

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. Pinot Noir has its own section, Bordeaux wines their own page and there are snapshots of Italy and Iberian wines.

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

A smooth, mellow and full bodied Champagne, with rich flavour of ripe pear and toasted almonds that linger on the finish.

Laurent-Perrier 12.50 60.00

Rich, dry zippy champagne with pronounced citrus aromas and firm apple crunch to the finish

Bouché Père et Fils, Rosé 13.00 60.00

This traditional yet rare method rosé Champagne shows delicate summer fruits with fine bubbles. Rosé as it should be.

WHITES...

175ml 375ml Carafe Bottle

2009 Villa Vieja Viognier 7.00 13.00 26.00

Elegant and complex floral notes and fruity aromas such as dried apricots, almonds, quince and honey.

2008 Pinot Grigio Mezza Corona, Veneto – Italy 8.00 15.00 30.00

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)

2008 Framingham Sauvignon Blanc – New Zealand 9.00 17.00 34.00

Marlborough Sauvignon with the perfect balance of green and ripe fruits: elderflower, redcurrants and passionfruit

2008 Petit Chablis, Domaine Gerard Tremblay – France 10.50 20.00 40.00

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

2008 Riesling QBA Dry, Helmut Dönnhoff – Germany 11.50 22.00 44.00

This dry Riesling has a beautiful lacy acidity and a keen mineral undertone – pure pleasure

2008 Albarino, Terras Gauda O Rosal – Spain 12.00 23.00 46.00

A brilliant blend of Albarino and Caino from Galicia. Fresh grape and apple compote flavours as well as peach kernel.

2005 Macon Fuisse, Domaine Thibert – France 12.50 24.00 48.00

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!

2002 Trebbiano d'Abruzzo, Edoardo Valentini – Abruzzo 50.00 96.00

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.

2001 Private Reserve Chardonnay, Far Niente, Napa Valley 50.00 91.00

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.

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 "Caparzino" 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

**ADAM SIMMONDS
AT DANESFIELD HOUSE**

TASTING WINES

We have selected a range of fine wines specifically to compliment Adams tasting menu. Whilst there is no exact match to any dish because flavours and textures are so subjective, we have chosen to introduce a selection of some of the more unusual and diverse wines from our cellars.

By taking a single wine with different dishes you can appreciate how the seasonings appear to change the structure, sweetness and acidity with each sip.

Philipponnat Réserve Rosée Brut

A delicious rose. Intense dried berry and cherry aromas and flavors with accents of dried flowers and mineral melding nicely with the rich texture and solid structure.

2007 Chablis, Domaine Colette Gros – Burgundy

Beautiful notes of hazelnut and hawthorn combine with a steely undercurrent of clean, intense fruit, a perfect companion to the sweetness of the Scallop.

2008 Grüner Veltliner “Hoher”, Weingut Geyerhof – Austria

A touch of peppery spice and a fine mineral aftertaste, marries well with the Foie Gras, but the richness really comes into its own with the Brill.

2007 Barbera “Ronco Malo”, Vittoria Bera – Piedmont

Wild Yeastiness crunched together with Cherries, Earth, Stones and Herbs. The Complexity of the wine works in perfect harmony with the Pheasant.

2006 Jurançon La Magendia de Lapeyre – Pyrénées

A fine example of Petit Manseng grape, spiced pear and honey are the obvious resemblances.

Fifty Five Pounds per person
A discretionary 12.5% service charge will be added
Inclusive of VAT

HALF BOTTLES

Whites

<i>2008 Albarino, Abadia de San Campio, Rias Baixas – North West Spain</i>	<i>20.00</i>
<i>2007 Muscadet sur lie, Domaine du Verger – Loire</i>	<i>14.00</i>
<i>2008 Chablis, Domaine Des Iles – Burgundy</i>	<i>22.00</i>
<i>2007 Pouilly-Fumé “Villa Paulus”, Masson-Blondelet – Loire</i>	<i>22.50</i>
<i>2008 Mas de Daumas Gassac Blanc, VdP de l’Hérault – Languedoc</i>	<i>37.00</i>

Reds

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

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. 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”.

<i>Canard Duchenne NV – Half</i>	<i>29.00</i>
<i>Philipponnat Royale Reserve</i>	<i>65.00</i>
<i>Duval-Leroy Paris Design Brut NV</i>	<i>70.00</i>
<i>Larmandier-Bernier Brut</i>	<i>75.00</i>
<i>Palmer & Co. Brut</i>	<i>65.00</i>
<i>Laurent-Perrier</i>	<i>60.00</i>
<i>Veuve Clicquot Ponsardin</i>	<i>70.00</i>

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.

<i>Alfred Gratien Brut Classique</i>	<i>60.00</i>
<i>Krug Grand Cuvée - half</i>	<i>70.00</i>

Blanc de Blancs

A small selection of Chardonnay from vineyards located mainly on the chalky slopes of the Cotes des Blancs. The vintage Philipponnat Grand Blanc has a nose of red pears whilst the palate is full of energy and striking minerality.

<i>1999 Philipponnat Grand Blancs</i>	<i>90.00</i>
<i>1997 Nicolas Feuillatte, Blanc de Blancs</i>	<i>85.00</i>
<i>1990 Deutz, Blanc de Blancs</i>	<i>200.00</i>

Pink Champagne

The prettiest champagnes made either by the saignée method from red grapes or from blending red and white wines. The Philipponnat, made in the latter fashion, is a coppery fizz expressing ample red fruits (raspberries, wild cherries) and displaying a charming vibrancy. Vigorous and rich the Ruinart Rosé is a fine, smooth and supple wine with notes of morello cherry and menthol.

<i>Philipponnat Réserve Rosée Brut</i>	80.00
<i>Ruinart Rosé</i>	85.00
<i>Laurent Perrier Rosé</i>	115.00
<i>2000 Comtes De Champagne, Taittinger</i>	195.00
<i>2000 Cristal, Louis Roederer</i>	495.00

Vintage & Prestige Cuvées

<i>1996 Palmer & Co. Brut Millesime</i>	80.00
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Alfred Gratien's Cuvée 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.

<i>NV Alfred Gratien Cuvée Paradis</i>	95.00
<i>1996 Dom Ruinart Blanc de Blancs</i>	105.00
<i>1998 Taittinger, Comtes De Champagne</i>	195.00
<i>2000 Cristal, Louis Roederer</i>	395.00

Bigger is Better - Magnums

<i>NV Ruinart Brut</i>	130.00
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WHITES

Sensations and Emotions...

To stimulate your taste buds... try a salty Manzanilla sherry from the Spanish coastal town of Sanlucar or green-tinged Picpoul from vineyards overlooking the Mediterranean or a beautiful lively lacy Riesling Kabinett with its sherbet freshness, or a pungent, fruit-laden Touraine Sauvignon from the best in the appellation! The shell-dry Muscadet and Verdicchio respectively are perfect with shellfish whilst the fragrant Petite Arvine conjures the smell of Alpine meadows – well, we can dream...

