

CHURCH STREET  
T A V E R N



WINE LIST



## WELCOME

Our list is lovingly put together after considered whittling down of numerous samples tasted and slurped from around the world. We seek wine of distinct flavour, of its place and made with respect for the vine as well as the environment. We want to be excited by what we taste, discover nuances and subtleties rather than be whacked around the chops by fruit bombs or oak. We hope you get as much enjoyment from these wines as we do.

Our wine by the glass and carafe come by either 125ml or 375ml carafe so that we can offer more of the list by the glass, thus adding bottles costing £30 to the wines by the glass and carafe. This might also give you an opportunity to experiment through the list as we will change the 'by the glass' section every month. The carafe of 375ml is an ideal size for just two people but also is a good way of having a white and a red with your meal if there are just two of you.

All our wines are available to drink in the comfort of your own home, please ask the staff for an Off Sales Price List. Also, keep an eye on our website and social media for dates of our very popular Wine & Food Tasting evenings that run bi-monthly from September to May and are hosted by The Tate and Telegraph Wine Man, Hamish Anderson.



## IN THIS LIST

### SPARKLING WINE, SHERRY, ROSÉ

.... ideal start with, awaken your palate but equally good with food

### WHITE & RED WINE BY THE BOTTLE, GLASS OR CARAFE

.... delivering more bang for your buck the further up the list you go.

### WINE FOR A DESERT ISLAND

.... nurtured, stared at longingly, now yours!

### AFTERS

.... something sweet, something sticky, something with spirit.

### FULL TASTING NOTES

.... for further information about each wine, including food pairings.



## SPARKLING WINE

		£
	125ml	750ml
100 Coates & Seely, Brut Reserve NV, Hampshire, England	8.75	45.00
A citrus-infused fizz with complexity and notes of the English hedgerow		
105 NV Champagne Brut Réserve, Billecart-Salmon, France	10	55.00
Finely tuned, complex and subtle, the choice of those in the trade.		
101 Prosecco, Bernardi, Veneto, Italy	4.75	28.00
Fresh, light and deliciously simple		
109 Nyetimber, 2010 Cuvée Classic, West Sussex, England		60.00
Complex spicy aromas with honey, almond and pastry, intense, complex finish.		
107 Truslers Hill, Pinot Noir Sparkling Rosé, West Sussex, England		42.00
Bright, vibrant, delicious fresh strawberries with cream on the nose and palate.		
104 2008 Brut Nature Gran Reserva, Recaredo, Spain		38.00
Dry, yeasty, biscuit, strong Pinot Noir character		
102 Vouvray Brut, Champalou, Loire, France		30.00
Sun-kissed strawberry flavors in a meadow		
108 Champagne Philipponnat, Royale Réserve Non Dosé, France		28.50
A subtle blend of aromatic precision, minerality and vinosity – simply dazzling.		
103 NV Champagne Rose, Billecart-Salmon, France		75.00
Intense, fruity, aromatic, silky, upfront, fleshy		
106 NV Champagne Blanc de Blancs, Billecart, France		75.00
Nutty, yeasty, fresh, fine and elegant, great length		



## SHERRY

		£	
		100ml	375ml
300	Manzanilla 'En Rama', I Think, Equipo Navazos	4.80	18
	Dry, tangy, tasty, full yet relaxed, quince, nuttiness, complex, intense and incredibly delicious.		
301	Cruz del Mar, Cream, Bodegas Cesar Florido	4.30	16
	A decadent style sherry with complex nutty flavours and a creamy well balanced sweetness.		

## ROSÉ

			£	
		125ml	375ml	750ml
202	2015 'Canaiuolo', Rosato di San Gimignano, Italy			30.00
	Aromatic, beautiful red fruits, mineral, fullish body, fresh & long.			
201	2016 Provence Rosé, Dom. Sainte Marie, France	4.75	14.25	28.50
	Pretty, fine and smart with a touch of spice			
200	2015 El Aprendiz Rosado, Páramo, Spain	4.10	12.25	24.50
	Blackcurrants, liquorish and a touch of toast			



## WHITE WINE

FULL TASTING NOTES ON PAGE 15-16-17

	125ml	£ 375ml	750ml
CRISP, DRY, STONE, MINERAL			
406 2015 Falerio Oris, Ciu' Ciu', Marche, Italy			20.00
414 2014 Riesling QBA Trocken, Dönhoff, Nahe, Germany			32.00
401 2015 Rioja Blanco, Luis Cañas, Spain			23.00
409 2016 Grüner Veltliner, MA Arndofer, Austria			24.50
425 2015 Muscadet Sur Lie, Herbauges, France	3.25	9.75	19.50
400 2014 Macabeo, Sobre Lias, Torre Solar, Spain	3.00	8.25	16.50
413 2015 Albariño, Pazo Señorans, Rías Biaxas, Spain			31.00
415 2015 Pinela, Guerila, Primorska, Slovenia			25.00
416 2015 Chablis, 1er Cru, Fourneaux, Collette Gros, France			37.00

