



Dear Guest,

Welcome to our 2008 wine list. We hope that you will enjoy browsing through the selection.

We review our lists regularly and wines are included, not for life, but on the basis of the quality of individual vintages.

The layout of the list has been changed to make choosing a wine easier with the various countries of production being grouped together under the style of wine e.g. reds, whites or champagnes etc.

We have added a Rare and Fine selection also a Specials list which will change regularly. As a further addition, the Sommelier for each hotel will work closely with the Head Chef to create a By the Glass selection of wines especially chosen to complement the day's menus.

Many of the new wines included have found their way onto the list through a successful debut at one of our wine evenings which allows us to canvas customer opinion - freely given and gratefully received! Please ask for details if you would like to know more about our regular wine dinners or to become a member of the FJB Wine Club.

Happy Drinking!!

*Simon Green
Group Beverage Manager*

It should be noted that, in compliance with licensing laws, wine will not be served to any customer who is under 18 years of age and proof of age may be requested.

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This is a small family owned and run Champagne house in the middle of Bouzy. There are two main differences between them and the big brands. The first one is that they do not sponsor motor racing or fashion shows. The second is that, not only do they produce great champagne with a passion that can only come from the heart but they also produce Grand Cru village Champagne, showing the true expression of each of the different village wines. From the Tradition to the Grand Crus this is not just any Champagne but a Champagne that we are happy, and proud, to recommend to you.



21. Champagne Brice Brut Tradition

A classic and exceptional blend of the finest crus in Champagne. The aroma of white flowers are the first "notes" on the nose. Its appeal to the gourmet palate is its great suppleness and class.

£42.50 per bottle
£24.50 per half bottle
£ 7.95 per 125 ml glass



22. Champagne Brice Brut Rosé

A delicious rosé. Intense dried berry and cherry aromas and flavours with accents of dried flowers; mineral flavours melding nicely with the rich texture and solid structure. Appealing, with a good lingering finish.

£49.50 per bottle
£ 8.75 per 125 ml glass



**23. Champagne Brice
Premier Cru Chardonnay**

This wine originates from a blend of Premier Crus Champagnes principally from the Côte des Blancs. Citrus fruits, white flowers and acacia honey aromas, thirst quenching Champagne highly appreciated as an aperitif.

£49.50 per bottle
£ 8.75 per 125 ml glass

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**24. Champagne Brice
Millesime 2002**

This 2002 vintage, a blend of Grand Crus and Premier Crus, comes from the Montagne de Reims and the Côte des Blancs. Red fruit and citrus aromas, full and generous with roundness. Beautiful length.

£79.00 per bottle



**25. Champagne Brice Aÿ Brut
Grand Cru Classe 100%**

This wine originates only from the vineyard of Aÿ, 100% vintage wine to the standard classification of Champagne wines.

The wine's balance, generosity, sensuality and length are appreciated on the palate.

£79.00 per bottle



**26. Champagne Brice Bouzy Brut
Grand Cru Classe 100%**

Bouzy Brut wines come only from the vineyard of Bouzy, 100% vintage wine to the standard classification of Champagne wines. Aroma of red fruit, roundness, complexity and voluptuousness on the palate.

£79.00 per bottle



**27. Champagne Brice Cramant Brut
Grand Cru Classe 100%**

The wines of Cramant Brut come only from the vineyard of Cramant, 100% vintage wine to the standard classification of Champagne wines.

An aroma of white hawthorn. On the palate, the wine is delicate, crystalline and ethereal.

£79.00 per bottle



**28. Champagne Brice Verzenay Brut
Grand Cru Classe 100%**

Verzenay Brut comes only from Verzenay, 100% vintage wine to the standard classification of Champagne wines.

Pinot Noir lends aromas of red berries and roundness, body and strength to this vintage, while Chardonnay expresses a touch of delicate flavour.

