



The Lansdowne Club

Wine List

Champagne and Sparkling Wine

	Member	Non-Member
1. Prosecco DOCG Superiore Le Manzane NV <i>Veneto, Italy</i> Intensely fruity aroma with clear hints of ripe golden apple	£30.00	£40.00
2. Bernard Remy Brut Carte Blanche NV <i>Reims, France</i> Refreshing notes of lime and lemon combine with floral nuances, honey and brioche on the palate. Elegant and fresh	£45.00	£55.00
3. Louis Roederer Brut 1 ^{er} Cru NV <i>Reims, France</i> Full and generous on the palate, a complex wine that is both powerful and modern, a classic	£95.00	£105.00

White Wine

4. Honore Berticot Sauvignon Blanc 2015 <i>Côtes de Duras, France</i> An aromatic nose of raw blackcurrants and freshly cut grass. Fresh and fruity with good balance and structure	£19.50	£25.00
5. Muscadet de Sevre et Maine sur Lie, Domaine Du Manoir 2014 <i>Loire Valley, France</i> Very complex, showing lovely flavours of citrus and elderflower, with soft acidity	£25.00	£35.00
6. Chenin Blanc / Ernst Gouws & Co 2016 <i>Western Cape, South Africa</i> A refreshing unoaked Chenin Blanc displaying flavours of kiwi, citrus and apple against a smoky background	£25.00	£35.00
7. Bacchus, New Hall Vineyards 2014 <i>Essex, England</i> Lime, apples and nettles on the nose. The palate is alive with lemon/lime acidity and an attractive, flinty minerality	£26.00	£36.00
8. Bishop's Leap Sauvignon Blanc 2013 <i>Marlborough, New Zealand</i> Fresh and lively aromas of passionfruit, limes and floral notes. Vibrant palate with delicious ripe fruit	£27.00	£37.00
9. Gavi di Gavi Granée, Batasiolo 2016 <i>Piedmont, Italy</i> Clear straw-yellow colour with greenish reflections, limpid and brilliant, fresh and flowery on the nose, good intensity and persistence	£30.00	£40.00
10. Chablis, Domaine Corinne Perchaud 2014 <i>Burgundy, France</i> Fruity and spicy on the nose, it has a powerful palate with good minerality. Well balanced with great aromatic purity and roundness	£36.00	£46.00
11. Sancerre Blanc, Henri Bourgeois 2013 <i>Loire Valley, France</i> With exotic fruit and citrus aromas, this subtle yet powerful wine finds its persistence and harmony in the exposition and quality of the terroir	£42.00	£52.00



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Rosé Wine

12. Chateau de l'Aumerade Cru Classé Rosé Cuvée Marie Christine 2016
Cotes de Provence, France £28.00 £38.00
Elegantly styled with aromas of grapefruit, succulent peach and a refreshing acidity

Red Wine

13. Saint Marc Reserve Merlot 2015
Languedoc, France £19.50 £25.00
This merlot is made in a fruity and easy to drink style whilst being charming and well-balanced. A fruity nose mixed with spicy notes of thyme and pepper
14. Berry Brothers Good Ordinary Claret 2014
Bordeaux, France £25.00 £35.00
Enduringly popular, this archetypal claret is deliciously quaffable with hints of soft red and blackberry fruit
15. Cabernet Sauvignon Reserva / Vina Carmen 2014
Colchagua Valley, Chile £24.00 £34.00
A restrained wine with notes of fruitcake and earthy spice on the palate and a long finish
16. Tempranillo / Ars In Vitro / Tandem 2013
Navarra, Spain £25.00 £35.00
A fresh unoaked blend of Tempranillo and Merlot that expresses the power of the cool climate of the Yerri Vally
17. Côtes du Rhône, Domaine De La Solitude, Rhone Valley 2015
Rhône, France £28.00 £38.00
A medium bodied wine with an enticing perfume of ripe cranberry and cherry and a fresh bite on the finish
18. Château Lestrille Capmartin Rouge 2010
Bordeaux, France £30.00 £40.00
A medium bodied Bordeaux with good freshness on the palate and a nicely balanced finish
19. Cabernet Sauvignon Reserve, Piattelli Vineyards 2014
Cafayate, Argentina £30.00 £40.00
A bold, distinguished wine with an enticing bouquet
20. Chianti Classico Il Molino di Grace, DOCG 2011
Tuscany, Italy £34.00 £43.00
Lovely hints of wild berries that combine well with the aromas released by the wood of the barrels. A smooth and enjoyable Chianti
21. Bush Vine Syrah, Swartland Winery 2014
Swartland, South Africa £32.00 £42.00
An upfront nose with an earthy bouquet of forest floor spices, violets and an earthy smokiness. A complex wine
22. Ribera del Duero / Bodegas del Linaje Garsea 2012
Ribera del Duero, Spain £35.00 £45.00
Aromas and flavours of bramble fruit complemented by a smooth texture, finessed and elegant



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| 23. Brouilly Château de Pierreux 2012
<i>Burgundy, France</i>
Aromas of crushed red fruit, a good depth of flavour on the palate,
with enough structure to balance the wealth of ripe, cherry fruits | £37.00 | £47.00 |
| 24. DeLoach Pinot Noir 'Heritage Reserve' 2014
<i>Sonoma County, USA</i>
A rich flavour of ripe grapes, blueberries and cranberries.
Smooth on the tongue with hints of tannins | £37.00 | £47.00 |

Dessert Wine (375ml)

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| 25. Late Harvest Sauvignon Blanc / Viña Echeverria 2012
<i>Curico, Chile</i>
A rich and textured dessert wine showing complex flavours
of ripe pineapple and creamy honeyed flavours with a long finish | £26.00 | £36.00 |
| 26. Sauternes / Chateau Suduiraut 2008
<i>Bordeaux, France</i>
Elegantly rich and voluptuous with almonds,
honey and sweet candied fruits | £36.00 | £46.00 |
| 27. Dobogo Tokaji Aszu 6 Puttonyos 2008 (500ml)
<i>Tokaji, Hungary</i>
Gorgeously rich yet precisely balanced, flavours of ripe apricot
camomile and peach, all cut with a zesty citrus note | £86.00 | £96.00 |

Port (750ml)

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| 28. Taylor's Late Bottled Vintage 2010
<i>Douro, Portugal</i>
Great intense fruit flavours and fantastic depth and complexity.
The wine is harmonious and well crafted | £45.00 | £55.00 |
| 29. Colheita / Barros Port 1996
<i>Douro, Portugal</i>
Lovely balance between power and finesse with a silky texture
and beautifully sustained flavours | £75.00 | £85.00 |

Please note that the above rates are applicable from 1st September 2018
Wines and vintages are subject to availability

For members, and non-members who wish to provide their own wine for events
there is a corkage fee of £15.00 per bottle for wine, £17.50 per bottle for sparkling wine or £20.00 per bottle for champagne.
Standard sized bottles only – no magnums or jeroboams are permitted.