

Retail Wine Shop

HOUSE WINES - £5.95

Bergerie de la Bastide 2010

White - reveals notes of dried herbs, white flowers, juniper & a touch of citrus...a wine that will hold its own with shellfish

Red - a fruity blend of Grenache Noir, Cinsault & Merlot....surprisingly good with Indian & Chinese food as well as grilled fish

Rosé - a blend of Cinsault, Syrah & Grenache...very fresh on the palate

BUBBLES

Prosecco, Cantina Bernardi, Veneto, NV

Delicious, easy drinking, lightly sparkling Prosecco with a naturally off-dry finish

Jean-Paul Deville Carte d'Or Champagne, NV

Superior wines with a high proportion of Pinot Noir

Brut £25.45 Tradition Rosé £27.00

WHITE WINES

Cuvée Marine Cotes de Gascogne 2010

A blend of Colombard, Ugni Blanc & Gros Manseng. Elegant & aromatic with beautifully defined citrus flavours of lemon & grapefruit

£7.95

Sauvignon "Elégance", Caves de Labastide, Gaillac 2010

Elégance by name, Sauvignon by nature! Terrific value, a touch smoky, with exquisite acidity

£5.95

Villa Saint Jean Blanc, Vin de Pays d'Oc 2009

Distinguished by its pale yellow colour, fresh on the nose with notes of citrus fruits & liquorice

£6.45

Chardonnay La Vielle Capitelle, Gérard Bertrand 2009

Suggestive of ripe peaches & passionfruit, with a touch of honey on the nose & flavours of grilled nuts, vanilla & buttery exotic fruits on the palate. Try with prawns or langoustines - particularly barbecued

£8.45

Réserve de Gassac, Vin du Pays de l'Herault 2010

Primary pear fruit Viognier aromas melt into the wine...don't serve too chilled to enjoy the true flavour

£9.25

"Toques et Clochers" Limoux Chardonnay 2008

Matured in new oak resulting in complex flavours of melted butter, nuts, caramel & toast. Each year on the Sunday before Easter a gala dinner is cooked by a celebrity chef in his tall white hat or 'Toque' & the proceeds of an auction of exceptional barrels go to a different Limoux village every year to restore its bell tower, or 'Clocher'. Ages wonderfully

£12.95

Blanc Cuvée Classique, Corbières 2009

A blend of Roussane & Marsanne from a small yielding vineyard. Intriguing flavours of orange blossom & exotic fruits

£9.95

Les Galets Dorés, Costières de Nîmes N Rhône 2010

Grenache blanc with Roussane & Vermentino expressing white flowers & ripe citrus fruits. Les Galets refers to the large stones that heat up during the day and cool at night - perfect for grape ripening!

£10.25

Petit Bourgeois, Loire Valley 2010

This misses the Sancerre appellation status by a gnat's whisker! This Sauvignon ripens in the mouth with a broad array of flavours & wonderful length

£9.95

Riesling Reserve, Andre Scherer, Alsace 2010

An attractive musky nose & a soft palate of ripe pear & apple

£9.45

Château Deville, Entre Deux Mers, Bordeaux 2009

A well-balanced blend of Sauvignon & Semillon grapes. Ages gracefully

£8.95

Petit Chablis, Gérard Tremblay, Burgundy 2009

Unoaked & uncomplicated. A classic Chablis, delightfully crisp & refreshing. A wine that can be drunk young

£11.95

Martinsancho Verdejo, Spain 2010

Known as the Godfather of Verdejo, this winemaker is credited with reviving Rueda's indigenous Verdejo grape. Stone fruits with citrus & mango tones. Food friendly & outstanding value for money

£10.75

Pinot Grigio, Rosa Bianca, Veneto, Italy 2010

A great fruity blend of Pinot Grigio & Garganega - this will do the job!

£6.75

Madrigale Bianco, Abruzzo, Italy 2010

Chardonnay with a tropical fruit nose & citrus-edged palate. Perfect with light pasta & seafood

£6.45

Le Petit Clos Sauvignon, Marlborough NZ 2009

The Bourgeois family from Sancerre, took their art, passion & tradition to Marlborough in 2001 & this wine in a combination of gentle passionfruit & citrus blossom - unusual in a New Zealand Sauvignon

£11.75

Copeland Estate Colombard Chardonnay, SE Australia 2009

Plenty of grassy-grapiness on the nose & really quite dry

£7.45

Viu Manent Sauvignon, Colchagua, Chile 2010

A bright, zesty acidity & extra tangy freshness, result in a long length. Ideal with anti-pasti, tapenade & pesto-based dishes

£7.95

Osaado Chardonnay, San Juan, Argentina 2010

Crisp & fruity. An ideal partner to white meats & seafood or as an apéritif

£6.75

Vinum Chenin, Stellenbosch, SA 2009

A wonderfully balanced combination of spicy cinnamon & gentle vanilla with notes of Fenugreek from maturation. Decant and serve - not too cold - alongside some grilled fish £9.95

RED WINES

Cadet de Gascogne, Château D'Aydie 2008

A blend of Tannat, Cabernet Franc & Cabernet Sauvignon. Firm, fresh & smoky. Dig out the goose fat & serve with a great roast dinner!

