

# WINES

## OUR ETHOS

We have carefully selected this wine list with our suppliers, who work directly with wine growers in all of the worlds classic wine regions. We have chosen a range of wines which both match our food menu or simply to enjoy a glass on its own.

The wines we have selected are exclusively supplied to us in this area so that we have a unique and boutique choice for you to savour.

We hope you enjoy our selection.

# WHITES

## **Isla Grande Sauvignon Blanc (Central Valley Chile)**

**€24.00 Bottle / €6.00 Glass**

Lemon-lime hue with a bright nose of grapefruit, herbs and pineapple. Light-bodied, with notes of gooseberry and grass.

## **Bella Modella Pinot Grigio (Umbria Italy)**

**€25.00 Bottle / €6.30 Glass**

Pear blossom perfume with melon and lychee. A light vibrant white with a zesty, citrus character.

## **Wandering Bear Chardonnay (California USA) €25.00 Bottle / €6.30 Glass**

Succulent, easy drinking Chardonnay, full of pineapple, pears, apple & favours. A big and bold Chardonnay with a hint of lemon and toasted almond to finish.

## **Castelo de Medina Verdejo (Rueda Spain)**

**€28.00 Bottle / €7.00 Glass**

Gentle flora with rich pineapple, fennel and star anise-winner of 'Best Verdejo in the world' award!

## **Pinot Grigio La Lot, Peter Zemmer (Alto Adige Italy) €29.00 Bottle / €7.30 Glass**

Full bodied yet balanced with lively acidity, some mineral and dried fruit character. Light finish. Ideal with antipasto, fish dishes and soups.

## **Pinot Blanc, Punggl, Peter Zemmer (Alto Adige Italy) €32.00 Bottle / €8.00 Glass**

Flowery aroma of green apples and spices. Great with a variety of starters, tureens and terrines, fish, shellfish and crustaceans, white meat and poultry.

**Domaine du Seminaire Côtes du Rhône  
Blanc, Fleur de Viognier (France)**

**€31.00 Bottle / €7.80 Glass**

Organic wine from the Enclave des Papes region, this wine produced from 100% Viognier grapes. Pale yellow colour with a nose of white fruit. Perfectly balanced acidity and a long finish. Enjoy with seafood in particular scallops, pate's, white meat and salads.

**Riesling, Peter Zemmer (Alto Adige Italy)**

**€32.00 Bottle / €8.00 Glass**

Fresh peach on the nose. Dry with enticing acidity. Great with fish dishes, vegetables and almost all appetizers.

**The Ned Sauvignon Blanc (Marlborough,  
New Zealand) €35.00 Bottle / €8.50 Glass**

Tropical fruit with crisp green apple, all treaded beautifully by a pristine, mineral acidity. Serial winner at wine completions across the globe.

**Miss Vicky Macon-Villages  
(Burgundy France) €36.00**

Supple, flirtatious, lightly-honeyed white Burgundy from Anne-Victoire Monrozier that comes in a memorably - stylish - and surprisingly 'un-French' bottle. Rich, plump flavours of summer peaches, honeyed apple and juicy pineapple.

**Sancerre La Colline aux Princes  
(Loire France) €45.00**

The wine world's most sought-after Sauvignon, brimming with polished mineral notes and pristine flavours of lemon, apple and tangy gooseberry. Enjoy as an aperitif, or pair with roast chicken, seafood or goats cheese.

# REDS

## **Isla Grande Cabernet Sauvignon (Central Valley Chile)**

**€24.00 Bottle / €6.00 Glass**

Round and balanced, with sweet tannins and appealing hints of cherry pie, spiced plum and cocoa bean.

## **Isla Grande Merlot (Central Valley Chile)**

**€24.00 Bottle / €6.00 Glass**

Gorgeous deep colour and a generous nose of forest berries, plum and sweet spice. Medium-weight, soft palate with barely-there tannins and approachable flavours of fruitcake, mint and black olive.

## **Beso de Vino ORGANIC Tempranillo (Carinena Spain) €28.00 Bottle / €7.00 Glass**

Organic Spanish red with dark cherry, plum jam and tea leaf on the palette. Silky and fruity. Very long finish. This wine goes well with cheeses, poultry and white meats.

## **Tesoro de los Andes Malbec-Bonarda (Mendoza Argentina)**

**€28.00 Bottle / €7.00 Glass**

Mendozan Malbec packed with seductive mixed spice, delicate damson and rich bramble fruit. Generous and full with a soft rounded finish.

**Bodegas Argenceres No7 Blend (Mendoza Argentina) €28.00 Bottle / €7.00 Glass**

The No7 Blend is a very successful blend of young vines of the Malbec and Bonarda grape variety. It has a intense red colour with a purple trim and is ideal with pasta or dishes with tomato sauce and any red meat.

**Bodegas Valparaiso, Marques de Valparaiso Crianza (Ribera del Duero Spain)**

**€28.00 Bottle / €7.00 Glass**

100% Tempranillo. Ruby red hues with a complex bouquet of red and black berries. Great with red meats, game and poultry, rice dishes and blue cheeses.

**Johnny Q Shiraz-Viognier (South Australia) €29.00 Bottle / €7.30 Glass**

Opaque purple, with a big nose of blueberry jam and new leather. Sweet tannins meld with lush fruit, star anise and eucalyptus.

**La Hoja Rioja Crianza (Rioja Spain) €30.00 Bottle / €7.50 Glass**

Satiny-smooth Crianza with hints of raspberry jam, vanilla and sweet cinnamon. Rich and oaky, with big fruit aromas. Drink on its own or with a cheese plate or roast lamb.

