

WINE LIST

Introduction

Our wine philosophy is straightforward. In terms of style, we look for wines of balance, wines that are true to type (representative of their origins), and wines that will complement our style of food. In terms of pricing, our aim is to offer excellent value at each price point.

To help select our wines, we work closely with our wine consultant / supplier, Miles Corish (Master of Wine). Miles is one of only 322 global Masters of Wine and over the last 20 years, has developed relationships with a strong portfolio of smaller, quality focused wine producers. Wherever possible, we prefer to offer these wines to our customers as in our opinion, not only do smaller producers inevitably offer a superior combination of quality and value of money, many of those that appear in our list are benchmark producers for their region.

In an attempt to make it easier for customers, we have listed our whites and reds into four “categories” or “styles”. Hopefully this will lead to a degree of experimentation and add value to your dining experience. Wine is always subjective and there are seldom absolutes when categorising style – one person’s medium body is another person’s light body - so with this in mind, we are well aware that some individual wines could straddle more than one style category. Allowing for these anomalies however, we do hope that you enjoy our selection and welcome your comments and feedback.

Jamie & Jenna

Vintages and prices are subject to change without notice. As we prefer to work with smaller wine producers, there are the odd occasions when a wine is unavailable. We aim to keep this to a minimum and our knowledgeable staff will assist with an alternative wine in the event that a wine is not available

Wines by the glass

		125ml	175ml	Bottle
Champagne				
121	Champagne Roland Chardin ‘Cuvee Tradition’ NV	£9		£45
122	Billecart Salmon NV Brut Reserve	£12		£60
Sparkling				
103	Mabis Prosecco Millesimato 2014, Veneto DOC	£6		£25
White				
411	Campo Azafran Airen Sauvignon 2014, Spain	£3.90	£4.95	£17.00
311	Orsino Pinot Grigio, 2014, Italy	£4.00	£5.15	£19.00
771	Simonsvei Chardonnay 2014, South Africa	£4.00	£5.15	£19.00
252	Chateau Brescou Viognier 2014, France	£5.00	£7.00	£24.50
	Chablis Guillaume Vrignaud 2014, France	£6.00	£8.50	£30.50
Rose				

591	Eagles Cliff Rose 2015, South Africa	£4.00	£5.00	£17.95
392	Chateau Montaud Rose, 2014, Cotes de Provence, France	£6.00	£7.00	£25.00

Red

	'Les Carisannes', Pinot Noir, 2012, France	£4.00	£5.15	£19.00
	'Pampas del Sur', Malbec, 2015, Mendoza, Argentina	£4.00	£5.15	£19.00
622	Pacifico Sur Merlot, 2015, Curico Valley, Chile	£4.50	£6.00	£21.00
	Denise Margerand 2008 Chenas, France	£5.00	£7.20	£25.50
442	Luis Canas Crianza, 2013, Rioja, Spain	£6.95	£8.50	£35.00

Sparkling

Bin

- 131 Mabis Prosecco Millesimato 2014, Veneto DOC** **£25**
Taking its name from the "Little Steamer" boats that used to run along the canals of Venice, Vaporetto is a fantastically refreshing Prosecco. Created from fruit grown on some of the finest cool-climate plots, Vaporetto combines apple like fruit with a long crisp finish
- 141 Bodegas Sumarroca Cava Brut Reserva, Spain** **£28**
Rich, full, complex and toasty. Hints of citrus add freshness to the palate. Fine, persistent bubbles and a long finish, perfectly complement the wines structure.
- 142 Juve y Camps Rose 2012, Cava** **£36**
Unlike most Cava producers, Juve only make sparkling wine at Reserva level or above, preferring to sell their "inferior" grapes to other Cava makers. Crafted from 100% Pinot Noir this is a delicate yet intense style with aromas of cherry, strawberry, and toast.

