



Wine List

We ship our house wines direct from the vineyards where they are made, resulting in value for money, easy to drink wine, that show off the characteristics of the grape from which they are made. They are available by the glass, bottle, or indeed we are happy to charge you using the age old 'dipstick method' depending on how much is left in the bottle!

The list steers away from the better known, and therefore more expensive, names and shippers, but at the same time is priced so that the top end is actually where the best value for money can be found. I aim to encourage you to try some of new and exciting discoveries hidden in the following pages. Please do let me know how you get on.

If you are unsure, and fancy just a couple of glasses of something else from the list, please ask me to open a full bottle for you and we can share it! I always feel wine tastes better in full, rather than half, bottles.

Happy drinking, or in Welsh, Iechyd da!

Mike Morgan

Our House Wines

101 (FRANCE) SYRAH ROSE, LES VIGNERONS

£ 17.50

Well fruity rosé wine with a bit more body and an excellent spring bouquet. Great for appetizers, light fish dishes, summer salads or as an aperitif. One for the girls!

102 (SPAIN) BODEGAS MEDINA, HERMOSA, BLANCO

£ 17.50

A good apéritif wine to enjoy with fish, or perhaps, just quaff a chilled bottle or two on a sunny terrace. (Note: total sun-block is always required in Wales.)

103 (FRANCE) SAUVIGNON BLANC, LES VIGNERONS

£ 17.50

A great value Vin de Pays D'Oc with a lovely zesty sauvignon style. With the addition of a splash of crème de cassis it also makes brilliant kir.

104 (FRANCE) CHARDONNAY, LES VIGNERONS

£ 17.50

Very little oak, and nicely fruited. A medium bodied and very accessible slurper.

105 (FRANCE) MERLOT, LES VIGNERONS

£ 17.50

Soft gentle fruits, this is one to choose if you can't make up your mind, nice purple colours. Medium bodied.

106 (FRANCE) CABERNET SAUVIGNON, LES VIGNERONS

£ 17.50

Background tannins and blackcurrant fruit, a chunky wine, great to wash down Welsh black beef or our highly recommended local venison.

New World Whites

210 (SOUTH AFRICA) ROCHENBURG, CHARDONNAY, 2007**£ 20**

From the winemakers with 70 years of experience, this chardonnay comes as one the very best. Pale gold in colour with intense aromas of pears, apples and citrus. The palate is dry and fresh with crisp acidity and some elderflower added to the pot. Unwooded, but a touch of butter is enhances the body. A hefty 14.5% of alcohol skilfully balanced and well hidden. Try it with rich, oily or fatty food, it will stand easily its ground!

212 (SOUTH AFRICA) BOAR'S KLOOF, CHENIN BLANC, RIEBEEK VALLEY, 2009**£ 21**

A super 100% chenin blanc from the coast of Swartland, RSA. With a climate similar to the Mediterranean, all the signature chenin tropical fruit aromas and flavours combine tidily together and are balanced by a crisp and lingering finish. Ideal for al fresco dining, paired with light salads or seafood.

214 (AUSTRALIA) THORNE HILL, CHARDONNAY, 2008**£ 22**

Lovely, deep gold in colour, with some zingy, heady tropical fruits to inhale, and a fresh honeyed palate. Could work well with a light lunch, but it will not disappoint if drunk on its own. Like most Aussies, straight to the point!

216 (CALIFORNIA) WILDWOOD, CHARDONNAY, LODI, 2007**£ 24**

The Lodi region has been home to grape growing since at least the 1850s, when wild grapes would grow down from the trees along the edge of rivers. Nowadays the techniques are a bit different but the spirit of 'wine creek', as some trappers used to call it, still exists and comes to life with every bottle of wine made. This one provides a real treat for chardonnay connoisseurs. It has distinctive aromas of pineapples, peaches, melons and green apples, all leading the way to a creamy, but crisp and fresh palate and a long and flavoursome finish. Just the way I like it!

218 (AUSTRALIA) PEWSEY VALE, RIESLING, 2008**£ 26**

The vineyard, situated in Eden Valley, was first established by an Englishman, who hailed from Wiltshire's Vale of Pewsey and landed in Australia in 1839. In 1947 he purchased the property and named it after his ancestral home. The current vineyard was planted in 1961. The vines sit up to 500 meters above sea level – an altitude which provides a cooler climate and significantly lengthens the growing season. The soils are light and sandy which is perfect for riesling. And that's how this wine is – just perfect. It's got pale colour with some green tones, intense aromas of limes and lemons, with a hint of dried herbs. The palate shows lovely depth and actually tastes of the nose – limes and lemons, possibly with some tropicals. Delightful, mouth watering acidity makes it unbelievably delicious right now, but give it another 10 years and it will still be in perfect condition. Do you have the patience to find out? I don't!

220 (NEW ZEALAND) MATAKANA ESTATE, PINOT GRIS, 2007/08**£ 27**

The Matakana Estate is a family run vineyard about an hour north of Auckland and was established for the sole purpose of crafting distinctly individual, high quality wines. This one, made by the personable Peter Vegar, is crisp, and offers delicate Pinot fruit aromas, together with a creamy texture. It's long, lingering finish helps it to stand up well against meats, as well as fresh seafood.

222 (NEW ZEALAND) HIGHFIELD, SAUVIGNON BLANC, MARLBOROUGH, 2007**£ 29**

Classic Marlborough sauvignon blanc at its very best. Tropical fruit aromas combine with gooseberry, lime and mineral zesty character, refreshing acidity and a long dry finish. A viable alternative to a certain, much better-known premium New Zealand sauvignon blanc, but loads cheaper. Just perfect with shellfish.

Also available in sociably sized **Magnum** bottles at **£ 65**.

224 (AUSTRALIA) THE LODGE HILL, RIESLING, 2008**£ 30**

Jim Barry purchased the Lodge Hill winery in 1977 and has produced some of the best wines in the Clare Valley ever since. Situated about 50 miles north of Adelaide in South west Australia, close to where one of the worlds most expensive tipples, the legendary Penfold's Grange Hermitage, is made. Thanks to an altitude of 480 metres, this is an ideal spot for making dry, kabinett-style rieslings, this one also with intense lime and citrus aromas and a most agreeable lengthy finish. Good with chicken, but definitely recommended with fish.

226 (AUSTRALIA) CAPE MENTELLE, SAUVIGNON - SEMILLON, 2006**£ 31**

Heady mix of passion fruit, orange blossom, ripe lemons and notes of tarragon mixed with vanilla derived from barrel fermentation. An excellent vintage, mild and dry conditions resulting in a long ripening period, producing grapes of amazing intensity. From the same stable as Veuve Clicquot, so in good hands.

228 (SOUTH AFRICA) VONDELING BABIANA, CHENIN BLANC, VIOGNIER, CHARDONNAY, PAARL, 2006**£ 32**

Vondeling is a 'wine farm' located in Paarl region, near Voor-Paardeberg. Surrounded by panoramic mountains with south facing slopes covered in vines and great range of soils it became perfect place to make high quality wines. In their favour is also cooling, south western wind which blows in every afternoon from Atlantic Ocean and keeps temperatures around five degrees cooler than several nearby appellations. On the nose you get a hint of ginger, jasmine and lemon blossom, with peaches and coconut thrown to mix as well. Fresh palate shows off citrus, honey and pears with well balanced oak and underlying minerality adding a degree of finesse. Pairs great with a light, but spicy and aromatic food. A superlative example of a skilful blend. Highly recommended.

New World Whites**230 (SOUTH AFRICA) RUDERA, CHENIN BLANC, 2007****£ 34**

These chenin blanc vines are situated on a cool slope in the prime Koelenhof and Faure area of Stellenbosch. Fully matured, 30 year-old rootstock ensures natural high acidity and full flavour concentration. Bright gold with green tinges of colour, with a complex nose of lime, quince, apples and vanilla. One of South Africa's top white wines, just gorgeous.

232 (NEW ZEALAND) CLOUDY BAY, SAUVIGNON BLANC, MARLBOROUGH, 2008**£ 43**

Legendary. The new world's most desirable sauvignon blanc with a well deserved cult following and extremely hard to get hold of! We had to persuade them that we have particularly discerning clients in order to get an allocation of cases. Now don't let me down, a steal at this price!

Liam Sant'Anna Court

European Whites

250 (ITALY) PINOT GRIGIO, LAGARIA, DELLE VENEZIE, VENETO 2008

£ 18

Has a delicate lemon and apple fruit, with some floral touches, crisp balanced acidity and a refreshing finish. Now a very fashionable wine, and great to drink through a long lazy lunch.

252 (FRANCE) VIGNE – LOURAC, MAUZAC - SAUVIGNON, 2008

£ 19

A well-balanced mix between sauvignon blanc and mauzac - which is properly known as mauzac blanc. A white grape variety, found only in the southern areas of France, and the Gaillac region in particular, primarily used for making sweet sparkling wines and associated with a taste of dried apples and pears. Vines have been grown in the region since Roman times and by end of first century A.D. the Gaillac vineyard was well established. Enlightened Gaillac producers have wisely decided to maintain the unique character of their wine, by retaining historical grape varieties and its principal components. A focus on quality, together with some dynamic marketing, has seen them secure a growing market for their super wines. This sunny offering is pale, clean, crisp, accessible, very fresh and young but very ready to drink straight away, possibly with some fish or maybe rabbit.

254 (PORTUGAL) CONDADO, VINHO REGIONAL, ALENTEJANO, 2004

£ 20

Made from a blend of uniquely Portuguese grapes - Antao Vaz and Roupeiro. Aromatic and well-balanced with lemon and lime flavours, slightly vegetal too. Quite simple and honest on the palate, but very unusual. Nice served cold on the lawn, before a long lunch.

