

MR UNDERHILL'S

1981 - 2012

THIS LIST IS THE RESULT OF 31 YEARS OF TRIAL, ERROR AND A NOT INCONSIDERABLE AMOUNT OF TASTING! OUR 'POD BAR' PRESERVATION SYSTEM LETS US SERVE A MORE INTERESTING RANGE OF WINES BY THE GLASS TO INCLUDE FINE WINES SO EACH EVENING THERE WILL BE A COLLECTION TO MATCH THE MENU.

'DRINK THE LEGENDS' WILL BE OFFERED BY THE GLASS AS OFTEN AS POSSIBLE. THESE WILL BE WINES I HAVE TUCKED AWAY THAT HAVE AN EXTRA TALE BEHIND THEM AND WHERE THE PRICE OF A BOTTLE MIGHT BE A TAD OFF-PUTTING.

I HAVE ABANDONED HOUSE WINES IN FAVOUR OF EXTENDING THE 'SPECIAL SELECTIONS' TO COVER A WIDER PRICE RANGE.

I AIM TO COMBINE THE LESSER KNOWN WITH THE CLASSICS AND HOPE YOU FIND CHOOSING EASY BUT PLEASE ASK ME IF YOU WOULD LIKE ANY SUGGESTIONS OR DETAILS OF ANY WINE IN ANY PRICE BRACKET.

YOU MAY BE OFFERED WINE 'OFF-LIST' WHEN I HAVE FOUND A SMALL, BARGAIN PARCEL.

WE NORMALLY SERVE ALL THE WINES FOR OUR GUESTS, IF YOU PREFER TO POUR YOUR OWN JUST SAY.

JUDY BRADLEY.



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HALF BOTTLES WHITE & RED
DESSERT WINES

WINES BY THE GLASS

RED & WHITE - 175ML
CHAMPAGNE - 125ML

DESSERT WINE - 125ML OR 50ML 'TASTER'
SPIRITS - REGULAR 35ML - LARGE - 70ML

X = OUT OF STOCK, SORRY.

SPECIAL SELECTION - WHITE WINES

SAUVIGNON – Domaine des Chezelles – 2010 Alain Marcedet – Touraine Loire with a twist – classic Sauvignon with an herbaceous edge good lingering finish – old world meets new.	<u>175ml</u>	5.80	£22.50
CHARDONNAY/CHENIN – Domaine Rives-Blanques-VdP d'Oc-2010 A cool climate wine from Limoux-the grapes are hand-picked from 750 metre-high vineyards within sight of the snow-capped Pyrenees. Dry, crisp fruit from the Chenin – intensity & depth from the Chardonnay.	<u>175ml</u>	6.25	£24.00
MACON VERGISSON – La Roche – Guerrin - 2010 Mid-weight junior Burgundy at an affordable price. One of four wines rated 5 stars in a Decanter Macon tasting.	<u>175ml</u>	7.40	£28.50
VOUVRAY – Chateau Gaudrelle – 2010 In the 'sec-tendre' style with just the right amount of			£29.50

Often ignored in the UK, this Loire Chenin is a gem.

PINOT GRIS – Kumeu River – 2009 £33.50
Alsace produces most of the ripe, luscious Pinot Gris
M. Brajkivich's magic has produced a New Zealand rival.

ALBARINO GUNDIAN – Rias Baixi- Valdes – 2010 £36.50
From Galicia in north-west Spain – fragrant and vibrant - mid
weight, hints of apricot on the palate – zingy finish.

BROLETTINO LUGANA – Ca'dei Frati – 2010 £40.50
A favourite with us and guests alike – from the Turbiana grape it 175ml 10.40
combines the ripe fruit style with a touch of acidity for balance.

CHABLIS – Cuvee Prestige - Chevallier- 2008 £45.00
A blend of Chevallier's finest vineyard parcels, 1er Cru in all but name,
full bodied with a vibrant steely finish.

HUNTING HILL CHARDONNAY – Kumeu River - 2006 £55.00
Dazzling! Meursault style ripe fruit cut through with Chablis-like
minerality, I would expect to pay double for this quality in Burgundy.

LOUIS ROEDERER – Brut Premier £70.00
The best non-vintage Champagne – the best price. **Special**
If a bottle is too much you can enjoy a glass £49.50
[1/6 bottle for £8.25]

SPECIAL SELECTION – RED WINES

COTES DU RHONE – Alary – 2009 £22.50
This cuvee is a cut above normal Cotes du Rhone 175ml 5.80
with hints of spice and a wack of ripe dark fruit.

LE LOUP dans la BERGERIE – Domaine de l'Hortus – 2009 £24.50
Grenache/Merlot blend, ripe fruit & smooth tannins, 175ml 6.40
with hints of pepper & spice.

COLLECTION J MOURAT – Fiefs Vendeens – 2009 £25.50
From the southern tip of the Loire, a blend of Cabernet Franc
Negrette and Pinot Noir – vibrant fruit, acidity and soft tannins
make this an appealing, unusual red, the bottle is also very stylish.

L de LYETH – Merlot – 2009 £32.00
From Sonoma, California - a big, juicy red loaded with rich
fruit. This winery was founded in 1981 as was Mr Underhill's.

CHATEAU TIRE PE – A.C. Bordeaux – 2005 £34.50
Lovely gentle glass of claret from David Barrault, who is gaining 175ml 9.00
a great reputation for his wines. 85% Merlot + 15% Cabernet Sauv.
Our house claret for many years, the 2005 vintage is a bonus.

ZWEIGELT - Burgenland – Heinrich – 2009 £36.50
Superb concentration of juicy fruit lifted with intriguing 175ml 9.50
plum, herb and orange zest nuances. A splendid alternative
to Cru Beaujolais and the lighter Pinot Noirs.

MASSAYA SILVER SELECTION – Bekaa Valley – 2008 £38.50
Aromas of mulberry and subtle oak – spicy with layers of rich
berry fruits with a long firm finish – Rhone-style red from Lebanon.

