

Wine List Winter - Spring 2010

Champagne and Sparkling Wine

NV Prosecco Brut Quartese DOC (VSQPRD), Ruggeri, Valdobbiadene **19.95**
125ml Glass £5.00

This delightful Prosecco shows an elegant apple bouquet on a floral background which gives way to a dry, fresh palate and a pleasantly fruity finish.

2007 Sherborne Castle Brut, Dorset **£33.00**

Delicate, fresh and finely balanced with a soft mousse and fine bubbles.

NV Reserve Brut Première, Champagne Montaudon, Rheims **£36.00**
125ml Glass £7.50

An attractive toasty nose, lemon and mineral tinged fruit with great length to the long, creamy finish, this is a fantastic House Champagne from a quality focussed house with a long history.

NV Bollinger Special Cuvée, Aÿ **£58.00**

Bollinger's trademark rich and biscuity style is unmistakable and their consistency makes them one of the finest producers in Champagne.

NV Gosset Grande Reserve, Aÿ **£65.00**

The fabulous Grande Reserve is a vintage blend that is rich and creamy with toasty hints and a fine persistent mousse, produced by the oldest wine making house in Champagne.

1999 Bollinger La Grande Année **£98.50**

Only released in the best years and aged for a minimum of five years, this astoundingly complex, yet balanced wine is the pinnacle of the Bollinger range.

Rosé Champagne

NV Grande Rosé, Champagne Montaudon, Rheims **£40.00**

A delightful elegant and rounded wine showing fresh strawberry fruit and clean, crisp acidity to its well rounded palate.

White Wines

1.2008 VdP de Côtes de Gascogne, Domaine La Lande, France **£14.45**
250ml Glass £4.85

Crisp and fresh, this medium weight, dry white is a blend of Ugni Blanc and Colombard with just a dash of Sauvignon Blanc to add zest.

2.2009 Klippenkop Chenin Blanc, Paarl, South Africa **£14.95**

250ml Glass £5.50

This terrific wine has a great balance of ripe, green apple fruit, a touch of honeyed richness and good crisp acidity, making it versatile either with or without food.

3.2008 La Place Viognier, VdP d'Oc, France **£15.95**

A wonderful example of this beguiling grape variety, showing a classic, slightly off dry, white peach fruit character and soft, creamy acidity; this is a terrific partner to slightly spicier dishes.

4.2008 Finca La Linda Unoaked Chardonnay, Luigi Bosca, Argentina **£16.45**

Ripe and richly fruited with citrus and pear characteristics this wonderful unoaked Chardonnay shows impeccable balance and real character.

5.2008 Fiano, Mandrarossa, Cantine Settesoli, Sicily **£16.95**

Ripe, fresh and beautifully balanced, this wine is crisp with a fine mineral tinged acidity that makes it a great alternative to Pinot Grigio.

6.2008 Pinot Grigio, Soravalle, Trentino, Italy **£17.95**

Gently aromatic with a fresh, citrus fruit character, this is a textbook Pinot Grigio that is a great match for seafood.

8.2008 Sherborne Castle Special Reserve, Dorset **£17.95**

This aromatic and delicately scented blend of Bacchus and Reichsteiner is soft and approachable and displays the huge potential England has as a producer of quality wines.

9.2008 Dr.'L' Riesling, Ernst Loosen, Mosel, Germany **£18.45**

Ernst Loosen is 'Mr.Riesling', and his wines are perfect expressions of the grape and its terroir. This delicate Mosel Riesling is a typically elegant, off dry fruit driven wine that has the characteristic crisp, balancing acidity possessed by all good Rieslings.

7.2008 Sauvignon de Touraine, Alain Marcadet, Loire Valley, France **£18.95**

Highly aromatic style of Sauvignon that has an abundance of elderflower and gooseberry flavours wrapped around a core of rich fruit, all held in check by crisp, refreshing acidity.

10.2008 Torrontes, Bodegas Colomé, Salta Region, Argentina **£19.95**

Grown in the world's highest vineyard, (between 2000 and 2300 metres above sea level), the floral, aromatic honeysuckle character is terrifically balanced with a rich mouthful of fruit and crisp, fresh acidity.

11.2008 Grüner Veltliner Kamptal, Weingut Jurtschitsch, Austria **£22.95**

Purity of fruit is the order of the day in this stylish, clean and peppery, mineral tinged white that is quite unlike anything you may have tried before. This is our 'food wine of choice' for the spring menu.

