

## Example Wine List

# CORRIGAN'S MAYFAIR

### *Food & Wine Matching*

*"We lived for days on nothing but food and water"* (WC Fields)

Eat what you want, drink what you feel like. Food and wine matching is part common sense and part serendipitous discovery. If the beauty of the central ingredient can be somehow highlighted by the accompanying wine that is a bonus, and if the wine can help cleanse our palate or aid digestion then it is performing its role in the partnership. Below we suggest some natural liaisons, where the terroir of the food and the terroir of the wine would communicate happily.

### *Charcuterie, hams, terrines, foie gras*

*"A charcuterie in Aurillac or Vic-sur-Cère or some other small but locally important town will possibly provide a paté the like of which you have never tasted before, or a locally cured ham, a few slices of which you will buy and carry away with a salad, a kilo of peaches, a bottle of Monbazillac and a baton of bread, and somewhere on a hillside amid the mile upon mile of golden broom or close to a splashing waterfall you will have, just for once, the ideal picnic."* (Elizabeth David)

Normally in Italy, France or Spain you would enjoy a plate of ham or salami with a young, fresh wine of the region, a sanguine, earthy red unmediated by oak or sweet plumminess, the kind that is savoury and invites a second (and third) glass... Try a Morgon or lightish Gamay, a delicious red-fruited Freisa from the Asti region, a unoaked Spanish red or a Cabernet Franc – Saumur Champigny, for example. The course yet buttery texture of terrines and potted dishes craves fresh red wines with plenty of acidity to cut through the fattiness such as a peppery Cabernet Franc, delicate Syrah, youthful, juicy Gamay or tart reds from Germany and Austria. Elizabeth David's suggestion of Monbazillac (or any sweet wine with plenty of acidity such as Jurançon) would perfectly complement the luscious texture of foie gras...

### *Offal*

**Sweetbreads** prefer whites with a touch of sweetness; aromatic kidneys, conversely, seem to find their perfect partner in a punchy Pinot Noir. **Oxtail** or **ox cheek** is a dish where slow cooking intensifies the flavours and textures to sweetness and stickiness. Italy is the spiritual home of this great peasant dish and one might seek wines that have a long ripening period with layers of rich flavour balanced by fine acidity and structured tannin. Nebbiolo (*Barolo*, *Barbaresco* etc) and oxtail is a partnership made in heaven, but you may wish to explore other options...

### *Lamb*

*"French wines may be said but to pickle meat in the stomach, but this is the wine that digests, and doth not only breed good blood, but it nutritieth also, being a glutinous substantial liquor; of this wine, if of any other, may be verified that merry induction: That good wine makes good blood, good blood causeth good humors, good humors cause good thoughts, good thoughts bring forth good works, good works carry a man to heaven, ergo, good wine carrieth a man to heaven."* James Howell (1594-1666)

Lamb roasted in the oven with fresh herbs (thyme, rosemary etc) finds its resonant echo in reds whose vines derive their flavour and nourishment from the garrigue-scented terroir of the Mediterranean. Lamb from the mountains might go with Basque Irouléguay or an alpine red from Valle d'Aosta. Salt

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marsh lamb and Bordeaux (preferably a Medoc) are a mete pairing. As for hotpots, lamb shanks, lamb cooked in pies – once again slow cooking confers sweetness to the dish. You need something rich yet with sufficient acidity – try Rioja or a New World Cabernet.

### **Beef**

Written forcefully about cote de boeuf: “*Serve it with French fried potatoes and a staggeringly expensive bottle of Burgundy in a cheap glass. Just to show them who’s the daddy.*” Anthony Bourdain “Les Halles Cookbook”

Some *Shiraz*, some *Malbec* from Argentina, *Cabernet* from California, a no-nonsense *cru Beaujolais* of the highest order or a banker’s cash-till ringing Burgundy according to yer man – all these robust reds have the requisite beefy body to tackle rib of beef or a grilled steak.

### **Slow cooked beef/ Casseroles/Irish stew**

“*An example of early food and wine matching advice from a wine merchant in (the caves of) Lascaux: Bison with white wine, Mastodon with red wine.*” Oberon Kant’s Big Book of Wine

The humbler the food the more enjoyable it is to drink really fine wines. Crack open a Barolo or Brunello here, but if you’re looking for a less expensive option assay an earthy Côtes du Rhone or chunky Spanish red with a bit of tannin.

### **Slow cooked (eg stews) cassoulet/Daube of pork...**

“*Closed on account of cassoulet*”

Sign in bootmaker’s shop in Carcassonne (as seen by Prosper Montagne, author of first Larousse Gastronomique)

The heartier, the better. Experiment with big spicy wines such as *Bierzo*, *Toro*, *Taurasi*, *Dolcetto* or *Barbera* from the Asti. **Roast pork** conversely invites white Burgundies, rich *Rieslings* from Alsace and *Grüner Veltliners* from Austria or fragrant reds from Jura (try *Trousseau*, for example) and Savoie, and German *Spätburgunder* (otherwise known as Pinot Noir).

### **Pork**

Lou Moussur, as he is known in South West France. “*Nothing is lost with me.*” The pig is treated with respect, almost reverence in the South West. Truly, nothing is wasted with the pig: saucissons, rillettes, andouille and boudin to rendered fat, tripe, tongue and trotters - a culinary nose-to-tail journey in the pot or on the plate. The same is true for many regions in Italy as well as Spain, Portugal, Austria & Germany, Ireland...

The best wines for pork tend to be agile light-to-medium-bodied reds with plenty of fruit, moderate tannins or richly textured white wines with a touch of sweetness. With **sausages, boudin, crubeens** you would want something with plenty of acidity and juicy fruit: *Brouilly*, *Saumur-Champigny*, *Saint-Laurent* (from Austria) spring to mind as do many French country reds; some of lighter Bordeaux wines would also be happy partners.

### **Venison**



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"I have chased the English out of France more easily than my father ever did, for my father drove them out by force of arms, whereas I have driven them out with venison pies and good wine." (Louis XI)

Meaty, muscular venison demands Mourvèdre such as *Bandol* or *Collioure*, *Côte-Rôtie*, top Burgundy. The juniper-scented, porty, peppery wines of the southern Rhône (*Gigondas*, *Châteauneuf*) are also particularly good

### **Chicken, Guinea Fowl, Game birds...**

"If God grants me longer life I will see to it that no peasant in my kingdom will lack the means to have a chicken in the pot every Sunday." (Henri IV of France)

Fowl is most definitely fair with Pinot Noir. The lighter Burgundies (*Savigny*, *Givry* and *New World Pinots*) are perfect with chicken. Richer Côtes de Nuits (*Gevrey*, *Vosne-Romanée*, *Nuits-Saint-Georges*) wines carry the weight for gamier birds such as partridge & grouse meanwhile the wines of the South West (*Madiran* and *Marcillac*) have a cracking affinity with duck. Alsatian varieties such as *Pinot Gris* and *Gewurztraminer* also marry well with birds especially if cooked with fruit. For a stunning alternative try white wines which undergo extended skin contact especially those from Friuli and Tuscany from such varieties as *Malvasia*, *Vermentino* or *Vitovska*.

### **Seafood & Fish**

**Oysters** are classically drunk with wines whose roots are within sniffing distance of the sea. *Muscadet* is one option; *Picpoul de Pinet* is another and Spanish *Albarino* from Galicia. The zinc-tinctured and mineral notes are also excellent when washed down by *Chablis*, *Sancerre* (whose soils are often the Kimmeridgean marls made up of fossilised oyster shells). **Shellfish** such as langoustines, prawns, clams and mussels can be drunk with any of the above as well as drier examples of *Grüner Veltliner*, *Chenin* and *Riesling*. **Crab** (dressed crab, crab salad) seems to work particularly well with aromatic whites such as *Condrieu* (or any *Viognier*), other southern French whites as Rieslings with a hint of sweetness. **Lobster** with its rich, almost nutty meat deserves the best *white Burgundy* or *New World Chardonnay*.

"Salmon are like men: too soft a life is not good for them." (James de Coquet)

**Salmon**, the king of river fish, goes wonderfully well with the honeyed Chenins of the Loire (try *Savennières*, *Jasnières* or *Montlouis*). **Turbot** is a magnificent fish – a Grand Cru Burgundy would be lovely if you're not paying. Oily fish – **mackerel** or **sardines** – are simply delicious when washed down by citric whites such as *Greco di Tufo*, *Verdicchio* or new world *Sauvignon*.

