



# WINE LIST

## HOUSE WINES

### WHITE

<b>SAUVIGNON BLANC, CRU BOURGEOIS</b>	<b>2008</b>	<b>£14.00</b>
Henri Bourgeois, Jardin de la France		
By the Glass	125ml	£2.80
	175ml	£3.90

### RED

<b>CORNEY &amp; BARROW HOUSE CLARET</b>	<b>2006</b>	<b>£14.00</b>
Maison Sichel, Bordeaux		
By the Glass	125ml	£2.80
	175ml	£3.90

## CLUB RECOMMENDATIONS

### WHITE

<b>Pinot Grigio, Grigio Luna</b>	<b>2008</b>	<b>£16.00</b>
Cecilia Beretta		
By the Glass	125ml	£3.20
	175ml	£4.50

*This is a very fine Pinot Grigio, with layers of fruit and complexity. Honeyed citrus fruits and herbs on the nose, with a crisp clean acidity.*

<b>Chardonnay,</b>	<b>2007</b>	<b>£16.00</b>
<b>Kushushu Creek, Paarl</b>		
By the Glass	125ml	£3.20
	175ml	£4.50

*Dry, with lots of ripe warm fruit. Careful vinification at cool temperatures, in stainless steel vats, preserves the varietal characteristics of the grape .*

### ROSE

<b>Bourgogne Rose, Cuvee Margoton</b>	<b>2008</b>	<b>£20.00</b>
Olivier Leflaive		
By the Glass	125ml	£4.00
	175ml	£5.50

*Named in honour of Olivier's little girl, this is a flirtatious, charming Rose. Early drinking and brightly fruited it combines roses and sweet spice on the nose, mirrored on the palate, which is aromatic, fresh and exuberant..*

## RED

<b>Laguna de la Nava Reserva</b>	<b>2004</b>	<b>£17.50</b>
<b>Bodegas Navarro Lopez, Valdepenas</b>		
<b>By the Glass</b>	<b>125ml</b>	<b>£3.50</b>
	<b>175ml</b>	<b>£5.25</b>

*All the quality of a Rioja Reserva without the price. 100% Tempranillo like its illustrious neighbour. Full of rich summer fruits with a hint of oak.*

<b>Chateau Moureau</b>	<b>2008</b>	<b>£17.50</b>
<b>Minervois AC, Languedoc</b>		
<b>By the Glass</b>	<b>125ml</b>	<b>£3.50</b>
	<b>175ml</b>	<b>£5.25</b>

*40% Syrah, 50% Carignan, 10% Grenache. The Chateau Moureau is a deep purple wine. It is well matured with a predominance of small red fruits on the nose and long-lasting and aromatic on the mouth.*

## CLARETS

<b>1. L'ORANGERIE DE CARIGNAN</b>	<b>2004</b>	<b>£21.75</b>
<b>1er Cotes de Bordeaux</b>		
<b>2. CHATEAU LA COUROLLE</b>	<b>2006</b>	<b>£25.75</b>
<b>Montagne St Emilion</b>	<b>2006</b> <b>Half</b>	<b>£13.85</b>
<b>2a. CHATEAU LES RICARDS,</b>	<b>2003</b>	<b>£27.50</b>
<b>1er Cotes de Blaye</b>		
<b>3. CHATEAU LA DAUPHINE,</b>	<b>1999</b>	<b>£28.65</b>
<b>Fronsac</b>		
<b>4. CHATEAU CLOS DES REGES</b>	<b>1999</b>	<b>£29.15</b>
<b>Lalande de Pomerol</b>		

Cru Bourgeois is a quality classification given to the left bank Medoc wines, that fall between the Petits Chateaux above, and the rarefied Classed Growths. A new '1855' classification, would undoubtedly elevate a number of Cru Bourgeois to Classed Growth status. They tend to be Cabernet Sauvignon based, with a firmer, more rigid structure than their Merlot dominant equivalents from the right bank. The equivalent quality level for these wines can also be found in the Grand Cru chateaux of St Emilion.

<b>5. CHATEAU DE LAMARQUE,</b>	<b>2001</b>	<b>£30</b>
<b>Cru Bourgeois, Haut Medoc</b>		
<b>6. CHATEAU ST BRICE,</b>	<b>1999</b>	<b>£44.15</b>
<b>St Emilion Grand Cru (2<sup>nd</sup> wine Ch Magdelaine)</b>		

Classed Growth classification is reserved for the very top level Chateau of the Medoc. They are rated between first and fifth growth. Given the historic nature of this system which is now over 150 years old, there are wines of relatively lowly level that really now box well above their weight. Pontet Canet is certainly one!

