

## **THIS WINE LIST WILL ALWAYS BE A WORK IN PROGRESS...**

We very much want our guests to approve of our wine list - which we have compiled on the basis that you need not feel a second class citizen because you choose the cheapest or the next one up (both of which we like very much) or you decide the cheaper ones don't look attractive so you feel forced to pay more than you would prefer.

Accordingly, it is arranged in categories of "A Meal Out", rather better than everyday wines, but chosen with care, followed by "A Special Meal Out", even better ones, and finally "A Very Special Meal Out" which is self-explanatory.

It unashamedly reflects our tastes which are broadly France and Italy with a bit of a nod to elsewhere.

It has not been compiled by a supplier.

It does not include wines generally available in the supermarkets

It only has wines that are imported by knowledgeable specialists and which we have (frequently) road-tested

There are over 100 wines listed, 24 priced at £30 and under, with 20 available by the glass and an unusually extensive number of half-bottles

We particularly owe a debt of gratitude to Madame Elise Bruges, the importer from whom we buy the most. She is married to the top sommelier in London and we have known Fred for many years.

### **PS to vegans and allergy sufferers**

**Please note that most of these wines contain sulphites and may contain allergens - fuller information can be found at the back of this list - but you will find a selection of totally vegan-friendly wines which are also, for convenience, set out separately right at the back**

## **SPARKLING 75cl**

### **1 PROSECCO FRIZZANTE, RIVAMONTE. TREVISO, ITALY (VEGAN)**

The grapes used to make this, come from a high-quality Treviso region. The result is a fresh, delicate apple and floral flavours, fine bubbles with a pleasant dry finish

**£25**

### **2 A JO, CHATEAU TIRECUL-LA-GRAVIERE, VIN MOUSSEUX, MONBAZILLAC, FRANCE**

A blend of Semillon and Chenin grapes, made by one of the great names in Monbazillac, this is a pale gold sparkling wine with many fine bubbles. Fresh, with notes of quince, pear, even some say, gentian and wet chalk, with a slightly lemony finish. Unlike most non-champagne sparkling wines, this is made using the traditional methode champenoise and is fermented in the bottle

**£30**

### **11 BEAUJOLAIS, GAMAY, PERLE ROUGE, BEAUJOLAIS, FRANCE**

A beautiful red colour and fine lively bubbles. It can accompany a meal but makes a perfect choice for an aperitif or cocktail. This is lovely with a chestnut liqueur (which we have)

**£40**

## **CHAMPAGNE 75cl**

### **3 BLANC DE NOIRS, MOUSSE FILS, L'OR D'EUGÈNE, EXTRA BRUT,**

A vinous, exuberant biodynamic grown 80% Pinot Meunier & 20% Pinot Noir blend Champagne made by one of the most talented growers in the Marne valley

**£50**

### **4 BLANC DE BLANCS, GRAND CRU, LE MESNIL, BERNARD RÉMY, BRUT,**

Fine value from the village with Champagne's greatest Chardonnay vineyards; citrusy vitality, with admirable structure & length

**£55**

### **5 TAITTINGER, RESERVE, BRUT**

Delicate bubble, biscotti, honey & fragrant fruits with notes of peach & vanilla. Golden colour, discreet yet lingering foam. Taittinger is the only Champagne house still owned by the founding family. World-renowned brut reserve.

**£75**

**6 DOM PERIGNON, BRUT, 2004**

Singing with bouquet of almond & toastiness, palette of saffron, marzipan & light spice. Creamy mousse. Structure of mineral & stone flavours. Exceptionally delicate & fine bubbles. Renowned 2004 vintage.

**£175**

**7 KRUG, GRANDE CUVEE, BRUT**

Toasted bread, hazelnut, nougat flavours married beautifully to floral notes, almond, marzipan and hint of sweet spice. Fine & Elegant bubbles. Krug Grande Cuvee classes itself as “beyond vintage”, as wines from 10 or more different vintages will be blended in each bottle to create the distinctive Krug flavour

**£195**

**8 CRISTAL, LOUIS ROEDERER, BRUT, 2006**

Bouquet of orange & white flowers, mouthful of rounded peach, apricot, melon and mango fruits. Juicy & creamy fruit makes way for the crisp & refreshing dry finish. Soft & fine bubbles. Exquisitely balanced. Famously created for Tsar Alexander II in 1876, who reserved the house’s best cuvee each year, always distinguished by bottling in a flat-bottomed lead-crystal bottle.

**£250**

**PINK/ROSE CHAMPAGNE 75cl**

**9 MOUSSE FILS, ROSE EFFUSION, BRUT**

A Champagne rarity; rosé made with Pinot Meunier balanced by a little Pinot Noir. Floral scents & expressive red fruits

**£60**

**10 TAITTINGER, PRESTIGE ROSE, BRUT**

Delicate salmon-pink colour with fresh aromas of strawberries and a hint of spice. On the palate the wine is balanced, lively and smooth with good length and persistent flavours of red fruit

**£75**

## **MAGNUM 1.5l**

### **ROSE**

#### **COTES DE PROVENCE, CHATEAU ROUBINE, PROVENCE, FRANCE 2016**

Provencal cru classée from an 82 hectare property made mainly from the local grape variety Tibouren, together with some Cinsault, Cabernet Sauvignon, Carignan and Mourvedre. This has crisp red fruits and lively acidity with a real freshness, a tangy texture, spice and a perfumed aftertaste

**£65**

### **RED**

#### **BOURGUEIL, SUR LES HAUTS, AURELIEN REVILLOT, LOIRE VALLEY, FRANCE, 2014**

Intense, vivacious, fresh cabernet Franc, red from a new Bourgueil talent trained by the late Pierre Caslot

**£125**

#### **HAUT MEDOC, CHATEAU CANTEMERLE, BORDEAUX, FRANCE 1996**

Fifth growth or "Cinquieme Cru Classee" in 1855. Dark ruby colour and a sweet nose of black raspberries, subtle new oak and acacia smells. Our favourite claret – we served this at our wedding ...

