

# HAVEN HOTEL

WINE



# HAVEN HOTEL



## CHAMPAGNE

**Sparkling wine is great with food, mouth-watering and dry examples make excellent partners for fish and other seafood, as well as light chicken dishes, salads and many lightly-flavoured starters.**

**MOËT & CHANDON BRUT IMPÉRIAL, CHAMPAGNE, NV** Vg E

A well known blend of older reserves with young wines to ensure a consistency of this flowery aroma and warm biscuit hints.

20CL £19.5 BTL £82

**VEUVE CLICQUOT YELLOW LABEL BRUT, CHAMPAGNE, NV**

Reflecting the traditions of the past, this is full, yet dry and has a rich, creamy style with biscuity flavours.

BTL £90

**DOM PÉRIGNON BRUT, CHAMPAGNE** Vg

Long and satisfying on the palate with layers of yeasty, nutty flavours, superbly fat and ripe. Complex, luxury Grand Cru Champagne made only in the best years.

BTL £260

**LAURENT-PERRIER CUVÉE ROSÉ BRUT, CHAMPAGNE, NV** Vg

The briefest liaison with grape skins tantalisingly leaves this delicate colour yet exudes a floral fragrance evolving soft red berry richness.

BTL £130

**MOËT & CHANDON ROSÉ IMPÉRIAL, CHAMPAGNE, NV** Vg E

Salmon-pink in colour, this has a wonderful fresh, floral style with summer strawberry flavours.

BTL £90

**VEUVE CLICQUOT BRUT ROSÉ, CHAMPAGNE, NV**

Luminous, fresh, pink with initial aromas of red fruits leading to dried fruits and biscuit notes.

BTL £89





---

## SPARKLING

---

### BALFOUR LESLIE'S RESERVE GOLD, ENGLAND

A touch of sweetness works in harmony with the fresh English acidity to produce a wine of beautiful poise and balance. A great apéritif choice.

125ML £11 BTL £47

### DA LUCA PROSECCO, ITALY

Pear and peach fruit on a lively, yet soft and generous palate.

125ML £9 BTL £42

### BOTTEGA ROSE GOLD, ITALY

Notes of mixed red berries alongside floral and white fruit aromas.

125ML £10 BTL £45

### CHAPEL DOWN VINTAGE RESERVE, ENGLAND 2019

A delicate & fresh style of English Sparkling wine. Bramley apple, lemon shortbread and light red berries on the nose are followed by subtle toasty characters on the palate.

BTL £72



---

## DRY, REFRESHING, DELICATE, LIGHT WHITE

---

**Delicately flavoured, crisp, generally with a very dry finish; ideally suited to partner light, delicately flavoured dishes, particularly fish, shellfish and light salads. They are particularly good with Mediterranean dishes.**

### CHABLIS GLOIRE DE CHABLIS, J. MOREAU ET FILS, FRANCE

A traditional Chablis, dry, flinty and elegant with a distinctive Chardonnay character on the finish.

BTL £60

### DA LUCA PINOT GRIGIO, TERRE SICILIANE, ITALY

Aromas of white flowers, pink grapefruit and Cox's apple; the palate displays melon and guava.

175ML £9 250ML £11 BTL £30

### PICPOUL DE PINET, PETITE RONDE, FRANCE

Fresh with a citrusy and stone fruit character highlighted with floral notes.

175ML £9.5 250ML £13 BTL £39

### TUFFOLO GAVI, ITALY


Aromatic Italian white with orange blossom and jasmine on the nose, then flavours of lime and lemon juice

175ML £8.5 250ML £12 BTL £38



 Vegan

 Vegetarian

 Ethical / Sustainable



---

## ZESTY, HERBACEOUS OR AROMATIC WHITE

---

**Great with white fish, chicken and other white meat dishes, particularly when cooked with green herbs or in light creamy sauces. The most aromatic and less dry wines work well with lightly-spiced dishes.**

### FLAGSTONE POETRY CHENIN BLANC, SOUTH AFRICA

This wine offers refreshing green apple acidity combined with a touch of viscosity and explosion of pineapple, creamy back palate supports the acidity.

175ML £8.5    250ML £9.5    BTL £28

### ESPORÃO BICO AMARELO, VINHO VERDE, PORTUGAL

The wine has exuberant citrus and tropical aromas with a creamy texture that leaves a long lingering and refreshing finish.

175ML £7.5    250ML £11    BTL £36

### SANCERRE, LES COLLINETTES, JOSEPH MELLOTT, FRANCE

Stylish and crisp aromas of gooseberries and powerful fruit flavours, linked with a clean finish, from one of the finest and most dynamic producers.

BTL £60

### LEFTFIELD ALBARIÑO, GISBORNE, NEW ZEALAND

Citrus flowers, melon and peach: the palate shows some richness, backed by stone fruit and lime.

