

# **Events Wine List**

## **Champagnes and Sparkling Wines**

#### Glera, Extra dry spumante Villa Doral Doc, Veneto, Italy (Vegan) £50.00

Light mousse, refreshing flavor of pears and apples with stone fruit nuances.

# Janz Rose, Tasmania, Australia£59.00Light Pinot Noir and Chardonnay blend. Beautiful salmon<br/>pink colour, strawberry, orange zest, cranberry and exotic<br/>aromas, intense freshness.£59.00

#### **Champagne brut Francois Monay, France (Vegan)** A classic blend of Pinot Noir, Pinot Meunier and Chardonnay.

This is a rich and soft style of champagne, ripe citrus and stone fruit aromas, discreet spices and biscuit notes.

£85.00

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Champagne brut Rose' Francois Monay (Vegan)	£98.00
Chardonnay and Pinot Noir blend, the ripe berries addition from the red grape intensifies aromas and taste. A rich combination of tropical notes and pastry fragrance.	
Nyetimber classic cuvee, West Sussex, England (Vegan)	£98.00
Iconic English sparkling wine: Fine textured with complex notes of honey, toasted almonds, baked apple and biscuit, achieved in three years of fermentation on lees.	
Bollinger Special cuvee Brut	£155.00
Beautiful golden colour, creamy texture, complex aromas of ripe fruit, peaches and brioche, intense length and vivacity, fine bubbles and fresh walnut notes.	
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# White Wine

2021 Le Lesc Blanc, Cotes de Gascogne, Southwest France (Vegan / Organic)	£34.00
Ugny Blanc and Colombard Blend. Light and crispy style of wine on citrus and green fruits character.	~,,
2021 Viognier Villa Veja, Mendoza, Argentina	£54.00
Aromatic, soft, juicy wine with floral and yellow fruit profile.	
2020 Picpoul du Pinet , Languedoc, France	£51.00
Refreshing citrus character with delicate stone fruit notes.	
2007 Chardonnay/Sauvignon Blanc M/S Maharashtra, South India (Vegan)	£51.00
Blend of 80% Chardonnay and 20% Sauvignon blanc, floral with expressive ripe fruit aroma and flavor combination, refreshing, medium bodied.	
2020 Muscadet de Sevre et Maine sur lie "Vielles Vignes"	
domaine R de La Grange, Loire, France	£56.00
From Melon Blanc grape, aged on lees, crisp green fruit blend together with herbal and honey nuances, subtle cookies scent.	
2020 Grillo-Catarratto Giato Bianco Centopassi, Sicily (Organic	e) £58.00
An Interesting combination of apples, pears, yellow plum and citrus fruit with a rich minerals profile, touch of smoke, soft, round, well balanced.	
2020 Riesling Kabinet Trolken Weingut familie Rauen,	
Mosel, Germany (Organic)	£65.00
A Fashionable, refined and refreshing wine with sparkle of crunchy apple and stone fruit aromas.	
2020 Muscadetta Marabino , Val di noto, Sicily,	
Italy (Vegan / Biodynamic) )	£74.00
Dry wine style of muscat grape with brilliant gold colour , a richly ripe flavour combining litchi and tropical fruit, intense floral scent and sprinkle of peppercorn.	

2021 Sancerre Pascal Thomas, Val de Loire,	
France (Vegan / Organic)	£78.00
A classic Sauvignon with a refined citrusy character, honeysuckle and blackcurrant leaves scent, yellow plum and white peach aroma, persistence, zesty aftertaste.	
2020 Chablis Ellevin, Burgundy, France (Vegan / Organic)	£83.00
From a geological soil called Kimmeridgian , rich in marine fossil, a distinct chardonnay, vibrant, citrusy, flinty, with a lingering mineral finish.	
2019 Mullinex Signature, Old Vines, Swartland,	
South Africa (Vegan)	£89.00
Mainly Chenin blanc grape, opulent wine with floral scent of orange blossom and passion flower, apricot , mandarin and green cardamom aromas, nutty notes and mild sweet spices.	
2017 Pouilly Fuisse En Servi, Cote Chalonnaise,	
Burgundy, France (Organic)	£148.00

Opulent Chrdonnay, with perfumed nose of pineapple, hint of honey and verbena, mild spices, rich, creamy texture and long mineral length.