<b>7. CHATEAU PONTET CANET,</b>	<b>2003</b>	<b>£65.00</b>
<b>5ieme Cru Classe, Pauillac</b>		

## RED BURGUNDY & BEAUJOLAIS

- 8. BOURGOGNE PINOT NOIR** 2008 £24.00  
**Domaine Cytot-Buthiau** 2008 Half £12.50  
This wine has ripe red fruit aroma with subtle tones of strawberry and red cherry. It is elegant and lengthy on the palate with mature Pinot Noir flavours, and a soft tannic backbone with herb and leather notes on the long finish.
- 9. BROUILLY, Vieille Vignes** 2006 £23.50  
**(Marcel Joubert)**  
One of ten top 'Cru' Villages, made from the Gamay grape. Ripe, concentrated red fruit flavours, with depth on the palate - unusual for Beaujolais.
- 10. COTES DE BEAUNE VILLAGES** 2006 £30.25  
**(Olivier Leflaive)**  
This wine has rich ripe red berry fruit on the nose and black cherry notes on the palate. It is a complex wine, with a subtle ripe structure. Classic Burgundy from one of the finest vintages in the last decade.

## WHITE BURGUNDY & MACONNAIS

- 11. MACON SOLUTRE** 2005 £21.35  
**(Domaine Auvigue)**  
Medium bodied wine from the Macon area of Southern Burgundy. Pure Chardonnay, with a little oak ageing, and a gentle lemon acidity.
- 12. MACON UCHIZY** 2008 £21.50  
**(Domaine Talmard)**  
Beautifully dry white from a consistently good producer in the warmer South of Burgundy.
- 13. CHABLIS, (Vincent Damp)** 2008 £26.90  
2006 Half £13.80  
Chablis needs little introduction. Vincent Damp make a quite superb, elegant and balanced wine. Crisp, green hued, as you would expect, but with a concentration and subtlety beyond its appellation.
- 14. MONTAGNY, 1er CRU** 2007 £29.25  
**(Olivier Leflaive)**  
From the Region de Mercurey, just South of the famous Cote D' Or. The richness of style of the area has been captured in this wine, giving rich, apple Chardonnay flavours on the palate.
- 15. POUILLY FUISSE** 2006 £33.05  
**(Moulin du Pont, Auvigue)**  
Golden, honeyed Chardonnay fruits, with white fruit notes on the nose of Pear and blossom. Concentration and finesse are the hallmarks here, from a tiny production.

16. **RULLY, Les St.Jacques** 2006 £36.50  
**(Domaine Aubert de Villaine)**  
 From one of the greatest Domaine owners in the world – namely Domaine de la Romanee Conti. M. de Villaine produces this wonderful wine from his own small holding in Rully. Quite sublime, with elegant pure fruit and complex structure.

#### LOIRE

17. **SANCERRE,** 2008 £23.50  
**Grande Maison (Chateau Balland)** 2008 Half £12.50  
 Sancerre from a grower producing only 2000 cases per vintage. Succulent, ripe Gooseberry and grapefruit aromas, with excellent weight on the nose and depth of flavour.

18. **POUILLY FUME,** 2008 £26.25  
**Les Chaumiennes (Figeat)**  
 Fresh, clean 'gunflinty' flavours. Especially good with fish dishes or shellfish, with a typical Sauvignon nose and balanced, zesty acidity on the palate.

#### RHONE

19. **CHATEAUNEUF DU PAPE,** 2006 £44.70  
**(Chateau Beauchenne)**  
 Dark, rich nose of pepper and spices, but refined and soft. A high proportion of Grenache and Syrah ensures quality. Try with game dishes.

#### ALSACE

20. **GEWURZTRAMINER,** 2006 £21.35  
**Cleebourg (Cattin)**  
 An outstanding Gewurztraminer. A rich, opulent spicy wine - excellent concentration of lychee fruit. Dry despite the shape of bottle and grape variety.

#### GERMANY

21. **ERBACHER MARCOBRUNN,** 1999 £20.15  
**Riesling Kabinett, Schloss Schonborn**  
 From this great wine producer in the Rhine region of Germany. This wine is fresh, elegant and slightly smoky on the palate whilst delicate, lightish in alcohol and exuding pure fruit.

#### AUSTRALIA

22. **BAROSSA VALLEY CHARDONNAY,** 2006 £19.75  
**The Gatekeeper**  
 Honeyed, with full ripe fruit. Aged in oak casks for a number of months before bottling, giving balancing flavours that do not swamp the Chardonnay fruit.