NV <i>Manzanilla Papirusa, Emilio Lustau</i>	16.95
2007 <i>Ugni Blanc-Colombard, Domaines Grassa – Côtes de Gascogne</i>	27.50
2005 <i>Wildman Chardonnay, Victoria – Australia</i>	26.00
2006 <i>Sauvignon de Touraine, Vignoble des Bois Vaudon - Loire</i>	26.00
2008 <i>Muscadet sur lie, Clos des Allées, Pierre Luneau – Loire</i>	31.50
2008 <i>Picpoul de Pinet, Château de la Mirande – Coteaux du Languedoc</i>	27.50
2008 <i>Verdicchio di Matelica, Colle Stefano – Marche</i>	27.50
2006 <i>Petite Arvine Les Cretes, Valle d'Aosta – Northern Italy</i>	43.00

Mouth-Watering Sauvignon

If you enjoy the flavour of Sancerre and Pouilly-Fumé... here's a small, crisp selection of tangy Sauvignon from around the world.

2008 Sancerre La Vigne Blanche, Domaine Henri Bourgeois – Loire	42.00
2007 Pouilly-Fume Villa Paulus, Masson-Blondelet – Loire	40.00
2006 Sauvignon de Saint-Bris Vieilles Vignes, Domaine des Temps Perdu - Burgundy	33.50
2007 Clos Henri Sauvignon Blanc, Marlborough – New Zealand	46.00

“Light Held Together By Water” – Ethereal & Delicate...

...Suggestive of cooler climates these wines seem to skate effortlessly across the palate flicking delicate jabs of acidity to all corners of the tongue. Featuring – amongst others - gossamer citrus-flecked Rieslings of crystalline purity, crisp, vital, mineral Chardonnay, zesty-slatey Terras Gauda (a unique Galician blend of Albarino, Caino and Loureira) and a fragrant mountain-meadow-fresh Blanc de Morgex from the highest vineyard in Europe (nestling beneath Mont Blanc)

2008 Blanc de Morgex et de la Salle, Valle d'Aosta – Northern Italy	37.00
2005 Frankland Estate Isolation Ridge Riesling – Western Australia	39.00
2008 Terras Gauda O Rosal, Rias Baixas – Spain	46.00
2001 Riesling Spätlese Dry, Weingut August Kessler – Rheingau	42.50
2006 Valle Isarco Sylvaner, Peter Pfliger – Alto Adige	43.50
2004 Riesling Reserve Silberbügel, Weingut Dr Unger – Austria	48.00
2002 Riesling Grand Premier Cru, Domaine Mathis Bastian – Luxembourg	33.50
2006 Michelle Richardson Waipara Riesling – New Zealand	42.00
2006 Felton Road Riesling, Central Otago – New Zealand`	49.50

“The Lost Treasures of Germany” – an Iris Ellmann selection

Meet the unpronounceables – a thrilling array of Germanic beauties ranging from the delicate fresh wines of the Mosel to the more honeyed examples of the Rheingau and the spicy styles of the Pfalz and Baden. All the wines display exemplary grace and mineral freshness; many, even the late-harvested wines, are vinified dry. Try these wines and delight your palate – it is important, after all, to “make a necessity out of virtue!”

2005 Kalkofen Riesling Deidesheim Grand Cru, Weingut-Bassermann-Jordan – Pfalz	66.00
2005 Leivener Lorentiuslay Riesling Grand Cru Dry, Weingut St Urbans-Hof – Mosel-Saar-Ruwer	83.50
2007 Riesling QbA Dry, Weingut Wittmann - Rheinbessen	35.00
2005 Weißburgunder (Pinot Blanc) Kalkgestein QbA dry, Weingut Friedrich Becker – Pfalz	42.00
2005 Jechtinger Eichert Grauer Burgunder (Pinot Gris) Kabinett dry, Weingut Bercher – Baden	35.00
2006 Chardonnay Spätlese Dry, Weingut Göttelmann – Nabe	34.50

“Earth and Stone” - Focused & Mineral...

... Wines marked by their particular terroir, be it the blue slate terraces of the Mosel, the volcanic tufa of the Loire or the limestone of Alsace. A mixture of austerity, stoniness and grippy acidity they come into their own with food. The old vines Chenin from Jacky Blot (Montlouis sec) has a firm apple bite with a whiff of dry honey. Comparable to great Vouvray. The Fiano is pure and eloquent bequeathing an array of aromas; the Roussette (sometimes known as Altesse) from Bruno Lupin is biting fresh; meanwhile, André Ostertag, who now farms “en biodynamie”, makes something exceptional from the unfashionable Sylvaner grape.

2007 Chablis, Domaine Colette Gros – Burgundy	38.00
2008 Macon-Verzé, Domaine Nicolas Maillet – Burgundy	39.50
2005 Alvarinho Auratus, Quinta do Dorado – Portugal	26.00
2005 Fiano di Avellino, Guido Marsella – Campania	38.00
2007 Montlouis sec Rémus, Taille aux Loups- Jacky Blot – Loire	46.00
2006 Riesling Gelbling, Weingut Felser – Austria	50.00
2006 Roussette de Savoie Cru Frangy, Domaine Bruno Lupin – Savoie	26.00

“Soil and Sky” - Biodynamic Whites:

The philosophy of Rudolph Steiner, developed by Maria Thun, and adopted and adapted now by so many great growers. “If vine roots are to capture the essence of their terroir, the terroir must be alive” (Nicolas Joly). These growers work according to the rhythms of nature and use natural solutions to create a living soil. It’s a painstaking process, but, to quote a supermarket tag, you can sure “taste the difference”. Manincor’s Moscato has a kind of glacial grapiness which makes it both pleasurable and serious at the same time; Chidaine’s Vouvray illustrates the quality and potential complexity of the Chenin grape; Didier Barral’s Vin de Pays is a mad mixture of the rarely seen Terret Blanc and Terret Gris grapes (the vines are nearly a hundred years old); pour a glass of Jacques Salle’s golden Silice de Quincy (Sauvignon grape) and the wine almost seems to be alive. Yes, these wines actually taste as if they are good for you.