**£225**

## **ROSE 75cl**

### **21 COTES DE RHONE, LEON PERDIGAL, SOUTHERN RHONE VALLEY, FRANCE, 2016**

A delicate pale pink colour with intense red fruit aromas followed by full and fresh floral and citrus notes

**£25**

### **20 JAS DE VIGNES, ALPES-DE- HAUTE-PROVENCE, FRANCE 2017 (VEGAN)**

The Jas de Vignes is an attractive pink colour with intense flavours of fresh strawberries and raspberries that build and linger on the dry clean finish

**£28**

### **22 CÔTEAUX DE L'ARDÈCHE, PIQUEBERLE, SALEL ET RENAUD, NORTHERN RHONE VALLEY, FRANCE, 2016**

The nose is very elegant with a very complex floral bouquet, voluptuousness, crisp and finely acidulous, this very lightly stained rosé, made from direct pressing of black grapes, keeps a reserved side on the aromatic level, a sweet but vinous rosé ... very gourmet

**£30**

### **23 CÔTES DE PROVENCE, ROCK ANGEL, CHATEAU D'ESCLANS, PROVENCE, FRANCE, 2013**

Grenache with Rolle & Tibouren: the perfect blend of delicate fruit with supple, satisfying textures

**£60**

## **A MEAL OUT**

## **WHITE**

**75cl**

### **24 JP AZEITAO BACALHÔA, VINHOS DE PORTUGAL, BIANCO**

Dry, crisp & fruity, stone fruit, green apple, grapefruit and slightly floral  
**£25**

### **25 FIANO, SALENTO, PIETRARICCIA, SURANI, ITALY**

A bright lemon colour with a golden tinge. The nose offers an inviting mixture of citrus and tropical fruit with floral hints. Crisp acidity and good palate texture  
**£25**

### **26 COTES-DU-RHONE, BLANC, SOUTHERN RHONE VALLEY, LEON PERDIGAL**

An approachable wine with medium intensity and a gently complex nose of pear, white peach and delicate honeysuckle scents. A rounded palate with a pleasing balance between roundness and crisp acidity  
**£25**

### **27 PICPOUL DE PINET, CHATEAU ROUBIE, LANGUEDOC, FRANCE 2015**

Pale gold, fresh and dry with citrus fruit notes and a pleasing minerality, this organic wine has a somewhat herbal bite and is the Mediterranean's answer to Muscadet  
**£27**

### **32 CHARDONNAY, DOMAINE ST JEAN DE LA CAVALERIE, FRANCE, 2017 (VEGAN)**

This fresh and delicate Chardonnay has abundant floral elegance and richer cedar notes which add layers of complexity to the fine apricot and peach fruit flavours  
**£27**

### **28 BOURGOGNE, COTE CHALONNAISE, LA BUXYNOISE, BURGUNDY**

With just 3% of the blend fermented in new oak, this is a fresh and crisp Chardonnay with a focus on golden apple and citrus flavours with very subtle texture and toastiness  
**£30**

### **29 BOURGOGNE-ALIGOTÉ, DOMAINE DES REMPARTS, BURGUNDY, FRANCE, 2015**

Acacia & hawthorn-scented Aligoté from this leading St Bris domaine, full of fresh appley fruits  
**£30**

### **30 SAUVIGNON DE SAINT-BRIS, DOMAINE DES REMPARTS, BURGUNDY, FRANCE, 2014**

Flowery scents, grapefruit flavours & a structured, vinous style lend this Sauvignon Blanc its distinctive Burgundy identity  
**£30**

**31 MONTAGNY, 1er CRU, LES MILLIERES, VIGNERONS DE BUXY, BURGUNDY, FRANCE 2015**

A delicious fresh Chardonnay which has been fermented in stainless steel tanks to preserve the pure peach, pear and acacia aromas, soft and rich on the palate

**£30**

**A MEAL OUT**

**RED**

**75cl**

**JP AZEITAO, BACALHÔA, VINHOS DE PORTUGAL**

Fruit forward, dry, medium-plus body & tannins, cherry & raspberry flavours, easy drinking yet complex, great entry wine from JP Azeitao

**£25**

**41 LE GRAND RETOUR, MALBEC, CAHORS, SOUTH WEST FRANCE 2016**

Dense, blackish purple with aromas of black cherry and bramble fruit, along with hints of anise and prune. The palate is bold and robust framing juicy fruit with peppery tannins

**£25**

**48 PINOT NOIR, OLIVIER DUBOIS CUVÉE PRESTIGE, LOIRE VALLEY, FRANCE, 2017 (VEGAN)**

Fresh red fruit flavours, particularly cherry, and a soft easy drinking style. While flavourful it has a lightness of touch.

**£27**

**49 CABERNET FRANC, MON PLAISIR DE LA VALLEE, LOIRE VALLEY, FRANCE, 2016 (VEGAN)**

Fresh and vibrant, stuffed with blackberry and blackcurrant flavours and a spicy finish.

