

TRESANTON WINE LIST - SUMMER 2020

BIN #		BOTTLE
	CHAMPAGNE & SPARKLING WINES	
0	<p>Champagne Thienot Brut Reserve NV</p> <p>Grape: 45% Chardonnay, 35% Pinot Noir, 20% Pinot Meunier</p> <p>The wine develops a spring-like bouquet. Pale yellow hue with tinges of gold where floral and fruit aromas intertwine. This lively, delicate wine evolves on the palate towards a long finish, exuding a succession of orchard notes. Powerful nose with hints of piped-fruit jam, apples and quince. Rounded and long on the palate, with a succession of apple and pear, fresh-fruit fragrances. Persistent bead of bubbles with a creamy mousse. Good as an Aperitif, seafood, shellfish or noble fish.</p>	£68.00
1	<p>Champagne Thienot Rosé NV</p> <p>Grape: 45% Pinot Noir - 7% are red wines produced from old vines. 35% Chardonnay 20% Pinot Meunier</p> <p>Cuvee Thienot rose is a subtle pale pink, soft and delicate and evoking the delicate scent of raspberries. Red fruit aromas on the nose, showing morello cherries, blackcurrants and mirabelle plum. The palate has a creamy and fine smooth feel, perfect balance between subtlety and body. A good aperitif Champagne, this wine goes wonderfully with tapas, little sweet tomatoes or stuffed artichoke. It also pairs well with light, fruity desserts such as strawberry or fruit salads.</p>	£86.00
2	<p>Poir Roger White Foil NV, Brut Reserve</p> <p>Grape: Pinot Noir, Chardonnay and Pinot Meunier</p> <p>This cuvée is the definitive house-style and makes for the perfect aperitif. It is made of equal portions of the three Champagne grape varieties, time and attention to detail are the keys here. This is traditionally composed from 30 still 'base wines' and a blend drawn from at least three different vintages, all adding complexity and sophistication to this perennial winner.</p>	£110.00
3	<p>Champagne Ruinart NV</p> <p>Grape: Chardonnay, Pinot Noir, Pinot Meunier</p> <p>Characterised by rounded flavours of ripe fruits, this is juicy yet elegant with a very long finish.</p>	£150.00
6	<p>Camel Valley Brut, Cornwall, UK 2015</p> <p>Grape: Pinot Noir, Chardonnay</p> <p>This is their flag-ship wine, a fresh and fruity fizz, perfect for all celebrations, with English hedgerow scents and a touch of honey on the palate.</p>	£62.00
7	<p>Bollicine Serafini & Vidotto NV</p> <p>Grape: 90% Chardonnay, 10% Pinot Noir</p> <p>Light-coloured brush-stroke following closely peach blossoms, the fine, numerous and persistent bubbles rise, the froth is creamy. The first sense of smell is a fluctuation of fruity and fragrant aromas: initially blackcurrant scents, small wild strawberry, pomegranate, eglantine. Later on, a slight perfume of toasted bread. Fresh and savoury initial taste, then the wine opens to a fruitiness in a background of pleasant and increasing smoothness. Dry finish with persistence of soft fruit scents and flower taste. Food: This is an all-time sparkling wine, it can open and close any pleasant convivial meeting. It enhances itself with delicate cold meats and salami, shellfish salad, shellfish and vegetable tempura.</p>	£42.00
8	<p>Crémant de Limoux Cuvée Joséphine Dosage Zéro NV (Organic)</p> <p>Grape: 70% Chardonnay, 25% Chenin and 5% Mauzac.</p> <p>A delightful golden straw in colour. On the nose, notes of pear, apple, dried fruits and citrus. On the palate, dry and elegant with fine bubbles and a pronounced acidity, leading to a short yet intense finish. Great aperitif. Try also with smoked salmon and asparagus mousse, sea bass with herb stuffing or tarte aux raisins.</p>	£52.00
9A	<p>Franciacorta Ca del Bosco Cuvée Prestige NV</p> <p>Grape: 75% Chardonnay, 15% Pinot Noir, 10% Pinot Bianco</p> <p>This beautiful sparkling wine shows a unique aromatic profile with spicy notes of spearmint and fresh oregano leaf that pop to the top. Beyond those vertical aromas are heavier tones of stone fruit, honeydew melon and blanched almond.</p>	£72.00

