

The Orangery



DANESFIELD HOUSE

The Wine List

This is a wine journey not a wine journal, an exploration of wine by physical style, region, grape variety, emotion and sensation. It reflects the way that terroir, the sense of origin, communicates itself in the wines, the way wines taste and the way we taste wine.

The categories in the list are broadly organised according to impression of weight. The whites move from aromatic, crisp, clean and mineral to more mouth-filling, intense and spicy examples. You will find different examples of the same grape variety in different categories according to the style of the wine itself. The reds progress from unoaked, fruit-driven wines through various expressions of terroir to more powerful, structured styles.

There is a strong emphasis on growers who use sustainable and environmentally friendly practices in their vineyards.

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Exploration - Seasonal Selection By The Glass...

...providing the opportunity to investigate different grape varieties, flavours and food-and-wine combinations. Champagne can top-and-tail a meal, cleansing the palate and leaving it refreshed. You can also build a meal around sherry – a much under-rated wine. (See below)

| | 125ml Bottle | |
|--|---------------------|-------|
| Bouché Père et Fils | 11.00 | 55.00 |
| <i>A smooth, mellow and full bodied Champagne, with rich flavour of ripe pear and toasted almonds that linger on the finish.</i> | | |
| Laurent-Perrier | 12.50 | 60.00 |
| <i>Rich, dry zippy champagne with pronounced citrus aromas and firm apple crunch to the finish</i> | | |
| Bouché Père et Fils, Rosé | 13.00 | 60.00 |
| <i>This traditional yet rare method rosé Champagne shows delicate summer fruits with fine bubbles. Rosé as it should be.</i> | | |

WHITES...

| | <u>175ml</u> | <u>375ml Carafe</u> | <u>Bottle</u> |
|---|--------------|---------------------|---------------|
| 2009 Villa Vieja Viognier | 7.00 | 13.00 | 26.00 |
| <i>Elegant and complex floral notes and fruity aromas such as dried apricots, almonds, quince and honey.</i> | | | |
| 2008 Pinot Grigio Mezza Corona, Veneto – Italy | 8.00 | 15.00 | 30.00 |
| <i>Typical ground almond flavour and a touch of spritz. The wine is more vinous than most with a suggestion of orchard fruits (apples, green plums)</i> | | | |
| 2008 Framingham Sauvignon Blanc – New Zealand | 9.00 | 17.00 | 34.00 |
| <i>Marlborough Sauvignon with the perfect balance of green and ripe fruits: elderflower, redcurrants and passionfruit</i> | | | |
| 2008 Petit Chablis, Domaine Gerard Tremblay – France | 10.50 | 20.00 | 40.00 |
| <i>This unoaked Petit Chablis is uncomplicated but delightfully crisp and refreshing with easy graceful flavours, the olfactory equivalent of smelling soft rain on a spring morning</i> | | | |
| 2008 Riesling QBA Dry, Helmut Dönnhoff – Germany | 11.50 | 22.00 | 44.00 |
| <i>This dry Riesling has a beautiful lacy acidity and a keen mineral undertone – pure pleasure</i> | | | |
| 2008 Albarino, Terras Gauda O Rosal – Spain | 12.00 | 23.00 | 46.00 |
| <i>A brilliant blend of Albarino and Caino from Galicia. Fresh grape and apple compote flavours as well as peach kernel.</i> | | | |
| 2005 Macon Fuisse, Domaine Thibert – France | 12.50 | 24.00 | 48.00 |
| <i>With its lovely nose of honey, pear and apple and great mouthfeel it will have you checking the label to see if you're not drinking a more illustrious name!</i> | | | |
| 2002 Trebbiano d'Abruzzo, Edoardo Valentini – Abruzzo | | 50.00 | 96.00 |
| <i>The wine, best after years in a cool cellar, shows a kaleidoscope of flavours that are creamy and crisp at once, ranging from freshly toasted hazelnuts to coconut shavings, and has an underlying bracing acidity that lends it an uncanny capacity to age.</i> | | | |
| 2001 Private Reserve Chardonnay, Far Niente, Napa Valley | | 50.00 | 91.00 |
| <i>Nice nose with moderate oak giving a sheen of vanilla over apple and pear fruit that has just a touch of green bean, vegetal quality. The full, sweet palate is medium bodied but has a rich texture, with orange and peach fruit, some juicy apricot and hints of sweet tropicality. This is a powerful wine with a weight of broad, juicy acidity and has good length.</i> | | | |

Exploration - Seasonal Wines By The Glass - continued...

ROSÉ WINES...

| | <u>175ml</u> | <u>375ml Carafe</u> | <u>Bottle</u> |
|--|--------------|---------------------|---------------|
| 2008 Domaine de Tamary Rosé – Côtes de Provence <i>Aromas of rose, geraniums and jasmine, delicate medium-bodied palate with spicy cherry-stone fruit to the fore, hints of herbs in the background and a clean, persistent finish</i> | 8.50 | 16.00 | 32.00 |
| 2008 Bandol Rosé, Domaine La Suffrene – Bandol <i>Mouvedre based, beautifully aromatic rosé, suggestive of orange flowers, pine-resin and dried fruits, quite ripe on the palette with pleasurable tannins and a distinctively peppery edge.</i> | 12.00 | 23.00 | 46.00 |

REDS...