PINOT NERO – Montagna – Franz Hass – 2008 Initial appearance and flavours deceive – this wine has great aromatic lift of Pinot fruit + a long lingering finish.	£45.50
CHATEAU CHANTEGRIVE – GRAVES – 2004 This 2004 vintage won major trophies in 2006 and 2007. A blend of 50/50 Merlot/Cabernet this Claret is full, generous and complex, balanced with gentle tannins.	£48.50
BEAUNE – 1er CRU ‘LES GREVES’ 2007 JC Boisset Deep Pinot fruit combined with gentle tannin + a smidge of oak. A wine of elegance rather than power – benchmark Beaune.	£65.00
AMARONE DELLA VALPOLICELLA CLASSICO – Allegrini – 2006 A wonderful fusion of concentrated fruit and toasty oak, Allegrini has achieved his goal of combining purity with balance plus the traditional power and intensity of Amarone.[also in ½ & magnum]	£85.50

CHAMPAGNE

LOUIS ROEDERER – BRUT PREMIER The wines of Louis Roederer rank amongst the finest of the Champagne region. An important element of the House style is that the wines have twice the average bottle age of many other Champagnes. My Champagne of choice. If a bottle is too much you can enjoy a glass [1/6 bottle for £8.25]	£70.00 special £49.50
AGED LOUIS ROEDERER – BRUT PREMIER Four years ago I cellared some cases – the mousse is now gentler and flavour fuller – just wish I had tucked away a few more.	£58.00
MICHEL ARNOULD ROSE – Grand Cru - Verzenay Our favourite growers’ rose.	£59.00
POL ROGER – White Foil A blend of equal parts Pino Noir, Chardonnay & Pinot Meunier for elegance, body & zing.	£67.50
LOUIS ROEDERER – Carte Blanche – Demi-sec Have half as an aperitif and keep the rest for dessert, if you can!	£69.00
ANDRE CLOUET – Un Jour De 1911..... A re-creation of a special cuvee produced in 1911. A blend of 25% 1989 for richness – 50% 1990 for finesse 25% 1991 for la fraicheur [no suitable translation!]	£90.00
POL ROGER – 1996	£115.00
KRUG – Grand Cuvee	£195.00
POL ROGER – Cuvee Sir Winston Churchill – 1996	£250.00
KRUG – 1995	£320.00
LOUIS ROEDERER – Cristal - 2000	£350.00

LOUIS ROEDERER – CELLAR COLLECTION

A SMALL PARCEL OF VINTAGE CHAMPAGNES SHIPPED DIRECT TO US.

BRUT – 1985	£450.00
BRUT ROSE – 1985	£500.00

CLARET

C10	CHATEAU CRU CANTEMERLE – Bordeaux Superieur – 2008	£25.50
C11	CHATEAU TIRE PE – A.C. Bordeaux – 2005	£34.50
C12	CHATEAU les CROIX des MOINES-Lalande de Pomerol-2008	£39.00
C13	CHATEAU DU BREUIL – Haut Medoc – 2000	£42.00
C14	CHATEAU CHANTEGRIVE – GRAVES – 2004	£48.50
C15	LA RESERVE DE LEOVILLE BARTON – St Julien – 2004	£65.00
C16	CHATEAU LILIAN-LADOUYS – St. Estephe – 1995	£69.00
C17	CHATEAU GRAND PUY DUCASSE - Pauillac- 2005	£78.00
C18	CHATEAU POJEAUX- Moulis en Medoc- 1998	£82.00
C19	CHATEAU DULUC de BRANAIRE-DUCRU – St. Julien – 2005	£86.00
C20	CHATEAU d'ANGLUDET – MARGAUX – 2000	£89.50
C21	CHATEAU LABEGORCE ZEDE – Margaux - 2000	£96.00
C22	LES HAUTS DE PONTET-CANET – Pauillac – 2005	104.00
C23	CHATEAU LEOVILLE-POYFERRE – St. Julien- 1999	110.00
C24	CHATEAU L'AROSSEE – St. Emilion – 1986	135.00
C25	CHATEAU LEOVILLE-POYFERRE – St. Julien- 1995	140.00
C26	CHATEAU LEOVILLE BARTON – St. Julien – 1998	155.00
C27	CHATEAU LA LAGUNE – Haut Medoc – 1989	175.00
C28	CHATEAU LEOVILLE BARTON – St. Julien – 1990	200.00
C29	CHATEAU COS D'ESTOURNEL – St. Estephe – 1989	200.00
C30	CHATEAU LYNCH BAGES – Pauillac – 1986	215.00
C31	CHATEAU TROPLONG MONDOT – St. Emilion – 1989	225.00
C32	CHATEAU LE BON PASTEUR – Pomerol – 1990	230.00
C33	CHATEAU PAPE CLEMENT – Grave – 1985	240.00
C34	CHATEAU LA MISSION HAUT BRION – Graves – 1988	250.00
C35	CHATEAU PALMER – Margaux – 1983	480.00

MAGNUMS

M1	CHATEAU TEYSSIER – St. Emilion – 2005	115.00
M2	CLOS DU MARQUIS – St. Julien – 2003	165.00
M4	CHATEAU CARRUADES de LAFITE – 1996	610.00

WHITE BURGUNDY

B 1	MACON VERGISSON - La Roche - Guerrin - 2010 Mid-weight junior Burgundy at an affordable price. One of four wines rated 5 stars in a Decanter Macon tasting.	£ 28.50
B 2	BOURGOGNE HAUTES-COTES de BEAUNE -Rollin - 2009 A more refined style than the Macon.	£ 32.00
B 3	MACON-VILLAGES - Guillemot-Michel - 2008 Organic and bio-dynamic, not one iota of oak.	£ 36.50
B 4	POUILLY-LOCHE - Vielle Vignes-Couturier - 2009 From 60-80 year old low yielding vines - impressive concentration of rich Meursault-style fruit.	£ 38.00
B 5	POUILLY-FUISSE -Vielle Vignes - Guerrin - 2009 Barrel fermentation gives roundness with a yeasty finish.	£ 39.50
B6	CHABLIS - Cuvee Prestige - Chevallier - 2008 A blend of Chevallier's finest vineyard parcels, 1er Cru in all but name, full bodied with a vibrant steely finish.	£ 45.00
B 8	AUXEY DURESSES - Montille - 2006	£ 48.00
B10	CHABLIS -1er Cru-Cote de Lechet - Etienne Defaix - 2001	£ 59.00
B11	MEURSAULT - Les Narvaux - Vincent Girardin - 2006	£ 68.00
B12	PULIGNY MONTRACHET - Les Enseignerres - Girardin -2007	£ 92.00
B13	PULIGNY MONTRACHET - Domaine Leflaive - 2007	£112.00
B14	CORTON BLANC - Chandon de Brailles - 1999	£115.00
B15	PULIGNY MONTRACHET - 1er Cru - Folatieres - Jadot - 2002	£126.00
B16	CORTON CHARLEMAGNE - Grand Cru - Prieur - 2000	£148.00
B17	PULIGNY-MONTRACHET-1 er Cru-Combettes-Sauzet-2000	£155.00
B18	BATARD MONTRACHET - Fontaine Gagnard - 2001	£170.00
B19	BIENVENUE-BATARD-MONTRACHET - Girardin - 2004	£195.00
B20	BATARD MONTRACHET - Jadot - 2000	£230.00

