1  **Lamberti Extra Dry Sparkling Rose. Italy**  
A pale pink sparkling wine from the Veneto packed with light summery fruit flavors.  

**NV**  £29.50

3  **Blanc de Blancs, Chardonnay Brut, Louis Changarnier. France**  
This vibrant Blanc de Blancs uses the best Chardonnay grapes that have been slowly matured to capture a fine mousse and crisp citrus palate preceded by aromas of quince, brioche and elderflower. A fine aperitif.  

**NV**  £32.00

6  **Lombard & Cie. Brut, France**  
Only made in tiny quantities, this is an exceptional wine; a beautiful pale gold in colour with very fine bubbles and a nose of nectarines, is full and ripe.  

**NV**  £48.00

21  **Sauvignon Blanc, De Chansac Cote de Gascogne. France**  
Highly aromatic wine full of green fruit aromas. The palate is crisp, broad textured and has great intensity. Crisp and bone dry.  

**2016**  £24.00

26  **Chardonnay Reserve, Block 13 La Playa. Limari Valley. Chile**  
Fresh flavours take on an element of luscious pineapple backed by a subtle nuance of French oak. The wine is well balanced and medium bodied with a long and pleasant finish.  

**2015**  £30.00

28  **Ciro, Greco Bianco, Fattori San Francesco, Calabria. Italy**  
Intriguing nose of passionflower, peach and almond. The palate is rich and textural, with fine balancing acidity.  

**2016**  £31.00

80  **Carignan De Chansac old vine, France**  
A Pays d’Herault, ripe, juicy style of wine full of brambly fruit.  

**2016**  £23.00

87  **Corbieres ‘Fut de Chene’ Chateau Vaugelas, France**  
Aromas of red fruits and cherries are backed by hints of vanilla and mellow liquorice, balanced with fine tannins leaving the finish long and luscious.  

**2015**  £31.00

89  **Vino Nobile di Montepulciano DOCG, Tuscany, Italy**  
Is one of Italy's classic red wines, medium bodied with ripe fruit, hints of violets and supple tannins.  

**2015**  £39.00
# Sparkling Wines and Champagne

1. **Lamberti Extra Dry Sparkling Rose. Italy**  
   A pale pink sparkling wine from the Veneto packed with light summery fruit flavors.  
   NV £29.50

2. **Prosecco Extra Dry, Azzillo. Italy**  
   A delicately fruity aromatic bouquet with hints of flowers, honey and green apple is matched by a delightful fine mousse and a fresh clean palate.  
   NV £30.00

3. **Blanc de Blancs, Chardonnay Brut, Louis Changarnier. France**  
   This vibrant Blanc de Blancs uses the best Chardonnay grapes that have been slowly matured to capture a fine mousse and crisp citrus palate preceded by aromas of quince, brioche and elderflower. A fine aperitif.  
   NV £32.00

4. **Rodier Pere et Fils Brut Reserve, France**  
   This wine shows fine, consistent bubbles with floral, honeyed fruit aromas white peaches on the palate and an elegant finish.  
   NV £45.00

5. **Lombard & Cie. Brut, France**  
   Only made in tiny quantities, this is an exceptional wine; a beautiful pale gold in colour with very fine bubbles and a nose of nectarines, is full and ripe.  
   NV £48.00

6. **Tattinger Brut. France**  
   A well balanced blend of Pinot Noir and Chardonnay from Champagne's oldest cellars, this Champagne has peach and acacia notes on the nose, a citrus-fresh yet delicately honeyed palate, and a beautiful, elegant finish.  
   NV £75.00

7. **Billecart Salmon Rose. France**  
   Chardonnay, Pinot Meunier and Pinot Noir. Pale and bright pink in colour is adorned with glints of gold; delicate slowly rising bubbles give it a persistent mousse. A subtle aroma of red fruits and zest of citrus fruits. A light, elegant flavour, followed by a fresh finish with a taste of raspberry.  
   NV £99.00
WHITE WINE

20  **Chenin Blanc, Reitvallei Estate Stonedale. South Africa**
Fragrant but dry wine with citrus and pineapple fruit flavours, well balanced, finishing with honey and mineral nuances and zesty acidity.  
2016  £23.00

21  **Sauvignon Blanc, De Chansac Cote de Gascogne. France**
Highly aromatic wine full of green fruit aromas. The palate is crisp, broad textured and has great intensity. Crisp and bone dry.  
2016  £24.00