256 (FRANCE) BRISE DE FRANCE, SAUVIGNON BLANC, 2008

£ 21

The quality of Vin de Pays D'Oc wines is getting better and better with every vintage, and yet the price remains very affordable. This outstanding wine is an absolute proof. Pale yellow-green colour, intense aromas of citrus, crisp and fresh palate and long, elegant finish makes it all and beyond you would expect from sauvignon blanc. Exceptional value for money. New Zealand – beware!!

258 (FRANCE) BRISE DE FRANCE, CHARDONNAY, 2008

£ 21

From the Languedoc in the south of France, named in honour of the winds that blow constantly through the vineyards and are important factor in creating the unique character of each variety of grapes they grow. The chardonnay is off dry, fruity with distinctive notes of honey and vanilla throughout. Would make a great aperitif, but you can also save some for your chicken.

260 (SLOVENIA) QUERCUS, PINOT BIANCO, GORIŠKA BRDA, 2007

£ 22

Slovenia's wine, like the country itself, is barely known outside of central Europe, but its vineyards produce some fine vintages. The Goriška Brda is one of the largest wine producing regions in north western Slovenia and is on the border with Italy. The climate is Mediterranean and the soils are mostly marl, shale and sandstone. The hills, which are all around, are very prone to erosion, so most of the vineyards, especially those on upper slopes, are planted horizontally with wide terraces, typically supporting two or more rows of vines. The "Quercus" (Latin for oak) is golden in colour, has very enjoyable aromas of blossom, apricots, strawberry leaves, fresh apples and quince. Slightly towards the sweetish rather than the medium side, with good dose of acidity and alcohol at 14%, but well balanced. Unusual, yes ...but good value for money. If you enjoy Italian whites, you should give it a whirl!

262 (ITALY) ORVIETO CLASSICO, 2005

£ 22

Light bodied dry wine from close to the hilltop of Orvieto. Very refreshing, with gentle flavours of quince and lemon. A great alternative to pinot grigio or sauvignon blanc on a sunny day.

264 (ITALY) PLANETA LA SEGRETA BIANCO, SICILIA, 2005

£ 24

The Planeta family's vineyards in Ulmo, Sicily are named after the Segreta forest that surrounds them. They have been known to often make you an offer you cannot refuse. Aromatic and tasting of the sun!

266 (FRANCE) DOMAINE DU SEUIL, BORDEAUX ROSÉ, 2006

£ 25

Amazing rosé from the chateau with conscience relieving Welsh connections. Very aromatic and richer in style than most of the plethora of rosé wines presently flooding the market, made from cabernet sauvignon, merlot and cabernet franc. Great summery quaff of ripe fruits, clean acidity and creamy texture.

268 (FRANCE) MUSCADET SEVRE ET MAINE, SUR LIE, SAUVION, 2006

£ 26

The Savion House, belonging to brothers Yves and Jean-Ernest, is located in the heart of the Loire Valley near Nantes. Presently they export more than 60% of their production and their Muscadet can be found on the most prestigious tables around the world. 'Sur Lie' means that the wine spends at least a full winter in contact with the lees and was bottled unfiltered, directly off them, but no earlier than the third week of March following the harvest. On the nose you can notice bread-like yeast aromas, and buttery richness on the palate, despite its bone dry character. Fine, slightly nutty flavour, with a good dose of lemon acidity. Pairs well with oysters and mussels.

270 (FRANCE) CHATEAU DES TOURTES, SAUVIGNON BLANC, COTES DE BLAYE, 2006

£ 27

Cotes de Blaye is one of the right bank Bordeaux regions, opposite the Medoc, producing only white wine, mainly from sauvignon blanc. This white Bordeaux is rich for a sauvignon, with syrupy aromas of lemons, pears, and a creamy dry palate. Good body and finish, well suited to salmon.

European Whites

272 (FRANCE) COUR-CHEVERNY, PASCAL BELLIER, 2007

£ 27

The Cour-Cheverny is a young, 48 hectare appellation in the north east corner of the Touraine vineyards. It was awarded its own appellation as recently as just 1993, and is the only one in the world producing white wine from the Romorantin grape. The grape has been sporadically grown in the Loire Valley since the 16th century, but it isn't an easy one to cultivate. Far from ideal for blending, its fruit is slow to ripen and must remain on the vine for up to a month after its local counterparts, making it is highly susceptible to damage by rot and rainstorms. All this, and the fact that not a huge amount is produced, makes this wine very special, and so tempting. In the glass it shines golden with some enticing green tones, and smells of seductive fresh hay and flowers. Crisp, dry and very minerally on the palate, with some bitter lemon and a hint of honey as a finishing touch. Acidic, it's at its very best with fatty foods, and just great with goat's cheese. Try it once ...life is way too short.

274 (WALES) ANCRE HILL VINEYARD, SEYVAL BLANC, MONMOUTH, 2008

£ 27

Ancre Hill Estate is relatively a new Welsh vineyard situated just a few miles away on the outskirts of Monmouth, in the Wye Valley. They planted their first vines in 2006 with a further plantation in 2007. You would think that Wales's lack of proper summers makes it a far from ideal place to start a quality wine making business, but this wine will prove you wrong! Made from a seyval blanc grapes – a hybrid developed in 1920's in France - that is famous for its resistance to cold, and early ripening period. Pale in colour, with a delicate flowery aromas, light body and crisp, mineral quality with a touch of citrus. Interesting alternative to chardonnay or sauvignon blanc. The first truly world beating UK wine I have ever tried.

276 (FRANCE) DOMAINE DU SEUIL, BORDEAUX BLANC, 2005

£ 28

Very good white bordeaux, made from 80% Semillon and 20% sauvignon blanc. The grapes pass through a quality control system, are de-stemmed, then pressed gently in a state-of-the-art pneumatic press. Approximately 70% of the crop is fermented in temperature controlled stainless steel cuvees and 30% in new oak barrels. The colour is pale yellow, with green highlights, a characterful bouquet shows off with aromas of flowers, citrus fruit, peaches, and apricots. The wine is elegant, delicate and quite lively on the palate, exciting and fun!

278 (FRANCE) BOURGOGNE, CHARDONNAY, DOMAINE HEIMBOURGER, 2004

£ 29

This wine comes from a Chablis maker and is crafted deliberately to be crisp, dry and in the style of a good Chablis. The vines grow just outside the limits of the designated Chablis area and thus can only bear the name of Bourgogne on the label so its really a top Chablis in all but name. A splendid alternative, but for much less cash.

280 (FRANCE) DOMAINE DE L'AUMONIER, SAUVIGNON BLANC, 2009

£ 30

This relatively new domaine was founded in 1997 by Sophie and Thierry Chardon. With only 47 hectares in the south of Touraine region they are not the biggest producers but definitely well worth recommending. This organic sauvignon shows passion and skill in wine making, and ticks all the right boxes. Dry, with aromas of green apple, lemon, tropical fruit, and nettles packed with flavour on the palate, but yet light, dry and very fresh. One of my favourites for a long, sunny afternoon with salads and pasta, and good friends, followed by an early night!

282 (FRANCE) TOURAINE AZAY-LE-RIDEAU, DOMAINE PASCAL PIBALEAU 2005

£ 31

Mr Pibaleau is a skilled and dedicated wine maker from the Loire. This Demi-Sec is vinified from well ripened chenin blanc, and therefore offers a good bit of sweetness to cut through the acidity, making it a great wine to go with fish.

284 (FRANCE) SAUMUR, DOMAINE GUIBERTEAU 2004

£ 32

From a small, very high quality estate outside Montreuil-Bellay, just south of the town of Saumur itself, which is better known for its fantastic 'caves' and sparklers. This wine is made from 100% chenin blanc and matured entirely in (mostly new) oak barrels. It displays the freshness and mineral quality of the grape, with a degree of concentration such that the oak blends into the flavour and is never dominant. Outstanding winemaking.

286 (FRANCE) JURANCON SEC, "CLOS THOU", HENRI LAPOUBLE-LAPLACE, 2006/07

£ 33

From the up and coming Languedoc region, set in the lush green rolling foothills of the Pyrenees, just to the west of Pau, Jurançon is one of the most beautiful viticultural areas of France. Domaine 'Clos Thou' produces the most delightful styles of wine, this one made from 100% petit manseng grapes is a very expressive and crispy wine with strong hints of lemon and minerals in both taste and smell. It's palate is lively and rich of orange marmalade and acacia flower with a good, racy acidity. Delicious thought-provoking stuff.

288 (FRANCE) SANTENAY BLANC, CLAUDE NOUVEAU 2002

£ 35

From just 14 hectares of vines near to Nolay at the sun-baked tip of the Cote D'Or this delicious white Burgundy is a rare find, especially coming from a region where the production is 99 % red. During the difficult vintage of 2002 Mr Nouveau bravely decided to pick in September, as normal, but leave a second harvest until three weeks later. The blend of the two tranches of grapes results in a lightly oaked, rich and buttery nectar. Brilliant.

290 (FRANCE) MONTAGNY 1^{ER} CRU, LES COERSE, DOMAINE FEUILLAT-JUILLOT, 2006

£ 38

Domaine Feuillat-Juillot is run by Michel Juillot's daughter, a renowned winemaker from Mercurey. Francoise started her winemaking career in 1989, in partnership with Maurice Bertrand. In 2004 she bought the other half of the business and presently her domaine consists of 14 ha of vineyards with the majority being 30 – 40 year old vines. The wine offers high levels of finesse and complexity, with zesty fruit and mineral notes, well balanced throughout. Very appealing from a good vintage.