<i>2008 Côtes-du-Rhône Village Blanc La Cadène, Domaine Chaume-Arnaud - Rhône</i>	<i>36.00</i>
<i>2007 Moscato Giallo, Manincor – Alto-Adige</i>	<i>38.50</i>
<i>2007 Vouvray “Les Argiles”, François Chidaine – Loire</i>	<i>42.50</i>
<i>2006 Côtes du Jura Chardonnay “Grandes Teppes”, Domaine Ganevat – Jura</i>	<i>55.00</i>
<i>2007 Muscadet sur lie, Terroir de Gneiss, Guy Bossard, Domaine de l’Ecu – Loire</i>	<i>29.50</i>
<i>2005 Cotes du Roussillon, Cuvée Lais, Domaine Olivier Pithon – Roussillon</i>	<i>48.00</i>
<i>2005 Vin de Pays de l’Hérault Blanc, Domaine Leon Barral – Languedoc</i>	<i>39.50</i>
<i>2004 Riesling Muenchberg Grand Cru, Domaine André Ostertag – Alsace</i>	<i>63.00</i>
<i>2001 Clos St Hune, Riesling, Trimbach – Alsace</i>	<i>205.00</i>

“Luscious Clusters of the Vine” – The Aromatics

...Ripe, expressive and full-flavoured exhibiting honeyed aromas. From the golden peach and honeydew wines of Alsace to the Viognier grape, simultaneously floral (honeysuckle) and laden with rich autumnal orchard fruit to the beeswax-and-spice Roussanne and Grenache wines of the Med – and California. Try Greco di Tufo, its golden plum fruit cut by smoky minerality, the surprisingly rich and floral Corsican Clos Culombu from the Vermentinu grape, or the funky Vinnac, a dazzling orange-flower-scented blend of Ribolla Gialla (native to Friuli) Malvasia and Riesling grapes. The Kerner grown high up in the Dolomites is rich and spicy; Tamellini’s jaunty Soave is positively tropical, whilst the Jurançon from 100% Gros Manseng displays exhilarating ripe citrus flavours. The Roc des Anges (rock of angels) made from the local Catalan Grenache Gris and Macabeu grapes combines luscious waxy fruit with a firm undertow of minerals.

2008 Jurançon sec, Domaine Castera – Pyrenees	30.00
2008 Soave Superiore, Tamellini – Veneto	35.00
2007 VdP des Pyrenees-Orientales, Domaine Roc des Anges – Southern France	42.50
2004 Muscat Ottenel Trocken – Willi Opitz – Austria	43.00
2007 La Rosine Viognier, VdP, Michel & Stéphane Ogier	43.50
2008 Mas de Danmas Gassac Blanc, VdP de l’Hérault – Languedoc	65.00
2008 Domaine de l’Hortus Grand Cuvée Blanc – Languedoc	43.00
2002 Riesling Grand Cru “Geisberg”, André Kientzler – Alsace	66.00
2005 Where Dreams...Sylvio Jerman – Friuli – Venezia – Giulia	59.00
2004 Gewurtztraminer, Cote de Rouffach, Rene Mure – Alsace	43.00
2006 Kerner, Tenuta Köfererhof, Valle Isarco – Alto-Adige	44.00
2005 Greco di Tufo Cru Cicogna, Benito Ferrara – Campania	40.50
2004 Condrieu Clos Boucher, Delas – Rhône	71.50
2005 Condrieu “les Chailles de l’Enfer”, Georges Vernay – Rhone	101.00
2007 Clos Culombu, Vin de Corse, Calvi – Corsica	33.50
2004 Pinot Bianco, Vinnaioli Jermann – Friuli-Venezie-Giulia	43.00
2001 Muscat ‘Clos des Capucins’ Domaine Weinbach – Alsace	54.00

Rare Gems - Traditional Styles, Forgotten Grapes ...

Vin Jaune from Jura is very singular; the nose is striking - suggestive of fenugreek and cumin – whilst the palate is redolent of walnut, vanilla and caramel. The noble Savagnin grape that makes Vin Jaune also appears in a less intense but equally compelling form in the wine from the Caveau de Bacchus and in the astonishing complex organic Arbois Pupillin from Domaine Overnoy where it is blended with Chardonnay. This wine is totally unsulphured. A wine of the mountains the Gringet has beacon-bright, crystalline citrus fruit. This grape has virtually disappeared from the map; Domaine Belluard is the last estate to commercialise it. The Minervois Blanc is made primarily from Grenache Gris. Originally the intention was to make rosé, but the wine ended up as a powerful, exotic white! From the Slovenian border two fascinating wines: Vitovska, a variety that flourishes on the barren limestone karsts around Trieste and Trebez by Dario Princic, a blend of Sauvignon, Chardonnay and Pinot Grigio, which has an amazing orange-rose colour (the result of extended skin maceration), and is bone-dry with a hint of dried grape-skin and suggestion of butterscotch. 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. The Savennières, aged in large old barrels, is very traditional in style, with developed truffle and sherry aromas. Biancolella is native to the island of Ischia in the Bay of Naples; a dry wine which is the perfect seafood accompaniment. White Nuits-St-Georges is not a misprint. Such a thing exists; it is actually made from a mutation of the Pinot Noir vines (rather than Chardonnay) and is both intriguing and delicious. Finally, Vecchio Samperi, a very traditional dry Marsala aged solera-fashion in a mixture of chestnut and oak barrels. Truly exceptional – a taste sensation.

2000 Savennières-Roche aux Moines, Domaine aux Moines – Loire	36.50
2006 Gringet Les Alpes, Vin de Savoie, Domaine Belluard – Haut-Savoie	36.00
2005 Biancolella Vigna Frassitelli, Casa d'Ambra – Ischia	39.00
2002 Savagnin, Reserve de Caveau, Caveau de Bacchus – Arbois	47.00
2007 Sancerre Blanc “Akmenine”, Domaine Sébastien Riffault – Loire	52.50
2006 Minervois Blanc L’Inattendu, Clos du Gravillas – Languedoc	43.00
2003 Vino Bianco Trebez, Dario Princic – Friuli	55.00
2005 Vitovska, Benjamin Zidarich – Friuli	56.00
1999 Château Musar Blanc, Gaston Hochar, Beka’a Valley – Lebanon	48.00
1999 Vin Jaune, Domaine Daniel Dugois – Arbois – 62cl	73.50
2006 Ondenc sec, Domaines Robert & Bernard Plageoles – Gaillac	30.50
1999 Arbois Pupillin Blanc, Domaine Overnoy – Jura	69.00
NV Vecchio Samperi Ventennale, Marco de Bartoli – Sicily – 50cl	76.00
2006 Nuits St. Georges 1er Cru Les Terres Blanches, Michelle & Patrice Rion	100.00

On the Lees - Opulent and Mouthfilling...

Luc de Conti's organic Bergerac from Sémillon and Muscadelle is lanolin smooth with lovely cashew nut flavours.

Taste Muscadet with a difference in Le Clos de Noelles; these are old vines grown on some of the most favourable terroir in the region and the wine is aged for a minimum 24 months on the yeast lees. This qualifies the wine for "Cru Communale", effectively a premier cru in Muscadet, and one to make many a Chablis weep with envy. Bourgeois's Sancerre d'Antan is from 70 year old biodynamically-farmed vines; the wine is aged in old barrels sur lie before release. Antoine Foucault makes the wines at Domaine du Collier; another vigneron who works biodynamically he produces a Saumur Blanc, from 80 year old Chenin vines, that tastes uncannily like Grand Cru Burgundy!