### **Cheese & Desserts**

Rather than concluding on a heavy note with an unctuous sweet wine to accompany the pud, why not cleanse your taste buds with a glass of fizz (*Brachetto* or *Moscato d'Asti*), the buzz of acidity knifing refreshingly through the cloying sugar and dairy of the dessert? Cheeses should be matched according to texture, ripeness and saltiness. Red wine works well with hard cheeses; blue cheeses tended to be best served by sweet and fortified wines; soft cheeses and Burgundy are often good partners, whilst goat's cheese and Sauvignon is one of the happiest and fruitful food and wine marriages.



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### SMALL GROWER'S NON VINTAGE CHAMPAGNE

The Champagne sections of most restaurant lists tend to be dominated by well known brands (Grand Marques) as opposed to wines made by small artisanal growers (récoltant-manipulants on the label) that express most perfectly the characteristics of individual vineyard sites. Happily this situation is changing as a small but steadily increasing number of growers in the Champagne region refrain from selling their grapes to the big houses in favour of making superb hand-made wines. These growers are adopting natural methods of vineyard management to produce healthy grapes as opposed to the well documented big brand reliance on chemical pesticides and herbicides. Natural methods, which include full conversion to organic or biodynamic regimes, are now a very positive trend although constitute a small percentage of overall production. Consumer demand for single vineyard Champagnes has pushed the pricing of those overproduced and heavily marketed Grand Marques to stratospheric levels. By contrast, single vineyard Champagnes from individual top growers, remain exceptional bargains despite being even more highly sought after.

		<u>125ml</u>
500	Paul Déthune, Ambonnay Grand Cru (Organic) 70% Pinot Noir & 30% Chardonnay	79.00 14.90
502	Paul Déthune Cuvée Princesse Dethune (Organic) 50% Pinot Noir & 50% Chardonnay	145.00
504	Benoit Lahaye Brut Grand Cru (Biodynamic) 80% Pinot Noir & 20% Chardonnay	89.00
506	Larmandier-Bernier Terre de Vertus 1 <sup>er</sup> Cru Non Dosé (Biodynamic) 100% Chardonnay	115.00
507	Jérôme Prévost, Brut Nature La Closerie les Béguines (Biodynamic) 100% Pinot Meunier	142.00

### SPARKLING & NON VINTAGE CHAMPAGNE

508	Prosecco di Conegliano Valdobbiadene, Conte Collato	46.00 9.50
510	N.V Devaux Ultra D	93.00
509	N.V Krug	350.00
512	Ruinart Blanc de Blancs NV Brut	145.00
521	2005 Nyetimber Cuvée Classique, West Sussex, England	98.00

### VINTAGE CHAMPAGNE

503	2005 Deutz	145.00
513	2002 Dom Perignon	320.00
517	2000 Dom Perignon – <i>Magnum</i>	950.00
514	2000 Billecart-Samon Cuvée Nicolas Francois	250.00
515	2004 Larmandier-Bernier Grand Cru, Vieilles Vignes de Cramant Blanc de Blancs (Biodynamic)	158.00
516	2002 Philipponnat Cuvée 1522	148.00
518	1999 Philipponnat Clos des Goisses	288.00

### SPARKLING & CHAMPAGNE ROSÉ

528	N.V Veuve Fourny et Fils Rosé	88.00 15.80
526	N.V Boulard Rose de Saigné Extra Brut (Biodynamic)	119.00
527	1996 Dom Ruinart	550.00

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### SHERRIES

#### Emilio Lustau, Jerez

Sherry is such a versatile food wine and Lustau make a wonderful range of Solera reservas and Almacenistas. The Fino is the flagship of the House of Lustau; a dry, elegant sherry, light and smooth with just a hint of the sea and attractive fruit. Very fresh, with a seasoning of tangy yeast. Amontillado Obregon is naturally dry and soft, its palate gives a hint of wood and smoky raisins. The gloriously complex Oloroso Pata de Gallina conveys a powerful and distinctive nutty bouquet. Despite its strength, its concentration and its intense flavours of smoky wood, prunes and bitter chocolate, this fine rare wine is smooth and warming leaving a clean, lightly acid lingering aftertaste. A light amber gold colour, the Palo Cortado Vides is dry and has an immensely rich flavour, with nuances of vanilla, coffee and dark chocolate.

#### Other sherries

The Manzanilla San Leon from Argueso is a *pasada* style. These wines are perfect with simple seafood such as langoustines. The Fino from Colosia is a dry, elegant sherry, light and smooth with just a hint of the sea and attractive fruit. Very fresh, with a seasoning of tangy yeast.. The Fino from Sanchez Romate is also a reserva style – this would be excellent with grilled fish. Amontillado is excellent with hard cheeses, whilst the richness of Oloroso sherries make them an ideal foil with kidneys and calf's liver.

600	Manzanilla San Leon, Sanlucar di Barrameda – 37.5cl	25.50	8.50
601	Almacenista Manzanilla Pasada Cuevas Jurado, Lustau – 37.5cl	32.00	
602	Fino del Puerto, Gutierrez Colosia – 75cl	45.00	8.80
603	Fino Marismeno, Bodegas Sanchez-Romate – 75cl	36.00	
608	Amontillado NPU, Sanchez Romate – 75cl	56.00	9.80
604	Amontillado del Puerto, Obregon, Lustau – 37.5cl	34.50	
605	Oloroso, Pata de Gallina, Lustau – 37.5cl	33.00	
606	Palo Cortado Vides, Lustau – 37.5cl	51.40	

#### Non-Fortified Solera-Style – The Italian Islands

A wonderful alternative to sherry; the sublime dry Marsala from Sicily made from Grillo. Chestnut-coloured, delicate, nutty and dry, it is a fine accompaniment to tuna and dishes such as deep fried calamari or plaice and equally excellent with mature hard cheeses. The Vecchio Samperi is like drinking history.

607	Vecchio Samperi Vino Liquoroso, Marco de Bartoli – Sicilia – 50cl	64.00	
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### BY THE GLASS & CARAFE

#### CHAMPAGNE & SPARKLING

		<i>125ml</i>
Prosecco di Conegliano Valdobbiadene, Conte Collato		9.50
N.V Paul Déthune Ambonnay, Grand Cru Brut		14.90
N.V Veuve Fourny et Fils Rosé		15.80

	175ml	Carafe 250ml	Carafe 500ml
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#### WHITES

2010 Picpoul de Pinet, Château de la Mirande – <i>Côteaux du Languedoc</i>	5.90	9.90	17.90
2010 Reserve de Gassac, Mas De Daumas Gassac – <i>Languedoc</i>	6.80	10.90	20.80
2009 Cheverny, Domaine de Veilloux – <i>Loire</i>	8.90	14.30	27.70
2010 Terras Gauda O Rosal, Rias Baixas – <i>Galicia</i>	9.50	15.20	30.00
2009 Sassaia, Angiolino Maule, Vittoria – <i>Veneto</i>	10.80	19.00	37.00
2008 Riesling Bockenauer Trocken, Weingut Schäfer-Frölich, Nahe – <i>Germany</i>	11.90	21.30	39.00
2009 Chablis, Château de Béro – <i>Chablis</i>	13.10	22.20	42.90
2008 Saint-Aubin 1er Cru Dents de Chiens, Domaine Girardin – <i>Côte de Beaune</i>	14.80	25.20	48.90

#### ROSE

2009 Massaya Rosé, Bekaa Valley – <i>Lebanon</i>	7.80	12.60	23.80
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#### REDS

2009 Usabiaga, Gran Cerdo Tempranillo – <i>Rioja</i>	5.90	9.90	17.90
2008 Barco Reale di Carmignano, Tenuta di Capezzana – <i>Toscana</i>	8.20	13.00	25.00
2009 Faugères Clos Fantines – <i>Languedoc</i>	8.90	14.30	27.70
2008 Selection especial, Bodegas Abadia Retuerta – <i>Sardon del Duero</i>	11.00	19.90	37.80
2010 Côte Du Rhone “Pourpre”, Maxime Francois Laurent – <i>Rhône</i>	11.90	21.30	39.00
2010 Bourgogne Rouge Cuvée Garance, Domaine Montanet-Thoden – <i>Burgundy</i>	13.00	22.00	42.70
2006 Château Cassagne Haut Canon, La Truffière – <i>Canon-Fronsac</i>	14.80	25.20	48.90



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### WHITES

#### *Wines for Oysters & Shellfish*

*“...like a gloomy Analytical Chemist; always seeming to say, after ‘Chablis, Sir?’ – ‘You wouldn’t if you knew what it was made of.’ (Charles Dickens, Our Mutual Friend)*

*“As I ate the oysters with their strong taste of the sea and their faint metallic taste that the cold white wine washed away, leaving only the sea taste and the succulent texture, and as I drank their cold liquid from each shell and washed it down with the crisp taste of the wine, I lost the empty feeling and began to be happy and to make plans.”*