BEAUJOLAIS & RED BURGUNDY

B30	COTES ROANNAISES - Vielle Vignes - Robert Serol - 2007 Made from Gamay old vines - Serol produces a wine with a purity and intensity that so often eludes top Beaujolais producers.	£ 26.00
B31	Fleurie - Trelat - 2007	£ 30.00
B32	COTE de BROUILLY - St. Odile - Daniel Georger - 2009	£ 31.00
B33	MORGON - St. Odile - Daniel Georger - 2009 A new producer for us, the wines have to be very good to make up for the naff label - 2009 is an exceptional vintage The Brouilly is light and silky - the Morgon a little weightier.	£ 33.00

B34	BOURGOGNE PINOT NOIR – Cuvee Gerard Potel – 2009	£ 34.00
B35	GIVRY 1er Cru – Clos Jus – Mouton – 2009	£ 45.00
B36	MERCUREY – Michel Juillot – 2009	£ 46.50
B37	LES DAMES HUGETTES – Mongeard-Mugneret – 2009 Bourgogne Hautes Cotes de Nuits Les Dames Hugettes is the only vineyard permitted to use its name in the H. Cotes de Nuits – Ripe, smooth Pinot balanced with a firm lingering finish – from a top Burgundian producer see B46 £ towards the bottom of this page!	£ 47.50
B38	SANTENAY – 1er Cru – Les Gravieres – Giradin – 2006	£ 56.00
B39	CHAMBOLLE-MUSIGNY – Jean-Claude Boisset – 2006	£ 62.00
B40	BEAUNE – 1er Cru – Les Greves – JC Boisset – 2006	£ 65.00
B42	VOSNE-ROMANEE – Confuron-Cotetidot – 2000	£ 90.00
B43	GEVREY-CHAMBERTIN – 1er Cru – Les Goulots-Fourrier-2002	£ 95.00
B44	CORTON-PERRIERES – Michel Juillot – 1999	£ 97.00
B45	CORTON LES BRESSANDES – Chandon de Brailles - 1999	£103.00
B46	NUITS ST GEORGES – Les Chaignots – Mugneret – 1999	£118.00
B47	VOLNAY – Les Santenots – Dom. Jacques Prieur – 1999	£120.00
B48	NUITS ST GEORGES – Les Boudots – Grivot – 1996	£125.00

RED BURGUNDY

B49	NUITS ST GEORGES-1er Cru Vaucrain-Robert Chevillon-'99	£140.00
B50	VOSNE ROMANEE – 1er Cru Brulees – Rene Engel – 1999	£140.00
B51	CHAMBOLLE MUSIGNY – Les Fuees- Faiveley – 1999	£155.00
B52	CLOS de VOUGEOT – Grivot – 2001	£160.00
B53	CHAPELLE-CHAMBERTIN – Ponsot – 1999	£175.00
B54	CLOS de VOUGEOT – Musigni – Gros Frere – 1987	£160.00
B55	CORTON – Clos du Roi – Vougeraie – 1999	£170.00
B56	CLOS de VOUGEOT – Rene Engel – 1996	£185.00
B57	CORTON BRESSANDES – Prieur – 1999	£195.00
B58	RICHEBOURG – Mugneret – 2001	£220.00
B59	CLOS de la ROCHE – Giradin – 1999	£225.00

B61	MAZIS CHAMBERTIN – Rousseau - 1999	£230.00
B62	CHARMES CHAMBERTIN – Dujac – 1991	£235.00
B63	RICHEBOURG – Mugneret – 2001	£300.00
B64	ECHÉZEAUX – Perdrix – 1999	£380.00
B65	RUCHOTTES CHAMBERTIN – Grand Cru – Rousseau – 1999	£415.00

MAGNUMS

M6	PERNAND VERGLESSES – 1er Cru – Rapet – 1998	£ 95.00
M7	CHAMBOLLE MUSIGNY – Combe d'Orveaux-Grivot – 2000	£210.00

LOIRE

R 1	SAUVIGNON – Domaine des Chezelles – 2010 Alain Marcedet – Touraine Loire with a twist – classic Sauvignon with an herbaceous edge good lingering finish – old world meets new.	£22.50
R 2	COLLECTION J. MOURAT – Fiefs Vendéens – 2009 60% Chardonnay + 40% Chenin Blanc rich and full flavoured with crisp, vibrant fruit.	£24.50
R 3	VOUVRAY – Cuvée de Silex – Domaine des Aubuisières-2010 Ripe apple freshness with honeyed undertones.	£28.00
R 4	VOUVRAY – Château Gaudrelle – 2010 In the 'sec-tendre' style with just the right amount of sugar to balance the punchy acidity of the Chenin grape.	£29.50
R 5	SAUMUR BLANC – Res. De la Paleine – 2009 Vibrant, dry Chenin Blanc.	£31.00
R 6	QUINCY – Domaine des Ballandors - 2009 Long, slow fermentation, aged on lees, ripe & aromatic.	£30.00
R 7	POUILLY FUME – Domaine de Bel Air – 2010 Gold medal winner-ripe pear & citrus with fresh acidity.	£34.50
R 8	SANCERRE – Domaine Roger – 2010 Outstanding Sancerre – pure, classic style.	£38.00
R 9	BLANC FUME de POUILLY – Didier Dagueneau – 2006	£90.00
R10	POUILLY FUME – Pur Sang – Didier Dagueneau – 2006	£130.00
R11	POUILLY FUME – Silex – Didier Dagueneau – 2005	£160.00
R12	POUILLY FUME – Silex – Didier Dagueneau – 2006 Drink the legend – produced by the man himself.	£170.00