Champagne

- 121 Champagne Roland Chardin 'Cuvee Tradition' NV** **£45**
Small production Champagne from a boutique grower. The use of 100% Pinot Noir has created a lovely rounded style of Champagne with delicate red fruits and hints of brioche.
- 122 Billecart Salmon NV Brut Reserve** **£60**
"I tasted 18 current non vintage cuvées of the most famous champagne houses last week blind – a rare treat – and Billecart-Salmon Brut Reserve was the most impressive for me"
Jancis Robinson MW
- 123 Vilmart Grande Reserve NV Brut** **£65**
For those in the know, grower Champagne usually offers superior value compared to 'high profile brands'. Widely regarded as one the best grower Champagne currently made, Vilmart combines white peach, delicate creamy flavours, and a super long refined finish. Top draw!
- 124 Pol Roger Brut Reserve NV** **£75**
Consistently one of the best Grande Marques, Pol Roger Brut Reserve exhibits great purity with green apples, flowers and delicate honeysuckle all on display. The palate is racy and well defined with just a touch of cream, stone fruits and a biscuity finish that adds complexity.
- 125 Billecart Salmon Rose, Champagne** **£90**
Pale bright pink with a hint of gold in colour. Strawberry and red cherry flavours combine with background citrus. The palate is light and delicate with a refreshing note of raspberry.

- 126 Pol Roger Brut Vintage 2004** **£95**
 Pol vintage offers an array of complex aromas; of tangerine, melon and subtle brioche overtones. The palate shows a creamy, voluptuous and well-balanced structure. The long-lasting aftertaste boasts sumptuous almond nuttiness balanced with citrus freshness.
- 127 Dom Perignon 2004** **£160.00**
 On the nose, there are aromas of almond, white fruit with hints of dried flowers. Classic toasted notes give a rounded finish and denote a maturity. The palate offers a combination between density and weightlessness, with great precision and style. A true luxury style.

Crisp Dry Whites

As the title suggests, this section incorporates a selection of delicate, dry white wines. Invariably these wines are light-bodied, mostly un-oaked, and usually exhibit a degree of crisp acidity. Given their overall structure, these wines are suitable to consume on their own as an aperitif, and they are ideal when partnered with white fish, shellfish, or dishes that contain acidic elements, such as vinaigrettes.

- 411 Campo Azafran Airen Sauvignon 2014, Spain** **£17**
 Azafran is Spanish for Saffron, wildly used to add spice to local cuisine. With quality in mind, Campo Azafran has created an ideal collection of wines, designed to complement food. Citrus fruits with hints of mineral, beautifully balanced with an elegant, crisp, finish.
- 311 Orsino Pinot Grigio 2014, Veneto, Italy** **£19**
 So often Pinot Grigio is inexpensive and dull. Orsino on the other hand offers gentle pear and almond flavours, in a refreshing and well-balanced package.
- 412 Navajas Rioja Blanco 2014, Rioja, Spain** **£21.50**
 When wine lovers think of Rioja they often think of red wine. Indeed only 10% of the regions wines are white, but when you taste a good one like this, you will wish they were more widely available. Classy stuff. Citrus and honeysuckle, super with seafood.
- 211 Bigotiere Muscadet de Sevre-et-Maine sur Lie VV 2014, France** **£25.50**
 Muscadet is making a comeback, with wines such as this Vieilles Vignes example (made from 'old vines' to you and me), showing just how good this style can be. Crisp, clean, citrus fruits with hints of honeysuckle make this refreshing wine, ideal with shellfish.
- 413 Neno de Vina Somoza Godello 2014, Valdeorras, Spain** **£28**
 Zesty citrus fruits with refreshing hints of apple and flint lead onto a wonderfully refreshing palate. Unoaked Godello (the variety) at its best. Goregous.
- 414 Bouza do Rei, Lagar de Bouza, Albariño 2103, Rias Bixas , Spain** **£32.50**
 Great Albariño should be fine, crisp, laden with citrus fruit and offer hints of the salty maritime air. Lagar de Bouza possesses these components along with a little more richness in the form of background stone fruits and almonds. One of the better Albarino's currently available.
- 312 La Zerba Gavi 'Terrarossa' 2014, Tassarolo** **£34.50**
 In top vintages, La Zerba produces a cuvee from a special soil called Terrarossa. This iron rich soil affords a wine with more depth, structure and finesse and the 2014 shows just how good 'proper' Gavi can be. Honeydew melon, citrus and quince combine with a zesty finish. Great with seafood.

- 212 Domaine Tremblay Chablis 2015** **£35.50**
 There are thousands of Chablis produced each year, all with marked differences. To find a good one, you need to look beyond the word 'Chablis' and find out who makes it. Tremblay are boutique producers in Chablis and using old vines they handcraft top examples from this classy region. Stone fruits, pebbles and hints of flint combine with an elegant appley finish.

