

## WINES 2009

Our aim has been to produce an exquisite range of wines to suit every occasion, compiled with the help of London's finest wine merchants. We have sought out excellence of type, often discovering small growers producing smaller volumes and therefore not available on the high street. We will happily advise on the perfect food and wine pairings and would be delighted to source vintage wines for you.

### Champagne

<b>GEORGES GARDET</b> Cuvée Flavy Brut	NV	<b>from £25.00</b>
<b>RENARD BARNIER</b> Brut	NV	
<b>THEOPHILE ROEDERER</b> Brut	NV	
<b>LAURENT PERRIER</b> Brut	NV	
<b>MOET ET CHANDON</b> Brut	NV	
<b>BOLLINGER</b> Special Cuvée Brut	NV	
<b>ROSE LAURENT PERRIER</b> Brut	NV	

### Sparkling Wines

<b>PROSECCO</b> Domanico de Bertiol- Frizzante- Italia	<b>from £15.00</b>
<b>PROSECCO</b> Mont'Albano – Igt Friuli Grave- Organic Italia	
<b>CREMANT de Bourgogne</b> , Caves de Lugny, France	
<b>EMERI</b> Sparkling Shiraz - Australia	

## White Wines

### Light, Dry, Aperitif Style

Perfect for summer canapé receptions, and as an accompaniment to lighter flavoured dishes

SAUVIGNON BLANC	Tierra Antica Chile	2008-09	<b>from £14.00</b>
SAUVIGNON BLANC	Louis Eschenauer, France	2007	
CHENIN BLANC	– Isono estate – South Africa	2008-09	
PINOT GRIGIO	– Ancora Provincia di Pavia, Italia	2008	
SEMILLON CHARDONNAY SACRED HILL	Australia	2005-06	

### Distinctive and Aromatic Whites

Complex punchy and refined enough to match most starter dishes and fish main courses

LUGANA	Campo Valentino, Montresor Estate-Italy	2007	<b>from £16.50</b>
SAINT VERAN	Domaine de la Croix Senaillet- France	2006	
VIOGNIER	Commissioners Block, S.E Australia	2007	
MACON CHAINTRE	Domaine de Granges, Dom Jean-Paul Paquet	2004	
SANCERRE	La Clochette Loire “100 % Sauvignon Blanc” France	2007	
SAUVIGNON BLANC	Riversdale Marlborough NZ	2008	
CHABLIS	Henri La Fontaine “100 % Chardonnay” France	2007	
GAVI	La Luciana, Piemonte DOC – Italia	2007	
CHABLIS 1 <sup>er</sup>	Cru Vaillons Billaud-Simon - France	2004	

### Deliciously Rich

Aromatic, oaky and full bodied, they carry themselves

CHARDONNAY	Hawks Bay, Southbank estate NZ Gold Medal	2005	<b>from £17.00</b>
UNOAKED CHARDONNAY GRAUZAN	Vdp Côtes de Thongue	2007	
CHARDONNAY	Napa Valley-Francis Ford Coppola California	2006	
MONTAGNY	1er Cru Aladame France	2006	
PULIGNY MONTRACHET	Andre Goichot, Gold Medal France	2002	
MEURSAULT	Les Gruyeches Jean-Philippe Fichet- France	2006	

## Red Wines

### Soft, Easy Drinking Reds

Deliciously uncomplicated wines perfect on their own for receptions, buffets and lighter dishes

<b>TEMPRANILLO</b> Toro, Val Viadero Bodegas Valduero, Spain	2007	<b>from £14.00</b>
<b>CABERNET SAUVIGNON</b> L. Eschenauer, vin de pays d'Oc France	2007	
<b>MONTEPULCIANO D'ABRUZZO</b> Sassaoilo, Italy	2006	
<b>SHIRAZ</b> Indaba, South Africa	2007	
<b>BROUILLY</b> Les Roches Bleus, Domaine Lacondemine, France	2006	
<b>GRENACHE</b> La Révolution, Pays d'OC France	2006	

### Fragrant, Soft, Distinctive Reds

Compliment most foods and particularly adept at entrees and evening receptions

<b>MALBEC</b> Santa Isabel Mendoza Valley Argentina	2008	<b>from £15.00</b>
<b>HAUTES COTES DE BEAUNE</b> Pinot Noir Tastediné André Goichot	2003	
<b>MERLOT</b> Aresti, Curico Valley Chile	2007	
<b>CROZES HERMITAGE</b> 100% Syrah Étienne Barret France	2006	
<b>SHIRAZ</b> Campbells of Rutherglen, Victoria, Australia	2006	
<b>CHIANTI CLASSICO</b> Il Molino di Grace Italia	2005	
<b>RIOJA</b> Reserva	2007	
<b>GIGONDAS</b> Domaine la Haute Maronne, Rhône France	2004	

### Robust, Silky Smooth Gorgeous Textured Reds

Classic bigger wines to enjoy with richer foods and then savor with cheese

<b>CABERNET SAUVIGNON</b> Angus the Bull South Australia	2005	<b>from £16.00</b>
<b>ST EMILION</b> Ch. Tuilerie des Combes, Montagne	2005	
<b>LANGOA BARTON</b> , 3eme cru St Julien	2001	
<b>GEVREY CHAMBERTIN</b> , Frères Vallet, France	2001	
<b>CABERNET SAUVIGNON</b> Hawks Crest Estate, Napa Valley	2005	