£79.00 per bottle

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SPARKLING WINE

32. **Cava Palau Brut, Spain N.V** £23.50
Apple and pear flavours, elegant and complex with hints of brioche and shortbread. Good mouth tasting, with a light touch of sweetness, harmonious, fresh, elegant, tempting and with character.
33. **Cava Palau Rosado, Spain NV** £24.50
Made near Tarragona principally from Trepas, a local grape, to a traditional (champagne) method, with an exciting mouthful of raspberry fruit. No-one could mistake this wine for Krug rosé, for all sorts of reasons but it's an honest, clean, very fresh bottle of froth that is well balanced and, unlike so much cheap fizz, is not so dry or tart that it would be painful to drink a second glass.
31. **Jansz Premium Cuvée. Tasmania NV** £28.50
Honeysuckle and citrus fruits from the Chardonnay, with nougat and roasted nuts derived from specially selected ripe fruits, while the Pinot Noir contributes a delicate touch of strawberry. The palate is well balanced with delicate fruit flavours, creaminess and fresh acid, leading to a dry, light finish with lingering flavours of citrus and nougat
34. **Hightide Vineyards, Dune, Pinot/ Chardonnay N.V** £26.50
South Australia
A lifted delicate nose with strawberries and cream from the Pinot Noir fruit and fresh lemon zest from the Chardonnay. The palate is fruit driven and fresh, with added layers of cream and softness from both the secondary and bottle fermentation. The wine is well balanced and fresh with lingering flavours and great mouth feel.

WHITE WINE

From the well known to the not-so-well known, we have tried to incorporate all styles and tastes. From the classic Muscadet to go with shell fish to the Thalassitis Santorini from Greece - unknown to man, but which is the biggest white wine I have ever tasted!

France

Light White

- | 3. | Muscadet de Sèvre et Maine, Cuvée du Grand Chêne, 2007
Chéreau-Carré
<i>Bone dry, with a subdued saline nose and a bracing citric zest on the palate. The finish is fresh and clean.</i> | £19.50 | £12.50 |
|-----|--|--------|--------|
| 42. | Sept Saison Viognier VdP d'Oc, France, 2006
<i>Text book apricots and peaches on the nose. Stone fruits and minerals on the palate.</i> | £22.00 | |
| 40. | Sancerre Les Pierriers 2006
Fournier - Loire
<i>Bursting with lemon, mineral and apple aromas and flavours on a crunchy texture.</i> | £32.50 | £17.00 |
| 50. | Chablis 2006
Jean Marc Brocard
<i>Apple fruit with a mineral shale nose. Lots of fruit, supple in the middle but this is well balanced by a flinty crispness.</i> | £32.00 | £17.50 |
| 52. | Sauvignon De St Bris 2005
Jeanne Paule Filippi
<i>Flavours of lime and grass, light but well structured; goes well with most food styles.</i> | £32.50 | |