Soft Round Whites

Our soft rounded white category refers to the way that these wines “feel” inside the mouth. Rather than possess a dominant aromatic quality, these wines tend to be slightly more full-bodied, and in some cases, contain a little less prominent acidity. Given their structure, they lend themselves to partnering slightly heavier dishes than “light, crisp, dry” whites. Arguably the most versatile wines in our list and capable of matching a wide range of foods, try with fish, scallops, salads and light risottos.

- 531 Simonsvlei Chardonnay 2014, South Africa** **£19**
 Chardonnay is enjoying a well-deserved comeback with wines such as this offering outstanding value. Attractive melon and citrus notes on the nose, with apricots and mandarin flavours on the palate. This is a lovely rich chardonnay yet beautifully balanced by crisp, refreshing acidity.
- 532 The Den Chenin Blanc 2015, South Africa** **£23.50**
 Made a great winemaker, Jeremy Borg, this is intense with lime, quince, and a tangy mineral finish.
- 231 Domaine Denuziller Macon Solutre 2014, France** **£28.50**
 Solutre is arguably the best village in Macon, with much of the production going into more prestigious Pouilly Fuisse. Really rich, peach and nectarine flavours combine with a floral, pebbly, creamy finish. Beautifully balanced - unoaked Chardonnay at its best!
- 431 Casal de Arman Eira Dos Mouros 2014, Ribeiro** **£35**
 Rounded, fresh and mineral with notes of exotic fruits and beautiful balance. Lovely purity of fruit and a spicy bite on the finish. Great with seafood.
- 331 Terlano Pinot Bianco 2014, Alto Adige DOC, Italy** **£37**
 Here in Italy’s northernmost province, Alpine peaks go hand in hand with Mediterranean scenery. Terlano’s Pinot Bianco combines balance and body with hints of pear, quince and tangy minerality. Hints of lemongrass on the finish add appeal. A stylish, delicious wine.
- 232 Gerard Trembley 1er Cru “Les Fourchaume” 2012, France** **£39.95**
 The benefits of working with a small, quality focused producer are evident here, as Tremblay have created superb 1er Cru Chablis. Classic mineral and stone fruit aromas with background notes of quince, medium-bodied in structure with crunchy fruit and a long, structured, zippy finish. Lovely.

Aromatic Whites

Broadly speaking, white grape varieties can be loosely categorised with aromas that are either “neutral” or “aromatic”. Sauvignon Blanc is an “aromatic” grape variety whose inherent perfume shines through in the wine it creates. By contrast, a “neutral” grape variety such as Chardonnay is often lacking a natural pungency and sometimes owes more of its character to external influences such as winemaking techniques (for example maturation in new oak barrels). Aromatic whites are well suited to dishes that have reasonably strong flavours and

make admirable partners to bold, spicy dishes or those that have a degree of sweetness (such as the sweetness of scallop for example).

- 651 Pacifico Sur Sauvignon Blanc 2015, Chile** **£19.00**
From the Curico Valley, Pacifico Sur Sauvignon Blanc is pale lemon in colour with bags of tropical fruit flavours. Refreshing acidity along with background citrus notes contribute to a long elegant finish.
- 251 Dom de la Rablais Touraine Sauvignon 2015, France** **£23.95**
Think of this as a mini Pouilly Fume. Nettles and blackcurrant leaf abound on the intense nose with citrus fruits and mineral showing through on the medium bodied, crisp palate. Classic Sauvignon from the Loire - lovely.
- 252 Chateau Brescou Viognier 2014, Vin du Pays d'Oc, France** **£24.50**
A Viognier that combines lush apricots and peaches with a degree of elegance. Medium to full bodied with a satisfying rich, textured and balanced finish. Enjoy.
- 751 The Courtesan Riesling 2015, Australia** **£25.95**
The fruit for this fantastic wine heralds from the famed Watervale region within South Australia (a sub-region of the Clare Valley). A mouthwatering combination of limes, Elderflower with hints of grapefruit. The palate is balanced and refreshing – An excellent example of a modern Riesling.
- 752 Fairhall Downs Marlborough Sauvignon Blanc 2015, New Zealand** **£32.00**
One of the first growers in Marlborough (1982), this family estate creates small quantities of top-notch NZ Sauvignon. Intense passionfruit, guava and tomato stalk on the nose. Melon and citrus fruits provide complexity on the delicately poised palate, and a superb finish completes this joyful experience.
- 253 Joseph Cattin Grand Cry Gewurztraminer 2014, Alsace** **£34.50**
Powerful, and deliciously rich Gewürztraminer, handcrafted from the Eichberg grand cru vineyard. Classic notes of rose petal, lychee and Turkish delight abound with the wine finishing with balancing crisp acidity. Lovely.
- 254 Domaine Clairneaux Sancerre 2014** **£36.00**
To many, Sancerre and Pouilly Fume remain the greatest exponents of Sauvignon Blanc. As with Chablis, knowing the right grower is all-important as quality varies markedly. This Sancerre from Clairneaux exhibits intense elderflower, blackcurrant leaf with background minerals on the nose. The palate has an excellent weight of fruit, good freshness and lovely texture.

