

## Hospitality Wine List 2007

### White Wines:

- Bin 1** 2006 Peyrassse Blanc £13.50  
Vin de Pays d'Oc.  
Fresh and vibrant 'house' wine, deliciously dry with a large proportion of Sauvignon Blanc giving real weight and concentration of flavour.
- Bin 2** 2006 Karoola Ridge Semillon/Chardonnay £16.95  
Thomson Vintners, Riverland, South Australia.  
Full of intense tropical fruit, this wine is delightfully easy to drink without the over-powering use of oak.
- Bin 3** 2005 Carmen Chardonnay £17.25  
Central Valley, Chile.  
Combining new methods with the best of traditional viticulture and wine making techniques from hand picked grapes, this primarily organic producer shows a Chardonnay bursting with ripe fruit and a lovely balance of acidity.
- Bin 4** 2006 Pinot Grigio 'Ca del Bianco' £17.50  
Carlo Botter, IGT Veneto.  
Sprightly and very refreshing with plenty of fruit and a lovely twist of lemon fruit.
- Bin 5** 2006 Coleridge Hill £18.25  
Three Choirs Vineyard, Gloucestershire.  
A delicious easy drinking, dry white wine full of verdant fruit owing to the inclusion of the Phoenix grape variety.
- Bin 6** 2005 Viognier XL Les Gres £19.00  
Vin de Pays D'Oc  
Crammed with ripe exotic flavours reminiscent of white peaches and really soft on the palate



## White Wine Continued

- Bin 7** 2005 Jordan Chenin Blanc, barrel-fermented £20.50  
Jordan Estate, Stellenbosch, South Africa.  
French oak adds style and class to this magical wine. Deliciously mouth filling with citrus, cream and tropical fruit flavours. Perfect with spicier food.
- Bin 8** 2006 Stoneburn Sauvignon Blanc £25.50  
Marlborough, New Zealand.  
A very small property in Marlborough producing a really crisp and gooseberry fruited Sauvignon with hints of tropical fruit and a beautiful balance of acidity.
- Bin 9** 2005 Riesling, Reserve £27.00  
Domaine Jean Sipp, Alsace.  
Classically pungent Riesling from this quality conscious family owned estate. All the mineral qualities and balance that you would expect from a good Riesling.
- Bin 10** 2006 Sancerre Blanc, La Cote de Sury £28.50  
Domaine Paul et Jean Marc Pastou.
- Bin 11** 2006 Sancerre Blanc, La Cote de Sury £15.00 half  
Domaine Paul et Jean Marc Pastou.  
Delightful property in the Loire Valley showing rapier like Sauvignon bursting with gentle citrus flavours.
- Bin 12** 2006 Chablis, Domaine de la Conciergerie £28.50  
Christian Adine.
- Bin 13** 2005 Chablis, Domaine de la Conciergerie £15.00 half  
Christian Adine.  
All round dedicated grower/maker with the purest expression of Chablis. Crisp, clean minerality with delicious apple fruit and lemon flavours.
- Bin 60** 2005 Greco di Tufo £32.50  
Loggia della Serra, Campania, Italy.  
Fine and elegant yet full flavoured dry white from the hilly, volcanic soils near Naples, utterly delicious!
- Bin 14** 2005 Pouilly Fume, Domaine de Riaux £34.00  
Bertrand et Alexis Jeannot.  
An intensely flavoured Pouilly Fume with glacier like purity of citrus fruit and real vitality. A real classic!



**Red Wines:**

- Bin 15** 2006 Peyrasse Rouge £13.50  
Vin de Pays d'Oc  
Smooth and flecked with spicy Southern fruit, dominated by the warming Grenache and Merlot grapes.
- Bin 16** 2005 Karoola Ridge, Cabernet/Shiraz £15.75  
Thomson Vintners, Riverland, South Australia.  
A spice infused Cabernet Shiraz which is full of chunky, ripe brambly fruit, delicious!
- Bin 18** 2006 Marques De Reinosa Tempranillo Rioja Spain. £17.50  
Deep cherry colour, and complex aroma well balanced and round
- Bin 19** 2005 Carmen Merlot £18.50  
Central Valley, Chile.  
Spicy red fruit aromas abound with a smooth lingering finish that fills the mouth with ripeness.
- Bin 21** 2002 Chateau Lezongars £25.75  
Premieres Cotes de Bordeaux.
- Bin 22** 2003 Chateau Lezongars £15.50  
Premieres Cotes de Bordeaux.  
Smooth and rich with a good balance of fine grainy oak and a good fleshy palate
- Bin 23** 2004 Stoneburn Pinot Noir £25.50  
Marlborough, New Zealand.  
Terrific flavours of soft plums and raspberries showing how good New Zealand pinot's can be when produced in cooler climates.