| | <u>175ml</u> | <u>375ml Carafe</u> | <u>Bottle</u> |
|---|--------------|---------------------|---------------|
| 2007 Merlot VdP, Domaine de Moulines – France <i>Unfiltered plummy Merlot with bags of character, a deep and dark country wine with a rich nose, Followed up with a hint of pepper and garrigue her bon the palate.</i> | 7.00 | 13.00 | 26.00 |
| 2008 Pinot Noir, Domaine de la Boussole – France <i>Displays ripe strawberry fruit flavours with secondary aromas of sous-bois and menthol.</i> | 8.00 | 15.00 | 30.00 |
| 2007 Cotes du Rhone, Clos St Michel – France <i>(80% Grenache, 20% Syrah from 15-40 year old vines) all juicy jammy fruits (strawberry, plum and orange) with a hint of bitter olive, delivers the smoky bacon.</i> | 9.00 | 16.00 | 32.00 |
| 2005 Bierzo Tinto, Bodegas Pittacum – Spain <i>Made from Bierzo's very old native Mencia vines grown at altitude. Black fruits, liquorice, herbs and cocoa-butter</i> | 10.50 | 20.00 | 40.00 |
| 2005 Shiraz, Radford Dale – South Africa <i>The wine is bottled without fining or filtration and is classic, spicy peppery Shiraz with abundant juicy fruit and bound with firm, ripe tannins; the definition of balance with power and restraint, backbone and fruit.</i> | 11.50 | 22.00 | 44.00 |
| 2004 Château Penin, Bordeaux Superieur – France <i>This blend of Merlot (90%) and Cabernet Sauvignon (10%) is extremely supple, exuding sweet blackcurrants, bilberries and nuances of cloves all plumped up with nice oak.</i> | 12.00 | 23.00 | 46.00 |
| 2004 Chianti Classico "Caparzano" Riserva, Caparso – Italy <i>Traditional wine made with Sangiovese and Canaiolo grapes, matured for 16 months in oak vats. Red cherries and violets leap from the glass</i> | 14.00 | 27.00 | 54.00 |
| 1999 James Irvine Grand Merlot, Eden Valley – South Australia <i>This is the ultimate in Merlot! Great plummy fruit on both bouquet and palate, with plenty of vinous herbaceous complemented by the judicious use of new oak and older casks.</i> | | 50.00 | 95.00 |
| 2001 Château Angelus, 1er Grand Cru Classé – Saint-Emilion <i>Dark, smoky, concentrated. The palate is broad, well defined and yet creamy. There is a fine depth, with a great grip, and altogether this is an integrated, well knit, focused and yet seductive package. Certainly a success.</i> | | 50.00 | 96.00 |

Emilio Lustau, Jerez

Sherry is such a versatile food wine and Lustau make a wonderful range of Solera reservas and Almacenistas. The Puerto Fino is the flagship of the House of Lustau; a dry, elegant Sherry, light and smooth with just a hint of the sea and attractive fruit. Very fresh, with a seasoning of tangy yeast. Los Arcos Dry Amontillado is naturally dry and soft, its palate gives a hint of wood and smoky raisins. The gloriously complex Oloroso conveys a powerful and distinctive nutty bouquet. Despite its strength, its concentration and its intense flavours of smoky wood, prunes and bitter chocolate, this fine rare wine is smooth and warming leaving a clean, lightly acid lingering aftertaste. A light amber gold colour, the gorgeous Palo Cortado is dry and has an immensely rich flavour, with nuances of vanilla, coffee and dark chocolate.

| | |
|--|-------|
| <i>Puerto Fino</i> | 5.95 |
| <i>Los Arcos Dry Amontillado</i> | 5.95 |
| <i>Oloroso "Emperatriz Eugenia", Solera Gran Reserva</i> | 10.50 |
| <i>Palo Cortado, Vides 1/50</i> | 10.75 |

SWEET WINES...

...Listed in order from the lightest and freshest to the most luscious and mouth-filling

| | <u>125ml</u> | <u>Bottle</u> |
|--|--------------|----------------|
| 2006 Jurançon La Magendia de Lapeyre – Pyrenées | 8.00 | 33.00 (37.5cl) |
| <i>La Magendia is an Occitan expression meaning the best! From the Petit Manseng grape grown in the foothills of the Pyrenees this Jurançon is the sublime expression of sweet fruit: mangoes, coconut, grapefruit and banana bound by crystal-pure acidity.</i> | | |
| 2003 Recioto di Soave « Vigna Marogne », Tamellini – Veneto | 12.00 | 64.00 (50cl) |
| <i>The grapes are picked in September and dried until March before pressing and fermentation. The result is an amazing sweet wine whose complexity and grandeur make it reminiscent of great Sauternes.</i> | | |
| 2005 Maury, Domaine Mas Amiel – Roussillon | 10.50 | 41.00 (75cl) |
| <i>Superb wine from low-yielding Grenache (with a little Macabeu and Carignan). Hint of oxidation – aromas of coffee, cocoa, white tobacco, herbs and spice.</i> | | |
| Pedro Ximenez Solera 1927, Alvear – Montilla-Morales | 7.50 | 33.00 (50cl) |
| <i>Black molasses-thick wine – the quintessence of raisins – yet so refreshing.</i> | | |
| 2007 Monbazillac, Jour de Fruit, Domaine de l'Ancienne Cure | 9.50 | 26.00 (37.5cl) |
| <i>Mini-Sauternes Semillon-Muscadelle blend revealing rich white peach, confit fruits and honey.</i> | | |
| 2008 Muscat de St Jean de Minervois "Douce Providence" | 10.50 | 39.00 (50cl) |
| <i>Exuberantly floral and fruity, whiffs of orange flower, tangerine and honeysuckle combine with flavours of crystallised sweet pink grapefruit. The finish has a refreshing tang.</i> | | |
| 2001 Vouvray Moelleuse, Domaine Champalou | 10.00 | 57.00 (75cl) |
| <i>Golden wine from the Chenin grape. Ample yet tender in the mouth with flavours reminiscent of medlar, William pears and quince finished off with lingering honey notes.</i> | | |