BTL £45

### FLAGSTONE WORD OF MOUTH VIOGNIER, WESTERN CAPE, SOUTH AFRICA

Lovely aromatic, ripe watermelon, juicy peaches sprinkled with spice - a deliciously fruity cool-climate South African white.

BTL £45.5

### CLOUDY BAY SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND

Layers of pure striking flavours combining the distinctive grassy aromas and surprising redcurrant spiciness and fresh lemon zest.

BTL £70

### WAIPARA HILLS SAUVIGNON BLANC, MARLBOROUGH, E NEW ZEALAND

Generous and lifted, showing powerful aromas of nettle and snow pea: the palate bursts with fresh citrus, grapefruit and melon notes.

175ML £10    250ML £14    BTL £42

### TEKENA SAUVIGNON BLANC, CENTRAL VALLEY, CHILE

Refreshing, with citrus and tropical fruit flavours and a crisp finish.

175ML £7    250ML £9    BTL £27

---

## JUICY, FRUIT-DRIVEN, RIPE WHITE

---

**Richly flavoured these wines have a rich, ripe, fruit-led personality. They have the weight of flavour to cope with strongly flavoured seafood and chicken which may be lightly spiced or have a creamy sauce.**

### CASTELL CHARDONNAY COSTERS DEL SEGRE, RAIMAT, SPAIN

Stunning and youthful revealing plenty of delicate, aromatic aromas followed by vibrant, refreshing fruit on the palate.

175ML £9    250ML £13    BTL £39

### BANSHEE CHARDONNAY, SONOMA COAST, USA

Aromatics of lemon curd, honeysuckle and soft butter cream. In the mouth, the wine is moderate weight but packs extraordinary depth of flavour ripe with lemon, rich crème brûlée and caramel and a hint of minerality. This round yet delicate wine finishes with bright acidity and a creamy finish.

BTL £60

125ml measure available upon request

---

## FULL-FLAVOURED, NUTTY, OAKED WHITES

---

**Complex with spicy notes complementing ripe fruit flavours. European wines are delicious with seafood and all but the darkest meats; perfect with butter or cream-based sauces. Richer examples, often from the 'new world', work well with even spicier and richer sauces.**

BOURGOGNE CLOS DE LOYSE, CHÂTEAU DES JACQUES,    
LOUIS JADOT, FRANCE

A ripe, buttery, white Burgundy with the classic ripe, rounded character of the Chardonnay grape, and subtle hints of vanilla flavour on the finish from barrel-ageing.

BTL £60

DRIFTING CHARDONNAY, LODI, USA 

Tropical fruit and green apple, backed by a note of toasted oak spice.

BTL £36

---

## ROSÉ

---

**Rosés can range from being very dry to very sweet and this is key to partnering them with food, they can be quite flexible with food as long as the sweetness level of the dish is matched. Chicken, fish and summer-cuisine can all be enhanced with a chilled glass.**

LA VIVIENDA TEMPRANILLO ROSE,  
LA MANCHA, SPAIN

Aromatic floral and fruity with flavours of sweet red fruits and honey.

175ML £8.5 250ML £9.5 BTL £28

BOTTEGA PINOT GRIGIO ROSATO, DELLE VENEZIE, ITALY

Lots of red fruits, raspberries and cherries on the nose. Refreshing on the palate with bright acidity and a fruity finish.

175ML £10 250ML £11.5 BTL £33

WICKED LADY WHITE ZINFANDEL, CALIFORNIA, USA

Medium-sweet, with delicious raspberry and strawberry flavours.

175ML £7 250ML £9 BTL £27

CÔTES DE PROVENCE ROSÉ, HÉRITAGE, ESTANDON, FRANCE  

Fresh aromas of peach and pear, followed by a soft and well-balanced palate.

175ML £9 250ML £13 BTL £39

CHATEAU D'ESCLANS WHISPERING ANGEL ROSE, FRANCE

Dry, with bitter red fruit flavours, it has a firm finish with lingering herbal notes.

BTL £60

 Vegan  Vegetarian  Ethical / Sustainable

125ml measure available upon request



---

## JUICY, MEDIUM-BODIED, FRUIT-LED RED

---

**Lightly structured with gentle red-fruit flavours these are the most flexible reds to match with food. Great with tomato-based sauces and many southern European dishes based around vegetables, chicken or salmon.**

### ATAMISQUE SERBAL MALBEC, TUPUNGATO, MENDOZA, ARGENTINA

Wild raspberry and strawberry with splashes of plum and damson on the palate.

175ML £11 250ML £16 BTL £48

### FLAGSTONE POETRY CABERNET SAUVIGNON, SOUTH AFRICA

A rewarding mouth feel is complemented by flavours of cherry, cassis and wild mint.