**£27**

**50 BEAUJOLAIS, MAISON LORON, FRANCE, 2017 (VEGAN)**

Maison Loron have been making wine since 1711 and always produce wine of character. Stuffed with elegant red fruit flavours of raspberry and strawberry and possesses a fine refreshing acidity.

**£28**

**42 MACON, LES ROCHES ROUGES, LOUIS JADOT, BURGUNDY, 2015**

A blend of Gamay and Pinot Noir with an enticing nose of redcurrant and raspberry with a fruity, well-balanced palate and fresh finish

**£28**

**43 MORGON, CHATEAU DE PIZAY, BEAUJOLAIS, FRANCE, 2015**

This top-class wine has a nose dominated by blackberries and cherries and a silky, smooth palate combined with fine tannins. Classic Gamay showing the fruit of Beaujolais and the charm of Burgundy

**£28**

**44 COTEAUX DE L'ARDÈCHE, MESCALDIS, SALEL ET RENAUD, NORTHERN RHÔNE VALLEY, FRANCE, 2012**

Juicy, mouth-watering & vivacious blend of 90% Gamay 10% Grenache

**£28**

**45 PINOT NOIR, LOUIS LATOUR, VARS, FRANCE 2015**

A Burgundian-style, the grapes for this wine are sourced from the Vars region near the south-eastern Mediterranean coast, at similar altitudes to Latour's own vineyards in the Côte de Beaune. Candied cherry fruits with a spicy perfume on the nose, a velvety textured palate brimming with ripe cherry and strawberry fruits laced with vanilla, leading to a rounded finish

**£30**

**46 RIOJA, BOZETO, BODEGAS EXOPTO, RIOJA, SPAIN, 2015**

Bozeto is Bordelais Tom Puyabert's entry level Rioja-but unusually the blend contains 50% Garnacha & 10% Graciano, with just 40% Tempranillo; spicy & opulent

**£30**

**47 BOURGOGNE, CÔTES D'AUXERRE, PINOT NOIR, DOMAINE DES REMPARTS, BURGUNDY, FRANCE, 2013**

Strawberry, red flower, chocolate notes, velvety with a light acidity on the mouth, refreshing & food friendly, a very good Pinot Noir that could be described as a "Red Chablis"

**£30**



**33 SAUVIGNON BLANC, DOMAINE DU VAUX ST. GEORGES, CHENONCEAUX, TOURAINE, CHENONCEAUX, 2017 (VEGAN)**

Chenonceaux is a new cru-level appellation and this wine, produced by Cedric Allion, is the result of twenty year-old wine nourishment with citrus flavours of gooseberry, lime and quince with a long finish

**£38****34 CHABLIS, CHARDONNAY, "C CHABLIS", BURGUNDY, FRANCE, 2017 (VEGAN)**

With a beautiful straw yellow colour, the nose offers notes of white flowers, green apple and subtle hints of almond paste. The mouth delivers a lovely minerality and freshness with a long crisp finish.

**£38****35 BEAUJOLAIS, CHARDONNAY, DOMAINE DE THULON, 2016**

Chardonnay grape but from Beaujolais where only 2% of the vineyards produce white wine and this domaine only 600 cases each year so a rarity. Easily rivals wines from Macon and St Veran with attractive oatmeal and citrus aromas, delicious freshness and crisp, restrained palate

**£38****50 GEWURZTRAMINER, ANDRE STENTZ, ALSACE, FRANCE, 2016**

Vivid floral distinctive lychee and orange notes. Excellent with smoked fish and meat, lightly spiced dishes and surprisingly good with cheese

**£38****51 COTEAUX DE L'ARDÈCHE, VIOGNIER QUÉ SA QUOI, SALEL ET RENAUD, NORTHERN RHÔNE VALLEY, FRANCE, 2014**

Great value Viognier, grown on granite terraces by a couple of young growers with Condrieu experience, barrel-fermented, perfumed, textured & mineral

**£38****52 BOURGOGNE, CHARDONNAY, CHATEAU DES JACQUES, LOUIS JADOT, BEAUJOLAIS, FRANCE 2015**

A rich and complex wine, well rounded with ripe peach fruit and a perfectly integrated citrusy acidity leading on to a long fresh finish

**£38****54 SANCERRE, DOMAINE DU CLOS DES PIVOTINS, LOIRE VALLEY, FRANCE 2017**

Aromas of ripe rhubarb and gooseberry leap from the pale lemon coloured glass along with hints of lime, chalk and flint. Mineral texture, high acidity, vibrant green fruits and a long lingering finish

**£40**

**55 ST VERAN, CHARDONNAY, GEOFFREY MARTIN, BURGUNDY, FRANCE, 2017  
(VEGAN)**

This new Domaine, founded in 2013, has produced a classic St Veran with ripe fruit flavours of peach and pear lightened by floral notes and a crisp, clear finish.

**£40**

**A SPECIAL MEAL OUT**

**RED**

**75cl**

**61 BEAUJOLAIS, MOULIN A VENT, BERNARD SANTE, FRANCE 2007**

Intense aromas of ripe black fruit intermingled with floral hints especially violets. Surprising depth and muscularity on the palate with very smooth tannins and an elegant richness

**£38**

**62 ST EMILION, CHATEAU TRUQUET, BORDEAUX, FRANCE 2012**

A tiny 5-ha property, but a fine site near to Figeac; black fruits & a firm holding structure

**£ 38**

**63 PUISSEGUIN-ST EMILION, CLOS DU PAVILLON, BORDEAUX, FRANCE, 2012**

Elegant, round-contoured fruit & a structured finish; finely crafted Puisseguin from the talented Gonzague Maurice

**£38**

**64 IRANCY LES CAILLES, DOMAINE DES REMPARTS, BURGUNDY, FRANCE, 2012**

Les Cailles is one of the five best vineyards of Irancy. Lively, peppery, mouth-watering red burgundy mingling Pinot Noir with 8% of the local grape César

**£38**

**65 VACQUEYRAS, CARMIN BRILLIANT, DOMAINE CLOS DE CAVEAU, FRANCE 2009**

Vacqueras a.k.a. "Chateauneuf-du-Pape's little brother"! Powerful, liquorice, spice, very long. Herbal, mulberry-flavoured, packed with cassis-soaked fruits. Opulent and delicious.