THREE PORTS

| | |
|--------------------------------|-------|
| <i>2000 Churchill LBV</i> | 11.00 |
| <i>Doms Tawny 10 year old</i> | 8.50 |
| <i>1988 Fonseca Guimaraens</i> | 22.00 |

Champagne & Méthode Traditionnelle

Non-Vintage

*The **Philipponnat Royale Reserve** is lovely, lively champagne: pale gold with fine persistent mousse it combines citrus and red fruits and notes of delicately yeasty fresh bread.*

| | | |
|----|-----------------------------|-------|
| 19 | Canard-Duchenne NV – Half | 29.00 |
| 22 | Philipponnat Royale Reserve | 65.00 |
| 24 | Larmandier-Bernier Brut | 75.00 |
| 25 | Palmer & Co. Brut | 65.00 |

*The word **finesse** is often used to describe a particular style of champagne, referring to wines, which are fresh, lively and deliver an immediate fruity impact. The wines in this section contain a relatively high proportion of Chardonnay in the blends & are marked by their verve and “nerve”.*

| | | |
|----|-------------------------|-------|
| 26 | Laurent-Perrier | 60.00 |
| 28 | Veuve Cliquot Pansardin | 70.00 |
| 29 | Pol Roger | 65.00 |

***Richer champagnes:** the Gratien wines are fermented in barrel; the texture is creamy and weighty with excellent balancing acidity. Krug needs little introduction being rich, complex and long in the mouth.*

| | | |
|----|-------------------------------|-------|
| 30 | Alfred Gratien Brut Classique | 60.00 |
| 32 | Krug Grand Cuvée - half | 70.00 |

Blanc de Blancs

A small selection of Chardonnay from vineyards located mainly on the chalky slopes of the Cotes des Blancs.

| | | |
|----|---|--------|
| 34 | <i>1999 Philipponnat Grand Blancs</i> | 90.00 |
| 35 | <i>1997 Nicolas Feuillatte, Blanc de Blancs</i> | 85.00 |
| 36 | <i>1990 Deutz, Blanc de Blancs</i> | 200.00 |

Pink Champagne - Luxury Models

| | | |
|----|---|--------|
| 38 | <i>Philipponnat Réserve Rosée Brut</i> | 80.00 |
| 39 | <i>Ruinart Rosé</i> | 85.00 |
| 40 | <i>Laurent Perrier Rosé</i> | 115.00 |
| 44 | <i>2000 Comtes De Champagne, Taittinger</i> | 195.00 |
| 45 | <i>2000 Cristal, Louis Roederer</i> | 495.00 |

Vintage & Prestige Cuvées

Alfred Gratien's Cuvee Paradis is a vintage cuvee from Grand and Premier Cru vineyards containing about 65% Chardonnay in a blend with the two Pinots: very rich, almost earthy flavours abound. Dom Ruinart is 100% Grand Cru Chardonnay displaying notes of fresh almonds, toasted brioche, citrus fruits and dried fruits. Intense, beautifully poised champagne.

| | | | |
|----|----|----------------------------------|--------|
| 50 | NV | Alfred Gratien Cuvée Paradis | 95.00 |
| 52 | | 1996 Dom Ruinart Blanc de Blancs | 105.00 |
| 58 | | 2000 Cristal, Louis Roederer | 395.00 |

Bigger is Better - Magnums

| | | | |
|----|----|--------------|--------|
| 59 | NV | Ruinart Brut | 130.00 |
|----|----|--------------|--------|

WHITES

Crisp, Lively, Refreshing...

- 66 **2007 Ugni Blanc-Colombard, Domaines Grassa – Côtes de Gascogne** 27.50
Fresh crunchy citrus-flecked white – the classic aperitif or palate-cleanser
- 68 **2008 Picpoul de Pinet, Château de la Mirande – Coteaux du Languedoc** 27.50
The “Muscadet of the Mediterranean” delivering a seafood-friendly wine with a savoury-peppery edge
- 70 **2006 Sauvignon de Touraine, Vignoble des Bois Vaudon – Loire** 26.00
Exemplary Sauvignon with remarkable concentration of ripe fruit
- 72 **2008 Verdicchio di Matelica, Colle Stefano – Marche** 27.50
Organic wine from high vineyards. Initial flavours of pear and apple give way to thrilling citrus freshness.
- 73 **2008 Muscadet sur lie, Clos des Allées, Pierre Luneau – Loire** 31.50
Single vineyard, hand harvested old vines Muscadet. Pierre Luneau’s Muscadets are exceptional
- 67 **2005 Wildman Chardonnay, Victoria – Australia** 26.00
Unoaked Chardonnay, very clean, dominated by white fruit and floral flavours
- 77 **2008 Pinot Grigio Gondola, Veneto – Italy** 30.00
A classic example of a Pinot Grigio, a floral nose leads the way, with citrus and mineral on the palate. Exotic richness complemented by refreshing acidity allows this wine to make the perfect aperitif or accompaniment to fish dishes
- 76 **2008 Petite Arvine Les Cretes, Valle d’Aosta – Northern Italy** 43.00
On the nose this Petite Arvine has an intense yet refined bouquet, on the palette it is zesty and crisp, apple and grapefruit coming to the forefront of a long finish.