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France**Medium White**

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|-----|--|---------------|---------------|
| 41. | Pouilly Fumé, Les Loges, Loire, 2006
<i>Good bright gooseberry fruit aromas precede an atypically rich and rounded palate. Bracing citrus fruit flavours with underlying mineral notes before a long and elegant finish.</i> | £35.00 | £19.50 |
| 43. | Saumur, Cave de Saumur, Loire, 2006
<i>Made from 100% Chenin Blanc, dry but fruity with honey and acacia flavours coming through a very good example of a well made wine.</i> | £22.50 | £14.00 |
| 44. | Vouvray - Demi-Sec, Loire, 2006
Jean-Claude and Didier Aubert
<i>An authentic, off-dry Vouvray with green apple flavours and excellent palate-cleansing acidity.</i> | £27.50 | |
| 55. | Bourgogne Chardonnay 'Comtesse de Lupe', 2005
<i>Pale, greenish gold in colour. Fresh and floral with white fleshy fruit aromas. Delicate with a smooth, solid body and light oakiness.</i> | £27.50 | £16.00 |
| 53. | Bourgogne Chardonnay, Thierry Matrot, 2005
<i>Declassified Meursault but still considered by most people as Meursault at an excellent price. Citrus fresh but with big, rich Chardonnay flavours still coming through.</i> | £36.00 | |
| 51. | Mâcon-Vergisson, Domaine Vieilles Pierres, 2005
<i>This wine is made from grapes grown in the highly rated village of Vergisson. Lusciously juicy but, simultaneously, wonderfully fresh and brimming with exotic fruit flavours.</i> | £29.50 | |
| 62. | Riesling, Kuentz-Bas, Alsace, 2005
<i>Rich and strong, with nuances of minerals or flowers and combining delicacy with elegance. A wine with a lot of character, well-balanced and long in the mouth.</i> | £31.50 | |
| 64. | Côtes du Rhône Blanc, Jaume, 2007
<i>50% Viognier and 50% Rousanne. Pale yellow colour with a green tinge. Primary aroma of white flowers and stone fruit. On the palate, the fruit is immediately present with hints of almond and white peach. Crisp and lingering finish.</i> | £27.50 | |
| 69. | Châteauneuf- du-Pape Père Caboché 2005
Jean-Pierre Boisson
<i>A delicate wine displaying subtle aromas of white peaches, acacia flower and apricots. Medium bodied and crisp but packing a punch in the finish!</i> | £49.50 | |

Italy**Medium White**

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|-----|--|---------------|
| 80. | Pinot Grigio, Mandra Rossa, Sicily, 2006
<i>Bursting with tropical fruit flavours, this wine is fresh and lively with a long, dry finish. It has more body than most Pinot Grigio's from the North of Italy, making it ideal with food</i> | £19.50 |
|-----|--|---------------|

Greece**Medium White**

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|-----|---|---------------|
| 77. | Biblia Chora, 2006
<i>The marriage of the cosmopolitan and fragrant Sauvignon with the Greek Assyrtiko produces a wine with a powerful aroma redolent of exotic fruits, peach and citrus. A rich, cool and beautifully balanced flavour, pleasant acidity and a lasting, fragrant aftertaste.</i> | £34.50 |
|-----|---|---------------|

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Chile**Medium White**

- 100. Casa Donoso, Sauvignon Blanc, 2007** £22.50
This Sauvignon Blanc is intensely aromatic with gooseberry, mango and lemon flavours. Ripe fruit and well balanced acidity combine to produce a wonderfully clean and crisp wine which is well structured and has a lasting finish.

Australia**Medium White**

- 134. Blue Cutting Road Chardonnay, 2005** £21.50
A great blend the Chardonnay gives the structure while the Viognier gives the ripe peach fruit, soft yet fresh.
- 133. Silly Mid On Sauvignon Blanc Semillon Jim Barry, 2006** £28.50
A delicious blend of Sauvignon Blanc and Semillon with enticing aromas of cut grass and freshly picked passion fruit. The flavours combine zesty lemon and lime with excellent depth and fullness on the palate.

South Africa**Medium White**

- 120. Chenin Blanc, Simonsig Estate, 2006, South Africa** £24.00
Aromatic, fruity nose with a hint of honey. Fresh, fruit salad flavours with a rich aftertaste.

France**Full White**

- 59. Château de Beauregard Pouilly Fuissé, Burgundy 2006** £44.50
Aromas of pears and peaches and white flowers. Fresh and mineral and balanced on the palate with a honey taste and grapefruit on the finish. With age, flavours become more dense and complex with hazelnuts, toasted almonds, butter and more honey.
- 54. Meursault, Thierry Matrot, Burgundy 2001** £68.00
Butter, white pepper, white truffle, smoke and toasted oak. Impressively clean and pure.
- 60. Gewürztraminer, Côte de Rouffach 2005** £32.00
Rene Mure - Alsace
A big fruit driven wine with lots of spicy fruits, goes very well with all types of stronger flavoured dishes.
- 63. Gewürztraminer, Jubilee, Hugel, Alsace, 2001** £70.00
Lychee perfumed nose, although rather tight. Elegant palate. Super lychee and mineral character. Rich and balanced.

