

Vins Blancs

125ml 175ml Bottle

SAUVIGNON BLANC - PAIR WITH GOAT CHEESES

Touraine Sauvignon Blanc, Domaine de la Rochette, Loire Valley £4.60 £6.60 £27.00

Fresh and zippy with delicious citrus fruit characters and hints of gooseberry.

Menetou Salon, Philippe Gilbert, Loire – Biodynamic £7.00 £11.00 £40.00

A great alternative to Sancerre, fresh but with a soft and creamy acidity, ripe yellow fruit.

Pouilly Fumé, Jonathan Pabiot, Cuvée Aubaine, Loire – Organic £10.20 £14.20 £60.00

Salted lime with prominent zest and pip, characterized the refreshing and aromatically pungent single vineyard Aubaine.

CHARDONNAY - PAIR WITH COW CHEESES

Bourgogne Blanc, Domaine d'Ardhuy, Burgundy – Biodynamic £6.50 £9.00 £39.00

The right amount of oak lends notes of tar, smoke and clove, while peach and apple fruits linger underneath. Graceful and persistent.

Saint-Véran, Domaine de la Croix Senaillet, Burgundy – Organic £6.80 £9.50 £42.00

A wonderful creamy and minerally Saint-Veran from La Croix Senaillet that has won countless awards.

Meursault Les Pierres, Jean Chatron, Burgundy £17.00 £24.00 £80.00

Glorious, classic white burgundy from one of our favourite run domaines.

AROMATIC WHITES - PAIR WITH SMOKED CHEESES

Viognier, Le Paradou, Vin de France £4.30 £6.00 £24.00

A very interesting variety of grape, a silky melange with notes of white flowered fruit, citrus and apricots.

Gaillac Sec, Château Clément Termes, South West £4.60 £6.50 £26.00

A blend of Mauzac, Muscadelle and loin de l'Oeil – it is zesty, fresh and floral at the same time.

Pinot Blanc Auxerrois, Albert Mann, Alsace – Biodynamic £6.50 £9.00 £36.00

An organically vinified Pinot Blanc from the skilful Domaine Albert Mann. The wine displays classic varietal aromas of apple, Ripe peach and floral hints

DELIGHTFULLY DIFFERENT

Terre des Olivettes Blanc, Pays d'Oc £3.50 £4.90 £19.90

A blend of Sauvignon, Terret, Ugni et Chardonnay. Crisp with lovely fresh citrus fruit and balancing acidity.

Ugni Colombard, Château de Millet, Côtes de Gascogne £3.50 £4.90 £19.90

This Ugni Blanc / Colombard is fresh and zesty, with bags of melon and peach fruits

Picpoul de Pinet, Domaine des Lauriers, Languedoc £4.50 £6.50 £26.00

Crisp with floral and citrus fruit flavours.

Château Pesquié, Terrasses blanc – Organic £5.30 £7.50 £30.00

Classic white Southern Rhone blend – Viognier Roussanne – with notes of white flowers and lime. A leading estate of the Mont Ventoux appellation.

Anjou blanc, Agnès & René Mosse, Loire – Biodynamic £7.75 £11.00 £40.00

Powerful Chenin Blanc - wild honey, fleshy apricots, quince paste and gentle spice. Very pure. Great with Camembert.

Savagnin, Foudre à Canon, Domaine de la Borde, Jura – Organic £8.50 £12.00 £50.00

Rich yet light on its feet, with luscious pineapple, lime zest, quince, orange blossom and minerals. It is a must try for Jura wine lovers!



Vins Rouges

125ml 175ml Bottle

PINOT NOIR & GAMAY - PAIR WITH CHARCUTERIE

Pinot Noir, Seigneurie de Peyrat, Languedoc

£4.30 £6.00 £25.00

The Languedoc Region has some ideal spots for growing top notch Pinot Noir. Wonderfully aromatic with complex notes of red fruits and liquorice.

Gamay-Pinot Noir, Domaine de la Rochette, Touraine

£4.50 £6.80 £27.00

Making a lovely change from the classic Beaujolais Village this blend of Gamay and Pinot Noir adds a touch more fruitiness. Great with Camembert.

Ladoix, Domaine d'Ardhuy, Burgundy – Biodynamic

£7.90 £11.25 £42.00

Soft cherry fruits with floral touches and a hint of vanilla.

Morgon, Cote du Py, Jean Foillard, Cru Beaujolais – Organic

£11.00 £16.00 £60.00

Fabulously pure, unfiltered and majestic example of Morgon at its very best. this spicy and mineral-laden backbone is what real Morgon is all about.

CABERNET & MERLOT

Merlot Côtes de Gascogne, Château de Millet, South West

£3.50 £4.90 £19.90

Peppery with red fruit aromas and a soft, well balanced palate with red currant and plum.