Rich Full-bodied Whites

This is the section for those seeking heavy, full-bodied, mouth-filling whites. Invariably these wines will have been made with a degree of barrel fermentation / barrel ageing and from grape varieties known for their ability to produce rich, mouth-coating wines. Wines in this section are able to partner strong flavours such as roast chicken, foie gras, smoked salmon and even white meats such as pork.

- 771 Nostros Grand Reserve Chardonnay 2013, Casablanca, Chile** **£22.50**

Casablanca has a well-earned reputation as Chile's premier Chardonnay region, tempered by the effects of the nearby Pacific Ocean. Amazing concentration, of peach, nectarine, hints of toast and praline this full-bodied wine deserves a place on any Chardonnay lover's shortlist.

- 271 Domaine du vieux Puits Macon Bussieres 2014, Burgundy** **£28.50**
A super Chardonnay, this time from Burgundy, Drouin has developed a well-earned reputation for over delivering when it comes to value for money. Nectarine, toasted almonds and citrus fruits abound, and careful use of oak makes for a sumptuous palate. Amazing value.
- 371 Collefrisio Pecorino 2014, Terre di Chiete, Abruzzo** **£32.50**
Pecorino (the grape variety not the cheese) was thought to be extinct, however cuttings from vines growing wild in Marche were isolated and then planted, resulting in the grapes revival. Full bodied, with hints of nectarine, ginger, white pepper and almonds. The palate has just the right amount of refreshing acidity. Wonderful stuff.
- 272 Domaine Drouin Pouilly Fuissé "Metertières" 2014** **£43.95**
Planted on limestone-derived soils, this Pouilly Fuissé is one of the stars of the region. Only tiny quantities make their way to our shores. Rich cream, peach and nectarine flavours abound. Mouth-filling and with the excellent acidity of 2014 to freshen the finish, this is an experience!
- 571 Chamonix Reserve Chardonnay 2014, Franschhoek Valley, South Africa** **£49.50**
Gottfried Mocke, the winemaker for Chamonix, is a quirky character. Embracing modern methods, with a firm respect for letting nature take its course, his show record in recent times is the envy of his peers! Intense tropical fruits, ginger, spice and oatmeal combine on this rounded, toasty wine. Well structured with limes and minerals on the finish.
- 572 Beaumont Hope Marguerite Chenin Blanc 2014, Bot River, South Africa** **£49.00**
This fantastic, handcrafted wine is the result of what happens when old vines are nurtured in an ideal environment. Complex with a creamy rounded palate, there are layers of tangerine, limes and honey all framed by racy supporting acidity. A marvel of a wine!
- 273 Domaine Bernard Bonin, Les Tillets, Meursault 2009** **£65.00**
The vineyard of Les Tillets shows just what a Meursault should be. Fine fruit, well integrated oak & clean acidity balance against the nutty and buttery nuances. Although restrained in style, the wine lacks nothing in power and lingers well on the palate with lots of pure fruit flavours.
- 274 Dom.Bachey-Legros Chassagne-Montrachet 1er Cru 'Morgeot' 2014** **£77.50**
The vines at this estate were planted between 1914 and 1960. Those planted in the Morgeot vineyard average 60 years old, so it's no wonder Bachey-Legros have an advantage over the average grower. Full, rich, with wonderful ripe peach, and hints of almonds and toast on the nose. The palate is powerful, yet with balanced acidity - Chardonnay of top class!