New World Reds

- 302 (ARGENTINA) MASI, PASSO DOBLE, 2006** **£ 19**
 Made in the Mendoza region of Argentina by a forward thinking Italian winery. Double fermentation techniques called 'appassimento' result in both fresh and dried fruit flavours. Well-made and balanced wine. Try, and let us know what you think.
- 304 (AUSTRALIA) THORNE HILL, SHIRAZ, 2008** **£ 21**
 Soft and light bodied, touched with a spices and ripe blackberries, with a fully meaty finish. An accessible, user friendly, 'all-round good bloke', Australian red.
- 306 (AUSTRALIA) WHISTLING DUCK, SHIRAZ – CABERNET, 2007** **£ 22**
 This is bizarrely named after a very vocal bird (apparently there are lots of them ...!) native to south eastern Australia from where this hails, and is made by the skilled Evans Wine Company. A smooth and full bodied wine, packed with ripe and juicy cassis fruits and soft tannins. Two thirds Shiraz and one third Cabernet, a hint of spice, black pepper and chocolate on a splendidly long finish takes it through your beef (or indeed, your duck!) without compromising the taste of one or the other.
- 308 (SOUTH AFRICA) BOAR'S KLOOF, RIEBEEK VALLEY, SHIRAZ-CINSAULT, 2009** **£ 23**
 From the Swartland region, on the left coast of the Western Cape. Cinsault in the mix makes this wine soft, medium-bodied with sweet, ripe berry flavours, with the presence of warming spices thanks to its companion. A very approachable easy drinking red. Brilliant with soft cheeses.
- 310 (CALIFORNIA) WILDWOOD, SHIRAZ, LODI, 2008** **£ 24**
 From the central valley, not far from San Francisco, this is deep, intense and 'very shiraz'. Full bodied Californian, packed with all the berry goodies, rounded by unobtrusive oak and softly finishing with a hint of mint. This can take on food, try it with game or local beef.
- 312 (ARGENTINA) NORTON PRIVADA, MENDOZA 2005** **£ 25**
 An unusual mixture of three gently hand-sorted grape varieties: cabernet sauvignon, malbec, and merlot. 12 months spent in new 225 litre french oak barrels gives a superbly balanced wine with great fruit concentration, excellent complexity and full round tannins. Very ripe fruit, liquorice aromas and flavour, the perfect match for casseroles or roast meats.
- 314 (AUSTRALIA) HOLLICK, SHIRAZ – CABERNET, LIMESTONE COAST, 2003** **£ 27**
 This uniquely Australian blend comes from the far south in the limestone coastal zone, almost on the border with Victoria. The 2003 vintage was very successful thanks to near perfect conditions for ripening. The fruit was harvested in early April, crushed, fermented and finally matured in French and American oak barrels for 12 months. Dark in colour, packed with ripe plums and black cherries, enhanced by hints of cloves and warm spice. It is well suited to red meats with robust sauces and mature cheeses. A great match for rack of Welsh lamb.
- 316 (AUSTRALIA) MERLOT – CABERNET FRANC, JOHN WADE, DENMARK, 2000** **£ 28**
 This amazing red comes from Denmark, no, not in Scandinavia, in a sub-region of Great Southern in Western Australia – one of the coolest places on the continent. It was made by John Wade, who is celebrated as being one of Australia's best winemakers, having produced vintages all over the world. This little beauty of a wine has great character, but is not as robust and wild as Australian (or indeed Australians) can get. Thanks to the merlot, it is a bit softer with intense cherry and plum flavours, rounded off with finesse by the addition of cabernet franc. Good complexity and reasonable tannins makes this wine longevity. Recommended with our yummy welsh lamb.
- 318 (INDIA) NANDI HILLS, LA RESERVE, GROVER VINEYARDS, 2004** **£ 29**
 Unusual admittedly, vinified in Bangalore, but made from imported French vines, by a talented wine-maker from Bordeaux, only with more sun. Try it, you will be amazed. Very often mistaken for more illustrious southern French offerings in blind tastings.
- 320 (CHILE) LOS VASCOS, CABERNET SAUVIGNON, 2005** **£ 29**
 50% owned by Lafite Rothschild. Long and rich flavour, a cabernet of considerable quality with obvious French influence from the masters in Bordeaux, made from Chile's oldest root stock. Fantastic value for money, tipped for the top, try it now before it is discovered, and the price shoots up!
- 322 (AUSTRALIA) GARLANDS, SAROS, 2002** **£ 30**
 Made from 80% cabernet franc - one of the major red wine varieties grown in Bordeaux and the Loire Valley - and 20% cabernet sauvignon. Has surprising depth and with typical aromas and distinctive fragrance lift from the cabernet franc. The big, beautiful, seductive palate shines through with blackcurrant, plums followed by a slightly liquorice taste of chocolate. Layers of finely structured tannin make this wine elegant and fascinatingly complex.
- 324 (CHILE) VENTISQUERO, CARMENERE, GRAN RESERVE, 2007** **£ 31**
 Wine with tremendous personality, identity, and character, made by people who have come to understand and carefully manage this unusual varietal. Dark in colour, full-bodied, and smooth textured. Not to be missed when looking for something really special.

New World Reds

326 (CHILE) ERRAZURIZ, MAX RESERVA, CABERNET SAUVIGNON, 2005

£ 31

The Aconcagua Valley, located about an hour's drive north of Santiago, is known for cabernet sauvignon production, mostly full bodied and properly tannined, but well balanced. This one is no different, has a good nose of ripe berries, with blackcurrants predominant, some tobacco and perhaps dark chocolate, followed by more cassis fruit, and a gentle but warming spice on the palate. As you would expect the length of the finish is in keeping with the whole structure of wine, and it lasts for ages. Remarkable winemaking showing the huge potential and great skill of new world wines. Bordeaux should be looking over its shoulder, comparatively fantastic value for money.

328 (AUSTRALIA) CAPE MENTELLE, SHIRAZ, MARGARET RIVER, 2004/05

£ 33

A robust luscious palate, soft and harmonious structure with an accessible yet complex flavour range, from sweet to savoury. Cape Mentelle is a sister company of New Zealand's famous "Cloudy Bay". Half the price, and at least twice as good!

330 (AUSTRALIA) THE COVER DRIVE, CABERNET SAUVIGNON, 2006

£ 33

One of the very finest from South Australia, made from 100% cabernet, selected from two different vineyards, both owned by Jim Barry. One of them is in Clare valley, the other in Coonawarra, where they are grown on what was originally a cricket pitch dating back to the 50's and is an important piece of Aussie sporting history. This remarkable wine is rich and full bodied, supported by fine tannins and showing a subtle dose of French and American oak barrels, where it was aged for 12 months. With a proper alcohol content (15%) and brilliant cabernet fruits, it is an ideal for venison, game or a nice rare fillet of welsh beef.

332 (ARGENTINA) CANDELA, PRESIDENT'S BLEND, 2004

£ 35

A powerful blend of malbec, cabernet sauvignon and syrah, producing intense aromas and concentrated flavours of ripe black cherry and cassis. Lots of sharp tannins and a never-ending finish. Born in honour of Juan Peron, possibly its most notorious fan, however I am confirmed one too! Very trendy label into the bargain.

334 (ARGENTINA) TERRAZAS, MALBEC, RESERVA, 2006

£ 38

The Malbec grape, originally from southwest France, is Argentina's calling card. Nowhere else in the world is this variety managed in such a manner as here. The Terrazas winery, situated in the south west of the Mendoza region, grows its malbec at the tried and tested optimum altitude of exactly 1067 metres above sea level, (on a 'Vistalba' terrace), then ages it for 12 months in French and American barrels. This block buster has superior aromas and dense, black fruit character, tempered with good, well balanced tannins. Wine of great ageing potential, superb structure and body. Well done the Argies. Highly recommended.

336 (NEW ZEALAND) MA MAISON, PINOT NOIR, MARTINBOROUGH, 2007

£ 39

Soft and flavourful, amazing ripe cherries and plums aromas with an earthy, citrusy tang. Velvety tannined wine of serious structure and length. 100% Pinot Noir, if you like Burgundy, you will love this.

338 (AUSTRALIA) VIKING WINES, GRAND SHIRAZ, BAROSSA VALLEY, 2002

£ 42

As big, heavy and robust as Australian can get. Very full bodied, with a whole range of concentrated aromas and flavours. Dense black berries and warming spices, all rounded off with punchy tannins, and finishing with dark chocolate. At 14.5% of alcohol this wine is accurately named. Extremely good already, but give it few more years and your patience will be rewarded.

340 (CALIFORNIA) NALLE, ZINFANDEL, SONOMA COUNTY, DRY CREEK VALLEY, 2006

£ 46

What a wine!! Well balanced, subtle, with pleasant sweet spices on the nose, explosion of 'zinberry' fruits on the palate, good acidity and a terrific smooth texture. The valley floor in Dry Creek tends to be a bit moister than the rest of the area, so the notoriously rot-prone Zin grape is planted above the fog-line. A bit lighter in style than many of its kind, whether you're a fan of zinfandel or not - give it a go. The perfect partner for beef, especially steak.

342 (CHILE) ERRAZURIZ, DON MAXIMIANO, FOUNDER'S RESERVE, 2004

£ 70

Chile is one of the most perfect places in the world to plant a vineyard, and Don Maximiano Errazuriz made no mistake when he established his vineyard in 1870 in Aconcagua Valley. Now, Don Maximiano Founder's Reserve has earned a reputation as one of Chile's most iconic wines, backed up by numerous accolades over the years since it became the first Chilean IWC gold medal winner in 1997. Incredibly concentrated and full of ripe fruit flavours topped up by aromas of vanilla, coffee and toasted almonds. Rich leather and an intriguing note of ripe black olives add complexity. Supple tannins create a silky texture and long finish. As it ages gains bottle age, the wine is developing a touch of mint, which is characteristic of the Don Maximiano Estate. It should continue to improve in the bottle for up to 15 years. A wine to be enjoyed with rich meat dishes and strong cheeses. A world beater at a sensible price. The European equivalent would require a further mortgage ...!

