

MM
MARE MOTO
WINE LIST



CHAMPAGNE & SPARKLING

BUBBLY WINES BY THE GLASS

Prosecco, San Marco	Veneto, ITA	NV	£5.50
Champagne Duc de Charlanne	Champagne, FRA	NV	£9.00

BUBBLY WINES BY THE BOTTLE

Valdobbiadene, Veneto, Italy

Prosecco, San Marco		NV	£24.00
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Ferrari (methode Champenoise) Italy



	NV	£45.00
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Non Vintage Champagne

Duc de Charlanne	NV	£39.00
Perrier-Jouet	NV	£53.00
Moet & Chandon	NV	£59.00
Laurent Perrier	NV	£66.00
Veuve Clicquot	NV	£69.00
"R" de Ruinart	NV	£74.00
Krug	NV	198.00

Pink Champagne

Moutard Rose'	NV	£53.00
Laurent Perrier Rose'	NV	£98.00

Vintage Champagne

Dom Perignon	2000	£175.00
Cristal	2002	£255.00

Champagne Magnum

Perrier-Jouet	NV	£140.00
Laurent-Perrier Rose'	NV	£215.00
Dom Perignon	2000	£430.00

WINES BY THE GLASS

WHITE

175 ml

Mare Moto House Plonk – White	Abruzzo, ITA		£4.00
“Le Lesc Blanc”, VDP du Gers Producteurs Plaimont	Gascony, FRA	2010	£4.50
<i>Blend of Colombard (40%) & Ugni Blanc (60%), light, extremely fruity and refreshing with pleasant acidity.</i>			
Pinot Grigio “Trefill”, Cantine Volpi	Veneto, ITA	2010	£5.50
<i>Well bodied and aromatic Pinot Grigio from the North-East of Italy, displaying intense ripe fruity notes.</i>			
Sauvignon Cotes de Duras Domaine de Laulan	Mid Garonne, FRA	2010	£6.50
<i>The “pope of Sauvignon” Gilbert Geoffroy exhibits in this cracking white plenty of classical gooseberry and elderflower crispness.</i>			

PINK

“Sixieme Sens” Gerard Bertand	Languedoc, FRA	2010	£5.00
<i>A perky blend, a classically light pink wine mixing Syrah, Grenache and Cinsault.</i>			

RED

Mare Moto House Plonk – Red	Abruzzo, ITA		£4.00
“Madregale Rosso” Tusca	Abruzzo, ITA	2010	£4.50
<i>light and juicy blend based on Sangiovese, with a whiff of fresh herbs and a palate of morello cherry and white pepper.</i>			
Negroamaro del Salento “La Casada” Caleo	Puglia, ITA	2010	£5.50
<i>A pleasant wine, round and just peppery enough to remind one of its Mediterranean origins, but just don't expect to be able to headbang to it.</i>			
Montepulciano d'Abruzzo “Classico” Gianni Masciarelli	Abruzzo, ITA	2009	£7.00
<i>Delicious bright cherry fruit flavours this bouncy red provides happy accompaniment to most pasta dishes. Plum-skin fruit allied to leathery warmth with an all-over chocolate finish.</i>			

