

*Erriseask*

Restaurant At Connemara Sands

## ***Wines by the Glass***

### ***Sparkling/Dessert***

#### **JN Sparkling NV**

**€ 9.50**

*A high proportion of Chenin Blanc lends this sparkler a lovely richness and lots of ripe apple and white floral flavours with a hint of honey*

#### **Domaine Cauhape Symphonie de Novembre Jurancan 2014**

**€6.00**

*Appealing, brilliant golden colour. Powerful, fruit-driven nose exuding mango, pineapple and a candied touch in the background. Nice structure, a fresh, fleshy, fragrant wine with delightful harmony and persistency. A great classic.*

### ***White Wines***

#### **Domaine de Medeilhan – Viogner Chardonnay, France**

**€ 7.00**

*Presents a nose with aromas of apricots and a fine and dainty mouth*

#### **Bonotto - Pinot Grigio, Italy**

**€ 7.75**

*This Pinot Grigio has a bouquet of tropical fruits with hints of lemon and pineapple.*

#### **Heart of Stone – Sauvignon Blanc, New Zealand**

**€ 9.50**

*This is a vibrant wine with flavours of blackberry, gooseberry and passionfruit underscored by appetising, crisp acidity which produces a refreshing finish.*

## ***Red Wines***

### **Candadito – Tempanillo, Spain**

**€ 7.00**

*It is intensely flavoured with aromas of black plums raisins and dates. The palate shows notes of vanilla mocha and cream with a mineral underlay and a hint of spice. An altogether delightful wine with plenty of fruit character, smooth and silky on the way in with pleasant tannins from both the grape and the oak.*

### **L'or Du Sud – Merlot, France**

**€ 7.00**

*Aromas of plums and vanilla. Bramble and damson fruit and smooth tannins on the finish.*

### **Domaine Beaumalric Ventoux, Rhone Valley France**

**€ 8.00**

*Wonderful Blend of Syrah, Grenache Carignan, aroma of black fruit, spice & a hint of pepper*

## ***Sparkling Wines***

### ***Sparkling***

#### **JN Sparkling NV**

**€ 49.00**

*A high proportion of Chenin Blanc lends this sparkler a lovely richness and lots of ripe apple and white floral flavours with a hint of honey*

#### **Prosecco Spumante DOC NV, Veneto**

**€ 49.00**

*Pale light yellow colour with fine perlage. Delicately fruity with hints of ripe pears flowers and some mineral notes on the nose. This is a well-balanced sparkling wine with a light body but quite a long finish*

## ***Champagne***

#### **Billecart Salmon Brut Réserve NV**

**€ 90.00**

*A full and accurate flavour combined with a fine freshness and a rich bouquet bear witness to the ageing of this cuvée in the House's traditional cellars*

## ***Dessert Wines***

#### **Domaine Cauhape Symphonie de Novembre Jurancan 2014**

**€30.00**

*Appealing, brilliant golden colour. Powerful, fruit-driven nose exuding mango, pineapple and a candied touch in the background. Nice structure, a fresh, fleshy, fragrant wine with delightful harmony and persistency. A great classic.*

## ***White Wines***

### **Domaine Gayda Cepage – Viognier, France**

**€ 32.00**

Pale lemon gold with an explosive nose. Lovely flavours of apricot, peach and acacia blossom give way to an elegance and freshness balancing perfectly the richness of the noble and intriguing grape

### **Domaine Bellevue - Chardonnay, France**

**€ 33.00**

*This Chardonnay shows excellent depth of fruit allied to freshness giving the wine a lovely mouthfeel and a long finish*

### **Sartorelli Verdicchio, Italy**

**€ 36.00**

With white peach, elder, hawthorn aromas. A well-structured wine, fresh and sapid at the same time, soft on the palate, has a good alcoholic structure and the characteristic slightly bitter almond aftertaste

### **Forrest Hills - Sauvignon Blanc, Marlborough New Zealand**

**€ 38.00**

*Intensely scented of gooseberries, lime leaves, fresh lemons and elderflower with a touch of struck match. Light to medium-bodied, clean and refreshing in the mouth*

### **Black Pearl – Chenin Blanc, South Africa**

**€ 39.00**

*Delights with upfront citrus aromas leading to tropical fruit on the palate. Lovely salty minerality keeps interest going to the finish. Unwooded Swartland fruit.*

### **Michele Biancardi, Puglia - Organic Fiano, Italy**

**€ 41.00**

*Quite delicious plump peachy fruits with a touch of honey and spice*

**Bodegas Castro Martin, Rias Baixas – Albariño, Spain** € 41.00

*Albarino has a lovely juicy pear and white peach aromas and a distinctive lemony finish. Some can even taste the sea in the salty minerality. The soft fruit is offset with zesty acidity making this the perfect partner to seafood*