Rose

- 591 Eagles Cliff Rose 2015, South Africa** **£17.95**
Loaded with strawberries and black cherries this classy rose is a fuller style and one of South Africa's best examples of sunshine in a glass. Enjoy.

- 391 Orsino Pinot Grigio Rose 2014, Italy** **£19.50**
 Pale onion skin in colour, Orsino displays delicate raspberry and redcurrant aromas with flavours of pears and strawberry on the mid-bodied palate. Crisp and fresh – great on its own!
- 291 Chateau Montaud Rose 2014, Cotes de Provence, France** **£25.00**
 Pale salmon in colour, loaded with apricot, strawberry and watermelon aromas. On the delicate, yet flavoursome palate there are citrus notes and hints of greengage. If you are looking for benchmark, dry Rose – this is your wine.

Soft Easy Reds

Soft easy reds are light and elegant, displaying fresh fruit aromas and usually, a degree of refreshing acidity. Whilst lovers of more “full throttle reds” sometimes overlook these wines, they make fine partners to lighter styles of food. The juicy fruit flavours and refreshing acidity of these reds mean they are a great accompaniment for poultry, pasta and pork.

- 421 Campo Azafran Tempranillo Syrah 2014, Vdt Castilla, Spain** **£17**
 On the nose Campo is fresh and elegant with characteristic aromas of cherry and red fruits typical of this tempranillo. Light, harmonic and round on the palate with soft tannins.
- 621 Pacifico Sur Merlot 2015, Curico Valley, Chile** **£21**
 Merlot in Chile is like Shiraz from Australia – basically what each country does best. Pacifico Sur has fragrant plums and damson-like fruit with a hint of herbs. The finish is rounded and smooth. Lovely plums, violets and red berries. Silky, medium bodied and delicious.
- 422 Navajas Rioja 2014, Rioja, Spain** **£23.95**
 A classic style of Rioja that shows the benefit of a class producer and an excellent vintage. Black cherries, raspberries, soft, with hints of vanilla, soft and very gluggable.
- 221 Chinon ‘Les Logis de la Bouchardiere’ 2014 Bruno Sourdais, France** **£28.50**
 Loire Cabernet Franc at its best in this sumptuous wine. Great purity of fruit with hints of damsons, raspberries and hints of hedgerow. A lovely crunchy texture makes it easy to go for the next glass!
- 721 Devils Corner Pinot Noir 2014, Tasmania, Australia** **£36.50**
 A strongly perfumed style laden with black cherries, hints of violets and even a touch of ginger spice. Soft and full of flavour there are more cherries on the palate supported by some savoury elements. The finish combines fine tannins and firm acidity but the overall impression is of soft lingering flavours making this a very easy drinking style.

Spicy Rounded Reds

Spicy reds cover a wide array of grape varieties, aromas and flavours. These wines are characterised by medium tannins and generally possess a softer, more rounded mouth feel. Spicy rounded wines are suitable for a wide range of foods, ranging from poultry, to lighter red meat dishes (such as lamb), through to charcuterie.

- 241 Cave de Roquebrun Terres d’Orb Rouge 2014, Languedoc, France** **£19**
 Attractive ruby colour, with intense flavours of black cherry, blackberry, hints of liquorice and soft tannins. A light, fruity, supple wine from the South of France.