10A	Asolo Prosecco Superiore D.O.C.G., VinVita, Veneto, Italy	£40.00
	Grape: Glera This fine sparkling wine offers the textbook refreshing characteristics of Prosecco with an added degree of complexity, richness and finesse.	
	WHITE WINES	
11	Fiano Mezzogiorno, Puglia, Italy 2018	£28.00
	Grape: Fiano Mild intense straw yellow colour, characteristic, aromatic and flavoured bouquet; crisp, fresh and harmonious on the palate. Works well with salads, grilled white fish or on its own as an aperitif.	
12	Pecorino Ciu Ciu, Marche, Italy 2017 (Vegan and Organic)	£36.00
	Grape: Pecorino A clear light straw in colour. In the glass, scents of lemon blossom, peaches and apricots. The palate is generous and mouth filling, with excellent length and intensity. Further tropical fruit flavours leave a lasting impression on the finish. Perfect with porchetta, rabbit fricassee or baked mackerel	
13	Terlaner Cuvee, Cantina Terlaner, Alto Adige 2018	£58.00
	Grape: Pinot Blanc: 60%, Chardonnay: 30%, Sauvignon Blanc: 10% Brilliant pale-yellow colour with green nuances. On the nose green apple and white peach combine with fine nuances of lemon balm and mint to create the typical aroma of the classic Terlano. On the palate the peach is very strong, too, lending the Terlano its lively but at the same time very mellow character. The multifaceted, well-structured flavour derives from an interplay of freshness and minerality and also has a wonderfully persistent finish. A traditional regional choice with Terlano wine soup, raw white asparagus salad, typical dishes like pizza and pasta with tomato sauce or focaccia with rosemary or penne all'arrabiata; parmesan and fresh pecorino.	
14	Vernaccia di San Gimignano Isola Bianca, Teruzzi E Puthod, Tuscany 2017	£38.00
	Grape: Vernaccia Elegant nose of apple and mineral, followed by an engagingly intense palate, full of green apple and almond, leading to an appetizing Chablis-like finish.	
15	Gavi il Forte, Produttori del Gavi, Piedmont 2017	£38.00
	Grape: Cortese Pale yellow colour, intense floral perfume, good minerality and freshness on the palate. Everything about this wine is harmonious, it is really well balanced. Starters, pasta with vegetable sauce, white meat, seafood and soft cheese.	
16	Etna Bianco, Benanti 2017	£52.00
	Grape: Carricante Carricante Etna Bianco Superiore "Pietramarina" by Benanti is a beautiful wine to match with fish; from simple to more elaborate fish dishes. Try it with seafood dishes involving capers, tomatoes and olives.	
17	Sauvignon Blanc Winkl, Cantina Terlaner 2017	£56.00
	Grape: Sauvignon Blanc Intense straw yellow colour with a delicate green shimmer. Ripe fruit aromas of apricot, mandarin and passion fruit mingle with elements of elderberry, nettle and mint. The fruitiness continues on the palate in combination with a fine acidity. The wine scores with a good structure and a minerally but at the same time aromatic finish. Goes well with steamed green asparagus; also with tuna carpaccio, smoked salmon and raw langoustines.	
18	Pinot Bianco Classico Cantina Terlaner, Alto Adige 2017	£46.00
	Grape: Pinot Bianco	

Clear pale yellow colour a slight greenish shimmer. On the nose this classic Pinot Bianco scores with crisp notes of pear mingling with aromas of raspberry and lime, plus a touch of camomile and lemon grass to round off the composition. Body and balance sum up the Pinot Bianco, which intrigues the palate with the fruit of the pear and quince aromas combined with a salty minerality. The wine tickles the tongue and goes on to deliver a persistent aftertaste. A good companion with hors d'oeuvres such as vitello tonnato or salmon and tuna carpaccio; courgette flowers with a stracchino cheese or in combination with burrata; avocado salad; also in combination with spaghetti alla carbonara; scallops, red snapper or sea bream.