**23. VOYAGER ESTATE CHARDONNAY** 2004 £30.00  
**(Margaret River W.A.)**  
This Chardonnay is dry with perfect balance, supple texture, peachy fruit and tremendous length.

**24. MCLAREN VALE CABERNET SAUVIGNON,** 2006 £23.30  
**The Gatekeeper**  
A big, robust wine in the mould of the newer, more rounded style of Australian Cabernet. Bags of concentrated damson varietal fruit, with blackcurrant flavours also.

**25. CRAWFORD RIVER CABERNET SAUVIGNON** 2000 £35.50  
**(Condah, Victoria)**  
A youthful fruity nose with just a hint of mint. The palate is packed with black fruits and spice. Well worth trying.

#### CHILE

**26. CARMENERE, Bodegas Lurton Araucano** 2007 £17.50  
**Colchagua Valley**  
Vivid lively blackcurrant and red berry fruit flavours on the nose with a subtle oak/vanillin integration on the palate. From the Luton Valley of central Chile, which has a fine, well respected growing climate. Made by the Lurton brothers from Bordeaux, whose family own Chateau Brane Cantenac.

**27. CHARDONNAY, Hacienda Lurton Araucano** 2007 £17.50  
**Central Valley**  
Lots of fleshy green fruits, a rich ripe structure and a refreshing streak of citrus acidity. This wine imparts New World weight of fruit and is well balanced

#### ARGENTINA

**28. MALBEC, Bodegas Ruca Malen** 2005 £21.50  
A concentrated, ripe and elegant example of why Malbec is the flagship grape from Argentina now. Blueberry, bramble, chocolate and spice on the nose, with a weighty complex palate of pure fruit.

#### SOUTH AFRICA

**29. RHEBOKSLOOF PINOTAGE,** 2006 £18.25  
**Private Cellar, Paarl**  
Pinotage is a wine with soft ripe cherries complemented by savoury notes and a lightly toasted character.

## CHAMPAGNE & SPARKLING WINE

<b>30. BOLLINGER, Special Cuvee</b>	<b>NV</b>	<b>£65.00</b>
One of the prestigious, long-established Grandes Marques, whose House style is a delicious blend of the three champagne grapes - Pinot Noir, Chardonnay and Pinot Meunier.		
<b>31. DELAMOTTE BRUT, Champagne</b>	<b>NV</b>	<b>£40.00</b>
Dry, with a biscuity, fruity nose. A much higher than normal percentage of Chardonnay gives elegance and finesse.		
<b>32. SPARKLING BLANC DE BLANCS</b>	<b>NV</b>	<b>£20.00</b>
<b>(Varichon et Clerc) Methode Traditionelle</b>	<b>Glass</b>	<b>£4.00</b>

## DESSERT WINE

pudding wines, no matter what their provenance, require a delicate balance between the levels of residual sugar and acidity. This all-important trait prevents them from being cloying, and makes them an excellent counterpart to sweet puddings. (Half bottles only)

<b>33. CHATEAU SEPTY (Half bottle)</b>	<b>2003</b>	<b>£13.50</b>
<b>Monbazillac</b>	<b>Glass</b>	<b>£4.50</b>

## PORT

### Ruby

<b>COCKBURN Special Reserve</b>	<b>£26.60</b>
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### Late Bottled Vintage

<b>GRAHAM LBV</b>	<b>2003</b>	<b>£36.90</b>
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*Selecting the right wine to accompany your menu can sometimes seem a daunting prospect. To try and make it less so, we have taken the liberty of setting out the following guidelines which you may find helpful.*

*In general, Seafood and Fish are best accompanied by a light crisp white wine such as Sancerre, Pouilly Fume or say a Chilean Sauvignon Blanc. On the other hand, Pork and Chicken dishes, depending on the accompanying sauce, tend to need a more robust white. Oak aged Chardonnays like Montagny Premiere Cru and Macon Solutre from France or a New World alternative such as Voyager Estate from Margaret River, south of Perth in Western Australia, would all be suitable. Even a light red such as Morgon, Beaujolais or a Pinot Noir would be equally appropriate. In the case of Lamb and Beef a full bodied wine is usually a better choice. The clarets from the Bordeaux region of France (Cabernet Sauvignon and Merlot predominantly), and the Cabernet Sauvignons and Merlots from the New World, or Rioja (Tempranillo) would be suitable. To round off your meal we have a delicious pudding wine which will complement any dessert choice you wish to make and should you decide to have a cheeseboard, we have a fine range of Late Bottled and Vintage ports for you to enjoy.*