- 441 Monfil Garnacha 2014, Spain** **£21.00**
 A sumptuous wine; laden with juicy cherry fruit, a lovely fragrance and a soft lush mouthfeel. It's equally as bright on the palate with soft, spicy red fruit and a welcome touch of paprika and smokiness alongside easy-going tannins.
- 741 One Chain "The Opportunist" Shiraz 2014, Langhorne Creek, Australia** **£22.50**
 Sourced from some of the best South Australian vineyards and then blended - Aussie Shiraz doesn't get any better at this price. Full bodied, silky, and with dense black fruits that will stand up to strong flavoured dishes.
- 541 Ambraham & Heretics Pinotage 2014, South Africa** **£24.00**
 A medium bodied Pinotage laden with redfruits, earth and hints of spice. Unusually for Pinotage, it manages to avoid the rubbery / overly herbal notes sometimes found with this grape variety. Finishing with a balance between crunchy fruit and acid.
- 442 Luis Canas Crianza 2013, Rioja, Spain** **£35**
 Outstanding Rioja from one of the regions' best estates. Aromas of strawberry, hints of vanilla, cedar and balsamic nuances, lead onto dense dark fruit flavours. Crisp acidity gives a lovely freshness to the wine. A great match to lamb or beef. A stunning wine!
- 243 Chateau Pesquie Terrasses 2012 Rhone Valley, France** **£35**
 Three generations of Daudet/Chaudiere family have created an exceptional, leading Vineyard in their Chateau Pesquie. In the "Terrasses" they have a wine that has spicy notes, with well-rounded tanins and fresh berries on the palate.
- 242 Gigondas les Mourres 2013 Notre Dames des Pallieres, France** **£37.50**
 Very close in style to Chateauneuf-du-pape, it's no surprise that Gigondas is gaining in popularity. Loaded with Blackberry, with plums, damsons and hints of background fig. Medium to full-bodied with supple ripe tannins and loads of fruit - perfect with beef or shoulder of lamb.

Full-Bodied Reds

Full-bodied reds are mouth-filling, sometimes benefiting from maturation in oak barrels and usually contain moderate to high levels of tannins. The relationship between full body and colour can sometimes be misleading (for example, Barolo can often be pale in colour yet very powerful), so you may be surprised to see a smattering of Pinot Noir and Burgundy in the section. It's not surprising that these wines are well matched with strong foods. Try with red meats (particularly beef), venison and hard cheese.

- 761 Inacayal Malbec 2014, Mendoza** **£21.50**
 When in the hands of a quality producer, Malbec can produce wonderfully rich, full flavoured reds with velvet like texture. Located in the premier zone of Lujan de Cuyo, Inacayal creates a complex wine loaded with plums, spice, dark chocolate and hints of vanilla.
- 261 Chateau Caronne St Gemme 2011, Bordeaux, France** **£36.00**
 Dusky blackberry and hedgerow fruit are in abundance with a subtly medicinal note of cedar and a lick of toasty new oak. Structural tannins and fresh acidity provide a framework for this impressively endowed wine.

- 262 Mas Cal Demoura l'Infidele 2011, Coteaux du Languedoc** **£37.50**
 Cal Demoura means 'one must remain' in Occitan, and perhaps explains the determined attitude of this fabulous estate to survive and prosper against a backdrop of regional hardship. A complex blend of Syrah, Mouvedre, Cinsault and Carignan, l'Infidele exudes dark fruits, perfume, and hints of spice in a balanced package.
- 263 Domaine Jaeger-Defaix Rully 2012, France** **£40**
 An estate that is meticulous in its approach, and one that went 100% organic in 2009. A lovely perfume reveals layers of strawberry and raspberry coulis fruit flavours. The palate is silky, yet with a touch of savoury that leads onto a smooth, satisfying finish. Beautiful.
- 264 Chateau Villars 2008, Fronsac, Bordeaux, France** **£42.50**
 Family owned since the 19th C, Villars has a reputation for over delivering in terms of value for money. The 2008 is no exception, beautifully balanced with hints of violets, plums and cassis. Whilst full bodied, the silky tannins and overall evolution of the wine meant that it could have easily found its way into the medium bodied section. At its peak, enjoy.
- 265 Les Prevoles, Beaune, France 2011** **£44.50**
 Round and ripe red fruit aromas with hints of spice. Full, round and chewy on the palate, structured yet remaining elegant with a good, dark finish with faint whiffs of smoke.
- 561 The Foundry Syrah 2008, Stellenbosch, South Africa** **£47.00**
 This is Chris Williams' (winemaker at the much lauded Meerlust winery) own label. In a few short years, Foundry has risen above its peers and is now viewed as part of the upper echelon of South African wine producers. Hints of leather and blueberries abound on this seductive, full bodied, savoury style Shiraz. A lovely roasted meat, and slightly spicy finish makes this a fantastic match for red meats and game.
- 266 Domaine Bacheys Legros Santenay "Clos Comme" 2011, Burgundy, France** **£49.00**
 Legros have been handcrafting Burgundy for six generations and this knowledge shows through in the quality of their wines. This is a velvety Burgundy offering loads of dark cherry, plums, and mineral flavours. There is a lot of flavor for Pinot lovers here – far removed from the basic "Bourgogne" style.
- 361 Ciabot Berton, Barolo 200, Italy** **£64.50**
 The aromas are fruity with notes of dried flowers, prunes and spices. On the palate it is full bodied, tannic yet silky smooth and the finish is big and very persistent.
- 267 Domaine Lucien Boillot & Fils, Gevrey Chambertin 2009, Burgundy, France** **£65.00**
 Brimming with dark, black fruit flavours in both the aroma and on the palate. The bouquet has a faint whiff of smoke, and in the mouth it is really chewy with a solid structure.
- 268 Croix de Beaucaillou, St Julien 2008, France** **£69.00**
 Cabernet Sauvignon dominant, the wine is classical framed with blackcurrant fruit dominant together with hints of lead pencil. Outstanding!
- 269 Remoriquet Nuits-St-Georges 1er Cru 'Les Boussetots' 2009, Burgundy, France** **£74.00**
 As a region, Nuits St George was sometimes unfairly labelled as producing solid, foursquare wines that lacked subtlety. Happily, producers such as Remoriquet have added a touch of perfume and finesse to the structure of modern day NSG and this 1er Cru exhibits bright red fruits and vanilla, in amongst a dark cherry backdrop. Firmly structured - try with Venison.

