

The Wine Selection, December 2013

With this wine list we have selected wines from a collection of outstanding small producers. We have shied away from the larger branded product, those wines where individuality has been stripped from the wine, in an attempt to make a uniform product with mass appeal. In fact we have gone further still, and shied away from wines where the winemakers influence is too dominant, where character has been created rather than being inherent. Instead we have sought out wines that taste of where they come from, wines that reflect the region, have identity and individuality. This is not a large wine list, but we have tried within it to offer a range that reflects their provenance and the passion and talent of the winemaker that crafted them.

Every week, on a Tuesday we offer a Wine and Food Matching evening, with a four course set menu and wines chosen carefully to balance the incredible dishes that Chef Mitchell Husbands and his team put together. These events are hugely popular and worth booking ahead for. A list of upcoming events are available at reception.

Liam Steevenson, Master of Wine

* Wines available by the glass are highlighted in grey.

Champagne and Sparkling Wines

Price per bottle EC/US

1.	Prosecco 'Extra Dry' Spumante, Fantinel, Italy, NV Light, delicate and citrus scented Prosecco with good mousse and a long dry finish.	85/32
		<i>Served by the glass 17/6</i>
2.	Billecart-Salmon, Brut Reserve, Champagne, France, NV Arguably the finest non-vintage Champagne on the market. Elegant and incredibly refined with wonderful minerality from the Grand Cru Chardonnay that plays such an important role in this blend.	250/93
3.	Billecart-Salmon Brut Rose, Champagne, France, NV The finest pink Champagne on the market. Beautifully dry, elegant and almost mineral with a touch of strawberry on the nose and palate.	300/112
4.	Bollinger 'Grande Annee', Champagne, France, 2002 A classic 'Grande Annee', rich and concentrated with biscuit and brioche notes to the fore. Burgundian-like weight on the palate.	400/149

White Wines

Price per bottle EC/US

5.	Palo Alto Sauvignon Blanc, Chile, 2010 Green fruit aromas on the nose and a touch of elderflower. Full of tropical notes on the palate with refreshing acidity.	55/20 <i>Served by the glass 14/5</i>
6.	Pavia Pinot Grigio, Satori, Veneto, Italy, 2011 A delicate and elegant Pinot Grigio with stone fruit notes and a citrus twang on the finish.	61/23
7.	Muscadet 'Cotes de Grand' Lieu' Sur Lie, Loire, 2010 The simplicity of Muscadet is what makes it so popular. Delicately scented with an almost saline note. Light and lifted on the palate with green acidity giving it wonderful freshness.	68/25
8.	Gavi de Gavi, Tenuta Grenee, Piedmont, Italy, 2010 From the home of the heavy red wines of Barolo and Barbaresco, comes this light, lemon scented Gavi, with minerality and long refreshing finish.	68/25 <i>Served by the glass. 17/6</i>
9.	Marques de Riscal Verdejo, Rueda, Spain, 2011 Stunning value Sauvignon Blanc from the Loire; a spearmint note, complexed with the smoky depth one normally finds in Pouilly Fume.	75/28 <i>Served by the glass 19/7</i>
10.	Rodney Strong Chardonnay, Sonoma County, California, 2007 A ripe, rich and concentrated Chardonnay, packed with intense tropical fruit and with a toasty, almost butterscotch richness.	85/32
11.	Petit Bourgeois 'Sauvignon Blanc', Henri Bourgeois, Loire, 2011 Stunning value Sauvignon Blanc from the Loire; a spearmint note, complexed with the smoky depth one normally finds in Pouilly Fume.	90/33
12.	Vermentino, Tenuta Guado al Tasso, Tuscany, Italy, 2010 Hugely fashionable in Italy due to its green, herbal notes, ripe palate and zesty finish. Brilliant with a wide variety of dishes, particularly seafood.	90/33
13.	Albarino 'Leirana', Bodegas Forjas del Sanes, Spain, 2010 On the 'green-coast' of Spain, just north of the Portuguese border this fashionable wine has quickly made its mark. It is considered to be the perfect shellfish accompaniment.	95/35
14.	Macon Lugny 'Les Genievres', Louis Latour, Burgundy, 2010 Benchmark Macon, from the leading producer in the region. Bright green fruit on the nose, a round creamy palate and crisp refreshing acidity.	100/37
15.	Petit Clos Sauvignon Blanc, New Zealand, 2010 A Marlborough Sauvignon that bursts with summer fruit flavors yet it's light and elegant enough to work brilliantly at the dinner table.	110/41
16.	Chablis, Domaine Simonet Febvre, Burgundy, 2010 A stunning example of mineral, tight and elegant Chablis from one of the regions leading quality producers.	130/48
17.	Pouilly Fuisse, Domaine Saumaize Michelin, Burgundy, 2010 This fantastic, environmentally conscious Domaine, squeeze everything out of their outrageously good terroir and create, rich, perfumed yet wonderfully elegant.	140/52
18.	Cloudy Bay Sauvignon Blanc, New Zealand, 2010 The standard bearer for New Zealand Sauvignon Blanc, and a New World classic, that vintage after vintage lives up to its impressive reputation.	170/63