**Lagrima Bonarda Argenceres (Mendoza Argentina) €30.00 Bottle**

Deep red colour with lively ruby hues. Aromas of red fruits and floral notes intermingle with spices, hints of chocolate and caramel, well balanced with pleasant acidity and a long finish. Great with tapas, pastas and red meats.

**Corte Giona Valpolicella Ripasso Superiore  
(Veneto Italy) €34.00**

Amarone's 'little brother': sensuous and full with plush notes of ripe black fruit, mocha and pudding spice to the fore. Loaded with sweet tannins and big flavours of liquorice, treacle and plum jam.

**Miss Vicky Fleurie (Beaujolais France) €38.00**

Floral, elegant and aromatic, with a heady perfume of freshly – picked irises and peonies, intermingled with crushed black cherry. Hints of roses and light spice, with refreshing acidity and round tannins.

**Conde Bell Rioja, Gran Reserva  
(Rioja Spain) €39.00**

Ruby with tile red hues, elegant aromas of spice and tobacco leaf, silky and round on the palate, spicy ripe red berry with a long finish. Enjoy with red meats, stews, game, fowl and strong cheese.

**Sandbichler Lagrain, Reserva  
(Alto Adige Italy) €39.00**

An aromatic wine, full bodied and deep red in colour with fine fruit aromas. A fabulous wine with grilled meat, game dishes, roasts and cheese.

**Château Maucoil Châteauneuf-du-Pape  
(Rhône France) €58.00**

Sublime Chateauneuf from a fully biodynamic (über organic) family estate. Brooding, mysterious and sensuous, loaded with decadent date, raisin and mulberry flavours, with hints of cedar and tapenade. Smooth, luscious tannins, formidable weight and potency, and awesome length. A real classic!

# ROSE & SPARKLING

## **Domaine du Seminaire Rose A.O.C Cotes du Rhone (Valreas France)**

**€28.00 Bottle / €7.00 per glass**

Pale pink in colour. A blend of 90% Ganache and 10% Syrah with white fruit on the nose. Great with fish and prawns, white meat, casseroles.

## **Masottina Prosecco di Conegliano Valdobbiadene Spumante Extra Dry (Veneto Italy) €35.00**

Straw yellow with greenish hues and a fine perlage. Delicate aromas of fruits and flowers.

## **Bubbles by the Glass: €6.50**

Dry, medium bodied with good acidity. Intense and fruity with green apples and pears roaring through. Perfect with poultry, seafood and cheese.

## **Prosecco Contarini Moinet Riserva (Millemisata Italy) €38.00**

Intense fruit with a typical scent of acacia honey and evanescent foam. An excellent aperitif, it will go nicely with seafood starters and light tapas.

## **Stonewell Esterre Sparkling Prestige €30.00**

Made exclusively from the beautiful Elstar Apple (grown in Tipperary and Waterford), Esterre is a sparkling cider “with reflections of a sparkling wine”. This is dry, really dry, is clean and crisp in the mouth with tart elements of the orchard and citrus notes and a smooth finish.

**Champagne Laurent-Perrier Brut NV**  
**(France) €80.00**

Well defined, subtly rounded with expressive flavours. The fruit progressively emerges to reveal a finely balanced champagne displaying great length on the finish. The colour is a pale golden hue, with fine and persistent bubbles. The nose is fresh and delicate, showing good complexity with hints of citrus and white fruit. Its perfect balance, crispness of flavours and finesse also make it the ideal companion for fish, poultry and white meat.

**Bollinger Special Cuvee (France) €160.00**

Rich and full in style with lots of rich yeasty biscuit flavour and thrilling apple / pear fruit, it is one of the best non-vintage Champagnes.



# BOUTIQUE SELECTION

## **Puligny Montrachet Lupe Cholet (Burgundy France) €88.00**

Extremely delicate with lush fruit of peach, apricot & kiwi. Slight cinnamon and delicate oak based vanilla. Ideal with fish in elaborate with sauces, lobster and other big crustaceans, poultry in white sauces.

## **LaRoche Blanchots Chablis Grand Cru (France) €90.00**

An elegant grand cru with typical spring blossom aromas and a delicate mineral finish. The middle is silky with lively, racy acidity.

## **Pouilly Fumé Le Champs de Cris (Loire France) €49.00**

Persistent aromas of the Sauvignon grape (flower blossom and gooseberry) on a concentrated wine with a clean finish. Lovely nose of stone fruits, lemon, flower blossom and gooseberry. A Dry, crisp and mineral palate with citrus and gooseberry. Excellent with Fish, fried scallops or cooked shellfish.

## **Pollen De Corbin Michotte, 2006 St Emilion Grand Cru (France) €70.00**

Black cherry, plum, earth, vanilla and spice flavours lead to a medium bodied, easy going, crowd pleasing red.

**Gevrey-Chambertin “Clos prieur”**  
**(France) €95.00**

Deep ruby-red colour. Aromas of four-spices, ginger and darjeeling tea. Delicate new oak in the background balance silky tannins. Excellent with fine red meat roasts, big game and delicate, mature cheeses.

**Manfredi Barolo (Italy) €60.00**

Perfume of ripe fruits, with spiced undertones and leather. Mild acidity with light tannins. It can be served with the best dishes of the Langa region, important roasted meats, braised meats, seasoned or marbled cheeses.