

# Wine List 2020/21

All prices are subject to VAT at the current rate.



## White Wine

### Fitzwilliam College White Luberon 2018, France, 13%

Our house white is from Luberon. The vines from this appellation are planted on the clay and gravel soils of the Luberon hills. The wine shows a nose of fruit and white flowers. The mouth is soft on notes of hazelnuts and peaches. (Vegan)

£16.50

### Apaltagua Reserva Chardonnay 2018, Casablanca Valley, Chile, 13.5%

From the cooler Casablanca valley, this Apaltagua Reserva Chardonnay is a ripe, yet fresh and unoaked style. Apple and pear flavours, with subtle hints of passionfruit and pineapple, are round and mouth filling with a good freshness. Try this chardonnay with pork, rich fish dishes or poultry.

£16.20

### Misty Cove Sauvignon Blanc 2019, Marlborough, New Zealand, 13.5%

From the Misty Cove Estate, Sauvignon Blanc has an enticing nose displaying aromas of grapefruit, blackcurrant leaf, kiwi fruit, elderflower and lime zest that follow onto the palate joined by a racy acidity and a razor sharp mineral finish. This goes very well with shellfish. A lovely dry and fairly light Sauvignon Blanc. (Vegan)

£20.20

### Viognier, Domaine Durban 2018, Vaucluse, France, Rhône Valley, 13%

This viognier is smooth, rounded and full of floral, aromatic fruit flavours. With lovely tropical fruit aromas and a luscious palate of white stone fruit precede an elegant, dry finish. This Vaucluse Viognier is an obvious match for canapés and freshwater fish dishes. Also try with spicy food.

£22.90

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## Red Wine

### Apaltagua Gran Verano Merlot, Chile, 2019, 13.5%

This Chilean Gran Verano Merlot is a lovely fruity yet fairly dry red wine produced in the vineyards in the heart of the Valle Central. Gran Verano means 'great summer' in Spanish, the wine has medium tannins with flavours of ripe cherry, white pepper and vegetal notes. This merlot will pair well with many foods, however especially chicken and other light meats.

£14.80

### Apaltagua Reserva Carménère 2016, Colchagua, Chile, 14%

This Apaltagua Reserva Carménère is an intense wine, wild purple in colour. From start to finish, the touches of tobacco and red and black cherries intermingle, producing a great potency in the mouth. It possesses a generous body with smooth and welcoming tannins. The wine is well rounded with a juicy and lingering finish.

Try this Carménère with venison or beef.

£16.10

### Fleurie - Domaine Bouronnière 2018, Beaujolais, Gamay, France, 12.5%

Light, juicy and packed with red fruit flavours of strawberry and cherry - classic Beaujolais. Like all red Beaujolais, Fleurie is made from the Gamay grape at its best grown on granite. In its youth it has attractive raspberry, violet and cherry notes with subtle earthy granitic undertones – but with age it can develop wonderful farm-yard notes and layers of complexity, not dissimilar to Pinot Noir. Try this with pork or soft cheeses.

£23.80

### Flores de Callejo, Ribero del Duero 2018, Spain, 14%

Coming from Tempranillo grapes this wine is cherry red in colour. It has intense aromas with hints of wild, spicy red fruits. On the mouth it is intense with tones of cinnamon and a lingering finish. This wine works well with red meats, sausages, game, poultry and mature cheeses.

£25.50

## Rosé

### Pinot Grigio Rosé, Villa Garducci 2017, Veneto, Italy, 12%

Light salmon pink in colour with a lovely blend of raspberry and stone fruit flavours. This fresh and versatile rosé wine, with its ripe flavours of peach and strawberry is an ideal partner for risotto, pasta, with meat or seafood.

£16.50

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## Sparkling Wine & Champagne

### Prosecco Sant'Orsola Brut, Veneto, Italy, 11%

Produced in the hills between Conegliano and Valdobbiadene in the Veneto region of north-east Italy. Made with Prosecco grapes, delicious, abundant, creamy fizz with delicately flavoured citrus note, including a twist of peel and a dry finish.

This prosecco would accompany spicy nibbles, shellfish or prosciutto ham.

£23.50

### Chatelin Pere ét Fils Brut Champagne NV, France, 12.5%

An outstanding Champagne made from 70% pinot noir and 30% chardonnay grapes, grown entirely from the estates own vineyards in Bisseuil. Try this Champagne with shellfish or mild and soft cheeses (Vegan)

£35.50

## Dessert Wine

### Red Muscadel Rietvallei 2017, Robertson, South Africa, 16%

This red dessert wine from Robertson, in the western cape of South Africa is a lush and very well balanced sweet fortified wine from the muscat grape. It has an intense raisiny sweetness and a rich flavour that lingers on the palate. A versatile dessert wine that would go very well with fruit based desserts as well as noble cheeses and rich chocolate!

£23.40

### Château Pontac Loupiac 2015, France, 13%

Château Pontac has great finesse in the mouth, well concentrated, lively and a fresh smooth creaminess. A nice nose of honey and a trail of yellow peach. With a fruity, soft palate, and the body slightly sweet and fruity, with notes of flowers and pollen. Perfect as an aperitif with some savoury biscuits, it will also accompany poultry, white meats, cheeses and fruit based desserts. 95% Semillon and 5% Sauvignon.

£25.40