

Wine Menu

Welcome to our wine offering, before we begin I would like to explain how we like to do things...

All of our wines are picked on merit, personally tasted by myself (well someone had to do it!) .We hope that you get as much pleasure picking your wine as your food. There are brief tasting notes explaining about each of the wines, if you have any questions the list can't answer then Juan and his team will be glad to assist you.

We have classified the list according to grape type rather than region or conventional French names to assist you in choosing your wine, meaning if you are not so sure about wines but let's say you know you like sauvignon blanc, look at that section of the list to try something different but with the same basic structure you know you like.

We hope our enthusiasm about wine shines through these pages and that the list inspires you to try something different. Please don't feel intimidated about it in any way..... We are here to help,

Happy "quaffing"

Alan & the team

P.S. The casual nature of our service means that after we pour the first glass the rest is down to you.....enjoy!!

P.P.S. I have highlighted my favourite selections with..... "AB" under the bin number.

P.P.P.S. Please note that certain vintages may change (sometimes for the better!) during the life of this printed list. We will endeavour to get the correct vintage as listed, but if not available we will choose the next available one that is closest in style.

...and a final note, always ask the staff, you never know there might be some crackers lurking behind the scenes that we need to get rid of...

" One holds a bottle of red wine by the neck,

a woman by the waist,

and a bottle of Champagne by the derriere."

Unknown

Wines by the Glass & Carafe

	Glass	Carafe
'Bubbles'		
Prosecco	€8	N/A
Rose Pinot Noir	€8	N/A
Louis Roederer NV Champagne	€14	N/A
White		
Sauvignon Blanc La Closerie des Lys	€5	€15
Chardonnay Reserva, Viu Manent	€5	€15
Airen Clearly Organic	€5	€15
Pinot Grigio Gregoris	€6	€18
Red		
Grenache/Syrah QEF	€6	€18
Tempranillo Basiano	€5	€15
Malbec Piropo	€5	€15
Pinot Noir Domaine Guillot-Broux	€7	€20
Domaine Houchart Rose Cotes de Provence	€7	€20

Champagne & Sparkling Wine

In the immortal words of Noel Coward *"Why do I drink Champagne for breakfast? Doesn't everyone?"*

There can be no better way to start an evening or a celebration than with champagne.

Three grape varieties are used in the production of Champagne — Pinot Meunier, Pinot Noir and Chardonnay. The bubbles in champagne are a natural phenomenon and it is the second fermentation in the bottle that causes the bubbles.

The main difference between various Champagne brands or houses, is in the making of the cuvée, or the blend, first done by the now famous Dom Pierre Pérignon.

A champagne house builds a reputation based on the particular style of blend of its non vintage wine, each year the wine must be consistent and this is the job of the cellar master. Once you find a house style you like, it will be available year after year as long as that house exists. In especially good years, some vintage champagne is produced. The extra depth in taste is well worth the extra cost of these wines.

We have chosen Louis Roederer as our house champagne a fantastic champagne with a very long and interesting history and makers of the übercool Cristal (Created in 1876 for Alexander II Tsar of Russia)

"I only drink Champagne when I'm happy, and when I'm sad. Sometimes I drink it when I'm alone. When I have company, I consider it obligatory. I trifle with it if I am not hungry and drink it when I am. Otherwise I never touch it - unless I'm thirsty."

Lily Bollinger

<i>BIN</i>	WINE	VINTAGE	PRICE
<i>1</i>	Prosecco, La Riva dei Frati, Italy.	<i>NV</i>	<i>€35</i>
<i>AB</i>	<i>Italy's version of champagne, famous in Bellini's from Harry's bar in Venice or just great on its own as a pre dinner drink.</i>		<i>€8 glass</i>
<i>2</i>	Pinot Rose, La Marcha, Cuvee Brut, Italy.	<i>NV</i>	<i>€35</i>
	<i>Girls this one is for you!! A Italian rose that does all the right things.</i>		
<i>3</i>	Louis Roederer Brut Premier, Reims, France.	<i>NV</i>	<i>€65</i>
	<i>In my opinion, quite simply the best value for money non vintage champagne on the market!!</i>		
<i>4</i>	Louis Roederer Blanc de Blancs, Reims, France.	<i>2004</i>	<i>€75</i>
	<i>100% chardonnay gives this a really warm comforting feeling, if you like your champagne smooth, this is for you.</i>		
<i>5</i>	Louis Roederer Brut Vintage, Reims, France.	<i>2004</i>	<i>€80</i>
	<i>The light amber shows off the beauty of the pinot noir. An exuberant, lively mousse leads onto citrusy orange and hazelnut notes opening into more baked pple and toasted nut caramel. A lengthy finish makes you savour every drop.</i>		
<i>6</i>	Louis Roederer Brut Rose, Reims, France.	<i>2006</i>	<i>€80</i>
	<i>The soft pink of this rose is achieved by 5-8 days of skin maceration. Strawberry, peach and bee pollen on the nose followed by a lovely deep gingerbread. All this on the palate translates to a fabulous mineral freshness.</i>		