AROMATIC BUT FRESH, UPLIFTING

402 2015 Cuvée Marine, Menard, Côtes de Gascogne, France			18.00
424 2015 Verdejo, Verderrubi, Rueda, Spain	4.25	12.50	25.00
408 2016 Zephyr Sauvignon, Marlborough, N Z	4.40	13.00	26.00
404 2015 Bonfire Hill Extreme Vineyard, S. Africa			19.50
410 2015 Maias, Malvasia Blend, Dão, Portugal			23.00
403 2016 The Courtesan Riesling, Clare Valley, SE Australia			22.00
423 2015 Falanghina 'Maresa', Starnali, Italy	4.40	13.00	26.00
418 2014 Katz Pinot Gris, Domaine Klur, Alsace, France			32.00

STRUCTURED, ROUNDED AND HEAVENLY

412 2015 Pinot Grigio Festival, Cantina Merano, Alto Adige, Italy			26.00
407 2014 Chardonnay, Thistledown, Australia	4.50	13.50	27.00
422 2015 Garnacha Blanca, Aroa, Navarra, Spain			22.00
417 2015 Mâcon-Fuissé, Fussiaucus, France	4.75	14.25	28.50
421 2014 Soave Castelcerino, Cantina Filippi, Italy			26.00
405 2014 Réserve de Gassac Blanc, Mas de Daumas Gassac, France			21.00
419 2014 Vernaccia di San Gimignano, Montenedoli, Tuscany, Italy			32.00
420 2015 Antao Vaz Peceguina, Malhadinha Nova, Portugal			34.00



## RED WINE

FULL TASTING NOTES ON PAGE 18-19-20-21		£	
	125ml	375ml	750ml
DRY, SOFT RED FRUITS, A BIT OF GRIP			
507 2014 Marcillac, Domaine du Cros, France			24.50
511 2016 Pinot Noir, Espinos y Cardos, Aconcagua, Chile			20.50
500 2014 Tempranillo/Petit Verdot, Torre Solar	2.75	8.25	16.50
510 2015 Beaujolais, Château Cambon, France	4.85	14.50	29.00
514 2014 Vorgeschmack Red, MA Arndorfer, Austria			27.50
516 2015 Saumur-Champigny, Domaine des Roches Neuves, France			40.00
504 2015 Moulin de Gassac Classic Rouge, France			18.50
TOUCH OF EARTH, GNARLY VINE, ROUNDED			
521 2014 Alessandrino Rosso, Piemonte, Italy			20.50
502 2015 Graciana, Bodega Cecchin, Mendoza, Argentina			23.50
509 2014 Casa di Saima Tinto, Bairrada, Portugal	4.45	13.00	26.00
501 2015 Terres de Mistral, Estezargues, Rhône	3.25	9.75	19.50
506 2015 Lacrima di Moro d'Alba, Zaccagnini, Marche, Italy			24.00
503 2014 Solace Syrah, Iona, Elgin, South Africa			38.00
522 2014 Cinq Puits, Château Valcombe, AOC Ventoux, France			40.00
BOTTLE AGE, CHEWY, BROODY BUT NOT NECESSARILY HEAVY			
517 2013 L'Infidèle, Mas Cal Demoura, Terrasses du Larzac, France			36.00
513 2015 Baglio Rosso IGP, Nero d'Avola, Ciello, Italy			25.50
508 2015 Malbec, Viña Cobos, Mendoza, Argentina			28.50
519 2015 Barbera d'Asti La Villa, Olim Bauda, Italy			24.00
520 2014 Thorny Devil Grenache, Thistledown, Oz	4.75	14.00	28.00
515 1999 'Seleccion', Bodegas Urbina, Rioja, Spain			32.50
512 2013 Vertente, Niepoort, Douro, Portugal			38.00
505 2015 El Marciano Garnacha, Maestro, Spain			29.00
523 2015 Feteasca Neagra, Alamina, Romaina	3.20	9.50	19.00



## DESERT ISLAND

Here are a few wines that we have acquired over time from bin end sales and rare releases from various suppliers. They are wines that we try to leave cellared for some time but sometimes find it hard to resist! We have simply added a small cash margin (many establishments would triple the cost and then add VAT), as we would like you to drink them rather than stare at them longingly.

The reds would benefit from being decanted and then usually left for about 10 minutes to help open them up to express themselves.

We serve them in beautiful Zalto Denk.Art stemware.

Please note that we may only have one of some as they have been cellared for many years.