WHITE WINES

01. Mare Moto House Plonk – White	Abruzzo, ITA		£13.50
02. <i>“Le Lesc Blanc”</i> , VDP du Gers Producteurs Plaimont	Gascony, FRA	2010	£16.00
<i>Blend of Colombard (40%) & Ugni Blanc (60%), light, extremely fruity and refreshing with pleasant acidity.</i>			
03. Sauvignon-Mauzac, Cotes du Tarn Francois David	Gaillac, FRA	2010	£18.00
<i>A terrific value, gravid with gooseberries and requited passion fruit, a touch smoky with exquisite acidity.</i>			
04. Chardonnay, Casa Azul	Colchagua, CHL	2010	£19.00
<i>Unoaked Chardonnay, it reveals ripe buttery fruit, hints of apricot, melon and nectarine and is soft and round in the mouth.</i>			
05. Unwooded Chardonnay Wakefield	Australia	2009	£22.00
<i>This wine has delightful aromas of white peach, nectarines, melon and pineapple join subtle hints of savoury cashew and spice.</i>			
06. Chenin Blanc <i>“Good Hope”</i> The Winery of Good Hope	Stellenbosh, SAF	2010	£23.00
<i>Spicy and honeyed but also balanced with a mineral undertow. Honeyed apples swarm out of the glass followed by poire William and sweet quince.</i>			
07. Pinot Grigio <i>“Trefill”</i> , Cantine Volpi	Veneto, ITA	2010	£23.50
<i>Well bodied and aromatic Pinot Grigio from the North-East of Italy, displaying intense ripe fruity notes.</i>			
08. Pinot Blanc <i>“Reserve”</i> Andre' Scherer	Alsace, FRA	2010	£25.00
<i>Fine intense floral notes both on the nose and the palate, Extraordinarily long yet fresh and aromatic finish.</i>			
09. Sauvignon Blanc Cotes du Duras Domaine de Laulan	Mid-Garonne, FRA	2010	£26.00
<i>The “pope of Sauvignon” Gilbert Geoffroy exhibits in this cracking white plenty of classical gooseberry and elderflower crispness.</i>			
10. Verdicchio dei Castelli di Jesi <i>“Vigna di Gino”</i> San Lorenzo	Marche, ITA	2010	£28.00
<i>Pale yellow with greenish tones and a delicate scent of country herbs and apple. Fresh lime trace which makes this wine particularly fragrant.</i>			
11. Gavi di Gavi Masseria	Piedmont, ITA	2010	£35.00
<i>The wine is really fresh and floral, clean with a pleasant aftertaste of toasted almond and hints of apple and sage.</i>			
12. Bourgogne Aligote' Corps de Garde	Burgundy, FRA	2009	£31.00
<i>A gentle perfume suggesting dried flowers and red fruits. The attack is angular and mineral with the fruit racing along the tongue. Green-gold, a touch “nerveux”, ripe yet racy.</i>			
13. Vermentino di Sardegna <i>“Canayli”</i> Cantina Gallura	Sardinia, ITA	2009	£33.00
<i>Deep intense golden colour, well bodied, showing ripe fruity notes balanced on the palate by the typical bitter-ish Vermentino ending, very good length.</i>			

WHITE WINES

- 14. Vernaccia di San Gimignano "Impronta"**
Mattia Barzagli Tuscany, ITA 2009 £34.00
Floral aromas enhanced by notes of citrus fruit. Its fresh and mineral notes contribute to the fact that Vernaccia is a very easy-to-drink but beautiful white wine.
- 15. Greco di Tufo** Campania, ITA 2009 £35.00
Benito Ferrara
Floral nuances with richer aromas of almond and hazelnut and mineral tones usher in a palate that is full with golden apple, peach and cinnamon. It is mineral and flavoursome – a wine which will evolve slowly and surely in the bottle.
- 16. Riesling QBA Trocken**
Donnhoff Nahe, GER 2009 £36.00
Pale straw coloured, it has a lively citrus (lime) and mineral nose, and on the palate plenty of good crisp fruit and just the right amount of acid to balance.
- 17. Etna Bianco "Bianco di Caselle"**
Benanti Sicily, ITA 2008 £37.00
The 35-50 year old vines are grown at 1000m altitude on sandy, volcanic, mineral-rich, acid soil. The grape here is Carricante, grown as alberello (free standing bush).
- 18. Sancerre Blanc "La Vigne Blanche"**
Henri Bourgeois Loire, FRA 2010 £38.00
Oak aged in barrel for five months on the fine lees, La Vigne Blanche is vinous with herbaceous notes of elderflower and ivy as well as a hint of kiwi fruit.
- 19. Marlborough Sauvignon**
Clos Henri Marlborough, NZL 2009 £39.00
Rich stunning aromatic complexity and harmonious mineral and fruit nuances as well as a purity and freshness that suggests good ageing potential.
- 20. Petit Chablis** Burgundy, FRA 2008 £27.00
 Poised and elegant, it is a complex yet refreshing white with inviting flavours of green apple, fresh cream and subtle minerality.
- 21. Chablis 1er Cru "Montmain"**
Gerard Tremblay Burgundy, FRA 2009 £41.00
The Montmain vineyard contribute to the extra weight. 30% of the wine is aged in barrels. A fine wine with a profound mineral nose, deceptive weight and a lingering finish
- 22. Pouilly-Fuisse' "Cuvee Les Sceles"**
Christophe Thibert Burgundy, FRA 2009 £45.00
Stony, taut – ideally it could use three years bottle age. This serious proposition suggests cinnamon butter and warm brioche.
- 23. Pouilly Fume Les Cornets Redde**
Christophe Thibert Burgundy, FRA 2006 £55.00
Stony, taut – ideally it could use three years bottle age. This serious proposition suggests cinnamon butter and warm brioche.
- 24. Puligny-Montrachet**
Patrick Miolane Burgundy, FRA 2008 £59.00
A nose of hawthorn and holly, candied apples and pears. The palate it is round, generous, ample, and delicate in texture that lingers for a long finish. The acidity is just amazing here.

