



## Wedding, Conference and Banqueting List

**Welcome to our 2009 conference and banqueting wine list. This list has been compiled to give you an interesting range of wines which are excellent value for money and which will not offend the fussiest of palates! We aim to keep a consistency of value and style of wine though vintages will change from year to year and there are of course some occasions where cost is out of our control.**

**Please can you give us as much notice as you can so we can make sure we have enough of your choice of wine in stock for your event?**

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***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.***

*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.*

## **F.J.B SELECTION**

This list has been compiled to provide you with an interesting range of wines that 'over-perform' for the price and which will not offend even the fussiest of palates. Although vintages will change from year to year, we aim always to offer a consistency of value and choice of wine.

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.

**Bottle**

### **White**

**80. Pinot Grigio, Colle Sori, Italy, 2008**

**£19.50**

A classic Pinot Grigio, medium-bodied with light, floral flavours.

**100. Sauvignon Blanc, Finca Las Moras, Argentina, 2008**

**£21.50**

Herbaceous with lovely hints of grapefruit & melon. Very refreshing and persistent on the palate; fantastic as an aperitif, with fish or white meat!

**120. Chenin Blanc, Simonsig, South Africa, 2008**

**£22.00**

Aromatic, fruity nose with a hint of honey. Fresh, fruit salad flavours with a rich aftertaste. The ripeness of late harvested Chenin grapes is given added complexity by a touch of Botrytis.

**6. Chardonnay Blue Cutting Road Australia, 2008**

**£23.00**

The bouquet of this wine is quite tropical and fresh displaying perfume of stone fruit and lychee enhanced by the zippy crisp characters of Sauvignon Blanc. The palate is creamy and long showing great flavour and crunchy fruit length, balanced by natural acidity.

**70. Gruner Veltliner, Rainer Wess, Austria, 2007**

**£26.00**

There's body here yet it seems almost delicate in its expression of grapefruit, herb & mineral flavours. Underneath it all is a firm structure lending finesse and length to the overall presentation.

**50. Chablis, Pascal Bouchard, France, 2007**

**£36.00**

Refined bouquet, extremely dry, well balanced, graceful and elegant.

### **Red**

**263. Merlot, Corinto, Central Valley, Chile, 2008**

**£21.50**

Deep brick red in colour with aromas of ripe strawberries & blackberries combined with dried fruit such as prunes, figs, and cherries.

**10. Shiraz, Finca Las Moras, Argentina, 2007**

**£21.50**

A young, intensely coloured wine – full-bodied with a spicy nose. Powerful yet elegant, with sweet tannins on the finish.

**11. Joven Tinto, Vina Marro, Spain, 2007**

**£22.00**

The Joven is a cracking glass of Rioja! The Joven does not spend any time in oak leaving this 100% Tempranillo packed with juicy dark fruit flavours. Soft and charming on the palate, this is great, everyday drinking.

**14. Pinot Noir, Maurel Vedeau, France, 2007**

**£23.00**

Well-balanced with good acidity – an aromatic wine with elegant tannins and subtle smokiness.

**199. Bordeaux, Château La Gatte, 2006**

**£26.00**

Classic Bordeaux in style. Great aroma followed by rich, dark fruit flavours and just a touch of spice.

**220. Fleurie, Les Chapelle des Bois, Beaujolais, 2007**

**£35.00**

Ripe berry fruit characteristics with a well-balanced palate. All the qualities that good Beaujolais is famous for.

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## HOUSE WINES

Although many establishments opt for lesser quality wines as house wines, we pride ourselves on the high quality of wines which we offer – whatever the price. Our current choice is Maison Maurel Vedeau, a young and dynamic company dedicated to the preservation of the best the Pays d'Oc has to offer. They scour the region to find sites where traditional varieties produce the finest expression of their terroir. They are remorseless in their crusade to bring you the very essence of the land itself.

### White

**1. Les Vignes d'Oc Blanc, Vin de Pays d'Oc, France, 2008** **£17.00**  
Grenache-Colombard and Sauvignon combine to make a fresh, fruity and easy to drink wine.

### Red

**7. Le Causse Rouge, France, 2008** **£17.00**  
Juicy Merlot-Grenache blend with bright fruity flavours and smooth, velvety tannins. Ideal to drink on its own and with lighter meat dishes.

### Rosé

**12. Les Vignes d'Oc Rose, Vin de Pays d'Oc, France 2008** **£17.00**  
An intense pink colour with light golden tints, the bouquet is intense and fruity and the taste, smooth and pleasant.