2007 Bergerac Blanc, Cuvée des Conti, Château Tour des Gendres – South West France	32.50
2006 Sancerre Cuvée d'Antan, Domaine Henri Bourgeois – Loire	69.00
2004 Muscadet Sur Lie, Le Clos de Noelles, Cru Communale –Loire	41.50
2004 Saumur Blanc La Charpenterie, Domaine du Collier – Loire	65.00
1998 Château De Fienzal, Pessac-Leognan – Bordeaux	66.00

Equilibrium - Fruit and Oak...

Oak used in fermentation or maturation can either be seamlessly integrated or applied creatively to confer rich vanillary flavours. These wines have the fruit and/or minerality to support its use. Malvasia is at its best in Friuli; this wine is aged in huge barrels called Holbar – it is floral with notes of honey and marzipan. The Saumur Insolite is exceptionally pure and restrained; the oak is beautifully integrated and gives the wine a spicy lift.

2005 Saumur Blanc L'Insolite, Domaine des Roches-Neuves – Loire	44.00
2004 Malvasia Istriana, Marega, Collio – North East Italy	40.50
2005 Chablis 1er Cru Vaillons, Domaine Billaud-Simon – Burgundy	56.50
2006 Giaconda Nantua Les Deux, Victoria – Australia	85.00
2005 Rully Deux Montille, Burgundy – France	54.00

***The Old and the New - Chardonnay and Grüner Veltliner...
Unoaked/Lightly Oaked...***

Elegant, pure wines, truly expressive of the grape and the "terroir"

2008 Grüner Veltliner Hober Rain, Weingut Geyerbhof – Austria	38.00
2005 Grüner Veltliner Achleiten Smaragd, Weingut Prager, Wachau – Austria	69.50
2006 Chardonnay, Domaine Les Pénitents, Coteaux Charitois – Loire	29.50
2005 Saint-Véran Les Cras, Domaine Roger Lassarat – Burgundy	51.00
1998 Pernand Vergelesses, Domaine Rollin – Burgundy	57.00
1995 Santenay Blanc 1er Cru "Beaurepaire", Domaine Remoissenet	70.00
2006 EQ Chardonnay, Matetic Vineyards – Chile	36.50
2006 Cevaro Della Sala, Antinori, Umbria – Italy	80.00
2002 Meursault les Clous Cuvee Speciale, Patrick Javillier – Burgundy	121.00

Rich, Spicy, Structured...

The Gruner Veltliners are made in a texturally riper style, balanced, nevertheless, by extremely fine minerality and apple-fresh acidity. The Chardonnays range in style from the buttery, toasty, nutty Meursaults to the more restrained, steely Pulignys & Chassagnes.

2006 Grüner Veltliner Ried Lamm, Schloss Gobelsberg, Kamptal, Austria	71.00
2004 Heitz Cellar Chardonnay, Napa Valley – California	47.00
2004 Au Bon Climat Sandford & Benedict Chardonnay, Santa Barbara – California	66.00
2007 Pouilly-Fuisse Non-Filtré, Domaine Thibert – Burgundy	56.00
2005 Brewer-Clifton Sweeney Canyon Chardonnay, Santa Barbara – California	96.00
2004 Ridge Vineyards, Santa Cruz Mountains – California	43.00
2003 Art Series, Leevin Estate, Margeret River, - Western Australia	71.00
2007 Meursault "Clos du Cromin", Chateau Genot Boulanger	98.00

Grand Whites For Grand Occasions

Valentini's Trebbiano is unique, made from a clone of Trebbiano that has now virtually completely disappeared. This is one of the most highly sought after whites in Italy and almost impossible to buy elsewhere in the world. Must be carafed. Sancerre Le Chene Saint-Etienne is an extraordinary wine. Once upon a time, o best beloved, a great oak was planted in what would become the National Forest of Saint-Palais near Bourges. As the centuries passed it grew bigger and stronger and one day became the eldest and most majestic of a line of great oaks that were used to build the frame of the Saint-Etienne cathedral in Bourges. Located at the crossroads of telluric forces (yes, this was a feng shui oak tree), legend has it that Sully, King Charles V and Agnès Sorel came to rest at the foot of this great oak and many others since used it as a place of assignation. But in 1993 a violent storm struck down the 433 year-old tree. In the subsequent auction the Bourgeois family outbid interested buyers from around the world to preserve this piece of local culture and to renew it by crafting it into barrels in which they placed the fruit of their most cherished Sauvignon. Anthologia is a stunning Sauvignon (with a hint of Muscadelle) made only in exceptional vintages. Another wine that merits the carafe and a good deal of consideration. The Provignage, made from the rare Romorantin grape, comes from 160 year old vines. The production of this wine is numbered in dozens of bottles rather than cases.

2002 Trebbiano d'Abruzzo, Edoardo Valentini – Abruzzo	96.00
2005 Corton-Charlemagne Grand Cru, Patrick Javillier – Burgundy	181.00
2004 Riesling Smaragd Singerriedel, Weingut, Franz Hirtzberger – Austria	131.00
2000 Sancerre Le Chene Saint-Etienne, Domaine Henri Bourgeois – Loire	108.50
2005 Moulin des Dames Blanc “Anthologia”, Luc de Conti – Bergerac	146.00
1987 Bâtard-Montrachet Grand Cru, Domaine Ramonet – Burgundy	345.00
1998 Bâtard-Montrachet Grand Cru, Domaine Etienne Sauzet – Burgundy	396.00
2005 Provignage (Romorantin), Domaine Henry Marionnet – Loire	82.00
2002 Meursault, Domaine des Comtes Lafon - Burgundy	145.00
2001 Private Reserve Chardonnay, Far Niente, Napa Valley	91.00
2000 Puligny Montrachet 1er Cru Champgains Domaine des Comtes Lafon - Burgundy	245.00
1979 Château Ygrec, Lur Saluces – Bordeaux	325.00

ROSÉ

“A Rosé by any other name...”

A selection that epitomises the idea of summer, a brief stepping stone to the dark side, the Tamary is classic Provençal style pink wine: very pale with jasmine and red berry fruit permeated by garrigue scents. The Bandol from La Suffrene with plenty of Mouverdre and the idiosyncratically-named.

<i>2008 Domaine de Tamary Rosé, Cuvée Elegance , Cotes de Provence – France</i>	<i>32.00</i>
<i>2008 Sancerre Rosé, Les Baromes, Henri Bourgeois – France</i>	<i>37.50</i>
<i>2008 Bandol Rosé, Domaine La Suffrene, Provence – France</i>	<i>46.00</i>

REDS

“A Swig of the Friand” - Fresh, Youthful, Juicy Reds...