22  **Unoaked Chardonnay, Los Caminos, Colchagua Valley. Chile**
Tropical fruit aromas of pineapple and mango combined with citrus. A fresh light-bodied wine with a good structure, balanced by crisp acidity.  
2017  £24.50

23  **Marsanne Viognier Blanc, IGP d’Oc Roche de Belanne. France**
Fragrant with white flowers, apricot and honeysuckle matched by ripe apple flavours on a fresh, zesty finish.  
2017  £26.50

23.5  **Pinot Grigio Portenova IGT, Venezie. Italy**
A soft, well-balanced palate combines citrus, exotic fruit and fresh apples. Elegant and dry with a crisp, citrus acidity and a medium finish.  
2017  £27.00

24  **Picpoul de Pinet Sel et Sable Languedoc. France**
A bright, fresh Languedoc white bursting with fragrant aromas of white flowers, quince and anis followed lemon citrus, melon and honey.  
2016  £30.00

25  **Verdejo, Bodegas Cerrosol, Rueda. Spain**
Modern mouthwatering style and full flavoured with ripe melon and nectarine notes, broad textured with great freshness and balance.  
2016  £31.00

26  **Chardonnay Reserve, Block 13 La Playa. Limari Valley. Chile**
Fresh flavours take on an element of luscious pineapple backed by a subtle nuance of French oak. The wine is well balanced and medium bodied with a long and pleasant finish.  
2015  £30.00

27  **Rioja Blanco, Bodegas Ortega Ezquerro. Spain**
It is an elegant wine clean and bright looking. Sweet and lively in the nose with hints of citrus fruits and a floral background.  
2015  £32.00

28  **Ciro, Greco Bianco, Fattori San Francesco, Calabria. Italy**
Intriguing nose of passionflower, peach and almond. The palate is rich and textural, with fine balancing acidity.  
2016  £31.00

29  **Sauvignon Blanc, Wairau River Marlborough. New Zealand**
Clean & crisp, flavours of grapefruit, gooseberry, herbs & white stone fruit Expressive on the palate.  
2016  £32.50

30  **Pinot Grigio DOC Kaltern Sudtiroler. Italy**
Highly aromatic, is a dry, creamy texture and flavours of stone fruits, apples, fresh character and the ripe fruit flavours linger on the finish.  
2016  £34.50
Riesling, Hunter's Marlborough. New Zealand
Citrus, lime and mineral flavours packed into this beautiful dry multi-award winning Riesling. 2016 £33.00

Sauvignon Blanc, Hunter’s Marlborough. New Zealand
Classic and elegant in equal measure with gooseberry and tropical fruit flavours. A great NZ Sauvignon. 2017 £34.50

Albarino Condes de Albarei. Spain
Fresh elegant wine with a floral bouquet and peach flavours. It is believed that Albarino is a distant relative to the Riesling grape with which it shares a fresh racy acidity. 2016 £34.50

Macon-Davaye, Domaine de Maillottes, Burgundy. France
Soft unoaked Chardonnay, hints of melon and pineapple with a lovely acacia honey finish fruit with a spicy note and crisp acidity. 2015 £37.00

Chateau Les Clauzots, Graves. France
70% Sauvignon Blanc, 30% Semillon, fresh lemon, with ripe melon fruit, The palate is medium bodied and refreshing, with grassy citrus fruits. 2016 £36.00

Quincy, Domaine Andre Pigeat. France
Offers great value compared to its neighbour Sancerre. A broad wine with depth of character and lots of delicious Sauvignon flavours. 2016 £40.00

Pouilly Fume, Petit fume, Michel Redde et Fils. France
Combines the Sauvignon grape from three main terriors of Pouilly Fume producing a balanced & powerful wine, from vines that are 10-15 years old. 2016 £42.00

St. Veran, En Pommard, Domaine des Maillettes. France
100% Chardonnay. There is a refined mineral nose with butter, spice, a touch of honey and creamy fruit on the palate. 2016 £42.00

Chablis. Domaine Gautheron, Burgundy. France
Fresh, floral aromas, appley fruit and complex, rich mineral character derived from the subtle chalky vineyard soils a balanced citrus finish. 2016 £49.00

Sancerre 'Le Grand Rochey' Cuvee Prestige Domaine Laporte
The nose has a terrific, rich grassy aroma, and the palate is attractive with gooseberry, elderflower, grass and peach flavours on the palate. Well-structured with a crisp acidity and a streak of steely minerality. 2014 £60.00