**Paul Cluver – Sauvignon Blanc, South Africa** € 47.00

*The nose is clean and fresh with expressive granadilla, elderberry, gooseberry and black currant characteristics.*

**Paul Cluver - Dry encounter Reisling, South Africa** € 47.00

*The nose shows ripe green apple, apple blossom, beeswax and fynbos honey notes. The palate is crisp and clean – lemon sorbet-like. There is a great interplay between the naturally retained residual sugar and the acidity. Generally regarded as restrained, it displays typical Riesling ‘nervousness’.*

**Domaine Gueguen – Chablis, France** € 49.00

*This wine is a very pure, clean expression of Chablis. It is a pale gold colour with an intense nose of ripe white fruit and flowers leading to a palate that is fresh and richly aromatic*

**Sancerre Domaine Andre Dezat et Fils Loire, France 2015/16** € 50.00

*Aromas of fresh cut grass, white flowers, citrus and exotic fruits, infused throughout with the typical Sancerre elegance and mineral character*

**Andre Perret Condrieu** € 65.00

*This Condrieu, with its pale yellow colour, is very aromatic and fresh, featuring peach and apricot flavours combined with a long finish.*

**Olivier Leflaive Mersault Vireuils, 2013** € 99.00

*A wine that develops a complex and full-bodied aromatic range with notes of toasted bread and honey. This is coupled with a beautiful delicacy due to its location on the hillside*

## ***Red Wines***

### **Domaine Gayda Cepage – Grenache, France**

**€32.00**

*Shows real richness and depth while keeping the lively fruit expression characteristic of this grape variety.*

### **Michele Biancardi, Puglia - Organic Uno Piu Uno, Italy**

**€ 35.00**

*Hints of tobacco, mocha and supple, dark berry fruit, robust and jammy*

### **La Bastide - Syrah Grenach Mouverdre, Cotes du Rhone, France**

**€35.00**

*Black red fruits, full body, lovely spicy peppery balance*

### **Vina Bujanda, Rioja, Spain**

**€ 39.00**

*Aromas to blackberry and bilberry together with spicy tones (clove and cinnamon) from the American oak-tree, mild tobacco and light balsamic notes. The Tempranillo variety showing its typical elegance and complexity*

### **Finca Sopenia Reserve Malbec**

**€ 41.00**

*The nose shows red berries and some spices with good ripeness. The palate is fresh, medium-bodied, has fine tannins and good acidity*

### **Forrest Hills - Pinot Noir, Marlborough New Zealand**

**€ 45.00**

*Rich fruit tinged with cocoa and lavender, this wine is poised and cheerful. It has a slightly earthy nose underneath the pretty aromatics, with delicate cranberries and cherries on a sweet-savoury palate, then hints of coffee on the finish*

### **Château Macquin, Saint Georges Saint Emilion, France**

**€ 45.00**

*Garnet-red colour. Intense nose with ripe red fruits, lightly woody. In the mouth, fresh and rich, mellowed fine grained tannins with great intensity*

**Thelma Mountain Red, South Africa**

**€ 47.00**

*Inviting aromas of juicy black fruit, mulberries, plums and hints of warm spice. After spending 18 months in barrel, the palate is soft and juicy with well rounded tannins and a long, delicious finish.*

**Doran Family – Pinotage, South Africa**

**€47.00**

*Vibrant aromas of fresh raspberries, rose water and candy floss followed by a seamless elegance on the palate that lingers till you take the next sip.*

**Valpolicella Ripasso Classico, Azienda Agricola Scriani**

**€ 48.00**

*The wine is an intense ruby red with aromas of red berries, cherries and plums. On the palate, it is rich and complex*

**Flotsam & Jetsom – Cinsault, South Africa**

**€ 58.00**

*Strawberry, pomegranate, flowers and spice on the nose. Light yet Flavourful with zesty acidity and prickly tannins*

**Château Peyroutas – St Emillion, Loire Valley France**

**€65.00**

*Scents of finely toasted coffee, mocha. Upon aeration notes of black fruit tart appear, black cherry and inflections of licquorice*

**Châteauneuf-du-Pape Télégramme 2014**

**€ 82.00**

*A lively, spice-tinged nose displays zesty red berry and floral scents, along with hints of succulent herbs and white pepper*

**Domaine Patrick Javillier Savigny-les-Beaune les Grands 2014**

**€ 88.00**

*Big nose, light smokey in glass, lots of earthy on palate This is a nice, light to med bodied, village Savigny with pretty red fruit, some spice notes and some earth*