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## CHAMPAGNE

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**17. Nominé Renard Cuvée De Reserve Brut NV** **£44.00**  
Very bready, also with toasted hazelnuts. Rounded fruit, fresher in mouth than the nose suggests, lovely balance, an individual style.

**18. Nominé Renard Cuvée Rosé Brut NV** **£44.00**  
Expressive and elegant a subtle blend of red fruits with a hint of cherry, very smooth and mouth filling with the impression of velvet

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## SPARKLING WINES

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**32. Marquis de la Tour, Brut, N.V, Loire, France** **£21.50**  
A nice mousse, crispness, and an apple, bready, creamy palate with nuances of citrus and nuts

**33. Marquis de la Tour, Rose, N.V, Loire, France** **£21.50**  
Lightly off-dry, flavoured with sweet strawberries.

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## WHITE WINE

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**39. Denbies Flint Valley, Dry White, Surrey Regional Wine N.V** **£22.50**  
**England**  
The grapes used are Reichensteiner and Seyval Blanc which in this case, produce zesty and aromatic flavours with a cool fresh finish.

**40. Sancerre Les Pierriers, Fournier – Loire, France, 2006** **£39.00**  
Bursting with lemon, mineral and apple aromas and flavours on a crunchy texture.

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- 42. Levin Sauvignon Blanc, Vin de Pays 2008** **£28.50**  
 This is the thinking person's Sancerre, aromas of blackberry leaf and fresh cut grass moving to a palate that is crisp and clean and showing all the work that has gone into the winemaking.
- 51. Macon - Villages, Domaine de la Grange Magnien, 2007** **£22.50**  
**Louis Jadot, France**  
 Some of the Chardonnay vines on this 25 hectare domaine, lying near the villages of Viré and Lugny, are over 40 years old: their mature state contributes towards producing a wine with a fine, buttery
- 15. Crusan Colombard-Sauvignon, France 2008** **£13.50**  
 A dry, fruity wine with refreshing acidity.
- 69. Marsanne, Montagne Noire, Vin de Pays d'Oc, France, 2008** **£17.00**  
 A clean, round and opulent wine with a subtle creamy texture. It is rich in ripe peach and pear flavours balanced beautifully with a refreshing grapefruit twist.
- 71. Lérane Terret / Viognier, Vin de Pays d'Oc, France, 2008** **£17.00**  
 peach and pear fruit and some hints of tropical lychee, all bound up with a crisp citrus acidity that keeps the wine refreshingly clean.
- 74. Kendermanns Pinot Grigio, Rheinhessen, Germany, 2006** **£19.00**  
 A spicy, and quite full flavoured Pinot Grigio with an off-dry palate and citrus and green-fruit flavours; the wine is left on its 'lees' for about 8 weeks to increase flavour complexity.
- 91. Torres Gran Vina So, Chardonnay, Penedès, Spain, 2007** **£21.00**  
 Part of the Chardonnay used to make this rich, buttery wine is barrel-fermented and aged for 5 months in Limousin oak barriques, the remainder being cool fermented in stainless steel.
- 81. Il Banchetto Bianco, Trebbiano/Chardonnay, Italy 2008** **£16.50**  
 Lively, lemony white produced from the local Trebbiano grape
- 86. Oltrepó Pavese, Terre D'Alteni, La Versa, Pinot Noir White, 2008** **£18.00**  
**Lombardia, Italy**  
 Pale yellow with not a hint of pink showing its Ored grape heritage; nuances of white fruits and fresh flowers on the nose, the palate shows a persistently fruity finish.
- 122. Buitenverwachting Sauvignon Blanc Constantia 2008** **£24.50**  
**South Africa**  
 Bouquet reminiscent of green figs with hints of gooseberries and green peppers. Dry and full-bodied with a long, lingering finish.
- 127. Chenin Blanc, My Word Is My Bond, Peter Lehmann, 2006** **£19.50**  
**Australia**  
 Very delicate green gold in colour. Lively lifted nose with fresh green apple notes. A deliciously zesty wine with fresh, crunchy Granny Smith apple flavours. It has crisp natural acidity and a steely dry finish.
- 111. Vidal Estate Chardonnay, Hawke's Bay, New Zealand, 2007** **£18.50**  
 A rich-textured Chardonnay with a touch of toasty-vanilla on the finish. 'Natural Ferment' which refers to the fact that the fermentation was carried out by the yeasts that naturally occur on the grapes in the vineyard.
- 113. Blackstone Sauvignon Blanc, Monterey, America, 2007** **£18.00**  
 A wine with a strong citrusy character, lots of refreshing, zingy acidity and excellent mouth-feel.
- 114. Chardonnay Stimson Estate, America, 2006** **£22.00**  
 Ripe apple pear with hints of tropical fruit and rich finish.