(Ernest Hemingway, A Moveable Feast)

**Oysters and Chablis? But of course!. Wines from vines overlooking the sea (Picpoul de Pinet, Terras Gauda); wines made from vines whose roots plumb the soils made up of decomposed oyster shells (Chablis); wines with a pronounced citrus character (Riesling, Semillon) or wines with a pronounced mineral content (Lugana) – time to start decking those bivalves.**

100	2009 Chablis, Château de Bérú (Organic) – <i>Chablis</i>	57.00
101	2009 Chablis 1er Cru Les Vaillons, Domaine Daniel Dampft – <i>Chablis</i>	65.50
102	2009 Muscadet de Sèvre et Maine sur Lie, Clos des Allées, Domaine Pierre Lunau Papin – <i>Loire</i>	35.00
103	2010 Picpoul de Pinet, Château de la Mirande – <i>Côteaux du Languedoc</i>	25.00
119	2009 Rami Bianco, Azienda COS, Vittoria (Biodynamic) – <i>Sicilia</i>	53.00
107	2010 Terras Gauda O Rosal, Rias Baixas – <i>Galicia</i>	44.00
108	2009 Grosset Watervale Riesling, Clare Valley – <i>South Australia</i>	60.00
109	2010 Lugana, Ca’ dei Frati – <i>Veneto</i>	39.50

#### *Mouth-Watering Sauvignon*

*“If you enjoy the flavour of Sancerre and Pouilly-Fumé... here’s a small, crisp selection of tangy Sauvignon from around the world.”*

110	2008 Sancerre Chêne Marchand, Domaine Morin – <i>Loire</i>	77.00
116	2009 Cheverny, Domaine de Veilloux (Biodynamic) – <i>Loire</i>	43.00
111	2010 Pouilly-Fumé Les Jeunes Vignes, Domaine Henri Bourgeois – <i>Loire</i>	48.00
127	2008 Pouilly-Fumé “Silex”, Didier Dagueneau – <i>Loire</i>	270.00
115	2011 Sauvignon Blanc, Casa Azul, Rappal Valley – <i>Chile</i>	27.00
112	2009 Sauvignon Blanc, Crystallum, Walker Bay – <i>South-Africa</i>	41.00
114	2006 Domaine de La Solitude – <i>Pessac Leognan</i>	72.00
118	2010 Delta Sauvignon Blanc, Marlborough – <i>New Zealand</i>	49.00



## Example Wine List

### **“Earth & Stone” Focused & Mineral Whites**

*...Wines marked by their particular terroir, be it the blue slate terraces of the Mosel, the volcanic tufa of the Loire or the limestone of Alsace. A mixture of austerity, stoniness and grippy acidity they come into their own with food particularly smoked fish, but also fresh salmon and trout.*

123	2010 Riesling Bockenauer Trocken, Weingut Schäfer-Frölich, Nahe – Germany	55.00
117	2009 Rotgipfler, Weingut Johanneshof, Thermenregion – Austria	44.00
124	2006 Riesling Hubacker Grand Cru, Weingut Keller, Rheinhessen (Organic) – Germany	118.00
120	2004 Riesling “Bilh”, Pierre Frick (Biodynamic) – Alsace	52.00
126	2008 Pinot Gris “A 360 P”, Domaine Ostertag – (Biodynamic) – Alsace	130.00
106	2009 Kritt Pinot Blanc “Les Charmes”, Marc Kreydenweiss (Organic) – Alsace	48.00
122	2010 Gruner Veltliner Thimotheus, Gut Oggau (Biodynamic) – Austria	65.00
150	2010 Vouvray sec “La Dilettante”, Domaine Breton (Biodynamic) – Loire	46.00
128	2009 Montlouis sur Loire, Premier Rendez-Vous, Bertrand & Lise Jousset (Organic) – Loire	64.00
195	2009 Soave “La Rocca”, Pieropan – Veneto	68.00
197	2009 Sassaia, Angiolino Maule Vittoria (Biodynamic) – Veneto	48.00
121	2010 SP68 Bianco, Arianna Occhipinti, Vittoria (Biodynamic) – Sicilia	49.90

### **“Luscious Clusters of the Vine” The Aromatics**

*...Ripe, expressive and full-flavoured exhibiting honeyed aromas. From the golden peach and honeydew wines of Alsace to the Viognier grape, simultaneously floral (honeysuckle) and laden with rich autumnal orchard fruit to the beeswax-and-spice Roussanne and Grenache wines of the Med. Try Quinta da Romaneira, its golden plum fruit cut by smoky minerality. Similar from the mountain region is the Jurançon Vitatge Vielh (old vines in the Occitan language), an intense blend of Manseng and Courbu, whose rich, almost tropical fruit character is balanced by rifling acidity. Just delicious. Some whites have the personality and texture of red wines. The amber-hued Malvasia Bianco Ageno from La Stoppa is one such. It has a subtle perfume of grapeskin and warm ginger and crunchy yellow plum fruit on the palate.*

129	2006 Malvasia Bianco Ageno, La Stoppa (Organic) – Emilia-Romagna	65.00
151	2009 Fleur de Lotus, Domaine Josmeyer (Biodynamic) – Alsace	52.00
132	2008 Gewurztraminer, Domaine Gut Oggau (Biodynamic) – Austria	70.00
189	2009 Brin de Chevre, Thierry Puzelat (Organic) – Loire	49.00
134	2009 Condrieu “Breze”, Louis Cheze – Rhône	135.00
152	2008 St-Péray “Les Figuiers”, Bernard Gripa – Rhône	79.00
136	2008 Gaillac “Les Greilles”, Domaine Causse Marines (Biodynamic) – South West France	46.00
181	2010 Reserve de Gassac, Mas De Daumas Gassac (Organic) – Languedoc	29.00
184	2009 Mas De Daumas Gassac (Organic) – Languedoc	75.00
125	2008 Afros, Vinho Verde Branco, Minho – Portugal	38.00



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130	2009 Quinta da Romaneira, Douro Valley – <i>Portugal</i>	49.00
131	2009 Clonakilla Viognier, Canberra – <i>Australia</i>	73.00

### *Rare Gems*

#### **Traditional Styles, Forgotten Grapes, Extraordinary Wines ...**

*A wine of the mountains the Gringet has beacon-bright, crystalline citrus fruit. This grape has virtually disappeared from the map; Domaine Belluard is the last estate to commercialise it. From the Slovenian border two fascinating wines: Vitovska, a variety that flourishes on the barren limestone karsts around Trieste. The resulting dry white wine is nothing short of thrilling, with a bright golden colour and a powerful scent of wild herbs and just the slightest astringency (from the skins) in the finish. The Marche Bianco reveals how some of the most unexpected wines can age; Quartz this is Sauvignon Blanc as you have never tasted it – taut and elegant. Valentini's Trebbiano is from another maligned grape, but this is sui generis, one of the only examples of the original Trebbiano clone. It should ideally be carafed and allowed to reach room temperature to express completely its pelagic depths.*

149	2009 Petite Arvine, Les Crêtes, Costantino Charrère – <i>Valle d'Aosta</i>	69.00
138	2009 Pinot Grigio, Dario Princic (Biodynamic) – <i>Friuli</i>	79.00
104	2009 Jackot, Dario Princic (Biodynamic) – <i>Friuli</i>	83.00
139	2008 Vitovska, Benjamin Zidarich (Biodynamic) – <i>Friuli</i>	78.00
141	1997 Marche Bianco, San Lorenzo (Biodynamic) – <i>Marche</i>	135.00
144	2003 Trebbiano d'Abruzzo, Edoardo Valentini – <i>Abruzzo</i>	125.00
135	2008 Pinot Auxerrois "H", Domaine Jasmeyer (Biodynamic) – <i>Alsace</i>	79.00
191	2000 Savagnin Ouillé, Emmanuel Houillon (Organic) – <i>Arbois</i>	98.00
140	2009 Gringet Le Feu, Domaine Belluard (Biodynamic) – <i>Savoie</i>	62.50
145	2009 Roussette de Savoie, Gille Berlioz (Organic) – <i>Savoie</i>	55.00
153	2000 Les Jardins Esmeraldins, Vin de Table "Genèse" (Biodynamic) – <i>Loire</i>	125.00
192	2004 Vin de Table "Originel", Julien Courtois (Biodynamic) – <i>Loire</i>	47.00
142	2008 La Crouzette, Patrik Rols, Vin de Pays De L'Aveyron (Biodynamic) – <i>South West France</i>	60.00
174	2008 Quartz, Cailloux du Paradis, Claude Courtois (Biodynamic) – <i>Loire</i>	59.00
160	2007 Château Montus, Alain Brumont, Pacherenc du Vic-Bilh Sec – <i>South West France</i>	68.00
137	2008 Faugères Vin de Pays de L'Herault Blanc, Domaine Léon Barral "Originel", (Biodynamic) – <i>Languedoc</i>	59.00
146	2008 Domaine Comte Abbaticci, Diplomate d'Empire "Cuvée Collection" (Biodynamic) – <i>Corsica</i>	120.00
185	1996 Domaine Peyre Rose "Oro", (Biodynamic) – <i>Languedoc</i>	159.00