ROSE

R15	COLLECTION J. MOURAT – Fiefs Vendéens – 2009 Well made rose, full of mouth watering fruit	£23.50
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RED

R16	COLLECTION J. MOURAT – Fiefs Vendeens – 2009 Intensely vibrant fruity red with a lick of tannin and acidity for balance.	£25.50
R17	CHATEAU MARIE du FOU – Fiefs Vendeens – 2004 The reserve wine from Mourat.	£30.00

ALSACE

R20	PINOT BLANC – Charles Baur – 2005 Alsace's answer to Chardonnay, good ripe, clean style.	£30.00
R21	GEWURTZTRAMINER – Charles Baur – 2006 Light & flowery.	£32.00
R22	RIESLING – Cuvee Charles – Charles Baur – 2010 Gold medal winner again in 2010. Aromatic nose, ripe yet light and citrusy on the palate.	£33.50
R23	PINOT GRIS – Bruno Sorg - 2008 Rich and full, hints of spice with balancing acidity.	£37.50
R24	GEWURZTRAMINER – Grand Cru Eichberg – Bruno Sorg - 2009 Powerful, rich and complex, long, dry finish.	£52.00
R25	MUSCAT – Clos St Imer – Ernest Burn – 2000 My last few bottles from a favourite producer.	£62.50
R26	RIESLING SCHLOSSBERG – Grand Cru - Dom. Weinbach - 2005	£75.00
R27	RIESLING – Cuvee Frederic Emille – Trimbach 2005	£105.00
R28	RIESLING – Cuvee Frederic Emille – Trimbach 1990	£160.00

OTHER RIESLING - GERMANY

G 1	PURIST RIESLING – Kabinett Trocken – 2010 Axel Pauly - Lieser. Intense stone fruit and apple flavours + crisp acidity + good long finish.	£ 33.00
G 2	RIESLING TROCKEN – Ruppertsberger Gaisbohl – 2003 Dr Burklin-Wolf	£ 41.00
G 3	RIESLING AUSLESE – Hochheimer Lirchenstuck – 1998 Domdechant Werner	£ 65.00
G 4	RIESLING SPATLESE – Graacher Himmelreich – 1999 Willi Schaefer	£ 79.00

RHONE RED

R30	COTES DU RHONE – Alary – 2009 A cut above normal Cotes du Rhone with hints of spice and a wack of ripe dark fruit.	£22.50
R31	LE PETIT SYRAH – Jaboulet – 2006	£23.50
R32	LIRAC – Domaine de la Mordoree – 2005 A blend of 50/50 Granache & Syrah grapes.	£38.00
R33	COTES DU RHONE VILLAGES – Cuvee Beauchamp – 2005 Chateauneuf du Pape look alike –intense berry fruits + smoky spice with a smidge or two of tannin.	£42.00
R34	ST. JOSEPH – L’Amarybelle – Cuilleron – 2005	£46.50
R35	CHATEAUNEUF-DU PAPE - Telegramme – Brunier – 2008 2 nd wine of Vieux Telegraphe – gentle spice fruit, soft ripe tannins – luscious finish.	£49.50
R36	LIRAC –La Reine des Bois–Domaine de la Mordoree -2005 Everything of the straight Lirac multiplied a few times.	£52.50
R37	CHATEAUNEUF-DU PAPE – La Bernadine- Chapoutier – 1994	£55.00
R38	COTE ROTIE – Remillier – 2000 Stunning Cote Rotie with real old-vine depth of flavour.	£69.00
R39	CHATEAU DE FONSALETTE – Cotes du Rhone – 1999	£118.00
R40	CHATEAUNEUF-DU-PAPE – Domaine de la Mordoree – 2003 Our final offering from Mordoree – serious wine, serious money – worth every penny.	£130.00
R41	HERMITAGE CUVEE EMILE – Dom. Des Remizires – 2000	£130.00
R42	COTE ROTIE – La Mouline – Guigal – 1978 I have cherished this wine since it was three years old, it’s just waiting for that ‘special’ occasion.	P.O.A

MAGNUMS

R43	LIRAC – La Reine des Bois Domaine de la Mordoree – 2000	£165.00
R44	COTE ROTIE – Remillier – 1997	£175.00

SOUTHERN FRANCE

WHITE

R50	ROC d'OPALE BLANC – VdP de Mediteranee – 2009 Grenache Blanc and Sauvignon blend – light, fresh & fruity with a citrus edge.	£17.50
R51	PICPOUL DE PINET – Domaine la Croix Gratiot – 2010 The Picpoul is an old fashioned southern grape, long due a comeback – hints of citrus, pears & fennel – could be the sauvignon of the future.	£19.50
R52	MARSANNE – Domaine de Montmarin – 2007 Vin de Pays des Cotes de Thongue Nutty, spicy notes add to fresh peachy flavours.	£22.50
R53	VIOGNIER de la CHEVALIERE – BEZIERS – 2009 A little gem – un-oaked gently rounded & aromatic.	£23.50
R54	CHARDONNAY/CHENIN – 2009 Domaine Rives-Blanques-VdP d'Oc A cool climate wine from Limoux - the grapes are hand-picked from 750 metre-high vineyards within sight of the snow-capped Pyrenees. Dry, crisp fruit from the Chenin – intensity & depth from the Chardonnay.	£ 24.00
R55	S' BLANC – Domaine de Saumarez – 2008 Coteaux du Languedoc Grenache Blanc, Marsanne & Roussanne blend – citrusy fruit with a lick of acidity and minerality.	£25.00
R56	LE CANON du MARECHAL BLANC – Dom. Cazes - 2009 An alluring blend of Muscat & Viognier – grapey and apricot on the nose and the palate – refreshingly dry finish – biodynamic to boot.	£26.50

