



## WINE LIST

---

Thank you for choosing Wilde Lodge for your celebrations.

Our aim with our wine list was simple. Match the level of service we provide, the magic of the setting and the skill of our caterers CSONS to produce a wine list that would surprise couples and their guests. So we were thrilled when we found Mark Hughes, a local wine supplier just over the hill from us in Presteigne who embodies this ethos.

Mark has spent his entire professional life in the Wine Trade (Wine Controller for Safeway and UK Sales and Marketing Director for Hardy's Australian Wines), but he felt that the market was missing the smaller passionate producers who couldn't produce the quantities the supermarkets demanded.

So he branched out on his own and set up a wine cellar that brings the passionate wine producers, who don't produce enough bulk to be of interest to the big buying chains, to the UK market and to Wilde Lodge.

Mark personally knows all of his suppliers and has excellent relationships with each of the vineyards selected. It's so exciting, it's like having a private gateway to producers from around the world who are dedicated to producing quality wines at affordable prices. Everyone has a friend, or a friend of a friend who has had a holiday abroad and discovered a small wine estate with fabulous wines and prices and they wish that they could find them over here. Mark's wine list rekindles the afterglow of satisfaction that comes from discoveries like these and we are thrilled to share them with you.

*All wines listed, include VAT*





## WINE LIST

---

### Wilde Lodge tasting boxes

If you would like to try any of our wines and request a sample box to be delivered to your home, please contact [jemma@wildelodge.com](mailto:jemma@wildelodge.com)

Tasting boxes are charged at a reduced rate of 20% off the retail price. A minimum of 6 bottles are required and there is a postage fee of £15 per box of 6 (postage prices are subject to change).

Our most popular tasting box includes the following selections, including a 20% discount, postage and vat is £104.60

#### **Reds**

- Excelsior Merlot (*house red*)
- Château Lamothe-Vincent Bordeaux Merlot (*our favourite*)

#### **Whites**

- Excelsior Sauvignon Blanc (*house white*)
- Chateau Lamothe-Vincent Bordeaux Reserve, Sauvignon Blanc (*our favourite*)

#### **Bubbles**

- Domaine Rosier Blanquette de Limoux (*sparkling wine*)
- Pinot Rosa Frizzante Sacchetto (*pink prosecco*)



## WHITE WINES

### **Excelsior Sauvignon Blanc** (*house white*)

South Africa

Green appley characters but not sharp. Refreshing and fruity, finishes with that touch of minerality which elevates it from the masses. Lovely wine to be enjoyed throughout the seasons.

£16.50



### **Chateau Lamothe-Vincent Bordeaux Reserve Sauvignon Blanc** (*our favourite*)

Sauvignon Blanc and Semillion - Bordeaux, France

This 2022 vintage is too soon for any medals yet, but only a matter of time! This is an absolutely super white that has improved each year. 90% crisp, zingy gooseberry Sauvignon Blanc with a 'lichette' of Semillon to round it off. Aging on the lees for around three months adds an extra dimension.

£17.50

*Pairs well with - British Feast*



### **Domaine St Roch Viognier**

Viognier - France

A rich, dry white with peppery undertones and intense fruit with hints of peaches and apricots that goes particularly well with our Mexican, Egyptian and Indian feasts.

£20.00

*Pairs well with - Mexican, Egyptian & Indian Feasts*



## ROSÉ

### **Villa des Anges Rosé**

Cinsault - France

A pretty, light rosé with lovely fruit. Great as an aperitif but also as an accompaniment to light food dishes.

£17



### **Chateau Lamothe-Vincent Bordeaux, Rosé** *(our favourite)*

This is a slightly darker colour than other rosés and that translates into lots of flavour and character. A classic Bordeaux blend of Cabernet Sauvignon and Merlot.

£17.50



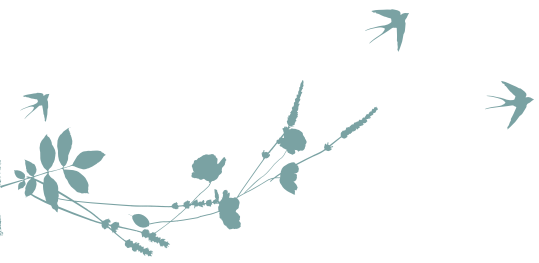
### **Chateau d'Or et de Gueules Rosé**

Mourvèdre (40%), Cinsault (40%), Syrah(10%) Grenache (10%) - France

Very much in the style of Provence rosé (well, it is next door!).  
Delicate colour but plenty of strawberry and red berry flavours to relish  
in this organic wine.

