



# Wine List

*Eaux de Vie*



# Champagne & Sparkling Wine



## Ayala Brut NV

France  
(Champagne)

**£55.00**  
750ml

Pale gold in colour with a fine mousse, the wine is extremely aromatic on the nose. On the palate, it is quite dry and shows great elegance and complexity. Delicate, unveiling notes of citrus, flowers and white fruit. Ideal as an aperitif. Pairs perfectly with seafood such as caviar, scallops, lobster or crab. Sushi and Asian style foods are also good matches with this champagne.



## Pol Roger NV

France  
(Champagne)

**£85.00**  
750ml

On the nose, the champagne is dominated by white flowers, green apple, brioche and a trace of minerality. On the palate there are notes of stone fruits, a certain nuttiness and a hint of honey supporting the freshness of the acidity. Matches perfectly with fish such as Turbot, Halibut or Brill.



## Raboso Rose

Italy  
(Veneto)

**£27.00**  
750ml

Light rosé colour, with peach tinges. Persistent and creamy foam. Crisp and fruity bouquet, with notes of red fruits: raspberry, strawberry and floral notes of rose. Dry, soft and well-balanced on the palate; round and full bodied structure, with a dry and lasting finish. Perfect as an aperitif and excellent with fruit salads, prosciutto, shellfish or salmon.



## Arcobello Prosecco

Italy  
(Veneto)

**£25.50**  
750ml

Fully sparkling and very pale straw coloured. The nose shows aromas of golden delicious apples and ripe pear. The palate is dry but fruity, with fresh apple and pear fruit and a clean refreshing finish. Arcobello is a delightful aperitif, it matches perfectly with shellfish and lighter fish dishes.

# Rose Wine



## Fetzer Zinfandel

Bright coral in colour, with a delicious hint of sweetness, offset by a tangy acidity. The intense cherry and raspberry fruit burst enthusiastically onto the palate, with a fine natural spritz. Superb summertime drink. Great match with creamy curries or spiced fish dishes.

USA  
(California)

**£26.00**  
750ml



## Cabernet de Saumur Rose

A perfect wine for summer – much appreciated as an aperitif or during meals. Dry and typical cabernet-franc, it is a wonderful complement for crudités, barbecues and salads. Delicate pink in colour with a nose of fresh red fruit and sour candies. Deliciously juicy on the palette, fruity and long-lasting.

France  
(Loire)

**£26.50**  
750ml

# White Wine



## Chartron la Fleur Blanc

France  
(Bordeaux)

**£24.50**  
750ml

A classic Bordeaux white. Beautifully aromatic, it is vinified with 100% Sauvignon Blanc grapes. Fresh and lively with crisp acidity, touch of smoky minerality and discreet floral aromas. Pronounced citrus flavours of grapefruit and lime mingle with white peach, followed by a long, elegant finish. It works magic with fish and seafood dishes.

Delicious on its own as an aperitif.



## Muscadet Sur Lie, Domaine de la Tourmaline

France  
(Loire)

**£25.50**  
750ml

A classic Loire white with ripe fruit aromas, a pleasant richness and fine minerality. An extended period of lees contact after fermentation leads to a greater complexity of flavour and character. Bottled with a slight natural spritz to help retain freshness. Enjoy with scallops, poultry and salads. Recommend for Thai and Chinese cuisine.



## Sancerre Blanc, Domaine LangLois-Chateau

France  
(Loire)

**£35.50**  
750ml

Founded in 1885 by Edouard Langlois and his wife, Jeanne Chateau, Langlois-Chateau is considered the premier winery of the Loire Valley. Now owned by Champagne Bollinger what ensures consistent quality and excellence. Very expressive nose, perfectly typical of the grape varietal with ripe fruit aromas. On the palate, very good balance and freshness. Elegant and expressive with nice concentration. Perfect match for sea food, grilled fish, goat's cheese or as an aperitif.



### **Macon Solutre Domaine Seve**

France  
(Burgundy)

**£29.50**  
750ml

Grown on the same soil as the Pouilly Fuisse and made from the same producer, the wine burst of fresh apple aromas with hints of tropical fruits. Slightly buttery on the palate - this is a classic Macon style. Unbeatable accompaniment for dry goat's cheese, oysters and asparagus.



### **Chablis, 1er Cru de la Conciergerie**

France  
(Burgundy)

**£52.00**  
750ml

Pale lemon coloured with green tints. The nose shows aromas of apples and pears along with a smoky minerality and notes of butterscotch. The palate is medium bodied, crisp and intense, with rich orchard fruit and a long, balanced finish. Superb with shellfish (especially oysters) and various flatfish.



### **Meursault, Lupe Cholet**

France  
(Burgundy)

**£61.50**  
750ml

Fine pale goldish yellow colour. From a background of grilled notes with a little vanilla, its nose develops a nice fruity-floral medley with nuances of white peach and hawthorn. The wine is lengthy on the palate with a hint of sweetness and a well balanced mineral build.



### **La Toledana, Gavi di Gavi**

Italy  
(Piedmont)

**£25.50**  
750ml

The white wines of the village of Gavi in Piedmont have been dubbed the Chablis of Italy, due to their fresh, steely minerality. Ripe peach and pears with hints of citrus and a slight honeyed edge held together by steely minerality and a fresh acidity. An ideal apéritif, this wine will also complement poached white fish with a rocket and cherry tomato salad.



