

MR UNDERHILL'S

1981 - 2014

THIS LIST IS THE RESULT OF 33 YEARS OF TRIAL, ERROR AND A NOT INCONSIDERABLE AMOUNT OF TASTING! OUR 'POD BAR' PRESERVATION SYSTEM LETS US SERVE A MORE INTERESTING RANGE OF WINES BY THE GLASS TO INCLUDE FINE WINES. EACH EVENING THERE WILL BE A COLLECTION TO MATCH THE MENU.

'DRINK THE LEGENDS' WILL BE OFFERED BY THE GLASS AS OFTEN AS POSSIBLE. THESE WILL BE WINES I HAVE TUCKED AWAY THAT HAVE AN EXTRA TALE BEHIND THEM AND WHERE THE PRICE OF A BOTTLE MIGHT BE A TAD OFF-PUTTING.

I HAVE ABANDONED HOUSE WINES IN FAVOUR OF EXTENDING THE 'SPECIAL SELECTIONS' TO COVER A WIDER PRICE RANGE. I HAVE ALSO BUILT UP AN INTERESTING COLLECTION OF ½ BOTTLES PARTICULARLY FOR TABLES OF 2.

NEW FOR 2014 - MOST NEW WINES WILL BE BLENDS OF GRAPES AS I FEEL THEY OFFER A COMPLEXITY AND CONSISTENCY THAT SOMETIMES ELUDES SINGLE GRAPE VARIETIES, EVEN THOSE IN THE HANDS OF TOP PRODUCERS. ADDING ANY NEW COUNTRIES TO THIS LIST IS NOT AN OPTION WITH THE LIMITED SPACE I HAVE. AS A WAY AROUND THIS I WILL CONTINUE TO OFFER SOME GUEST WINES FROM NEW AREAS AMONGST MY WINE MATCHINGS.

I AIM TO COMBINE THE LESSER KNOWN WITH THE CLASSICS AND HOPE YOU FIND CHOOSING EASY BUT PLEASE ASK ME IF YOU WOULD LIKE ANY SUGGESTIONS OR DETAILS OF ANY WINE IN ANY PRICE BRACKET.

YOU MAY BE OFFERED WINE 'OFF-LIST'
WHEN I HAVE FOUND A SMALL, BARGAIN PARCEL.

**WE NORMALLY SERVE THE WINES FOR OUR GUESTS,
JUST SAY IF YOU PREFER TO POUR YOUR OWN.**

JUDY BRADLEY. APRIL, 2014



INDEX

SPECIAL SELECTIONS – WHITE + RED
CHAMPAGNE
RED BORDEAUX
WHITE BURGUNDY
BEAUJOLAIS - RED BURGUNDY
LOIRE
ALSACE + RIESLINGS
RHONE
SOUTHERN FRANCE
AUSTRIA
ITALY
SPAIN + MALLORCA
LEBANON
NEW ZEALAND
AUSTRALIA
UNITED STATES OF AMERICA
HALF BOTTLES WHITE & RED
DESSERT WINES

WINES BY THE GLASS

RED & WHITE – 175ML
CHAMPAGNE - 125ML

DESSERT WINE - 125ML OR 70ML 'TASTER'
SPIRITS – REGULAR 35ML - LARGE – 70ML

X = OUT OF STOCK, SORRY.

SPECIAL SELECTION – WHITE WINES

<p>SAUVIGNON – Domaine des Chezelles – 2013 Alain Marcedet – Touraine Loire with a twist – classic Sauvignon with an herbaceous edge good lingering finish – old world meets new.</p>	<p><u>175ml</u> 6.50</p>	<p>£24.00</p>
<p>Loup y es-tu? – Domaine de l'Hortus -Jean Orliac – 2013 The red counter-part to this wine has long been a favourite of both restaurant and kitchen for several years, this is new to us but already another favourite. Predominantly Muscadelle grape for lusciousness + a few other to provide freshness.</p>	<p><u>175ml</u> 6.65</p>	<p>£27.00</p>
<p>MACON VERGISSON – La Roche – Guerrin - 2012 Mid-weight junior Burgundy at an affordable price. One of four wines rated 5 stars in a Decanter Macon tasting.</p>	<p><u>175ml</u> 7.50</p>	<p>£28.50</p>
<p>VOUVRAY – Chateau Gaudrelle – 2012 Designated 'sec-tendre' this Vouvray is midway between dry and demi sec with just the right amount of sugar to balance</p>		<p>£33.50</p>

this Loire Vouvray is a gem.

PINOT GRIS – Kumeu River – 2009 Alsace produces most of the ripe, luscious Pinot Gris M. Brajkovich's magic has produced a New Zealand rival.			£35.00
ALBARINO GUNDIAN – Rias Baixis - Valdes – 2011 From Galicia in north-west Spain – fragrant and vibrant - mid weight, hints of apricot on the palate – zingy finish.	<u>175ml</u>	9.40	£36.50
CHATEAU FLORIDENE – GRAVES – 2010 From the genius that Denis Dubourdieu, a blend of 50% Sauvignon + 47% Semillon + 3% Muscadelle. Ripe fruit cut with lemongrass zestiness and a fine mineral edge. Creamy & silky with a vibrant finish.		49.50 <u>175ml</u>	12.75
WILD SAUVIGNON – Greywacke – Marlborough – 2012 Rich and creamy, crammed with savoury complexity. Greywacke Was created in 2009 by Kevin Judd, ex chief wine maker at Cloudy Bay, he has taken Sauvignon to a whole new level.			£52.00
HUNTING HILL CHARDONNAY – Kumeu River - 2006 Dazzling! Meursault style ripe fruit cut through with Chablis-like minerality, from an exceptional year, I would expect to pay double for this quality in Burgundy.			£65.00
LOUIS ROEDERER – Brut Premier The best non-vintage Champagne – the best price. If a bottle is too much you can enjoy a glass without paying a premium - 1/6 bottle - 1/6 price.	<u>125ml</u>	8.25	£70.00 Special £49.50

SPECIAL SELECTION – RED WINES

COTES DU RHONE – Alary – 2012 This cuvee is a cut above normal Cotes du Rhone with hints of spice and a wack of ripe dark fruit.	<u>175ml</u>	6.50	£24.00
COLLECTION J MOURAT – Fiefs Vendeens – 2009 From the southern tip of the Loire, a blend of Cabernet Franc Negrette and Pinot Noir – vibrant fruit, acidity and soft tannins make this an appealing, unusual red, the bottle is also very stylish.			£26.50
LE LOUP dans la BERGERIE – Domaine de l'Hortus – 2012 Grenache/Merlot blend, ripe fruit & smooth tannins, with hints of pepper & spice.	<u>175ml</u>	7.40	£27.50
CHATEAU TIRE PE – A.C. Bordeaux – 2010 Lovely gentle glass of claret from David Barrault, 85% Merlot + 15% Cabernet Sauv. Our house claret for many years, the 2010 vintage is particularly fine and already drinking well.	<u>175ml</u>	8.30	£31.50
L de LYETH – Merlot – 2011 From Sonoma, California - a big, juicy red loaded with rich fruit. This winery was founded in 1981 as was Mr Underhill's.			£32.00
ZWEIGELT - Burgenland – Heinrich – 2010 Superb concentration of juicy fruit lifted with intriguing plum, herb and orange zest nuances. A splendid alternative to Cru Beaujolais and the lighter Pinot Noirs.	<u>175ml</u>	9.50	£36.50
MASSAYA SILVER SELECTION – Bekaa Valley – 2010 Aromas of mulberry and subtle oak – spicy with layers of rich berry fruits with a long firm finish – Rhone-style red from Lebanon.			£42.00