RED WINES

25. Mare Moto House Plonk – White	Abruzzo, ITA		£13.50
26. "Madregale Rosso"	Abruzzo, ITA	2010	£16.00
Tusca			
<i>light and juicy blend based on Sangiovese, with a whiff of fresh herbs and a palate of morello cherry and white pepper.</i>			
27. Shiraz "Mountain Side"	Stellenbosh, SAF	2010	£19.00
The Good Hope Winery			
<i>This has plenty of natural ripeness here, blue-and-blackberry fruit, refreshing acidity and a lick of spice.</i>			
28. Malbec Estate Collection	Mendoza, ARG	2010	£21.00
Terra Organica			
<i>Medium bodied and dry with soft, ripe blackcurrant flavours and a rounded and juicy finish.</i>			
29. Negroamaro del Salento "La Casada"	Puglia, ITA	2010	£22.00
Caleo			
<i>A pleasant wine, round and just peppery enough to remind one of its Mediterranean origins, but just don't expect to be able to headbang to it.</i>			
30. Pinot Noir "Domaine La Boussolle"	Languedoc, FRA	2010	£23.00
Stephane Vedeau			
<i>Ripe strawberry fruit flavours with secondary aromas of sous-bois (undergrowth) and menthol.</i>			
31. Beaujolais Villages	Beaujolais, FRA	2009	£25.00
Domaine de la Plaigne			
<i>Rich purple colour and no sweet-ish notes here, being vivid crimson with blackberry and cherry fruit. Plenty of wine here to tackle a steak, but best with fish!</i>			
32. Barbera d'Asti "Lia Vi"	Piedmont, ITA	2004	£26.00
Carussin			
<i>Oaked red with violet tints, this Barbera announces itself in the glass with deep, very intense, complex and heady perfumes and a palate of pungent vitality and, ahem, soulful rusticity.</i>			
33. Montepulciano d'Abruzzo "Classico"	Abruzzo, ITA	2009	£27.00
Gianni Masciarelli			
<i>Delicious bright cherry fruit flavours this bouncy red provides happy accompaniment to most pasta dishes. Plum-skin fruit allied to leathery warmth with an all-over chocolate finish.</i>			
34. Rioja Crianza	Rioja Alta, ESP	2008	£27.00
Hacienda Grimon			
<i>Aromas of black fruits with black pepper and sweet spices. The palate is quite full bodied for a Crianza due to the quality of fruit used and longer than average ageing in oak.</i>			
35. Dolcetto "Ottavio Rube" Rosso	Piedmont, ITA	2010	£29.00
Valli Unite			
<i>A pleasantly elegant blend based on Dolcetto, with ample and soft tannins, showing a mix of fruit and undergrowth, totally natural, a biodynamic wine produced without any use of chemicals</i>			
36. Cabernet Sauvignon	Uco Valley, ARG	2008	£31.00
Bodegas Salentein			
<i>Based intense burgundy colour with sweet aromas of raspberry and a subtle hint of aromatic herbs.</i>			

RED WINES

- 38. Vacqueyras, La Garrigue** Rhone, FRA 2006 £35.00
75% Grenache with some Syrah, Mourvèdre and Cinsault This is "take-no-prisoners" Rhone: undergrowth, musk and leather; strong, rich flavour, fine structure and tannins.
- 39. Pinot Nero, Niedermayer** Alto Adige, ITA 2007 £36.00
a limpid Pinot with lively fresh aromas of red fruits (raspberries, cherries, nuances of morello) enhanced with floral notes of violet.
- 40. Chianti Classico, Fattoria Rodano** Tuscany, ITA 2005 £37.00
Luscious plum, cinnamon, wild strawberries with a ruddy cherry sweetness. The savoury fruit is well balanced and lifted by the piquant acidity. Elegant and lengthy in the finish.
- 41. Cannonau "Maumuthone"**
Giuseppe Sedilesu Sardinia, ITA 2009 £39.00
Shiny ruby-red colour and plum fruity aromas, as well as pomegranate and cherries. The Cannonau (Sardinian name for Grenache) is ideal for red grilled meats and mild cheeses.
- 42. St Emilion Grand Cru Haute-Castellot** Bordeaux, FRA 2006 £43.00
Chateau La Croix Chantecaille
80% Merlot, 20% Cabernet Franc. Macerated cherries and dark chocolate on the nose leads to a satisfying weight of red fruit in the mouth; the finish is complex, elegant and mineral.
- 43. Chateau Musar** Golan Heights, LEB 2003 £50.00
The nose is aromatic, fragrant, warm and mellow and it prepares the palate for fruits of cherries, strawberries and redcurrants. Very well balanced.
- 44. Barbaresco, La Ca' Nova** Piedmont, ITA 2005 £51.00
Already rounded up and drinkable Nebbiolo, although it will age for decades. Good fruit, minty with soft tannins.
- 45. Barolo, Essenze** Piedmont, ITA 2006 £48.00
Big barrel aged Barolo, it combines a dry austere character with a wonderfully fragrant nose and a velvety softness.
- 46. Amarone della Valpolicella**
Ca' La Bionda Veneto, ITA 2006 £64.00
Made from half-shrivalled grapes. Chewy plums, fine and elegant, with bitter cherries, mocha coffee and that bruised sourness what describes rather well his character.
- 47. Brunello di Montalcino "Red Label"**
Paradiso di Frassina Tuscany, ITA 2005 £62.00
Intense ruby red colour tending to garnet; light ethereal odour with great intensity and scents of ripe fruit.

