dubois who was forced to flee paris during the french revolution. 33% chardonnay, 33% pinot noir, 33% pinot meunier. 10 g/l dosage. proportion is fermented in aged oak barrels to add subtle character and layers to the wine. this wine spends over 27 months on its lees. biscuity brioche on the nose, with delicate white flower and full fruit. citrus, apple and 'leesy' characters add complexity to the palate.

vegan, style: 2

italian vintage  
blanc de blanc

franciacorta `milledi` lombardy  
ferghettina 17

italy 1081

£51

100% chardonnay. single vintage. 36 months on the lees. franciacorta docg. `milledi` is ferghettina's flagship sparkling white wine. matteo gatti, roberto's son has `re-invented` the wheel with his flat interior sided square base clear bottle which rises like a pyramid. not a design statement but a means to achieve greater (two and a half times compared to traditional) yeast contact throughout secondary fermentation in the bottle - pretty obvious really! fresh and elegant with white flower and citrus notes. palate is complex with brioche & more citrus characters giving lovely weight & texture. persistent, fine mousse. originality, functionality, chic & a magnificent drink too.. elegance personified!

vegan, style: 2

champagne  
grande marque

tours- sur-marne `la cuvée`  
laurent-perrier nv

france 63

£59

the flagship of laurent-perrier, it embodies their individual house style: deliciously fresh and easy to drink. a blend composed of over 55 different crus (with an average 94% rating). 45% chardonnay, 40% pinot noir & 15% pinot meunier. pale gold in colour with a fine and regular bead. delicate and complex with hints of citrus and white fruit. consistently delicious, crisply fresh, distinctly fruity with good balance & length.

style: 2

champagne  
grande marque

reims `yellow label`  
veuve clicquot brut nv

france 64

£69

highly regarded all over the world since its foundation by madam cliquot in 1772, still inspired by her motto... `one quality, the finest`. identifiable by its full flavour and long fruity aftertaste, as by the distinctive packaging.

style: 2

champagne  
prestige cuvée

epernay `dom perignon`  
moet & chandon 06

france 65

£220

dom pérignon was the 17th century benedictine monk who's goal was "to make the best wine in the world". for a young monk just 30 years old, it took a visionary spirit and exceptional audacity to set such lofty ambitions. he succeeded in transforming the history of wine and is known today as the person who "invented" champagne. chardonnay and pinot noir are used in roughly equal proportions without one variety dominating the other. showing incredibly smooth, creamy fruit with perfect balance and weight. as it ages, it takes on wonderfully toasty aromas and a finesse equalled by very few others.

style: 2

champagne  
prestige cuvée

reims `cristal`  
louis roederer brut 07

france 68

£270

the jewel of the house of louis roederer is cristal, created in 1876 for tsar alexander ii, fearing assassination he ordered that bottles be made clear to prohibit hiding a bomb within them, this flat-bottomed bottle needed to be made from stronger, clear lead crystal, hence the name. an intensely floral bouquet fragrant with almonds, hazelnuts and wild flowers is complemented by a touch of acidity to mark a finish of elegant persistence. light and fresh, this is undoubtedly a champagne of admirable magnitude.

style: 2

## BUBBLY - ROSÉ

bin

bottle

rosé

'cuvee rosé' tours-sur-marne  
laurent-perrier nv

france

67

£89

blended from 10 different 'crus' (villages) situated mainly in the south and north areas of the montagne de reims - including the famous côte de bouzy - notably from the finest crus of ambonnay, bouzy, louvois and tours-sur-marne. 100% pinot noir. elegant, with colour changing naturally from a pretty raspberry hint to salmon-pink. precise and very crisp aroma. wide range of small red fruits: strawberries, redcurrants, raspberries and black cherries. its amazing freshness is the dominating note. intensely fruity flavours, clean, well-defined and slightly sharp, the wine then opens up to provide an impression of plunging into a basket of freshly picked red berries: strawberries, morello cherries, blackcurrants & raspberries. supple & rounded on the finish.

style: 2

## PUDDING WINES

bin

often regretfully overlooked as the dinner comes to the final course. seize the opportunity to lift and enhance your dessert with a complimenting glass (why not double up to a 100ml for twice the pleasure..?) or share a half bottle of our carefully chosen pudding wines.

when was the last time you had one, try one, you'll be pleasantly surprised... .

petit manseng

moelleux gascony 'carte bleu'  
domaine de miselle 16

75.0cl france  
- 50ml glass

98

£25

£1.75

attractive citrus fruit aromas and a rich palate redolent of pineapple, peaches, grapefruit and honey offset by a fine acidity on a seductively sweet finish. quintessentially français! fantastic as an aperitif, preserved foie gras & all paté, cheeses particularly blue such as roquefort and *even* excellent as a lighter dessert wine especially when fruit or chocolate based.

style: 4

semillon &  
sauvignon

monbazillac 'domaine de grange neuve'  
castaing et fils 15

50.0cl france  
- 50ml glass

97

£25

£2.55

small parcels of late picked grapes from monbazillac near bergerac. with a fabulous colour which deepens over time. it is an extremely elegant wine with dominant overtones of honey, acacia and peaches and hints of citrus fruits and crystallised 'mirabelle' plums. serve chilled as an aperitif or with foie gras, it also goes very well with cheeses such as bleu d'auvergne, roquefort & fourme d'ambert. luscious, rich with a backbone of fine acidity.