CHATEAU CHANTEGRIVE – GRAVES – 2005 A rich, mature blend of 50/50 Merlot/Cabernet this Claret is full, generous and complex, balanced with polished tannins and a good long finish.	£48.50
LES DAMES HUGETTES – Mongeard-Mugneret – 2009 From a top Burgundy producer, Les Dames Hugettes is the only vineyard in the Hautes Cotes de Nuits permitted to use its name. Ripe, smooth Pinot balanced with a firm lingering finish.	£49.50
CHATEAUNEUF-DU PAPE - Telegramme – Brunier – 2010 2 nd wine of Vieux Telegraphe – gentle spice fruit, soft ripe tannins – luscious finish.	£57.50
AMARONE DELLA VALPOLICELLA CLASSICO – Allegrini – 2008 A wonderful fusion of concentrated fruit and toasty oak, Allegrini has achieved his goal of combining purity with balance plus the traditional power and intensity of Amarone.[also in ½ & magnum]	£98.50

CHAMPAGNE

LOUIS ROEDERER – BRUT PREMIER The wines of Louis Roederer rank amongst the finest of the Champagne region. An important element of the House style is that the wines have twice the average bottle age of many other Champagnes. My Champagne of choice. If a bottle is too much you can enjoy a glass [1/6 bottle for £8.25]	£70.00 special £49.50
AGED LOUIS ROEDERER – BRUT PREMIER Every year I cellar a few cases for a further 3-4 years, the mousse becomes gentler and flavour fuller sits very nicely between vintage and non-vintage Champagnes.	£60.00
MICHEL ARNOULD ROSE – Grand Cru - Verzenay Our favourite growers' rose.	£68.00
POL ROGER – White Foil A blend of equal parts Pino Noir, Chardonnay & Pinot Meunier for elegance, body & zing.	£67.50
LOUIS ROEDERER – Carte Blanche – Demi-sec Have half as an aperitif and keep the rest for dessert, if you can!	£69.00
ANDRE CLOUET – Un Jour De 1911..... A re-creation of a special cuvee produced in 1911. A blend of 25% 1989 for richness – 50% 1990 for finesse 25% 1991 for la fraicheur [no suitable translation!]	£90.00
POL ROGER – 1996	£115.00
RUINART ROSE – NV	£125.00
KRUG – Grand Cuvee	£195.00
POL ROGER – Cuvee Sir Winston Churchill – 1996	£250.00
KRUG – 1995	£320.00
LOUIS ROEDERER – Cristal - 2000	£350.00

LOUIS ROEDERER – CELLAR COLLECTION

A SMALL PARCEL OF VINTAGE CHAMPAGNES SHIPPED DIRECT TO US.

BRUT – 1985	£450.00
BRUT ROSE – 1985	£500.00

CLARET

C10	CHATEAU CRU CANTEMERLE – Bordeaux Superieur – 2009	£26.50
C11	CHATEAU TIRE PE – Bordeaux – 2010	£31.50
C12	CHATEAU PEUY-SAINCRIT – Bordeaux Superieur - 2009	£32.50
C13	CHATEAU LACLAVERIE – Bordeaux-Cotes-de-Francis - 2005	£36.00
C14	CHATEAU les CROIX des MOINES-Lalande-de-Pomerol - 2009	£45.00
C15	CHATEAU CHANTEGRIVE – GRAVES – 2005	£48.50
C16	CHATEAU DU BREUIL – Haut Medoc – 2006	£52.00
C17	LA RESERVE DE LEOVILLE BARTON – St Julien – 2004	£75.00
C18	CHATEAU HAUT LARIVEAU – Fronsac – 2000	£78.00
C19	CHATEAU GRAND PUY LACOSTE - Pauillac- 2006	£82.00
C20	CHATEAU POJEAUX- Moulis en Medoc- 1998	£84.00
C21	CHATEAU DULUC de BRANAIRE-DUCRU – St. Julien – 2005	£86.00
C22	CHATEAU d’ANGLUDET – MARGAUX – 2000	£89.50
C23	CHATEAU LEOVILLE-POYFERRE – St. Julien– 1996	110.00
C24	CHATEAU L’AROSSEE – St. Emilion – 1986	135.00
C25	CHATEAU LEOVILLE BARTON – St. Julien – 1998	155.00
C26	CHATEAU LA LAGUNE – Haut Medoc – 1989	175.00
C27	CHATEAU COS D’ESTOURNEL – St. Estephe – 1989	200.00
C28	CHATEAU LYNCH BAGES – Pauillac – 1986	215.00
C29	CHATEAU TROPLONG MONDOT – St. Emilion – 1989	225.00
C30	CHATEAU LE BON PASTEUR – Pomerol – 1990	230.00
C31	CHATEAU PAPE CLEMENT – Grave – 1985	240.00
C32	CHATEAU LA MISSION HAUT BRION – Graves – 1988	250.00
C33	CHATEAU PALMER – Margaux – 1983	480.00

MAGNUMS

M1	CHATEAU TEYSSIER – St. Emilion – 2005	150.00
M2	CLOS DU MARQUIS – St. Julien – 2003	185.00
M4	CHATEAU CARRUADES de LAFITE – 1996	650.00