**£40**

**66 BEAUJOLAIS, FLEURIE, LA DOT, CLOS DE MEZ, MARIE -ELODIE ZIGHERA  
CONFURON, FRANCE, 2010**

Impressive Fleurie from Jean-Pierre Confuron's wife, made using classic Côte d'Or techniques; concentrated & resonant

**£45**

**79 CHABLIS, 1er CRU, MONTMAINS, "LES BUTTEAUX", BURGUNDY, FRANCE 2016**  
**£45**

**80 CHABLIS, 1er CRU, MONTS ET VALLEES, LAROCHE, BURGUNDY, FRANCE, 2016**  
**£45**

2016 was marked out by slow and full ripening of the grapes producing wines of remarkable balance between acidity, fruit and alcohol. Classic Chablis flavours are - apple, citrus and fine minerality

**82 CHABLIS, 1er CRU, MONTMAINS, DOMAINE PHILIPPE GOULLEY, BURGUNDY, FRANCE 2011**

Mineral notes, pleasing subtle nutty notes, good firm texture – excellent example of a classic Chablis

**£45**

**81 RIOJA, HORIZONTE DE EXOPTO, BODEGAS EXOPTO, RIOJA, SPAIN, 2014**

Tom Puyabert's old vine vineyards contain a number of white varieties scattered through the red plantings; he picks them & ferments them separately to give this floral yet concentrated white

**£45**

**83 MEURSAULT, LES TILLETS, JEAN JAVILLIER & FILS, BURGUNDY, FRANCE 2011**

Exemplary Burgundian Chardonnay. Superbly balanced, weighted with toasty, rich and buttery flavours. Oaky opulence. Shining example of Meusault Chardonnay that is avidly hunted by connoisseurs

**£75**

**84 CHÂTEAUNEUF-DU-PAPE, CATARINA, DOMAINE DUSEIGNEUR, SOUTHERN RHONE VALLEY, FRANCE 2015**

Very pretty, fragrant yet luxurious clairette-based white, full of white flower scents & subtle fruits

**£75**

**85 CONDRIEU, INVITARE, CHAPOUTIER, NORTHERN RHONE VALLEY, FRANCE 2015**

Deep golden yellow with green lights, very fruity, pineapple, acacia blossom, lychee, apricot and peach. Round, full, good length with final notes of vanilla

**£90**

**86 HERMITAGE, LES MIAUX, DOMAINE FERRATON, NORTHERN RHONE VALLEY, FRANCE 2009**

Aromas of quince, pear & honey, long-lasting, green-gold colour. Full & generous on the palate

**£100**

**87 CORTON-CHARLEMAGNE GRAND CRU, DOMAINE POISOT, BURGUNDY, FRANCE 2014**

A typically vibrant, incisive Corton-Charlemagne, with notes of linden tea, orange & lemon zest, it comes from south-facing 50 year-old vines above Corton's red vineyards, not the cooler west facing sector near Pernand

**£200**

**A VERY SPECIAL MEAL OUT**

**RED**

**75cl**

**89 MOULIS EN MEDOC, CHATEAU MOULIN A VENT, BORDEAUX, FRANCE 2010**

This is one of the best wines ever made by this property and is stuffed with rich dark plum and cherry flavours with hints of liquorice

**£50**

**90 TOSCANA, LE VOLTE DELL' ORNELLAIA, TUSCANY, ITALY 2014**

Producers of one of Italy's most celebrated wines, this has a rich black fruit core surrounded by fine grained tannins, giving a firm structure and a sense of opulence with concentration and weight lifted by fresh fruit acidity

**£50**

**91 ROSSO DI TOSCANA, VECCHIA ANNATA, GRATO GRATI, TUSCANY, ITALY 1997**

Notes of leather and spice in addition to the primary bright cherry fruit flavours

**£50**

**92 HAUTES-CÔTES DE NUITS, LE CORTON, VINCENT LEGOU, BURGUNDY, FRANCE, 2014**

Obsessive vineyard work & stringent sorting means that Legou (who, like his father and grandfather, has worked a DRC) is able to get better maturity & purity into his Hautes-Côtes red than most

**£50**

**93 CAHORS, MALBEC, UN JOUR SUR TERRE, CLOS D'UN JOUR, SOUTH-WEST FRANCE, 2014**

Outstanding, low yielding Cahors aged in small earthenware jars to intensify the wine's perfumed purity & floral enchantment

**£50**

**94 CABERNET SAUVIGNON, SEXY BEAST, TWO HANDS, McLAREN VALE, AUSTRALIA 2015**

A voluptuous wine with a deep and lush ruby colour and an alluring nose of rich fruit and subtle touches of violet, smoke and leafy herbs. Fulsome yet elegant, the tannins are smooth and the palate lightly structured