## DESERT ISLAND WHITE

	£
ITALY	
601 2003 Trebbiano, Valentini, Abruzzo	50.00
603 2014 Fiore di Campo Friulano, Lis Neris, Veneto	38.00
FRANCE	
Burgundy	
604 2010 Hautes-Côtes de Nuits Blanc, Cuvée Marine, Anne Gros	45.00
605 2012 Macon-Uchizy Les Maranches, Domaine des Comte Lafon	42.00
606 2011 Ladoix 1er Cru Les Gréchons, Sylvain Loichet	47.00
649 2011 Auxey-Duresses, Jean-Philippe Fichet	45.00
Regional	
607 2011 Le Soula Blanc, VDP Côtes Catalanes	44.00
AUSTRALIA	
608 2010 Sauvignon/Semillon, Suckfizzle, Margaret River	45.00
609 2011 Chardonnay, Ocean Eight, Mornington	40.00
610 2014 Chardonnay, Suilven, Thistledown, Adelaide Hills	54.00
611 2007 Polish Hill Riesling, Jeffrey Grosset, Clare Valley	52.00
NEW ZEALAND	
612 2012 Chardonnay, Neudorf, Nelson	40.00



## DESERT ISLAND RED

	£
ITALY	
Tuscany	
620 2006 Brunello di Montalcino Riserva, Cantina di Montalcino	70.00
621 2010 Brunello di Montalcino, San Polo	52.00
622 2006 'Cepparello', Isole e Olena	70.00
623 2010 'Rancia' Chianti Classico Riserva, Fèlsina Beradardenga	56.00
624 MAGNUM 2012 Pian del Ciampolo, Monteverdine	82.00
Piedmont	
625 2007 Barbaresco Riserva Montefico, Produttori del Barbaresco	58.00
626 2009 Barolo Brovia, Garblèt Sue	64.00
627 2010 Barolo Bricco delle Viole, G.D. Vajra	66.00
Campania	
628 2001 Serpico Irpina Aglianico, Feudi di San Gregorio	70.00
Emilia Romagna	
629 2007 Macchiona, Barbera/Bonarda, La Stoppa	40.00
Trentino	
630 1999 Granato, Teroldego IGT, Elisabetta Foradori	56.00
Sicily	
631 2009 Etna Rosso San Lorenzo, Girolamo Russo	45.00
AUSTRALIA	
632 2000 Cabernet Sauvignon, Vasse Felix, Margaret River	62.00
633 2006 Dry Red No 2., Yarra Yering, Victoria	62.00
634 2011 Cabernet Sauvignon, Majella, Coonawarra	40.00
635 2010 Hayes Boy Grenache, Clos Clare, Clare Valley	40.00
SOUTH AFRICA	
636 2007 Shiraz, Luddite, Bot River, Western Cape	42.00
USA	
637 2010 Napanook, Christian Moueix, Napa Valley	62.00
638 2000 Geyserville Zinfandel, Ridge Vineyards, Napa	54.00
LEBANON	
639 1999 Chateau Musar	48.00



## DESERT ISLAND RED



	£
FRANCE	
Burgundy	
640 2009 Nuits St George 1er Cru, Aux Murgers, Bellene	64.00
641 2009 Gevrey Chambertin, Drouhin Laroze	60.00
642 2011 Morey St Denis, Domaine Des Lambrays	55.00
643 2011 Marsannay, Méo-Camuzet	45.00
644 2009 Volnay 1er Cru Les Fremiets, Comte Armand	72.00
645 2010 Vosne Les Chaumes, Domaine Francois Lamarch	75.00
646 2009 Beaune 1er Cru Les Aigrots, Domaine Michael Lafarge	62.00
647 2011 Chambolle Musigny Cras, Michel et Paul Rion	58.00
648 2012 Nuits St Georges Allots, Benjamin Leroux	42.00
Bordeaux	
650 2001 Château Feytit Clinet, Pomerol	62.00
651 2004 Château Langoa Barton, 3eme Cru Classé, Saint Julie	55.00
652 1996 Château Léoville Barton, Saint-Julien	75.00
653 1996 Château Langoa Barton, 2ème Cru Classé, Saint Julien	75.00
654 2005 Château Batailley, 5ème Cru Classé, Pauillac	60.00
Loire	
655 1979 Château de Ligre, Chinon Rouge	60.00
Rhône	
656 2004 Côte Rôtie, René Rostaing	60.00
657 2001 Châteauneuf-du-Pape, Château de Beaucastel	80.00
Portugal	
657 2007 Pinga do Torta, Douro	36.00



## AFTERS

		£
<b>SWEET</b>		
700 2009 Niepoort LBV Port Dark fruit, pepper and chocolate	100ml	6.00
701 Smith & Woodhouse, 10-year-old Tawny Mid-weight, nutty and complex	100ml	5.60
702 Grandjó, Late Harvest Semillon A great glass of tangy, vibrant, apricot marmalade golden wine	100ml	6.70
703 Stanton & Killeen, Rutherglen Muscat Solera style, luscious toffee, Seville orange for chocolate pudding	100ml	6.00
704 Torrontés Tardío, Zuccardi, Mendoza Floral and grapey for fruit deserts	100ml	3.80

