

The Orangery



DANESFIELD HOUSE

Wine List

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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 <i>A smooth, mellow and full bodied Champagne, with rich flavour of ripe pear and toasted almonds that linger on the finish.</i>	11.50	46.95
Laurent-Perrier <i>Rich, dry zippy champagne with pronounced citrus aromas and firm apple crunch to the finish</i>	13.00	65.00
Bouché Père et Fils, Rosé <i>This traditional yet rare method rosé Champagne shows delicate summer fruits with fine bubbles. Rosé as it should be.</i>	11.50	55.00
Michel Arnould Grand Cru Rosé <i>Summer fruits, strawberry, vanilla and toasty notes. Great fruit intensity, length and character</i>	13.50	70.00
WHITES...	<u>175ml</u>	<u>Bottle</u>
2010 Chenin Blanc/Colombard, Acacia Tree – South Africa <i>A crisp and fresh wine, full of apple and zesty lime flavours.</i>	7.00	24.95
2010 Pinot Grigio Mezza Corona, Veneto – Italy <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>	8.00	32.00
2010 Framingham Sauvignon Blanc – New Zealand <i>Marlborough Sauvignon with the perfect balance of green and ripe fruits: elderflower, redcurrants and passionfruit.</i>	9.00	36.00
2009 Petit Chablis, Domaine Gerard Tremblay France <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>	10.50	42.00
2009 Riesling QBA Dry, Mosel – Germany <i>This dry Riesling has a beautiful lacy acidity and a keen mineral undertone – pure pleasure</i>	11.50	44.00
2009 Albarino, Terras Gauda O Rosal – Spain <i>A brilliant blend of Albarino and Caino from Galicia. Fresh grape and apple compote flavours as well as peach kernel.</i>	12.00	48.00
2009 Macon Fuisse, Domaine Thibert – France <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>	12.50	50.00

Wines By The Glass

Rosé Wines	<u>175ml</u>	<u>Bottle</u>
<p>2010 Elegance 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></p>	8.50	34.00
<p>2010 Bandol Rosé, Domaine La Suffrene <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></p>	12.00	48.00
REDS...	<u>175ml</u>	<u>Bottle</u>
<p>2010 Cinsault/Cabernet Sauvignon, Acacia Tree – South Africa <i>A well balanced wine made from Cinsault/Cabernet Sauvignon and Merlot grapes, offers a full bodied red with plenty of ripe berry fruits.</i></p>	7.00	24.95
<p>2009 Pinot Noir, Domaine de la Boussole – France <i>Displays ripe strawberry fruit flavours with secondary aromas of sous-bois and menthol.</i></p>	8.00	32.00
<p>2009 Cotes du Rhone – 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></p>	9.00	34.00
<p>2006 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></p>	10.50	42.00
<p>2007 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></p>	12.00	48.00
<p>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></p>	14.00	57.00
<p>2008 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></p>	15.00	65.00

SHERRY...

A selection of Jerez finest, from the regions most famous and a collection from Lustau, which includes some of the rare Almanistas listed from the dry to the luxuriously textured Oloroso.

<i>Tio Pepe Fino</i>	£4.50
<i>Harvey's Bristol Cream</i>	£4.50
<i>Emillio Lustau Puerto Fino</i>	£5.95
<i>Emillio Lustau Manzanilla Amontillado</i>	£5.95
<i>Emillio Lustau Amontillado de Jerez</i>	£5.95
<i>Emillio Lustau Very Rare Oloroso</i>	£7.50

SWEET WINES...

	<u>125ml</u>	<u>Bottle</u>
2007 Monbazillac, Jour de Fruit, Domaine de l'Ancienne Cure <i>Mini-Sauternes Semillon-Muscadelle blend revealing rich white peach, confit fruits and honey.</i>	8.50	26.00 (37.5cl)
2008 Muscat de St Jean de Minervois "Douce Providence" <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>	9.50	39.00 (50cl)
2007 Maury, Domaine Mas Amiel – Roussillon <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>	10.50	60.00 (75cl)
2007 Recioto di Soave « Vigna Marogne », Tamellini – Veneto <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>		64.00 (50cl)
2001 Vouvray Moelleuse, Domaine Champalou <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>		57.00 (75cl)

THREE PORTS

2004 Cockburns LBV	7.00
Fonseca Tawny 10 year old	11.50
Fonseca Vintage 1996	14.50

Champagne

Non-Vintage

	<i>Year</i>	<i>Price</i>
<i>Laurent-Perrier Brut</i>		<i>65.00</i>
<i>Michel Arnould Brut</i>		<i>60.00</i>
<i>Philipponnat Royale Reserve Brut</i>		<i>65.00</i>
<i>Pol Roger Brut</i>		<i>70.00</i>
<i>Duval-Leroy Paris Design Brut</i>		<i>70.00</i>
<i>Palmer & Co. Brut</i>		<i>65.00</i>
<i>Perrier Jouet Grand Brut</i>		<i>80.00</i>
<i>Veuve Clicquot Ponsardin Brut</i>		<i>70.00</i>
<i>Bollinger Special Cuvée</i>		<i>85.00</i>
<i>Krug Grand Cuvée</i>		<i>250.00</i>
<i>Canard Duchenne Brut – Half Bottle</i>		<i>29.00</i>
<i>Krug Grand Cuvée – Half Bottle</i>		<i>90.00</i>