SOUTHERN FRANCE

RED

R60	ROC d'OPALE ROUGE – VdP de Mediteranee – 2009 Grenache blend – vibrant cherry plum fruit.	£17.50
R61	MERLOT – 2009	£19.00
R62	CABERNET SAUVIGNON – 2009	£19.00
R63	PINOT NOIR – 2009 Domaine de Cabrials – Vin de Pays d'Oc A 'find' from the heart of the Languedoc-Roussillon pick a grape and enjoy.	£20.00
R64	LE LOUP dans la BERGERIE – Domaine de l'Hortus – 2008 Grenache/Merlot blend, ripe fruit & smooth tannins, from the genius that is Jean Orliac.	£24.50
R65	S'ROUGE – Domaine de Saumarez – 2007 Coteaux du Languedoc 70% Grenache + 30% Syrah – ripe, dark fruit supported by gentle acidity and tannins.	£25.00

R66	MARIE GABRIELLE – Domaine Cazes – 2008 Cotes du Roussillon A blend of Syrah, Grenache & Mourvèdre – silky cherry flavours augmented by a tad of gamey Syrah complexity.	£31.00
R67	BANDOL – Le Galatin – Pascal – 2006 Spicy with a touch of Provencal herbs.	£35.00
R68	LES METAIRIES du CLOS – Pic St. Loup – 2006 Grenache, Syrah & Cinsault blend – wonderful intensity, highly restricted crop, handpicked, bio-dynamic–truly artisan.	£42.00
R69	COLLIOURE – Les Seris – Domaine de la Rectorie – 2004 Probably the ultimate Collioure.	£48.50
R70	BANDOL – Domaine Tempier – 2001	£80.00
R71	DOMAINE DE TREVALLON – Coteaux D’aix en Provence-1987	£95.00

MAGNUM

R75	FAUGERES – Leon Barral – 2002	£83.00
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AUSTRIA

I am always looking for something a little bit different and the wines from Gernot Heinrich more than fit the bill. The vineyards are in the Burgenland region, southeast of Vienna. The vineyards are farmed biodynamically and all the fruit is hand-harvested.

AU1	BLAUFRANKISCH – Burgenland – Heinrich – 2008 Supple fresh berry fruit with a vivid berry character, think good Gamay with smidge of the gaminess of Syrah.	£34.00
AU2	ZWEIGELT - Burgenland – Heinrich – 2009 Superb concentration of juicy fruit lifted with intriguing plum, herb and orange zest nuances. A splendid alternative to Cru Beaujolais and the lighter Pinot Noirs.	£36.50

AU3	ST LAURENT - Burgenland – Heinrich – 2008 This grape is related to Pinot Noir but ripens earlier and has thicker skins, which gives good colour and structure a beautifully, balanced fruit driven red.	£48.00
AU4	GABARINZA - Burgenland – Heinrich – 2006 A single vineyard blend of 50% Zweigelt, 30% Blaufrankisch and 20% Merlot – complex , deep and powerful.	£75.00

ITALY

WHITE

T1	VERDICCHIO – Coste del Molino – Monteschio – 2009 Accomplished dry white with a gentle hint of honey.	£22.00
T2	PECORINO – IGT - Terre di Chiete – Gran Sasso – 2010 A rare varietal as a single bottling – it has a nutty, slightly salty character with plenty of depth and a good finish.	£27.50
T3	ROERO ARNEIS – Deltetto – Piedmont – 2010 From a 30 year old single vineyard, the grape variety is Arneis, the style is full and ripe.	£32.50
T4	GAVI di GAVI – Lugarara - La Giustiniana – 20010 This small estate's low yields give this wine a juicy honey-like core with an apple-like freshness.	£33.00
T5	IL FIORE – Langhe Bianco – Piemonte – 2009 Dry, crisp & fresh with depth of Chardonnay nicely in balance with Riesling acidity.	£34.50
T6	LUGANA – Ca'dei Frati – 2010	£34.50
T7	BROLETTINO LUGANA – Ca'dei Frati – 2009 A favourite with us and guests alike – from the Turbiana grape it combines the ripe stone Viognier style fruit flavours with a fresh almost Sauvignon style zingy finish. The Lugana is unoaked and vibrant whilst the Brolettino has more depth & complexity from a little expert oak ageing.	£40.50
T8	MANNA CRU – Franz Haas – 2009 A blend of Riesling, Sauvignon, Traminer & Chardonnay – intriguing fragrances & flavours.	£48.50
T9	LA ROCCA SOAVE CLASSICO – Pieropan – 2008 Single vineyard – late picked Garganega grapes produce the ultimate Soave – rich, spicy, long & complex – one of the very finest Italian white wines.	£50.00

ROSE

T10	ROSA DEI FRATI – Ca'dei Frati – 2009 Mouthwatering rosé.	£34.50
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ITALY

RED

T20	IL VOLANO IGT – IL Molino di Grace – 2002	£21.50
T21	VALPOLICELLA CLASSICO – Allegrini – 2008 Well made, fragrant, juicy style.	£23.00
T22	DOLCETTO d'ALBA – Vjara – 2009 Scented and supple but with good depth.	£31.50
T23	ROSSO di MONTALCINO – Poggio San Polo – 2007 Deep, deep colour – striking intensity with a fine long, long finish.	£36.50
T24	CHIANTI CLASSICO – IL Molino di Grace – 2002	£39.00
T25	PINOT NERO – Franz Hass – Montagna – 2008 Initially appearance and flavours deceive – this wine has great aromatic lift of pinot fruit + a long lingering finish.	£45.50
T26	LE FALCOLE – IL Molino di Grace – 2004 Completely separate operation from Molino's Sangiovese wines – a blend of 50% Cabernet, 25% Syrah, 25% Merlot – Rhone grapes with Italian flair.	£49.00
T27	GRATIUS – IL Molino di Grace – 2001	£54.00
T28	AMARONE DELLA VALPOLICELLA CLASSICO – Allegrini – '06 A wonderful fusion of concentrated fruit and toasty oak, Allegrini has combined purity with balance and the traditional power and intensity of Amarone.	£85.50
T29	BARARESCO – Bruno Rocca – 2003	£90.00
T30	GUILDALBERTO – Tenuta San Guido – 2003	£95.00
T31	BAROLO – Eugenio Bocchino – 2005 Fascinating flavours of plums, cinnamon and vanilla follow a typical 'tar and roses' nose – outstanding.	£88.00
T32	BRUNELLO di MONTALCINO – Vigna Spuntali – 1999	£105.00
T33	SASSICAIA – Tenuta San Guido – 2001	£300.00