- 19 Hérzu, Ettore Germano, Piedmont 2016** **£66.00**
Grape: Riesling
At the sight it is straw yellow with lime green reflexes. Its nose reveals a fruity aroma, lightly tropical in its young moments, evolving in a light plant one due to the acidity, which will transform in a mineral aroma. In the mouth it is rather full bodied with a pleasant savory and fruity sweetness, ending long lasting taste, fresh and persistent. Perfect for raw fish and sea appetizers, cooked fishes and soups
- 20 Sauvignon Blanc Verus, Slovenia 2017** **£40.00**
Grape: Sauvignon Blanc
Vibrant fruit with the classic gooseberry, passionfruit and nettles aromas; good depth of flavour and length. Crisp and elegant on the palate.
- 21 Blanc de Majas Vin des Côtes Catalanes, Languedoc 2017 (Organic)** **£40.00**
Grape: Macabeo, Vermentino, Carignan Blanc
A pale golden in colour. Aromas of white flowers and green fruits with a hint of aniseed. Dry and fresh on the palate with concentrated stone-fruit and citrus flavours. The finish is concentrated and lingering. A classic accompaniment to 'anchoiade' - a paste made with anchovies, garlic, herbs and olive oil and usually spread on toast. Also try with a flash-roasted garlicky calamari salad or grilled sea bass served with fresh thyme and garlic.
- 22 Picpoul de Pinet Château de la Mirande 2017** **£32.00**
Grape: Picpoul
A clear, light gold in colour. Fresh aromas of peaches, apricots and citrus fruits. The texture is very crisp with good acidity. The flavours are of stone fruits, white flowers with a dash of lemon and lime. Very bright and cleansing finish. Serve as an aperitif, with linguine of crab and chilli, moules mariniere, Oysters or a simple new potato salad.
- 23 Vermentino Domaine de St Hilaire, Languedoc 2017** **£30.00**
Grape: Vermentino
A lively bouquet of lime zest and white flowers on the nose is followed by a sweet and sour explosion of grapefruit and pineapple on the palate. Traditionally served with the famous oysters of Bouzigues, this crisp, dry white will accompany any dish where salt, lemon or salad dressings dominate
- 24 Viognier Les Galets Christophe Blanc, Rhône Valley, France 2017** **£60.00**
Grape: Viognier
Typical example of this wine with notes of peach, pear skin, mineral touch and vigour on the finish, quite oily on the palate, favour oily fish, creamed dish or goat cheese
- 25 Folle Blanche Domaine Luneau Papin, Loire Valley, France 2017** **£34.00**
Grape: Folle Blanche
A clear, bright lemon yellow in colour with aromas of citrus fruits and white flowers. On the palate clean and crisp with pleasantly tart notes. The acidity is pronounced and the finish short and refreshing. Wonderful with fried squid with garlic, lemon and olive oil or goat's cheese.
- 27 Meursault 'Les Vireuils' Dupont-Fahn, Burgundy 2016** **£98.00**
Grape: Chardonnay
This Meursault has lovely pebbly notes followed by aromas of lemon and cloves. The palate is floral with intense and complex flavours, the long finish is wonderful.
- 28 Autocton Vinyes Velles Blanco, Catalunya, Spain 2016** **£46.00**
Grape: Xarel lo Vermell, Xarel lo, Macabeu, Malvasia de Sitges

Delicate herbal and yellow flower notes float in the glass with a whiff of dry straw on the nose. Which leads to a fresh, layered, textural palate with good weight, and a finish which shows a bit more power, this is a fascinating white of purity and freshness. The crisp, pithy finish is completely addictive.