## Example Wine List

### *Opulent and Mouthfilling*

*Wines that achieve concentration either by the fanatical work done in the vineyard, or by the nature of the grape itself or via the work on the lees in the winery or a combination of all three. The almost unctuous texture of sweetbreads deserves a white wine with fleshy fruit and perhaps a touch of honey and spice*

154	2005	Moulin des Dames “Anthologia”, Luc de Conti, Bergerac (Organic) – <i>South West France</i>	165.00
164	2007	Vin de Table “Le Grand Blanc ”, Domaine Milan (Biodynamic) – <i>Provence</i>	65.00
155	2009	Grande Cuvée Blanc, Domaine de l’ Hortus, Pic Saint-Loup – <i>Languedoc</i>	59.00
148	2008	Trebbiano d’Abruzzo Marina Cvetic, Masciarelli – <i>Abruzzo</i>	80.00
182	2009	Mas La Mola Bodegas Mas La Mola – <i>Priorat</i>	69.00
113	2008	St Joseph Blanc, Domaine Stephane Ogier (Organic) – <i>Rhône</i>	72.00
156	2010	Vin de Pays de L’ardeche, Domaine Romaneaux-Destezet (Organic) – <i>Rhône</i>	65.00
187	2008	Le cigare Blanc, Bonny Doon Vineyard, Santa Cruz (Biodynamic) – <i>California</i>	88.00

### *Burgundy*

186	2009	Bourgogne Aligote , Domaine Potinet-Ampeau – <i>Côte de Beaune</i>	42.00
133	2010	Pouilly Fuisse, Domaine Combiere (Organic ) – <i>Mâconnais</i>	49.00
159	2006	Mâcon-Pierreclos “Jus de Chavigne”, Domaine Guffens-Heynen – <i>Mâconnais</i>	99.00
158	2008	St-Aubin 1er Cru Les Dents de Chiens, Domaine Girardin (Biodynamic) – <i>Côte de Beaune</i>	73.00
105	2008	Macon-Chaintre Vieilles Vignes, Domaine Valette (Organic ) – <i>Mâconnais</i>	65.00
162	2009	Chablis Grand Cru Les Clos, Christian Moreau – <i>Chablis</i>	105.00
161	2009	Puligny-Montrachet 1 <sup>er</sup> Cru Les Enseignerres, Domaine Chavy-Chouet – <i>Côte de Beaune</i>	129.00
166	2006	Puligny-Montrachet, Domaine Leflaive (Biodynamic) – <i>Côte de Beaune</i>	230.00
176	2008	Meursault Cuvée Charles Maxime, Domaine Latour-Giraud – <i>Côte de Beaune</i>	110.00
188	2007	Meursault “Les Tessons ”, Domaine Darviot-Perrin – <i>Côte de Beaune</i>	150.00
173	1982	Meursault 1 <sup>er</sup> Cru Les Charmes, Domaine Potinet-Ampeau – <i>Côte de Beaune</i>	350.00
170	2000	Meursault 1 <sup>er</sup> Cru Perrieres, Domaine Potinet-Ampeau – <i>Côte de Beaune</i>	195.00
168	2004	Corton Charlemagne Grand Cru , Bonneau du Martray – <i>Côte de Beaune</i>	390.00
167	2007	Chassagne-Montrachet 1er Cru Les Blanchots Dessus, Darviot-Perrin (Organic) – <i>Côte de Beaune</i>	225.00
197	2004	Bienvenue- Bâtard-Montrachet Grand Cru, Domaine Leflaive (Biodynamic) – <i>Côte de Beaune</i>	1100.00

## Example Wine List

163	2006 Chassagne-Montrachet 1 <sup>er</sup> Cru Les Chaumées, Domaine Dublere (Organic) – Côte de Beaune	170.00
169	2002 Bâtard-Montrachet Grand Cru, Pierre Morey (Biodynamic) – Côte de Beaune	700.00



## Example Wine List

### *Chardonnay from around the world*

147	2008 Chardonnay Cuvée Florine, Domaine Ganevat (Biodynamic) – <i>Jura</i>	75.00
157	2008 Chardonnay, Vie di Romans Isonzo – <i>Friuli</i>	75.00
180	2008 Chardonnay “Collezione de Marchi”, Isole e Olena – <i>Toscana</i>	89.00
177	2008 Shafer Red Should Ranch Chardonnay, Napa Valley – <i>California</i>	110.00
178	2009 Chardonnay Au Bon Climat, Santa Barbara – <i>California</i>	69.00
171	2009 'M3 Vineyard' Chardonnay, Shaw & Smith, Adelaide Hills – <i>South Australia</i>	68.00
172	2009 Sorenberg Chardonnay, Barry & Jan Morey, Beechworth (Biodynamic) – <i>Australia</i>	132.00
198	2009 Chardonnay Les Noisetiers, Sonoma Coast, Kistler – <i>California</i>	165.00
196	2009 Chardonnay Spätlese Dry, Weingut Berchers – <i>Baden</i>	69.00
179	2007 Chardonnay Le Clos Jordanne Vineyard, Niagara – <i>Canada</i>	69.00

## ROSÉ

203	2010 Corbieres Rosé, Château Ollieux-Romanis – <i>Languedoc</i>	29.00
202	2009 Domaine Comte Abbattucci, “Cuvée Faustine” (Biodynamic) – <i>Corsica</i>	69.00
201	2009 Massaya Rosé, Bekaa Valley – <i>Lebanon</i>	35.00



## Example Wine List

### REDS

#### *“The Swig of the Friand”*

##### **Vibrant, Fresh, Juicy Reds**

*“I am not fond, for everyday at least, of racy, heady wines that diffuse a potent charm and have their own particular flavour. What I like best is a clean, light, modest country vintage of no special name. One can carry plenty of it and it has a good and homely flavour of the land, and of the earth and sky and woods”.*  
(Steppenwolf)

*“...Vibrant and full of fruit these reds express the pleasure of drinking young wines.” This is what Elisabeth Knox described in *Vintner’s Luck* as “the swig of the friand” or a draft of vintage cooled in the deep-delved earth, delicious simplicity but not simplistic wines... Great with ham and pork and lamb stews.*

307	2004 Mondeuse, Domaine Raymond Quenard – <i>Savoie</i>	49.00
316	2004 Trousseau Plein Sud, Domaine Ganevat (Biodynamic) – <i>Jura</i>	59.00
306	2009 Morgon “Côte du Py”, Domaine Jean Foillard (Organic) – <i>Beaujolais</i>	65.00
320	2010 Fleurie, Domaine du Calvaire de Roche-Grès – <i>Beaujolais</i>	46.00
318	2009 Vin de Pays de l’Ardèche “Souterronne” (Gamay), Romaneaux-Destezet (Organic) – <i>Rhône</i>	49.00
339	2004 Cheverny “Argilo”, Domaine de Veilloux (Biodynamic) – <i>Loire</i>	64.00
309	2010 Pinot Meunier Le Rouge est Mis, Thierry Puzelat (Organic) – <i>Loire</i>	58.00

#### *“The Blood of the Soil”*

##### **The Taste of Terroir**

**...Rustic, sanguine, almost medicinal – these are supremely digestible reds. Not heavy, but marked by fresh acidity these wines are perfect with stews and slow roasted meats. Many of them come from the Loire Valley: floral Fronton (Négrette blended with Syrah) as well as truly offbeat reds such as Marcillac are like drinking the blood of the soil. Seekers of recondite grape varieties will derive enormous pleasure from the soothingly cool Coteaux du Loir from the ancient Pineau d’Aunis.**

300	2009 Macon-Cruzille “Manganite”, Domaine des Vignes du Maynes (Biodynamic) – <i>Maconnais</i>	88.00
310	2009 Bourgueil Trinch!, Domaine Catherine & Pierre Breton (Organic) – <i>Loire</i>	45.00
377	2010 Grolleau “Le Cousin” Vieilles Vignes, Domaine Cousin-Leduc (Biodynamic) – <i>Loire</i>	50.00
321	1985 Bourgueil Les Perrieres, Domaine Catherine & Pierre Breton (Organic) – <i>Loire</i>	150.00
314	2009 Château Plaisance Classique, Côtes du Frontonnais (Biodynamic) – <i>South West France</i>	29.00
312	2008 Coteaux du Loir “Les Mortiers”, Domaine Le Briseau (Biodynamic) – <i>Loire</i>	69.00
308	2007 Vin de Table “Element-Terre”, Julien Courtois (Biodynamic) – <i>Loire</i>	59.00
302	2008 Marcillac Vieilles Vignes, Domaine du Cros – <i>South West France</i>	42.00
317	2008 Vin de Table “Abstemes” (Gamay), Domaine Cosse Maisonneuve (Biodynamic) – <i>South West France</i>	55.00

## Example Wine List

### *“Herbs & Spice”*

#### The Flavour of the (French) Garrigue

...The forest and the sun-roasted garrigue extend from the Roussillon to Rhône and Provence impressing these robust, hearty wines with aromatic herbal and spicy flavours. The Minervois and Corbières feature old Carignan vines, the traditional Languedoc variety; the Rhône wines exhibit wonderful savoury warmth from Grenache (southern Rhône) or floral notes and intense spiciness from Syrah (northern Rhône).