12.2007 Chenin Blanc, Cederberg, Olifantsriver, South Africa **£23.50**

This amazing Chenin Blanc comes from South Africa's highest vineyard in the Cederberg Conservation area north of Stellenbosch. The high altitude helps to impart very clean, crisp acidity to the rich, honeyed green apple fruit.

13.2008 Mâcon Charnay 'Clos des Tournons' Didier Tripoz, Burgundy **£24.95**

Produced from grapes from a single walled vineyard, the Clos des Tournons, this unoaked Chardonnay is fantastically fresh and clean with rich fruit on the palate.

- 15.2008 Wild South Sauvignon Blanc, Cairnbrae, Marlborough, NZ** **£26.00**
 This wine manages to combine the up front, rich Gooseberry and tropical fruit Marlborough style of Sauvignon Blanc with an elegant, classic minerality more reminiscent of a good Sancerre. Not surprisingly very popular.
- 21. 2008 Tindall Sauvignon Blanc, Marlborough, New Zealand** **£27.00**
 Passion fruit, gooseberry and lime fruit flavours mingle effortlessly with super acidity and make this wine a highly individual Kiwi Sauvignon.
- 14.2007 Sancerre 'La Côte de Sury' Jean et Marc Pastou, Loire, France** **£29.00**
 This domaine are consistently good producers of classic Sancerre displaying the classic minerality and ripe fruit character of Sauvignon from its ancestral home in the Loire Valley.
- 16. 2003 Oculus, Quoin Rock, Stellenbosch (Organic in Conversion)** **£30.00**
 Made from organically grown Simonsberg Sauvignon Blanc that is barrel fermented in French Oak, this wine displays a wonderful richness and texture, kept lively and fresh by the Sauvignon's natural acidity. Later vintages will see the exciting addition of Viognier to this tantalising wine.
- 17.2007 Chablis, Domaine Billaud Simon, Burgundy, France** **£31.00**
 Billaud Simon is an impeccable producer whose wines display the classic minerality and delicate balance of traditional Chablis.
- 22. 2007 Pouilly Fumé 'Villa Paulus', Masson-Blondelet, Loire, France** **£34.00**
 Low yields, hand harvesting and a gravity fed winery all contribute to the truly classic style and elegance of the wines from this first class 20 hectare domaine. Aromatic, clean and vibrant with terrific length, this is fabulous Pouilly Fume.
- 18.2007 10X Chardonnay, Ten Minutes By Tractor Mornington Peninsular, Victoria, Australia** **£36.95**
 Careful barrel fermentation gives an almost seamless balance of toasty, creamy oak, whilst the fresh sea breezes impart a delicate, crisp and balancing acidity.
- 19.2007 Pouilly Fuissé Vielle Vignes, Maison Auvigue, France** **£42.00**
 This very traditional white burgundy possesses a skilful balance of ripe, creamy fruit, a fine balance of powerful oak and elegant, beautifully poised acidity. This wine is powerful yet manages to be restrained at the same time.
- 20.2005/06 Prelude Chardonnay, Leeuwin Estate, Margaret River, Australia** **£42.00**
 Little brother to the world renowned Art Series Chardonnay, this beautifully fragrant wine has fine grapefruit, melon and nectarine fruit, alongside seamless oak integration. Drinking fabulously at the moment, this is always a treat!
- 23. 2006 Meursault Vielle Vignes, Michel Buisson Charles, France** **£54.00**
 Traditional and classic showing a fine minerality and freshness, coupled with rich fruit and hints of spice, this approachable Burgundy is drinking beautifully.

Red Wines

- 30.2008 Grenache/Merlot, Terres Noires, VdP d'Oc, France** **£14.95**
250ml Glass £4.85
 An exceptionally well-rounded wine with the rich, slightly gamey fruit of the Grenache being softened out by the Merlot.

31.2008 St.Chinian, Domaine du Barres, Languedoc, France **£15.95**

250ml Glass £5.50

This medium-bodied blend of Grenache and Syrah is packed with perfumed, garrigue-scented fruit and rounded out with soft tannins.

32.2006 Shiraz/Cabernet, Brushwood Estate, South Australia **£16.95**

A typical Aussie blend executed in a polished and stylish fashion by award winning winemaker, Rob Dundon. The rich, spicy character of the Shiraz sits comfortably next to the rounded blackcurrant fruit of the Cabernet. This is well structured, but by no means a blockbuster.