- 29 Reserve de Gassac Blanc, Daumas Gassac, Languedoc 2017** **£32.00**
Grape: Viognier, Rousanne, Marsanne, Chardonnay
A pale straw yellow in colour. A fleshy nose of tropical fruits and green herbs. Soft and ripe on the palate with a lingering and aromatic finish and a concentrated mineral backbone. An excellent all-rounder with food. Try with grilled Dublin Bay prawns, escargots a la Bourguignonne or a soupe au pistou flavoured with garlic and basil.
- 30 Lirac Blanc 'La Reine des Bois', Domaine de la Modorée 2016** **£66.00**
Grape: Clairette, Bourboulenc, Marsanne, Roussanne, Picpoul, Viognier, Grenache Blanc
This white Lirac from the southern Rhône has a heady smell, an Arabian Nights blend of ripe apricots, honeysuckle, galangal, almond blossom, spiced poached pears and beeswax.
- 32 Godello Godeval, Valdeorras, Spain 2017** **£42.00**
Grape: Godello
Greenish yellow colour with amber glints. The bouquet is delicate with intense fruit aromas like green apple. The palate is light, balanced and smooth with good acidity.
- 33 Quincy 'Haute Victoire' Domaine Henri Bourgeois 2017** **£46.00**
Grape: Sauvignon Blanc
A delightful pale-golden in colour. On the nose, delicate notes of citrus fruits and sweet geranium. On the palate, fresh and crisp but simultaneously round and well balanced. The finish is fruity and aromatic. Great with a fillet of salmon served with citrus butter, garlic stuffed chicken or Asian pork with a spinach stir fry.
- 34 Carco Vermentino, Antoine Arena, Patrimonio, Corsica 2017 (Organic)** **£76.00**
Grape: Vermentino
100% Vermentino from low-yielding hand-harvested vines. The wine is fermented naturally with low sulphur in cement cuves and take place a long time (6-8 months) on the fine lees. It completes its malo naturally and then is bottled without filtration or fining. The colour is straw and clear with a shimmer of trapped gas. Aromas of salted roasted nuts give some indication of the extreme ripeness of the wine, stone/mineral, plump, sweet fruit flavour in the vicinity of green bananas and mushy ripe pears. Throw in some preserved lemons and oranges, maybe a little mint. These are punctuated with fennel and sweet herb flavours. Think heat, think rocks, think garrigue.
- 35 The White Mullet, Pikes, Polish Hills, South Australia 2017** **£34.00**
Grape: Semillon, Sauvignon Blanc, Pinot Grigio, Fiano
Pale green in colour with fresh, zesty aromas of citrus, tropical fruit and a hint of musky perfume displayed. Crisp, bright and fresh with the zingy acidity balancing the attractive core of fruit salad flavours very nicely. Delivers a nice mouthful of flavour and is ideal for the summer months ahead. Good as an aperitif and for pairing with seafood
- 36 Maquina Y Tabla Verdejo, Bierzo, Spain 2017** **£40.00**
Grape: Godelo, Palomino, Doña Blanca
Another intriguing blend from Oriol, with the Palomino once again getting the Flor treatment (much like with Fino sherry). This gives the wine an incredible smoky, yeasty nose, but it is the freshness of the palate with macerated quince, yellow plum and supple creaminess that really delights. Pair with squid, seafood, grilled fish
- 37 Gruner Veltliner, Martin & Anna Arndorfer 'Stasserstal', 2018, Austria (Unfiltered)** **£38.00**
Grape: Gruner Veltliner
Classic Gruner Veltliner with an added twist from this innovative produce: Winemaker Martin Arndorfer has tempered Gruner's sharp-edged acidity, rounding it off by giving the wine just the merest whisper of oak: some of the wine spends a short period ageing in large, old oak barrels, which, along with lees contact lends it a subtle, delicate creamy vanilla note. Ideal with seafood, especially shellfish and oysters.
- 38 Albariño, Bodegas Terras Gauda 2017** **£44.00**

Grape: Albariño

A pale golden in colour. On the nose complex notes of white fruits and orange peel with fresh balsamic notes, supported by subtle floral and mineral hints. On the palate smooth and creamy with a bright acidity. The finish is fleshy and lingering. Try with salmon carpaccio, smoked red mullet with piquillo peppers and chorizo or a Waldorf salad.

39 Riesling Riquewihr Domaine Trapet 2014/15 (Organic) £60.00

Grape: Riesling

This Riesling has floral and stony aromas with lemony notes and lovely mineral influence. With age, the mineral content is enhanced and the wine acquires a smooth sweet note. Pair with lightly prepared fish, seafood, flavours and spices of the East.

40 Divin Poison Blanc 2019, Pays de la Loire, France £52.00

Grape: Melon de Bourgogne (Muscadet characteristics)

This is a wonderful wine that is best drunk when young. It pairs well with seafood and shellfish as it has a crisp freshness and minerality that you would associate with a Muscadet.