Greece**Full White**

- 78. Thalassitis Santorini 2007** £36.00
Fabulous smells of Santorini volcano minerals. Rich, intense, subtle, long, very big - monumental. In fact a Rocky Balboa of a wine!

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Italy**Full White**

84. **Planeta Chardonnay, Sicily, 2006** £52.00
Dry and elegant with a good balance of fresh acidity and a subtle, aromatic persistence, very well integrated; complex oak characters add depth to this beautifully crafted wine.

Chile**Full White**

101. **Casa Donoso, Chardonnay, 2007** £22.50
Dry and elegant filled with tropical fruits and pineapple. The light buttery flavour will draw you back for another sip.
104. **Gran Hacienda Viognier, Maipo Valley, 2005** £18.00
A delightfully balanced, fresh young wine. Its aroma evokes ripe peaches, apricots, kiwis and limes delicately mingled with undertones of fragrant wild flowers. On the palate, its fruity and floral characteristics are highlighted by a crisp, refreshing structure and a long, luxurious aftertaste.
103. **Chardonnay, Arboleda, Chile, 2006** £25.00
Ripe tropical aromas of cherimoya, citrus and pineapple. With refreshing mineral and citric notes on the palate, the mouth feel is full-bodied and long.

New Zealand**Full White**

110. **Spy Valley, Sauvignon Blanc, 2006** £28.00
Marlborough
Straw green. Gooseberry, redcurrant and lemon aromas, full and assertive on the nose and palate. Medium to full bodied with vibrant acidity intertwined with crisp fruits. Finishes with a zesty, long finish.
111. **Pinot Gris, Quartz Reef, Central Otago, 2006** £32.50
Ripe scents with a fresh, immaculate bouquet of peaches, pears and spice. Mouthfilling and rounded, with gentle acidity and lovely texture.
135. **Esk Valley Chenin Blanc, Hawkes Bay, 2006** £34.00
Smells like summer in a glass! A crisp, fresh, fruity wine filled with delicious fruit salad flavours with a nuance of strawberry and musk and a long juicy full-bodied finish.

Australia**Full White**

132. **Polish Hill River Riesling, O'Leary Walker, 2007** £29.50
Intense grapefruit, slate and citrus peel. The perfume is alluring with powerful slate and mineral.
130. **Sunday Morning Pinot Gris, Redbank Winery, 2006** £31.50
Classic mineral, chalky palate layered with rose petal and spiced fruit flavours balanced with subtle vanilla oak.

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America**Full White**

151. **Château Ste Michelle Chardonnay, 2005** £28.00
Fruit-forward aromas of melon and gala apples on the nose lead into a creamy yet delicate palate. The finish is elegant and refined with light spice components.

ROSE

The popularity of rosé keeps on growing. Not only is it perfect summer drinking but also the perfect accompaniment to everything from light fish dishes to more substantial meat dishes.

320. **Pinot Grigio Rosé, Ca'Solare, Piedmont, Italy 2000** £19.50
This easy drinking rosé offers fresh fruit, such as apricot, pineapple and peach on the nose; soft floral flavours on the palate and a refreshing, pleasantly smooth finish.
334. **Valle Reale Cerasuolo Rosé, 2007** £25.00
Montepulciano Abruzzo, Italy
The wine has received huge critical acclaim including high praise from wine writer Robert Parker. Dry but very flavoursome with a long balanced finish, this wine is an excellent aperitif.
333. **Shotbull Shiraz, Rosé, McLaren Vale, 2007** £24.50
Australia
Not for light weights! Big, powerful rosé with underlining depth.

RED WINES

The second wines of Bordeaux offer great value compared to the first. If you do want to treat yourselves, though, we recommend that you take a look at the Rare and Fine selection!