### **San Giorgio Pinot Grigio**

Italy  
(Breganze)

**£25.50**  
750ml

A vibrant Pinot Grigio that offers much more character and class than some. Showing citrus fruit flavours and subtle floral aromas. Good acidity helps create a clean, refreshing wine. Best with seafood salads and risottos.



### **Kuhlmann-Platz Riesling**

France  
(Alsace)

**£26.00**  
750ml

A pale straw yellow, this wine is a classic Alsace Riesling, showing ripe pear and peach fruit, braced by a steely acidity. Clean and pure on the palate, finishing with a citrusy freshness. Enjoy with seafood or creamy fish dishes.



### **Fathoms Sauvignon Blanc**

New Zealand  
(Marlborough)

**£26.50**  
750ml

A superb Sauvignon Blanc from New Zealand's winemaking heartland. Typical of Marlborough Sauvignon, the bouquet springs from the glass, offering plumes of citrus, green grass and elderflower. The palate is a burst of crisp grapefruit and gooseberry flavours. Drink with dressed salads, seafood or light risottos.

# Red Wine



## Chartron la Fleur Rouge

A supple, easy-drinking, Merlot dominated blend. Garnet ruby in colour, richly textured. Has a hot, spicy nose with earthy, mineral backdrop. Quite mellow and supple on the palate. Good, well-balanced wine – an ideal accompaniment to lamb and beef dishes.

France  
(Bordeaux)

**£24.50**  
750ml



## Chateau du Moulin Rouge Cru Bourgeois Haut-Medoc

Deep ruby red with dark cherry red highlights. Opulent, very nice open and strong bouquet with aromas of blackberries, strawberries, red and black currants, some cherry brandy and subtle spices. Powerful, juicy, structured with a good tannin frame and covered by lush, aromatic and concentrated fruit. Harmonious and balanced with lots of fullness and elegant length. Best enjoyed with beef dishes.

France  
(Bordeaux)

**£47.00**  
750ml



## Beaune Premier Cru, Les Bressandes

It has a very deep ruby-red colour. The nose is fresh and still young, it is delicately aromatic with red fruit cream and spices including pepper. On the palate, it has plenty of volume and spirit with a fine tannic body and discreet new oak. It will accompany finely prepared red meats of quality and mild tasting game, joint of boar, also mild cheeses.

France  
(Burgundy)

**£63.00**  
750ml



### **Côtes du Rhône, Mas Arnaud**

France  
(Rhône)

**£31.00**  
750ml

Exhibits the typical luscious bramble fruit of this estate, partnered with a spicy complexity – with herbaceous notes and flavours of liquorice and wood smoke lingering. This is a delicious ‘everyday-drinking’ Côtes-du Rhône.



### **Marques de Reinos, Reserva**

Spain  
(La Rioja)

**£31.50**  
750ml

Bright ruby coloured with brick tints and a garnet coloured rim. The nose is expressive, with notes of vanilla, black cherry, coffee and balsamic. The palate is medium bodied and elegant, with truffled cherry fruit, spice and supple tannins. Perfect with roasted lamb or game. Good with cured meats and salamis, as well as with hard cheeses.



### **Casa Lapostolle, Cuvée Alexandre Merlot**

Chile  
(Colchagua Valley)

**£35.50**  
750ml

This fine Merlot comes from one of Casa Lapostolle’s low-yield single vineyard sites. Ruby in colour with aromas of red fruit, rosemary, white pepper and sweet spices on the nose. Rich fruits and notes of vanilla and nutmeg on the round palate, finishing with fresh and lasting sensation. Drink with rich meat stews like beef bourguignon.



### **Las Maletas Malbec**

Argentina  
(Mendoza)

**£24.50**  
750ml

Malbec is Argentina's signature grape variety. Intense flavours of blackberries and plums. Complexity and harmony is added to this wine by 9 months of ageing in oak barrels. Enjoy with all barbecued or grilled meat.



### **Caleo Montepulciano d'Abruzzo**

Italy  
(Abruzzo)

**£25.50**  
750ml

Deep, ruby-red colour with violet highlights and a pleasant and fruity bouquet. Dry, and round on the palate. The finish is full-bodied with soft tannins and good acidity. Stunning match for pork, veal and lamb dishes. Ideal with venison and deer.



### **Armigero Sangiovese di Romagna Riserva**

Italy  
(Emilia Romagna)

**£25.50**  
750ml

A superb wine from the Emilia-Romagna region. Ruby red with lashings of ripe cherries, dried fruit and spice, light and fruity on the palate. Perfect match with Spaghetti Bolognese. This wine will also complement rich fish (salmon, tuna), beef and game dishes.



### **Primitivo Natale Verga**

Italy  
(Puglia)

**£25.00**  
750ml

An approachable, medium-bodied wine full of sunny red berry flavour and subtle hints of prune and violet on the nose. Smooth, drying tannins mingle with the rounded, juicy fruit. Best enjoyed with tomato-based pasta dishes, meat dishes and mature cheeses.



### **Beaujolais Villages, Domaine Du Bois de Chenes**

France  
(Rhône)

**£24.50**  
750ml

It has a deep ruby-red colour. It has fine and typical fruit on the nose with red and black small fruit and a floral aspect. Very fleshy and smooth on the palate, it has a full, well-balanced body. Best with hot or cold red meat dishes, barbecues, poultry and fine cheeses.