Luigi's - RED WINES - Obsessions

48. Gevrey-Chambertin 1er Cru *"Perriere"* Burgundy, FRA 2005 £87.00
Domaine Heresztyn
*An estate founded by a former Polish vineyard that built his fortune in Burgundy.
 A Charming Pinot Noir with cherry-fruit aromas and harmonious tannins*
49. *"Tignanello"* Toscana Rosso Tuscany, ITA 2006 £118.00
Marchesi Antinori
A big bag of fruits with some new oak for one of Italy's most iconic Super-Tuscans.
50. Barolo Riserva
Giacomo Borgogno Piedmont, ITA 1990 £154.00
*Ruby red displaying aromas of cherries, raspberries and fruitcake. As it opens in the glass
 more subtle scents of dried mushrooms and tea are revealed.
 Vibrant palate, spicy with pruney fruit and fine, integrated tannins.*
51. *"Sassicaia"* Bolgheri Rosso
Tenuta San Guido Tuscany, ITA 2004 £245.00
*Ample, sweet and expansive, offers generous dark fruit intermingled with notes
 of spices, herbs, earthiness and smoke in a full-bodied, opulent expression of this wine*
52. *"Ornellaia"* Tenuta Dell' Ornellaia Tuscany, ITA On Application
Harmonious and graceful also know as the Super Tuscan
53. Solaia Antinori Tuscany, ITA On Application

ROSE WINES

54. **"Sixieme Sens", Gerard Bertrand** Languedoc, FRA 2010 £19.00
*A perky blend, a classically light pink wine
mixing Syrah, Grenache and Cinsault.*

HALF BOTTLES

WHITE

55. **Chablis, Gerard Tremblay** Burgundy, FRA 2009 £17.00
*As well as the trademark oyster-shell aromas there is a further ripeness and secondary
hints of mushroom, leaf and honey. The acidity bolts all the flavours into position. It is rich and long.*

56. **Albarino "Abadia de San Campio"**
Bodegas Terras Gauda Rias Baixas, ESP 2010 £18.00
*From the Galician coastal inlets of North Western Spain comes this very
attractive Albarino, with citrus, grapefruit, pineapple and mandarin flavours.*

RED

57. **Crozes-Hermitage "Les Pieirelles"**
Albert Belle Rhone, FRA 2009 £19.00
*Aromas of warm tar, marmite and wood-smoke greet you, then a palate which is initially dry
and herby with a mint edge opens out to reveal layers of blackcurrants, peppered plums and prunes.*

MAGNUMS

WHITE

58. Menetou-Salon Blanc "*Clos de Blanchais*"
Henri Pelle' Loire, FRA 2007 £77.00
Showing lively nostril-arching gorse and broom aromas there is a bristling palatal interplay between grapefruit, blackcurrant and shell-like minerality.

RED

59. Bandol Rouge "*Les Lauves*"
Domaine de la Suffrene Provence, FRA 1999 £74.00
95% Mourvèdre and 5% old Carignan. No new oak here but just a long time in big old barrels. A natural with wild boar, saddle of lamb with herbs and truffles

60. Sforzato della Valtellina
Fay Lombardy, ITA 2004 £154.00
Kind of amoarone-style wine, made with dried grapes, great body and ripe notes, elegant, complex and opulent at the same time.

SWEET WINES

61. Sauternes 2eme Cru 0.375 Bordeaux, FRA 2001 £36.00
Chateau Filhot *Glass 100 ml* £10.00
The blend is Sémillon (55%), Sauvignon (40%) and Muscadelle (5%). This high proportion of Sauvignon and the refusal to use any new oak gives a fruitier, more aromatic quality than some bigger-boned Sauternes.

62. Vin Santo 0.500 Tuscany, ITA 2004 £36.00
63. Ruffino *Glass 100 ml* £9.00
Real taste of dried Mediterranean raisins here, pungent, herby and honeyed.