WHITE BURGUNDY

B 1	MACON VERGISSON – La Roche – Guerrin - 2012 Mid-weight junior Burgundy at an affordable price. One of four wines rated 5 stars in a Decanter Macon tasting.	£ 28.50
B 2	BOURGOGNE HAUTES-COTES de BEAUNE – Rollin - 2009 From the northern part of the Cotes de Beaune, dry, mid-weight, Chablis style.	£ 38.00
B 3	POUILLY-LOCHE – Le Bourg Couturier – 2009 From old low yielding vines – impressive concentration of rich Meursault-style fruit.	£ 39.50
B 4	MACON-VILLAGES – Guillemot-Michel – 2008 Organic and bio-dynamic, not one iota of oak.	£ 42.50
B 5	POUILLY-FUISSE – Vielle Vignes – Guerrin – 2011 Barrel fermentation gives roundness with a yeasty finish.	£ 43.50
B 6	CHABLIS – Cuvee Prestige – Chevallier – 2008 A blend of Chevallier’s finest vineyard parcels, ler Cru in all but name, full bodied with a vibrant steely finish.	£ 44.00
B 7	AUXEY DURESSES – Montille – 2006	£ 48.00
B 8	SAVIGNY-LES-BEAUNE – Les Vermots Dessus–Giradin–2009	£ 52.00
B 9	CHABLIS -1er Cru-Cote de Lechet – Etienne Defaix - 2001	£ 68.00
B10	SANTENAY - 1er Cru Beauregard – Giradin – 2007	£ 69.00
B11	MEURSAULT – Les Tessons – Bouzereau – 2009	£ 84.00
B12	PULIGNY MONTRACHET – Domaine Leflaive – 2009	£112.00
B13	CORTON BLANC – Chandon de Brailles – 1999	£115.00
B14	PULIGNY MONTRACHET – 1er Cru – Folatieres – Jadot – 2002	£126.00
B15	CORTON CHARLEMAGNE – Grand Cru – Prieur – 2000	£148.00
B17	BATARD MONTRACHET – Fontaine Gagnard – 2001	£170.00
B18	BIENVENUE-BATARD-MONTRACHET – Giradin – 2004	£195.00
B19	BATARD MONTRACHET – Jadot – 2000	£230.00

BEAUJOLAIS & RED BURGUNDY

B30	COTES ROANNAISES – Vielle Vignes – Robert Serol – 2012 Made from Gamay old vines – Serol produces a wine with a purity and intensity that so often eludes top Beaujolais producers. Technically from the South Loire but it might be missed if I tucked it in there.	£ 28.00
B31	BEAUJOLAIS EXCELLIS - St. Odile – Daniel Georger – 2009	£ 30.00
B32	CHIROUBLES – St. Odile – Daniel Georger - 2011 A new producer for us, the wines have to be very good to make up for the naff label – 2009 is an exceptional vintage The Excellis has ripe Gamay fruit, the Chiroubles is silky with a hint of spice.	£ 34.00

B33	BOURGOGNE PINOT NOIR – JC Boisset – 2011	£ 36.00
B34	LES DAMES HUGETTES – Mongeard-Mugneret – 2009 Bourgogne Hautes Cotes de Nuits Les Dames Hugettes is the only vineyard permitted to use its name in the H. Cotes de Nuits – Ripe, smooth Pinot balanced with a firm lingering finish – from one of the top names in Burgundy.	£ 49.50
B35	GIVRY 1er Cru – Clos Jus – Mouton – 2011	£ 53.00
B36	BOURGOGNE – Barthod – 2005	£ 58.00
B37	SANTENAY – 1er Cru – Les Gravieres – Giradin – 2005	£ 65.00
B38	CHAMBOLLE-MUSIGNY – Jean-Claude Boisset – 2008	£ 70.00
B39	BEAUNE – 1er Cru – Les Greves – JC Boisset – 2007	£ 75.00
B40	VOSNE ROMANEE – Les Maizier Hautes – Mugneret – 2008	£ 85.00
B41	VOSNE-ROMANEE – Confuron-Cotetidot – 2000	£ 90.00
B42	VOLNAY 1er CRU- Les Carelles – JM Bouley – 2005	£ 92.50
B43	NUITS-SAINT-GEORGES – Vieilles Vignes – Alain Michelot - 2005	£ 93.00
B44	GEVREY-CHAMBERTIN – Perrot-Minot – 2005	£ 98.00
B45	CORTON-PERRIERES – Michel Juillot – 1999	£ 97.00

RED BURGUNDY

B46	NUITS ST GEORGES – Les Chaignots – Mugneret – 1999	£118.00
B47	VOLNAY – Les Santenots – Dom. Jacques Prieur – 1999	£120.00
B48	NUITS ST GEORGES – Les Boudots – Grivot – 1996	£125.00
B49	NUITS ST GEORGES-1er Cru Vaucrain-Robert Chevillon-'99	£140.00
B50	VOSNE ROMANEE – Rene Engel – 2001	£140.00
B51	CLOS de VOUGEOT – Musigni – Gros Frere – 1987	£160.00
B52	CORTON – Clos du Roi – Vougeraie – 1999	£170.00
B53	CORTON BRESSANDES – Prieur – 1999	£195.00
B54	CLOS DE VOUGEOT – Mugneret – 1983	£200.00
B55	CLOS de la ROCHE – Giradin – 1999	£225.00
B56	CHAMBERTIN – Giradin – 2002	£300.00

B57	CLOS de VOUGEOT – Rene Engel – 1996	£350.00
B58	ECHEZEAUX – Perdrix – 1999	£380.00
B59	MAZIS CHAMBERTIN – Rousseau - 1999	£420.00
B60	CHAPELLE-CHAMBERTIN – Ponsot – 1999	£435.00
B62	RICHEBOURG – Mugneret – 2001	£450.00
B63	RUCHOTTES CHAMBERTIN – Grand Cru – Rousseau – 1999	£485.00

MAGNUMS

M6	PERNAND VERGLETTES – 1er Cru – Rapet – 1998	£125.00
M7	CHAMBOLLE MUSIGNY – Combe d’Orveaux-Grivot – 2000	£210.00

LOIRE

WHITE

R 1	SAUVIGNON – Domaine des Chezelles – 2013 Alain Marcedet – Touraine Loire with a twist – classic Sauvignon with an herbaceous edge good lingering finish – old world meets new.	£24.00
R 2	COLLECTION J. MOURAT – Fiefs Vendeens – 2009 60% Chardonnay + 40% Chenin Blanc rich and full flavoured with crisp, vibrant fruit.	£24.50
R 3	SAUMUR BLANC – Res. De la Paleine – 2011 Vibrant, dry Chenin Blanc.	£31.50
R 4	VOUVRAY – Chateau Gaudrelle – 2012 In the ‘sec-tendre’ style with just the right amount of sugar to balance the punchy acidity of the Chenin grape.	£33.50
R 5	QUINCY – Domaine des Ballandors - 2011 Long, slow fermentation, aged on lees, ripe & aromatic.	£34.00
R 6	POUILLY FUME – Domaine de Bel Air – 2012 Gold medal winner-ripe pear & citrus with fresh acidity.	£38.50
R 7	SANCERRE – Domaine Roger – 2012 Outstanding Sancerre – pure, classic style.	£41.00
R 9	BLANC FUME de POUILLY – Didier Dagueneau – 2006	£90.00
R10	POUILLY FUME – Pur Sang – Didier Dagueneau – 2006	£130.00
R11	POUILLY FUME – Silex – Didier Dagueneau – 2005	£160.00
R12	POUILLY FUME – Silex – Didier Dagueneau – 2006 Drink the legend – produced by the man himself.	£170.00