"I cannot live without champagne. In victory, I deserve it...and in defeat, I need it!!"

Sir Winston Churchill

Sauvignon Blanc

Sauvignon Blanc is one of the most fashionable grapes on wine lists from San Francisco to South Kensington – this is certainly a cool grape both in ethos and in the temperature at which it must be enjoyed. A very aromatic grape producing a dry but rich fruit dominated wine with flavours reminiscent of green apples, gooseberries, cut grass and lychees. The best known of these must be Sancerre and Pouilly-Fume from the Loire, where it is encountered in its purest form - unblended & unsoftened. It has also found fame on New Zealand where its aromatic flavours seems to reach unparalleled levels of concentration.

8	Sauvignon Blanc, Domaine Grauzan, Languedoc, France <i>Crisp & fresh, gooseberry & wild flower nose, lively with crisp green apple finish.</i>	2009	€20
9	Sauvignon Blanc, Kim Crawford, New Zealand <i>A cracking wine, grassy, crisp green fruit, all you would expect from this region.</i>	2009	€30
10	Sauvignon Blend, La Closerie des Lys, Languedoc et Roussillon, France. <i>An up-market yet wonderfully quaffable Vin de Pays. A third each of Chardonnay, Sauvignon Blanc and Vermentino, the latter two adding aroma and freshness, the former weight and hints of tropical fruit, delicious!</i>	NV	€19 €5 glass
11	Sancerre, Pascal & Nicolas Reverdy, Loire, France. <i>Steely & crisp a real classic Sancerre in style.</i>	2009	€29

“It is well to remember that there are five reasons for drinking: the arrival of a friend; one’s present or future thirst; the excellence of the wine; or any other reason.”

Latin Saying

Chardonnay

The greatest dry white wine grape in the world, this classic variety is responsible for producing the best white Burgundies. Its flavour ranges from the classic, flinty pure clean flavours of Chablis to the other end of the scale – the new world Chardonnay - rich, buttery vanilla, oaky flavours. This grape shows its true flavours & colours with bottle age in the finest pedigree of those top names: Puligny-Montrachet and Batard Montrachet. A wonderful food wine.

12	Chardonnay Reserva, Viu Manent Estate Collection, Colchagua Valley, Chile. <i>Big in alcohol, big in flavour, hints of oak with peachy, melon fruit, a real sunshine wine.</i>	2010	€18 €5 glass
13	Chardonnay, Simone Joseph, Rhone, France <i>A classy chardonnay, well balanced easy drinking, a lovely rounded finish.</i>	2009	€24
AB 14	St Veran “En Creches”, Burgundy, France. <i>Elegant fruit shines through having used no oak allowing the wine to show great balance and lovely ripe acidity.</i>	2009	€35

“We want the finest wines available to humanity, we want them here, and we want them now!”

Withnail and I, 1987

Viognier

One of the world’s most elusive varieties and so imaginative in flavour. Home to the hallowed soil of Condrieu.

16	Condrieu, Grandes Chaillees, Stephane Montez, Domaine du Monteillet, Rhone, France. <i>Concentrated wine, stunningly smooth palette, great food wine.</i>	2008	€40
17	Viognier blend, Stephane Montez, Domaine du Monteillet, Rhone, France. <i>One of the great young wine producer’s in the Rhone making elegant food wines with great complexity and length.</i>	2008	€24

Pinot Gris

In the right hands, the Pinot Gris grape also known as Pinot Grigio in Italy has great charm and character – very versatile, can accompany any fish or white meats

18	Pinot Grigio, Gregoris, Venetia, Italy. <i>A very refreshing wine, easy to drink, great with salads or goats cheese.</i>	2010	€22 €6 glass
19	Pinot Gris, Verus, Ormoz, Slovenia. <i>A real find, fresh exciting wine from a lesser know region (not for long, I think!!!)</i>	2009	€28

Riesling

Riesling is so clearly one of the world's great vines and some would argue that it produces the finest white wines of all. Its classic and purest form is that from Germany where it has a lovely elegant, clean, fresh, oily character. This example highlights the quality of the vine and has no links with the artificially sweetened types which have damaged the fine reputation of Riesling and Germany.