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## ROSE

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- 335. Torres de Casta Rosado, Catalunya, Spain 2007** **£18.50**  
*Garnacha Tinta and Cariñena grapes are used. Fermentation in stainless steel ensures all the fresh summer-fruits aromas and flavours are fully captured in this delicious wine.*
- 336. Levin Rose, Loire, 2006, France** **£28.50**  
*Fragrant strawberry and cool cherry notes are enhanced by the underlying red apple and crunchy cranberry fruit spectrum.*

## RED WINES

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- 210. Bourgogne Pinot Noir 'Comte de Lupe' France, 2004** **£28.50**  
*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.*
- 230. Côte du Rhône, St Esprit, Delas Frères, Rhône, France, 2007** **£24.00**  
*With Syrah to the fore, this is full of berry fruit, violet, liquorice, and spices. It has a generous, rounded palate and a long, elegant finish.*
- 16. Crusan Grenache-Merlot, South France, 2008** **£13.50**  
*A fresh, fruity wine made to be enjoyed at its best while young.*
- 238. Kendermann Pinot Noir, Pfalz, Germany, 2007** **£19.00**  
*Light, smooth and rounded, with aromas of black cherry and plum, backed by spicy notes.*
- 244. Valle Reale Montepulciano, Italy, 2007** **£22.50**  
*The wine is vinified and aged in stainless steel tanks. A rich, full-flavoured wine with spicy, plummy fruit and generous, ripe tannins on the finish.*
- 240. Chianti Superiore Santa Cristina Antinori, Italy, 2007** **£29.50**  
*Aromas of red berry fruit with vanilla and floral hints of violets. Fresh in structure, with a delicious balance of fruits and tannins.*
- 8. El Muro, Tinto, Tempranillo Garnacha, Spain, 2008** **£17.00**  
*The sort of wine which Spain excels at, this is a soft, fruity, easy-going red with bags of strawberry and raspberry fruit and just a twist of pepper on the finish*
- 254. Torres Gran Coronas, Cabernet Sauvignon Reserva, 2005** **£25.50**  
**Penedès, Spain**  
*A big, well structured wine made using 85% Cabernet Sauvignon and 15% Tempranillo. Matured for 12 months in French oak barrels. This wine is both powerful and complex.*
- 291. Very Sexy Shiraz Cloof, Darling, South Africa 2006** **£26.50**  
*Exceptionally, well-balanced Shiraz that combines freshness with weight, aroma with concentration, and rich blackberry fruit with a spicy, mineral lift. Powerful, characterful, individual wine.*
- 280. Shiraz, My Word Is My Bond, Peter Lehmann, Australia, 2006** **£19.50**  
*Deep garnet rim with a black centre. Lashings of dark chocolate on the nose. Showing the classic richness of Barossa Shiraz with a superb depth of fruit on the middle palate reined in by fine chalky tannins on the finish.*

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- 300. Merlot, Stimson Estate, America 2006** **£22.00**  
*Full flavoured silky red with lots of raspberry, blackberry and plum fruits with a touch of toasty oak on the finish.*
- 262. Gran Hacienda, Cabernet Sauvignon, Central Valley, Chile, 2007** **£19.00**  
*Fruity aromas and flavours of black fruits, plums and herbs pleasantly combined with hints of vanilla, cloves and spices from 8 months in oak*
- 275. Eco Organic Malbec, Santa Ana Mendoza, 2008** **£21.50**  
**Argentina**  
*Sweet aromas of blackberries and plums, velvety texture accompanied by soft tannins and a long length.*

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## DESSERT WINE

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- 330. Muscat De Frontignan, France, 2003** **£24.50(50cl)**  
*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 grapeiness of the Muscat grape and a refreshing acidity. Heady with a very long finish.*
- 331. Château Jolys, Cuvée Jean, Jurançon, France, 2006** **£24.50(37.5cl)**  
*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.*

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## PORT

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### **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** **£35.00 per bottle**  
*A deliciously fruity and spicy young port with a refreshing backbone of tannins and acidity.*

**Cálem Late Bottled Vintage 2000** **£42.50 per bottle**  
*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.*

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## MINERAL WATER

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*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.*

**Hildon Sparkling** **£3.80 (70cl)**  
**Hildon Still** **£3.80 (70cl)**

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