Sauvignon From Around The World...

- 86 **2006 Sauvignon de Saint-Bris, Domaine des Temps Perdu - Burgundy** 33.50
A fine example of a French Sauvignon with subtlety and complexity in abundance.
- 84 **2008 Sancerre La Vigne Blanche, Domaine Henri Bourgeois – Loire** 42.00
The Bourgeois family have been making Sancerre for ten generations. This is a ripe, generous, superbly balanced example
- 85 **2007 Pouilly-Fumé Villa Paulus, Masson-Blondelet – Loire** 40.00
Definitely made wine from old vines on Kimmeridgean soil; deliciously pure. One of the best Pouilly-Fumés
- 87 **2006 Clos Henri Sauvignon, Marlborough – New Zealand** 46.00
Fragrant, fine and delicate Sauvignon, the nose exhibits subtle intensity of passion fruit, as well as exotic fruits such as lychee and pineapple. The palate is round, its length balanced with unexpectedly crisp acidity and mineral character.

Mineral, Mouthwatering, Splendidly Pure...

| | | |
|-----|--|-------|
| 141 | 2007 Good Hope Chenin Blanc, Stellenbosch – South Africa | 29.00 |
| | <i>Rich, melon-laden Chenin from low-yielding bush vines. Lovely weight and texture</i> | |
| 154 | 2008 Jurançon sec, Clos Lapeyre – Pyrenees | 30.00 |
| | <i>Delicious tangy Jurançon (Gros Manseng grape) from an organic vineyard facing the Pyrenees.</i> | |
| 155 | 2008 Soave Superiore, Tamellini – Veneto | 35.00 |
| | <i>Very superior Soave with notes of marzipan on the nose and flavours of pineapple and passionfruit on the palate</i> | |
| 96 | 2008 Blanc de Morgex et de la Salle, Valle d'Aosta – Northern Italy | 37.00 |
| | <i>From the highest vineyard in Europe (nestling under Mont Blanc) a wine of glacial purity scented with meadow-blossom</i> | |
| 125 | 2007 Chablis, Domaine Colette Gros – Burgundy | 38.00 |
| | <i>Benchmark Chablis displaying notes of citrus and apple leading to a firm mineral palate. Excellent length</i> | |
| 126 | 2008 Macon-Verzé, Domaine Nicolas Maillet – Burgundy | 39.50 |
| | <i>No oak here – just lovely expression of pure fruit from old vines. Another organic estate.</i> | |
| 213 | 2005 Saumur Blanc L'Insolite, Domaine Roches-Neuves – Loire | 44.00 |
| | <i>Old vines Chenin, tiny yields, harvested late, fermented dry. This organic wine, extremely rich and spicy from extended lees ageing, unveils luscious flavours of pear, vanilla and boney</i> | |
| 226 | 2008 Grüner Veltliner Hoher Rain, Weingut Geyerhof – Austria | 38.00 |
| | <i>Grüner Veltliner is the name (and the wine) on everyone's lips. Try this example, which is pure, taut and very ripe with crunchy apple acidity and a fine mineral aftertaste.</i> | |

Aromatic, Luscious, Leesy...

| | | |
|-----|--|-------|
| 191 | 2006 Ondenc sec, Domaines Robert & Bernard Plageoles – Gaillac | 30.50 |
| | <i>Ondenc is an ancient Gaillac grape resurrected by the archivist of forgotten varieties, Robert Plageoles. It is similar to Chenin with scents of quince and honey creating a medium sweet wine to enjoy on its own or with food.</i> | |
| 200 | 2007 Bergerac Blanc, Château Tour des Gendres – South West France | 32.50 |
| | <i>Semillon with a little Muscadelle, an amazing mouthful of white peach, apricot, toasted cashew and ginger</i> | |
| 127 | 2005 Fiano di Avellino, Guido Marsella – Campania | 38.00 |
| | <i>Deliciously pure style of Fiano with restrained, subtle yet concentrated notes of peach kernel and toasted hazelnuts</i> | |
| 140 | 2005 Vouvray Les Argiles, François Chidaine – Loire | 42.50 |
| | <i>Terrific Chenin exhibiting the classic hallmarks of ripe apple, quince, honey and earth. Biodynamic estate.</i> | |
| 156 | 2006 VdP des Pyrenees-Orientales, Domaine Roc des Anges – Southern France | 42.50 |
| | <i>Extraordinary blend of old Grenache Gris and Macabeu – apricots, pears and garrigue herbs mingled with stone</i> | |
| 203 | 2006 Sancerre Cuvée d'Antan, Domaine Henri Bourgeois – Loire | 69.00 |
| | <i>Bourgeois's Sancerre d'Antan is from 70 year old biodynamically-farmed vines; the wine is aged in old barrels sur lie before release. This is a beautifully complex Sauvignon, with passionfruit and pear leading the way on the palate</i> | |

The best of Chardonnay...

