

# PROMOTIONAL WINE LIST

## CHAMPAGNE

**Deutz, Brut Vintage 200** France £80.00  
*Pure nose combining white fruit and floral aromas. On the delicate palate there are mouth-watering notes of apples, pears and apricots, as well as tiny, long tasting bubbles.*

## ROSÉ

**Cotés de Provence Carte Noir 2010** Maitres Vignerons de St Tropez, France £22.00  
*A refined dry rosé, with an attractive floral aroma, redcurrant fruit, and excellent length in the mouth. St Tropez requires high standards and you will see this come back in the Rosé.*

## WHITE WINES

**Riesling, Kabinett Schloss Vollrads 2009** Rheingau, Germany £40.00  
*The Kabinett has a classic apple, pear and lemon zest nose, which gives way to a ripe, lemony palate, with a touch of pineapple balanced by a lovely mineral quality. Off-dry, it has a crisp, lemon-lime finish.*

**Innocent Bystander Chardonnay 2009** Yarra Valley, Australia £32.00  
*The wine has aromas of lemon sorbet, dried mangoes, fresh figs and white peaches. Steely mineral notes with touches of dried pineapple, good structure and length. Creamy oak on the finish.*

**Chablis 1<sup>er</sup> Cru ' Les Fourneaux', Corinne Perchaud 2008** Burgundy, France £45.00  
*Cool, brisk aromas of lime. Intensely flavoured, precise and gripping; this really perfumes the mouth with citrus and stone flavours. Builds impressively on the back end, but finishes with superb delicacy.*

**Costa D'Amalfi Furore Bianco, Marisa Cuomo 2009** Campania, Italy £42.00  
*The aroma is of delicate reminiscent of the unmistakable Mediterranean scents. The flavour is pervasive and balanced, with a good level of acidity supporting the freshness and aroma of the wine.*

**Inspiracion Tempranillo Blanco, Conde Valdemar 2009** Rioja, Spain £48.00  
*An expressive, aromatic nose of citrus fruit, pineapple and toast. Expansive and full-bodied in the mouth, with a creamy mouth feel offset by delightfully bright fruit. Both distinctive and delicious.*

**Cuvée Alexandre Chardonnay, Casa Lapostolle 2008** Casablanca Valley, Chile £28.00  
*Dense, rich and creamy in the mouth, with a well-balanced acidity that makes it alive and fresh, with a very pleasant and persisting finish.*

**Greywacke Sauvignon Blanc 2011** Marlborough, New Zealand £28.00  
*Fresh & intense aroma of lychee and honeydew melon laced with flinty minerality. A lively, invigorating wine with persistent grapefruit flavours and a steely blackcurrant tang.*

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## WHITE WINES

- Quincy, Domaine Trotereau 2009** Loire, France £30.00  
*Quincy combines the crisp green fruit flavours of its neighbour Sancerre with a slightly richer, rounder mouth feel. Trotereau's is a classic, well-balanced example that captures the essence of this tiny appellation.*
- Grüner Veltliner Terrassen, Loimer 2009** Kamptal, Austria £42.00  
*Spice, peppery and herbal notes on the nose. The clear and fine, juicy fruit along with beautiful acidity make this a very animated and drinkable wine. Intense mineral finish*
- Greco di Tufo, DOCG Molettieri 2009** Campania, Italy £34.00  
*Wonderful fresh, elegant wine with a strong floral note and hints of apricot. A delicate and intense flavour, with good weight and excellent balancing acidity.*
- Pinot Blanc, Stopham Estate 2010** West Sussex, England £36.00  
*It has elegant, lifted aromas of elderflower and apple, with a juicy, fruity palate supported by lively citrus acid and 10.5% alcohol. It is medium in body, very refreshing, and finishes dry.*
- Meursault' Les Limozin', Boisset Jean-Claude 2007** Burgundy, France £82.00  
*The nose is wide and pleasantly Meursault in character. This wine has a real extra dimension on the palate and despite an extra level of richness retains a very good level of freshness.*