**£50**

**95 CROZES-HERMITAGE, ROCHE PIERRE, DOMAINE BELLE , RHONE, FRANCE 2013**

Outstanding Crozes, with a structure and density which eludes most of its peers

**£70**

**96 LALANDE DE POMEROL, LA TERRASSE, CHATEAU TOURNEFEUILLE, BORDEAUX, FRANCE 2010**

Soft cherry & blueberry fruit with classically velvety textures – & perfect maturity just now

**£70**

**97 BEAUNE 1ER CRU LES BLANCHES FLEURS, VINCENT LEGOU, BURGUNDY, FRANCE 2014**

With a vivid colour, this Beaune is indicative of wines of the area, serving up a nose of red fruits, a beautifully soft palate, and the crisp charm of fresh grapes

**£70**

**505 SYRAH, HERMITAGE, LES MIAUX, FERRATON PERE ET FILS, NORTHERN RHONE VALLEY, FRANCE 2007**

Sweet red & black cherries with perfumed nose of oak, earth & spice. Firm, long & robust, smooth tannins that partner richer dishes excellently. Oak aged for 14-16 months, with 10% of the blend in new barrels.

**£100**

**99 HAUT-MEDOC, CHATEAU CANTEMERLE, BORDEAUX, FRANCE 1996**

Dark ruby colour and a sweet nose of black raspberries, subtle new oak and acacia smells. Our favourite claret – we served it at our wedding ...

**£120**

**98 GEVREY CHAMBERTIN, MES CINQUE TERROIRS, DENIS MORTET, BURGUNDY, FRANCE 2013**

An elegant perfume with darker red fruits and gentle florals, the palate is seamless with lush but controlled fruit, jasmine tea and strawberry compote.

**£120**

**100 TOSCANO, TIGNANELLO, MARCHESI ANTINORI, TUSCANY, ITALY 2014**

A very intense ruby red colour. The palate is weighty, dense and vibrant with complex structure. Long and lingering with chocolate, coffee and marmalade in the aftertaste. A “super-Tuscan” (along with Ornellaia and Sassicaia) that is one of our all-time favourites

**£175**

**101 BOLGHERI SASSICAIA, TENUTO SAN GUIDO, TUSCANY, ITALY 2012**

The only wine from a single estate in Italy to have its own DOC. Rich, layered and expansive on the palate this possesses remarkable depth with fine silky tannins that wrap around the finish.

**£225**

**102 PAUILLAC, CHATEAU LATOUR, BORDEAUX, FRANCE 1996**

First Growth or "Premiere Cru Classe" in 1855. Fabulous aromas of crushed raspberries, blackberries & plums. Mind-blowingly full-bodied, faultlessly smooth, soft & silky, massive mouth-feel, huge, dense, strong tannic finish. The 1996 vintage across Bordeaux widely acclaimed as excellent, with this particular wine being a serious contender for the best wine of Bordeaux from 1996. 99 points from Robert Parker

**£1450**

**PORT 75 cl**

**Sandeman 1980**

**£200**

**Taylor's 1983**

**£250**

**Grahams 1983**

**£250**

**Smith Woodhouse 1991**

**£120**

## **SWEET WINES**

**All served in bottles of 37.5cl ie half-bottles unless otherwise stated**

### **200 MOSCATEL, LATE HARVEST, VISTAMAR, LIMARI VALLEY, CHILE 2015**

Straw yellow in colour with golden highlights. Aromas of white flowers, peach, apricots and quince carry through to a palate of more ripe stone fruits and dried figs flavours. Match with sticky toffee pudding, sweet cheesecake or rich blue cheese

**£18**

### **201 TOKAJI, LATE HARVEST, ROYAL TOKAJI, HUNGARY 2015 (50 cl)**

Pale green-gold, aromas of ripe peach, exotic fruit and blossom with a fine balance of intense sweetness and acidic lift

**£30**

### **202 SAUTERNES, CASTELNAU DE SUDUIRAUT, BORDEAUX, FRANCE 2011**

The second wine of Ch. Suduiraut, a premier cru estate whose vines border those of Ch. D'Yquem. Aromas of orange blossom, spices and fudge, a smooth initial taste develops into soft sweetness on the palate.

**£40**

### **203 WELSCHRIESLING, TROCKENBEERENAUSLESE, ESTERHAZY, AUSTRIA 2015**

Concentrated and rich with dried fruit, oranges and honey on the palate. Lovely weight and silkiness

**£45**

### **204 SAUTERNES, CHATEAU SUDUIRAUT, BORDEAUX, FRANCE 2003**

First Growth or "Premiere Cru Classe" in 1855. With vineyards bordering those of the fabled Ch. D'Yquem, this has a very elegant enticing bouquet, with multiple layers of citrus fruit, marmalade and plump, ripe peaches ascending to an extremely long finish supported by zesty acidity

**£60**

### **205 SAUTERNES, CHATEAU D'YQUEM, BORDEAUX, FRANCE 1995**

First Growth or "Premiere Cru Classe" in 1855. The acknowledged king of dessert wines, a sublime melange of fruits (apricot, orange, pear), oak vanilla, toast and spice (cinnamon, saffron, liquorice) sumptuous, silky

**£195**

## **HALF BOTTLES 37.5ml**

### **PINK/ROSE**

#### **301 COTES DE PROVENCE, WHISPERING ANGEL, CHATEAU D'ESCLANS, PROVENCE, FRANCE 2015**

A pretty pink with fresh peach and strawberry notes, pale salmon in colour, full of flavour and now generally accepted as the benchmark for Provence Rose.