33.2007 Donna Marzia Negroamaro, Conti Zecca, Puglia, Italy **£17.95**

Packed full of warming, spicy fruit from the sun-baked region of Puglia in the 'heel' of Italy.

34.2008 Shiraz, Cranswick Estate, South Australia **£18.45**

Deeply coloured with plummy aromas and a dash of sweet, earthy raspberry fruit and vanillin smoothness. The multi layered palate is complex showing dark berry flavours and spices and a long, balanced finish.

35.2007 Les Plans, VdP de Vaucluse, Domaine Santa Duc, Rhône, France **£18.95**

Santa Duc are one of the best producers in Gigondas and the quality levels remain high in this excellent Vin de Pays that is full of generous, rich fruit and a touch of spice.

36.2007 Bradgate Cabernet/Merlot, Jordan Estate, South Africa **£19.95**

This classic Bordeaux blend from the award winning team at Jordan displays the ripe, up front fruit of the new world combined with the structure and elegance of the old.

40.2008 Wildflower Valdigué, J. Lohr Estate, Monterey, California **£22.95**

You may not have heard of Valdigué as a grape variety but please don't let that put you off this delightful wine. It is light to medium bodied, immensely broad and mouth filling with a wealth of juicy red berry fruits and fresh acidity. Think Beaujolais but better value!

41.2007 The Pepper Pot, Mouvedre/Tannat/Syrah, Edgebaston Stellenbosch, South Africa **£23.45**

A rich, meaty and savoury wine that shows a good deep colour and perfume from the Mouvedre, body and structure from the Tannat and a gentle, spicy character from the Syrah. This would make a superb match for stronger Game dishes.

37.2005 Rioja Crianza, Bodegas Lan, La Rioja, Spain **£23.95**

Bodegas Lan combine technology and tradition to produce a very classic style of Rioja that has a rich, velvety fruit character with hints of vanilla and spice to the long, balanced finish.

39.2006 Old Vine Grenache, Simon Hackett, McLaren Vale, Australia **£24.45**

Limited production and an eye for detail make this wine so interesting. It is by no means an Aussie blockbuster, but rather a rounded, complex and plump wine with deep, rich and gamey fruit that sits alongside an elegant seam of fresh acidity.

53.2007 Visan Côtes du Rhône Villages Nature, Domaine La Fourmente **£24.95**

Certified organic and made from a blend of 40% Grenache and 60% Syrah, this fabulous wine displays an immense purity of fruit, with a wild, herbal nose and exceptional balance of fruit on the palate. A real find!

38.2006 Reserva Malbec, Luigi Bosca, Mendoza, Argentina **£25.95**

Deeply coloured in the glass with aromas of dark berries, coffee and spice, this medium bodied, velvety smooth Malbec sees 12 months in oak, giving the wine rounded tannins and great fruit concentration.