## COCKTAILS

<b>MANHATTAN</b> The discerning man's post-dinner tippie.	£ 7.25	
<b>BRANDY ALEXANDER</b> VSOP with soothing Chocolate Liqueur, cream and nutmeg	£ 7.00	



## FINE SPIRITS

£

### LIQUEURS

	35ml	50ml
Tia Maria	2.45	3.85
Bailey's	2.50	3.85
Amaretto	2.50	3.75
Frangelico	2.65	3.80
Grand Mariner	3.85	5.45
Drambuie	3.85	5.45

### MALT WHISKEY

Auchentoshan, 12-year-old	4.10	6.25
Milntonduff, 10-year-old	3.40	5.00
Aberlour A'bunadh	5.00	6.25
Glen Garloch, Founders Reserve	4.25	6.25
Corsair, Triple Smoked, American Malt	7.50	9.50
Edradour, 10-year-old	4.45	6.25
Kilbeggan, 8-year-old	4.25	6.25
Tullamore Dew	2.70	4.00

### EAU DE VIE

Kummel Wolfschmidt	2.75	3.85
Grappa di Pinot Grigio, Tosolini	3.65	5.25
Armagnac, Baron de Sigognac, 10-year-old	4.50	6.30
Cognac, Maxime Trijol Elegance	4.70	6.85
Calvados, Henry de Querville	3.50	5.25
Limoncello	2.50	3.25



## FULL TASTING NOTES

For further information about each wine, including full tasting notes and food pairings, please see overleaf.



## SPARKLING WINE TASTING NOTES

- 102 Vouvray Brut, Champalou, France** £  
30  
This gorgeous floral Vouvray Brut from the Loire should be sampled in a field (Elysian or otherwise) with a gobload of wild strawberries. Delightful nose of honey, sweet hay and quince, lively acidity supports the rich apple fruit.
- 101 Prosecco, Bernardi, Italy** 28  
A delicious, easy drinking lightly sparkling style of Prosecco with a mischievous sapidity as an Italian might say. Blanched almonds, white flowers and pear skin; soft clean palate and a dry finish.
- 104 2008 Brut Nature Gran Reserva, Recaredo, Spain** 45  
I hesitate to call this Cava, given the musty oaky numbers I have tasted over the years as this is outstanding. Classic mineral style from the Xarello grape, dry fruits (apricots and pear) on the nose, hint of toast and brioche from extended lees ageing then terroir nuances of wild fennel and green herbs. With fantastic length this will work equally well with food.
- 100 Coates & Seely, Brut Reserve NV, Hampshire, England** 48  
A joint venture between ex financier Nicholas Coates and Christian Seely, MD of AXA Millésimes, sited on 20 hectares or so of chalk soil vineyards on the North Hampshire Downs. Pinot Noir, Chardonnay and Pinot Meunier combined wonderfully. Pale gold colour with a fine mousse of tiny bubbles. The nose is fresh with citrus and hedgerow. The palate is full and rounded without being overblown, apple, elderflower, and lead to a long and elegant finish balanced with fine acidity.
- 109 Nyetimber, 2010 Cuvée Classic, West Sussex, England** 60  
The original Champagne method English winery and a winner against French rivals from Champagne. Pale gold, gentle, fine bubbles. Toast, spice and complex aromas of honey, almond and pastry. Three years on less in cellar produces fine and elegance with an intense, delicate finish.
- 108 Champagne Philipponnat, Royale Réserve Brut, NV, France** 28.50 HF  
The essential characteristics of the Mareuil-sur-Ay terroir, where mainly Pinot Noir grapes are grown, are predominant in this cuvée. It offers a superb balance between structure, vinosity and a long finish.
- 103 NV Champagne Rosé, Billecart-Salmon, France** 75  
A blend of 55% Premier Cru Chardonnay and 45% Pinot Noir, this orange-yellow rose petal coloured wine shows a subtle fruity nose: red berries such as redcurrant and blackberry. Vigorous and rich with a well-balanced palate a fine, smooth, supple wine with notes of morello cherries.
- 105 NV Champagne Extra Brut, Billecart-Salmon, France** 50  
The Brut Réserve is a light, fine and harmonious champagne. Its blend is made with Pinot Noir, Chardonnay and Pinot Meunier from three different years, sourced from the best sites in the Champagne region. It is the Champagne of choice for those in the trade!
- 106 NV Champagne Blanc de Blancs, Ruinart, France** 75  
100% Grand Cru Chardonnay. A fine, fresh and delicate nose with a beautiful intensity. Notes of fresh almonds, toasted brioche, citrus fruits and dried fruits. A beautiful, fine and delicate sensation on the palate. Exotic fruits, mango and passion fruit. A finish suggestive of fresh citrus fruit notes and coffee. A great wine.