France**Light Red**

199. **Château La Gatte, Rouge, 2005** £22.50
Bordeaux
65% Merlot, 25% Cabernet Sauvignon, 10% Malbec. Great aromas, deep cherry and touch of spice. A classic Bordeaux, very pure.
210. **Bourgogne Pinot Noir 'Comte de Lupe' 2004** £26.50 £16.00
Burgundy
Deep, garnet red colour. Fresh with a typical pinot bouquet of cherry and other red and black soft fruit; a nice, lively body with fullness and depth.
220. **Fleurie, La Bonne Dame, Jean Tête, 2007** £29.50
Beaujolais
Bright brick red in the glass with attractive ruby highlights. The nose is forward and fruit driven, overflowing with cranberry and raspberry fruits and a touch of green spiciness. The palate is medium bodied, soft and subtle, with good acidity supporting vivid forest fruit flavours. The finish is elegant, dry and poised.
221. **Brouilly, Domaine Grand Croix, Beaujolais, 2006** £24.50 £14.00
This shows the firm structure of Brouilly with a lovely floral lift and excellent perfumed fruit.

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222. **Chinon, Château de Ligré, Pierre Ferrand, 2005** **£36.50**
A bright, fruity, youthful red with subtle tannins. It has an exuberance of juicy cassis and strawberry flavours and soft redcurrant aromas.

Italy**Light Red**

240. **Chianti Classico, Peppoli, Antinori, 2005** **£34.50** **£19.50**
90% Sangiovese, 10% Merlot and Syrah. Intense red fruit aromas, especially redcurrants and raspberries, are amplified by light hints of vanilla and coffee sensations. This full-bodied wine is pleasantly lingering with soft, sweet tannins.

France**Medium Red**

201. **Château La Tuilerie des Combes, 2005** **£36.50**
Lussac St. Emilion, Bordeaux
Beautifully developed garnet-red in colour. Shows a very ripe nose of concentrated fruits of the forest and a dense palate reminiscent of black cherries and chocolate with pretty notes of liquorice and eucalyptus. The typically bordelaise structure is flexible, with soft, rounded tannins that bring a balance and add length to the palate which finishes dry and clean.
202. **Château Monlot, St Emilion, Grand Cru, 2004** **£45.00** **£26.00**
Bordeaux
With an attractive scent this wine is opulent and yet retains a certain elegance. Full of character.
212. **Santenay Vieilles Vignes, 2005** **£44.00**
Bernard & Albert Morey, Burgundy
The ripe, velvety character is achieved by traditional winemaking and leaving the fruit on the vine for as long as possible. Ripe, plummy aromas with intense cherry flavours yet rich and soft with a lingering finish.
230. **Côte du Rhône, St Esprit, Delas Frères, Rhône, 2006** **£24.00**
Aromas of peppermint and vanilla with a slight hint of coffee. Ripe black cherry and cassis flavours and a long complex finish.
234. **Côteaux du Tricastin, Delas Frères, Rhône, 2005** **£19.50**
A little known region at the top of the southern Rhône, producing soft interesting easy drinking reds.
231. **Crozes Hermitage, Pascal Frères, 2005** **£36.00**
A traditional, mid-weight Crozes Hermitage with classic farmyard and saddle leather aromas preceding a palate of dark, brambly fruit offset by firm, well-integrated tannins.

Corsica**Medium Red**

239. **Vin de Corse Sartene, Domaine Saporale, 2005** **£29.50**
A rich, dark, sun-kissed wine with a voluptuous palate of ripe cherry and plum flavours underscored by a fine acidity and youthful tannins.

Italy**Medium Red**

244. **Santa Cristina, Toscana, IGT, 2006** **£21.50** **£15.00**
Used to be classed as Chianti but now bravely standing alone and producing a great wine.