*...Vibrant and full of fruit these reds express the pleasure of drinking young wines. The Gamay Vinifera is, unusually, from French root-stock and has great depth. The graceful Cabernet Franc with its *sapid, peppery persona* is present in the delicious Saumur-Champigny. Some jolly decent cru Beaujolais is always fun to glug, but seekers of the *recondite* will gravitate towards the Freisa, a pale, almost pink wine from Piedmont with refreshing acidity. This wine demands to be served chilled.*

<i>2008 Solar de Urbezo Vinas Viejas, Carinena – Spain</i>	<i>28.00</i>
<i>2007 Fleurie, Domaine de la Madone - Beaujolais</i>	<i>34.00</i>
<i>2006 Bourgogne Rouge, Domaine Hersztyn – Burgundy</i>	<i>45.00</i>
<i>2006 Freisa d’Asti, Giacomo Borgogno – Piedmont</i>	<i>31.00</i>
<i>2006 Sancerre Rouge, Domaine Henri Bourgeois</i>	<i>33.50</i>
<i>2005 Saumur-Champigny, Château de Villeneuve – Loire</i>	<i>45.00</i>
<i>2007 Gamay “Vinifera”, Domaine Henry Marionnet – Loire</i>	<i>40.00</i>

“The Blood of the Soil” - The Taste of Terroir...

...Rustic, sanguine, almost medicinal – these are supremely digestible reds. Not heavy, but marked by fresh acidity these wines are perfect with stews and slow roasted meats. Many of them come from the south-west corner of France: inky Cahors (Malbec grape), grippy Buzet and floral Fronton (Négrette blended with Syrah as well as truly offbeat reds such as Marcillac and the Entraygues (both from Fer Servadou) which are like drinking the blood of the soil. The Terrano, a variant of the Refosco, is so rich in minerals (iron) that doctors in Slovenia used to prescribe to help with digestion. Two stunning wines (transcending the notionally humble view of the Gamay grape) from Beaujolais, both from old vines and both made virtually without the addition of sulphur: Jean-Claude Lapalu’s Brouilly and Jean Foillard’s Morgon. Trousseau is a delicious oddity from the region of Jura in eastern France. Bearded Lucien Aviet who makes the wine calls himself “Bacchus”. Drink this unusual, musky red with a sacrificial goat – or otherwise!

2008 Marcillac “Lo Sang del Pais”, Domaine du Cros – South West France	28.50
2007 Morgon, Côte du Py, Domaine Jean Foillard – Beaujolais	51.00
2005 Terrano, Benjamin Zidarich – Friuli	56.00
2005 Bourgueil “Les Vingt Lieux Dits”, Domaine Bel-Air - Loire	28.50
2001 Buzet, Domaine du Pech – South West France	26.00
2005 Saint-Nicolas de Bourgueil “Graviers”, Domaine Yannick Amirault – Loire	34.50
2002 Trousseau, “Cuvée des Géologues”, Caveau de Bacchus, Lucien Aviet – Arbois	29.50

Pure Varietal - The Expression of Grape...

...The single varietal, beautifully realised

From Aglianico to Zinfandel...

2004 Aglianico Contado, Di Majo Norante – Molise	29.50
2003 Barbera d'Alba 'Campass', Cigliuti – Piedmont	50.00
2003 Carignan - Rendez-Vous du Soleil, Clos du Gravillas – Languedoc	34.50
1999 Cabernet Sauvignon Heitz Cellar – Napa Valley	76.00
2006 Gamay - Moulin-à-Vent vieilles vignes, Domaine Gay-Coperet – Beaujolais	36 .00
2007 Merlot , Domaine de Moulines – VdP de l'Herault	26.00
2005 Ceregio Sangiovese di Romagna, Zerbina – Emilia-Romagna	26.00
2007 Syrah – Vin Manent - Argentina	32.50
2004 Dry Creek Valley, Zinfandel , Nalle Cellars, Sonoma – California	69.00

“The Flavour of the Garrigue” - Herbs and Spice

...The forest and the sun-roasted garrigue extend from the Roussillon to Rhône and Provence impressing these robust, hearty wines with aromatic herbal and spicy flavours. The Minervois and Corbières feature 100 year old + Carignan vines, the traditional Languedoc variety; the Rhône wines exhibit wonderful savoury warmth from Grenache (southern Rhône) or floral notes and intense spiciness from Syrah (northern Rhône).

<i>2005 Corbières Classique, Château Ollioux-Romanis – Languedoc*</i>	<i>30.00</i>
<i>2006 Crozes Hermitage, Les Pireles, Albert Belle – Rhône</i>	<i>38.00</i>
<i>2006 Côtes du Rhône “Bouquet des Garrigues”, Clos du Caillou – Rhône</i>	<i>33.50</i>
<i>2003 Côte-Rotie, Domaine Clusel Roche – Rhône</i>	<i>69.00</i>
<i>2003 Côte-Rotie, Seigneur de Maugiron - Delas – Rhône</i>	<i>70.00</i>
<i>2004 Côte-Rotie, Rene Rostaing – Rhone</i>	<i>78.50</i>
<i>2002 Corbières, L’Enclos Domaine Des 2 Anes – Languedoc</i>	<i>30.00</i>
<i>2002 Le Cigar Volante, Bonny Doon, Santa Cruz – California</i>	<i>60.00</i>
<i>2004 Cornas Empreintes, Eric and Joel Durand – Rhone</i>	<i>51.00</i>
<i>2005 Mas de Daumas Gassac Rouge, Vin de Pays de l’Hérault – Languedoc</i>	<i>58.00</i>
<i>1999 Lytton Springs, Ridge Vineyards, – California</i>	<i>59.00</i>

“The Soil and the Sky” - Biodynamic Reds

...Biodynamics is a prescient, intuitive and intelligent form of farming that posits respect for the environment at the centre of its philosophy. Is biodynamic wine better? Perhaps this is not the question we should be asking:

“Avant d’être bon, un vin doit être vrai”; in other words a wine should ultimately be true to itself – this is the “morality of terroir.” Biodynamic viticulture is the ultimate endeavour to realise terroir. The Faugères Jadis is a wild gamey blend of old Carignan, Syrah and a dollop of Grenache. Mas Hauvette conjures what Sybille Bedford memorably described in Jigsaw as: “the sun-baked, cicada-loud, ageless country of scrub and terraced hills... the archetypal Mediterranean landscape of rock & olive, wild thyme, vineyards, light”. The Grolleau from Anjou is made by Olivier Cousin who works the land by horse. Purple in colour, it is delightfully soft and juicy. Macchiona is from Barbera and Bonarda; it tastes positively meaty with raunchy wild berry aromas culminating in a savoury-sour finish. Some of the wines are muscular: the Frog’s Leap Zin and the Vacqueyras La Monardière, others such as the Sierra du Sud from Gramenon and the Chianti Classico Caparzano are marvellously elegant and pure.