£20.00





## WINE LIST

---

### RED WINES

**Excelsior Merlot** (*house wine*)  
South Africa

This is a great party wine and goes well with most foods or just on its own. It has a deep colour, fruit and character, but very soft and easy to drink.

£16.50

•

**Martinez Alesanco** (*house wine*)  
Tempranillo - Rioja, Spain

This fantastic Rioja has blackcurrants, blackberries and ripe cherries along with the vanilla from the wood to produce a rich wine that leaves flavours lingering on the palate.

£16.50

*Pairs well with - Japanese, Scandinavian Feasts*

•

**Château Lamothe-Vincent Bordeaux Reserve Merlot** (*our favourite*)

Gold Medals at Brussels, Lyon and Gilbert & Gaillard.

The classic Bordeaux blend, of course, is Cabernet/Merlot, and here we have a classic indeed. However, it's Merlot dominated but with a rare 30% Cabernet Franc.

Rich and very well-structured fruit.

£17.50

*Pairs well with - British Feast*

•

**Abbotts & Delaunay** (*also our favourite*)  
Carignan - France

Gold medal winning, big and powerful red produced from old vines which gives a very concentrated and rich flavour. Goes well with any rich foods, but smooth enough to drink on its own.

£21.00

*Pairs well with - Mexican, Egyptian, Indian & Greek Feasts*

## RED WINES

(continued)

### **Anarkos Rosso di Puglia**

Primitivo - Italy

Recommended in The Daily Telegraph: “another one of Mark Hughes’ brilliant finds. Absolutely delicious blend of Primitivo, Negro Amaro and Malvasia. Lush and plush like velvet, also juicy, scented, intense, rich brimming with the smell of violets, deep purple plums and bitter cherries. Such a joy!”

Recommended by Oz Clarke as one of his 250 best wines of 2012: “an excellent example of how southern Italian reds are starting to express their own fabulous originality. It’s bulging with youth and it’s soft, yet tempered by a nice edgy bitterness.”

£22.00

*Pairs well with - British Feast*



### **Brunelli Ripasso di Valpolicella**

Corvina Veronese 65%, Rondinella 25%, Corvinone 10% - Italy

2017 vintage tasting beautifully now, but, boy, will it also get even better over the next few years. Rich, complex but very silky textures make this a delight. The Ripasso technique consists in refermenting a Valpolicella on the sugars and yeast-rich grape skins of the area’s top wine, Amarone. This results in the wine becoming full-bodied, with a great concentration of colour and perfume.

£23.00



### **Fellone Rosso di Puglia**

Primitivo - Italy

From the same producer as the Anarkos this is their top red. The 100% Primitivo grapes are late harvested which concentrates the natural sugars and makes the resulting wine rich beyond description. The price is well worth it with this one.

£32.00

## BUBBLES

### **Blanquette De Limoux Domaine Rosier**

Mauzac and Chardonnay - France

Mark's favourite Blanquette de Limoux from over 200 tasted at the Vinisud Trade Wine Fair a couple of years back. Blanquette de Limoux differs from Cremant basically in the grapes used; in this case Mauzac and Chardonnay. It has been lees aged for 12 months and is a lovely clean, creamy style. The Rosier family is rightly proud of this, their top Cuvée.

£22



### **Pinot Rosa Frizzante (Pink Prosecco) Sacchetto**

Pinot Noir - Italy

Like the Prosecco but with a delightfully light pink colour which comes from the Pinot Noir grape and which adds an extra touch of fruit.

£22



### **Prosecco Colli Trevigiani Sacchetto**

Glera - Italy

A semi sparkling with a slice of pear, chunk of apple and spot of peach all working together in perfect fruity harmony, combined with small delicate bubbles and a wonderful long, creamy finish. Written up in The Daily Telegraph as one of only three out of 120 tasted to be recommended.

£24

*Pairs well with - Scandinavian Feast*

---

## CHAMPAGNE

### **Marc Chauvet Tradition**

Pinot Noir, Pinot Meunier & Chardonnay - Champagne

Most big Champagne Houses buy-in their grapes. Only a small proportion of Champagnes are made by the people who actually grow the grapes; here's one of them! Four years aging instead of the usual 12 months. Beat Krug (£125 a bottle or more) in Blind Tasting. Lovely rich buttery style. Simply a top Champagne.

£52