41 St Aubin 'La Fontenotte' Domaine Marc Colin, Burgundy, France 2015 £76.00

Grape: Chardonnay

The 2015 Saint Aubin la Fontenotte, which sees a maximum 10% new oak and 30% aged in oak foudres, has a lovely pine needle, citrus fruit and nectarine-scented bouquet that opens nicely in the glass. The palate is well balanced with judicious use of oak that lends this Saint Aubin hints of brioche and vanilla without impeding upon the terroir expression. After a couple of minutes, I noticed an oyster shell tincture developing back on the aromatics.

ROSE

51 Côtes de Provence Élégance 2017 £36.00

Grape: Grenache, Cinsault, Syrah

The colour is the spirit of Provence, pale, crystalline and limpid. The nose is pretty, unveiling floral aromas of bergamot and sweet jasmine as well as bouquet of exotic and red berry fruits, whilst the palate picks up notes of mango and lychee with a more savoury edge of peach-stone and citrus.

52 Cotes du Luberon Rosé, Château Val Joannis £38.00

Grape: Syrah, Grenache

The wine has a very pale, lively pinkish colour. It bears fresh aromatic notes of red berries and citrus. Great on its own, with salads or simple grilled fish.

53 Sancerre Rosé, Domaine Lucien Crochet 2016 £60.00

Grape: Pinot Noir

Pale coral in colour, with an intense nose of strawberry and raspberry. The palate is vibrant and well balanced with spicy red fruits and mineral notes.

54 Bandol Rosé Château Val D'Arenc 2017 £44.00

Grape: Mourvèdre, Cinsault, Grenache

Impeccable structure and finesse. Lean and concentrated with freshness and red fruit in good measure. Juicy, intense and a perfect thirst quencher. Equally a stand up wine to strong fish dishes and charcuterie.

REDS

60 Sangiovese di Toscana Caparzo 2016 £30.00

Grape: Sangiovese

Bright ruby colour with hints of violet. Intense, fruity, bouquet, with ripe blackberries, wild strawberries and spice. The palate has a warm brambly feel, full of soft ripe fruit and a persistent spice to the finish. Easy drinking. Panzanella, sausages with white beans, spaghetti with tomatoes and basil.

61 Primitivo, Caiaffa, Puglia 2017 £36.00

Grape: Primitivo

Bright, lifted, fresh aromas of red and dark fruits. On the palate it is slightly creamy yet very fresh with a hint of spice on the finish. Lovely balance, very bright and easy perfect with Tagliatelle al Sedano.