20	Riesling, Weingut Kerpen Blauschiefer Trocken <i>Elegant wine with harmonious acidity, crisp green apple and wonderful structure and minerality. A real favourite amongst the staff.</i>	2006	€27
21	Riesling, Felton Road, Bannockburn, Central Otago, New Zealand. <i>Minerally, green apple & lime. A classic Riesling from an outstanding vineyard.</i>	2007	€35

Gewurztraminer

Only in the Alsace does the aromatic expressiveness of this variety attain such summits. Spicy and suave, it can be enjoyed on its own, but it makes a marvellous accompaniment to all rich spicy dishes & smoked fish.

22	Gewurztraminer Cuvee Theo, Domaine Weinbach, Alsace, France. <i>Spicy and suave, enjoy on its own, or as a marvellous accompaniment to all rich, spicy dishes.</i>	1999	€42
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Pinot Noir (White)

Pinot Noir in this form is a real talking point, yes white pinot noir is not as unusual as some people think, it is the base to great champagne along with chardonnay and Pinot Meunier, exotic fruit and generally low alcohol in these wines make them fantastic summer pouring wines. It is known as the most feminine of the grape varieties because of its refinement, its elegance and its silky ability to tantalise the palate. Pinot Noir has no one single recognisable flavour, but the overall suggestion of sweetness is apparent.

23	Weingut Carl Ehrhard, Blanc de Noir <i>Wonderful aromas of exotic fruits like mango, ripe melon and citrus fruits. Light acidity, low alcohol content and fresh fruit flavours.</i>	2009	€28
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Viura

Viura, also called Macabeo is a white varietal that is widely grown in the rioja region of Spain and in the Languedoc-Roussillon region, where it is picked late harvest to produce Vin doux naturel, a sweet fortified wine from that region. In Spain however it is usually a slightly acidic young wine and is the main grape in white Rioja where it can be both oaked and un-oaked. It can also be blended to make the Spanish sparkling wine Cava.

24	White Rioja, El Coto, Rioja, Spain. <i>Wonderful crisp easy drinking wine, great with fish or simple chicken.</i>	2010	€24
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Airén

Here is a startling fact that very few people will know, Airén is the most widely grown varietal on the planet even though it is almost exclusively found in Spain (just shows what the Spanish do with their down time!)

25	Airén, Clearly Organic, Toledo, Spain. <i>Straw like colour, pineapple and grapefruit on the nose, A very easy drinking wine, not what you would call elegant but enjoyable all the same.</i>	2010	€22
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Red Wines

"I can certainly see you know your wine. Most of the guests who stay here wouldn't know the difference between Bordeaux and Claret."

Basil Fawly, Fawly Towers

Cabernet Sauvignon (dominated)

This is the noblest of all red grape varieties. The slightest waft of its concentration of blackcurrants and cedar wood is enough to remind wine lovers that this is a grape to be savoured and enjoyed – as often as possible! Capable of developing great complexity with age, this, the aristocrat of Bordeaux varietals – arguably some of the best wines in the world. Just as important are their new world cousins, who win hands down with wonderful fruit domination – layers of rich wild blackcurrants, chocolate and cassis.

38	Tour de Pez, St Estephe, Bordeaux, France. <i>Rich, soft, smooth as velvet claret – a joy</i>	2005	€55
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Syrah/Shiraz (dominated)

Syrah is the red grape of the Rhone Valley, or Shiraz as it is known in the southern hemisphere, and has the oldest chartered history of any of the noble grape varieties. French style, it produces stunning and complex wines and you can expect to find rustic fruit flavours with leathery, vegetal overtones and good tannins. The new world offers massive explosions of flavour and oak

39	Syrah, Chateau Larzac, Coteaux du Languedoc, France. <i>A very under rated area of France that people are now noticing, peppery spicy notes with a full yet refined finish.</i>	2007	€28
40	Syrah, Simone Joseph, Cotes du Rhone, France. <i>"THE" French wines of the moment. Beautifully elegant and refined, "taste the sunshine"</i>	2008	€25 €7 glass
AB			
41	Chateauneuf du Pape, Domaine Pierre Usseglio, Rhone, France <i>A typically powerful example of what is a great wine.</i>	2007	€46

Merlot (dominated)

With its name meaning little blackbird (due to said bird's predilection for this grape) you'd be forgiven for thinking that Merlot is a dainty, wallflower of a wine - think again - this grape packs a real punch. It lives in the shadow of its big brother - Cabernet Sauvignon – but you will find that Merlot is the dominating grape in the exclusive vineyards of St Emilion and Pomerol. Merlot has much lower tannins, higher sugars and achieves wines of great richness which is highlighted even more so in the New World examples, where they offer incredible weight and concentration.