Vintage

<i>Pol Roger</i>	<i>1999</i>	<i>110.00</i>
<i>Bollinger Grand Année</i>	<i>1999</i>	<i>125.00</i>
<i>Palmer & Co. Brut Millesime</i>	<i>1996</i>	<i>120.00</i>
<i>Tattinger Comtes De Champagne</i>	<i>1998</i>	<i>195.00</i>
<i>Dom Perignon</i>	<i>2002</i>	<i>200.00</i>
<i>Louis Roederer Cristal</i>	<i>2000</i>	<i>395.00</i>

Blanc de Blancs

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

Rosé

	<i>Year</i>	<i>Price</i>
<i>Michel Arnould Grand Cru Rosé</i>		70.00
<i>Philipponnat Réserve Rosée</i>		80.00
<i>Ruinart Rosé</i>		85.00
<i>Laurent-Perrier Rosé</i>		115.00
<i>Taittinger Comtes De Champagne Rosé</i>	2000	195.00

WHITE WINES

Loire

- 66 **2008 Muscadet sur lie, Clos des Allées, Pierre Luneau** 32.00
Single vineyard, hand harvested old vines Muscadet. Pierre Luneau's Muscadets are exceptional
- 67 **2009 Sancerre La Vigne Blanche, Domaine Henri Bourgeois** 42.00
The Bourgeois family have been making Sancerre for ten generations. This is a ripe, generous, superbly balanced example
- 68 **2008 Pouilly-Fumé Domaine des Berthiers** 43.00
Deftly made wine from old vines on Kimmeridgean soil; deliciously pure. One of the best Pouilly-Fumés
- 70 **2008 Vouvray Les Argiles, François Chidaine** 42.50
Terrific Chenin exhibiting the classic hallmarks of ripe apple, quince, honey and earth. Biodynamic estate.
- 74 **2007 Sancerre Cuvée d'Antan, Domaine Henri Bourgeois** 79.00
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
- 77 **2007 Saumur Blanc L'Insolite, Domaine Roches-Neuves** 44.00
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 honey

Alsace

- 87 **2004 Riesling Grand Cru "Geisberg", André Kientzler** 66.00
Outstanding intensity of flavours: lemon, lime and white peach with minerality for extra lift. A serious food wine
- 89 **2009 Pinot Gris Domaine Scherer** 32.00
Lifted aromas of elderflower cordial, Victoria plums and hints of grass. The palate is filled with gooseberry fool infused with elderflower and hints of summer fruit.

Languedoc – Roussillon

- 125 **2008 Picpoul de Pinet, Château de la Mirande – Coteaux du Languedoc** 28.50
The "Muscadet of the Mediterranean" delivering a seafood-friendly wine with a savoury-peppery edge
- 128 **2008 Reserve de Gassac Blanc, VdP de l'Hérault** 69.00
Fascinating blend of 18 varieties (count 'em!) Viognier, Manseng and Chenin prominent amongst them. Beautiful, delicate, floral wine – endlessly rewarding
- 129 **2008 Domaine de l'Hortus Grand Cuvée Blanc** 43.00
Barrel-fermented Chardonnay meets aromatic Viognier and Roussanne. From Condrieu to Meursault in one sip.

Burgundy

100	2009 Petit Chablis, Domaine Gerard Tremblay – France	42.00
	<i>Benchmark Chablis displaying notes of citrus and apple leading to a firm mineral palate. Excellent length</i>	
101	2008 Macon-Verzé, Domaine Nicolas Maillet	39.50
	<i>No oak here – just lovely expression of pure fruit from old vines. Another organic estate.</i>	
104	2008 Sauvignon de Saint-Bris, Domaine des Temps Perdu	35.00
	<i>A fine example of a French Sauvignon with subtlety and complexity in abundance.</i>	
111	2006 Rully Deux Montille	75.00
	<i>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.</i>	
112	2007 Meursault "Clos du Cromin", Chateau Genot Boulanger	98.00
	<i>Plenty of buttery vanilla flavours, appley acidity and bags of tropical fruit. The finish is soft and creamy with a touch of lime</i>	
113	1995 Santenay Blanc 1er Cru "Beaurepaire", Domaine Remoissenet	70.00
	<i>Mini Puligny! The wines from Lamy have serious verve and style</i>	
114	2008 Chassagne Montrachet, Domaine Coffinet Duvernay	125.00
	<i>Pure minerals on the nose, stony with a hint of pineapple. This is followed by a very pure palate with wonderful balance and "nerve"</i>	