## WHITE WINE TASTING NOTES

CRISP, DRY, STONE, MINERAL

£

**406 2015 Falerio Oris, Ciu' Ciu', Marche, Italy**

**20**

This is a blend of Pecorino grape, native to Marche and Campania, Passerina and Trebbiano. It is greeny-yellow with a pleasant floral nose with clean, pleasing and refined aromas of banana, broom, apple, hazelnut and plum. The mouth follows the nose, a slightly round attack however balanced, agreeable crispness, good body and intense flavours.

**414 2015 Riesling QBA Trocken, Dönhoff, Germany**

**32**

Trocken (dry), made with grapes from a mixture of volcanic and slate vineyards, this is pale straw coloured, has a lively lime and mineral nose, and on the palate plenty of good crisp fruit and just the right amount of acid to balance. Riesling to kittle the palate. Eat with chicken, scallops or duck.

**401 2015 Rioja Blanco, Barrel Fermented, Luis Cañas, Spain**

**23**

Beautifully balanced, straddling the styles of old and new Rioja. Vibrant, citrusy Virua blended with weightier Malvasia and the brief barrel maturation adds honeyed roundness to the crisp lemony fruit. Elegant with hints of flowers, fruits and hazelnuts and with enough acidity to make it fresh and lively. Perfect match for seafood or shellfish and mild cheeses and nuts.

**409 2016 Grüner Veltliner Handcrafted, Arndorfer, Kampstal, Austria**

**24.50**

This wine is made by two young winemakers who seek to extol the natural path of the wine through the vineyard and soils. GV inherent characteristics of being refreshing, tangy shine through in this mineral example. It is unfiltered with a rounded palate of green and yellow plums. There is some pepper and spice from the lees-contact but the overriding feeling is minerality and freshness.

**425 2015 Muscadet Sur Lie, Domaine des Herbauges, Loire, France**

**19.50**

This estate has been making wine since 1864 and these vines are over 50 years old. With a deep, golden colour, this is a charming, full bodied Muscadet that has expressive minerality, honey and grapefruit. The palate is punctuated by flattering lemon notes and a light crisp finish. Oysters!

**400 2014 Macabeo, Sobre Lias, Torre Solar, Castilla, Spain**

**16.50**

The suggestion of ripe pineapples, lemon and lime on the nose evolve on the palate combined with crisp, refreshing acidity and a long mineral finish. Partial oak fermentation and extended lees contact give weight, texture and savoury notes. Excellent with chicken or fish with cream sauces.

**413 2015 Albariño, Pazo Señorans, DO Rías Biaxas, Spain**

**31**

From Galicia's legendary producer of Albariño, a perfect partner to seafood or just a super refreshing aperitivo. Aromas of nectarine, fresh figs, orange zest and white flowers. Dry, citrus and a mineral-driven finish, which expands and deepens on the tail end. A balance of power and finesse.

**415 2015 Pinela, Guerila, Primorska, Slovenia**

**25**

A pale sunny yellow colour with a complex nose. Aromas of peach, pineapple, citrus and dried flowers. A full-body and distinct minerality complete the balance of freshness and smoothness. Seafood or creamy risottos go well with it.

**416 2015 Chablis, 1er Cru Fourneaux, Collette Gros, France**

**37**

Classic Chablis, light gold glinting with emerald green. Dry, steely, delicate violets and mint. Notes of hazelnut and biscuits add a certain charm and length to the finish. The go to wine for roast chicken!





## WHITE WINE TASTING NOTES

AROMATIC BUT FRESH, UPLIFTING

£

**402 2015 Cuvée Marine, Domaine de Menard, Gascogne, France 18**

A Gascogne mouth-charmer skating across the tongue performing a series of tippie toe loops. The Gros Manseng brings dynamism to the Sauvignon blend with its crunchy acidity and the terroir of fossilised oyster shells expressed in an exhilarating mother-of-pearl mineral purity.

**420 2015 Verdejo, Verderrubi, Emílio Pita, Rueda, Spain 25**

Verdejo thrives at high altitude but has suffered from being over oxidized and horrible. Not so here in the hands of Emílio Pita who trained under Clos Floridene's Denis Dubourdiu at Chateau Reynon in Bordeaux. The wine is tank fermented with natural yeasts and spends 4-5 months on lees. It is aromatic and there is lovely grassy and floral notes with grapefruit and citrus hints. While the palate is fresh, it has a mineral texture, excellent balance and lingers long.

