

## Wine List 2013

### Sparkling

- Prosecco Brut**, Sorelle Bronca, DOC di Valdobbiadene, Italy, 2011 (Organic) £16.50  
**Magnum Prosecco Brut**, 2011 £32.50  
*At only 11% it is delicious to enjoy throughout the day. It will remind you of warm alpine air and ripe citrus fruits. Delicious as an aperitif or served with summer fruits.*
- Blanc de Blancs**, Davenport Vineyard, Kent, England, 2006 (O) £24.99  
*A clean sparkling wine made by the traditional champagne method from Reichensteiner grapes. It has great flavour and length, with aromatic peach notes.*
- Ayala Brut Majeur NV**, Champagne, France £24.99  
*A blend of all three grapes. Delightfully fresh, well balanced and small fine bubbles.*
- Billecart-Salmon Brut Reserve NV**, Champagne, France £50.00  
*Chardonnay / Pinot Meunier / Pinot Noir. From one of the few remaining family-owned houses, Billecart Salmon is one of the finest Grande Marque champagnes. Complex brioche notes mingle with the fragrant white peach and green apple aspects of the palate – and utterly divine!*
- Sparkling Rosé**, Bodega Parra Jimenez, DO La Mancha, Valencia, Spain, 2011 (O) £10.99  
*Garnacha, Syrah. A scrumptious wine and great value for money. Light sweet, full of summer berries and very smooth. Perfect for the summer and parties.*

### White

- Mas de Vignerons Sec**, Gascony, France, 2011 £7.00  
*80% Colombar, 20% Ugni Blanc. Crisp, zesty and refreshing – it would be easy to mistake this for a Sauvignon Blanc. The palate is incredibly fresh and lively, with citrus notes and hints of stone fruits. An ideal aperitif, but also lovely with light salads, white fish or goat's cheese.*
- Manuel de la Osa Blanco**, Bodega Parra Jimenez, DO La Mancha, Valencia, Spain, 2010 (O) £9.99  
*Verdejo 30%, Sauvignon 60% and Chardonnay 10%. Balanced, lots of fruit and full in the mouth with subtle flavours that last. White peaches, nectarines and apples with a hint of citrus acidity.*
- Les Dabinières Muscadet**, Sevre et Maine, Bonnet Huteau, AOC, France 2009 (O) £9.99  
*Melon de Bourgogne. A light wine with good acidity, a bright mineral taste and clean tastes of delicious fruit. Apples on finish. The perfect companion to seafood or fresh fish.*
- Sugarloaf Sauvignon Blanc**, Marlborough, New Zealand, 2010/11 £12.99  
*100% Sauvignon Blanc. Made by young winemaker, Kate Acland, Sugarloaf is named after the group of islands that lie off the Taranaki coastline where Kate grew up. Her signature wine is overt and tropical on the nose, oozing passion fruit and gooseberry, with a long, lively finish.*
- Chablis**, Domaine Simon Trembaly, Chablis, France, 2011 (O) £17.99  
*Chardonnay. A wonderful Chablis that starts with a clean and sprightly minerality and ending with hints of apple and almonds. Brilliant with anything from the sea and also cured hams.*
- Macôn Clessé**, Guillemot Michel, Macôn, France, 2009 (O) £19.99  
**Macôn Clessé Magnum**, 2010 £40.00  
*Chardonnay. A wine for all seasons. A superb creamy Macôn, beautifully balanced, opulent with fine acidity. Scrumptious. Biodynamic.*

## Rosé

**Pasquiers Rosé**, Languedoc, France, 2011 £8.50  
*Grenache/ Cinsault. Stunning, elegant and refreshing, with delicate red fruit aromas – everything you could want in the perfect rosé! The Grenache contributes the soft strawberry fruits, whilst the Cinsault add a little kick of spice – delicious.*

## Red

**Mas de Vignerons Rouge**, Languedoc, France, 2011 £7.00  
*Grenache/ Syrah/ Merlot. Medium bodied, soft and easy drinking, with lusciously textured plum and strawberry fruits. A great party wine, but also serious enough to accompany red meats.*

**Tempranillo**, Bodega Parra Jimenez, Valencia, Spain, 2010 (O) £7.99  
*This easy drinking ruby red wine is fruity and balanced. A delicious Spanish red.*

**‘M’ Grand Malbec**, Languedoc, France, 2011 £9.99  
*100% Malbec. These days Malbec is more commonly associated with Argentina, but its origins lie very much in the south of France where the style is more structured. This is deep coloured, with sweet blackberry fruits, violets and hints of liquorice on the palate.*

**De Chansac Vieilles Vignes Carignan**, Languedoc, France, 2011 £9.99  
*100% old vine Carignan. Carignan is classically a Rhone grape, and creates an aromatic wine, medium bodied, with rich, brambly red and black fruits and a little sweet spice. A great all-rounder, with soft tannins and mellow fruit, that make this a very versatile option.*

**Chateau Montlau Bordeaux Superior**, Bordeaux, France, 2009 £13.99  
*Merlot/ Cabernet Franc/ Cabernet Sauvignon. Merlot dominated, this is plummy, rounded, medium bodied and ready for drinking now. The fruit is ripe and soft, and the tannins are fairly mellow and well integrated. One for roasted red meats and cheeseboards.*

**Cuvée 71**, Les Clos Perdus, Corbieres, France, 2009 (O) £16.99  
*Grenache 60%, Carignan 30%, Cinsault 5%, Mouvredre 5%. Fermented by wild yeasts in stainless steel vats. A lovely raspberry colour. A vibrant yet easy drinking wine with a touch of flair. Biodynamic.*

**Châteauneuf du Pape**, Domaine Galévan, Rhône, France, 2009 (O) £30  
*Grenache, Mouvredre. This is not a typically heavy Châteauneuf du Pape, but a much more elegant and feminine wine. It holds a deep ruby/purple colour, with strong aromas of black raspberry and black cherry fruit. Full bodied lush, and beautifully textured.*

## Sweet

**Moelleux**, Clos Lapeyre, Jurançon, France, 2010, 75cl (O) £16.50  
*Fruity, delicate and complex. A mixture of Petit and Gros Manseng, this is packed full of exotic and citrus flavours creating a delicious and unctuous light dessert wine.*

**Monbazillac**, Domaine de Grange Neuve, Bordeaux, France, 2007, 50cl £12.50  
*Semillon/ Muscadelle/ Sauvignon Blanc. A truly fabulous dessert wine that combines luscious honeyed sweetness with a backbone of orange marmalade and barleysugar.*

We have partnered up with two fantastic new wine merchants – Nothing But The Grape, who specialise in organic fine wines and Wine Utopia which was set up Rachel Gibson and who now has a store in Stockbridge. We take enormous pride in our selection of wines, all of which are sourced from small family owned producers across the world's finest regions. Within this small collection we have combined both the classic and the more adventurous. We would be more than happy to organise a wine tasting or alternatively you can talk to our suppliers direct. Prices include VAT.