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Spain**Medium Red**

254. **Bodegas Estefania 'Tilenus' Crianza, Bierzo 2003** £31.50
The tannin is soft and the bouquet reveals lovely floral, black cherry, raspberry, smoke, earth and mineral scents. Medium-bodied, pure and racy, with a certain tension to its elements, it requires careful introspection to appreciate all the nuances.
251. **Las Corazas Tempranillo ,Leon, Spain, 2006** £20.00
There are black cherries, raspberries and even a light hint of ginger root on the nose in this fantastic value red. A lovely, soft blackcurrant fruit core is backed up by a touch of wood spice.
256. **Rioja La Orbe, Bodegas Martinez Laorden, Spain, 2004** £36.00
Deep ruby. Highly perfumed nose displays vivid strawberry and raspberry scents. Red berry flavours are sweet and pliant, carrying nicely into a persistent, vibrant finish. Simple but undeniably delicious.

Chile**Medium Red**

263. **Casa Donoso Merlot, Maule Valley, 2007** £24.50
Fresh and balanced, its flavours of chocolate and cherries are backed by medium tannins to make a clean lively wine.
264. **Gran Hacienda, Cabernet Sauvignon, 2006** £19.00 £12.50
Central Valley
Elegant and balanced with a fruity aroma dominated by berries, cloves and vanilla, while on the palate it delivers a fine concentration, suggesting juicy ripe fruit, plums, earth notes and leather.

New Zealand**Medium Red**

273. **Esk Valley Pinot Noir, Hawkes Bay, 2006** £42.00
The wine is very fragrant and very typical of Hawkes Bay Pinot Noir. Plums and black cherries dominate with a light oak seasoning.

Australia**Medium Red**

283. **Blue Cutting Road Cabernet-Merlot, 2005** £21.50
Clare Valley
Lots of soft blackcurrant fruits with just the right amount of spice to make it interesting. A very easy drink, enjoyable on its own or with food.
286. **Mosquito hill Shiraz, Linda Domas, 2005** £26.50
Southern Fleurieu
Displaying cherry and boysenberry aromas over clove and white pepper. The palate is fruit driven but restrained. Fine grain tannins and fruit sweetness deliver a complex and elegant wine.

South Africa**Medium Red**

290. **Pinotage, Simonsig Estate, Stellenbosch, 2004** £27.50
Crushed berry fruits and well-rounded tannins keeping the natural sweet flavour of the Pinotage and leaving a gentle dry finish in the mouth.

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America**Medium Red**

310. **Painter Bridge Zinfandel, J. Lohr, 2006** £24.50
Inky purple in colour with youthful bright red highlights. An enticing spicy red fruit nose and a jammy, brambly, medium bodied and soft palate. The finish is smooth, juicy and elegant.

France**Full Red**

236. **Vacqueyras, Cuvée Spéciale, Rhône, 1999** £34.50 £19.50
Benchmark Vacqueyras that is normally aged before release to allow tannins and fruit to integrate. Dark, orchard fruit palate with pleasant peppery undertones
233. **Gigondas, St Gayan, Rhône, 2004** £42.00 £22.50
A dry, jammy nose precedes a palate exhibiting an excellent concentration of ripe, baked stone fruit (plums and damsons) with textbook spicy undertones and firm, mouth warming tannins. A powerful, brooding, uncompromising Rhône wine with great intensity and depth of flavour.
232. **Châteauneuf du Pape, Père Caboche, Rhône, 2005** £56.00
Loads of fig, blackcurrant and sweet cherry fruit with a hint of strawberry jam. The wine is soft, silky and a completely 'hedonistic' turn-on'.

Italy**Full Red**

241. **Valpolicella Classico, Superiore DOC, 2005** £34.50
Robert Mazzi
An impressive Valpolicella with aromas of blackcurrant, mint and berry. Full-bodied and very well balanced, with good length, a silky texture and fine tannins.

Spain**Full Red**

250. **Dominio de Valdepusa Symma Varietalis 2004** £42.50
A complex, satin-textured wine with pepper, clove, smoke and rich dark berry aromas. On the palate it is packed with layers of wild red fruits. Spicy and vanilla.
253. **Gran Feudo, Reserva Vinas Viejas, 2003** £26.00
Julián Chivite, Navarre D.O
A great wine from Navarre, a very under estimated region in Spain, showing complex ripe fruits that have been aged in oak without the harsh tannins.