- 232 **2006 EQ Chardonnay, Matetic Vineyards – Chile** 36.50
EQ stands for equilibrium (harmony between the soil, the climate and the vines). Organic wine with a high IQ
- 222 **2006 Rully Deux Montille, Burgundy – France** 54.00
A big Burgundy full of character, with tropical fruits and minerals coming to the forefront, making way for the subtle oak and a long creamy finish.
- 249 **2007 Pouilly-Fuisse Non-Filtré, Domaine Thibert – Burgundy** 56.00
Layers of spice, smoke, toast, honey and tobacco, fine citrus fruits and lingering flavours of cedar and clove
- 218 **2005 Chablis 1er Cru Vaillons, Domaine Billaud-Simon – Burgundy** 56.50
Graceful green-gold Chablis with dry stony palate overlaid by suggestions of honey
- 233 **1995 Santenay Blanc 1er Cru "Beaurepaire", Domaine Remoissenet** 70.00
Mini Puligny! The wines from Lamy have serious verve and style
- 255 **2007 Chassagne Montrachet, Domaine Coffinet Duvernay- Burgundy** 125.00
Pure minerals on the nose, stony with a hint of pineapple. This is followed by a very pure palate with wonderful balance and "nerve"
- 254 **2007 Meursault "Clos du Cromin", Chateau Genot Boulanger** 98.00
Plenty of buttery vanilla flavours, appley acidity and bags of tropical fruit. The finish is soft and creamy with a touch of lime

REDS

Mellow, Plummy, Juicy...

| Bin | | |
|-----|---|-------|
| 340 | 2007 Merlot VdP, Domaine de Moulines – France | 26.00 |
| | <i>Unfiltered plummy Merlot with bags of character, a deep and dark country wine with a rich nose, followed up with a hint of pepper and garrigue her bon the palate.</i> | |
| 298 | 2008 Urbezo Vinas Viejas, Carinena – Spain | 28.00 |
| | <i>Bright fruity melange of raspberries, blackberries, cherries and plums.</i> | |
| 572 | 2007 Altos de la Hoya, DO Jumilla – Spain | 30.00 |
| | <i>Made from Monastrell and aged in barrique this wine shows complex flavours of black fruits, dates and figs</i> | |
| 314 | 2008 Marcillac “Lo Sang del Pais”, Domaine du Cros – South West France | 28.50 |
| | <i>Made from the Mansois grape (also known as Fer) this sanguine displays delicious earthy red fruits with sapid acidity. A joy.</i> | |
| 302 | 2006 Freisa d’Asti, Giacomo Borgogno – Piedmont | 31.00 |
| | <i>Seekers of the recondite will gravitate towards the Freisa, a pale, almost pink wine from Piedmont with refreshing acidity</i> | |
| 316 | 2007 Morgon, Côte du Py, Domaine Jean Foillard – Beaujolais | 51.00 |
| | <i>The Morgon is a stunning wine from the Gamay grape in Beaujolais, from old vines and virtually without the addition of sulphur Jean Foillard makes a wine to remember. With notably rhubarb, kirsch and blackberry flavours.</i> | |

The Med Club - Spicy Rhone Varieties & Blends...

| Bin | | |
|-----|---|-------|
| 413 | 2006 Syrah, Domaine des Vigneaux, Coteaux de l’Ardèche – Rhône | 29.50 |
| | <i>Deep purple Syrah saturated with sweet red and black fruit flavours and notes of liquorice. Organic</i> | |
| 374 | 2006 Clos du Gravillas – Languedoc | 34.00 |
| | <i>Beguiling Carignan (with some Cabernet and Syrah). The deep nose reveals hints of ripe raspberry and blackberry fruit, with a liquoricey, mineral edge. Very savoury – a wine of the terroir.</i> | |
| 352 | 2007 Corbières Classique, Château Ollieux-Romanis – Languedoc | 30.00 |
| | <i>Savoury red from Carignan, Grenache & Syrah: black berries and roasted cherries, liquorice and dried herbs</i> | |
| 377 | 2007 Vacqueyras les Deux Monardes, La Monardière - Rhône | 39.00 |
| | <i>Sense-pleasuring Vacqueyras with smoky roasted meat character, black cherries and kirsch, pepper, herbs (bay leaf, rosemary) glycerine fruit. Rich, deep and generous, with a compelling sweetness of fruit and a lush, plain texture.</i> | |
| 415 | 2005 Bandol Rouge, Domaine La Suffrène – Provence | 45.00 |
| | <i>A Provençale bonne-bouche of confit black fruits, tobacco, pine and balsam. A meaty wine for red meat and game</i> | |
| 361 | 2002 Le Cigar Volante, Bonny Doon, Santa Cruz – California | 60.00 |
| | <i>This is a hearty wine with aromatic herbal and spicy flavours, well rounded tannins make this a perfectly balanced wine.</i> | |
| 378 | 2005 Châteauneuf-du-Pape, Domaine de Marcoux - Rhône | 78.00 |
| | <i>Sophie & Catherine Armier produce beautifully pure wines from their remarkable biodynamic estate</i> | |

Elegance...