MAGNUM

T34	AMARONE DELLA VALPOLICELLA CLASSICO – Allegrini – '04	£158.00
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SPAIN

WHITE

J 1	CASTILLO de ALMANSA BLANCO – Piqueras – 2008 Sauvignon Verdejo blend – light & dry + good citrus fruit.	£17.50
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J 3	VERDEJO LIAS – Tresolmos – Rueda – 2009 Matured on the lees –ultra vibrant + good depth.	£21.50
J 4	GRANACHA BLANCA – Herencia Altes – 2010	£29.00
J 5	VINA IZADI – Rioja Bianco – 2010	£33.50
J 6	ALBARINO GUNDIAN – Rias Baixis – Valdes - 2010	£36.50

RED

J10	DIEGO de ALMAGRO RESERVA – Valdespina – 2004	£19.50
J11	GRANACHA NEGRA – Herencia Altes – 2010	£25.00
J12	CUATRO PASOS MENCIA – Bierzo – 2008	£27.00
J13	BODEGAS LAN – Rioja Crianza – 2005	£28.50
J14	DOBLE PASTA – Cien Y Pico – Castilla-La Mancha – 2007 Dark juicy berry fruits with hints of aromatic herbs.	£31.50
J15	TILENUS JOVEN ROBLE 1/2 CRIANZA – 2006	£34.00
J16	CASTILLO de ULVER – 2005	£36.00
J17	TILENUS CRIANZA – 2004 These 3 wines are from Bodegas Estefania in north west Spain – the 2 Tilenus wines are made from the local speciality grape – Mencia from 50-80 year old vines. Castillo de Ulver is organic–a blend of Mencia & Tempranillo.	£38.00
J18	L'EXPRESSIO del PRIORAT – Cataluna – 2010 Supple red fruit-silky texture-juicy smooth tannins.	£38.00
J19	BODEGAS LAN – Reserva- 2004	£39.50
J20	VINA ARANA –La Rioja Alta– Rioja Reserva – 2004	£46.50
J21	FINCA VILLACRECES – Ribera del Douro – 2005	£54.00
J22	KNIGHTS-ERANT - Cien Y Pico – Castilla-La Mancha – 2007 Chocolate, cinnamon and black pepper mingle with lush berry fruits – velvet texture lingers long on the finish.	£48.00
J23	PINTIA – Vega Sicilia – Toro 2005	£70.00
J24	ALION – Bobegas Y Venedos – 2003	£88.00
J25	VINA TONDONIA – Gran Reserva – Lopez de Heredia – '81	£145.00
J26	VINA TONDONIA – Gran Reserva – Lopez de Heredia – '64	£258.00
J27	VEGA SICILIA – Valbuena – 2000	£160.00
J28	VEGA SICILIA – Unico – 1994	£420.00
J29	VEGA SICILIA – Unico – 1989	£450.00

LEBANON

HANDS-ON BROTHERS SAMI & RAMZI GHOSN WHO DRIVE THE PROJECT.

THE VINEYARDS ARE AT AN ALTITUDE OF SOME 1,000 METRES IN THE BEKAA VALLEY – PRODUCTION OF THESE RHONE-STYLE REDS IS TINY.

LB1	MASSAYA CLASSIC – Bekaa Valley – 2007 Spicy notes with ripe, blackberry and red fruits on the nose – supple & rounded on the palate.	£28.00
LB2	MASSAYA SILVER SELECTION – Bekaa Valley – 2008 Aromas of mulberry and subtle oak – spicy with layers of rich berry fruits – very fine.	£38.50
LB3	MASSAYA GOLD RESERVE – Bekaa Valley – 2007 A blend of 50% Cabernet Sauvignon, 40% Mourvèdre and 10% Syrah – powerful, rich & complex.	£63.00

AUSTRALIA

WHITE

A1	VIOGNIER – Zilzie Estate – 2009 Mid weight – peach and apricot aromas and flavours.	£26.50
A2	ADELAIDE HILL PINOT GRIS – 2010 Willunga 100 – McLaren Vale	£29.00
A3	OLD VINE RIESLING – Kaesler – 2007 Mouth-watering, minerally, steely, lime tinged Riesling.	£29.50
A4	SAUVIGNON/SEMILLON – Vasse Felix – 2007 Mid weight with the Semillon adding depth and a good lingering finish.	£33.50

RED – AUSTRALIA

A21	McLAREN VALE SHIRAZ/VIOGNIER – 2009 Willunga 100	£26.00
A22	CABERNET/MERLOT – Omrah – 2007 Ripe berry fruit, good long finish.	£29.00
A23	PINOT NOIR – Omrah – 2009 From the young vines of Plantagenet, Mount Barker. Well focused fruit – well balanced – well good.	£32.00

A24	TEMPRANILLO GRACIANO – Cascabel – 2002 Tempranillo brings flavour & character whilst Graciano contributes power & balancing tannins – an exciting Spanish/Australian fusion.	£44.00
A25	THE McALISTER – Edwards – Gippsland – 1996 Cabernet Sauvignon that's a bit special, bottle age has developed it into a fine claret lookalike.	£50.00
A26	ADELAIDE HILL SHIRAZ – 2009 Shaw & Smith Mr Smith and I worked together in London in the seventies, neither of us have done too badly.	£54.00
A27	SHIRAZ – Charles Melton – 2005	£62.00
A28	DRY RED WINE NO. 1 – Yarra Yerring – 2002	£80.00
A29	UNDERHILL SHIRAZ – Yarra Yerring – 2005 Outstanding Shiraz but what else did you expect?	£85.00
MAGNUM		
A30	UNDERHILL SHIRAZ – Yarra Yerring – 2003	£160.00

