

WINE LIST

Created for the 2010 festival by John Armit and Stone, Vine & Sun
We reserve the right to substitute wines of a similar price and quality in the event of stocks becoming exhausted

WHITE WINES

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| Bin 1 Mulderbosch Chenin Blanc 2007 Stellenbosch Pale yellow in colour with a hint of green. On the nose, tinned pineapples, guavas, lychee, lemon & lime aromas are abundant. A clean, lively wine with nuances of nutmeg & cloves | £24 |
| Bin 2 Tabali, Viognier Reserva 2009 Limari Valley, Chile Viognier is highly successful in Limari and shows its mineral side well there. Pure ripe apricots counterpointed with crisp and fresh minerality | £24 |
| Bin 3 Macon-Pierreclos 2008 Maurice Lapalus Fresh and unoaked Chardonnay from the southern Maconnais, Pierreclos lies a few kilometers from Fuisse. Attractive lemony scent, fresh and crisp lifted by citrus blossom touches | £26 |
| Bin 4 Gruner Veltliner Strasse Hasel 2008 Birgit Eichinger, Kamptal Light straw-yellow; on the nose, a variety of spices with underlying yellow fruit aromas, apple and delicate white pepper. Starts off in quite exotic fashion; then reveals its high cheekbones with a lithe yet spicy, mineral finish | £28 |
| Bin 5 Sancerre 2008 Domaine Fernand Girard A pale golden-green hue. Stylish nose, expressing green asparagus and greengage fruit, with smoke and minerals background. Full, rounded and weighty. Fresh, with lively acidity and a slightly creamy suggestion at the edge | £31 |
| Bin 6 Seresin Sauvignon Blanc 2008 Marlborough Another stunning vintage of this flagship wine, the 2008 has flavours of passionfruit, gooseberry, freshly cut grass with underlying minerality. A richly-textured palate with layers of complexity and refined citrus acidity on the finish | £33 |
| Bin 7 Rully 2006 Vincent Dureuil-Janthial Concentrated citrus fruit and well-judged oak. Airy oak scents mixed with acacia flower fresh and limey – but lightly honeyed too | £37 |
| Bin 8 Ataraxia Mountain Vineyards Chardonnay 2008 Western Cape: Generous scent – cream and vanilla oak. Very Burgundian in style, well rounded, with that buttery oak element overlaying ripe melon, pineapple and a touch of honey. So classy! | £38 |
| Bin 9 Chablis 1er Cru Mont de Milieu 2007 Domaine Fourrey Very pale lemon green. Green apple and vanilla aromas. Such vivacity on the palate, appley, with creamy notes. Builds very well, before a long lemony finish | £39 |
| Bin 10 Puligny Montrachet, Vieilles Vignes, Jean-Marc Vincent 2006 From Corvé des Vignes, a vineyard on the Meursault border in 55% new oak. Smokey aromas. Intense lemony & grapefruit attack cut by fine acidity, superbly juicy. So fine and long | £68 |

LAURENT PERRIER CHAMPAGNE WITH DINNER

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| Bin 11 Laurent-Perrier Brut | £45 |
| Bin 12 Laurent-Perrier Magnum Brut | £90 |
| Bin 13 Laurent-Perrier Vintage 2000 | £60 |
| Bin 14 Magnum Laurent-Perrier Vintage 2000 | £120 |
| Bin 15 Laurent-Perrier Rosé | £78 |
| Bin 16 Laurent-Perrier Grand Siècle | £150 |

ROSE WINE

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| Bin 17 Domaine de Rimauesq Rosé 2007, Cotes de Provence The local Tibouren variety adds finesse and a perceptible Mediterranean tang to the Grenache, Cinsault and Syrah assemblage. Pale salmon pink in colour, it is fresh and aromatic on the nose; the palate is fine and dry, exuding mineral and floral flavours and a hint of spice | £28 |
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There are movie clips on the website showing picnic options and the various dining rooms

PICNIC / RESTAURANT, GRANGE PARK OPERA, 24 BROAD STREET, ALRESFORD SO24 9AQ

Restaurant Bookings ☎ **01962 73 73 67** dine@grangeparkopera.co.uk

RED WINES

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| Bin 18 Le Clos du Serres 2008 Languedoc Youthful purple, a black cherry heart with notes of liquorice & spice. Rich and complete with nice supporting tannin | £24 |
| Bin 19 Château Beauséjour 2005 Fronsac Solid purple, scent of ripe fruit and cedary oak. Delectable red & black fruit, delivered with a silky texture and a backing of ripe smooth tannins. Youthful – but already graceful and delicious | £27 |
| Bin 20 Steenberg Merlot 2006 Constantia Incredible fruit concentration with violets, spice, eucalyptus and soft spearmint on the nose. Black and red berry velvety soft fruits on the palate, together with rich, ripe tannins and lingering spice and mint flavours | £30 |
| Bin 21 Fleurie les Roches du Vivier 2007 Domaine René Berrod This intense, concentrated, broad wine exhibits outstanding depth of fruit as well as a seamless, silky-textured character. Blackberries, red cherries, and flowers can be discerned in its generous and impressively long finish | £33 |
| Bin 22 Monteleccio 2007 Sesti 100% Sangiovese aged in traditional oak barrels for 12 months, Monteleccio has immediate charm, abundant fruit and smooth tannins. Dark red fruits and sweet spices with a supportive core of soft and silky tannins | £34 |
| Bin 23 Malbec, Monteagrello Mendoza 2006 Walter Bressia Fresh scent of crushed red fruit and cedar. Such a smooth wine, all lush brambly fruit with hints of vanilla oak. The voluptuous red fruit conceals a genuine ripe tannic backbone | £36 |
| Bin 24 Civity 2007 Domaine Chofflet-Valdenaire An attractively bright youthful ruby colour. This is textbook Pinot, full of raspberry, cherry, and redcurrant fruit, with well integrated oak and discreet tannin | £36 |
| Bin 25 St Emilion Grand Cru 2004 Château Franc La Rose Jean Louis Trocard's splendidly vital St Emilion. Deep tone. Primary blackcurrant nose with hints of smoke and game. Ripe and silky palate, blackfruited, with correct tannic structure | £48 |
| Bin 26 Château Bourgneuf 2003 Pomerol Supple, creamy entry, classic Pomerol plum fruit with overlay of cinnamon spiced oak nose, and a lovely texture and intensity – finely structured with dissolved tannins and crisp acidity. Concentrated and elegant | £58 |
| Bin 27 Gevrey Chambertin 1er Cru Belair 2006 Domaine Taupenot Merme A truly magnificent wine with ethereal notes of roses and violets on the nose and moving through plums and dark cherry on the palate, this is layered and fresh, with admirable structure | £76 |

PUDDING WINE

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| Bin 28 Château Petit Védrines 2004 Halves, Sauternes The nose is marked by intense, icy-cool tropical citrus while the rich yet fresh palate has wonderfully pure, sweet creamy pineapple fruit, plenty of botrytis and fine balancing acidity. The finish is incredibly long and precise | £22 |
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ALRESFORD CHOCOLATE COMPANY *order on the Restaurant Booking Form*
Handcrafted in Hampshire using fresh Hampshire cream and the finest natural ingredients

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| Individual place setting boxes with one champagne heart and one vanilla truffle | £3 |
| A boxed selection of twelve fresh English white and dark chocolates | £12 |