Bin

- 338 **2006 Moulin-à-Vent vieilles vignes, Domaine Gay-Coperet – Beaujolais** 36.00
Delicious wine from 60 year old Gamay vines expressing violets and wild roses. Marvellously silky texture in the mouth
- 488 **2005 Château La Claymore, Lussac Saint-Emilion – Bordeaux** 41.00
Elegant claret being 80% Merlot with an equal split of the Cabernets. Dry and fine with hints of capsicum and wood-spice
- 354 **2006 Crozes-Hermitage, Les Pierrelles, Domaine Albert Belle – Northern Rhône** 38.00
Friendly fruit-driven Syrah with fragrant nose of blackberries seasoned by white pepper and herbs
- 558 **2004 Rosso Conero, Fattoria San Lorenzo – Marche** 37.00
Organic estate near the Adriatic coast making a refined wine out of the normally rustic Montepulciano (with some Sangiovese)
- 312 **2007 Fleurie, Domaine de la Madone – France** 34.00
Typical Fleurie with an expansive nose of red flowers and smooth fruity berry-laden palate.

Delicious Pinot Noir...

Bin

- 311 **2008 Pinot Noir, Domaine de Bachellery – France** 28.00
Nice dark ruby-red colour, with brilliant shades. On the nose, cherry and raspberry notes. In the mouth, rich and supple, with a good balance
- 438 **2007 Mathis Bastian Pinot Noir – Luxembourg** 42.50
This Pinot Noir from the Luxembourg region of France could fool you into thinking it was a rosé, but with far more depth and complexity than a rosé this really is a Pinot Noir to savour.
- 301 **2006 Bourgogne Rouge, Domaine Heresztyn – Burgundy** 45.00
Utterly delicious wine made from declassified Gevrey vines. Violets and jasmine on the nose, sweet cherry fruit on the palate
- 461 **2002 Au Bon Climat Pinot Noir – California** 96.00
Lush, velvety, creamy, bursting with berries, fragrant flowers, and soft wafts of vanilla – opulent Pinot
- 441 **2006 Sokol Blosser Dundee Hills Pinot Noir – Oregon** 66.00
Lovely sweet earth and ripe cherry nose, with full fruit and a little touch of cedar. The palate has lovely hints of strawberry and cherry fruit

Bordeaux and Relations...

Bin

- 516 **2002 Château Trebiac – Graves** 35.00
Fragrant with eloquent notes of pinewood, pepper and dried fruits. Quite savoury with lovely acidity. 2002 was a good vintage in Bordeaux
- 492 **2000 Château Tour St Bonnet, Cru Bourgeois, Haut-Médoc - Bordeaux** 40.00
A famous Château located next to the Gironde. Aromas of black cherries and subtle oak, full-bodied with velvety tannins
- 493 **1996 Château Lanessan – Haut Medoc** 45.00
The 1996 Lanessan has a dark ruby/purple colour, aromatics of melted chocolate, and cassis. It is deep, rich, and medium-bodied, with excellent concentration and purity.
- 512 **2004 Château La Croix-Chantecaille – Saint Emilion Grand Cru – Bordeaux** 50.00
Exceptional quality, top-vintage St. Emilion from vineyards neighbouring legendary Château Pétrus.

Grape Discoveries, Unusual Wines...

Bin

- 375 **2006 Le Cousin, Grolleau vieilles vignes, Domaine Cousin-Leduc – Loire** 32.00
Fascinating biodynamic red made from the unusual Grolleau grape. Purple in colour, bold, earthy sweet berry flavours
- 561 **2007 Cerasuolo di Vittoria, COS – Sicily** 42.50
Organic unfiltered red revealing the terroir of Sicily. Notes of cherryblossom and sweet violet, clean stony fruit, vibrant finish
- 718 **2004 Madiran, Cuvée Charles de Batz, Domaine Berthoumieu – Gascony** 37.50
The native Tannat grape of Gascony is a serious proposition here. Dark red, almost black, intense curranty fruit, huge finish
- 396 **2004 Orovela, Saperavi – Georgia** 42.50
From the “cradle of wine civilization” the native Saperavi grape shows abundant black mulberry, blackberry and cherry fruit flavours. Velvety-smooth fruit backed by fantastic acidity. Try it!
- 365 **2006/7 Mas de Daumas Gassac Rouge – Languedoc** 58.00
Comprsing of various grape varieties including Cabernet Sauvignon , Cabernet Franc, Merlot, Nebbiolo to name a few, this wine has a fantastic bouquet of crushed blackberries and mulberries with smoke and leather culminating in a long, silky finish
- 355 **2000 Château Musar, Beka’a Valley – Lebanon** 60.00
Hochar’s unique wine is, fragrant, warm and mellow with cooked fruits and hints of clove and balsam

Powerful, Intense Reds...

Bin

575 **2004 Rioja Crianza, Bodegas Urbina – Spain** 32.50

*Old-fashioned tawny-hued Rioja smelling of damsons, warm vanilla and mint.
Very smooth with rich rounded fruit*

490 **2004 Château Penin, Grande Selection - Bordeaux Superieur** 46.00

*The blend here is Merlot (90%) Cabernet Sauvignon (10%), this is a harmoniously fleshy wine,
with vanilla aromas coming from the oak, mingling well with jammy red berry fruit notes*

569 **2006 Brunus, Portal del Monsant - Spain** 39.50

*Monsant, adjacent to Priorato makes great wines from old Carinena vines with some Garnacha.
This example has undertones of smoke, vanilla, forest floor and blackberry liqueur*

502 **2004 Château Segla – Margaux** 72.00

*This 2004 Margaux really is a wine to savour, with violets and cassis on the nose, it has ripe tannins and balanced
acidity. Cherries, Licorice and Raspberries can all be tasted here and build for a well rounded finish.*

SWEET WINE

Pure Nectar...