vegan, style: 5

semillon, sauvignon  
& muscadelle *new to try*

sauternes. grand vin de bordeaux  
château jany 16

37.5cl france  
- 50ml glass

96

£23

£3.15

a small 18ha property based in barsac owned by the turtat family for 3 generations (grandfather worked at château yquem before buying the estate) producing about 250 cases a year. late harvested semillon 90%, sauvignon 5%, muscadelle 5% on chalky and gravelly soil, vinified in stainless steel, delicious notes on the nose of citrus & dry fruits (apricot, mango) with rich, ample flavours of apricot & honey, whilst retaining its wonderful freshness. one of the finest unclassified sauternes.

style: 5

riesling

noble late harvest 'mellifera'  
jordan estate 16

37.5cl south africa  
- 50ml glass

95

£36

£4.90

100% rhine riesling. a small south-facing 21-year-old block of riesling is home to this limited-release wine. situated at 280m above sea level on glenrosa soil, the vineyard is planted to geisenheim clone 239 on richter 110 rootstock. misty weather during veraison encouraged botrytis (pourriture noble) which concentrated the flavours and sugars. the utmost patience was needed to make this wine, taking the whole day to press the raisined berries. the juice was racked into a stainless-steel tank and fermented at 16-17°C with a specially selected strain of yeast capable of handling higher sugars. delicate, floral and fresh ripe apricot bouquet with a limey citrus twist. sun-dried peach and apricot flavours with a well-balanced acidity add elegance to the long rich finish.

vegan, style: 5

## FEATURED ITALIAN SPARKLING - FRANCIACORTA DOCG 'MILLEDI' FERGHETTINA

one of the emerging estates in Italy's booming sparkling wine sector. Roberto Gatti spent 20 years as cellar master and viticulturalist at Bellavista, one of the early pioneers of the Franciacorta region, before creating Ferghettina in 1990.

A new winery and cellars, started in 2002, were completed in 2005 and sit in a magnificent location overlooking the beautiful Lake Iseo. Roberto is assisted by his daughter Laura, also an oenologist, shortly to be joined by his son Matteo.

The Gatti family control production of Chardonnay and Pinot Noir, using only half of the grapes available for their production of 300,000 bottles. Meticulous attention to detail, skillful blending and long bottle maturation give wines of great finesse and individuality.

### 'milledì'

**100% chardonnay - single vintage - 36 months on lees**

Matteo Gatti, Roberto's son has 're-invented the wheel' with his flat interior sided square base clear bottle which rises majestically like a pyramid.

Not a design statement but a means to achieve greater yeast contact (two and a half times compared to traditional round bottles) throughout the secondary fermentation in the bottle. This leads to even greater finesse, with amplified flavours and aromas (pretty obvious really!)

Originality, functionality, chic & a magnificent drink too.. elegance personified!

*'the 'Italy's answer to champagne' tag is unavoidable but these wines are much more than that'*

#### FAST FACTS

Gatti family manage 120 hectares of vineyards in six localities within the DOC, each vineyard is individually vinified, cuvée is assembled the following spring. Secondary fermentation in bottle, wine rests on the lees for 36 months.

20,000 bottles per year.

Franciacorta; southeast of Lake Iseo, Brescia province, Lombardy, North Italy.

'milledì' name stands for 'one thousand days' on the lees.

Suitable for vegetarians.



#### SIGHT

straw yellow, with gold-green hues and tiny, persistent perlage

#### PALATE

fresh and elegant with white flower and notes of citrus fruit

the mousse is fine and persistent

the palate is complex with brioche and more citrus characters with a mineral freshness giving lovely weight and texture

long, memorable finish





**BAS-ARMAGNAC 42% vol VSOP**

located in the heart of gascony in the prestigious bas-armagnac area, the 28 ha of vineyards, merged around the cellar, spread over slopes on typical loamy-sand soils called 'fawn sand'. this terroir, perfectly suited to white grape production, gives birth there to noble vintage, elegant, full of freshness and liveliness côtes de gascogne wines.

**TASTING NOTES**

**COLOUR**

a beautiful and limpid amber shade with light green glints.

**BOUQUET**

you will be seduced by its intense bouquet steeped with delicate prune, gingerbread and toffee aromas. aeration reveals superb notes of candied fruit, rancio and toast.

**PALATE**

the palate is bold, smooth, delighting and brings fine oaky vanilla and fruity savours. good length and elegance on the finish. a brandy to discover.

**WINEMAKING**

rigorous winemaker assessment took place to ascertain the optimum harvest dates for individual plots. ugni blanc grapes are harvested at perfect maturity, while the temperatures are low in anticipation for cold settling, preserving the vibrant fruit flavours.

upon delivery at the winery, the harvest, constantly protected from oxidation, follows a traditional winemaking process:

- skin-contact maceration
- pneumatic pressing
- cold settling
- cold liquid stabulation during 8 to 10 days
- fermentation at low-temperatures to preserve the bouquet

**FAST FACTS**

**COUNTRY:** france  
**APPELLATION:** aoc bas-armagnac  
**TOWN:** caupenne d'armagnac  
**SOILS:** loamy-sand

**ALCOHOL:** 42.0% vol.  
**GRAPE VARIETY:** 100% ugni blanc  
**MATURATION:** 10 years in french oak barrels

**MATCHES:** the way of serving this armagnac simply depends on the moment and the mood. at the end of a meal to fully enjoy its true character. in an innovative style, as an aperitif, blended to make numerous cocktails - you choose!