ROSE

R15	COLLECTION J. MOURAT – Fiefs Vendeens – 2011 Well made rose, full of mouth-watering fruit.	£27.50
-----	---	--------

R16	COLLECTION J. MOURAT – Fiefs Vendeens – 2009 Intensely vibrant fruity red with a lick of tannin and acidity for balance.	£26.50
R17	CHEVERNEY ROUGE – En Clos de Petit Chien – 2010 60% Pinot Noir + 35% Gamay + 5% Malbec.	£29.00
R18	CHATEAU MARIE du FOU – Fiefs Vendeens – 2004 The reserve wine from Mourat with the added benefit of bottle age.	£34.00

ALSACE

R20	PINOT BLANC – Charles Baur – 2005 Alsace's answer to Chardonnay, good ripe, clean style.	£30.00
R21	GEWURTZTRAMINER – Charles Baur – 2010 Light & flowery.	£32.00
R22	RIESLING – Cuvee Charles – Charles Baur – 2004 Gold medal winner in 2004. Aromatic nose, ripe citrusy on the palate. I tucked away the 2004 to show how bottle age gives a rich intensity.	£38.50
R23	PINOT GRIS – Bruno Sorg - 2010 Rich and full, hints of spice with balancing acidity.	£40.50
R24	GEWURZTRAMINER – Grand Cru Eichberg – Bruno Sorg - 2011 Powerful, rich and complex, long, dry finish.	£44.50
R25	MUSCAT – Clos St Imer – Ernest Burn – 2000	£62.50
R26	RIESLING SCHLOSSBERG – Grand Cru - Dom. Weinbach - 2005	£75.00
R27	RIESLING – Cuvee Frederic Emille – Trimbach 2005	£105.00
R28	RIESLING – Cuvee Frederic Emille – Trimbach 1990	£160.00

OTHER RIESLING - GERMANY

G 1	PURIST RIESLING – Kabinett Trocken – 2010 Axel Pauly - Lieser. Intense stone fruit and apple flavours + crisp acidity + good long finish.	£ 33.00
G 2	RIESLING TROCKEN – Ruppertsberger Gaisbohl – 2003 Dr Burklin-Wolf	£ 41.00
G 3	RIESLING AUSLESE – Hochheimer Lirchenstuck – 1998 Domdechant Werner	£ 65.00
G 4	RIESLING SPATLESE – Graacher Himmelreich – 1999 Willi Schaefer	£ 79.00

RHONE

WHITE

R30 *	COTES-DU-RHONE VILLAGES – Pierre Henri Morel -2011	£38.00
R31	LIRAC BLANC-La Reine des Bois–Dom.de la Mordoree -2011 Rich, fruity blend of Grenache Blanc, Viognier and Roussanne.	£49.50
R32	ST JOSEPH – GAILLARD – 2010 Pure Roussanne, apricot aromas, rich and full on palate.	£52.00

RED

R33	COTES DU RHONE – Alary – 2012 A cut above normal Cotes du Rhone with hints of spice and a wack of ripe dark fruit.	£24.00
R34 *	COTES-DU-RHONE VILLAGES – Pierre Henri Morel -2011	£38.00
R35	LIRAC – Domaine de la Mordoree – 2005 A blend of 50/50 Grenache & Syrah grapes.	£39.00
R36 *	GIGONDAS - Pierre Henri Morel -2010 The third offering from ex-winemaker for Chapoutier.	£49.00
R37	ST JOSEPH – GAILLARD – 2007	£54.00
R38	LIRAC –La Reine des Bois–Domaine de la Mordoree -2005 Everything of the straight Lirac multiplied a few times.	£52.50
R39	CHATEAUNEUF–DU PAPE - Telegramme – Brunier – 2010 2 nd wine of Vieux Telegraph – gentle spice fruit, soft ripe tannins – luscious finish.	£57.50
R40	COTE ROTIE – Remillier – 2000 Stunning Cote Rotie with real old–vine depth of flavour.	£69.00
R41	CHATEAU DE FONSALETTE – Cotes du Rhone – 1999	£118.00
R42	CHATEAUNEUF-DU-PAPE – Domaine de la Mordoree – 2003 Our final offering from Mordoree – serious wine, serious money – worth every penny.	£130.00
R43	HERMITAGE CUVÉE EMILE – Dom. Des Remizires – 2000	£130.00
R44	COTE ROTIE – La Mouline – Guigal – 1978 I have cherished this wine since it was three years old, it's just waiting for that 'special' occasion.	P.O.A

MAGNUMS

M10	LIRAC – La Reine des Bois Domaine de la Mordoree – 2000	£165.00
M11	COTE ROTIE – Remillier – 2000	£175.00

SOUTHERN FRANCE

WHITE

R50	PICPOUL DE PINET – Domaine la Croix Gratiot – 2012 The Picpoul is an old fashioned southern grape. long	£24.50
-----	--	--------

due a comeback – hints of citrus, pears & fennel – could be the sauvignon of the future.

- | | | |
|-----|--|---------|
| R52 | VIOGNIER de la CHEVALIERE – BEZIERS – 2012
A little gem – un-oaked gently rounded & aromatic. | £25.00 |
| R53 | CHARDONNAY/CHENIN – 2013
Domaine Rives-Blanques-VdP d'Oc
A cool climate wine from Limoux - the grapes are hand-picked from 750 metre-high vineyards within sight of the snow-capped Pyrenees. Dry, crisp fruit from the Chenin – intensity & depth from the Chardonnay. | £ 27.00 |
| R54 | Loup y es-tu? – Domaine de l'Hortus -Jean Orliac – 2013
The red counter-part to this wine has long been a favourite of both restaurant and kitchen for several years, this is new to us but already another favourite. Predominantly Muscadelle grape for lusciousness + a few other to provide freshness. | £27.00 |
| R55 | S' BLANC – Domaine de Saumarez – 2008
Coteaux du Languedoc
Grenache Blanc, Marsanne & Roussanne blend – citrusy fruit with a lick of acidity and minerality. | £27.50 |
| R56 | LE CANON du MARECHAL BLANC – Dom. Cazes - 2011
An alluring blend of Muscat & Viognier – grapey and apricot on the nose and the palate – refreshingly dry finish – biodynamic to boot. | £28.50 |
| R57 | COLLIOURE NOTRE DAME DES ANGES – Cazes – 2011
A joint effort between the best growers of Collioure, each one contributing 1-2 barrels worth of grapes with the profits used to restore the vineyards. A blend of hand-picked Grenache Blanc and Gris – Aromas of cut flowers with hints of smoky pepper, Ripe and complex flavours with vibrant, long finish. | £49.50 |