175ML £8.5 250ML £9.5 BTL £28

### RIOJA CRIANZA, VIÑA REAL, SPAIN Vg E

Rich aromas of fruit cake and spice, smooth and supple in the mouth with perfectly integrated oak, a rounded silky texture and smooth tannins.

175ML £9 250ML £12 BTL £39

### DA LUCA NERO D'AVOLA, TERRE SICILIANE, ITALY

Fresh cherry and bramble fruit aromas, followed by a note of vanilla on the finish.

BTL £29

### MONTEPULCIANO D'ABRUZZO, PARINI, ITALY

Aromas of violet and toasted hazelnut followed by plum, cherry and dried figs.

175ML £7 250ML £10 BTL £30

### TEKENA MERLOT, CENTRAL VALLEY, CHILE

Fruit-driven, raspberry and blueberry fruit leading to a soft finish.

175ML £8.5 250ML £10.5 BTL £31

### CHIANTI ANTICA CINTA FIASCO, TENUTE PICCINI, ITALY Vg E

Bright, ruby-red wine with intense and persistent fragrance of mature red fruit.

Well-structured and smooth with soft tannins and distinct notes of red fruit.

175ML £8.5 250ML £12 BTL £37

---

## SOPHISTICATED, POLISHED, COMPLEX REDS

---

**Perfect for classic dishes based upon red meat; they also work well with autumnal vegetables and mushrooms.**

### BROUILLY DOMAINE BALLOQUET, LOUIS JADOT, FRANCE

Generous layers of black cherry and red fruit, finishing fresh.

BTL £54

### WAIPARA HILLS PINOT NOIR, CENTRAL OTAGO, NEW ZEALAND

Bramble fruit, cherry, spice and a hint of smoke on the nose: black cherry and plum on the palate supported by vanilla spice.

BTL £52



---

## SPICY, PEPPERY, WARMING RED

---

**Their spicy character and often rich, fruity style make them a good selection with strongly flavoured beef and lamb dishes. The richest, ripest wines, when paired with spicy foods, act as if to turn the heat up.**

### BERRI ESTATES SHIRAZ, SOUTH EASTERN AUSTRALIA

Medium-bodied and fruity with raspberry, cherry and plum, complemented by vanilla spices.  
175ML £8.5 250ML £9.5 BTL £28

### ÉLEVÉ MALBEC, PAYS D'OC, FRANCE

Having achieved fame in Argentina, Malbec returns home. Lovely violet aromas, solid fruit flavours and a splash of spiced oak.  
BTL £30

### FIORBELLA ROSSO APPASSIMENTO, ROSSO DEL VENETO, ITALY

Intense ruby-red, with a bouquet reminiscent of cherry, dried fruit, chocolate and prune: the palate is full-bodied, soft and round, with a spiciness and lingering finish.  
175ML £8 250ML £11 BTL £34

### FEUDI SALENTINI 125 PRIMITIVO DEL SALENTO, ITALY

Elegant with notes of ripe plum, cherry jam and cocoa followed by a hint of spicy vanilla.  
BTL £35

### BANSHEE CABERNET SAUVIGNON, SONOMA COUNTY, USA

This approachable, medium-bodied cabernet has densely layered flavours of dark plums and chocolate with rustic notes of forest floor and spice. A finale of round tannins leads to a dry, smooth finish.  
BTL £62

### CROZES-HERMITAGE, PETITE RUCHE, M.CHAPOUTIER, FRANCE

Top quality northern Rhône: 100% Syrah with ripe red-berry fruit flavours, pleasant lingering spice and warm oak.  
BTL £63

---

## OAKED, INTENSE, CONCENTRATED RED

---

**Intensely flavoured wines, a match for full-flavoured lamb, beef and strongly flavoured game dishes. The elegant style of the wines from the top European regions can partner quite simply prepared dishes.**

### VALPOLICELLA CLASSICO, SUPERIORE RIPASSO LE POIANE, BOLLA, ITALY

The traditional ripasso technique of fermentation on famous Amarone skins, entices reminiscence of Christmas dates and soft prune richness.  
BTL £50

### LUIS FELIPE EDWARDS GRAN RESERVA CABERNET SAUVIGNON, COLCHAGUA VALLEY, CHILE

Exceptional example of Chilean Cabernet with bags of bright cherry fruit, mint, eucalyptus and smoky vanilla oak.  
175ML £8.5 250ML £12 BTL £36



Vegan



Vegetarian



Ethical / Sustainable

Food Allergies & Intolerances  
Should you have concerns about an allergy or  
intolerance please speak to our staff before you order.

**for the facts [drinkaware.co.uk](http://drinkaware.co.uk)**

MC119522