...Sweet, yes, but with lovely natural fruit flavours and delicious tangy fruit acidity.

| | | |
|-----|--|-------|
| 652 | 2005 Jurançon La Magendia de Lapeyre – Pyrenees – 37cl | 33.00 |
| 653 | 2005 Brumaire, Pacherenc du Vic Bilh, Alain Brumont– Pyrenees – 37cl | 66.00 |
| 654 | 2007 Vouvray Le Bouchet Moelleux, Domaine François Chidaine – Loire – 75cl | 36.00 |
| 655 | 1995 Riesling Auslese Graacher Himmelreich, Joseph Prum - 75cl | 36.00 |

On the Mat...Passito-Style...

...Wherein the grapes raisin on the vines in the warm autumn winds or are dried on mats.

| | | |
|-----|---|-------|
| 657 | 2003 Recioto di Soave Vigne Marogne, Tamellini – Veneto – 50cl | 64.00 |
| 658 | 2003 “A” Passerillé, Domaine Le Roc des Anges – Roussillon – 50cl | 33.50 |

Fortified and Sweet Red Wines...

...From Muscat (“a fistful of crushed grapes”) to the summer-pudding-and-mocha style Banyuls (from Grenache Noir) to a gloriously black figgy PX from southern Spain – a flavour of the Med. Check out the Tanatis, a mad port –style late harvest Madiran (Tannat grape)

| | | |
|-----|--|-------|
| 660 | 2007 Maury, Mas Amiel – Roussillon – 75cl | 47.50 |
| 661 | Pedro Ximinez Solera 1927, Alvear – Montilla-Morales – 50cl | 33.00 |
| 662 | NV Tanatis, Vin de Liqueur, Marie-Linne Barré – South West France – 50cl | 39.00 |

Noble Rot: Wines of Mist and Mellow Fruitfulness...

Late harvest wines affected by noble rot which shrivels the grapes and concentrates the sugar. From Sémillon, Sauvignon and Chenin amongst others, these golden, autumnal wines display flavours of peaches and apricots and ripe quinces with secondary notes of vanilla, caramel, grilled nuts and beeswax.

| | | |
|-----|--|--------|
| 664 | 2005 Bonnezeaux, Château de Fesles – Loire - 37.5cl | 61.00 |
| 666 | 2005 Cypres de Climens, Bernice Lurton– Barsac- 37.5cl | 55.00 |
| 667 | 1993 Tokaji 6 Puttonyos, Royal Tokaji Company – Hungary – 50cl | 101.00 |

Vins de Folie...

These are off-beat, unusual sweet wines, often the result of extraordinary weather conditions, or the fanatical dedication of the wine-grower

| | | |
|-----|---|--------|
| 670 | 2005 Beerenauslese Pinot Noir, Willi Opitz, Burgenland – Austria – 37.cl | 56.00 |
| 671 | 1997 Riesling, Selection de Grains Nobles, Bruno Sorg– Alsace - 50cl | 115.00 |
| 672 | 1998 Vin de Laurence Moelleux, Mas de Daumas Gassac – Languedoc-Roussillon – 50cl | 86.00 |
| 673 | 2005 Vin d'Autan de Robert Plageoles, Gaillac – 50cl | 78.00 |

Eiswein...

Glacial purity – grapes harvested in December (and even January) when the vineyards are swathed in snow.

| | | |
|-----|--|--------|
| 676 | 2004 Gewurtztraminer Eiswein, Neusiedlersee, Willi Opitz – Austria – 37.5cl | 80.00 |
| 677 | 1983 Sylvaner Eiswein, Dolgesheimer Schützentrütte – Reinbessen – Austria - 37.5cl | 100.00 |

HALF BOTTLES

Whites

| <i>Bin</i> | | |
|------------|--|-------|
| 683 | 2008 <i>Albarino, Abadia de San Campio, Rias Baixas – North West Spain</i> | 20.00 |
| 684 | 2007 <i>Muscadet sur lie, Domaine du Verger – Loire</i> | 14.00 |
| 687 | 2008 <i>Chablis, Domaine Colette Gros – Burgundy</i> | 22.00 |
| 686 | 2007 <i>Pouilly-Fumé “Villa Paulus”, Masson-Blondelet – Loire</i> | 22.50 |
| 688 | 2008 <i>Mas de Daumas Gassac Blanc, VdP de l’Hérault – Languedoc</i> | 37.00 |
| 690 | 2006 <i>Jurancon Sec, Clos de Lapeyre – Pyrenees</i> | 18.00 |

Reds

| <i>Bin</i> | | |
|------------|---|-------|
| 692 | 2005 <i>Madiran, Charles de Batz, Domaine Berthoumieu – Gascony</i> | 24.00 |
| 693 | 2006 <i>Bandol, Château de Pibarnon – Provence</i> | 35.00 |
| 696 | 2008 <i>Fleurie, Domaine du Calvaire de Roche-Grès – Beaujolais</i> | 21.50 |
| 703 | 2006 <i>Crozes-Hermitage, Les Pierrelles, Domaine Albert Belle – Northern Rhône</i> | 23.00 |
| 694 | 2004 <i>Château La Croix, Chantecaille, Grand Cru, St Emilion – Bordeaux</i> | 38.00 |

Danesfield House Water Menu

With our water menu, we have sourced what we believe to be some of the finest and purest waters from around the World. Covering all six continents it is quite remarkable how different the water can taste.