- 42.2006 Château Grand Bertin St.Clair, Medoc, France** **£25.95**
 This wine shows a fine balance of ripe, Cabernet fruit and soft, harmonious tannins.
- 43.2005 Moro, Fattoria Montellori, IGT Toscana, Italy** **£26.95**
 Described by the winemaker as a mini 'super-tuscan', this Sangiovese, Cabernet and Merlot blend is distinctly Italian with an abundance of dark cherry fruit and spice alongside fine acidity, and yet the Cabernet and Merlot add softness and weight to the toasty, long finish.
- 45.2006 Arzein Zinfandel, Hess Collection, California** **£28.00**
 The best parcels of fruit are collected from Sonoma, Mendocino and Amador vineyards to make this textbook Zinfandel. Vibrant raspberry, pepper and spice are abundant and beautifully integrated with sweet, supple tannins.
- 44.2008 Tindall Pinot Noir, Marlborough, New Zealand** **£28.95**
 It's not often you would catch an All Black in a Frenchman's Jersey, but this wonderfully elegant and perfumed Pinot would give many a Burgundy producer a run for their money.
- 55. 2008 Fleurie, Dominique Morel, France** **£31.00**
 Approachable, soft and fruit driven, with a terrific rounded mouthfeel, this is cracking Beaujolais from a great producer.
- 47.2004 Château Fontestau, Cru Bourgeois Medoc, France** **£34.95**
 The soft, approachable fruit, balanced tannins and hints of cedar make this medium weight Bordeaux immediately enjoyable.
- 54. 2007 Pinot Noir Reserve, Trimbach, Alsace, France** **£35.95**
 Produced only in exceptional years, this is the perfect expression of Alsace Pinot Noir. Medium bodied with perfectly poised tannins and a vibrant strawberry and cherry fruit, these wines are a great match for Charcuterie, smoked meats and duck dishes.
- 46.2004 Mercurey Rouge, Domaine Michel Juillot** **£36.95**
Côte Chalonnaise, Burgundy, France
 This is without doubt the top estate in Mercurey, with Laurent Juillot making wines that possess a level of individuality, refinement and restraint that is the envy of all his neighbours.
- 48.2007 Châteauneuf du Pape, Domaine de Cristia, France** **£47.95**
 This Domaine are the rising stars of Châteauneuf and on this evidence it is not difficult to see why. This is textbook Châteauneuf du Pape displaying the rich, leathery character of the Grenache with good structure and powerful, yet balanced spicy tannins.
- 50.2005 Barolo Vigna dei Pola, Cantine Ascheri, Piemonte, Italy** **£58.00**
 This stunning wine displays the characteristic, ethereal and intense bouquet of classic Barolo, with notes reminiscent of violets and ripe fruit. It is full-bodied, soft, velvety and persistent on the palate with elegant and harmonious balance through the long finish.
- 51.2004 Beaune 1erCru Les Avaux, Maison Camille Giroud, France** **£59.00**
 Camille Giroud own all of the vines for this wine and therefore lavish extra care and attention when making it. Deep, earthy and mineral, this is an exceptional wine just starting to show it's true potential.
- 49.2001 Château Bellegrave, Pomerol, Bordeaux, France** **£62.00**
 This very solid vintage from Bellegrave produced a slightly fuller wine than usual with a greater degree of fruit and structure that is drinking beautifully at present.

52. 2006 Nuits St.Georges 1erCru Les Pruliers, Robert Chevillon,France **£69.00**

Just beginning to show beautifully, the 2006 Les Pruliers from Chevillon is open, perfumed and has a wonderful texture and length.

Rosé Wines

60.2008 Touraine Rosé, Alain Marcadet, Loire Valley, France **£18.50**

250ml Glass £6.00

A real favourite on our list, and with such elegant strawberry fruit character and delightful freshness it is not difficult to see why.

61.2008 Aubun Rosé, Domaine de Lansac, Vdp Alpilles, France **£22.00**

Picked at 3am and in the winery by 6am, this delightful and extremely pale Provencal rosé is deliciously refreshing with a floral nose and delicate citrus fruits on the palate. Elegant and sophisticated we can only urge you to try it!

Dessert Wines

2004 Monbazillac, Chateau Poulevre, France by the125ml Glass **£4.75**

2007 Jurançon Clos Uroulat, Charles Hours, France (Hlf Bt) **£16.00**

This very late harvested wine made from Petit Manseng grown in the foothills of the Pyrenees has a wonderfully clean and pure seam of acidity that balances the rich aromatic fruit and stops the wine from becoming at all cloying.

2006 Cuvée Celine, Clos Le Comte, Sauternes (Hlf Bt) **£28.00**

The Clos le Comte is a tiny (1.3 hectare) organically farmed vineyard of 50 year old vines. Harvested by hand after 3 to 5 passages through the vines, this remarkably fresh, elegant and exotic wine is truly delicious.

2003 Grüner Veltliner Eiswein, Anton Bauer, Donauland, Austria(Hlf Bt) **£37.00**

This exceptional dessert wine manages to be mouth coating and unctuous whilst possessing a pure and fruit driven character. There is simply too much to mention here – you have to try it!

2006 Botrytis Riesling, Kayena Estate, Tamar Ridge, Tasmania(Hlf Bt) **£18.50**

This late harvested Riesling is an incredibly pure example of the grape, showing an amazing amount of ripe, tropical and citrus fruits and a luscious sweetness that is kept in check by the zesty, ultra-clean acidity.

Half Bottles

White Wines

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Red Wines

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Spicy and peppery with sweet red berry fruit on the palate and a soft balanced finish.

2005 Château Le Pey, Cru Bourgeois, Medoc, France **£14.25**

A modern style claret showing a ripe, up front fruit character more reminiscent of the new world, yet retaining the classic cigar box and cedar wood complexity more associated with good Bordeaux.

Wine by the glass

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