**£40**

### **WHITE**

#### **302 MUSCADET SUR LIE, LE FIEF DE LA BRIE, LOIRE, FRANCE 2015**

A wine with a pleasing ripe fruit character which is balanced by a zippy freshness. Easy drinking and a great match with fresh seafood

**£16**

#### **303 JURANCON SEC, CHANT DES VIGNES DOMAINE CAUHAPE, FRANCE 2016**

Unoaked, grapefruit like and full-bodied

**£17**

#### **304 MACON VILAGES, DOMAINE MALLORY ET BENJAMIN TALMARD, FRANCE 2016**

Full flavoured Macon, broad and full but offering a little more freshness than the very ripe 2015

**£17**

#### **305 SOAVE CLASSICO PIEROPAN, ITALY 2016**

Model Soave with white flower bouquet, a touch of almond blossom and citrus, from the best grower in the region

**£22**

#### **311 VERDICCHIO, VILLA BUCCI DEI CATELLI DI JESI, CLASSICO SUPERIORE, MARCHE, ITALY 2016**

Deep straw yellow, pleasingly fruity, persistent bouquet with notes of apple, lemon and almonds. Good body and silky texture, well balanced and elegant palate.

**£22**

#### **306 PINOT GRIS CLASSIC, FAMILLE HUGEL, ALSACE, FRANCE 2016**

A rich dry Alsace white with hints of smokiness, weight and length but good freshness too

**£22**

#### **307 POUILLY FUME, DOMAINE SEGUIN, LOIRE, FRANCE 2016**

Seguin's vineyards were badly hit by frosts last year so quantity is down but Phillippe was very happy with the quality and this wine is a benchmark of the appellation as usual

**£22**



**308 RIESLING, TRIMBACH, ALSACE, FRANCE 2014**

Benchmark dry Riesling from a fine vintage. Precise, appetising and with great length on the palette.

**£24**

**309 SAINT JOSEPH, BLANC GRAND POMPEE, PAUL JABOULET, RHONE, FRANCE 2016**

Super, full-flavoured dry, fruity white Rhone made from the Marsanne grape. The flavours are quite complex with hints of honey and hazelnut

**£30**

**310 CHABLIS 1er CRU, MONTMAINS, LOUIS LATOUR, BURGUNDY, FRANCE 2012**

This is widely regarded as one of the best premier cru Chablis, a light yellow colour with flecks of green. The nose is intense with exotic fruit notes, pineapple aromas bring freshness and minerality on the finish.

**£30**

**RED**

**320 MONTEPULCIANO, D'ABRUZZO VIGNA CORVINO, ITALY 2016**

Rocco Pasetti makes the most attractive example of this appetising red, packed with fragrant peppery fruit

**£15**

**321 VENTOUX, LES TRAVERSES PAUL JABOULET AINE, RHONE, FRANCE 2016**

Full flavoured Rhone from a stunning vintage. Essentially this is grenache with little bits of other varieties including syrah. Cool breezes coming off the mountain give Ventoux an attractive and juicy fruit flavour

**£15**

**322 CHINON, TEMPS DES CERISES DOM DE LA NOBALIE, LOIRE, FRANCE 2016**

Bright, pure and sappy Loire cabinet franc, super fresh, with well-managed tannins

**£18**

**323 COTES DU RHONE, E.GUIGAL, FRANCE 2015**

Guigal is arguably the most famous producer in the Rhone Valley. A full-bodied wine with a robust core of dark fruit with savoury white pepper notes make it a superb food wine.

**£18**

**324 BEAUJOLAIS-VILLAGES, CHATEAU CHASSANTOUR, BEAUJOLAIS, FRANCE 2015**

A chocolaty intensity of fruit marks this wine out from the Beaujolais crowd. It comes from the relatively unknown village of Lantignié, but from a family that has made wine here for a staggering 15 generations

**£20**

**330 LALANDE DE POMEROL, CHATEAU DE LA COMMANDERIE, BORDEAUX, FRANCE 2015**

A fragrant, ripe melon nose gives way to a medium weight, supple fruit texture with soft tannins and hallmark stone-fruit character. A lovely, easy-drinking fruity Bordeaux.

**£28**

**325 MARGAUX, CHATEAU D'ANGLUDET, BORDEAUX, FRANCE 2012**

A wine with a perfect balance of fruit, freshness and elegance. The tannins are firm but far from aggressive.

**£30**

**326 PAUILLAC, CHATEAU BATAILLEY, BORDEAUX, FRANCE 2012**

A traditionally styled Pauillac with vibrant aromas of black fruit, forest floor and creamy mocha that lead into a texturally satisfying of concentrated cassis and blueberry with hints of dark chocolate and cedar.

**£40**

**327 BEAUNE, 1er CRU, CLOS DE LA MOUSSE, BOUCHARD PERE ET FILS, BURGUNDY, FRANCE 2013**

Fruit aromas combine with light notes of toast, this Burgundy is both fleshy and refined.

**£45**

**328 BOLGHERI SASSICAIA, TENUTA SAN GUIDO, TUSCANY, ITALY 2013**

The only wine from a single estate in Italy to have its own DOC. Rich, layered and expansive on the palate this possesses remarkable depth with fine silky tannins that wrap around the finish.

**£150**

**329 ECHEZEAUX, MAISON ROCHE DE BELLENE, BURGUNDY, FRANCE 2010**

Intensely exotic, deep fruits on the nose, bramble and liquorice complexity, superb palate, intense and concentrated.