### Red Wines Continued:

- Bin 61** 2001 Wente Vineyards, Zinfandel £26.50  
Livermore Valley, California.  
120 year old family owned vineyard producing this really 'jammy', ripe Zinfandel, perfect with rich dishes and cheese.
- Bin 24** 2004 Cotes-du-Rhone Villages £27.50  
Domaine de La Jerome, Sylvette Brechet  
Sumptuous, spicy red from a small Domaine, with lots of jammy damson fruit.
- Bin 25** 2005 Crozes Hermitage Rouge Domaine Pochon £29.00
- Bin 26** 2005 Crozes Hermitage Rouge Domaine Pochon. £15.00 half  
Intense, pure and brambly based Syrah from this highly regarded Northern Rhone valley producer.
- Bin 27** 1999 Chateau La Cardonne £32.50  
Cru Grand Bourgeois, Haut Medoc.  
Soft and fruity, yet with firm tannins and some complexity.
- Bin 28** 2003 Chianti Classico £35.00  
Fattoria Casaloste, Tuscany.  
A very classy Chianti from a top quality producer. 100% organic with mellow spice and tons of ripe cherry fruit. Classic Sangiovese.
- Bin 62** Quinta Lagoalva de Cima £38.00  
Tinta Roriz, Touriga Nacional, Ribatejo, Portugal.  
Superbly fashioned, characterful, spicy red from southern Portugal, showing how far modern Portuguese wine making has come.
- Rose Wine:**
- Bin 29** 2005 Pinot Grigio Rose, Ca del Bianco £17.50  
Carlo Botter, IGT Veneto..  
Wonderfully easy drinking Pinot Grigio rose from the same producer as the white above. A fresh modern style with lovely ripe fruit and good balance of acidity.
- Bin 30** 2005 Domaine Gavoty Rose £23.75  
Cuvee Tradition, Cotes de Provence.  
Lively, fine and truly energising in style, this gentle, dry rose is really refreshing.



### Champagne and Sparkling:

- Bin 31** N/V Jeroboams Cava Brut Spain. £21.50  
Great Cava, full of vibrant fruit and plenty of zip.
- Bin 32** N/V Laytons Brut Champagne Reims. £42.00  
Three years bottle age really add complexity and richness to this Champagne.
- Bin 33** N/V Layton Brut Rose Reims. £55.00  
A gently pink version of the above with a delightful fruity softness.
- Bin 34** N/V Joseph Perrier Cuvee Royale Chalons. £45.00  
This Champagne is no exception with great balance of acidity, biscuity aromas and a long delicate finish.
- Bin 35** 2003 Ridgeview 'Cuvee Merit', Cavendish £45.00  
South Downs, England.  
Dominated by rich Pinot Noir Fruit, this fine and 'biscuity' English sparkling wine is a prolific medal winner and certainly gives Champagne a run for its money!
- Bin 36** N/V Laurent Perrier Tour Sur Marne, France £60.00  
Well known Champagne house with rich but delicate aromas and fresh and full in the mouth with plenty of balance.
- Bin 52** N/V Pol Roger, White Foil Reims, France £60.00  
Winston Churchill's favourite. Refined yet rich and biscuity |Champagne with gentle hints of toast and a wonderful 'yeasty' character on the nose.
- Bin 50** 1999Nyetimber Premiere Cuvee £70.00  
Blancs de Blancs, Nyetimber Vineyard, West Sussex.  
Brilliant wine making, a 'terroir' similar to that of Champagne and dedication, produce sparkling wines of the highest quality.
- Bin 37** 1998 Joseph Perrier Cuvee Royale Chalons. £70.00  
Wonderful wine from a superb vintage with all the finesse of this delicate style of Champagne.
- Bin 51** N/V Pol Roger £60.00  
Reims.  
A big and rich style of Champagne with that classic 'wooded' texture on the palate.



**Dessert Wine/Port:**

<b>Bin 63</b> 2002 Peter Lehman Botrytis Semillion Barossa, Australia	£22.00 half
<b>Bin 64</b> 2004 Dom Bellegarde Semillion Sauvignon Jurancon Moelleaux	£35.75 half
<b>Bin 55</b> 2002 Chateau Petit Vedrines Sauternes.	£46.50
<b>Bin 56</b> 2002 Chateau Petit Vedrines Sauternes. The 2 <sup>nd</sup> wine of the famous property, Chateau Doisy Vedrines. Lovely ripe botrytis aromas and marmalade fruit on the palate.	£24.50 ( half )
<b>Bin</b> 10 Year Old Tawny Gould Campbell. Pale, delicate and beautifully presented with a wonderful balance of firm, sweet fresh fruit and soft nutty flavours.	£37.50
<b>Bin</b> 1985 Gould Campbell Vintage. Portugal. A very good vintage with tons of sweet ripe fruit and plenty of fleshy textures on the palate.	£95.00