**408 2016 Sauvignon Blanc, Zephyr Family, Marlborough, NZ 26**

NZ's winemakers are increasingly looking at ways to add grater complexity to Sauvignon. Hence this has all the pungent, gooseberry and passion fruit flavours you would expect but also a rich, textured palate that adds real length.

**411 2016 The Courtesan Riesling, Clare Valley, SE Australia 22**

Capturing all the mouthwatering lime and elderflower character expected from great Riesling, this has a voluptuous palate hinting at grapefruit, ripe melon and quince. This has great varietal definition coupled with vibrancy and expression. Calls for spicy, green food with richness

**424 2015 Bonfire Hill Extreme Vineyards, Western Cape, South Africa 19.50**

Whole punch pressing of Chenin Blanc, Grenache Blanc and Rousanne gives a complex, ripe aroma of citrus and peach and a touch of thyme and vanilla. Complex, rich and more-ish, stone fruit, wrapped up in crunchy, refreshing, grapey acidity. Delicious and succulent.

**410 2015 Maias, Malvasia Blend, Dão, Portugal 23**

A blend of Malvasia, Encruzado and Bical which are all organically grown at 700m on the western edge of the Estrela Mountain. The terrain is rugged and steep so yields are low and the flavours get concentrated. The wine ferments in tanks and is treated very gently to preserve its subtle and stone fruit character and soft freshness. A really lovely wine with persistent greengage and apple fruit.

**423 2015 Falanghina 'Maresa', Masseria Starnali, Campania, Italy 26**

Grapes grown in volcanic soil lends minerality as well as sweet red apples and Muscat on the nose. There's a great balance between contrasting creamy marshmallow and white peach. A long finish with cucumber and apple. Ideal for salads and creamy risottos.

**418 2014 Katz Pinot Gris, Domaine Klur, Alsace, France 32**

An entirely different proposition to Italian Pinot Grigio, Pinot Gris is at home in Alsace where it is regarded as one of the noble varieties. A rounded and tempting wine, elegant, flowery with hints of acacia and lime. A smooth, fresh palate with exotic lime notes and sweet fruit finish. A classy glass perfect for scallops or wild salmon.



## WHITE WINE TASTING NOTES

STRUCTURED, ROUNDED AND HEAVENLY £

**412 2015 Pinot Grigio Festival, Cantina Merano, Alto Adige, Italy 26**

Too often Pinot Grigio is tepid cat's pee. This is fresh and fruity Pinot Grigio with bags of peach, banana and white flowers. It is full bodied with the distinct mineral quality characteristic of the region. Lovely on its own or with our vegetable curry, Omelette or any pasta dish.

**407 2014 Chardonnay, Thistledown, Australia 27**

The High Eden vineyards are situated above the Barossa Valley floor and offers a cooler climate for the production of quality white wine. Viticulture here is all about a long growing season that ensures wonderfully intense, crisp, balanced whites. Citrusy, subtle oak influence and a bright yet creamy palate. Shatters all the preconceptions about Australian Chardonnay. Rich fish and white meat.

**422 2015 Garnacha Blanca, Aroa, Navarra, Spain 22**

Known as Grenache Blanc in the Rhône and frequently rich and structured, here in the cooler northern region of Navarra and at high altitude, the fruit becomes super fresh with vivacious acidity. But the characters of waxy fruit, almonds and weight persist making it an excellent foil for roasted vegetables with cheese.

**417 2015 Mâcon-Fuissé, Domaine de Fussiacus, Burgundy, France 28.50**

This is the style of wine I go to on a Sunday, particularly in Autumn as I just think it marries so well with roast chicken flavours, tarragon and mushrooms. Made right at the southern tip of the region, it has aromas of lemons and citrus fruit with a hint of stony minerality. Round, smooth mouthfeel with apple and lemon flavours. The finish is lively with well-balanced acidity. Really classy to rival the great Puligny Montrachets of Burgundy!

**421 2014 Soave Castelcerino, Cantina Filippi, Veneto, Italy 26**

Ignore any previous negative perceptions of Soave, this is delicious. A mineral-charged wine with tensile acidity, pronounced aromas of apple blossom and ginger and is perfect.

**405 2014 Réserve de Gassac Blanc, Mas de Daumas Gassac, France 21**

Viognier and Marsanne, beautiful crisp fresh aromatic yellow stone fruits, chalky mineral dusty notes and a long clean finish. Roll the wine gently in your mouth and you will understand harmony.

**419 2014 Vernaccia di San Gimignano, Montenedoli, Tuscany, Italy 32**

Golden yellow colour, warm nose of yeast, baked bread and dried fruits. Lively attack on the palate with pronounced spicy notes due to long lees aging, creamy and brisk finish. Great length - the wine comes back to reveal notes of toasted hazelnuts and lemon. Have with grilled squid or artichokes.