Old World Reds

352 (FRANCE) BEAUJOLAIS VILLAGES, CHATEAU DU CARRE, 2007

£ 19

Château du Carrè is situated in the village of Saint-Julien in Beaujolais and dates back to 19th century. With a combination of vines averaging over 40 years old, and premium granite soil, you can expect the highest quality end product. This 100% gamay is a classic, showing soft red fruit flavours, with just a hint of blackcurrant and gentle spice. Good with lighter meats or cheese.

354 (FRANCE) BOURGOGNE HAUTES – COTES DE BEAUNE, CLOS DE LA PERRIEE, 2002

£ 22

Hautes-Cotes-de Beaune is on the western edge of Beaune where woodlands and pasture are interspersed with vines to make one of the more attractive landscapes in the Cote d'Or. Because of a cooler climate in the already distinctly chilly area around Beaune many of the wines can be dilute and weedy. Here vintage is crucial. The 2002 vintage was excellent in the whole of burgundy, and is reflected in this wine. It is lighter in body and less concentrated than wines from the main villages in the region, but fresh and lively on the palate with good structured tannins and a broad round finish. A good example of an accessible level Beaune wine.

356 (HUNGARY) BÁTAAPÁTI, KÉKFRANKOS, 2002

£ 22

Hungary's wine making tradition dates back to the fourth century BC, when the first vines were planted in the valley of the Danube. The collapse of communism had a greater effect on Hungarian wines than on those of any other member of the eastern block. Recently a proud new generation of wine magicians is being created. The un-assuming village of Bataapáti is situated in Tolna County, on the west bank of the river, where it all started centuries ago. The wine positively exudes blueberry and blackcurrant aromas, but is still quite light on the palate with a slightly woody taste. Give it a go!

358 (SPAIN) CONDE DE CRON, VINO DE MESA

£ 23

In Rioja, the supply is tightly controlled to keep price and demand up, so only a certain quota can be produced and classified as 'Rioja' wine. Anything over that allowance must have 'table wine' on the label, and no connection to the region can be made. This wine is one of them. From the moment you open the bottle it reminds you of a good crianza. The nose is full of red fruit aromas and a gentle cedar spice, the palate is smooth and elegant with easily recognizable cherry and raspberry flavours and a hint of white pepper. Terrific wine at half the price of a proper 'Rioja', because you don't have to pay for the label. VFM.

360 (SPAIN) FINCA ANTIGUA, TEMPRANILLO, 2007

£ 24

The Finca Antigua vineyard, owned by the famous rioja-making Martinez Bujanda family, is located in the best area of the La Mancha region, between provinces of Cuenca and Toledo. The high altitude of 900 metres, combined with loamy soils, and a high percentage of limestone, creates perfect conditions to allow the grapes to ripen slowly and fully. A good nostril, full of 100% tempranillo reveals typically vegetal and pungent aromas, but it is surprisingly silky smooth and packed with plums and black cherries on the palate. Fermented in state of the art stainless steel, and then aged for just six months in new American oak. Much better than many over-hyped riojas, and lovely to go with Welsh Lamb.

362 (FRANCE) GUY ALLION, PINOT NOIR "LES PARCS", DOMAINE DU HAUT PERRON, 2007

£ 25

Touraine is a huge wine area, in the centre of the Loire Valley, where you can find the small (23 ha) domaine 'du Haut Perron'. The Allions immerse themselves in their Terra Vitis designation - a set of strict criteria which was established in 1998 by a federation of French growers and small, premium wineries to promote healthy, high quality grapes, to maintain natural diversity, minimize chemical treatments and use biological controls instead. The wine they produce also is quite special, and this one is a perfect introduction to the pleasures of Pinot Noir. Full of red berries aromas, medium bodied and a smooth textured, makes it an easy choice for a lighter red that authentically represents this grape variety. Much more appealing than many basic burgundies.

364 (ITALY) BLASON, FRIULI ISONZO, CABERNET FRANC, 2008

£ 25

Friuli-Venezia Giulia is Italy's most North-Eastern wine region, the fifth smallest, close to Austria, 3 miles from the Slovenia border, 20 miles north of Trieste and facing the Adriatic Sea., The Blason's family's 'wine land' is by the river of Isonzo. Thanks to fantastic terroir and their admirable passion for winemaking they were able to create some excellent slurps of top quality with a high concentration of fruit and ageing potential too. This cabernet franc offers distinctive but very elegant fragrance of mown grass, green pepper and ripe raspberries with some wild berries in the mouth. There is a touch of spice and gentle, not over-powering tannins but the wine remains fresh and fruity. 100 % match for Sunday roast, and great value for money.

366 (FRANCE) IRANCY, DOMAINE HEIMBOURGER 2005

£ 26

Olivier Heimbouger and his family make this delicious drop from a few hectares of vines planted inside the Chablis appellation. 100% Pinot Noir, light, refreshing and ideal as an early evening sharpener. We like to serve this as they do, slightly chilled.

368 (SPAIN) GRAN FEUDO, RESERVA, 2003

£ 27

Full bodied, with a good balance of black and red soft fruits, with some elegant gentle tannins. Made traditionally, 80% tempranillo with a softening dose of 20% Cab Sav and Merlot, quite "woody" and a bit vegetal on the nose, with a little spice in the glass. A good example of a value for money, unassuming, but robust wine, from up and coming Navarra. Now with good bottle age, it has enough guts to stand up to our local estate's game and red meats.

Old World Reds

370 (FRANCE) JULIENAS, DOMAINE DE GRY-SABLON, 2006

£ 27

Domaine de Gry-Sablou is in the Beaujolais, north of Lyon, south of Dijon and not far from the border with Switzerland, in the village of Emeringes made up of slopes that face the southern sun. Dominique Morel owns 16 hectares and only vinifies his own grapes. Apart from Morgon, he also produces Fleurie, Juliéna, Régnié, St Amour as well as three colours of the Beaujolais-Villages. The domaine was created in the early 1900s when Mr Cinquin - great-grand-father of Albert Morel - arrived in Emeringes. In 1991 Dominique Morel, an oenologist, joined his father. Their research efforts in the last few years have led to the invention of a new gadget called an MPC device ('Prefermentation Warm Maceration'). This system extracts more colour and ripe berry aromas by warming up the grapes for 8 hours before the fermentation starts. 30% of Beaujolais houses (and Burgundy) are now equipped with this kit. A real block-buster of a Beaujolais Cru, the vines are at least 55 years old and production is limited to just 52 hectolitres per Hectare. The wine is matured in oak casks brought from Romanee Conti for 11 months and then bottled unfiltered. Powerful, rich, fat, full, juicy 100% Gamay fruit. Yummy aromas of raspberries and black cherries, are joined by more complex hints of clove, cinnamon and liquorice, complimented by the silky tannins on the finish. Outstanding.

372 (FRANCE) DOMAINE DU SEUIL, PREMIER COTES DE BORDEAUX, 2004

£ 28

Château du Seuil was acquired by an entrepreneurial Welsh couple, Bob and Sue Watts in 1988. They renovated the Château, built a modern winery re-established many of the old vineyards. From this point on the wines became known for their very high quality and finesse. Today, Chateau du Seuil is co-owned and managed by Sean and Nicola Allison, following the traditions established by Nicola's parents Bob and Sue. The Premières Côtes de Bordeaux vineyards are located on the right bank of the Garonne on a south-east facing slope overlooking the medieval village of Cérons. They focus on organic cultivation always aiming for a healthy vineyard whilst minimizing the impact on the environment. Some of the vines are up to 80 years old and yields are kept low (40hl/hectare) reflecting a preference for higher quality grapes with greater intensity of flavour at harvest time. The wine is made from a classic mix of 60% cabernet sauvignon, 35% merlot and 5% cabernet franc, it's fruity with a strong bouquet and well integrated, soft tannins. Good to drink immediately but will go on for another 5-8 years.

374 (FRANCE) SANCERRE, ANDRE DEZAT, LOIRE, 2007

£ 28

Light and delicate with flavours of kirsh and spices from an appellation whose famous whites overshadow some very underrated, but equally great reds. Surprise your friends by telling them about the great Red Sancerre you tried...

376 (FRANCE) CLOS DE LA ROILETTE, FLEURIE, 2007

£ 29

The Clos de la Roilette, in the village of Fleurie, covers nine hectares of one of the best slopes in the Beaujolais Crus. It has an eastern exposure, borders the Moulin-à-Vent appellation (it was a part of it before the 1920's), and produces wines that are beautiful when young, but have the capacity to age up to 10 years. Their particular *terroir* (mainly clay and manganese), and the age of their vines (25 to 33 years-old) account for the richness of their wine. It has a deep blackcurrant colour with a hint of purple, a restrained nose of crème de cassis, a rich, full mouth with aromas of black cherries, and a nutty character. It finishes with zesty acidity. This is a wine that ages gracefully and takes on the aromatic character of a classic pinot noir. Not too full bodied, but packs a punch.

378 (SPAIN) CAMPILLO, CRIANZA, TINTO, RIOJA, 2002

£ 30

A blend of predominately Tempranillo and Garncha softening the mix, this cracker from Spain is a great rival for some of the very top riojas. Lots of bottle age, black pepper and vanilla, just the ticket with red meat and especially game.

380 (FRANCE) HERITAGE, CHATEAU DU SEUIL, GRAVES, 2002

£ 31

The estate of Chateau du Seuil encompasses a total of 25 hectares of vines of which approximately 65 percent are planted in red varieties of Merlot and Cabernet Sauvignon. The grapes are carefully selected in advance of the harvest. First and second fermentation takes place in specially modified, rotating 400 litre new oak barrels, and it is then aged for further 18-20 months, also in 100% new French oak. Duo to an early exposure to oak, the flavours lifted are very well integrated into the wine, deep purple colour also reflects its concentration. A big wine, ready to drink now, but fair amount of tannins guarantee that it will only improve with age. Come back to try it again!

382 (SPAIN) CAMPILLO, RESERVA, TINTO, RIOJA, 2002

£ 32

A new single-vineyard Rioja owned by the famous Faustino. Deliciously complex and soft Tempranillo, aged in new oak. Try it with venison or beef!