## RED WINES

- Casa Ferreirinha Quinta Da Leda 2007** Douro, Portugal £60.00  
*An intense, complex bouquet with notes of very ripe black fruit, complemented by touches of vanilla and spices from barrel maturation. In the mouth its powerful structure underscores great harmony and elegance, and a long, delicate finish.*
- Villa Capezzana, Camignano 2006** Tuscany, Italy £48.00  
*Dark cherries, liquorice, tar and smoke all emerge as this wine which is made with Sangiovese and Cabernet Sauvignon reveals superb depth and elegance. This deceptively medium-bodied red is packed with flavour.*
- Balnaves Cabernet Sauvignon 2008** Coonawarra, Australia £52.00  
*Deep rich red in colour, the nose is intense with aromas of ripe cassis, liquorice, and some spicy leather notes, combined with fine smoky French oak. The palate is solid and structured with a fine tannin finish.*
- Château Cantenac Brown 3<sup>ème</sup> Cru Classé 2004** Bordeaux, Margaux, France £90.00  
*A lovely nose, very open, lots of exotic fruit, quite fine it is well-balanced, emphasizing elegance rather than weight.*
- Ata Rangī Pinot Noir 2009** Martinborough, New Zealand £75.00  
*This wine has a wonderful nose: wild strawberry, plums and dark cherries all dying for attention. Great definition. The palate is medium-bodied, very harmonious with great structure. Complex and beguiling, this is a standout Pinot Noir.*

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## RED WINES

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|---|-------------------------|--------|
| <b>Ser Gioveto, Rocca delle Macie 2005</b>  | Tuscany, Italy          | £58.00 |
| <i>Intense with hints of wild berries and a well-balanced spiciness. On the palate warm and properly sapid, with ripe red fruit aromas and a long finish. The wine has been made with Sangiovese, Cabernet and Merlot.</i>  |                         |        |
| <b>Côte Rôtie Champon's Stephane Pichat, Ampuis 2007</b>  | Rhône Valley, France    | £90.00 |
| <i>Dark ruby, it boasts an extraordinary bouquet of ground pepper, crème de cassis, blackberries, coffee and herbs, with outstanding concentration huge tannin.</i>   |                         |        |
| <b>Barolo Rivera D.O.C.G Cagno 2006</b>   | Piedmont, Italy         | £80.00 |
| <i>Aged 24 months in oak casks and 6 months in bottle. This is a big, concentrated wine that comes to life with a gorgeous display of dark fruit, flowers, mineral and menthol. This rich, sumptuous Barolo shows tons of energy and integrity with a long finely tuned finish.</i>                                 |                         |        |
| <b>Mitolo G.A.M. Shiraz 2007</b>  | McLaren Vale, Australia | £50.00 |
| <i>Lifted anise, nutmeg and dark fruit on the nose with hints of crushed pepper and mixed spice. A dense and multilayered palate that retains freshness, richness and vibrant fruit.</i>  |                         |        |
| <b>Chianti Classico Vigna Paronza, Casale dello Sparviero 2008</b>  | Tuscany, Italy          | £38.00 |
| <i>Important and austere wine, with great structure and personality. Displays deep ruby red colour trending to garnet, with ripe wild berry bouquet showing hints of jammy spice with prevalent pepper and sweet tobacco.</i>   |                         |        |
| <b>Gevrey Chambertin Cuvée Ostrea, Domaine Trapet 2008</b>  | Burgundy, France        | £85.00 |
| <i>Pure with very fine tannin. Good intensity of the cassis-scented middle, a slight bitterness which will resolve, and good weight on the palate. Not yet explosive, it has easily enough going on; taut red fruit filling out to a blackberry finish.</i>   |                         |        |
| <b>Cafaro Merlot, Napa Valley 2007</b>  | California, USA         | £53.00 |
| <i>Dark, deep red in colour with an intense core, black cherry nose, with cedar notes from the oak ageing. On the palate it is bright and glossy, with a plush, velvety, plummy fruit character. Soft, rounded tannins are balanced by a youthful freshness on the finish, making it ripe but not overpowering.</i> |                         |        |

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## Dessert Wine & Port

### **Château Laville Sauternes 2007**

Bordeaux, France

£45.00

*Lovely depth of golden colour and an intense, concentrated nose, with the characteristic perfumes of dried apricot and marmalade of good botrytis. On the palate, it is rich and unctuous, with excellent concentration of ripe, stoned fruit and a peachy.*

### **Taylor's Port 2005**

Douro, Portugal

£34.00

*Dark fruits and beetroot notes with spicy undertones and hints of violets on the nose, with powerful tannins, firm acidity and rich, concentrated red and black fruits. A long finish of spice and fruit.*