**420 2015 Antao Vaz da Peceguina, Malhadinha Nova, Alentejo, Portugal 34**

Good aromatic intensity, white pulp fruits, slightly floral and mineral. Fresh and elegant on the palate, oily but balanced by its acidity. A fine expression of the Antao Vaz grape, no oak and dry stone fruit finish. Whole baked fish with herbs works well.



## RED WINE TASTING NOTES

DRY, SOFT RED FRUITS, A BIT OF GRIP

£

**507 2014 Marcillac, Domaine du Cros, France**

**24.50**

Marcillac is a tiny obscure appellation near Clairvaux in Aveyron of just 8 growers. Made from the Mansois grape, it's quite supple with juicy raspberry flavours underpinned by slate and gravel notes.

**511 2016 Pinot Noir, Espinos y Cardos, Aconcagua Valley, Chile**

**20.50**

This vineyard is only 5kms from the Pacific Ocean bringing morning mists and Spring frosts. It is bright, aromatic and fresh with subtle oak playing a support role. Deep red-purple colour with delicate sweet red fruit flavours and aromas. Lovely with duck or salmon.

**500 2014 Tempranillo/Petit Verdot, Torre Solar, Castilla, Spain**

**16.50**

Hand harvested from un-irrigated low yielding vines produce a succulent, juicy red bursting with ripe blackberry and spice. Easy drinking, more-ish on its own but also goes with spice and stews.

**510 2015 Beaujolais, Château Cambon, France**

**29**

An organic wine from 80-year-old vines, fantastic terroir transforms this from Beau-Lollipop wine to très Beau-Jolly. In two words fan-tastic! Limpid ruby red colour, a puree of summer fruit on the nose and in the mouth, followed by beautiful, almost haunting earthiness reminiscent of soil and stones after spring rain. Drink slightly chilled with oily fish, offal or game.

**514 2014 Vorgeschmack Red, MA Arndorfer, Kamptal, Austria**

**27.50**

A blend of the two most important varieties in Kamptal, Zweigelt (80%) and Pinot Noir (20%), spicy, juicy and pleasantly fruity. Zweigelt gives all the loveliness of Grenache and all the spiciness of a Syrah into one grape. Grilled red meat, terrines and game work a treat.

**516 2015 Saumur-Champigny, Domaine des Roches Neuves, France**

**40**

The colour is dark-ruby, with purple highlights. The bouquet is marked by cassis and blackberries. The palate is dense, with fat fruit, a beautiful structure and fine, ripe tannins. As seductive as the swish of a silken kimono, enjoy with cheese or grilled red meat.

**504 2015 Moulin de Gassac Classic Rouge, France**

**18.50**

Ruby red with aromas of forest fruits, blackberry and raspberry with hints of spice. Soft and warm, well balanced and a slight pepperiness at the end. Lovely on its own or with grilled hanger steak.



## RED WINE TASTING NOTES

TOUCH OF EARTH, GNARLY VINE, ROUNDED

£

**521 2014 Alessandrino Rosso, Piemonte, Italy**

**20.50**

A delightful blend of Barbera and Freisa from 15-year-old vines. An accessible, easy drinking wine with typical Barbera sour red cherry fruit and freshness from the Freisa.

**502 2015 Graciana, Bodega Cecchin, Mendoza, Argentina**

**23.50**

The Cecchin family came to Argentina from Italy in 1910, making wine since 1959. Graciana is the finessing grape in Rioja. Here it is dark red in colour with aromas of dark plums, dried mint and tobacco leaf. It's sinewy and peppery with flavours of dried herbs, leather and is wildly expressive.

**509 2014 Tinto, Casa di Saima, Bairrada, Portugal**

**26**

Graca Miranda keeps up the fundamentalist tradition of treading by foot, fermenting in lagares, and ageing the wine in 100-year-old large casks, before an unfiltered bottling. With a little time in bottle it results in one of the most characterful wines on our list. Baga gives vibrant red berry notes, with that wild streak from low tech winemaking.

**501 2015 Terres de Mistral, Vignerons d'Estezargues, Rhône, France**

**19.50**

This chirpy convivial red comes from the pebble strewn clay terraces of the Gard between Avignon and Nîmes. The grape blend varies, but usually features Grenache (50%) with Syrah and Carignan in equal measure. The wine is very juicy with a soft, slightly cloudy purple colour and gentle flavours of blackberry, liquorice, pepper and nutmeg.

**506 2015 Lacrima di Moro d'Alba, Zaccagnini, Marche, Italy**

**24**

A rare red grape variety from the Marche region, Lacrima means 'teardrop' on account of when the grapes are fully ripe, they weep small amounts of juice! This has an intense red colour with violet notes. Abundant with blackberries and floral notes including rose. It is round and fine and perfectly balanced. Calls for roast meat and particularly pork.