- 62 Syrah Lumà, Cantine Cellaro, Sicily 2017** **£34.00**
Grape: Syrah
Intense ruby colour, violet notes. Lightly tannic, full and persistent aroma. Well balanced and easily drinkable. Good with red meat, barbecued and grilled meat, excellent with seasoned t matches with first courses, barbecued and roast meat, game birds and seasoned cheese.
- 63 Cumaro, Umani Ronchi, Conero Reserva, Marche 2016** **£42.00**
Grape: Montepuciano
Ruby-red core, with garnet hues and an intense, full, ethereal and very persistent bouquet. The palate is harmonious, with hints of wild cherry and fruits of the forest.
- 64 Chianti Classico, Le Corti, Principe Corsini Tuscany 2015 (Vegan)** **£42.00**
Grape: Sangiovese
Deep ruby red, iridescent with the classic sangiovese transparency. It has aromas of violet, cherry, red currant and raspberry jam with a slight undertone of spice, pepper, leather and walnut. Well balanced and fresh in the mouth, typical finesse and persistence of the north part of Chianti Classico with returns of citrus aromas and a touch of liquorice. Pleasant and medium bodied. Better paired with grilled white meat as pork chops or a large piece of roast beef. Try it also with seasoned and moderately spicy cheeses.
- 65 Nebbiolo Langhe Poduttori del Barbaresco, Piedmont 2017** **£60.00**
Grape: Nebbiolo
A very versatile red, this Nebbiolo can be a delightful accompaniment to antipasti dishes of cured meats and chargrilled vegetables, yet also enjoys a successful pairing with red meat, poultry and even lightly-spiced pasta courses.
- 66 Cos Frappato, Occhipinti, Sicily 2017 (Organic)** **£60.00**
Grape: Frappato
Vibrant, strawberry, clean and juicy, Natural Sicilian red wine. Frappato has a warm ruby colour, not especially dense but bright and truly red, without blue or purple tones, even though it is still a young wine. The aromas are charming: fragrant wild strawberries and hint of candied orange peel and light spice, maybe cinnamon. The polished texture is silky but definite, with a fine balance of clear fruit and structure (tannins and acidity) to give it depth and length. It is unoaked, complex and layered, juicy but not simple.
- 67 Valpolicella Classico I Progni Le Salette, Veneto 2016** **£66.00**
Grape: Molinara, Croatina, Rondinella ,Corvinone, Corvina
Deep ruby red in colour. On the nose you get wonderful ripe cherries, forest berries and a hint of vanilla, tobacco and chocolate. Well-rounded, elegant and warm with great acidity and well-structured tannins. Pasta with rich sauce, red meat and roast.
- 68 Carema Riserva, Poddutori del Carema, Piedmont 2013** **£78.00**
Grape: Nebbiolo
Pale garnet colour, this wine bursts with delicate aromas of red berries, lavender, damp, leather and tar. Lean and lithe this delicate expression of Nebbiolo has wonderfully balanced tannins and length. This is a wine which complements both starters and main courses, but particularly shines when paired with red meat, game, hard cheeses and dried fruit.
- 69 Tignanello, Antinori, Tuscany 2014** **£200.00**
Grape: Sangiovese, Cabernet Sauvignon
The Sangiovese dominates on the nose with notes of grilled meats and Morello cherries. These are echoed on the palate, reminiscent of great Chianti Classico, before the blackcurrant comes in towards to the finish to remind you that the Cabernets are there. Great acidity and full, but soft tannins indicate that this will drink relatively early, but has at least a decade of life ahead of it.
- 70 Veneto Rosso IGT, Gran Passione, Veneto 2019** **£42.00**
Grape: Merlot: 60%, Corvina: 40%

The grapes come from selected vineyards harvested at the beginning of October, to allow the grapes to have increased maturation. Before picking, the vines' cordons are cut, but the grapes are left on the vines, and for up to 15 days the grapes begin to dry naturally on the vine (Appassimento on vine). The grapes are then carefully hand harvested before being pressed. After fermentation the wine is aged in oak for 3-4 months. Vibrant purple colour, rich luscious nose full of sweet ripe dark cherry, plum, vanilla and Christmas spice. Rich and velvety, with lots of juicy fruit. Very easy drinking. Great wine for roasted and grilled meats. Ideal with game dishes. Excellent with mature hard cheeses.