Chassagne-Montrachet 1er Cru. Domaine Moray
Rich with the aroma of honey, acacia and almonds, and produced from some of the oldest Chardonnay vines of the Domaine. The intensity of the fruit is matched by the wine’s subtle acidity and the roundness of bottle maturity. 2012 £95.00

ROSE WINE

Nero d’Avola Rosato,Il Paradosso Sicily
An attractive light strawberry pink rose with a fruit scented bouquet and notes of summer fruits. This easy drinking dry rose is soft, crisp, well-balanced on the palate; rounded by a fresh acidity. 2016 £22.00

Domaine Gavoty Cotes De Provence Rose
The vineyards date back to Roman times and are farmed organically. Fresh strawberries on the nose with a refreshing long and dry finish. 2016 £35.00
La Vigneau’ Cinsault Rose, Languedoc
A beautiful coral pink colour leads to an inviting palate of summer fruits; strawberry, raspberry and cherry and a mouth filling creamy texture well-made and eminently drinkable with a subtle balancing acidity. 2017 £23.00

Bastion de la Cite Rose, Logeril, Languedoc
This delicate pink rose is made by Patrick Leon Ch d’Esclans the famous winemaker. The nose has classic hints of red berries and floral aromas. The palate is crisp and clean with raspberries, redcurrants and white blossom, well balanced with a fresh citrus acidity and a fruit forward finish. 2017 £26.50

RED WINE

Carignan De Chansac old vine, France
A Pays d’Herault, ripe, juicy style of wine full of brambly fruit. 2017 £23.00

Merlot, Los Caminos, Chile
A rich silky textured red with black cherry and plum flavours, a hint of mineral character and soft, rounded structure. 2016 £24.50

Duc de Belmonde, IGP Pays d’Occ, France
50% Cabernet Sauvignon and 50% Syrah. Fermented in French oak, which is on the nose. Deep in colour with spice and dark fruits. Smooth and spicy with a rounded finish. 2016 £26.50

Chateau Bernot Bordeaux, AC, France
56% Merlot, 39% Cabernet Sauvignon, 5% Cabernet Franc. Supple with generous plummy fruit and a classic Bordelais flavour. 2015 £29.00

Primitivo Doppio Passo, Salento, Italy
Fresh and aromatic red with an amazing concentration of plum, blackberry and chocolate flavours backed by naturally light and soft tannins and light acidity. 2017 £29.00

Raza Malbec Reserva Selection, Famatina Valley, Argentina
Smooth, rich and concentrated Malbec from the finest grapes. Maturation in oak barrels gives the wine complexity, body and character. 2016 £29.50

Corbieres ‘Fut de Chene’ Chateau Vaugelas, France
Aromas of red fruits and cherries are backed by hints of vanilla and mellow liquorice, balanced with fine tannins leaving the finish long and luscious. 2015 £31.00

Barbera Cabernet, Colli Tortonesi, Cantine Volpi, Italy
This Piedmont wine has a complex bouquet of violets and cherry and on the palate black cherry and damson fruits. 2014 £35.00

Vino Nobile di Montepulciano DOCG, Tuscany, Italy
Is one of Italy’s classic red wines, medium bodied with ripe fruit, hints of violets and supple tannins. 2015 £39.00

Rioja Crianza Bodegas Ortega Ezquerro, Spain
Elegant Rioja well balanced and full-bodied with deep black cherry fruit allied to oak spice notes and toffee. 2014 £39.50
91. **Reflets du Chateau Cissac Haut Medoc**
Deep purple colour, bright and dense aromas of fresh ripe fruit with hints of vanilla, tobacco and spice. 2013 £40.00

92. **Pinot Noir, Hunter’s Marlborough, New Zealand**
An elegant, smooth and well-balanced wine with cherry, plum and spicy overtones. Complex, sophisticated and subtle, with a silky texture and long finish. 2014 £41.00

93. **Fleurie Chateau Des Labourons, France**
Made from 100% Gamay this wine is elegant and complex. On the nose red fruits and floral notes, and on the palate rich and sweet with fine tannins. 2014 £42.00

103. **Château des Cabans Cru Bourgeois, Médoc**
The fruit is soft, ripe and appealing, balanced by supple, ripe tannins. Exotic blackcurrant, cherry and chocolate flavours lift the palate, finishing warm and raisiny. 2011 £42.50