384 (ITALY) REGALEALI, NERO D'AVOLA, TASCA D'ALMERITA, SICILIA, 2005

£ 32

Nero d'Avola ("Black of Avola" in Italian) is the most important red wine grape in Sicily, and is one of Italy's most prolific indigenous varieties. It is named after Avola in the far south of Sicily and its wines are often compared to New World Shiraz. Tasca d'Almerita were the first to prove that quality wines could be made with the Nero d'Avola grape, and this tradition continues today. Regaleali is the most famous, right from the heart of the region. The grapes are grown at an altitude of between 450 and 700 metres above sea level giving the wine much-needed freshness and balance, which when combined with 6 months in slovanian oak casks, results in a rich bouquet of dark berries which positively flows across the palate. A really lovely balance with just the right level of acidity and soft tannins. An excellent food wine, especially with hearty, tomato based dishes.

Old World Reds

386 (SPAIN) MIGUEL MERINO, RESERVA, RIOJA, 1998

£ 35

Since its foundation in 1994 the Miguel Merino winery has been focusing on producing silky yet bold wines of top quality. The winery is one of the youngest in the old world, and therefore the wines reflect the modern edge, but do not lose the classic flavours of Rioja. This hand harvested tempranillo based wine is aged for two years, has deep colour, smooth tannins and spicy undertones with rich fruit aromas. Lots of bottle age, mature, and ready. One not to be missed!

388 (SPAIN) URBINA, CRIANZA, RIOJA, 2002

£ 38

A family-run estate with the bodega situated in Cuzcurrita de Río Tirón, on the north-western edge of Rioja. The Urbina crianza is a blend of Tempranillo with a little Graziano and is deliciously smooth with ripe damson fruit and a touch of mint from its 18 months spend in American oak. As it ages it takes on a silky, burgundian elegance. Top drawer Rioja!

390 (FRANCE) VOLNAY, LES BLANCHES, DOMAINE DARVIOT – PERRIN, 2002

£ 48

Volnay is historically one of the best red wine villages of the Côte de Beaune, combined with an excellent vintage makes this wine a real treat for connoisseurs. Famous for its vinous offerings for eight centuries. Brilliant Pinot. Enough said.

392 (FRANCE) CHATEAU LAMARCHE CANON, CANDELAIRE, CANON FRONSAC, 2000

£ 55

The Canon Fronsac AC is situated on the right bank of the Dordogne river in Bordeaux, around the town of Libourne. For those looking for hard to find excellent value in the red wines of Bordeaux, Canon Fronsac AC is a good place to start. Here, hillside vineyards, planted largely in merlot, produce full-bodied, surprisingly tannic wines and this one, with a small addition of cabernet shows beguiling ruby colour, generous bouquets of ripe fruit, dried flowers, fig, and a powerful elegant and smooth structure. Everything that is needed for a top tippie.

394 (FRANCE) NUITS-SAINT-GEORGES, 1^{er} CRU, CHAINES CARTEAUX, LOUIS JADOT, 2000

£ 90

From a famous village, a respected wine house, and a brill vintage this premier cru is showing some extraordinary fruit concentration. Fermented in vats for 3 to 4 weeks, and then matured in new oak barrels for 15 months before bottling. Deep in colour, with aromas of red fruits as well as black and blueberries and some earthy notes. A fantastically complex wine of a firm, tannic structure, very supple and elegant, with a huge ageing potential. An excellent companion for game or roasted poultry. It doesn't get much better than this. Rare, go for it.

396 (FRANCE) CHAMBOLLE – MUSIGNY, DOMAINE CHRISTIAN CLERGET, 2003

£ 120

Christian Clerget's domaine is one of the few producing the purest, most natural wines possible. The domaine is moving towards full bio dynamic cultivation, the land is worked by hand and no herbicides or insecticides are used. Clerget believes that balance in the vineyard will help lead to good and balanced wines. And if this example is anything to go by, he is damn right! This wine is exceptionally good, thanks to 2003 being a top vintage in Burgundy. It is darker, deeper and sweeter than usual, with a classic display of cherry and red fruit aromas, a full, smooth texture on the palate, and a remarkable acid balance. Amazing.

Sparkling Wines and Champagne

402 (NEW ZEALAND) CLOUDY BAY, PELORUS, N.V.

£ 35

This is a complex, richly flavoured sparkling wine from the famous vineyard at the tip of the South Island, in the aptly named Bay of Plenty, near Blenheim. Plenty of bubbles, biscuity.

404 (FRANCE) JOSEPH PERRIER, BRUT, N.V.

£40

An excellent premium quality champagne. Embodying a pale straw colour and an attractive fruit character from the vineyards at Cumires. This has an easy drinking quality for which this Premier Cru vineyard is renowned. It's biggest fans were Queen Victoria, Edward VII (and me!), so you're in good company, and hence the label Cuvée Royale.

406 (FRANCE) VEUVE CLICQUOT PONSARDIN, BRUT, N.V.

£ 55

The Widow' is a medium-dry, full-bodied sparkler made from a blend of Chardonnay, Pinot Meunier, but predominately Pinot Noir. Works well drank through with a meal. Or without one too!

408 (FRANCE) POL ROGER RICH, DEMI-SEC, N.V.

£ 60

Established in 1849, Champagne Pol Roger remains family-owned and proudly independent to this day. As one of the smaller houses, they own 87 hectares of vineyards on prime sites in the Vallée d'Epernay and the Côte des Blancs, drawing the remainder of their supplies from individual growers, many of whom have supplied Pol Roger for generations. Deep gold in aspect with a constant stream of fine bubbles, offering aromas of apricot and beeswax, leading onto a rich, full palate of stone fruit, acacia flowers and honey. Despite its sweetness, good, balanced acidity makes it a perfect match for all kind of desserts.

410 (FRANCE) BOLLINGER, SPECIAL CUVEE, N.V.

£ 65

A very dry elegant champagne that improves for up to 10 years in the bottle. 65% Pinot Noir, 25% Chardonnay and 10% Pinot Meunier. Unusually, the reserve wines used in making the NV, are stored not in bulk, but in magnums, which helps to develop the special Bolli house style. Ab Fab!

412 (FRANCE) LAURENT PERRIER, CUVEE ROSE, BRUT, N.V.

£ 75

Founded in 1812 by Emile Laurent, and re-named Laurent Perrier on the death of his wife Mathilde Perrier in 1887. LP is now one of the biggest houses, turning out over 700,00 cases per year. Despite the quantities, quality does not suffer, and their Rose Brut is always consistently good. The world's finest rosé champagne, surely you have something to celebrate?

414 (FRANCE) VEUVE CLICQUOT, VINTAGE RESERVE, 1998

£ 90

Rich, toasty and very sophisticated - the balance of powerful fruit, and a concentration of mature, biscuity aromas and clean, acidic finish. The class of Veuve's perfectly positioned 690 acres of brilliant vineyards in all the best areas shows through. An indulgently full vintage.

416 (FRANCE) VEUVE CLICQUOT, VINTAGE RICH, 2002

£ 95

The Vintage Rich 2002 is made up from 60% Pinot Noir, 7% Pinot Meunier and 33% Chardonnay, with a dose of 28 g/l of sugar added. At first, freshness immediately predominates, balsamic notes of menthol and hints of citrus fruits. As the wine wakes up, fruitier scents, including winter cherry, mirabelle plums and grapefruit, follow, with subtle hints of white flowers. In the mouth the wine is lively and firm, yet soft and velvety. The carefully chosen dosage provides a smooth elegant touch, with no sense of heaviness. This elegant, well-balanced treat will delight the palate for at least the next 15 years, and already from a culinary point of view, its double personality is extremely interesting. Its freshness is the perfect foil for Asian cuisine, while its velvety facet marries beautifully with foie gras.

418 (FRANCE) VEUVE CLICQUOT, VINTAGE ROSE, 2002

£ 100

The Vintage Rosé 2002 is composed of same proportions of grapes as the 'vintage rich' 2002, with the addition of 15% of red wine from the Bouzy vineyard (Grand Cru de Pinot Noir). It has a dense, brilliant, deep-coloured robe, with delicate pink and orange tints. The nose reveals red and black fruits (especially cherries), enhanced with a touch of spices (pepper, vanilla), in the mouth the fruitiness recalls. Superb, full-bodied champagne with an astonishingly long finish.

420 (FRANCE) LA GRANDE DAME, VEUVE CLICQUOT PONSARDIN, 1995

£ 110

As a tribute to the founder of Veuve, Madame Clicquot, and her quest for perfection, this sublime Champagne is only made in exceptional years from the very best grapes in eight of the top rated Grand Cru vineyards, and has a minimum of six years aging. A rich golden colour, silk-like texture and up front fruit, make this a Champagne drinkers heavens. The 'Grand Dame' would have been proud!

Pudding Wines

502 (AUSTRALIA) LATE HARVEST MUSCAT, BROWN BROTHERS, 2006

£ 20

Delicately grapey dessert wine, naturally sweet with a huge bouquet from Milawa, Victoria, north-east of Melbourne. Fine and well priced.

504 (FRANCE) MUSCAT DE BEAUMES-DE-VENISE, 2007, 35CL BOTTLE

£ 21

Muscat de B-D-V can only be classified if the wine reaches over 15 % alcohol and 110 grams of residual sugar per litre, and is therefore fortified by the addition of a small amount of pure grape spirit. The colour of rare, pale gold, the scent of dried flowers and a nicely balanced palate. Very elegant sweet wine with a huge bouquet. Great with blue cheese.