#### Northern Rhone

315	2002 Côte-Rotie Les Grandes Bastides, Domaine Tardieu Laurent (Organic) – Rhône	150.00
323	2009 Saint-Joseph Saint Epine, Domaine Romaneaux-Destezet (Organic) – Rhône	105.00
303	2010 Syrah, Vin de Pays de L’Ardèche, Herve Souhaut (Organic) – Rhône	55.00
325	2009 Crozes-Hermitage, Domaine Dard et Ribo (Organic) – Rhône	70.00
324	2009 Cornas, Granit 30, Domaine Vincent Paris – Rhône	80.00

#### Southern Rhone

330	2009 Rasteau-Villages, Domaine La Soumade – Rhône	42.00
322	2010 Côte Du Rhône “Pourpre”, Maxime Francois Laurent (Biodynamic) – Rhône	55.00
778	2006 Côte Du Rhône Ceps Centenaire, Domaine Gramenon (Biodynamic) – Rhône –	
	<b>Magnum</b>	200.00
336	2009 Côte Du Rhône La Griffes, Domaine Villeneuve (Biodynamic) – Rhône	58.00
338	2010 Ventoux “La Gérine”, Domaine La Ferme St Martin (Organic) – Rhône	39.00
331	2007 Vacqueyras “Floureto”, Domaine Le Sang des Cailloux (Biodynamic) – Rhône	68.00
332	2007 Gigondas Terrasse du Diable, Domaine Les Pallieres – Rhône	59.00
378	2001 Châteauneuf-du-Pape, Château La Nerthe – Rhône	155.00
786	1995 Châteauneuf-du-Pape Cuvee des Cadettes, Château La Nerthe – Rhône – <b>Magnum</b>	590.00

#### Provence, Corsica

337	2007 Domaine Comte Abbaticci, Ministre Imperial “Cuvée Collection” (Biodynamic) – Corsica	129.00
334	2004 Baux de Provence “Cuvée Collection”, Domaine Milan (Biodynamic) – Provence	86.00
737	2001 Domaine de Trevallon, Vin de Pays des Bouche du Rhone (Biodynamic) – Provence	145.00
328	2005 Bandol, Château St Anne (Organic) – Provence	75.00
779	2000 Mas Hauvette, Dominique Hauvette, Coteaux des Baux (Biodynamic) – Provence –	
	<b>Magnum</b>	185.00

## Example Wine List

### *“Herbs & Spice”* The Flavour of the (French) Garrigue...

#### **Languedoc-Roussillon**

342	2009	Faugeres Clos Fantines (Biodynamic) – <i>Languedoc</i>	39.00
367	2008	Pic Saint-Loup “Petit Duc”, Mas Foulaquier (Biodynamic) – <i>Languedoc</i>	59.00
343	2006	Minervois, Domaine de Courbissac (Organic) – <i>Languedoc</i>	47.00
359	2009	Corbieres Rozeta, Domaine Maxime Magnon (Biodynamic) – <i>Languedoc</i>	66.00
360	1998	Mas De Daumas Gassac (Organic) – <i>Languedoc</i>	155.00
357	2007	Domaine le Conte de Floris Cuvée Basaltique, Côteaux du Languedoc (Organic) – <i>Languedoc</i>	52.00
335	2005	Vin de Pays d’Oc, Domaine La Marèle (Biodynamic) – <i>Languedoc</i>	145.00
393	2009	Vin de Pays de la Cote Vermeille “La Luna”, Domaine Bruno Duchene, Banyuls (Organic) – <i>Roussillon</i>	55.00
356	2006	Clos du Rouge Gorge, Cyril Fhal, Vin de Pays des Côtes Catalanes (Biodynamic) – <i>Roussillon</i>	75.00

#### **Rhône Style from Around the world**

319	2004	Carignan- Syrah, The Observatory, Swartland (Organic) – <i>South-Africa</i>	56.00
301	2009	La Vierge Satyricon, Hemel-en-Aarde Ridge, Hermanus – <i>South-Africa</i>	52.00
591	2007	Cigare Volant, Bonny Doon Vineyard, Santa Cruz (Biodynamic) – <i>California</i>	105.00
326	N.V	Pleiades, Sean Thackrey – <i>California</i>	90.00
660	2008	Bicentenario, Bodegas Tapiz, Mendoza – <i>Argentina</i>	60.00
333	2008	Syrah, Finca la Anita, Mendoza – <i>Argentina</i>	85.00
353	2010	Clonakilla Hilltop Shiraz, Canberra – <i>Australia</i>	65.00



## Example Wine List

### *Sensual Pinot Noir*

#### Delicious, fruity, primary...

361	2008 Delta Vineyards Pinot Noir Hatter's Hill, Marlborough – <i>New Zealand</i>	59.00
365	2009 Sancerre Rouge Raudonas, Domaine Sebastien Riffault (Biodynamic) – <i>Loire</i>	79.00
768	2010 Bourgogne Rouge Cuvée Garance, Domaine Montanet-Thoden – <i>Burgundy</i> – <b>Magnum</b>	105.00
351	2010 La Vierge Pinot Noir, Hemel-en-Aarde Ridge, Hermanus – <i>South-Africa</i>	65.00
366	2011 Pinot Noir, Domaine Thierry Puzelat (Organic) – <i>Loire</i>	39.00
370	2008 Fixin “Crais de Chêne”, Domaine René Bouvier – <i>Côte de Nuits</i>	78.00
382	2009 Pinot Noir Cuvée Julien Ganevat, Domaine Ganevat (Biodynamic) – <i>Jura</i>	90.00

#### Rich, complex, full-flavoured, hedonistic...

363	2008 Cuvaison Pinot Noir, Carneros – <i>California</i>	73.00
364	2008 Pinot Noir Bergström, Cumberland Reserve, Willamette Valley – <i>Oregon</i>	109.00
374	2007 Pinot Noir Au Bon Climat, Sanford & Benedict Vineyard – <i>California</i>	139.00
371	2007 Mazis-Chambertin Grand Cru, Lucien Le Moine (Biodynamic) – <i>Côte de Nuits</i>	395.00
380	2009 Gevrey Chambertin, Philippe Pacalet (Organic) – <i>Côte de Nuits</i>	155.00
796	1998 Gevrey Chambertin 1er Cru, Domaine Bernard Maume – <i>Côte de Nuits</i> – <b>Magnum</b>	390.00
372	2008 Chambolle Musigny, Domaine Amiot Servelle (Organic) – <i>Côte de Nuits</i>	120.00
362	2001 Pommard 1er cru Jarollieres, Jean Marc Boilot – <i>Côte de Beaune</i>	180.00
657	1978 Pommard 1er cru Les Pezerolles, Domaine Potinet-Ampeau – <i>Côte de Beaune</i>	260.00



