

THE WHIPPET INN

SPRING / SUMMER
WINE LIST

SPARKLING / CHAMPAGNE

		125ml	Bottle
Prosecco Royale - Crème de cassis, prosecco, lemon	-	£8.0	-
Bellini - Prosecco, peach purée	-	£8.0	-
Aperol Spritz - Aperol, prosecco, soda, orange	-	£8.0	-
Prosecco, Vapporetto NV - Veneto	Italy	£5.7	£25.0
Cava 'Brut Nature', Dominio Tharsys - Requina	Spain	-	£26.5
Perrier-Jouët, Grand Brut - Champagne	France	-	£55.0
Perrier-Jouët, Blason Rosé - Champagne	France	-	£90.0

FEATURE WHITE

Limney 'dry' white, Davenport Vineyards - England (Org)
Young, fresh and aromatic. Kiwi and greengage, crisp but nicely balanced. A zesty, persuasive advert for English wine.

By the Bottle
£35.0

FEATURE RED

Primitivo "Zinfandel" Gioia del Colle (Org)
A smooth, warm, balanced red, it finishes on an aftertaste of toasted almond and toffee, typical of Gioia del Colle Primitivo.

By the Bottle
£33.5

WHITE WINE

FRANCE

	Region	175ml	250ml	Carafe	Bottle
Cote de Gascogne, Lesc Blanc	Gascony	£4.7	£6.5	£13.0	£18.0
Château de la Mirande, Picpoul de Pinet (Org)	Languedoc	£6.4	£8.9	£17.7	£25.0
Chardonnay Viognier, Moulin de Gassac	Languedoc	£6.6	£9.2	£18.4	£26.0
Chablis, Domaine Colette Gros	Burgundy	-	-	-	£36.0
Sancerre, Domaine Fiou	Loire	-	-	-	£39.0
Pouilly-Fumé 'Cuvee d'Eve', Jean-Paul Dagueanau	Loire	-	-	-	£47.0
Jean Biecher, Pinot Gris	Alsace	£6.7	£9.4	£18.7	£26.5

ITALY / GERMANY

	Region	175ml	250ml	Carafe	Bottle
Tre Fili, Pinot Grigio	Veneto	£5.7	£7.9	£15.7	£22.0
Markus Molitor Haus Klosterberg QbA, Riesling	Mosel	-	-	-	£30.0

NEW WORLD

	Region	175ml	250ml	Carafe	Bottle
Chardonnay, Radford Dale	Stellenbosch	-	-	-	£39.5
Xanadu Exmoor Drive, Chardonnay	Margaret River	-	-	-	£26.5

SPAIN / PORTUGAL

	Region	175ml	250ml	Carafe	Bottle
Finca Valero, Macabeao	Cariñena	£4.7	£6.5	£13.0	£18.0
Gran Cerdo Viura, Gonzalo Gonzalo (Org)	Rioja	-	-	-	£22.0
Aphros Loureiro, Vinho Verde (Bio)	Vinho Verde	-	-	-	£33.0
Conde Villar Vinho Verde Branco	Vinho Verde	-	-	-	£21.0

Org - Organic viticulture, healthy vines make concentrated grapes
Unf - Low filtering/fining, can be cloudy
Nat - Minimal intervention, low filtering/fining, wild yeast, lower sulphur

Bio - Biodynamic, supercharged organics
Vg - Suitable for vegetarians
Ve - Suitable for vegans

ROSÉ	Region	175ml	250ml	Carafe	Bottle
Cinsault Rosé, Domaine Nordoc	Languedoc	£5.2	£7.2	£14.4	£20.0
Tremendus, Bodega Rubio	Rioja	-	-	-	£22.0

RED WINE

SPAIN / PORTUGAL	Region	175ml	250ml	Carafe	Bottle
Viña Mues, Tempranillo	Alavesa	£4.7	£6.5	£13.0	£18.0
Donkeyjote, Garnacha (Org)	Navarra	-	-	-	£22.0
Bodega Classica, Rioja Montesc	Rioja	£6.0	£8.4	£16.7	£23.5
Vivanco Rioja Crianza	Rioja	-	-	-	£30.0

FRANCE	Region	175ml	250ml	Carafe	Bottle
Domaine Nordoc, Merlot	Languedoc	£5.4	£7.5	£15.0	£21.0
Château de la Bouyere, Cabernet Sauvignon/Merlot	Bordeaux	£6.4	£8.9	£17.7	£25.0
Saint-Emillion Grand Cru, Chateau La Marzelle	Bordeaux	-	-	-	£42.0
Cotes du Rhone 'unfiltered', Terres de Mistral (Org)	Rhone	-	-	-	£24.5
Les Nuages Pinot Noir, Vin de France	Loire	£6.4	£8.9	£17.7	£25.0
Cahors Malbec, Chateau du Cedre (Org)	Cahors	-	-	-	£26.5

ITALY	Region	175ml	250ml	Carafe	Bottle
Unlitro di Ampelia, Ampelia - One litre (Bio)	Tuscany	-	-	-	£39.5

NEW WORLD	Region	175ml	250ml	Carafe	Bottle
H.P Shiraz, David Franz Lehmann	Barossa	-	-	-	£35.0
Malbec, Bodega Cecchin (Org)	Mendoza	-	-	-	£27.5
Tilia, Malbec	Mendoza	£6.3	£8.7	£17.4	£24.5
Pinot Noir, Petit Clos (Org)	Marlborough	-	-	-	£36.5
Carmenere, El Grano	Curico Valley	£6.6	£9.2	£18.4	£26.0
Maycas Sumaq, Pinot Noir	Limari Valley	-	-	-	£26.0
Journeys End Hunstman, Shiraz Mourvedre	Western Cape	-	-	-	£29.0

DESSERT WINE / SHERRY / PORT	Region	100ml	Bottle
Domaine de l'Ancienne Cure, Monbazillac	Monbazillac	£5.5	£18.5
Château de Jau, Banyuls Rimage	Languedoc	£5.0	£24.0
Taylor's LBV Port	Douro	£5.0	-

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