- 2610 Chateau Malescot, Margaux 1999, France** **£78.00**
 Nice deep colour, red fruits. Its main feature is its elegance, but it has nice strength and firm tanins.
- 362 La Fiorita Brunello di Montalcino 2008, Italy** **£88.00**
 Brunello (or nice dark one in Italian) is the unofficial name for the type of Sangiovese grape grown around Montalcino. La Fiorita exudes an inviting nose of black truffles, dark cherries, tobacco and cedar. Beautifully balanced by aromatic oak this is a complex, stunning example of just how good the region can be.

Powerful Reds

This final section encompasses our most powerful red wines. These wines are mouth-filling, laden with luscious fruit, and often possess prominent tannins. In many cases, maturation in oak barrels has enhanced wine flavour and structure, giving the wines extra depth and a robust character. For those seeking power, character and balance, these could be for you. Best matched with game, smoked meats, and blue cheeses.

- 481 Bodegas Paramo de Guzman Raiz Crianza 2011, Ribera del Duero, Spain** **£39.95**
 Deeply coloured with intense raspberry fruit, violets, blackberries and mineral. Hints of balsamic, smoky and roasted tones lead onto a smooth and lasting finish. Good acidity provides freshness and the overall experience leaves one going back for more!
- 781 Carmenere 'Andes' Terra Noble 2012, Colchagua, Chile** **£49.95**
 Terra Noble recently won two trophies at the International Wine Challenge, one for best Carmenere and also Chilean producer of the year. This is a rare treat as only 250 cases of 'Andes' were ever made and as there wasn't enough to enter into wine competitions, one can only wonder what the accolades might have been. Luscious red fruits combine with damsons and vanilla on a seamless palate that is beautifully structured. Full bodied but not overpowering. Could this be the best Carmenere coming out of Chile? We think so!
- 782 Vina Cobos Bramare 'Lujan de Cuyo' Malbec 2013, Mendoza, Argentina** **£52.50**
 Malbec is simply stunning when handled right and offers an intriguing combination of boysenberry, red fruits, mulberry and spice. A selection of old Malbec vineyards within the sub-region of Lujan de Cuyo result in a deep, violet colour. Rich, mixed berry, mocha and vanilla combine in a powerful wine.
- 381 Amarone Latium Morini Campo Leon 2013, DOCG, Italy** **£69.00**
 Amarone is a complex, full-bodied style of red made from dried grapes. Latium Morini was recently formed by seven brothers and cousins from the Morini family, who after years of supplying grapes to the local co-operative, realised their life-long ambition to independently harness their collective passion for quality. An enticing aroma of truffles, mocha coffee and vibrant black cherries, this full bodied, rounded Amarone is impeccably balanced and a delicious accompaniment to rich food.
- 281 Domaine du Pegau Chateauneuf-du-Pape 2007, France** **£95.00**
 "The 2007 Chateauneuf du Pape Cuvee Reserve is a brilliant effort that ranks alongside the colossal 2003 Cuvee Reserve. It exhibits a dense plum/purple color along with a big, sweet bouquet of beef blood, grilled herbs, barbecue smoke, lavender, sweet cassis and kirsch and a hint of Asian soy. The wine possesses a fabulous texture, a full-bodied mouthfeel and a seamless integration of tannin, acidity and alcohol." 95/100 Robert Parker Jnr