43	Chateau Tire Pé Diem, Bordeaux, France. <i>Owner David Barrault's desire is to make a Bordeaux that is immediately accessible and that gives instant pleasure. It is medium bodied with fresh red fruit flavours of cherries and strawberries. It has little in the way of tannin but has a delicious fresh acidity.</i>	2009	€22
44	Chevalier La Rose, Bordeaux, France. <i>A delicious red wine, brimming with red berry fruits. A round supple fruity wine with a lovely mouth feel. Nice silky tannins with medium to low acidity.</i>	2009	€24
45	Chateau Mangot Grand Cru, St Emilion, Bordeaux, France. <i>Inky and concentrated with a sumtle woodiness and great length.</i>	2005	€32

Pinot Noir

Pinot Noir is unlike any other red grape variety, and as such, it has several accolades: the first being that it is thought to have been the first vine to have been cultivated by man, and the second that it produces some of the finest red wines in the world. It is extremely hard to grow and to obtain that perfect ripeness required for viticulture - it is known as the Holy Grail of grapes, due to its elusiveness. It is also known as the most feminine of the grape varieties because of its refinement, its elegance and its silky ability to tantalise the palate. Pinot Noir has no one single recognisable flavour, but the overall suggestion of sweetness is apparent, as is the relatively high alcohol. In young red Burgundy, there is the taste of freshly crushed raspberries, but as it matures, develops and sheds its fruity cloak, it exhibits some of the most extraordinary flavours: think violets, game, rotten vegetables and truffles. New World counterparts range from the plummy Californians through to the rich strawberry jams of New Zealand.

47	Pinot Noir, Muddy Water, Waipara, New Zealand.	2008	€32
AB	<i>Cherries & light oak on the nose very smooth slightly fruity finish, a great wine. I love this so much, i have some at home so try some before its all gone!!</i>		
48	Pinot Noir, Domaine Guillot–Broux, Burgundy, France.	2010	€26
	<i>Combination of red berries and earthiness give a gamey quality leading onto lots of juice from this organic vineyard.</i>		
49	Gevrey Chambertin, Hubert Freres, Burgundy, France.	2007	€45
AB	<i>Dark red with a powerful nose and subtle red fruits. Good structure, rich, elegant & well balanced.</i>		

“Drinking good wine with good food in good company is one of life’s most civilized pleasures.”

Unknown

Tempranillo

Tempranillo is Spain’s best known grape, and is the main ingredient in one of the world’s favourite wines – Rioja. Some say that the first Tempranillo grapes were introduced by French pilgrims on their way from the monasteries to Santiago de Compostela – and were a cross between Pinot Noir and Cabernet. It is certainly possible. Firstly, the similarity between a good quality mature Rioja and an old red Burgundy is unmistakable, and secondly, Tempranillo does have thick skins producing wine with lots of colour and has the ability to age just like Cabernet. However, its strength lies in its taste – it can achieve great richness dominated by wild black fruit characteristics

50	Tempranillo Basiano, Navarra, Spain.	2009	€18
	<i>Classic fruit driven east drinking tempranillo, great with tomato based dishes.</i>		€5 glass
51	Rioja Crianza La Emperatriz, Rioja, Spain.	2006	€24
AB	<i>Really serious wine, big and rich with masses of spicy fruit and classic vanilla oak flavours.</i>		

Grenache (Garnacha)

This is the second most widely planted grape in the world, famously part of the blend in Chateaufort-du-Pape. It also grows well in Spain (Garnacha) and Australia.