NEW ZEALAND

WHITE

A 5	SAUVIGNON BLANC – Kumeu River – 2009 MARLBOROUGH Pungent, zingy aroma – concentrated sauvignon flavour combined with rich texture & bright, balanced acidity.	£26.50
A 6	PINOT GRIS – Kumeu River – 2009 Alsace produces some of the most exquisitely luscious Pinot Gris – M. Brajkovich's magic has produced a 'new world' rival.	£33.50
A 7	GEWURZTRAMINER – Park Lands – Kim Crawford – 2006 Made from a small batch of exceptional grapes.	£35.00
A 8	SAUVIGNON BLANC – Greywacke – Marlborough – 2010 Medley of fresh lychee, grapefruit and melon laced with flinty minerality – invigorating, persistent flavours.	£36.50
A 9	WILD SAUVIGNON – Greywacke – Marlborough – 2009 Rich and creamy crammed with savoury complexity. Greywacke was created in 2009 by Kevin Judd, chief winemaker at Cloudy Bay.	£46.50
A10	CHARDONNAY – Kumeu River – 2006 Bottle age has given fruit and gentle oak wonderful mellowness, fine Burgundies would be pressed to match the quality and would fall far short on value.	£43.00
A11	CHARDONNAY – Mates Vineyard – Kumeu River – 2001 Single vineyard wine only made in exceptional years.	£47.00
A12	HUNTING HILL CHARDONNAY – Kumeu River - 2006 Dazzling! Meursault style ripe fruit cut through with	£55.00

Chablis-like minerality, I would expect to pay double for this quality in Burgundy.

A13	CODDINGTON CHARDONNAY – Kumeu River – 2007 The star of 2007.	£55.00
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Kumeu wines have been on my list since 1984 – comparatively recently they started selecting individual vineyards for single ‘cuvées’ – new world Grand Cru.

NEW ZEALAND

RED

A16	DELTA – Pinot Noir – 2009 Deep garnet colour, supple juicy fruit+hints of spice.	£29.00
A17	PINOT NOIR – Kumeu River – 2007 Sits very well between new and old world styles smooth, concentrated fruit + full long finish.	£34.50
A18	CELEBRE – Ata Rangi – 2007 40% Merlot + 30% Cab. Sauv. + 30% Syrah – Rhone style red under-laid with ripe berry fruit of the Cab.	£45.00
A19	PINOT NOIR MARTINBOROUGH – Ata Rangi – 2008 Seductive nose + supple velvety texture – great balance, length and complexity.	£70.00

UNITED STATES OF AMERICA

These Californian producers have been a part our list for many years. After decades of waiting I eventually got to visit last year, the trip reinforced my opinion that they were well chosen. Alongside these producers I visited a few 'bespoke' wineries - stunning wines - even more stunning prices, I cannot justify adding them to the list.

WHITE

U 1	SAUVIGNON BLANC – Frogs Leap - Napa- 2009 Organic, dry farmed vineyards encourage deep rooted vines which gives more concentration to the grapes and the wines.	£33.00
U 2	ARTHUR CHARDONNAY –Domaine Drouhin – 2008 Part stainless steel & oak aged – freshness & balance in one.	£42.00
U 3	CHARDONNAY – Frogs Leap – Napa – 2009	£45.00
U 4	LE CIGARE BLANC –Bonny Doon – 2007 Roussane/Grenache Blanc blend.	£48.00
U 5	RIDGE – Chardonnay - Santa Cruz – 2007	£70.00
U 6	RIDGE MONTE BELLO - Chardonnay - Santa Cruz 2008	£104.00

RED

U10	LYETH MERLOT – Sonoma – 2008 From Sonoma, California - a big, juicy red loaded with rich fruit.	£32.00
U11	SYRAH LE POSSEUR – Bonny Doon - 2008	£35.00
U12	ZINFANDEL – Frogs Leap – Napa – 2008	£39.00
U13	RUTHERFORD MERLOT - Frogs Leap – Napa – 2007	£48.00
U14	CABERNET SAUVIGNON - Frogs Leap – Napa – 2007	£54.00
U15	OLD VINE ZINFANDEL – Seghesio – 2008	£70.00
U16	PINOT NOIR – Drouhin – Oregon – 2007	£55.00
U17	CABERNET SAUVIGNON - Frogs Leap – Napa – 2008	£57.00
U18	RIDGE ZINFANDEL – Lytton Springs – Sonoma – 2007	£64.00
U19	RIDGE ZINFANDEL -Geyserville – Sonoma – 2007	£68.00
U20	RIDGE – Cabernet Sauvignon - Santa Cruz – 2007 The Monte Bello is the top Ridge Cabernet, it is amazing sadly so is the price-this Santa Cruz is half the price and considerably more than half as good.	£70.00
U21	RIDGE MONTE BELLO- Santa Cruz – 2007	£215.00

HALF BOTTLES

WHITE

H 1	SAUVIGNON BLANC – Kumeu River – 2009	£16.00
H 2	COLLIOURE – Dom. St. Sebastian – 2007	£16.00

H 3	GAVI di GAVI – La Giustiniana – 2009	£16.50
H 4	PINOT GRIS – Kumeu River – 2009	£17.50
H 5	PINOT GRIGIO – Franz Hass – 2010	£17.50
H 6	SANCERRE – Dezat – 2010	£18.50
H 7	GEWURZTRAMINER - Pfaffenheim – 2009	£18.50
H 8	SAUVIGNON BLANC – Frogs Leap – 2010	£18.50
H 9	POUILLY FUME – Dezat – 2009	£20.50
H10	CHABLIS 1er Cru – Fourchaume – Durup – 2008	£24.50
H11	BOURGOGNE BLANC – Les Forgets – Javillier - 2005	£26.00
H12	RIESLING – Tradtion – Hugel – 2006	£26.50
H13	CHARDONNAY – Mates Vineyard – Kumeu River- 2004	£27.00
H14	CHABLIS 1er Cru – Cote de Lechet – Defaix – 2000	£33.00
H15	PULIGNY MONTRACHET –Folatieres – Chavy - 2008	£38.50
H16	GEWURTZTRAMINER – Zind Humbrecht – 1998	£42.50
H17	MEURSAULT – Fichet – 2009	£39.00
H18	VIN de PAILLE – Clos des Grieves – Charbonnier – 1996	£45.00
H19	VIN JAUNE – Clos des Grieves – Charbonnier – 1998	£60.00
H20	PULIGNY MONTRACHET – Mouchere – Boillot – 2009	£65.00
ROSE CHAMPAGNE		
H25	BILLECART SALMON – Rose	£48.00

