

THE WINE LIST 2012

We reserve the right to substitute wines of a similar price and quality in the event of stocks becoming exhausted

WHITE

- 1 Anakena, Single Vineyard Viognier, Requinoa, Chile 2010 £ 25
Lightly oaked style; ripe peach and apricot flavours and excellent concentration
- 2 Secateurs Chenin Blanc, Western Cape, South Africa 2011 £ 25
Adi Badenhorst's 40+ year old vines, dry farmed. Scent of pears with cream, marzipan and honey. Weightily textured, a rich mouthful of exotic fruit
- 3 Olivier Fichet, Mâcon-Villages, Terroir de Burgy 2010 £ 28
This unoaked Chardonnay is from Olivier's 6 hectares of vines in the excellent terroir of the northern Mâconnais near Viré. Pure, lemony Chardonnay, nuances of stone fruit and nuts
- 4 Mud House, Sauvignon Blanc, Marlborough, NZ 2011 £ 31
A benchmark bright NZ wine. Enticing aromas of green pea and ripe citrus. The palate has zip and intensity, with gooseberry, lime and elderflower
- 5 Pierre Cherrier et fils, Sancerre 2010 £ 33
- 6 Half bottle £ 19
From a grower in Verdigny. All the clean citrus aromatics and characteristic minerality of true Sancerre. Powerful and stylish
- 7 Domaine d'Elise, Chablis 2010 £ 33
Frédéric Prain's Chablis always shows a creamy intensity, alongside the appellation's purity and chalkiness. Clean and complete
- 8 Benito Santos, Igraxario de Saiar, Albariño, Rias Baixas, Spain 2010 £ 35
An Albariño combining forward apricot fruit with minerality and a saline hint
- 9 Château Beauregard Ducasse, Cuvée Albertine Peyri, Graves 2009 £ 35
*Largely Sémillon with Sauvignon, all in new oak
Perfume of white peach, pineapple, melon, with vanilla*
- 10 Domaine Saumaize-Michelin, Pouilly-Fuissé, Pentacrine 2009 £ 40
Named after the local 5-sided marine fossils, a pale-coloured wine raised in 600 litre demi-muids to encourage floral notes. White flowers, stone fruits then subtle creamy oatmeal
- 11 Lequin-Colin, Chassagne-Montrachet 1er Cru, Caillerets 2008 £ 70
From this stony Premier Cru vineyard combining honeyed, juicy flavour with a mineral raciness. Deeply coloured, rich on the nose, buttered toast, hazelnut and mealy notes

CHAMPAGNE WITH DINNER

- 12 Laurent-Perrier Brut £ 49
- 13 Magnum Laurent-Perrier Brut £ 97
- 14 Laurent-Perrier Vintage 2002 £ 66
- 15 Magnum Laurent-Perrier Vintage 2002 £ 130
- 16 Laurent-Perrier Rosé £ 85
- 17 Laurent-Perrier Grand Siècle £ 165

ROSE

- 18 Quatre Tours, Signature, Rosé, Coteaux d'Aix en Provence 2011 £ 25
Classic Provençale blend of Grenache, Syrah and Cabernet Sauvignon: pale salmon pink, poised and smooth, fresh palate of peach, melon and plum, with fine dry finish

From Stone, Vine & Sun

all wines are from France
unless otherwise stated

RED

- 20 Opawa, Pinot Noir, Marlborough, New Zealand 2009 £ 25
*Aromas of lightly cooked berries. Bright and generous red fruit, creamy on the palate
Pure but with a touch of Pinot's savouriness and nutmeg spice*
- 21 La Chapelle des Bois, Fleurie 2009 £ 31
- 22 Half bottle 2009/10 £ 18
*Cru Beaujolais from the superb 2009 vintage. Scent of crushed strawberries, pure, enticing
Light but ripe palate of cranberry, redcurrant and sweet red cherry. Fresh finish*
- 23 Val delle Rose, Morellino di Scansano, Italy 2009 £ 31
*Morellino is the name for the Sangiovese clone local to the Maremma
A distinctively cherry flavoured wine, light, mildly spicy. Splendid perfume, silky tannins*
- 24 Jean Guiton, Bourgogne Pinot Noir 2009 £ 33
*From vines to the east of Pommard. From the sunny 2009 vintage, a ripe and stylish wine. Open
nose with spicy raspberry fruit supported by supple tannins*
- 25 Concha y Toro, Terrunyo Cabernet Sauvignon, Pirque, Maipo, Chile 2007 £ 35
*From fruit at Pirque, among the best terroirs in Chile for Cabernet. Cedar and cassis aromas.
Silky, a blackcurrant mid-palate with aromatics of black chocolate, tobacco and spice*
- 26 Château Domeyne, Saint Estèphe 2006 £ 40
*About 60% Cabernet Sauvignon, 35% Merlot to produce a mature tone, scents of soft red fruits,
cassis and vanilla, spicy palate with fruit cake aromatics. Drinking perfectly*
- 27 Domaine Monier, St. Joseph 2007 £ 40
*Bio-dynamically farmed Syrah from the northern Rhône. Harmonious, polished, showing a balance
of oak and bilberry / blackcurrant fruit – and modest alcohol*
- 28 Château Haut-Faugères, St-Emilion Grand Cru 2006 £ 45
*This shows very ripe cassis on the nose, along savoury notes and smart oak. Splendid volume and
richness, with a core of ripe black fruit enlivened by exotic spice, coffee and earthy depths*
- 29 Domaine Coche-Bizouard, Monthélie, 1er Cru, Les Dureses 2006 £ 60
*There's always a hint of cassis on the nose with this wine, showing really attractive ripeness. Crisp
and bright cranberry and redcurrant tone. Finely textured. Long, perfumed finish*
- 30 Domaine Fourrier, Gevrey-Chambertin, Aux Echezeaux 2007 £ 75
*From very old vines bordering Morey-St. Denis, next to the Grand Cru of Mazoyères-Chambertin.
Scents of crushed red fruit. Sweet core surrounded by exotic notes: pomegranate, chocolate, spice*

SWEET

- 40 Heggies, Botrytis Riesling, Eden Valley, Australia [37.5cl.] 2010 £ 30
*From a sloping vineyard with a dam at the bottom, giving perfect conditions for botrytis. Honey and
citrus blossom nose, fresh barley sugar and citrus palate*