Château Mayne-Graves, Bordeaux Supérieur

£4.80 £6.70 £28.00

Young Bordeaux Supérieur – plum jam and chewy black fruit flavours.

Château Haut-Peyrous, Bordeaux Graves – Organic

£6.70 £9.30 £37.00

Not to be missed as it shows all the earthy charm that typifies the appellation.

Château Moulin la Gravière, Lalande-de-Pomerol

£8.00 £11.25 £46.00

A small property whose old vines average 50 years of age – displays notes of smoked game, herbs, black truffles, roasted meats, cassis and black cherries.

RHÔNE AND FRIENDS

Corbières, Cuvée tradition, Château la Condamine, Languedoc

£4.40 £6.20 £24.50

Soft but ripe tannins – juicy cherries and a typical Garrigue herbs finish.

Côtes du Rhône, Roche Audran Nature – Biodynamic

£5.30 £7.50 £30.00

A biodynamic wine with a spicy blackberry and strawberry taste

Saint-Joseph Les Cessieux, Herve Souhaut, Rhône – Natural wine

£16.00 £22.00 £85.00

Exquisite fragrances and a superfine texture – deep black cherry and juicy plum flavours, explosion of spices, anise and violets.

MALBEC

Malbec, Cedrus, Comte Tolosan, South West

£3.90 £5.60 £23.00

Made by a famous Cahors producer, hints of cloves and spice.

DELIGHTFULLY DIFFERENT

Madiran l'Origine, Chateau d'Aydie, South West

£4.60 £6.60 £27.00

Chateau d'Aydie produce a style of Madiran that is meant to be more approachable when young, with riper fruit, less brutal tannins and flavours of dark cherries and figs. Great with sheep cheeses.

Bourgueil Dernier Cri, La Chevalerie, Loire – Organic

£5.90 £8.25 £31.00

A joy to drink-bursting with crunchy raspberry and cranberry fruits. Ideal with St Marcellin.

Ploussard Côte de Feule, Arbois Pupillin, Domaine de la Borde

£8.25 £11.75 £48.00

The second most widely planted grape in the Jura. A light red with aromas of oregano, celery salt, cranberry and sour-cherry. Delicious, fruit forward style.



Sweet Wines

	125ml	175ml	Bottle
Gewurztraminer Late Harvest, Schwach, Alsace (50cl)	£7.50		£35.00
A wine of great intensity and depth from Domaine Schwach - citrus peel, caramel and apricot.			
Maury, Domaine Lafage, Roussillon (50cl)	£8.75		£34.00
Very rich, sweet, fortified red wine with prune, mocha, caramel and herby flavours. Absolutely superb with chocolate desserts or strong cheeses.			

Rosé Wines

Cinsault, Le Paradou, Vin de France	£4.30	£6.00	£22.00
One of the most popular dry Rosé from the southern Rhone! Delicate aromas with notes of spice!			
Domain Gardrat, Vicus Novus, Pays charentais	£3.40	£4.70	£19.90
Very pleasant Rosé made from cabernet sauvignon grape. A great concentration of fruit with notes of strawberries and a nice fresh finish.			

Pétillants

Crémant d'Alsace Blanc de Blancs, Brut NV, Schwach	£7.50		£31.00
Independent winemaker, organically-oriented, blend of 5 grape varieties, manually harvested, from Champagne Method, fine bubbles, aromas of flowers and citrus, refreshing mouth.			

Les Champagnes Janisson

	125ml	Bottle	Magnum
<i>Champagne Janisson & Fils is based in Verzenay since four generations. The style is a perpetual quest for finesse and elegance, orchestrated by a policy to master each step of the champagne making process. Manuel Janisson is passionate about quality and takes advantage of a reasoned viticulture. From a fusion of tradition and modernity, design and authenticity these Champagne were born.</i>			
Champagne Janisson & Fils, Brut Tradition NV	£11.00	£49.00	£120.00
Being a boutique Champagne, Janisson wines are low on production but big on owners love and attention. Rich with aromas of hazelnut, almond and honey. A special apéritif Champagne.			
Champagne Janisson & Fils, Rosé Brut NV	£12.00	£55.00	
Heavenly aromas of wild strawberries, redcurrants and raspberries married with touches of vanilla and cinnamon.			
Champagne Janisson & Fils, Blanc de Blanc		£60.00	
Made exclusively from Chardonnay with notes of pear, peach, green apples and some underlying nutty hints.			
Champagne Janisson & Fils, Blanc de Noirs Grand Cru Brut NV		£65.00	
100% Pinot noir, nose of brioche, honey and delicate flowers. Round on the palate, with ripe fruits, peach, nectarine, apricot. Final on refreshing citrus fruits.			
Champagne Janisson & Fils, Grand Cru Millésime 2006		£80.00	
Flagship of Champagne Janisson. 50% Chardonnay 50% Pinot Noir – fruity with hints of brioche and acacia honey.			