- 71A Barolo Serralunga, Ettore Germano, Piemonte 2015** **£96.00**
 Grape: Nebbiolo
 The grapes used to produce this wine are selected from young vineyards located in Prapò, Cerretta and Lazzarito. The first fermentation, being a classic one, lasts for about 20 days with the skins. At the end the wine rests in old 700 liters' tonneaux for about two years. The wine is then bottle-aged for 15-18 months before being offered for sale. During the last 24 months, the wine rests in different kinds of wood. A brilliant garnet red, the nose carries hints of strawberry, cerise, red fruit, rose, violet and a touch of liquorice. On the palate it is full of energy, power and precision with clean, healthy tannins. Stunning with risotto milanese or braised venison with polenta and porcini.
- 71 Corbières Cuvée Alice, Domaine Ollieux Romanis, Languedoc 2017** **£40.00**
 Grape: Carignan, Grenache Noire
 A youthful dark ruby with a concentrated and powerful nose of plums, blackberries and coffee. Round and open on the palate with fresh red fruit flavours and a pronounced minerality. The finish is short yet ripe. Try with baked ham glazed with honey, orange and ginger, lamb kebabs or duck rillettes.
- 72a Château La Grave Singalier, Bordeaux Superieur 2016** **£32.00**
 Grape: Merlot, Cabernet Sauvignon, Cabernet Franc
 This Château sits on the bank of the Garonne just a stone throw from the Graves appellation. The wine is approachable, with ripe fruits and a cedary note on the finish. Perfect with beef, lamb or hard cheese.
- 73 Malbec, Cahors, Héritage du Cédre, South West France 2017** **£34.00**
 Grape: Malbec
 Inky-black in the glass. Complex aromas of plums, cherries and white pepper. Full of blueberry and passion fruit flavours with a spicy backbone. Savoury notes are provided by the Malbec. Medium to full-bodied in texture with a good firm tannic structure. Great with ribeye steak with a black pepper crust, prime rib of beef or a pepperoni pizza.
- 74 Aroa Navara Grenache (Vegan, No added Sulfités)** **£36.00**
 Grape: Grenache
 A deep purple-red in colour with aromas of black cherries, blueberries and figs. On the palate, fresh and smooth with notes of sweet spices and red fruits. Silky in texture with balanced tannins and a solid mineral backbone leading to a lengthy and refreshing finish. Great accompaniment to the local Gabure (chicken and cabbage stew with lemon, cinnamon and basil), oxtail stew with chillies or chilled with a tomato and watermelon salad.
- 75 Côtes du Rhone, Domaine de l'Olivier 2016, Southern Rhône, France** **£38.00**
 Grape: Grenache, Syrah
 Deep red with purplish touch. Complex nose with garrigue and blackberry aromas. The palate is lively with fine tannins. We find the same aromas as the nose with a long finish. Great with Lamb and rosemary
- 78 Saumur Champigny Domaine Thierry Germain 2017 (Organic)** **£46.00**
 Grape: Cabernet Franc
 A garnet-red with purple tints. On the nose, scents of violets, irises and stewed red fruits. On the palate, harmonious and balanced with a full-body. The finish is long with elegant and subtle tannins. Try with rabbit and mushroom soup, roast leg of salt-marsh lamb or veal chops with baby onions and wild mushrooms.
- 79 Rasteau Domaine de Luminaille 2015** **£46.00**
 Grape: mainly Grenache
 Attractive, clear-cut cherry and raspberry fruit, some liquorice, spice and Provence herbs, all with a very digeste quality.

- 80A Le Petit Clos Pinot Noir, Marlborough, New Zealand 2016 (Organic)** **£50.00**
 Grape: Pinot Noir
 A garnet-red in colour. Floral aromas of candied cherries, mint and strawberries. Silky on the palate with further red summer fruit flavours. Notes of blood oranges and plums. The finish is crisp and perfumed. Drink with pot-roasted guinea fowl with porcini mushrooms, bacon and parsley, wild mushroom, mascarpone and tarragon torte or shoulder of lamb with ginger, lemon and quince.
- 81 Xerico Tentenublo, Rioja, Spain 2017** **£56.00**
 Grape: Tempranillo
 Raw freshness, a hint of reduction, super-taut black fruit and sappy energy from whole bunch fermentation. It's 'sauvage' energy is captivating from now and becomes more so with a little aeration.
- 83A Mercurey Vieilles Vignes Domaine Juillot 2016** **£62.00**
 Grape: Pinot Noir
 A beautiful dark ruby in colour. The nose opens up with notes of fresh red fruits, blackcurrants and spices. Pleasantly fruity on the palate, this is a round and complex red with silky tannins leading to a lingering finish. The excellent acidity makes this a great wine to pair with coq au vin, sautéed lamb's kidneys in a mustard sauce or game terrine.
- 84 Savigny-les-Beaune 1er Cru Aux Fourneaux Joél Rémi 2015** **£66.00**
 Grape: Pinot Noir
 This is fine toned. More red berries, with a sherberty fizz, followed by darker fruit. Really jolly with a lot of pep and energy. More elegant than their Beaumonts from Chorey, with good mid-palate weight and attractive chewiness. Complexity on the finish too, leaving mushroom and black-cherry flavours.
- 85 St Joseph Cuvée Ro-Rée Domaine Chéze, Rhône Valley 2015** **£66.00**
 Grape: Syrah
 Deep ruby. Lively aromas of fresh red and blue fruits and candied flowers take on a suggestion of olive as the wine opens up. Juicy and energetic in style, offering appealingly sweet black raspberry and cherry flavors and a zesty touch of peppery spices. Finishes sweet, subtly tannic and long, leaving a note of violet pastille behind.
- 87 Châteauneuf-du-Pape Domaine de Ferrand 2012** **£86.00**
 Grape: Mainly Grenache
 The 2012 Chateauneuf du Pape is jaw-dropping good! Made from 92% Grenache and the rest a mix of permitted varieties, aged all in concrete tank, it boasts fabulous notes of truffles, damp earth, wild herbs and both kirsch and darker berry fruit. Full-bodied, beautifully concentrated and even voluptuous, it covers the mouth with fruit, has sweet tannin and a hard-to-resist personality. Drink this beauty over the coming decade or longer.
- 88 Château Thibeaud-Mallet, Pomerol 2012** **£110.00**
 Grape: Merlot, Cabernet Sauvignon
 Thibeaud-Maillet is a real jewel. A tiny 1.5 hectare estate, the 30-50 year old vines are planted in a sandy, gravelly alluvial soil, which overlies Tertiary clay. The wines from this estate have a subtle, teasing, complex fruit with a silky delivery on the palate. Owner Roger Duroux considers 2012 as the finest vintage of his life as a vigneron.
- 89 Côte-Rôtie 'Fortis' Domaine du Monteillet, Rhône Valley 2016** **£130.00**
 Grape: Syrah
 An inky-purple in colour. Aromas of black cherries, coal tar and black tea with hints of smoky bacon. On the palate, powerful and complex with concentrated red berry flavours and a supple texture. The finish is lengthy and spicy with smoky notes. A vigorous yet seductive wine to pair with roast grouse and blackberry sauce, roasted calf's kidneys on a puree of shallots or roast shoulder of lamb stuffed with Roquefort cheese and mint.
- 90 Château Cantenac Brown, Margaux 2010** **£140.00**
 Grape: Cabernet Sauvignon, Merlot
 This red offers beguiling aromas of bergamot, roasted sandalwood and black tea, before