SOUTHERN FRANCE

RED

- | | | |
|-----|--|--------|
| R61 | MERLOT – 2011 | £24.50 |
| R63 | PINOT NOIR – 2010
Domaine de Cabrials – Vin de Pays d'Oc
A 'find' from the heart of the Languedoc-Roussillon pick a grape and enjoy. | £26.00 |
| R64 | AL CORTAL – Domaine Mas Rous – 2009
Vin de Pays Catalanes
A blend of Syrah, Cabernet Sauvignon, Carignan & Grenache, deep ruby colour, ripe fruit on the nose, gentle and rounded on the palate. | £25.00 |
| R65 | LE LOUP dans la BERGERIE – Domaine de l'Hortus – 2012
Grenache/Merlot blend, ripe fruit & smooth tannins, from the genius that is Jean Orliac. | £27.50 |

R66	MARIE GABRIELLE – Domaine Cazes – 2010 Cotes du Roussillon A blend of Syrah, Grenache & Mourvedre – silky cherry flavours augmented by a tad of gamey Syrah complexity.	£34.00
R67	COLLIOURE NOTRE DAME DES ANGES – Cazes – 2011 A joint effort between the best growers of Collioure, each one contributing 1-2 barrels worth of grapes with the profits used to restore the vineyards. A blend of Grenache, Syrah, Mourvedre and Carignan from low yielding old bush vines. Powerful and full bodied, spice and ripe fruit flavours Balanced with just the right amount of tannin.	£49.50
R68	CLOS MARIE – Pic St. Loup – 2006 Grenache, Syrah & Cinsault blend – wonderful intensity, restricted crop, handpicked, bio-dynamic and truly artisan.	£50.00
R69	BANDOL – Chateau d’Azur - 2009 From a tiny coastal vineyard in the south of France, vines are low yielding, growers have a saying “one vine, one bottle” handpicked grapes, a blend of 90% Mourverde plus a smidge of Grenache, Cinsault & Syrah produce a dark juicy fruit led wine with spicy concentration, full long finish.	£58.00
R70	BANDOL – Domaine Tempier – 2001	£80.00
R71	DOMAINE DE TREVALLON – Coteaux D’aix en Provence-1987	£95.00

AUSTRIA

I am always looking for something a little bit different and the red wines from Gernot Heinrich more than fit the bill. The vineyards are in the Burgenland region, southeast of Vienna and are farmed biodynamically with all the fruit being hand-picked.

AU1	BLAUFRANKISCH – Burgenland – Heinrich – 2011 Supple fresh berry fruit with a vivid berry character, think good Gamay with smidge of the gaminess of Syrah.	£34.00
AU2	ZWEIGELT - Burgenland – Heinrich – 2011 Superb concentration of juicy fruit lifted with intriguing plum, herb and orange zest nuances. A splendid alternative to Cru Beaujolais and the lighter Pinot Noirs.	£36.50
AU3	ST LAURENT - Burgenland – Heinrich – 2009 This grape is related to Pinot Noir but ripens earlier and has thicker skins, which gives good colour and structure a beautifully, balanced fruit driven red.	£48.00
AU4	GABARINZA - Burgenland – Heinrich – 2007 A single vineyard blend of 50% Zweigelt, 30% Blaufrankisch and 20% Merlot – complex, deep and powerful	£85.00

NEW FOR 2014

BOTH THESE WINES ARE ORGANICALLY PRODUCED

AU5	MEHOFER WAGRAM ROTER VELTLINER – 2012 RISEMAN The first dry white I have found to suit many of our dishes Full flavoured, hints of ripe red apples well rounded but with just the right amount of balancing acidity	£42.00
AU6	ZWEIGELT / CABERNET SAUVIGNON – 2012 RISEMAN Think smoky wild strawberries plus a bit of weight from the cabernet grapes and you have a light Pinot style red with that little extra edge.	£42.00

ITALY

WHITE

T1	VERDICCHIO – Coste del Molino – Monteschio – 2012 Accomplished dry white with a gentle hint of honey.	£27.00
T2	IL FIORE – Langhe Bianco – Piedmonte – 2011 Dry, crisp & fresh with depth of Chardonnay nicely in balance with Riesling acidity.	£34.50
T3	PECORINO – IGT - Terre di Chiete – Gran Sasso – 2012 A rare varietal as a single bottling – it has a nutty, slightly salty character with plenty of depth and a good finish.	£30.50
T4	ROERO ARNEIS – Deltetto – Piedmont – 2012 From a 30 year old single vineyard, the grape variety is Arneis, the style is full and ripe.	£36.50
T5	GAVI di GAVI – Lugarara - La Giustiniana – 2012 This small estate's low yields give this wine a juicy honey-like core with an apple-like freshness.	£37.00
T6	LUGANA – Ca'dei Frati – 2012	£36.00
T7	BROLETTINO LUGANA – Ca'dei Frati – 2012 A favourite with us and guests alike – from the Turbiana grape it combines the ripe stone Viognier style fruit flavours with a fresh almost Sauvignon style zingy finish. The Lugana is unoaked and vibrant whilst the Brolettino has more depth & complexity from a little expert oak ageing.	£44.50
T8	FIANO di AVELLINO – Terradora – Campania – 2011 From southern Italy, east-ish of Naples, Fiano is the grape variety, dry yet full with spicy almost smoky flavours balanced with vibrant ripe apple freshness.	£49.00
T9	MANNA CRU – Franz Haas – 2010 A blend of Riesling, Sauvignon, Traminer & Chardonnay – intriguing fragrances & flavours.	£52.50
T10	LA ROCCA SOAVE CLASSICO – Pieropan – 2010 Single vineyard – late picked Garganega grapes produce the ultimate Soave – rich, spicy, long & complex – one of the very finest Italian white wines	£53.00

ROSE

T11	ROSA DEI FRATI – Ca'dei Frati – 2012 Mouthwatering rosé.	£34.50
-----	---	--------

ITALY

RED

T21	VALPOLICELLA CLASSICO – Allegrini – 2012 Well made, fragrant, juicy style.	£28.50
T22	CILIEGILOLO – Antonio Camillo – IGT – Maremma – 2011 100% Ciliegiolo grapes, Sangiovese varietal.	£29.00
T23	MORELLINO di SCANSANO – Bellamarslia – 2011 PoggioargentierA – Maremma Vibrant, juicy red – think sweet red cherries, mint and spice.	£32.00
T24	DOLCETTO d'ALBA – Vjara – 2009 Scented and supple but with good depth.	£34.50
T25	ROSSO di MONTALCINO – Poggio San Polo – 2011 Deep, deep colour – striking intensity with a fine long, long finish.	£44.50
T26	CHIANTI CLASSICO – Isole e Olena – 2010	£43.00
T27	PINOT NERO – Franz Hass – Montagna – 2011 Initially appearance and flavours deceive – this wine has great aromatic lift of pinot fruit + a long lingering finish.	£50.00
T28	CAPATOSTA - PoggioargentierA – Maremma – 2010 Rich and powerful, bursting with dark wild cherry fruit, 95% old vine Sangiovese.	£49.50
T29	LE FALCOLE – IL Molino di Grace – 2004 A blend of 50% Cabernet, 25% Syrah, 25% Merlot – Rhone grapes with Italian flair.	£52.00
T30	GRATIUS – IL Molino di Grace – 2001	£58.00
T31	AMARONE DELLA VALPOLICELLA CLASSICO – Allegrini – '08 A wonderful fusion of concentrated fruit and toasty oak, Allegrini has combined purity with balance and the traditional power and intensity of Amarone.	£98.50
T32	BAROLO – Eugenio Bocchino – 2010 Fascinating flavours of plums, cinnamon and vanilla follow a typical 'tar and roses' nose – outstanding.	£88.00
T33	BARARESCO – Bruno Rocca – 2003	£90.00
T34	GUILDALBERTO – Tenuta San Guido – 2003	£95.00
T35	SASSICAIA – Tenuta San Guido – 2001	£300.00