Rhone

131	2006 VdP des Pyrenees-Orientales, Domaine Roc des Anges	42.50
	<i>Extraordinary blend of old Grenache Gris and Macabeu – apricots, pears and garrigue herbs mingled with stone</i>	
160	2008 Côtes-du-Rhône, Blanc La Cadène, Domaine Chaume-Arnaud	36.00
	<i>Based in Vinsobres this biodynamic estate produces a warm spicy white redolent of honeysuckle, peach and spice</i>	

New Zealand

200	2009 Clos Henri Sauvignon, Marlborough	49.00
	<i>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.</i>	
202	2010 Framingham Sauvignon Blanc	36.00
	<i>Marlborough Sauvignon with the perfect balance of green and ripe fruits: elderflower, redcurrants and passionfruit</i>	
201	2006 Felton Road Wines Riesling Central Otago	49.50
	<i>Fabulous quintessentially floral wine, refreshing acidity making it a perfect match to most fish dishes.</i>	

Italy

- 180 **2009 Petite Arvine Les Cretes, Valle d'Aosta – Northern Italy** 55.00
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.
- 181 **2008 Blanc de Morgex et de la Salle, Valle d'Aosta – Northern Italy** 37.00
From the highest vineyard in Europe (nestling under Mont Blanc) a wine of glacial purity scented with meadow-blossom
- 182 **2008 Soave Superiore, Tamellini – Veneto** 39.00
Very superior Soave with notes of marzipan on the nose and flavours of pineapple and passionfruit on the palate
- 183 **2009 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.
- 185 **2008 Fiano di Avellino, Guido Marsella – Campania** 38.00
Deliciously pure style of Fiano with restrained, subtle yet concentrated notes of peach kernel and toasted hazelnuts
- 191 **2010 Pinot Grigio Mezza Corona, Veneto** 32.00
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

Rest of the World

- 233 **2009 Rioja Blanco, Don Jacobo - Spain** 35.00
This white Rioja has a very fruity palate as well as a delicate and elegant aroma, the perfect accompaniment to any fish dish.
- 233 **2008 Riesling Mosel - Germany** 46.00
This dry Riesling has a beautiful lacy acidity and a keen mineral undertone – pure pleasure
- 260 **1995 Chateau Musar Blanc, Gaston Hochar, Bekaa Valley - Lebanon** 62.00
This wine is rich and full, with great fruit character
- 265 **2009 Lantana Semillon Chardonnay – Australia** 27.50
Unoaked Semillon Chardonnay, very clean, dominated by white fruit and floral flavours
- 275 **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
- 247 **2009 Grüner Veltliner Rosensteig, Weingut Geyerhof – Austria** 38.00
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.
- 254 **2009 Good Hope Chenin Blanc, Stellenbosch – South Africa** 29.00
Rich, melon-laden Chenin from low-yielding bush vines. Lovely weight and texture

SWEET WINE

	Year	Price
<i>La Magendia de Lapeyre Jurançon Pyrenees – 37cl</i>	2005	30.00
<i>Domaine Alain Brumont Brumaire Pacherenc du Vic Bilh Pyrenees – 37cl</i>	2005	66.00
<i>Recioto di Soave Vigna di Costiola Tamellini Veneto – 50cl</i>	2007	64.00
<i>A Passerilleé Roussillon – 50cl</i>	2003	33.50
<i>Maury Domaine Mas Amiel Roussillon – 75cl</i>	2007	60.50
<i>Tanatis Vin de Liqueur Marie-Linne Barré South West France – 50cl</i>		39.00
<i>Cypres de Climens Barsac - 37.5cl</i>	2005	55.00
<i>Tokaji Aszú Royal Tokaji Company Hungary – 50cl</i>	1993	101.00
<i>Pinot Noir Beerenauslese Willi Opitz, Burgenland Austria – 37.cl</i>	2005	56.00
<i>Riesling Selection de Grains Nobles Domaine Bruno Sorg– Alsace - 50cl</i>	1997	115.00
<i>Mas de Daumas Gassac Vin de Laurence Languedoc-Roussillon – 50cl</i>	1998	86.00
<i>Vin d'Antan de Robert Plageoles Gaillac – 50cl</i>	2005	78.00
<i>Gewurtztraminer Eiswein Willi Opitz, Burgenland Austria – 37.5cl</i>	2004	80.00
<i>Dolgesheimer Schützentütte Sylvaner Eiswein, Reinbessen Germany - 37.5cl</i>	1983	100.00
<i>Bonnezeaux Chateau de Fesles Loire – 37.5cl</i>	2005	65.00
<i>Beerenauslese Willi Opitz Burgenland – 37.5cl</i>	2007	50.00
<i>Opitz One Vin de Paille Willi Opitz Burgenland – 37.5cl</i>	2005	150.00

HALF BOTTLES

Whites

Bin		
683	2008 <i>Albarino, Abadia de San Campio, Rias Baixas – North West Spain</i>	21.00
684	2007 <i>Muscadet sur lie, Domaine du Verger – Loire</i>	16.00
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

Bin		
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