giving way to a well-endowed core of plum, blackberry and raspberry reduction notes. The structure is remarkably fine-grained, showing seamless integration through the long finish. A really great showing.

92 Wien 2, Pfaffl, Weinvertel, Austria £42.00

Grape: Zweigelt, Pinot Noir

A good all-round food wine but also easy to drink on its own. This red Viennese blend adores the calcareous sandy soils. This wine is particularly fruity and juicy with strawberry and cherry fruit, yet it possesses surprising power and elegance.

95 Montebruno Pinot Noir 2014, Wilmanette Valley, Oregon USA £60.00

Grape: Pinot Noir

This biodynamic wine is a wonderful, lightly perfumed wine that pairs well with white meats and poultry, complex salads.

DESSERT WINES

121 Petit Guiraud, 2016 Sauternes-Barsac Château Guiraud £44.00

Grape: 65% Sémillon, 35% Sauvignon

Average age of the vines: 35-40 years old, manual picking only, by several sortings on botrytised berries. Fermentation: Partly in temperature-controlled stainless steel vats and partly in barrels. The different batches are fermented until they reach equilibrium (about three weeks), the nature of which depends on their plot selection. Ageing: In vats and barrels during about 12 months. Incredibly fresh fruit finish: grapefruit, passion fruit, pineapple. Thanks to a very rigorous plot selection, Petit Guiraud expresses something different of the Château Guiraud's terroir. The wine is floral and feminine, very tasty and light.

127 Les Pins, Monbazillac Chateau Tirecul la Graviere £42.00

Grape: Sauvignon Blanc, Sémillon, Muscadelle

Fabulous aromas of marmalade and apricots, this beautiful alternative to Sauternes combines a lovely lush mouthfeel with a honeyed freshness. A wine which is a heavenly match for foie gras or salty blue cheeses.

128 Mas Amiel, 2015 Vintage Maury Domaine Mas Amiel, Organic £66.00

Grape: Grenache

Maury is a Vin Doux Naturel, like Muscat de Beaumes de Venise or de Rivesaltes, but Maury is red and made predominantly from Grenache. It can be aged in the rancio style, but this is the youthful version made in the same way as vintage Port. A deep ruby/purple in colour with full, ripe, bramble jam fruit and Grenache's trademark black pepper to balance the sweetness. It's a relatively simple wine, but renowned for going with chocolate and summer-berry puddings.

Please note that vintages may vary. Pricing was correct at time of print - 1st July 2020