MAGNUM

M15	AMARONE DELLA VALPOLICELLA CLASSICO – Allegrini – '04	£195.00
-----	---	---------

SPAIN

WHITE

J 1	VERDEJO LIAS – Tresolmos – Rueda – 2012 Matured on the lees – ultra vibrant + good depth	£21.50
-----	---	--------

J 2	GRANACHA BLANCA – Herencia Altes – 2010	£29.00
J 3	VINA IZADI – Rioja Bianco – 2011	£33.50
J 4	ALBARINO GUNDIAN – Rias Baixis – Valdes - 2011	£36.50
J 5	NAIADES – REUDA - 2009 100% Verdejo from small plots of ancient vines, flavours of ripe peach, pear and citrus with a slight minerally core. Precision balance and a long fruit filled finish.	£49.50

RED

J10	CUATRO PASOS MENCIA – Bierzo – 2010	£27.00
J11	BODEGAS LAN – Rioja Crianza – 2010	£28.50
J12	DOBLE PASTA – Cien Y Pico – Castilla-La Mancha – 2009 Dark juicy berry fruits with hints of aromatic herbs.	£31.50
J14	TILENUS JOVEN ROBLE 1/2 CRIANZA – 2006	£34.00
J15	CASTILLO de ULVER – 2005	£36.00
J16	TILENUS CRIANZA – 2004 These 3 wines are from Bodegas Estefania in north west Spain – the 2 Tilenus wines are made from the local speciality grape – Mencia from 50-80 year old vines. Castillo de Ulver is organic–a blend of Mencia & Tempranillo.	£38.00
J17	L'EXPRESSIO del PRIORAT – Cataluna – 2011 Supple red fruit-silky texture-juicy smooth tannins.	£40.00
J18	KNIGHTS-ERANT - Cien Y Pico – Castilla-La Mancha – 2008 Chocolate, cinnamon and black pepper mingle with lush berry fruits – velvet texture - long on the finish.	£48.00
J19	BODEGAS LAN – Reserva- 2007	£50.00
J20	VINA ARANA –La Rioja Alta– Rioja Reserva – 2004	£55.50
J21	FINCA VILLACRECES – Ribera del Duero – 2005	£58.00
J22	PINTIA – Vega Sicilia – Toro 2005	£70.00
J23	ALION – Bobegas Y Venedos – 2003	£88.00
J24	PAGOS VIEJOS – Artadi – Rioja – 2001	£150.00
J25	VINA TONDONIA – Gran Reserva – Lopez de Heredia – '81	£155.00
J26	VINA TONDONIA – Gran Reserva – Lopez de Heredia – '64	£258.00
J27	VEGA SICILIA – Valbuena – 2002	£160.00
J28	VEGA SICILIA – Unico – 1994	£420.00
J29	VEGA SICILIA – Unico – 1989	£450.00

MALLORCA

Ok, initially the location made me look at these Mallorcan wines, Established over 300 hundred years ago they tick the boxes on quality and value as well as being trailblazers 'in my need to

Truly artisan, all the grapes are handpicked.

WHITE

J30 RIBAS BLANC - MALLORCA - 2012 £50.00

A blend of the native 85% Presnal Blanc and 15% Viognier, clean bright colour, citrus, apple and pear on the nose - ripe and smooth on the palate with a good long finish.

RED

J30 RIBAS NEGRE - MALLORCA - 2012 £50.00

A blend of 55% Manto Negra, a grape indigenous to this Mediterranean island, + 30% Syrah + Cabernet & Merlot making the last 10%. The local grape gives it a vibrant fruit style backed up with weight and balance from the grapes we all know.

J30 SIO - MALLORCA - 2009 £62.00

100% Gargollassa - a grape variety rescued from extinction, in 1998 there were just 4 plants. Packed with red fruit and cherry aromas with a slight smoky edge. Think of fine, elegant Pinot Noirs and your there.

LEBANON

MASSAYA IS A JOINT VENTURE BETWEEN THE BRUNIER BROTHERS FROM CHATEAUNEUF-DU-PAPE, DOMINQUE HEBRARD FROM BORDEAUX AND THE HANDS-ON BROTHERS SAMI & RAMZI GHOSN WHO DRIVE THE PROJECT.

THE VINEYARDS ARE AT AN ALTITUDE OF SOME 1,000 METRES IN THE BEKAA VALLEY - PRODUCTION OF THESE RHONE-STYLE REDS IS TINY.

WHITE

LB1 MASSAYA BLANC - 2012 £42.00

A blend of Sauvignon, Clairette, Chardonnay & the indigenous Odeidi. Complex floral aromas, vibrant mid-weight fruit with balancing mineral edge and velvety finish.

RED

LB2 MASSAYA CLASSIC - Bekaa Valley - 2011 £31.00

A blend of Cinsault, Cabernet & Syrah. Spicy notes

supple & rounded on the palate.

LB3	MASSAYA SILVER SELECTION – Bekaa Valley – 2010 A blend of Grenache, Cabernet, Mourvedre & Cinsault. Aromas of mulberry and subtle oak – spicy with layers of rich berry fruits – very fine.	£42.00
LB4	MASSAYA GOLD RESERVE – Bekaa Valley – 2007 A blend of 50% Cabernet Sauvignon, 40% Mourvérdé and 10% Syrah – powerful, rich & complex.	£68.00

AUSTRALIA

WHITE

A 1	VIOGNIER – ADELAIDE HILLS – 2010 Willunga 100 – McLaren Vale Mid weight – peach and apricot aromas and flavours.	£29.00
A 2	PINOT GRIS - ADELAIDE HILLS – 2010 Willunga 100 – McLaren Vale	£29.00
A 3	OLD VINE RIESLING – Kaesler – 2007 Mouth-watering, minerally, steely, lime tinged Riesling.	£29.50
A 4	FIANO - Cariole – McLaren Vale – 2011 Citrus and peach on the nose – long buttery finish.	£39.00
A 5	MARSANNE MUSEUM RESERVE – Tahbilk – 2004 Rich & full, bottle age makes this a stunner.	£42.50