2006 Clos du Gravillas, Vous-en-Voulez-en Voilà – Languedoc	34.00
2004 Chianti Classico “Caparzano” Riserva, Tenuta Caparso – Tuscany	54.00
2007 Vacqueyras les Deux Monardes, La Monardière - Rhône	39.00
2005 Châteauneuf-du-Pape, Domaine de Marcoux - Rhône	78.00
2006 Côtes du Rhône Sierra du Sud, Domaine Gramenon – Rhône	38.50
2003 Saint-Chinian “Les Schistes”, Domaine Borie La Vitarele – Languedoc	28.50
2007 Barbera “Ronco Malo”, Vittoria Bera – Piedmont	40.00
2002 Mas Hauvette, Coteaux de Beaux – Provence	55.00
2003 Macchiona, La Stoppa - Emilia-Romagna	50.00
2005 Pic Saint Loup, Domaine de L’Hortus – Coteaux du Languedoc	53.00
2002 Moulin des Dames Rouge, Luc de Conti – Bergerac	49.00
2004 Côtes du Roussillon Rouge, Saturne, Domaine Olivier Pithon – Roussillon	46.00
2004 Irouléguy Rouge “Cuvée Haitza”, Domaine Arretxea – Pyrenees	45.50

Rare Gems - Traditional Styles, Forgotten Grapes

...Although there are thousands of grape varieties some have become less fashionable to the point of virtual extinction. Alicante, a teinturier grape was traditionally used to add colour to blends; the juice of the grape is itself red, the colour of wine deepest purple. Pupillin in the Jura proudly announces that it is the “world capital of the Ploussard grape”. This delicious organic wine aged in century old barrels is completely unsulphured. A taste bud sensation! Le Pradel from the Hérault region of the Languedoc is 100% Cinsault. Peppery slightly “confit” fruit nose (notes too of violets, caramelised orange and olive) and palate of prunes, figs, and “fruits rouges”, unusual and very individual in style. A wine to bring a smile to “les babines”. For those of you with Georgia on their minds (the oldest wine civilisation, arguably) try the densely coloured and richly flavoured Orovela made from the ancient inky dark Saperavi grape. Bernard Renucci’s Vin de Corse features the Niellucio grape (a variant of Sangiovese) and Sciaccarello, a native Corsican variety. Fumin is an Alpine peculiarity; this version is simultaneously robust yet beautifully fresh.

2004 Orovela, Saperavi – Georgia	42.50
2003 Ridge, Santa Cruz - California	
2005 Vin de Corse Calvi Rouge, Bernard Renucci – Corsica	38.50
2005 Lagolva de Cima Alfrocheira, Ribatejo – Portugal	44.00
1995 Rotschekel, Willi Opitz – Austria	43.00
2004 Fumin, Cantina di Barro, Valle d’Aosta – Northern Italy	39.50
2004 “Le Pradel”, Domaine Terrasses d’Elise – Languedoc	44.00
2005 Alicante, Domaine Ollieux-Romanis – Languedoc	29.50
2004 Bercher (Baden) - Limberg IV (Cuvee of Cab Sauv, Merlot, Pinot Noir, Lemberger)	59.00
2004 Mauzac Noir, Gaillac, Domaines Bernard & Robert Plageoles – South West France	26.00

Inky-dark, Intense, Concentrated Reds – “Purple-Stained Mouth...”

... Opaque, densely-structured reds with firm tannins to mull over with rich meat and game dishes. The Cahors “Le Cèdre” and Madiran “Charles de Batz”, from 100% Malbec and old vines Tannat respectively, are fierce and brooding, their tannic power allied to superb sweet fruit and sensible oaking. Thierry Germain’s Saumur-Champigny from biodynamic low-yielding wines is sumptuous; difficult to imagine that Cabernet Franc could be this intense. Granato, from the Teroldego grape, is packed with black fruit, but is still marked that typical refreshing rasping edge. Finisterre, from the Maremma in Tuscany, is a delicious blend of the purple-robed Alicante grape with Syrah. The Bandol from Suffrène is a mixture of Mourvèdre, Carignan and Cinsault, a fierce, wild, meaty red.

2006 Syrah, Domaine des Vigneaux, Coteaux de l’Ardèche – Rhône	29.50
2003 Les Aurelienes, Domaine des Triennes – Vin de Pays du Var	33.00
2005 Bandol Rouge, Domaine La Suffrène – Provence*	45.00
1999 Teroldego, Marion Campadelli - Veneto	41.00
2002 Carignan/Syrah, The Observatory, Tom Lubbe – South Africa	58.50
2004 Finisterre, Poggio Argentiera, Maremma – Tuscany	65.00
2003 Altimus, Michel Torino, Cafayette – Argentina (Malbec, Merlot, Cab Sauv)	67.00
2004 Warner Vineyard Shiraz, Giaconda, Beachworth, Barossa Valley – South Australia	71.00
2002 Le Cèdre, Château du Cèdre – South West France	68.00
2005 Saumur-Champigny, Cuvée Marginale, Domaine des Roches-Neuves – Loire	55.00
2005 Severn Acre Shiraz, Greenock Creek, Barossa Valley – South Australia	99.00

Sensual Pinot Noir

Its flavours, they're just the most haunting and brilliant and thrilling and subtle and... ancient on the planet (Sideways)

Primary, Fruity...

...The pleasure of recognition, the aromas of violets and sweet berries, the silky texture in the mouth...

2005 Pinot Noir "Cuvée Z", Domaine Ganevat – Côtes du Jura (unsulphured)	56.00
2008 Pinot Noir, Domaine de Bachellery – France	28.00
2007 Mathis Bastian Pinot Noir – Luxembourg	42.50
2008 Macon Cruzille, Clos des Vignes du Maynes – Burgundy	50.00
2007 Vin d'Alsace Pinot Noir « vin biologique vinifié sans soufre », Pierre Frick – Alsace	55.00
2006 Sokol Blosser Dundee Hills Pinot Noir, Oregon – USA	66.00

Heady, Hedonistic...