506 (AUSTRALIA) YALUMBA, LATE HARVEST VIOGNIER, 2005, 35CL BOTTLE

£ 24

Yalumba was founded in 1849 by Samuel Smith, a British migrant and English brewer. Starting from just a 30 acre parcel of land in Wrattontully, right next to the Coonawarra valley, his winery, 6 generations and almost 160 years later, is now the oldest family owned winery in Australia and a very successful one, too. Thanks to a perfect balance of sun and a rain, they have refined the production of this wine up to the highest of international standards. It gives you exactly what you would expect from a ripe and flavorful viognier, late harvested on 4th May 2005 (can you remember what you were doing when they were picking grapes?). The bright and deep gold colour looks like the beginnings of a perfect sunset, with aromas of perfumed honey, and smothered with just about every fruit you can think of! The finish is very fresh, a little limey, and lasts forever and ever and ever. You can drink it now, but for the next 5-8 years it will only get better.

508 (FRANCE) LE SIECLE GEORGINA, JEAN-FRANCOIS MERIEAU, 2000, 50CL BOTTLE

£ 25

Saint Julien de Chedon is a small village on the banks of river Cher in the Loire Touraine region. Home to Jean-François Merieau, a talented and energetic young winemaker. Before coming back to settle at his family's property he traveled the world, spending time working and learning his trade at several wineries outside of France, including an extended stay in South Africa. Now, with his extraordinary creativity, he is becoming one of the few artisans to champion this AC. He believes his organic approach and patience will help to put these wines on the same level as more prestigious appellations. Instead of blending, he produces varietals in single bottlings, often from just one parcel. This one is a delightful, sweet sauvignon blanc, made from late harvested grapes and in very small quantities. It is named in honour of Jean Francois's great grandmother 'Georgina', who keeps an eye on things from the label! It has a refreshing clarity on the nose with aromas of dried apricots. The palate is dominated by honey, sultana and pineapple flavours with a crisp acidity which makes it incredibly balanced. This is not a commercial style wine and we are fortunate to be able to offer it on our list. Just amazing with a tart tatin or similar sweet pastry.

510 (FRANCE) CHATEAU DU SEUIL, CERONS, 2006, 50CL BOTTLE

£ 26

Cérons is a sweet wine appellation that thanks to the presence of the rivers Garonne and Ciron manages to attract the botrytis cinerea – Noble Rot – on to their grapes. The harvest takes several weeks as the grapes are individually hand picked and only those with sufficient concentration are chosen. Typically for the Chateau, this luscious apricot-sweet wine has a level of acidity that leaves the palate clean and dry. Much fresher and more appealing in style than many top stickys... and made by Welshmen in French exile!

512 (AUSTRALIA) YALUMBA, ANTIQUE TAWNY, MUSEUM RELEASE

£ 27

The production of fortified wines has long been a part of Yalumba history. The antique tawny is a special, released only once in a while. It's an outstanding dessert wine, with its deep colour and 19% of alcohol it is right on the edge of becoming port. The aromas feature wood and elegant brandy spirit with a hint of dried fruits and some spices. The palate is extremely rich and firm, with chocolate and caramel flavours and a persistent aftertaste of nuts. This might just be your only chance to taste it!

514 (CANADA) ICEWINE, CABERNET FRANC, PELEE ISLAND WINERY, 2000, 35CL BOTTLE

£ 35

Believe it or not, Canada has been producing wine commercially since at least 1860. This luscious offering is from the warmest southern-most appellation near Detroit on the shores of Lake Erie (down the other end from Niagara Falls!). Pelee has 550 acres making it the largest private holding in North America. Uniquely, the grapes are strictly managed under the World Wildlife Fund's Sustainable Vineyard policy, which prohibits the use of insecticides and other nasties. The grapes are left on the vine until thoroughly frozen, then pressed quickly before they begin to thaw. The water crystals remain solid, and just the honey coloured juices flow out. The deep golden resulting wine has concentrated aromas of apricots and peaches. Very well-balanced, with a superb dose of tingling acidity and extraordinary length of finish. Nectar...pretty special!

516 (GERMANY) EISWEIN RIESLING, BOLLING-LEHNERT, 1999, 35CL BOTTLE

£ 38

Made by a unique process Eiswein is pressed when the grapes are affected by 'Edelfaule' (the German version of Noble Rot) and then frozen on the vine by snow fall or frost. They are then harvested quickly and processed in their frozen state. This means that the water content rises to the top of the vat as ice, leaving an intense must, heavy with sugar content. Whilst ripe and golden a hint of acidity cuts through this superior drop's sweetness, and with only 7.5 % by volume, you can still drive home! Delicious.

Ready to drink now!

602 (FRANCE) COTES DU RHONE, DOMAINE LES APHILLANTHES, DANIEL BOULLE, 2004

£ 26

Located in the small town of Travaillan, just north-west of Gigondas deep in south eastern France, Domaine Les Aphillanthes is the rising star of the southern Rhône. Daniel Boule, together with his wife Helene, has been tending his vines for many years, and until recently he was content to sell his produce to the local co-operative. Fortunately however, Daniel's mates rightly saw that his fruit was of superb quality, and deserved to be bottled as it stood, rather than absorbed into the wines of the local co-op. Very recently Daniel has introduced ever so slightly wacky biodynamic practices to the vineyard, encouraged in this technique not by other followers of this new cult, but by a success in treating his own son's eczema using natural medical products. The wine is moved using gravity feed, fermented in 'old school' concrete vats with minimum intervention, and then bottled without filtration. 75% Grenache with a moderate, youthful colour. A great nose of meaty, gamey notes, with Grenache-derived medicinal cherry and strawberries. Full, sweet, slightly herby palate. Rounded, a little chewy, some pepper and chalk-edged tannins. Strong finish, opens up after an hour. Great VFM.

604 (FRANCE) CHATEAU LAMOTHE-CISSAC, CRU BOURGEOIS, HAUT MEDOC

£ 28

The vineyard is owned by Vincent Fabre and his family in neighbouring Pauillac and St Estephe. Spread over 33 hectares the grape blends are 70% Cabernet Sauvignon giving firmness, longevity and nobility, 26% Merlot giving richness and smoothness, 2% Cabernet franc for suppleness, and 2% Petit Verdot to add a little up-market breeding and distinction. The average age of the vine is an enviable 25 years, a vital factor in the quality of the wine. It is made traditionally, has deep, intense colour, and a distinguished and elegant bouquet. Aged in oak barriques with blackcurrant flavours and lots of creamy vanilla. A big, but not huge, mouthful.

606 (FRANCE) CHATEAU PONTESAC, MEDOC, DELON 1995

£ 35

Potensac is now owned by the illustrious Delon family who also own Léoville-Les-Cases, and know a bit about wine making. The vineyards are located in Ordonnac, in the Médoc appellation, and incorporate the vines of three properties of Potensac, Gallais-Bellevue and Lassalle managed as a single entity. The *terroir* has the familiar alluvial gravel of the left bank with some red clay, and the vines cover about 53 hectares in all, located between St-Yzans and St-Germain-d'Esteuil. Cabernet Sauvignon accounts for about 60% of the vines, with approximately 25% Merlot and 15% Cabernet Franc in addition, planted at an average 8000 vines/ha. Yields are restricted to approximately 35 hl/ha, and once harvested by hand the fruit is fermented at a low maximum of just 28°C in stainless steel and concrete vats, with 15 to 18 days maceration and constant pumping over. It is fined using good old-fashioned egg whites, and bottled without being filtered. The wine has a deeply coloured core, fading to a pink-red rim, but not showing much sign of its age. It can be a bit closed at first but opens right up to offer warm blackcurrant fruit, stones baked by a hot sun, with a gentle twist of liquorice. Showing texture with oodles of spicy grip and finish. Nicely balanced, although very firm. Very much a 'with food' wine. Probably needs decanting, so please allow us a little time to serve.

608 (FRANCE) SAINT AUBIN 1^{ER} CRU, LES MURGERS DES DENTS DE CHIEN, LOUIS JADOT, 2005

£ 40

At the southern end of the Cote de Beaune, this is an oddly named Premier Cru vineyard, lying on the border with illustrious Puligny-Montrachet and its best Grand Crus. The soil is unusually pebbly with a very high chalk content. Exclusively top quality Chardonnay grapes from Jadot's best parcels, this is barrel-fermented in new oak 'pieces' for 15 months. It's a beguiling pale straw-yellow in colour, with a complex nose showing lime, violet, iodine, and sometimes, amazing white truffle. A juicy, spicy, intense Saint-Aubin with punchy zest, intensity and cut. This stylish, sappy wine boasts good stuffing and its ripe acidity gives it energy. Finishes with sneaky persistence. Absolutely at its peak now. A great alternative to Meursault or Montrachet. My favourite, special occasion white Burgundy. A great vintage from a stellar wine-maker.

610 (FRANCE) GEVERY CHAMBERTIN, LOUIS LATOUR, BURGUNDY 2005

£ 47

Classic red burgundy, showing the seductive, silky smooth qualities of the Pinot Noir grape, from the Cotes des Nuits, just south of Dijon. Their long cold winters, humid springs and hot summers are reflected in an intense but fruity nectar.

612 (FRANCE) POMMARD 1^{ER} CRU, DOMAINE PARIGOT, CLOS DE LA CHANIERE, 2002

£ 55

The once famous village of Pommard is now undergoing a meteoric resurrection to the ranks of the world's Premier league of wine, thanks to a few dedicated wine-makers. Three kilometres southeast of Beaune on the Autun road with just 600 inhabitants (all in the wine business), two restaurants and wine shop, it is quite under-whelming to visit. ...but if you do make the pilgrimage, the Café du Pont next to the river Dheune is great for a simple, but well-lubricated, lunch! One of the top domains, and arguably of Grand Cru quality, Les Chanierie is 1 km west of the village on the best, flatter ground with deep alluvium soils, and is 100% pinot noir. This cracker is made by a Greek, Kyriakos Kynigopoulos, who, in a remarkably uncharacteristic show of 'entente cordiale' by the xenophobic French, was awarded the the "burgundian nationality honoris causa" for his outstanding Burgundies! This has it all, beguiling ruby and cherry red hues, a seductive 'come hither' black tinge to the fruit and the beginnings of a savoury note, in the mouth it has a really nice purity on the mid-palate with a little rustic tannin rounding things off perfectly. A bottle of marvels, still very young, but drinking well now, a great alternative to more expensive Cortons. 2002 was the best vintage for 40 years. Just sublime with runny cheese.