## Example Wine List

354	2007	Gevrey Chambertin 1er cru “Les Goulots”, Vieille Vigne, Domaine Fourrier – Côte de Nuits	199.00
659	2007	Volnay 1er cru “Brouillards” Vieille Vigne, Domaine Thierry Glantenay (Organic) – Côte de Beaune	105.00
375	2001	Charmes Chambertin Grand Cru, Domaine Bernard Maure – Côte de Nuits	225.00
381	2000	Nuits St Georges 1er Cru “Les Proses”, Domaine Robert Arnoux – Côte de Nuits	189.00
376	2006	Nuits St Georges 1er Cru “La Richemone”, Perrot-Minot (Organic) – Côte de Nuits	250.00
384	2007	Chambertin Grand Cru Vieilles Vignes, Perrot-Minot (Organic) – Côte de Nuits	495.00
788	2001	Vosne-Romanée 1er Cru “Les Suchots”, Prieuré-Roch (Organic) – Côte de Nuits – <b>Magnum</b>	600.00
704	2000	Vosne-Romanée Le Clos Goillotte, Prieuré-Roch (Organic) – Côte de Nuits	450.00
756	1997	Romanee St Vivant Grand Cru, Domaine de la Romanée-Conti (Biodynamic) – Côte de Nuits	1000.00
799	2007	Chassagne-Montrachet, 1 <sup>er</sup> Cru Clos Saint-Jean, Domaine Paul Pillot – Côte de Beaune – <b>Magnum</b>	225.00
755	1994	Richebourg Grand Cru, Domaine de la Romanée-Conti (Biodynamic) – Côte de Nuits	1500.00



## Example Wine List

### *Bordeaux*

#### Small Châteaux and Everyday Bordeaux...

390	2006	Château de Ricaud – 1 <sup>ere</sup> Côtes de Bordeaux	45.00
329	2005	Château Deville – Bordeaux Superieur	35.00
391	2006	Château Lamothe Bouscaut, Sophie Lurton – Pessac-Léognan	58.00
387	2006	Château des Francs ‘‘Les Cerisiers’’ – Côtes des Francs	55.00
398	2006	Château Cassagne Haut Canon, La Truffière – Canon-Fronsac	69.00

#### Serious & Cru Classé Bordeaux...

552	1989	Château Cos d’Estournel, 2 <sup>ème</sup> Grand Cru Classé – Saint-Estèphe	545.00
558	2004	Château Montrose, 2 <sup>ème</sup> Grand Cru Classé – Saint-Estèphe	250.00
554	2001	Les Pagode de Cos, Château Cos d’Estournel – Saint-Estèphe	165.00
550	1998	Château Haut-Bages-Averous, Château Lynch-Bages – Pauillac	195.00
386	1990	Château Mouton Rothschild, 1 <sup>er</sup> Grand Cru Classé – Pauillac	1000.00
787	1989	Château Pichon Longueville, Comtesse de Lalande, 2 <sup>ème</sup> Grand Cru Classé – Pauillac –	

#### **Magnum**

			1200.00
397	1990	Château d’ Armailhac, 5 <sup>ème</sup> Grand Cru Classé – Pauillac	320.00
650	1996	Château Latour, 1 <sup>er</sup> Grand Cru Classé – Pauillac	2700.00
789	1999	Clos du Marquis, Château Leoville las Cases – Saint Jullien – <b>Magnum</b>	490.00
651	1995	Château Haut-Brion, 1 <sup>er</sup> Grand Cru Classé – Pessac-Leognan	1600.00
553	2002	Château Branaire-Ducru, 4 <sup>ème</sup> Grand Cru Classé – Saint Jullien	175.00
345	2004	Duluc, Château Branaire-Ducru – Saint Jullien	100.00
551	2001	Château Malescot-St-Exupéry, 3 <sup>ème</sup> Grand Cru Classé – Margaux	199.00
561	2004	Château Le Puy (Biodynamic) – Côtes des Francs	96.00
389	1998	Château Le Puy (Biodynamic) – Côtes des Francs	230.00
399	1990	Château Figeac, 1 <sup>er</sup> Grand Cru Classé – Saint-Emilion	850.00
369	2004	Château Haut-Badette, Grand Cru Classé – Saint-Emilion	110.00
564	2000	Château Troplong-Mondot, 1 <sup>er</sup> Grand Cru Classé – Saint-Emilion	470.00
549	2001	Château Angelus, 1 <sup>er</sup> Grand Cru Classé – Saint-Emilion	740.00
772	2001	Château La Croix – Pomerol – <b>Magnum</b>	490.00
579	2004	Château La Croix Toulifault – Pomerol	139.00
385	2001	Château Trotanoy – Pomerol	460.00
392	2000	Château Pomeaux – Pomerol	155.00



## Example Wine List

### Bordeaux Style from around the world...

349	2007 Moulin des Dames Rouge, Luc de Conti (Organic), <i>Bergerac – South West France</i>	69.00
395	2004 Le Pech Abuse, Domaine du Pech (Biodynamic) – <i>South West France</i>	49.00
555	2004 Cabernet Sauvignon, Isole e Olena – <i>Toscana</i>	139.00
559	2008 Das Phantom, Weingut Kirnbauer, Mittelburgenland (Organic) – <i>Austria</i>	84.00
566	2007 Ciel de Cheval, Andrew Will Winery – <i>Washington State</i>	158.00
346	2007 Artemis, Cabernet Sauvignon, Stag's Leap Wine Cellars – <i>California</i>	135.00
658	2008 Merlot Reserve, Bodegas Tapiz, Mendoza – <i>Argentina</i>	65.00
348	2008 Margaret River Red, Cullen Margaret River (Biodynamic) – <i>Australia</i>	49.00
304	2006 Vin de Pays d'Oc "Le Merle Aux Alouettes", Domaine Chabanon (Biodynamic) – <i>Languedoc</i>	97.00
582	2003 Gaia, Grosset, Clare Valley – <i>South Australia</i>	98.00

### *Inky-dark, Intense, Concentrated Reds*

**...Opaque, densely-structured reds with firm tannins to mull over with rich meat and game dishes. The Cahors and Madiran from 100% Malbec and old vines Tannat respectively, are fierce and brooding, their tannic power allied to superb sweet fruit and sensible oaking.**

340	2006 Syrah, Isole e Olena – <i>Toscana</i>	105.00
352	2008 Madiran, Vieilles Vignes, Domaine Laffont (Organic) – <i>South West France</i>	52.00
588	2004 Montepulciano d'Abruzzo, Villa Gemma, Gianni Masciarelli – <i>Abruzzo</i>	135.00
350	2007 Cahors, Nuits de Rossignols, Domaine Berangeriaie – <i>South West France</i>	55.00
341	2007 Old Vine Zinfandel, Seghesio, Sonoma County – <i>California</i>	99.00
355	2008 'Plexus' Shiraz/Grenache/Mourvedre, John Duval, Barossa Valley – <i>Australia</i>	59.00
590	2009 Lyton Springs Ridge Vineyards, Santa Cruz – <i>California</i>	89.00
388	2008 Petit Verdot, Finca la Anita, Mendoza – <i>Argentina</i>	85.00
373	2006 Tannat Laborum, El Porvenir de Los Andes Cafayate, Salta – <i>Argentina</i>	86.00
587	2007 NQN Malbec Collection, Patagonia – <i>Argentina</i>	68.00
347	2010 Malbec, Altos Las Hormigas, Mendoza – <i>Argentina</i>	39.00



## Example Wine List

## Example Wine List

### *A Tour of Italy* From North to South

#### Valle d'Aosta to Veneto – The Alpine Influence

568	2008 Petit Rouge, Cantina di Barro (Organic) – Valle d'Aosta	49.00
562	2006 Amarone della Valpolicella “Corte Saibante”, A.A Poggi, Affi – Veneto	125.00
570	2006 Barolo, Mauro Molino – Piemonte	100.00
567	2005 Barolo, Poderi Aldo Conterno – Piemonte	165.00
749	2000 Barolo La Rocca e le Pire Riserva, AA Roagna – Piemonte – <b>Magnum</b>	395.00
565	2006 Barbera d'Asti Superiore, Trincherio (Organic) – Piemonte	45.00
585	2006 Barolo, Cerequio, Roberto Voerzio – Piemonte	450.00
394	2005 Barbaresco Valeirano, La Spinetta – Piemonte	200.00
563	1998 Barbaresco Paje Riserva, AA Roagna – Piemonte	190.00
569	2006 Il Favot, Poderi Aldo Conterno – Piemonte	115.00
571	2006 Granato, Elisabetta Foradori (Biodynamic) – Trentino	110.00
573	2006 Carso Terrano, Benjamin Zidarich (Biodynamic) – Friuli	69.00
574	2005 Schioppettino, Bressan – Friuli	68.00