Rose Wines

Price per bottle EC/US

19. **Minuty 'Moments' Rose, Cotes de Provence, S France, 2010** 68/25
 'The' rose of Antigua ! Consumed in copious quantities all over the Island, due to its elegant packaging and delicate scented style. *Served by the glass 17/6*
20. **St Andre de Figuiere 'Magali', Cotes de Provence, 2011** 90/33
 This wonderful family owned winery crafts some of the finest wines of Provence. This is an exquisite rose, salmon-pink in colour, bone dry and elegant.

Red Wines

Price per bottle EC/US

21. **Sartanna Nero d'Avola, Italy, 2010** 55/20
 A rich, earthy Nero d'Avola from the south of France. Intense cooked fruit notes, with a leathery complexity and richness from the intense sun. *Served by the glass. 14/5*
22. **Corbieres Rouge 'La Castelmaure', Southern France, 2010** 61/23
 A brilliant bright and fruit driven red, with a lovely herbal complexity and chewy tannic bite.
23. **Beaujolais Nouveau, Georges Dubeouf, Beaujolais, 2012** 68/25
 Soft, juicy and incredibly gluggable Fleurie. Jam-packed with blackberry fruit and with soft enough tannins to be enjoyed chilled. *Served by the glass. 21/8*
24. **Primitivo di Mandura, Farnese, Italy, 2010** 75/28
 A rich and concentrated Primitivo from the south of Italy. Almost raisined fruit aromas on the nose, rich and opulent, with plenty of spice on the finish.
25. **Cotes du Rhone, Chateau de Trignon, Rhone, 2009** 90/33
 Simply brilliant Cotes du Rhone from one of the great vintages. Intense not overly heavy, with dark forest fruit notes.
26. **Catena Malbec, Catena Zapata, Mendoza, Argentina, 2008** 95/35
 Catena really set the standards in Argentina, this brilliant Malbec is a perfect example, dark, yet with real freshness and silky mid palate. *Served by the glass. 24/9*
27. **Chateau Poitevin, 'Cru Bourgeois', Medoc, Bordeaux, 2009** 100/37
 Merlot dominated, and 14 months in new French Oak, gives this modern Bordeaux incredible complexity and depth of flavour. A revelation.
28. **Jim Barry 'Lodge Hill' Shiraz, Clare Valley, Australia, 2008** 110/41
 One of the great winemakers of Australia, Jim Barry makes big, bold and concentrated wines that jump out of the glass. Textbook Shiraz.
29. **Petit Clos Pinot Noir, Clos Henri, Marlborough, New Zealand, 2009** 120/45
 New Zealand ability to create fantastic Pinot Noir has stunned the world in recent years. This is bright, open and beautifully perfumed.
30. **'Zisola' Nero d'Avola, Marchesi Mazzei, Sicily, 2007** 130/48
 One of the many 'stars' on our wine list. A rich and perfumed Nero d'Avola, with a purple fruit core, and that classic spice and leather that characterises this varietal.
31. **Chateau Boutisse, St Emilion Grand Cru, Bordeaux, 2009** 150/56
 This vintage shows a lovely red fruit note, with savoury flavours from the oak maturation.
32. **Ridge 'Lytton Springs' Zinfandel, California, 2008** 210/78
 Paul Draper has set standards in California for decades, and this wonderful winery is rightly considered one of the regions greats. Big, bold and weighty Zinfandel.

Dessert Wines

33.	Monbazillac 'Les Brumes', Domaine Caivevel, Bordeaux, 2008	90/33
	<i>Orange peel scented Monbazillac, with an incredible honed note from the botrytis infected grapes. Intense sweetness, tempered by crisp acidity.</i>	<i>Served by the glass. 12/4</i>

A full range of after dinner drinks are available at the bar.