Ready to drink now!

614 (FRANCE) CHATEAU TALBOT, SAINT JULIEN, 4TH GRAND CRU CLASSÉ, 2004

£ 60

Owned by Jean Cordier who has devoted his life to placing Talbot amongst the very best wines that the Médoc can produce. Talbot is a large estate of 108 hectares situated on some of the best soils in the commune of Saint Julien-Beychevelle. A cellar reputation is well-deserved, but means that some of the more hyped vintages take prices out of the reach of most of us, (even when you can reclaim the VAT ...!) The gravel with iron-pan subsoils consistently produces powerful reds which can be textbook examples of St. Julien. Vibrant mineral fruit on the nose, classic style on the palate, ripe and well knit tannins, nicely integrated with the rest of the wine, and with crisp, fresh acidity. Over it all there is a good blanket of fruit. This is classic St Julien; an admirable vintage for Talbot, and good value. Cab Sav 66%, Merlot 26%, Petit Verdot 5%, Cab Franc 3%. The vines are at least 35 years old, and the harvest is hand-picked and selected with loving care. The wine is fermented in high-tech, strictly temperature controlled cellars, and the best 50% is split away for the Talbot, with the second, although still brilliant, half, turned into their second wine. It is then warm-racked for 16 months into oak, before lying along with one and half million other gems in the cellars before release. I cannot recommend this highly enough. Fillet of aged Welsh Beef and Chateau Talbot, doesn't get any better, my Dad's fav. – and he's had a drop of wine in his time, I can tell you...!

616 (FRANCE) CHATEAU BEYCHEVELLE, 4^{EME} CRU GRAND VIN, SAINT JULIEN, 1993

£ 65

Beychevelle comes from the French nautical command to 'lower the sail'. Legend has it that the name was gained due to passing boats on the Gironde being forced to show their respect for the Duc D'Eperon, the Admiral of France, who owned the Chateau. A good story, but I prefer the story about the sailors who lowered their trousers and showed their 'derrieres' to the Admiral's children! The Chateau was generally perceived to be underperforming until, in the 80's, most of it was bought by the French civil servants pension fund, the GMF, a powerful, and one might say, slightly belligerent lobby! They sold 40% on to Suntory, who also own nearby Chateau LaGrange, and with this came well overdue investment. Vintages improve year on year, and the future looks very bright. The deep Garonne gravel vineyards at Beychevelle currently account for 90 ha of the 250 ha estate, planted with 62% Cabernet Sauvignon, 31% Merlot, 5% Cabernet Franc, and 2% Petit Verdot. Average vine age is 25 years, fermentation is temperature controlled, staying below 30°C, and is followed by a period of eighteen months in oak, of which 50% is new each year. The wine is fined but not filtered. This 'grand vin' has a very brick like colour. A 'come hither' open nose of barnyard, cedar, old berried fruit and damp leaves. Soft and round in the mouth, with lots of secondary character and ultra ripe Cab Sav. Smooth and chocolatey, a fully mature, fat, and grown-up Bordeaux. Just gorgeous! Try it now whilst it's still reasonably priced and ready to drink.

618 (FRANCE) CHATEAU BAHANS HAUT-BRION, DOMAINE CLARENCE DILLON, 2000

£ 80

Although this beauty is the second wine of legendary Chateau Haut-Brion, the oldest and smallest of the four First Growth Properties classified in the 1855 classification of the Gironde, the Bahans, has the same treatment throughout as Château Haut-Brion. It is grown on the same land as its illustrious big brother, profits from the same planting and harvest techniques, and has the advantage of the same rigorous selection and thoroughness in vinification as the "Grand Vin". Bahans is aged partly in new barrels and partly in barrels that have been used for the previous year's First Growth. Undoubtedly, although over-shadowed by a first classified growth, Château Bahans Haut-Brion, is a great wine on its own merits, without a price tag to make you choke on it! The dark ruby and purple-colored, deep, rich, medium-bodied 2000, exhibits scents of graphite, black cherry liqueur, cassis, tobacco, coffee aromas and minerals, with mountains of impressive volume, depth, and complexity. Not a wine to be taken too lightly, very good now, but will go on for another 15 years. Still a bargain, but not for long, indulge your senses today, life is too short.

620 (FRANCE) CHATEAU CALON – SEGUR, SAINT ESTEPHE, GRAND CRU 1989

£ 120

From the northern end of the Haut-Medoc and bordering on the Gironde, near Pez, this is arguably the best of the St Estephe Chateaus. Infact, they used to sneak the words 'Premiere Cru de St Estephe' onto their labels until the other vineyards objected, so they clearly thought they were the best! Creamy, rich and fruity, this gem has benefited from 20 years of bottle age. Drinking perfectly now, but would go on. About as good as Bordeaux gets.

Exclusive Chateau Musar Collection

Lebanon

Chateau Musar was established in 1930 by Gaston Hochar in an 18th century castle whose cellars provide storage for over a million bottles of maturing wine. Since 1959, in charge of the wine making process is his eldest son Serge, who in 1984 was nominated by 'Dècanter' magazine as the first ever "wine man of the year". This honor recognized his extraordinary achievements, determination and dedication in producing wine during the difficult years of Lebanese civil war.

The vineyards, which lie 30 miles east of Ghazir in the Bekaa Valley, were remarkably close to the frontline. Battle raged around the vines throughout the 1983 harvest, and Serge Hochar had to be smuggled in using a small boat to make the wine. Similar conditions were endured in 1988 and 1989, and during the latter year both the Hochar family home and the Chateau Musar winery suffered direct hits from shelling. For a short while the wine cellars served a dual purpose, as they made excellent bomb shelters for the local people.

The vineyards of Château Musar are located at an altitude of over 3,000 feet (1,000 meters) where the vines are surrounded by mountains running parallel to the Mediterranean coast. They cover 180 hectares and produce a limited yield of about 35 hl/ha. The Bekaa Valley is almost frost and disease free, with long mild summers, rainy winters, an annual rainfall of 500mm, and an average temperature of 25 degrees Celsius.

The red wines are made from a blend of different grape varieties, mainly Cabernet Sauvignon, Cinsault and Carignan. The vines are grown on a gravelly soil with a limestone base. The composition varies from one year to the next, giving Château Musar a different character and identity each year. The wine is fermented in concrete, before spending one year in vat, then a year in French oak, before going back to vat for several years. Hochar believes his wine needs years - perhaps ten - before it is ready for drinking, and the wines are already some way towards that age when they are finally released onto the market.

The white wines are made from a blend of Obeideh and Merwah, which are native to the Bekaa Valley and Mount Lebanon. According to the legend, Obeideh and Merwah were taken back to Europe with the Crusaders and are the likely ancestors of Chardonnay and Semillon respectively.

Château Musar makes every effort to produce totally natural wines, letting each one develop its own character. The Mosaic range is a relatively new entry-level line from this well known chateau and represents excellent value for money as well as continuous top class wine making. A fascinating addition to the Musar brand.

Exclusive Chateau Musar Collection

- 700** **CHATEAU MUSAR MOSAIC, WHITE, BEKAA VALLEY, 2006** **£ 24**
An interesting blend of viognier, vermentino and chardonnay producing a bright, clear, golden coloured wine with the nose of pineapple, citrus fruits and jasmine flower, all followed through to the palate. Very refreshing and vibrant with a crisp finish.
- 702** **CHATEAU MUSAR MOSAIC, RED, BEKAA VALLEY, 2006** **£ 24**
Deep scarlet in colour, with red cherry, blackcurrant, and some milled pepper coming through. On the palate, the velvety soft tannins reveal again red cherries, pear and blackberries, mixed with cinnamon and chocolate on the most agreeable finish. Good with the smokey meats quite common in war zone...!
- 704** **CHATEAU MUSAR MOSAIC, ROSE, BEKAA VALLEY, 2006** **£ 24**
This wine is made from 100% Cinsault grapes grown near the village of Kefraya in the Bekaa Valley. The complexity of the Mosaic rosé is due to the long maceration period and also comes from the limestone soils where the vines are planted. Rich, deep pink in colour with a nose and palate of summer pudding fruits, lead by strawberries, combined with a good acidity and resulting in a wine which is round, soft and mellow. Served good and cold, it's smashing.
- 706** **HOCHAR PÈRE ET FILS, BEKAA VALLEY, 2002** **£ 29**
The second wine of Serge Hochar's legendary Chateau Musar, made in the same distinctive spicy style, but enjoyable at a younger age. Very intense burgundy colour with a complex nose full of ripe, juicy black and red fruits with Christmas spices, combined with figs, dates and cedar wood. The oak is subtle and well-integrated with a palate bursting with fruits – red and black cherries, juicy blackcurrants and blackberries, damsons and plums balanced with good acidity, fine tannins and excellent length. Enjoy this, while your precious Musar ages in the cellar!
- 708** **CHATEAU MUSAR ROSE, BEKAA VALLEY, 2004** **£ 32**
Chateau Musar Rosé is a harmonious blend of the cinsault and obeideh grapes, almost unique to Lebanon. It is aged for 6 to 9 months in oak barrels and bottled at the end of the first year, then, unusually, held to age, and released at least 2 years later. The 2004 vintage features an excellent balance of alcohol, fruit and acidity. The nose exhibits ripe cherries, red fruits and rose water, with a hint of chocolate. In the mouth it is rich, round and mellow, with a concentration of strawberry and mature cherry fruit flavors. Very rare.
- 710** **CHATEAU MUSAR RED, BEKAA VALLEY 1997** **£ 45**
A rich, warm, deep cherry red with a smoky nose, full of spice and mixed berry fruits. On the palate ripe and sweet with some cinnamon, nutmeg and black pepper. Good acidity with good tannin levels results in a wine of classic structure and a long ageing potential. Definitely a vintage to follow very closely...
- 712** **CHATEAU MUSAR WHITE, BEKAA VALLEY 1993** **£ 60**
Blended from 2 varieties that are indigenous to Mount Lebanon: obeideh and merwah, both are gently fermented in oak barriques where they mature for a 9 months. Then wine is bottled and aged for a further 4 years before release. The outcome is unique and eccentric, but utterly lovable. Quite an expressive, nutty and spicy nose followed by very full palate, boldly flavoured with good acidity. A great wine to go alongside pate or a terrine, or curiously delicious with cheese due to its very full body. Memorable for all sorts of reasons!
- 714** **CHATEAU MUSAR RED, BEKAA VALLEY 1993** **£ 80**
The legend. Made largely from cabernet with a bit of cinsault, this maturing vintage is perfect now. It explodes with intense leathery, dried fruit and peppery aromas and flavours. It's full bodied, open knit, a bit volatile and edgy, but very exciting on the palate. Great sweet, sour and spice flavour tensions and outstanding length. Brilliant now, but should hold another 5 years.
- 716** **CHATEAU MUSAR RED, BEKAA VALLEY, 2000, MAGNUM** **£ 90**
The 2000 vintage of Chateau Musar is a blend of Cabernet Sauvignon, Cinsault and Carignan – approximately 3rd of each. It was fermented in cement vats and then aged for one year in French oak barriques. Blended and bottled at the end of the third year following the harvest, and aged for a further 3 to 4 years before its release in May 2007. The nose is aromatic, warm and quite spicy. Full-bodied palate makes you very much aware of vanilla and red berries flavours, with soft tannins balancing the wine incredibly well. It finishes in very subtle and elegant way, which keeps on in the mouth for a long time. Thanks to Magnum sized bottle the Musar goes through a different ageing process (than 75cl) which results in a more complex and flavoursome wine. And it looks cool too, enjoy in company!!