Europe

England

Whitehole Springs

At over 20,000 years old, Whitehole Springs are the only Tufa springs in Europe. Tufa, a Coral – like

substance, is formed from the high levels of Calcium as the water flows from deep within the ancient Mendip Hills, Somerset.

Green Credentials? Think English – sourced bottle, cap, and labels, with all profits dedicated to the preservation of the DEFRA approved seventy – four acre valley.

| | |
|-------------------|-------|
| Still (750ml) | £4.95 |
| Sparkling (750ml) | £4.95 |

Belu

The Source of Belu comes from a pristine spring in the hills of Shropshire. The beauty of Belu is that every bottle sold supports water projects throughout the world, from helping to clean the River Thames to installing water wells and pumps to a whole village such as Tamil Nadu in India. A single bottle of Belu will provide clean water to one person for one month.

| | |
|-------------------|-------|
| Still (750ml) | £4.95 |
| Sparkling (750ml) | £4.95 |

Elsenham

Elsenham Still Artesian Spring Water is rich in minerals particularly calcium, iron, low in sodium and rich in strontium, which is good for bone density. The water is decades old and bottled at source from a deep underground chalk confined aquifer, and due to its depth absolutely pure.

The aquifer has remained untouched for centuries having once been under the sea, which left behind layers of protection down to this confined chalk aquifer. This has been confirmed as being a great discovery. The confined aquifer acts as a natural filter taking decades in the process resulting in the purest water you can get. This measures 300 metres thick with enormous reserves and is able to be called artesian spring water because the water comes from underground from a confined aquifer, which is a pressurised chamber.

| | |
|-------------------|-------|
| Still (750ml) | £6.50 |
| Sparkling (750ml) | £6.50 |

Hildon (Orangery House Water)

Hildon Natural Mineral Water comes from beneath the chalk hills of the beautiful Hampshire countryside in the South of England. The water is wholesome, naturally filtered and crystal-clear.

| | |
|-------------------|-------|
| Still (750ml) | £4.45 |
| Sparkling (750ml) | £4.45 |

France

Wattwiller

Wattwiller has one of the longest pedigrees of any water. A water that is believed to have a soul, it was discovered by the Romans during their reign over the area now known as Alsace, France. It was jealously controlled by the monks of the Abbey of Murbach beginning in 735 AD. The village was called Wasserwiller – the village of water. Guarded by hundreds of thousand of hectares of protected forest land, the water rises from beneath a ten meter screen of clay.

Still (500ml) £5.50

Chateldon

Chateldon water is known as the water of Louis XIV, probably France's most famous ruler. It was transported on two mules from the Auvergne to Louis' table in the Palace of Versailles. It is this Royal seal of approval that still makes Chateldon as popular today. Naturally sparkling, Chateldon water is rich in minerals, especially calcium and carbon. The production is limited to 3 million litres per year.

Sparkling (1000ml) £5.50

Badoit

As Badoit water pushes its way up from a deep water table through a 500-metre fissure in the local granite, it surfaces with a light natural sparkle and a measure of sodium bicarbonate and fluoride, having a lightening effect on even the richest meal

Sparkling (750ml) £5.15

Evian

Every drop of Evian Natural Spring Water begins as rain and snow falling high in the pristine French Alps. This water then spends at least 15 years slowly filtering through a vast, protective aquifer deep within the mountain. The aquifer consists of glacial sand and that is what gives Evian its unique taste and mineral composition.

Still (750ml) £5.45

Perrier

One of Perrier's most distinguishing attributes is its carbonation, which comes from a naturally occurring source found deep beneath the spring. Perrier was first bottled in Vergeze, in the south of France, in 1863. Perrier continues to

Sparkling (750ml) £5.45

Italy

San Pellegrino

The town of San Pellegrino in the mountains north of Milan was first made famous by quenching the thirst of Leonardo da Vinci. S.Pellegrino's sources are three deep springs which emerge at 69.8 degrees F. The waters come from an aquifer 1,300 feet below the surface, where limestone and volcanic rocks impart unique minerals and trace elements.

Sparkling (750ml) £5.45

Sweden

Malmberg

Believed to be over 5000 years old, this beautiful Swedish water is low in salt content, with a fresh, clear taste of neutral mineral tones.

Sparkling (750ml) £6.25

Africa

South Africa

Karoo

Karoo is the market leader among the premium spring waters in South Africa. The source is situated in Paardenberg on the Weltevrede Estate. Karoo water is exceptionally pure and has an average mineral content which gives it an alkaline character.

Still (750ml)

£4.95

South Pacific

New Zealand

Antipodes

Antipodes comes to the surface from a deep aquifer and is bottled at source in Whakatane, Bay of Plenty, New Zealand.

The unique Antipodes bottle is specifically designed for restaurant dining and was designed to “compliment a table setting rather than dominate it . . . to look as pure on the outside as it in fact is on the inside”

Still (1000ml)

£8.95