

ROSÉ

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| 1. | BERTRAND SIXIEME SENS ROSÉ 2009
<i>(Languedoc, France)</i> | £14.09 | £3.68 | £4.80 |
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Medium pink in colour, hints of soft red fruits, a clean & refreshing finish.

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| 2. | ALQUEZAR ROSADO 2009
<i>(Somotano, Spain)</i> | £15.83 | £4.09 | £5.11 |
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A lovely bright colour leads to a wine that, although full bodied, drinks easier than its 14% would suggest.

WHITES

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|----|--|--------|-------|-------|
| 1. | DOMAINE DE LA BASTIDE 2009
<i>(Languedoc, France)</i> | £13.58 | £3.52 | £4.60 |

A blend of fruity Grenache Blanc, Sauvignon & Ugni Blanc.

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| 2. | SAUVIGNON ELEGANCE 2009
<i>(Cote du Tarn, France)</i> | £15.17 | £4.14 | £5.16 |
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A fruit driven, softly textured Sauvignon, with Elderflower aromas, making it ideal as both an aperitif wine or with your main meal.

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| 3. | TREFILI, Pinot Grigio 2009
<i>(Terre Degli Osci, Italy)</i> | £15.68 | £4.29 | £5.36 |
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Softly textured, fruit-driven Pinot Grigio.

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| 4. | MADREGALE BIANCO, Chardonnay 2009
<i>(Abruzzo, Italy)</i> | £14.60 | £4.03 | £4.95 |
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An attractive, straw yellow coloured Chardonnay, with a pleasant tropical fruit nose & a citrus edged palate.

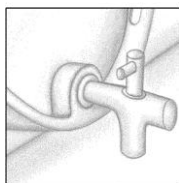
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| 5. | GOOD HOPE, Chenin Blanc 2009
<i>(Stellenbosch, South Africa)</i> | £16.70 | | |
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Very dry with notes of apple, poir William & honey. Full-bodied, yet good balance of acidity, well defined fruit & persistent finish. A really pure example of chenin.

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| 6. | VIGNE BLANCHE, Sancerre 2008
<i>(Henri Bourgeois, Loire, France)</i> | £26.09 | | |
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Rich style of Sancerre – weighty, yet packed with masses of Sauvignon fruit & enhanced by a heady perfume of elderflower & gooseberries.

Vintage according to availability



CHAMPAGNE & SPARKLING

1. VEUVE CLICQUOT NV BRUT £46.98
2. JEAN-PAUL DEVILLE NV BRUT £31.30
A large proportion of Pinot Noir gives this champagne a soft texture & rich fruit flavours.
3. PROSECCO CANTINA BERNARDI (*Veneto, Italy*) £19.86
A soft, clean & easy drinking fizz.

REDS

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|--|--------|-------|-------|
| 1. DOMAINE DE LA BASTIDE 2008
(<i>Languedoc, France</i>)
Great little wine, with spicy fruit & a good body. | £13.58 | £3.52 | £4.60 |
| 2. VIU MANENT, Merlot 2009
(<i>Colchagua, Chile</i>)
Voted the top winery in Chile, this merlot gives us plum, fig, spicy chocolate & mocha flavours. | £15.17 | £4.19 | £5.16 |
| 3. NAVAJAS TINTO, Rioja 2009
(<i>La Rioja Alta, Northern Spain</i>)
An independent Bodega making wines of great integrity & some finesse. This is a lively, rosehip scented, hugely quaffable wine. | £15.93 | £4.39 | £5.46 |
| 4. SANDFORD, Shiraz / Cabernet 2009
(<i>Murray River, Australia</i>)
This is just such a lovely Aussie red! Super almost sweet red flavours, soft vanilla oakiness, with a touch of spice in the finish. | £17.26 | £4.85 | £5.87 |
| 5. CHATEAU OLLIEUX ROMANIS, Corbieres
Classique 2008
(<i>Languedoc, South of France</i>)
From the famous Chateau Ollieux Romanis, this is their so-called 'basic' Corbieres, but we think it is exceptional. Rich, soft in texture, fruit oozing out of every pore & well spiced. | £17.26 | | |
| 6. DOMAINE DE CHAPOTON, 2009
(<i>Rhone, France</i>)
Over 50% Syrah with Grenache & a little Mouvedre gives an intense mix of cracked black pepper, spices, tobacco & herbs. | £18.79 | | |
| 7. DOMAINE CRET DES GARANCHES, Brouilly
2009 (<i>Beaujolais, France</i>)
A classic Cru Beaujolais where the ebullient, youthful Gamay fronts a rich, serious wine. Classic red berry fruit aromas, supple on the palate with a little spice at the finish. | £24 | | |