**503 2014 Solace Syrah, Iona, Elgin, South Africa**

**38**

Iona is the coolest vineyard in the Cape and at 420m above sea level means the growing season is very long - this results in diverse and complex flavours. This is stunning. Red berry fruit, full of spice, white pepper and floral notes. Supple with an intense palate, fine tannins matched by plenty of fruit. I could easily just drink this wine without food, but if eating I'd choose it to go with lamb.

**522 2014 Cinq Puits, Château Valcombe, AOC Ventoux, France**

**40**

You might presume that a vineyard owned by a famous actress and her rock star husband would produce a show pony wine of little substance... but not in this instance. Made in partnership with Luc and Cendrine at nearby Château Valcombe, Keira Knightly and James Righton have fashioned something rather special. A blend of Grenache, Syrah and Carignan from forty-year-old vines this is bright cherry red with a nose of ripe fruits, undergrowth and truffles. Fleshy but elegant, fresh and frank. Kirsch, raspberry, cherry and dark chocolate. Again, on its own or with lamb chops.



## RED WINE TASTING NOTES

BOTTLE AGE, CHEWY, BROODY BUT NOT NECESSARILY HEAVY £

- 517 2013 L'Infidèle, Mas Cal Demoura, Terrases du Larzac, France 36**  
Mas Cal Demoura was established in the early 1990's by Jean-Pierre Julien, the man who led the way in the quality revolution of Languedoc. L'Infidèle displays richness and viscosity with vivacious brightness of fruit and fine-grained tannin. A very generous nose of dark and red fruits, garrigue, and liquorice, full-bodied, nice tannins, a complex aromatic expression and a long and mineral finish. Syrah, Mourvèdre, Grenache Carignan and Cinsault blended beautifully to partner grilled red meats or stews.
- 513 2015 Baglio Rosso IGP, Nero d'Avola, Ciello, Puglia, Italy 25.50**  
Grown near Marsala, Nero d'Avola is one of the most important grape in Sicilian winemaking for its silky smoothness and herbal notes. This is a rustic red which has intensity and richness but maintains a freshness with notes of black fruit, cedar, spice, mocha and earth. Good with chops on a rainy night!
- 508 2015 Felino Malbec, Viña Cobos, Mendoza, Argentina 28.50**  
Who'd of thought a gnarly old grape called Cot originally from Cahors would end up as one of the nations favorites as Malbec from Mendoza! A ideal match for steak it also works well with rich meat dishes. Blackberry aromas with notes of graphite, tobacco and vanilla all point to a robust wine. It is accomplished with firm, sweet tannins and a long finish.
- 517 2015 Barbera d'Asti DOCG La Villa, Olim Bauda, Italy 24**  
An easy going, feminine expression of Barbera with its ripe red fruits, flowers and spices. Balanced in an engaging style with a lovely earthy quality but with Barbera's trademark acidity. Calls for steak or hard cheeses.
- 520 2014 Thorny Devil Grenache, Thistledown, Barossa, Australia 28**  
Crisp varietal character, complexity and balance rather than the raw power you'd expect of Grenache from Barossa. A beguiling texture and perfume that is lifted and pure with hints of dried citrus, spice and cherry. A match for grilled red meat.



## RED WINE TASTING NOTES

BOTTLE AGE, CHEWY, BROODY BUT NOT NECESSARILY HEAVY £

**515 1999 'Seleccion', Bodegas Urbina, Rioja, Spain**

**32.50**

Intense, dark ruby colour with a very concentrated berry, vanilla nose. Full-bodied, rich fruit cake, vanilla, well-structured, mellow, with the fine elegance. These wines aged disgracefully well so this is a treat. Slow cooked lamb, venison or other game meats work well.

**512 2013 Vertente, Niepoort, Douro, Portugal**

**38**

Port aficionados will recognize the Niepoort name and reputation with spans all styles from tawny to vintage. Vertente is made from grapes from 25 year-old vineyards of Quinta de Nápoles and old vines planted on the slopes of the river Pinhão, where Touriga Franca and Tinta Amarela are predominant. The old vines contribute to the elegance of this wine, which has good complexity, marked by a mineral profile. Black fruit, dark chocolate and spices, it is pure elegance.

**505 2015 El Marciano Garnacha, Maestro, Ribera del Duero, Spain**

**29**

Crazy label, crazy man but seriously cool wine. It's juicy and laden with spicy blackberry aromas before a raspberry liquorice and fresh earth scented palate. The texture is rock-sculpted and the acidity thrillingly bright, drawing all corners together.

**523 2015 Feteasca Neagra, Alamina, Romania**

**19**

Romanian wine is on the up and putting a firm stamp on the wine map. Feteasca Neagra is an indigenous variety which is rich and ripe, loaded with dark berry and cherry fruit, weaving in undertones of mineral and vanilla bean. Great balance of power and finesse, the tannins are polished.