HALF BOTTLES – RED

CLARET

H30	CHATEAU PETIT VAL – St. Emilion – 2008	£22.50
H31	CHATEAU CISSAC – Haut-Medoc – 2001	£26.50
H32	CHATEAU PIPEAU – St. Emilion – 2007	£29.00
H33	CHATEAU POTENSAC – Medoc – 1998	£29.00
H34	CHATEAU d'ARMAILHAC – 1999	£30.00
H35	CHATEAU CISSAC – Haut Medoc – 1995	£32.00
H37	CHATEAU HAUT BATAILLEY – Pauillac – 2003	£55.00
H38	CHATEAU BELAIR – St. Emilion – 2002	£56.50
H40	CHATEAU BRAINAIRE – Duluc-Ducru – St. Julien – 1996	£58.00

H50	BROUILLY – Michaud – 2008	£15.50
H51	FLEURIE – Chignard - 2008	£17.00
H52	MERCUREY – Juillot – 2007	£25.00
H53	CHOREY-LES-BEAUNE – Toillot-Beaut – 2003	£29.00
H54	SAVIGNY les BEAUNES- Bourgeots-Simon Bize-2003	£33.00
H55	SANTENAY 1er Cru Gravieres – Girardin – 2006	£34.00
H56	CHAMBOLLE MUSIGNY – Herve Arlaud – 2006	£45.00
H57	GEVREY CHAMBERTIN – Herve Arlaud – 2006	£48.00

RHONE & SOUTHERN FRANCE

H61	CAHORS – Ch. Du Cedre – 2004	£17.00
H60	MADIRAN – Berthoumieu – 2003	£20.00
H62	CROZES HERMITAGE – Les Jalets – Jaboulet – 2006	£22.00
H63	ST JOSEPH – Le Grand Pompee – Jaboulet – 2007	£24.50
H64	CHATEAUNEUF du PAPE – Rempart – 2008	£25.50

HALF BOTTLES – RED

ITALY

H70	BARCO REALE di CARMIGNANO – 2009	£18.50
H71	CHIANTI CLASSICO – Isole E Elena – 2009	£25.00
H72	VINO NOBILE di MONTEPULCIANO – Valdiplatte -2008	£24.00
H73	PINOT NERO – Franz Hass – 2009	£30.00
H76	BRUNELLO di MONTALCINO – Costanti – 2006	£50.00
H77	AMARONE – Allegrini – 2007	£55.00

SPAIN

H78	BODEGAS LAN - RIOJA CRIANZA -2007 [50CL]	£21.50
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AUSTRALIA & NEW ZEALAND

H79	PINOT NOIR – Kumeu River – 2007	£16.50
H80	ATA RANGI – Crimson Pinot Noir – 2010	£19.50
H81	SHIRAZ-G.A.M. – Mitolo – McLaren Vale – 2006	£26.00

USA

H83	SYRAH – Qupe – 2008	£19.50
H84	ZINFANDEL – Seghesio – Sonoma County – 2007	£28.50
H85	DROUHIN PINOT NOIR – Oregon -2007	£33.00
H86	RIDGE – Lytton Springs- 2009	£36.00
H87	RIDGE – Geyserville – 2009	£36.00
H88	OLD VINES ZINFANDEL – Seghesio – 2006	£38.00
H89	RIDGE MONTEBELLO – 1998	£75.00

DESSERT WINES

BY THE GLASS

PACHERENC du VIC BIHL – RIVE D’AUTOMNE - 2009	50ml	£3.30
CHATEAU LAFFITTE-TESTON	125ml	£7.80
Aromatic & luscious, delicate dried fruit flavours with a freshness that stops it from being at all cloying.		
LE COLOMBARE – PIEROPAN – 2007	50ml	£4.65
Sentsational Recioto di Soave – 100% Garganega grapes	125ml	£11.50
Intensely delicate – this should make sense once tasted.		
PEDRO XIMENEZ VIEJO – HILDALGO	75ml	£4.75
Chocolate and this wine are made for each other.		
RIESLING BEERENAUSSLESE – DR LOOSEN- 2006	<u>18.7cl</u>	£32.00
Mini bottles – nectar for two.		
ROYAL TOKAJI – 5 PUTTONYOS – 2005	<u>25cl</u>	£33.00
Not so mini but still nectar		

HALF BOTTLES

MOSCATO D’ASTI – di STREVI – CONTERO 2009	£17.50
JURANCON – CLOS UROULAT – 2006	£21.50
BRACHETTO D’ACQUI – di STREVI - CONTERO -2009	£22.50
MOUNT HORROCKS – CORDON CUT REISLING – 2009	£39.50
CHATEAU RIEUSSEC – 1er GRAND CRU – SAUTERNES – 1997	£78.00
TROCKENBEERENAUSSLESE – No 6 NOUVELLE VAGUE – KRACHER – 2006	£86.00
OPITZ ONE – SCHILFWEIN – 1999	£90.00

HALF LITRES

PACHERENC du VIC BIHL – RIVE D’AUTOMNE-LAFFITTE-TESTON-’09	£29.50
BANYULS – Cuvée du Dr André Parce – Domaine du Mas Blanc 2007	£35.00
LE COLOMBARE – PIEROPAN – 2007	£41.00
COTEAUX du LAYON – CUVEE GRAINS NOBLE – 1999	£46.00

BOTTLES

CHALIMF – LES ONNIS – COTEAUX DU LAYON – FORZES – 2006	£50.00
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CHATEAU SUDUIRAT - 1ER CRU - SAUTERNES - 2003

£120.00

CHATEAU RIEUSSEC - 1 ER CRU - SAUTERNES - 1998

£155.00