**£150**

## **BY THE GLASS**

### **SPARKLING - 100 ml**

#### **1 RIVAMONTE PROSECCO FRIZZANTE (VEGAN)**

The grapes, used to make this, come from a high quality Treviso region. The result is a fresh, delicate apple and floral flavours, fine bubbles with a pleasant dry finish

**£6**

### **CHAMPAGNE – 100 ml**

#### **3 BLANC DE NOIRS, MOUSSE FILS, L'OR D'EUGÈNE, EXTRA BRUT,**

A vinous, exuberant biodynamic grown 80% Pinot Meunier & 20% Pinot Noir blend Champagne made by one of the most talented growers in the Marne valley

**£10**

#### **5 TAITTINGER, RESERVE, BRUT**

Delicate bubble, biscotti, honey & fragrant fruits with notes of peach & vanilla. Golden colour, discreet yet lingering foam. Taittinger is the only Champagne house still owned by the founding family. World-renowned brut reserve.

**£15**

### **ROSE – 175 ml**

#### **21 COTES DE RHONE, LEON PERDIGAL, SOUTHERN RHONE VALLEY, FRANCE 2016**

A delicate pale pink colour with intense red fruit aromas followed by full and fresh floral and citrus notes

**£7**

#### **20 JAS DE VIGNES, ALPES-DE-HAUTE-PROVENCE, FRANCE 2017 (VEGAN)**

The Jas de Vignes is an attractive pink colour with intense flavours of fresh strawberries and raspberries that build and linger on the dry clean finish.

**£8**

#### **22 CÔTEAUX DE L'ARDÈCHE, PIQUEBERLE, SALEL ET RENAUD, NORTHERN RHONE VALLEY, FRANCE, 2016**

The nose is very elegant with a very complex floral bouquet, voluptuousness, crisp and finely acidulous, this very lightly stained rosé, made from direct pressing of black grapes, keeps a reserved side on the aromatic level, a sweet but vinous rosé ... very gourmet

**£9**

## **BY THE GLASS**

**WHITE      175 ml**

**24 JP AZEITAO BACALHÔA, VINHOS DE PORTUGAL, BIANCO**

Dry, crisp & fruity, stone fruit, green apple, grapefruit and slightly floral  
**£7**

**25 FIANO, SALENTO, PIETRARICCIA, SURANI, PUGLIA, ITALY**

A bright lemon colour with a golden tinge. The nose offers an inviting mixture of citrus and tropical fruit with floral hints. Crisp acidity and good palate texture  
**£8**

**26 COTES-DU-RHONE, LEON PERDIGAL, SOUTHERN RHONE VALLEY, FRANCE**

An approachable wine with medium intensity and a gently complex nose of pear, white peach and delicate honeysuckle scents. A rounded palate with a pleasing balance between roundness and crisp acidity  
**£8**

**32 CHARDONNAY, DOMAINE ST JEAN DE LA CAVALERIE, FRANCE, 2017 (VEGAN)**

This fresh and delicate Chardonnay has abundant floral elegance and richer cedar notes which add layers of complexity to the fine apricot and peach fruit flavours  
**£8**

**27 BOURGOGNE, COTE CHALONNAISE, LA BUXYNOISE, BURGUNDY**

With just 3% of the blend fermented in new oak, this is a fresh and crisp Chardonnay with a focus on golden apple and citrus flavours with very subtle texture and toastiness  
**£8**

**28 PICPOUL DE PINET, CHATEAU ROUBIE, LANGUEDOC, FRANCE 2015**

Pale gold, fresh and dry with citrus fruit notes and a pleasing minerality, this organic wine has a somewhat herbal bite and is the Mediterranean's answer to Muscadet  
**£8**

**33 SAUVIGNON, DOMAINE DU VAUX ST. GEORGES, CHENONCEAUX, LOIRE VALLEY, FRANCE 2017 (VEGAN)**

Chenonceaux is a new cru-level appellation and this wine, produced by Cedric Allion, is the result of twenty year old wine nourishment with citrus flavours of gooseberry, lime and quince with a long finish  
**£10**

**BY THE GLASS      RED      175 ml**

**40 JP AZEITAO BACALHÔA, VINHOS DE PORTUGAL, TINTO**

Fruit forward, dry, medium-plus body & tannins, cherry & raspberry flavours, easy drinking yet complex, great entry wine from JP Azeitao

**£7**

**41 COMTE TOLOSAN, MALBEC, L'INSTANT TRUFFIER, RIGAL, SOUTH WEST FRANCE**

Dense, blackish purple with aromas of black cherry and bramble fruit, along with hints of anise and prune. The palate is bold and robust framing juicy fruit with peppery tannins

**£7**

**49 CABERNET FRANC, MON PLAISIR DE LA VALLEE, LOIRE VALLEY, FRANCE, 2016 (VEGAN)**

Fresh and vibrant, stuffed with blackberry and blackcurrant flavours and a spicy finish.