£7.95

Les Clairières, Vin du Pays d'Oc, Merlot 2010

A plump, plummy wine with bags of blackberry fruit with lots of ripe tannin

£6.45

Villa Saint Jean, Vin du Pays d'Oc

Similar to our house wine, it offers freshness with a long-lasting finish & notes of cherry, redcurrant & plum

£6.45

La Petite Syrah, Vin de Pays du Gard 2009

Lovely earthy aromas, with soft ripe flavours, notes of spice, leather & liquorice, with elegant, well-rounded tannins

£7.45

Cuvée Classique Châteaux Ollieux Romanis, Corbières 2009

A blend of Carignan, Grenache, Mourvedre & Syrah. Luscious red & black fruit flavours, with bayleaf, rosemary, tobacco leaf & pepper

£9.75

Les Romanins, Domaine La Ferme Saint Martin, Côtes du Rhône 2010

A blend of Grenache & Cinsault makes this a very fruity wine with a gentle dusting of pepper

£10.75

Moulin de Gassac, Vin de Pays de l'Hérault 2010

The Gassac valley has a cool microclimate, allowing for a longer growing season & exceptional terroir. This subtle wine exhibits a fantastic bouquet of crushed blackberries & mulberries, an array of smoky, leathery notes & a long, silky finish

£7.75

Chevery, Domaine du Salvard, Loire 2009

A blend of Pinot Noir & Gamay with an engaging nose of red cherries & cloves. A great accompaniment to chicken, charcuterie & hard cheeses with Pinot Noir acidity & tannins

Château Deville, Bordeaux 2005

An Entre-deux-Mers juicy wine without tannins – known as a lunchtime Claret

£9.25

Chiroubles, Domaine du Calvaire, Burgundy 2010

A deliciously light Beaujolais, full of floral aromas. Very similar to a Fleurie. Best served slightly chilled.

£12.25

Bourgogne Rouge, Remoissenet, Burgundy 2007

Encapsulates the virtue of mature Pinot Noir vines with its bouquet of preserved berry fruits, leather, spice & earthy tones

£12.95

Terroir, Domaine La Barroche, Châteauneuf du Pape 2008

A classic example of a subtly mixed spices, red & black fruit flavours. Beautiful texture with fine tannins, it lingers in the mouth
£23.95

Rioja, Hacienda Grimon, Spain (Organic) Tempranillo 2010
This is as serious as unoaked Rioja gets. Quite full-bodied, nicely tannic, but juicy nonetheless.
£8.75

Rioja Crianza 2008
Quite a full-bodied palate for a Crianza due to the quality of the fruit and longer than usual ageing in oak. Elegant & classy with ripe tannins & fresh acidity, balanced by the richness of the fruit.
£11.45

Madrigale Rosso, Cantina di Tollo, Abruzzo, Italy 2010
A light, juicy Montepulciano with a whiff of fresh herbs & a palette of morello cherries. Great with the simplest of pasta dishes
£6.45

Le Petit Clos, Marlborough NZ 2009
A Pinot Noir made from hand harvested grapes in a very French style. The primary fruit is red berries with delightfully harmonious tannins
£12.75

Copeland Estate, S Australia 2010
Cabernet Shiraz with a good thump of cherry jam & a touch of cocoa & pepper
£7.45

Le Secret, Colchagua, Chile 2010
A Carmenère that goes sensationally with lightly seared red meats, roasted game birds & rich, creamy blue cheeses
£10.45

Osaado, Mendoza, Argentina 2010
A Shiraz sourced from grapes in the warmer San Juan region. A juicy red with plenty of pike, plummy red fruits & notes of bitter orange, coffee & pepper
£6.75

Vinum, Stellenbosch, SA 2009
This Cabernet Sauvignon combines the classic structure of Old World with the warmth of New World fruit – quite a mouthful!
£10.75

ROSE WINES

Coteaux de Varois, Château d'Ollières, Provence 2010
A Grenache, Cinsault & Syrah blend. Provence is the spiritual home of pink wine, producing pale & pearly wines, scented with wild flowers. Excellent with oily fish & stuffed aubergines, courgettes, tomatoes
£9.95

Sixième Sens, Domaine Gérard Bertrand, Vin du Pays d'Oc 2010
A perky blend of Syrah, Grenache & Cinsault. A classically light rosé, which makes one think of sunshine & summer holidays
£7.75