...Exotic, sensual Pinot with secondary aromatics, full-flavoured, powerful, challenging and rewarding

2005 Nuits-St-Georges 1er cru Clos des Argillières, Patrice and Michel Rion – Burgundy	116.00
2003 Südtiroler Blauburgunder Reserve, Bruno Gottardi – Alto-Adige	68.50
2002 Au Bon Climat Pinot Noir Isabelle Morgan, Sandford & Benedict, Santa Barbara – California	96.00
2003 Murdoch James Fraser Block Pinot Noir, Martinborough – New Zealand	61.00
2002 Vosne-Romanée, Millésime, Patrice Rion – Burgundy	84.00
2004 Vosne-Romanée Clos des Réas, Domaine Michel Gros	90.00
2001 Focara, Pinot Nero Riserva, Colli Pesaresi, Mancini – Italy	62.00
2002 Morey Saint-Denis, Domaine Dujac – Burgundy	76.00
2001 Dornfelder, Weingut Deutzerhof, Abr – Germany	51.00
2003 Cuvée Max Spätburgunder, Weingut August Kessler - Rheingau	80.50
2004 Spätburgunder Rotwein Selection QbA dry, Franz Keller – Baden	54.50
2004 Mimus Spätburgunder QbA dry, Dr Heger - Baden	70.00
2001 Echezeaux Grand Cru, Domaine René Engel – Burgundy	155.00
1994 Volnay 1er Cru, Clos Des Chêmes, Domaine Michel Lefarge – Burgundy	120.00

...From the mercurial charms of Pinot and Burgundy to the structured elegance and nuance of Bordeaux. “As Burgundy appeals to the sensualist, so does Bordeaux to the aesthete” (Hugh Johnson)

Classic Bordeaux & Bordeaux style

Small Chateaux and Everyday Bordeaux

<i>2002 Château Trebiac – Graves</i>	<i>35.00</i>
<i>2002 Château Peyredouille – 1ere Cotes de Blaye</i>	<i>38.00</i>
<i>1999 Domaine des Gourdins – Saint Emilion</i>	<i>42.00</i>
<i>1997 Château Lanessan – Haut Medoc</i>	<i>45.00</i>
<i>2005 Château La Claymore - Lussac Saint-Emilion</i>	<i>41.00</i>
<i>2000 Château Tour St Bonnet, Cru Bourgeois – Haut Medoc</i>	<i>40.00</i>
<i>2004 Château Penin, Grande Selection - Bordeaux Superieur</i>	<i>46.00</i>

Serious & Cru Classé Bordeaux

<i>2001 Château Poujeaux - Moulis-en-Médoc</i>	<i>65.00</i>
<i>2004 Château La Croix Chantecaille – Saint Emilion Grand Cru</i>	<i>50.00</i>
<i>2000 Château Meyney – Saint-Estèphe</i>	<i>75.00</i>
<i>2004 Château Segla – Margaux</i>	<i>72.00</i>
<i>2002 Cos D'estournel - Saint-Estèphe</i>	<i>150.00</i>
<i>1997 Sarget de Gruaud-Larose – Saint-Julian</i>	<i>95.00</i>
<i>1998 Château de Fieuzal Grand cru classé – Pessac-Leognan</i>	<i>80.50</i>
<i>1995 Château Certan, Certan de May – Pomerol</i>	<i>125.00</i>

Cabernet, Merlot and blends from around the world

<i>2003 Tokara Red (Merlot, Cabernet & Petit Verdot), Stellenbosch – South Africa</i>	<i>63.50</i>
<i>1999 Bianco Rovere Merlot, Trentino – Switzerland</i>	<i>57.00</i>
<i>2000 Enate Reserva, Cabernet Sauvignon, Somontano – Spain</i>	<i>38.00</i>
<i>1996 Cava Fragon, Cabernet Sauvignon – Greece</i>	<i>43.00</i>
<i>2006 Raats Cabernet Franc, Malmesbury – South Africa</i>	<i>52.00</i>
<i>2003/4 Ciel de Cheval, Andrew Will Winery - Washington State</i>	<i>80.00</i>
<i>2003 Hut Block Cabernet Sauvignon, Richard Hamilton, McLaren Vale – Australia</i>	<i>36.00</i>
<i>2004 Pulenta Estate Gran Corte, Mendoza – Argentina</i>	<i>39.00</i>
<i>2002 Cheval Des Andes, Vistalba, Mendoza – Argentina</i>	<i>53.00</i>
<i>2004 Leconsfield Cabernet Sauvignon, Coonawarra – Australia</i>	<i>45.00</i>
<i>1999 James Irvine Grand Merlot, Eden Valley – South Australia</i>	<i>95.00</i>
<i>2003 Michel Torino Cabernet Sauvignon Reserva, Don David, Cafayete Valley – Argentina</i>	<i>37.00</i>

A Quick Tour of Italy...

...a country of diversity and contrasts; oenologically-speaking many countries in one. Begin in the heart of the Dolomites with Elisabetta Foradori's tasty herb-flecked blackcurrant-fresh Teroldego. Sottimano's Barbaresco is benchmark Nebbiolo: well-developed with complex berry fruit, tobacco and violets. The reds from Friuli are as interesting as the whites: the Sacrisassi yokes together the native Schioppettino and Refosco – here be raspberries and bitter red cherries in abundance. Bressan makes a pure Schioppettino – and very fine it is too. Chianti Classico from Le Boncie is all about perfume and balance rather than power and oak. Lonardo's Taurasi features the Aglianico grape harvested in late October on volcanic soils. A rich wine yet exhibiting fine balance. The organic Primitivo from Fatalone from old bush vines displays intriguing flavours of dried herbs, wood-smoke and marzipan. Cerasuolo is a traditional Sicilian aromatic blend of Frappato and Nero d'Avola: think cherry-blossom, violets and raspberries. Faro is one of the most famous red wines of Sicily; this is the Nerello Mascalese grape at its most complex.

2003 Valle d'Aosta Torrette, Les Cretes – Valle d'Aosta	33.00
2000 Gattinara Vigneto San Francesco, Antoniolo – Piedmont	73.00
1999 Barbaresco, Vigneto Bricch Ronchi, Albino Rocca – Piedmont	65.00
1994 Barbera d'Asti, Stradivario Bava – Piedmont	86.00
1999 Valpolicella Classico Superiore, Luitarcelli Giuseppe – Verona	95.00
2004 Sacrisassi Rosso, Le Due Terre – Friuli	56.00
2003 Schioppettino, Bressan – Friuli	52.00
2004 Perlato del Bosco, Tua Rita – Tuscany	49.00
2005 Chianti Classico Le Trame, Podere Le Boncie – Tuscany	66.00
2004 Il Bruciato, Tenuta Guado Al Tasso – Tuscany	49.50
2001 Marziano Ravenna Rosso IGT, Zerbina – Emilia-Romagna	56.00
2001 Taurasi, Enza Lonardo – Campania	69.00
2003 Primitivo Gioia Del Colle Riserva, Fatalone – Puglia	39.00
2004 Rosso Conero, Fattoria San Lorenzo – Marche	37.00
2004 Primitivo Di Manduria, Archidamo - Puglia	36.00
2007 Cerasuolo di Vittoria, COS – Sicily	42.50
2004 Censo (Nero d'Avola), Censo, Alcamo – Sicily	48.50

From the Pyrenees to Portugal - Iberian Reds

...Look for the exotic Monastrell (Mourvèdre) grape in Jumilla and Yecla, Tempranillo in the particularly fine wines from Ribera del Duero, powerful Bobal from Utiel Requena and peppery-savoury Mencia from Bierzo. The Portuguese wines are fascinating: try the smooth Douro red from Tinta Barocca and Touriga Franca.