#### Tuscany & Neighbours – The Home of Sangiovese

560	2004 Brunello di Montalcino, Il Paradiso di Manfredi (Biodynamic) – Toscana	155.00
576	2008 Rosso di Montalcino, Pian dell'Orino (Biodynamic) – Toscana	65.00
577	2009 Pian del Ciampolo, Martino Manetti (Organic) – Toscana	59.00
580	2008 Barco Reale di Carmignano, Tenuta di Capezzana – Toscana	35.00
581	2008 Chianti Classico, Fattoria di Felsina – Toscana	55.00
358	2006 Chianti Classico Le Trame, Castelnuovo Beradenga (Organic) – Toscana`	85.00
572	2007 Montervertine, Martino Manetti (Organic)– Toscana	105.00
583	2007 Flaccianello della Pieve, Tenuta Fontodi (Organic) – Toscana	135.00
344	1990 Tignanello – Toscana	640.00
575	2007 Vigna Paradiso, Fattoria San Lorenzo (Biodynamic) – Marche	65.00
584	2004 Macchiona La Stoppa, Elena Pantaleoni (Organic) – Emilia-Romagna	69.00
748	2004 Macchiona La Stoppa, Elena Pantaleoni (Organic) – Emilia-Romagna – <b>Magnum</b>	120.00
586	2005 Sagrantino Di Montefalco, Paolo Bea (Organic) – Umbria	170.00

#### Southern Italy and The Islands – Sun-baked Fruits

589	2006 Taurasi, Vesevo – Campania	62.00
578	2008 Jeudi 15, Vino Di Anna, (Biodynamic) – Sicilia	45.00
592	2009 Cerasuolo di Vittoria “Pithos”, COS (Biodynamic) – Sicilia	58.00
593	2010 Buio, Cantina Mesa – Sardegna	44.00



## Example Wine List

## Example Wine List

### *Iberian Reds* From the Pyrénées to Portugal

#### Spain

596	2005 Finca Viladellops ( Syrah, Garnacha, Marcellan) Bodegas Finca Viladellops – <i>Penedes</i>	61.00
599	2009 Usabiaga, Gran Cerdo Tempranillo – <i>Rioja</i>	29.00
597	2008 Rioja Crianza, Bodegas Grimon – <i>Rioja</i>	48.00
654	2005 Rioja Reserva, Bodegas Grimon – <i>Rioja</i>	65.00
653	2000 Partal , Bodegas Balcona, Bullas (Organic) – <i>Murcia</i>	50.00
598	2008 Selection especial, Bodegas Abadia Retuerta – <i>Sardon del Duero</i>	54.00
595	2009 Les Terrasses, Alvaro Palacios – <i>Priorat</i>	80.00
652	2007 Mas la Mola, Bodegas Mas La Mola – <i>Priorat</i>	69.00
655	1990 Vega Sicilia Unico – <i>Ribeira del Duero</i>	850.00

#### Portugal

327	2009 Afros Tinto, Vinho Verde – <i>Minho</i>	38.00
656	2008 Aguia, Quinta de La Rosa – <i>Douro</i>	45.00



## Example Wine List

### HALF BOTTLES

#### HALF WHITE

665	2008 Sancerre Le Rochoy, Domaine Laporte – <i>Loire</i>	34.00
662	2007 Chassagne-Montrachet 1 <sup>er</sup> Cru Les Champs-Gains, Domaine Marc Pillot – <i>Côte de Beaune</i>	65.00
661	2007 Crozes Hermitage, La Mule Blanche, Paul Jaboulet Aîné – <i>Rhône</i>	39.00
663	2007 Riesling Vom Buntten Schiefer, Weingut Hans Lang, Rheingau – <i>Germany</i>	32.00
664	2009 Condrieu “Breze”, Louis Cheze – <i>Rhône</i>	73.00

#### HALF RED

682	2002 Château Cordeillan Bages – <i>Pauillac</i>	60.00
684	2006 Gigondas Domaine les Pallieres – <i>Rhône</i>	33.00
669	2007 Nuits St Georges 1er Cru, Domaine de L’Arlot – <i>Côte de Nuits</i>	84.00
681	2006 Old Vine Zinfandel, Seghesio, Sonoma County – <i>California</i>	59.00

## Example Wine List

### SWEET

It may seem obvious to match sweet wines with desserts, but this is as Shakespeare would have it is “to be possessed with double pomp... to paint the lily and throw a perfume on the violet” so the senses become submerged under a welter of lushness. Often the best accompaniment to palate-coating butter, cream or sugar is a glass of something jolly, sparkling and cleansing such as Brachetto.

125ml

#### Sparkling

401 2010 Brachetto d’Acqui, Conterno – *Piemonte* – 75cl 49.00 8.50

#### Pure Nectar

404 2009 Riesling Auslese Hassel, Hans Lang, Rheingau – *Germany* – 37.5cl 50.00 17.50

402 2006 Jurancon Cuvée “Marie Katalin”, Domaine de Souch (Biodynamic) – *South West France* – 75cl 99.00

403 2007 Pacherenc du Vic-Bilh, “Brumaire”, Alain Brumont – *South West France* – 50cl 55.50 14.00

#### Passito Style

407 2008 Voudomato, Hatzidakis, Santorini (Organic) – *Greece* – 37.5cl 72.00

408 2003 Vin Santo del Chianti Classico, Isole e Olena – *Toscana* – 37.5cl 85.00

409 2005 Picolit, Azienda Ermacora – *Friuli* – 50cl 85.00

#### Fortified and Sweet Red Wines

411 N.V Aleatico Maremma, Massa Vecchia (Biodynamic) – *Toscana* – 37.5cl 88.00

412 2009 Maury, Mas Mudiglizal (Organic) – *Roussillon* – 75cl 57.00 9.90

414 2009 Muscat de Rivesaltes, Domaine Les Enfants Perdus (Biodynamic) – *Roussillon* – 50cl 47.00 10.90

415 1996 “Les Ambrés de Rivesaltes”, Domaine Cazes (Biodynamic) – *Rivesaltes* - 37.5cl 45.00

#### Noble Rot

418 2002 Tokaji Aszú 5 Puttonyos, Disznókö – *Hungary* – 50cl 135.00

461 1924 Vouvray Clos de Bourgl<sup>er</sup> Trie, Domaine Huet (Biodynamic) – *Loire* – 75cl 600.00

462 2001 Riesling Selection de Grains Nobles, Domaine Pierre Frick (Biodynamic) – *Alsace* – 37.5cl 89.00

410 2007 Le Champ Boucault, Côteaux du Layon, Domaine Mosse (Organic) – *Loire* – 50cl 100.00

417 2001 Château Filhot – *Sauternes* – 75cl 85.00 14.50

#### Vins de Folie...

416 2005 Vin de Paille, Domaine Ganevat (Biodynamic) – *Jura* – 37.5cl 128.00

405 2006 Vidal Icewine, Iniskillin – *Canada* – 37.5cl 135.00

406 2010 Gaillac “Grain de Folie Douce”, Causse Marines (Biodynamic) – *South West France* – 50cl 44.00 11.50

421 2005 Vin d’Autan de Robert Plageoles, Gaillac (Organic)– *South West France* – 75cl 169.00



## Example Wine List

### PORTS

Quinta de la Rosa is owned and operated by the Berqvist family. Established in 1815, it remains one of the only few single quintas, where the vineyards start at the bank of the river and rise 450 meters to the towering top of the mountain, passing through 11 microclimates, giving great flexibility to the winemaker.

		<u>125ml</u>
424	2005 LBV Quinta de la Rosa	63.00 10.50
425	NV Tonel 12 ,Ten Years Old Tawny, Quinta de la Rosa	84.00 15.00
426	1997 Colheita, Quinta de la Rosa	98.00 16.90

Farmed using only organic methods, this single vine port comes from the oldest and steepest terraced vineyards in the Douro Valley. It shows very concentrated fruit with deep berry flavours, good length and chocolaty finish.