RED – AUSTRALIA

A21	McLAREN VALE SHIRAZ/VIOGNIER – 2011 Willunga 100	£27.50
A22	CABERNET/MERLOT – Omrah – 2010 Ripe berry fruit, good long finish.	£32.00
A23	PINOT NOIR – Omrah – 2010 From the young vines of Plantagenet, Mount Barker. Well focused fruit – well balanced – well good.	£32.00
A24	TEMPRANILLO GRACIANO – Cascabel – 2002 Tempranillo brings flavour & character whilst Graciano contributes power & balancing tannins – an exciting Spanish/Australian fusion.	£44.00
A26	ADELAIDE HILL SHIRAZ – 2010 Shaw & Smith Mr Smith and I worked together in London in the seventies, neither of us have done too badly.	£54.00
A27	SHIRAZ – Charles Melton – 2005	£62.00
A28	DRY RED WINE NO. 1 – Yarra Yering – 2002	125.00

A29 UNDERHILL SHIRAZ – Yarra Yering – 2002 140.00

MAGNUM

A30 UNDERHILL SHIRAZ – Yarra Yering – 2003 260.00

Bailey Carrodus was the genius behind all The Yarra Yering wines, originally I bought the Shiraz for obvious reasons, but for me it became the epitome of the finest Shiraz. Sadly Dr Carrodus died in 2008 and prices for drinking the legend have soared so it's now a really special occasion wine - prepare to be dazzled.

NEW ZEALAND

WHITE

NZ1 SAUVIGNON BLANC – Churton – 2011 £28.50
MARLBOROUGH
Pungent, zingy aroma – concentrated sauvignon flavour combined with rich texture & subtle minerally finish.

NZ2 VIOGNIER GIMBLETT ROAD –C J Pask – 2011 £32.00
Hawkes Bay
Full bodied, packed with stone fruit flavours and with the Intense aromas found in well made Viognier.

NZ3 PINOT GRIS – Kumeu River – 2009 £35.00
Alsace produces some of the most exquisitely luscious Pinot Gris – M. Brajkovich's magic has produced a 'new world' rival – rich and full but with a balancing fresh finish.

NZ4 RIESLING – Greywacke – Marlborough – 2011 £41.50
Medley of fresh lychee, lime and melon laced with flinty minerality on the nose and the palate – sumptuous.

NZ5 WILD SAUVIGNON – Greywacke – Marlborough – 2012 £52.00
Rich and creamy crammed with savoury complexity. Greywacke was created in 2009 by Kevin Judd, chief winemaker at Cloudy Bay who has taken Sauvignon to a whole new level.

Kumeu wines have been on my list since 1984 – comparatively recently they started selecting individual vineyards for single 'cuvées' – new world Grand Cru.

NZ10 CHARDONNAY – Kumeu River – 2006 £43.00
Bottle age has given fruit and gentle oak wonderful mellowness, fine Burgundies would be pressed to match the quality and would fall far short on value.

NZ11 CHARDONNAY – Mates Vineyard – Kumeu River – 2001 £47.00
Single vineyard wine only made in exceptional years.

NZ12 HUNTING HILL CHARDONNAY – Kumeu River - 2006 £65.00
Dazzling! Meursault style ripe fruit cut through with Chablis-like minerality, I would expect to pay double for this quality in Burgundy.

NZ13 CODDINGTON CHARDONNAY – Kumeu River – 2007 £55.00
The star of 2007.

NEW ZEALAND

RED

A16	PINOT NOIR – Kumeu River – 2009 Sits very well between new and old world styles smooth, concentrated fruit + full long finish.	£34.50
A17	DELTA – Pinot Noir – 2009 Deep garnet colour, supple juicy fruit+hints of spice.	£36.00
A18	TIN POT HUT – Syrah – 2009 Supple silky Syrah with plum and red berry flavours, with fresh, vibrant finish.	£43.00
A19	CELEBRE – Ata Rangī – 2010 40% Merlot + 30% Cab. Sauv. + 30% Syrah – Rhone style red under-laid with ripe berry fruit of the Cabernet.	£554.5.00
A20	PINOT NOIR MARTINBOROUGH – Ata Rangī – 2007 Seductive nose + supple velvety texture – great balance, length and complexity.	£85.00

UNITED STATES OF AMERICA

These Californian producers have been a part our list for many years. After decades of waiting I eventually got to visit in 2010, the trip reinforced my opinion that they were well chosen. Alongside these producers I visited a few 'bespoke' wineries - stunning wines - even more stunning prices, I cannot justify adding them to the list.

WHITE

U1	SAUVIGNON BLANC – Frogs Leap - Napa– 2009 Organic, dry farmed vineyards encourage deep rooted vines which gives more concentration to the grapes and the wines	£40.00
----	--	--------

U 2	ARTHUR CHARDONNAY -Domaine Drouhin - 2008 Part stainless steel & oak aged - freshness & balance in one.	£46.00
U 3	CHARDONNAY - Frogs Leap - Napa - 2009	£45.00
U 4	PRIMO BIANCO - Monte Volpe - 2009 A blend of 4 Italian grapes + Sauvignon & Chenin Blanc. classic aromas and flavours of tropical and citrus fruits.	£48.50
U 5	RIDGE - Chardonnay - Santa Cruz - 2010	£82.00
U 6	RIDGE MONTE BELLO - Chardonnay - Santa Cruz 2008	£110.00

RED

U10	LYETH MERLOT - Sonoma - 2011 From Sonoma, California - a big, juicy red loaded with rich fruit.	£32.00
U11	SYRAH LE POSSEUR - Bonny Doon - 2005	£44.00
U12	ZINFANDEL - Frogs Leap - Napa - 2008	£47.00
U13	RUTHERFORD MERLOT - Frogs Leap - Napa - 2008	£58.00
U14	CABERNET SAUVIGNON - Frogs Leap - Napa - 2008	£67.00
U15	OLD VINE ZINFANDEL - Seghesio - 2008	£70.00
U16	RIDGE ZINFANDEL - Lytton Springs - Sonoma - 2007	£64.00
U17	RIDGE ZINFANDEL -Geyserville - Sonoma - 2007	£68.00
U18	RIDGE - Cabernet Sauvignon - Santa Cruz - 2007 The Monte Bello is the top Ridge Cabernet, it is amazing sadly so is the price-this Santa Cruz is 1/3 the price.	£70.00
U19	PLEIADES XX1 - Sean Thackeray - XX11	£ 78.00
U20	RIDGE MONTE BELLO- Santa Cruz - 2007	£215.00