53	Garnacha, Campos de Luz (old vines), Spain.	2008	€20
	<i>Old vines produce less fruit but more intense flavours, as you will see in this wine, not for the faint hearted.</i>		
54	Coteaux du Languedoc, Domaine de Montcalmes, Languedoc, France.	2005	€44
	<i>Cherry fruits with lots of peppery spice, confit of duck or rabbit would be fantastic with this.</i>		
55	QEF, Famille Quiot, Côtes du Rhone, France.	2009	€23
	<i>A grenache/syrah blend with deep blackcurrant and blackberry aromas, fresh on the palate with nice tannic backbone allowing for a smooth finish.</i>		

Malbec

Once an important grape in Bordeaux & the Loire regions it is now best known coming out of Argentina, producing big smooth reds with plum and tobacco notes.

56	Malbec, Piropo, Mendoza, Argentina.	2009	€20
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Exactly as people tell you it should be, big, juicy fruits with hints of tobacco and cocoa, a must try with lamb.

Corvina

Along with Molinara and Rondinella, Corvina is the varietal responsible for the production of Valpolicella and Bardolino in northeastern Italy. Corvina is generally regarded as the best of these grapes, it is most expressive as the main component of the full-bodied, powerful and concentrated, dried-grape (Ripasso) red wines of Amarone.

58	Valpolicella Ripasso, Degani Cicilio, Verona, Italy.	2007	€27
AB	<i>Smooth, rich and velvety texture with coffee and spice on the finish, a real one of my favourites on the list.</i>		

Nebbiolo

The great grape of Piedmont, Northern Italy, it excels in Barolo and Barbaresco, normally takes over 5 years to develop. Aromas of tobacco and herbs give way to flavour of roses, chocolate, cherries, raisins and prunes.

59	Barolo DOCG, Boroli, Piedmont, Italy.	2003	€44
	<i>Tar, liquorice and roses on the nose, soft oaky tannins with rich dark fruit.</i>		

**"I feel sorry for people who don't drink.
When they wake up in the morning,
that's as good as they're going to feel all day."**

Frank Sinatra

Sangiovese

This is the hallowed grape of Tuscany & it's wines, chianti & brunello, full cherry fruits, good structure and tannins are all strengths in this grape.

60	Chianti Rufina, Raccolto, Italy.	2008	€21
AB	<i>Broad, earthy flavours, slightly tangy yet smooth finish.</i>		€6 glass
61	Poliziano vino nobile di Montipulciano, Italy.	2007	€32
	<i>Huge coffee and dark fruit aromas, big and concentrated, real style.</i>		

**"A man, fallen on hard times, sold his art collection but kept his wine cellar. When asked why he did not sell his wine, he said:
"A man can live without art, but not without culture."**

Unknown

Rose Wine

Rose for years was sonominous with a certain portougese brand, however we have become a lot more deserning in our wine tastes and winemakers have seen the love of rose wine grow. Provence is the home of rose and here you will see from the palest of pinks right through to translucent red are all bracketed in the 'rose' title.

67	Domaine Houchart Rose, Cotes de Provence, France.	2010	€28
AB	<i>A blend of Grenache, cinsault, syrah & cabernet sauvignon. Salmon pink in colour with hints of strawberries & red berries. Lively and fresh with citrusy almost lemon</i>		€8 glass

pudding Wines

"Beer is made by men, wine is made by God!!"

Martin Luther

This is where I get excited, dessert wines really excite me because of their ability to change so much with and without food, most people seem to shy away from them, trust me and have a go, you will not be disappointed.

71	Bockenheimer Grafenstück Eiswein, Karl Schäfer, Pfalz, Germany. <i>An exceptionally fresh dessert wine, perfect with lemon tart, peach, nectarine and apricot based desserts (I just love it chilled as an aperitif).</i>	2004	€28 €8 glass
72	Liqueur Muscat, Tervor Jones, Barossa, Australia. <i>An interesting wine, 'tastes like christmas'</i>	NV ½ Bottle	€30 €10 glass
73	Sauternes, Raymond Lafon, Sauternes, France. <i>This was the first sweet wine I ever tasted, if you want 'yquem' at a fraction of the cost this is the baby for you!</i>	2003 ½ Bottle	€45 €15 glass
74	Spätburgunder Beernauslese, Carl Ehrhard, Rüesheim, Germany. <i>A very rich golden dessert wine that is elegant and delicious with tart tatin.</i>	1992	€38
75	Dulce, Yecla, Castano, Monastrell, Spain. <i>A red dessert wine that is fabulous with chocolate.</i>	1998	€40
76	Huxelrebe BeernausleseErnst Bretz, Rheinland-Pfalz, Germany <i>Owned by the house of Louis Roederer and it shows, almost vintage like in style.</i>	2004	€30