### VINTAGE PORTS

429	1983 Warre	258.00
444	1963 Sandeman	345.00
445	1997 Taylor's	210.00

## Example Wine List

### COGNAC

- Cognac Maxime Trijol VSOP – Grande Champagne** 9.90  
One of the great award-winning Cognacs. It is a blend of eaux de vie between 10 and 40 years old with an average age of 15 years. VSOP by law only needs to be 4 years old and this is well in excess of many houses XO age. It is a typical Grande Champagne Cognac: delicate, elegant and fine with hints of orange blossom and honey.
- Cognac Maxime Trijol XO – Grande Champagne** 25.00  
A family business since 1876, Cognac Trijol is exclusively made from grapes in Grande Champagne. It is a typical Grande Champagne Cognac and it has a minimum age of 20 years old: round velvety with hints of caramel and cinnamon.
- Leopold Gourmel Ages des Fleurs 15 Carats – Fins Bois** 22.00  
The Léopold Gourmel House was founded in the 1960's by Olivier Blanc who is still its only owner. Léopold Gourmel Cognacs are unique. Each step of the production has been studied with a more contemporary approach in order to offer fresher, more powerful and aromatic Cognacs. Firstly the wine must be aromatic, made from ripe grapes, loaded with fresh fruity flavours. Leopold Gourmel selected his vineyards, ensuring they were of the best quality first cru. After the careful maturity process, the wines are distilled, respectful of each of their origins. The distillation process is adapted to each type of wine. For each different vintage, the aim is the same; to try and extract a pure brandy, fresh, supple and full of as much aromatic richness as possible.
- Edgar Leyrat Lot 71 Chai de la Distillerie – Fins Bois** 28.00  
This historic property was recently purchased by Francis Abecassis from the Leyrat family in 2003. Their 70 hectare Estate in the Fine Bois district called Domaine de chez Maillard is completely organic and produces complex and elegant Cognacs from their well exposed chalky hillsides. Francois Abecassis who has a background in wine making is currently extending the property and has brought in the New Zealand distiller Simon Palmer to oversee the distilling and blending. The Lot 71 has a very intense bouquet with hints of orange and citrus and a rich fruit cake and spices finish on the palate.
- Cognac Paul Giraud X0 – Fins Bois** 45.00  
Our vineyards, covering 35 hectares, are situated in the heart of the Grande Champagne in the villages of Bouteville and Saint-Même-les-Carrières. An eau-de-vie is produced that is well known for the delicacy of its taste and the bouquet of its eau-de-vie. Ageing in oak barrels from the forest of the Limousin is essential to ensure that the nobleness that it gives to our Cognacs is maintained. Our aging cellars particularly humid offer our products a smooth flavour and an exceptional mellowness.
- Cognac David Ramnoux – Fins Bois** 17.00  
With David Ramnoux's solid background and years of experience in biodynamics, his authentic and quality products are a mere reflection of his heart-felt passion for uniting man and the earth. A young, fruity and floral Cognac, revealing a lively character much like its production area "Fins Bois".

## Example Wine List

### ARMAGNAC

#### Armagnac Darroze

Francis Darroze started his business in 1974 as a trader and a producer of vintage Bas-Armagnacs. The initial concept was simple: to create awareness of a region and its extraordinarily varied wine-producing soils, while respecting the originality and typical nature of each estate. Since then he has intensified his search for the best vineyards and the best soils in Bas-Armagnac and sourced from a golden triangle of villages comprising, amongst others, Labastide-Armagnac, Arthez, Villeneuve-de-Marsan, le Bourdalat, Lacquy, Perquie, Hontanx, and Le Houga.

The brandies are tasted and assessed frequently in their infancy. After 12-15 years of ageing the alcohols are generally decanted into older barrels which will soften them and provide noticeable viscosity. The total ageing process, which can last forty to fifty years demands a lot of patience. To preserve the identity of the product and to respect the characteristics of the soil, climate and varietals, Armagnacs are never blended together - even two casks from the same domaine.

<b>1995</b>	<b>Domaine au Martin</b>	14.00
<b>1986</b>	<b>Domaine au Durre</b>	20.00
<b>1972</b>	<b>Château de Gaube</b>	29.00

#### Baron de Sigognac VSOP – Bas Armagnac 9.90

Sigognac produce Armagnac that can claim to be very traditional in style. As a result of the sand and clay that prevail in the region combined with the Single Continuous Distillation (as against Double Pot Still in Cognac) the brandies are robust, full bodied and masculine with notes of prunes and vanilla.

#### Domaines Boingnières 1985, Folle Blanche/Colombard – Bas Armagnac 39.00

The Pétrus of Armagnac! At this most prestigious estate Martine Lafitte vinifies, distils and ages all the grape varieties separately with blending – if she chooses to do so – taking place later on during maturation. These are Armagnacs of the highest quality; they are brought off the still at the incredibly low level of 52% abv which results in immense complexity. These are big, rich, full bodied Armagnacs with notes of prunes, figs, other dried fruits, tobacco, violets and vanilla. It is a real art to be able to tame a spirit brought off the still so low and the result is a classic. Bottled unfiltered, uncoloured and at cask strength this quite special brandy is also served at the Elysée.

#### Armagnac Delord – Bas Armagnac

Situated in Bas-Armagnac, our vineyards are made up of Colombard, Ugni Blanc and Folle Blanche grape varieties.

The distillery is to be found in the village of Lannepax, the ancestral home of the Delord family. The distillation, the most essential and fascinating stage in the production of Armagnac, takes place at the beginning of November through to the end of December. Our old Sier Armagnac alambics, that we wouldn't part with for all the gold in the world, produce less than 30 litres of eau-de-vie an hour. Our cellars contain our old treasured vintages and include more than 700 oak barrels that protect and age the Armagnac eau-de-vie dating from the 20th Century to the present day.

<b>VSOP Delord</b>		13.00
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## Example Wine List

<b>Hors d'Age Delord</b>	23.00
<b>1976 Delord</b>	35.00

## CALVADOS

<b><u>Calvados Dupont VSOP – Pays d'Auge</u></b>	9.90
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The Louis Dupont Family estate consists of 30 hectares of orchards in Normandy, in the heart of the Pays d'Auge region. For more than 25 years now, the Estate has resolutely followed a path towards high quality. By drawing on the best techniques used to make cognac and its great blends, Etienne Dupont has studied, tried out and refined his cellar work to reach the same levels of elegance and expressiveness as found in the best wines.

<b><u>Calvados Chateau du Breuil -15 years old – Pays d'Auge</u></b>	15.50
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In the cellars, Calvados ages only in oak casks. The Château du Breuil company chooses its barrels carefully, because the kind, size and age play a very important part in the quality of ageing. The subtle exchanges between wood, air and alcohol give Calvados its smooth flavour and bouquet. Each Calvados is different, each cellar master has his own jealously guarded secret. The delicate and perfect tastes of our Calvados depend less on their old age than on the success of its blending, created by Château du Breuil's cellar master.

<b><u>Calvados Adrien Camut – Pays d'Auge</u></b>	
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Since the 1800's, the Camut family has produced 100% estate Calvados from 115 acres of apple trees in the Pays d'Auge. Using 25 varieties of apples, Camut hand-harvests at optimum maturity between October and mid-December, aging the initial cider in oak barrels for ten to eleven months.

In September, the cider is double-distilled in two wood-fuelled stills on the property. The Calvados is frequently transferred between barrels over the first two years to promote oxidation. No new barrels are used, most are Limousin and average 50 years of age. The Calvados see large wooden vats in the third year, encouraging constant oxygenation, gradual reduction and concentration of the apple brandy. The blends are as natural as possible: Time alone has mellowed these rich, lush spirits.

<b>Calvados Camus 12 years old</b>	18.00
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<b>Réserve Semainville</b>	31.50
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The Réserve de Semainville is a blend of 25 and 30 years old in equal proportions. How do you like them apples? The answer is in liquid form!!



## Example Wine List

### EAUX DE VIE

*If there were an aristocracy of alcohols, the fruit eaux de vie would be the great Ladies - proud, elegant and refined.*

#### Capovilla

Capovilla are extraordinary producers of those clear European spirits that beguile us with their aromatics, stealth and in the case of Capovilla, a perilous drinkability that cannot be said about many grappas. This is where passion flows over into what seems like obsession. The fruit is tracked down from a vast array of tiny farms, often only growing in volumes that would be more appropriate for domestic use. It can take up to 100kg of fruit to produce only 2 litres of finished spirit, and this is achieved without the addition of sugars or concentrated essences.

<b>Distillato di Ciliegie Duroni (Wild Cherries)</b>	24.00
<b>Distillato di Lamponi Selvatici (Wild Raspberries)</b>	39.00
<b>Distillato di Ribes Nero (Wild Blackcurrants)</b>	28.00

#### Laurent Cazottes

These are “hautes de Vies” from a distillerie artisanal. Made without any sulphur or artificial product, Laurent Cazottes lets the nature expres itself. It is all about picking the fruit when the maturity is fully achieve (that is when the pears dropped to the ground). The pears use by this master of distilation come from organic orchard of the neighbourhood or from his own biodynamic ones. The pears are are then allow to ripen further in cagettes before fermentation who can take up to six weeks. All this confetrs an unctuosity and richness to the final eau de vie.

<b>Liqueuer Guigne et gains</b>	17.00
<b>Eau De Vie de Poire Williams Passerille</b>	24.00



## Example Wine List

### PILZER

The distillery founded in 1957 by Vincenzo, in the heart of Trentino, has won many prizes and awards along the years. Each variety is distilled in a different way in order to retain much of the character of the grape as possible.

<b>Grappa di Schiava</b>	9.90
<b>Grappa di Nosiola</b>	9.90
<b>Grappa di Moscato Gialla</b>	9.90