HALF BOTTLES

WHITE

H 1	GAVI di GAVI - La Giustiniana - 2011	£16.50
H 2	PINOT GRIGIO - Franz Hass - 2010	£17.50
H 3	GEWURZTRAMINER - Pfaffenheim - 2009	£18.50
H 4	PINOT GRIS - Kumeu River - 2009	£19.50
H 5	POUILLY FUME - Dezat - 2011	£20.5
H 6	SANCERRE - Dezat - 2011	£21.50
H 7	CHABLIS 1er Cru - Fourchaume - Durup - 2010	£24.50
H 8	CHARDONNAY - Mates Vineyard - Kumeu River- 2004	£27.00

H09	CHARDONNAY – Hunting Hill – Kumeu River- 2008	£35.00
H10	MEURSAULT – LOUIS LATOUR – 2005	£36.00
H11	MEURSAULT – Fichet – 2007/9	£39.00
H12	GEWURTZTRAMINER – Zind Humbrecht – 1998	£45.50
H13	MEURSAULT LES TILLETS – Patrick Javillier – 2004	£48.00
H14	VIN de PAILLE – Clos des Grieves – Charbonnier – 1996	£48.00
H15	VIN JAUNE – Clos des Grieves – Charbonnier – 1998	£60.00
H16	PULIGNY MONTRACHET – Mouchere – Boillot – 2009	£75.00

ROSE CHAMPAGNE

H25	JOSEPH PERRIER – Rose	£48.00
-----	-----------------------	--------

HALF BOTTLES – RED

CLARET

H30	CHATEAU PETIT VAL – St. Emilion – 2008	£25.50
H31	CHATEAU CISSAC – Haut-Medoc – 2001	£27.50
H32	CHATEAU PIPEAU – St. Emilion – 2007	£32.00
H33	CHATEAU CISSAC – Haut Medoc – 1995	£34.00
H34	CHATEAU POTENSAC – Medoc – 1998	£38.00
H35	CHATEAU HAUT BATAILLEY – Pauillac – 2003	£55.00
H36	CHATEAU d'ARMAILHAC – 1999	£52.00
H37	CHATEAU BRAINAIRE – Duluc-Ducru – St. Julien – 1996	£78.00

BEAUJOLAIS & BURGUNDY

H50	FLEURIE – Chignard - 2011	£17.00
H51	CHOREY-LES-BEAUNE – Toillot-Beaut – 2003	£29.00
H53	SAVIGNY les BEAUNES- Bourgeots-Simon Bize-2003	£33.00
H54	SANTENAY 1er Cru Gravieres – Girardin – 2006	£34.00
H55	SANTENAY IER Cru Clos Rousseau – Boisset – 2006	£38.00

H57 GEVREY CHAMBERTIN – Herve Arlaud – 2006 £48.00

RHONE & SOUTHERN FRANCE

H58 ST JOSEPH – Le Grand Pompee – Jaboulet – 2007 £26.50
H59 CROZES HERMITAGE – Les Jalets – Jaboulet – 2008 £28.00
H60 CHATEAUNEUF du PAPE – Rempart – 2010 £29.50

HALF BOTTLES – RED

ITALY

H70 BARCO REALE di CARMIGNANO – 2009 £20.00
H71 CHIANTI CLASSICO – Isole E Elena – 2009 £29.00
H72 VINO NOBILE di MONTEPULCIANO – Valdiplatta -2008 £29.00
H73 PINOT NERO – Franz Hass – 2010 £35.00
H76 BRUNELLO di MONTALCINO – Costanti – 2003 £50.00
H77 AMARONE – Allegrini – 2008 £55.00

SPAIN

H78 IZADI - RIOJA RESERVA -2008 £19.50

AUSTRALIA & NEW ZEALAND

H79 PINOT NOIR – Kumeu River – 2007 £18.00
H80 CRIMSON PINOT NOIR – Ata Rangī – 2010 £24.50
H81 SHIRAZ-G.A.M. – Mitolo – McLaren Vale – 2006 £26.00
H82 PINOT NOIR – ATA RANGI – 2009 £45.50

USA

H83 SYRAH – Qupe – 2008 £23.00
H84 ZINFANDEL – Seghesio – Sonoma County – 2007 £32.50
H85 DROUHIN PINOT NOIR – Oregon -2008 £33.00
H86 RIDGE – Lytton Springs- 2009 £38.00
H87 RIDGE – Geyserville – 2009 £44.00
H88 OLD VINES ZINFANDEL – Seghesio – 2006 £48.00

DESSERT WINES

BY THE GLASS

PACHERENC du VIC BIHL – CUVÉE COUVENT - 2011	70ml	£ 4.60
CAP MARTIN	125ml	£ 7.80
Aromatic & luscious, delicate dried fruit flavours with a freshness that stops it from being at all cloying.		
LE COLOMBARE – PIEROPAN – 2008	70ml	£ 6.90
Sentsational Recioto di Soave – 100% Garganega grapes	125ml	£11.75
Intensely delicate – this should make sense once tasted.		
CHATEAU CANTEGRIL – SAUTERNES – DUBOURDIEU – 2009	70ml	£ 7.20
From the genius behind Doisy Daene, similarly styled – rich, honeyed fruit with a citrus edge.	125ml	£12.35
BANYULS – Cuvée du Dr Parce – Dom. du Mas Blanc 2010	70ml	£ 6.15
Southern French sweet red with a hint of acidity for balance.		

HALF BOTTLES

ROYAL TOKAJI – 5 PUTTONYOS – 2005	<u>25cl</u>	£33.00
MOSCATO D'ASTI – di STREVI – CONTERO 2012		£17.50
BRACHETTO D'ACQUI – di STREVI - CONTERO -2012		£22.50
JURANCON – CLOS UROULAT – 2010		£27.50
MOUNT HORROCKS – CORDON CUT REISLING – 2009		£39.50
CHATEAU RIEUSSEC – 1er GRAND CRU – SAUTERNES – 1997		£78.00
TROCKENBEERENAUSLESE – No 6 NOUVELLE VAGUE – KRACHER – 2006		£86.00

HALF LITRES

BANYULS – Cuvée du Dr André Parce – Domaine du Mas Blanc 2007	£42.00
LE COLOMBARE – PIEROPAN – 2008	£47.00
VIN SANTO – CANTINE LEONARDO – 2005	£52.00
COTEAUX du LAYON – CUVÉE GRAINS NOBLE – 1999	£54.00

BOTTLES

PACHERENC du VIC BIHL – CUVÉE COUVENT – CAP MARTIN 2011	£48.50
LES 4 VILLAGES - COTEAUX DU LAYON – DOMAINE FL – 2009	£55.00
CHATEAU CANTEGRIL – SAUTERNES – DUBOURDIEU – 2009	£72.50
MOULIN TOUCHAS - COTEAUX DU LAYON – 1996	£75.00
CHATEAU DOISY DAENE – 2eme CRU – 2001	£105.00
CHATEAU SUDUIRAT – 1er CRU – SAUTERNES - 2003	£120.00
BANYULS – PIETRI GERAUD – 1950	£130.00