Aperitifs, Sherry and Port

800 (SPAIN) HIDALGO, NAPOLEON – FINO SUPERIOR

£ 4.00

The driest of the sherrys, very light in style but with quite a depth of flavour and complex aromas. Great with savoury nibbles like olives or nuts and nicely matching with seafood.

802 (SPAIN) HIDALGO, JEREZ CORTADO

£ 4.00

An unique dry sherry, from a solera (barrel blending process) started 2 centuries ago. The superb character of this wine is originated from an ancient sediment now lining each old barrel. Powerful sherry with lovely nutty flavour, yet with delicacy and finesse.

804 (SPAIN) HIDALGO, OLOSOSO ESPECIAL

£ 4.00

Amber – brown in colour, a hint of sweetness on the nose but still dry. A smooth, velvety wine of long lasting finish and 18% alcohol - very well balanced with good acidity and fruit concentration. Fine companion to game, red meats or strong, rich cheeses.

806 (SPAIN) HIDALGO, MOSCATEL

£ 4.00

Finally a sweet one! Very fragrant, with deep golden brown colour and aromas of dried apricots, figs and dates that are carried out on to the palate. The sweetness pairs here perfectly with very refreshing acidity and makes this sherry much more appealing than many dessert wines.

808 (SPAIN) HIDALGO, NAPOLEON – CREAM

£ 4.00

Lovely rich and mouth filling sherry. Concentrated aromas and irresistible flavours of prunes, dried apricots, raisins and honey, with perhaps slightly vegetal undertones. Very respectable finish.

810 (PORTUGAL) MADEIRA D'OLIVEIRAS, 10 YEAR OLD

£ 4.00

D'Oliveira is one of the greatest of the classic Madeira shippers, and one of the few to survive from the pre-phyllloxera era. Founded in 1820, is still owned by the same family, but what is really extraordinary is that D'Oliveira has held on to many of its most famous vintages, creating a unique, and irreplaceable, stock of very old wines. This one is medium – dry, has dark mahogany colour and aromas of caramel, toffee and molasses, all slightly burnt. On the palate is quite acidic and rather medium bodied with a fine nutty finish.

812 (PORTUGAL) KROHN, WHITE PORT

£ 4.00

Krohn is a small family-owned port house run by brother and sister Jose and Iolanda Carneiro. They produce a remarkably complete range for a small house and each wine excels in its category. This one, with a deep golden colour and a lovely complex aromas is no exception. 8 years of cask ageing results in rich, honeyed, but dry palate, and a long tangy finish. Good acidity makes it well balanced and very superior to most white ports.

510 (PORTUGAL) WARRES OTIMA PORT, 50CL BOTTLE

£ 6.50

Has a light delicate palate and is ideal for drinking at any time – particularly in the summer when served chilled as an aperitif. Awarded gold medals in both, the International Wine and Spirit competitions in 2001. A new youthful angle on port, give it a try.

814 (FRANCE) PINEAU DES CHARENTES, CHATEAU DE BEAULON, 5 YEARS OLD

£ 4.80

Pineau is a regional French aperitif, a fantastic mixture of lightly fermented grape juice and cognac, this one is aged for 5 years. Delicate, fresh and fruity with notes of white flowers, honey, a little vanilla, and dried apricots. Excellent aperitif, but equally good match for scallops or foie gras.

816 (FRANCE) PINEAU DES CHARENTES, ROSE, JEAN FILLIOUX

£ 4.80

According to the legend, in the 16th century a wine maker mistakenly poured some newly pressed grape juice into a cask containing a little cognac. Furious at his blunder, he put the "useless" cask into a corner of his storehouse and forgot about it. It was a few years later when the grape harvest was particularly abundant that he suddenly needed his forgotten cask. To his surprise when pouring out the contents, he discovered a marvelous, clear liquid that tasted of the fruit and the sunshine that blesses the Charente area. Pineau des Charentes was born. This ruby coloured one has been made from juice of cabernet franc, cabernet sauvignon and merlot. The aromas of ripe cherries, strawberries and blackcurrant unfold delightfully on to the palate. Perfect for long, warm summer evenings.

Vintage Port is also always available by the bottle, but please order before you eat to give the wine time to settle after decanting. We keep up to 20 vintages at any one time in our cellars, so please ask for shippers, vintages and price.

Cognacs

- | | | |
|------------|--|----------------|
| 900 | COURVOISIER VS | £ 4.00 |
| | Aged in wood for a minimum of 2 years, delicate and fruity. | |
| 906 | HENNESSY FINE DE COGNAC | £ 5.40 |
| | Created in 2002, is a harmonious blend of around 60 'eaux-de-vie'. Very subtle and delicate, with spicy, floral character. | |
| 904 | REMY MARTIN VSOP | £ 5.00 |
| | Intense composition of ripe summer fruits and oak aromas. Minimum of 4 years in wood. | |
| 908 | HENNESSY XO | £ 8.20 |
| | This eXtra Old cognac is a blend of around one hundred, carefully selected, old 'eaux-de-vie' from cognac's finest growing regions. An average age of this golden liquid is about 50 years, which makes it incredibly smooth, matured and complex. Aromas rich in dried fruit and warming spices evolve to robust but elegant palate, confronted by strong peppery notes with a hint of leather and tobacco and finally balanced by sweet notes of cinnamon and vanilla. Absolutely amazing! | |
| 902 | COURVOISIER XO | £ 7.20 |
| | Minimum of 6 years wood ageing for each 'eaux-de-vie' included in this cognac makes it very rich and complex, with aromas of apricots, pears and vanilla. Long and mellow finish. | |
| 910 | HENNESSY PARADIS | £ 24.00 |
| | An exceptional and very unique, paradis is the product of successive blends of several hundred 'eaux-de-vie' brought to their peak by succeeding generations of cellar masters from the same family. First created in 1979 by Maurice Fillioux who chose 'eaux-de-vie' which had been selected by his grandfather. Nowadays, the hennessy paradis became an icon and is revered all over the world by cognac connoisseurs, its aromas and flavours are the ultimate delight for the senses. Pure indulgence. | |

...and Whiskies

- | | | |
|------------|--|---------------|
| 912 | PENDERYN, WELSH WHISKY | £ 5.20 |
| | Award-winning single malt from the only distillery in Wales, just half an hour from here. Matured in Bourbon barrels and finished in Madeira casks. Full and smooth. European Single Cask Whisky of the Year 2009. Highly recommended. (If you fancy taking the distillery tour ask us for some free tickets!) | |
| 914 | GLENMORANGIE, 10 Y.O. – HIGHLAND | £ 5.20 |
| 916 | GLENFIDDICH, 12 Y.O. – HIGHLAND | £ 5.20 |
| 918 | HIGHLAND PARK, 12 Y.O. – HIGHLAND | £ 5.20 |
| 920 | MACALLAN, 10 Y.O. – HIGHLAND | £ 5.20 |
| 922 | GLEN ORD, 12 Y.O. – HIGHLAND | £ 5.20 |
| 924 | OBAN, 14 Y.O. – HIGHLAND | £ 5.20 |
| 926 | GLENKINCHIE, 12 Y.O. – LOWLAND | £ 5.20 |
| 928 | CRAGGANMORE, 12 Y.O. – SPEYSIDE | £ 5.20 |
| 930 | BUNNAHABHAIN, 12 Y.O. – ISLAY | £ 5.20 |
| 932 | TALISKER, 10 Y.O. – ISLAY | £ 5.20 |

***In addition we carry a huge range of Armagnac,
unusual liqueurs and Havana Cigars
in the bar.***

***All prices include the dreaded VAT at 17.5 %
and extortionate amounts of duty,
collected by me, from you the customer
and passed straight on to the Treasury.***