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Chile**Full Red**

262. **Cabernet Sauvignon Reserva, 2004** **£31.50**
Perez Cruz, Maipo Valley
Cabernet Sauvignon grapes are hand selected and show off their assets to the full here. Full bodied and absolutely jam packed full of cassis. Laden blackcurrant fruit, very silky on the palate and very satisfying. For those who like their wines big!
265. **Carmenere, Arboleda, Chile, 2005** **£25.00**
Sweet spices like cinnamon and vanilla that mix with black and roasted red pepper notes and intermingled with precise cedar touches, mocha and chocolate.

Australia**Full Red**

280. **The Lodge Hill Shiraz, Jim Barry, Clare Valley, 2005** **£31.50**
Ripe, generous, open-textured and appealing for its cherry, tobacco and dusky spice flavours.
282. **Top Hat Grenache, Linda Domas & Steve Brunato, 2006** **£29.50**
McLaren Vale
Bright crunchy red fruits, lots of flavour but not too much tannin; hence very easy to drink and extremely satisfying.
284. **Boycat Merlot, Linda Domas, McLaren Vale, 2006** **£34.00**
Concentrated with aromas of plum and rosemary over cinnamon and spice. Fermentation and maturation in French oak produces supple and well integrated tannins adding up to a delicious, well balanced wine.
285. **GSM(Grenache, Sangiovese, Mourvedre), 2003** **£26.50**
Mitchell, Australia
Soft, sweet fruit generosity with flavours of spicy plum and cherries. The intensity of flavour carries through with fine soft tannins and a long warm finish

Argentina**Full Red**

302. **Malbec, Santa Julia, Mendoza, Argentina, 2007** **£21.00**
Rich, appealingly savoury spicy berry fruit nose. Nice, dense, vividly fruited spicy palate.

America**Full Red**

312. **Château Ste Michelle Merlot, 2003** **£28.00**
Bright red currant and cherry fruit aromas with hints of blueberry, anise and toast. On the palate, the wine delivers flavours of black cherry, blackberry, mocha and spice with soft tannins.

DESSERT WINE

330. **Muscat De Frontignan** £24.50(50cl) £6.75
France, 2003
Amber yellow gold, the powerful and complex nose has crystallised citrus and exotic fruit flavours. This is a very sweet wine beautifully aromatic with all the fresh grapiness of the Muscat grape and a refreshing acidity. Heady with a very long finish.
331. **Château Jolys, Cuvée Jean** £19.50(37.5cl) £7.00
Jurancon, France, 2004
The Petit Manseng grape is noted for its plentiful citrus acidity. Here, the mouth-watering grapefruit flavours and the obvious alcohol provide the bookends supporting the toffee apple sweetness in the mid-palate finishing with a medium length.
332. **Gran Feudo, Moscatel,** £23.00(50cl) £6.25
Chivite, Navarre, Spain, 2005
This late harvest wine offers aromas reminiscent of fresh Muscat grape, with hints of flowers and subtle touches of toast, roses and honey. On the palate, the first impression is of silk, crisp but intense, opening up to a full body with hints of fruit and flowers with well-balanced wood, followed by a long, powerful finish.
335. **Château Suduiraut** £95.00
Sauternes, France, 1996
A bright and vibrant gold. Lovely honey aromas on an elegant nose. Vibrant and full of vivacity on the palate. Textured but elegant with plenty of botrytis. Sweet fruit with a toffee edge.