104. **Vacqueyras, Domaine Le Clos Des Cazaux, France**
A lighter alternative to Chateauneuf-du-Pape. A classic dry palate with rich warm fruit. Old wood is used in the maturation process to give character to the wine. 2009 £80.00

94. **Chateau Camensac, Grand Cru Classe Haut Medoc, France**
One of the finest, if not the very best Camensac, this wine possesses loads of black currants, black cherries, cedar wood and spice box as well as a bit of earth and underbrush. It is medium to full-bodied. 2009 £60.00

95. **Sarget de Gruaud Larose, 2nd wine of Chateau Gruaud Larose St. Julien**
Touches of iodine and black fruits with a hint of berry developing with time in the glass. The palate is medium-bodied, well balanced with firm, ripe tannins, good weight towards the finish that has an insistent grip with touches of spice. 2014 £60.00

96. **Margaux, Brio de Cantenac Brown, France**
Deep and intense purple with violet tints. Blackcurrant and mineral tones. The palate is medium bodied and fresh, with still youthful primary fruit flavours backed by some notes of cedar and ripe silky tannins. 2012 £60.00

97. **Chateau Batailley,Grand Cru Classe, Pauillac, France**
This consistently good value Pauillac, with a lovely, balancing streak of acidity running throughout, Harmonious and precise wine with smooth, integrated tannins and a long, savoury, mineral finish. 2008 £75.00

98. **Segla, 2nd Wine of Chateau Rauzan-Segla, Medoc Margaux. France**
This is the second wine of Chateau Rauzan-Segla, an estate that is currently producing some of the best wine of Margaux. Slightly more Merlot and just 15% new oak ensure that this blend is ripe. An intense seductive bouquet combines spice & cedar aromas leading to a complex palate rich with flavours of sweet cherry redcurrant & mineral. 2009 £85.00

101. **Chateau Talbot 4th Growth St Julien. France**
It is the largest of all Cru Classe estates today with 109 hectares of mainly Cabernet Sauvignon vines planted on gravel and sandy soil supported with Merlot. It is also one of the most reliably consistent of the Medoc estates showing a deep mahogany colour and powerful, alluring bouquet of cedar, plum and cassis, typical of Saint Julien. Talbot has classic structure, complex with exotic spice balanced by sturdy tannins and it finishes well, lingering on the palate. 2008 £90.00
## DESSERT WINE

<table>
<thead>
<tr>
<th>No.</th>
<th>Wine Name</th>
<th>Region</th>
<th>Description</th>
<th>Year</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>150</td>
<td>Chateau Petit Vedrines, Sauternes, France</td>
<td>France</td>
<td>95% Semillion and 15% Sauvignon. Deep in colour with a nose full of honeyed botrytis. Rich and well balanced with a lingering finish.</td>
<td>2015</td>
<td>£28.00</td>
</tr>
<tr>
<td>151</td>
<td>Chateau Puy Servain, Terrement, France</td>
<td>France</td>
<td>The Haut-Montravel Liquoreux is 100% Sémillon, full of botrytis flavours and aged in oak a truly superb dessert wine.</td>
<td>2014</td>
<td>£40.00</td>
</tr>
<tr>
<td>152</td>
<td>Chateau Les Mingets Sauternes, Bordeaux, France</td>
<td>France</td>
<td>A rich and concentrated dessert wine from hand-harvested Semillon grapes affected by noble rot and mature in oak barrique. It has a concentrated, luscious character, intense flavours of caramelised fruits.</td>
<td>2012</td>
<td>£50.00</td>
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<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td>2013</td>
<td>£29.00</td>
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## PORT

<table>
<thead>
<tr>
<th>No.</th>
<th>Wine Name</th>
<th>Description</th>
<th>Year</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>156</td>
<td>Taylors Late Bottled Vintage</td>
<td>Produced only in years in which the harvest has been very good, Taylors LBV is a consistently approachable, ready to drink Port with deep rub colour and an attractive fruity berry fruit and liquorice flavours</td>
<td>2011</td>
<td>£46.00</td>
</tr>
<tr>
<td>157</td>
<td>Fonseca 10 year old Tawny</td>
<td>This is a young Port of russet colour with brilliant crimson highlights and a fragrant, ripe-fruit bouquet. Its smooth silky texture and subtle oak nuances are balanced by a fresh acidity and tannic grip that culminates in long, elegant finish</td>
<td>NV</td>
<td>£48.00</td>
</tr>
</tbody>
</table>