Dessert Wine / Fortified Wine

These wines cover a wide variety of flavours, aromas and varying degrees of sweetness. As a general rule, a dessert wine should be at least as sweet as the dessert itself and with this in mind, we offer a variety of styles to compliment our selection of sweets.

- 971 Deen De Bortoli Botrytis Semillon 2009, Australia (37.5cl)** **£23.00**
De Bortoli has a reputation for creating the best Botrytis styles from Australia and this wine is laden with dried apricot, honey and marmalade flavours. Its sweetness is well-balanced by refreshing acidity; rarely do you find such value in a dessert wine.
- 972 Tamar Ridge Botrytis Riesling 2013, Tasmania, Australia (37.5cl),** **£37.50**
The cool climate of Tasmania is ideal for Riesling, with Tamar Ridge being the standard bearer for many. Intense citrus, pink grapefruit and melon flavours combine with sweetness and wonderful cleansing acidity that freshens the finish.
- 921 Chateau Lamothe Guinard Sauternes 2012, Bordeaux, France (37.5cl)** **£45.00**
A very lush, flattering style, with creamed peach, pear and mango flavors backed by crème brûlée and toasted coconut notes. The long, ginger- and spice-filled finish drips with unctuous tropical fruit. Top class.
- 981 Royal Tokaji 5 Puttonyos 2008 (500ml)** **£53.00**
This perfectly balanced 5 puttonyos wine showcases Royal Tokaji's 1st growth Nyulászó vineyard - a benchmark for quality. As in all aszu wines, the three grape varieties are Furmint, Hárslevelű and Muscat de Lunel are employed. Vivid gold in colour with honeyed apricot and orange peel flavours that are uplifted with refreshing acidity.

Sherry & Montilla

	Glass	Bottle
Equipo Navazos I Think Manzanilla "en Rama" (37.5cl) An ultra-fine Manzanilla that's beautifully lifted in aroma. Fresh, with a salty tang, plenty of energy and zippiness together with a very satisfying lemon twist to the finish.	£5	£22.00
Alvear Pedro Ximenez 1927 Solera, Montilla (37.5cl) "The impressive 1927 Pedro Ximenez Solera, from a Solera begun nearly 80 years ago, boasts a dark amber color as well as an extraordinary nose of creme brulee, liquefied nuts, marmalade, and maple syrup. Huge and viscous, yet neither cloyingly sweet nor heavy, it is a profound effort. It is meant to be drunk alone at the end of a meal." 95/100, Robert Parker Jnr		£40.00
Equipo La Bota Amontillado No 37 A beguiling Amontillado with a soft and supple texture yet with a dense nutty concentration and supple layers of caramel and toffee. With an average age of 18 years and at this price, you've got to love Amontillado, and upon this tasting this great wine, you surely will.	£15	£100.00

Port

	Glass	Bottle
Quinta do Portal Fine Ruby Port, Portugal Portal Fine Ruby is elegant, lively and with plenty of rich young fruit. It is aged for three years in large wooden vats to keep the fruit fresh and avoid as much oxidation as possible.	£4	£34.00
Quinta do Portal White Port, Portugal A blend of Malvasia Fina, Viosinho and Gouveio. Aged for three years in old barrels where it acquires its burnt honey colour, floral aromas of rose petals and white peaches along with some orange zest and almonds. Enjoy chilled as an apéritif.	£4	£34.00
Quinta do Portal 6 Barrels Tawny Reserve, Portugal This is a blend of tawny Ports aged for 7 years in the cellars after a careful selection of the best 6 barrels. Full of flavour with raisins and hazelnuts – a top class tawny.	£5	£38.00
Quinta do Portal LBV 2011, Portugal A fine exotic nose accented by violets, spice, mocha, sultana raisins and fragrant black cherry fruit. It's soft, rich and velvety. It shows both power and class with an everlasting aftertaste.	£6	£43.95