#### 2017 Condrieu, Christophe Pichon, Rhône, France (Vegan /Organic)

Intense fruity aromas of apricot, white peaches, tea leaves scent, generous and silky texture, persisting finish with discreet spicy and almonds notes. £158.00

# **Red Wine**

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2020 Le Lesc rouge, cote de Gascogne, Southwest	
France (Vegan / Organic)	£34.00
Cabernet sauvignon, Merlot, Tannat blend with rich flavor of ripe strawberries and blackberries.	
2020 Primitivo Acanto, Cantine Jonies, Salento, Puglia, Italy	£48.00
Puglia flagship grape variety, peppery , black cherry and plum aromas, hint of figs and raisins.	
2019 Encosta do Vale Calego, Cordeiro, Portugal.	
(Vegan / Organic)	£49.00
Tinta roritz and Castelão grapes: ripe strawberry jam, blackcurrant, cherries, and spicy notes.	
2020 Fitou Domaine de Roudaine, Languedoc, France	£54.00
From Grenache, Cinsault, Mourvedre, Syrah grapes. Rich and dense, ripe berries and plum aromas, herbal and pleasantly earthy, spicy and soft integrated tannins.	
2018 Shiraz Lodge Hill, Clara valley, Australia	£54.00
From the awarded producer Jim Barry, vibrant aroma of ripened red fruit and blackberries, peppery with oaky notes.	
2018 Cabernet Sauvignon Perez Cruz, Maipo alto, Chile	£58.00
Stylish Chilean wine, smooth and juicy, with vibrant flavours of cassis and black berries, vanilla, chocolate and mint notes.	
2019 Pinot noir Petit clos, Clos Henry, Malborouh, New Zealand	£60.00
A concentrate, scent of cherry liqueur together with rich plums, hints of rhubarb and licorice undercurrent.	
2018 Bodegas Fuentenaro Crianza, Ribera del Duero,	
Spain (Organic)	£64.00
A full bodied Tempranillo with a pronounced fruity intensity, mingled with aromas of black olives and delicate spices, soft ripe tannins.	
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5	2017 Cote Du Rhone Village St Pantaleon, Domaine Gigondan, France (Organic)	£73.00	T.
	From Grenache grapes, full flavored red berries and black cherries, light tannins, pleasantly peppery, yet elegant texture.		
	2017 Rosso di contrada,marabino, val di noto, Sicily  (Vegan / Biodynamic)	£74.00	
	An ethereal, refined textured Nero D'Avola with tantalizing fragrance of violet, prunes, brambles, bright berries aroma and stimulating peppery character.		
	2018 Barbera d'asti, Piedmont, Italy (Organic)	£80.00	
	A savory yet earthy flavor of mushrooms, subtle undertone of pepper and tobacco, red and black fruit aromas, light tannins.		
	2016 Malbec Fabre Montmayou, Mendoza, Argentina Vegan/Biodinamic	£88.00	
	Flamboyant, intense flavours of cassis and dark fruit, mild spices, chocolate, and oaky note. Rich, dense, and velvety texture, the savory and peppery character perfectly harmonize with the marination and the smoky notes of the tandoor.		
	2020 Bourgogne rouge Domaine Laboureau, Cote de Beaune, France (Organic)	£106.00	
	An intense summer fruit aroma, essence of tree bark and delicately evocative forest floor scent, juicy and refreshing		



# **Rose' Wine**

2020 Chateau la Vivonne, Côtes de provence, France	
(Vegan / Organic)	£72.00
From Grenache, Cinsault, Mourvedre, delicate red berries aromas, rose petal, refreshing, well textured, juicy and aromatic.	
Dessert Sweet Wine	
NV Muscat de Frontignan Chateau de Peysonnie,	
France (Bottle 37.5cl) (Vegan)	£31.00
Natural sweet wine, intense tropical aromas.	
2016 Saussignac vendage d'Autrefois, Gascony,	
France (Bottle 50cl) (Vegan)	£50.00
Botrytis Semillon and Sauvignon blanc grapes, jam, honey, dry fruit and sweet spices profile.	
NV Malvasia di Passito la stoppa,Emilia Romagna,	
Italy (Bottle 50cl) (Organic)	£84.00
From malvasia organic dried grapes: unfiltered, exotic scent,	

almond notes.

#### 2008 Tokaj 5 Putts Aszu, Hetszolo, Hungry (Bottle 50cl) (Vegan) £130.00

Rich, dense, smooth botrytis furmint and muscat grapes, Finest spices profile and tropical fragrance.

### **Port Wine**

#### Port Taylor tawny 10 yeard, Portugal (Bottle 75cl)

Touriga Nacional and Franca, Tinta Roritz, Tinta Barroca, Tinta Cao grapes. Fortified wine aged in oak 10 years and filtered, light and smooth body, dry fruit, toffee and nutty aromas.

#### Port Taylor tawny 20 years, Portugal (Bottle 75cl)

The longer aging process within the oak allows this port to develop more intensity and complexity, Aromas and flavours are more refined and persistent. £78.00

£94.00

"My only regret is that I did not drink enough wine" ~ Ernest Hemingway

For any queries or guidance regarding wine and food pairings, ask for our Sommeliers Giovanni or John who are happy to assist you.