**£8**

**42 MACON, LES ROCHES ROUGES, LOUIS JADOT, BURGUNDY, 2015**

A blend of Gamay and Pinot Noir with an enticing nose of redcurrant and raspberry with a fruity, well-balanced palate and fresh finish

**£8**

**43 PINOT NOIR, LOUIS LATOUR, VARS, FRANCE 2014**

A Burgundian-style, the grapes are sourced from the Vars region near the south-eastern Mediterranean coast, at similar altitudes to Latour's own vineyards in the Côte de Beaune. Candied cherry fruits with a spicy perfume on the nose, a velvety textured palate brimming with ripe cherry and strawberry fruits laced with vanilla, leading to a rounded finish

**£8**

**45 MORGON, CHATEAU DE PIZAY, BEAUJOLAIS, FRANCE 2015**

This top class wine has a nose dominated by blackberries and cherries and a silky smooth palate combined with fine tannins. Classic Morgon showing the fruit of Beaujolais and the charm of Burgundy

**£8**

**BY THE GLASS      SWEET WINES      125 ml**

**200 MOSCATEL, LATE HARVEST, VISTAMAR, LIMARI VALLEY, CHILE 2015**

Straw yellow in colour with golden highlights. Aromas of white flowers, peach, apricots and quince carry through to a palate of more ripe stone fruits and dried figs flavours. Match with sticky toffee pudding, sweet cheesecake or rich blue cheese

**£7**

**201 TOKAJI, LATE HARVEST, ROYAL TOKAJI, HUNGARY 2015**

Pale green-gold, aromas of ripe peach, exotic fruit and blossom with a fine balance of intense sweetness and acidic lift

**£12**

**PORT 50ml**

**TAYLORS LATE BOTTLE VINTAGE PORT, 2013**

The wines used to blend Taylors LBV are drawn from a reserve of some of the best full-bodied red ports produced from the 2013 harvest. Deep purple ruby colour. Pungent aromatic nose of black woodland fruit, dark cherry and plum with some balsamic herbal scents and a hint of exotic wood. Taylors ports are characteristically very well structured with firm tannins with a long finish.

**£6**

## **VEGAN-FRIENDLY WINES**

### **SPARKLING 75cl**

#### **RIVAMONTE PROSECCO FRIZZANTE**

The grapes used to make this, come from a high quality treviso region. the result is a fresh, delicate apple and floral flavours, fine bubbles and a pleasant dry finish

**£25 – available by the glass**

### **ROSE 75cl**

#### **20 JAS DE VIGNES, ALPES-DE- HAUTE-PROVENCE, FRANCE 2017**

The Jas de Vignes is an attractive pink colour with intense flavours of fresh strawberries and raspberries that build and linger on the dry clean finish

**£28 – available by the glass**

### **WHITE 75cl**

#### **32 CHARDONNAY, DOMAINE ST JEAN DE LA CAVALERIE, FRANCE, 2017**

This fresh and delicate Chardonnay has abundant floral elegance and richer cedar notes which add layers of complexity to the fine apricot and peach fruit flavours

**£27 - available by the glass**

#### **33 SAUVIGNON, DOMAINE DU VAUX ST. GEORGES, CHENONCEAUX, TOURAINE, FRANCE, 2017**

Chenonceaux is a new cru-level appellation and this wine, produced by Cedric Allion, is the result of twenty year old wine nourishment with citrus flavours of gooseberry, lime and quince with a long finish

**£38**

#### **34 CHABLIS, CHARDONNAY, “C CHABLIS”, BURGUNDY, FRANCE, 2017**

With a beautiful straw yellow colour, the nose offers notes of white flowers, green apple and subtle hints of almond paste and a lovely minerality and freshness

**£38**

#### **55 ST VERAN, CHARDONNAY, GEOFFREY MARTIN, BURGUNDY, FRANCE, 2017**

This new Domaine, founded in 2013, has produced a classic St Veran with ripe fruit flavours of peach and pear lightened by floral notes and a crisp, clear finish.

**£40**

### **RED 75cl**

#### **48 PINOT NOIR, OLIVIER DUBOIS CUVÉE PRESTIGE, LOIRE VALLEY, FRANCE, 2017**

Fresh red fruit flavours, particularly cherry, and a soft easy drinking style. While flavourful it has a lightness of touch.

**£27**

**49 CABERNET FRANC, MON PLAISIR DE LA VALLEE, LOIRE VALLEY, FRANCE, 2016**

Fresh and vibrant, stuffed with blackberry and blackcurrant flavours and a spicy finish.

**£27 - available by the glass**

**50 GAMAY, MAISON LORON, BEAUJOLAIS, FRANCE, 2017**

Maison Loron have been making wine since 1711 and always produce wine of character. Stuffed with elegant red fruit flavours of raspberry and strawberry and possesses a fine refreshing acidity.

**£28**

**BIN ENDS – only one or two bottles left**

**WHITE**

**501 RIESLING, CLOS SAINTE HUNE, F.E.TRIMBACH, ALSACE, FRANCE 2006**

Internationally acclaimed Domaine Trimbach, widely viewed as the very best producer in Alsace, with the exclusive Clos St Hune Riesling considered by many to be the finest Riesling from Alsace. Trimbach's Clos St Hune land is only .12 hectares in size, with only 7,000 bottles produced each year. Rare, rightly sought after, pinnacle of fine crisp & dry Riesling, with a fresh lime & plum fruity mouthful, chalky dry & crisp finish.

**£200**

**RED**

**504 ROSSO VERONESE, CALLE, FASOLI GINO, VENETO, ITALY 2009**

Prunes, chocolate, spice & raisins, powerful yet elegant, magnificent, this special Merlot is made using the traditional Veneto appassimento technique of drying the grapes on nets for 80 days before fermentation. Fabulous partner to rich dishes & red meat, tomato based pasta & stews.

**£100**

**507 BOLGHERI, CAMARCANDA, GAJA CA'MARCANDA, TUSCANY, ITALY 2009**

Complex & dense, rich fruit & mineral character, intense aromas, powerful tannic structure. A gutsy Tuscan red well suited to red meat, rich stews, strong cheese – great with our cheeseboard! Bolgheri's flagship wine, hence given the name of the Estate "Ca'Marcanda", by the estate owner, Angelo Gajio

**£150**