PORT

Cálem

Founded more than 140 years ago and still closely connected with both the city of Oporto and the Douro region, the House of Cálem overlooks the Golden River and has one of the areas most distinctive landmark cellars. The company owns both extensive grape vineyards in the region and ageing cellars on the waterfront at Vila Nova de Gaia, the area's largest Portuguese owned Port House. The House of Cálem has a prestigious international reputation and its wine has won many awards

Cálem Fine Ruby N.V

£72.00 per bottle £4.80 per glass

A deliciously fruity and spicy young port with a refreshing backbone of tannins and acidity.

Cálem Fine Tawny N.V

£72.00 per bottle £4.80 per glass

Simple dried cherry and herb aromas. Light- to medium-bodied, lightly sweet, with a fruity finish.

Cálem Late Bottled Vintage 2000

£115.00 per bottle £7.80 per glass

International Wine Challenge Gold Medal Winner in 2000. Ready for immediate drinking this is a rich, mellow and fruity wine with plum and blackberry flavours and a long smooth finish.

Cálem Quinta Da Foz 1984

£150.00 per bottle £10.50 per glass

Exotic aromas of cumin, tamarind and fruit. Full-bodied and sweet with more spices on the palate and a sweet fruit finish. Medium, chewy tannins.

*When a particular vintage is no longer available the best alternative will be offered.
All prices include VAT at the prevailing rate and are £, Sterling.*

MINERAL WATER

Please Note: a donation of 10p per bottle sold is made to Christian Aid with a specific request for it to be allocated to Water Aid projects.

<i>Hildon Sparkling</i>	£3.80 (70cl)	£1.95 (33cl)
<i>Hildon Still</i>	£3.80 (70cl)	£1.95 (33cl)

SOMMELIER'S WINE BY THE GLASS

A selection of wines by the glass, chosen by our sommelier to complement our menus.

'SPECIALS'

A small selection of wines that we are delisting, due to a change of vintage, or wines that we have brought in very small quantities just for fun.

'RARE & FINE' SELECTION

Wines for that extra special occasion. Please note that we hold very limited stocks of these wines

Champagne

500.	Ruinart, 'Blanc de Blanc'	N.V.	85.00
501.	Philipponnat, cuvée 1522, Extra Brut, N.V	N.V	84.50
28.	Philipponnat, Clos des Goisses	1996	124.00

White Burgundy

510.	Chablis Grand Cru Les Preuses, Billaud-Simon	2004	110.00
511.	Meursault, 'Tête de Murger' Patrick Javiller	2001	89.50

White Australian

520.	Penfolds, 'Yattarna', Chardonnay	1999	98.00
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Red Bordeaux

530.	Château Grand Puy Ducasse, Pauillac, 5 growth	1995	122.00
531.	Château Lynch-Bages, Pauillac, 5 growth	1993	150.00
532.	Château Figeac, Saint-Emilion, 1er Grand Cru	1998	161.00
533.	Château Beauregard, Pomerol	1998	120.00

Red Burgundy

507.	Chambolle-Musigny, Louis Boillot	1999	72.00
541.	Morey Saint Denis Grand Cru, Clos de la Roche Domaine Ponsot	1999	195.00
542.	Nuits St. Georges 1er Cru, 'Les Pruliers' Domaine Jean Grivot	1999	90.00
543.	Savigny Les Beaune 1er Cru, 'Les Serpentieres' Nicolas Potel	1998	65.00
544.	Volnay 1er Cru, 'Les Cailleretes' Nicolas Potel,	2000	66.00
545.	Vosne Romanée, Domaine Mugneret-Gibevry	2000	67.00
546.	Pommard 1er cru Charmots	1999	78.00
551.	Beaune Greves, Tollot-Beaut	2003	89.00

Red Rhône

560.	Cornas, 'Renaissance', A. Clape	2001	58.00
561.	Cornas, 'Les Rushets', Domaine Colombo	1998	89.50

Red New Zealand

570.	Pinot Noir, La Strada, Clayvin Vineyard, Marlborough	2002	67.50
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Red Australian

580.	Penfolds, 'Grange'	1997	225.00
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Red American

590.	Ridge, 'Montebello', Santa Cruz Mountain	1995	138.00
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