Spain

2006 Brunus, Portal del Monsant	39.50
2003 Mas d'en Català, Crianza, Priorat	41.00
2003 Clos Mogador, René Barbier, Priorat	91.00
2007 Altos de la Hoya, DO Jumilla	31.00
1998 Pie Franco, Monastrell, Casa Castillo - Jumilla	50.00
2002 Casa de la Urmita, Jumilla	91.00
2004 Rioja Crianza, Bodegas Urbina	32.50
2005 PQ Palacio Quemado – Estramadura	29.50
2004 Dominio de Atauta – Ribera del Duero	58.00
2004 Page di Carraovejas Crianza – Ribera del Duero	65.00
2003 Alion, Bodegas y Vinedos– Ribera del Duero	68.00
2003 Paciencia, Bernard Magrez, Toro	41.00
2003 Pintia, Bodegas Pintia – Toro	67.00
2004 Valuille, Bierzo	66.00

Portugal

2003 Quinta das Teicadeiras Reserva, Douro – Portugal	61.00
2003 Xisto, Roquette e Cazes, Douro	53.00
2005 Lokal Silex, Filipa Pato, Beiras – Portugal	68.50

Meditation Wines - Pause, Sip and Reflect...

A mixture of older vintages and wines that should tarry in the decanter, in your mouth and in your memory. Paolo Bea's beautiful organic wines hark back to a viticultural tradition of 500 years. This is the glory of the Sagrantino grape with its bitter fruit and brilliant acidity. The Brunello di Montalcino from Manfredi is a glorious version of this hyped wine. Hailing from a tiny biodynamically farmed estate it tastes of the earth. The small enclave of Valle d'Aosta sits atop of Italy 'neath snow-capped Alps. The remarkable Torrette Superiore comes from old vines from a tiny vineyard on Monte Torrette and is blend of various local varieties but mainly a strongly-flavoured grape called Petit Rouge. Château de Pibarnon is one of the leading estates in Bandol; this Mourvèdre rich wine exudes class. XL from Château Montus sees at least four years in new oak barrels. An astonishingly purple wine with massive fruit and tannin yes, mean, moody and magnificent.

<i>2001 Brunello di Montalcino, Il Paradiso di Manfredi – Tuscany</i>	<i>110.00</i>
<i>2001 Sagrantino di Montefalco, Paolo Bea – Umbria</i>	<i>91.00</i>
<i>1998 Bandol, Château de Pibarnon – Provence</i>	<i>76.00</i>
<i>1994 Mas de Daumas Gassac Rouge – Vin de Pays de l'Hérault</i>	<i>96.00</i>
<i>1995 Madiran Cuvée XL, Château Montus – Gascony</i>	<i>143.50</i>
<i>1994 Cepparello Isole & Olena – Tuscany</i>	<i>141.00</i>
<i>2005 Tignanello, Antinori – Tuscany</i>	<i>100.00</i>
<i>2004 Torrette Superiore Vigni di Torrette, Cantina di Barro – Valle d'Aosta</i>	<i>74.00</i>
<i>2003 Amarone della Valpolicella, Corte Sant' Alda – Veneto</i>	<i>120.00</i>
<i>1978 Volnay Santenots, Remoissenet – Burgundy</i>	<i>146.00</i>

In The Cellar – Grand Reds For Grand Occasions

The best of the best.

<i>1992 Richbourg, Mongneard Mugneret – Burgundy</i>	<i>415.00</i>
<i>1979 Hermitage, Domaine Jean-Louis Chave- Rhône</i>	<i>195.00</i>
<i>2001 Barbaresco Vigneto Valeirano, La Spinetta – Piedmont</i>	<i>146.00</i>
<i>2000 Romanée-Saint Vivant Grand Cru, Domaine Robert Arnoux – Burgundy</i>	<i>351.00</i>
<i>2000 Château Belle Brise, - Pomerol</i>	<i>111.00</i>
<i>1995 Château La fleur Petrus – Pomerol</i>	<i>225.00</i>
<i>1990 Château Latour – Pomerol</i>	<i>315.00</i>
<i>2001 Château Angelus, 1er Grand Cru Classé – Saint-Emilion</i>	<i>96.00</i>
<i>1986 Château La Lagune, 3eme Cru Classé – Haut Medoc</i>	<i>111.00</i>
<i>1985 Château Léoville-Lascases, 2eme Cru Classé – Saint-Julien</i>	<i>316.00</i>
<i>1981 Château Haut-Brion, 1er Grand Cru Classé – Graves</i>	<i>351.00</i>
<i>1995 Château Lynch-Bages, 5eme Cru Classé – Pauillac</i>	<i>196.00</i>
<i>1996 Château Lynch-Bages, 5eme Cru Classé – Pauillac</i>	<i>226.00</i>
<i>1998 Château Latour, 1^{er} Grand Cru Classé – Pauillac</i>	<i>495.00</i>
<i>2000 Cote Rotie, La Turquie, Etienne Guigal – Rhône</i>	<i>355.00</i>
<i>2001 Araujo Cabernet Sauvignon, Araujo Estate – Napa Valley</i>	<i>235.00</i>
<i>2001 Altagracia, Cabernet Sauvignon, Araujo Estate – Napa Valley</i>	<i>165.00</i>

BIGGER IS BETTER - Magnums

<i>2003 Granato, Foradori - Trentino</i>	<i>131.00</i>
<i>1986 Château Chasse-Spleen, Moulis - Bordeaux</i>	<i>356.00</i>
<i>2005 Mas de Danmas Gassac Rouge - Languedoc</i>	<i>111.00</i>
<i>2002 Bandol Rouge, Château de Pibarnon - Provence</i>	<i>96.00</i>
<i>2006 Felton Road Calvert Vineyard Pinot Noir - New Zealand</i>	<i>156.00</i>

SWEET WINE

Pure Nectar...

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

2005 Jurançon La Magendia de Lapeyre – Pyrenees – 37cl	33.00
2005 Brumaire, Pacherenc du Vic Bill, Alain Brumont– Pyrenees – 37cl	66.00
2007 Vouvray Le Bouchet Moelloux, Domaine François Chidaine – Loire – 75cl	36.00
1996 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.

2003 Recioto di Soave Vigne Marogne, Tamellini – Veneto – 50cl	64.00
2003 “A” Passerilleé, 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)

2007 Maury, Mas Amiel – Roussillon – 75cl	47.50
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.

2005 Cypres de Climens, Bernice Lurton– Barsac- 37.5cl	55.00
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

2005 Beerenauslese Pinot Noir, Willi Opitz, Burgenland – Austria – 37.cl	56.00
1997 Riesling, Selection de Grains Nobles, Bruno Sorg– Alsace - 50cl	115.00
1998 Vin de Laurence Moelleux, Mas de Daumas Gassac – Languedoc-Roussillon – 50cl	86.00
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.

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