



Welcome to The Commander Bar - a relaxed, cosy and open-plan bar and restaurant that is ideal for almost any occasion.

Whether you're looking for an ice-cold glass of champagne and a few oysters at the bar, a light lunch, a three-course dinner or more private dining, we're here to ensure you have an enjoyable time with us.

To complement our selection of oysters and modern menu we have a range of fine wines to choose from. If you need any help in selecting a bottle, our wine team are more than happy to help.

## THE VIGNETTE



*wine lounge, tastings & private dining*

Adjoining the cosy Commander bar, a beautiful new wine lounge awaits.

The Vignette, deriving its name from the French word meaning a small vineyard, is a contemporary space with seamless Corian features, a 10ft backlit wall of wine and a custom-built tasting table.

The first of its kind in Notting Hill, The Vignette boasts in the region of 100 varieties, which range from excellent quaffing to great vintage bottles for you to taste and enjoy.

Come along and share a glass with friends or try out one of our regular wine tasting events.

We also enjoy catering for bespoke parties, private events and corporate functions.

## **The Commander Wine List**

<b>Sparkling and Champagne</b>	Page 1
<b>White</b>	Page 4
<b>Red</b>	Page 9
<b>Rose</b>	Page 14
<b>Dessert wine</b>	Page 14
<b>By the glass</b>	Page 15
<b>Wine flights</b>	Page 16
<b>Wine tasting and events</b>	Page 17

## **Sparkling**

125ML

BTL

### **Prosecco 'Metodo Zero', De Stefani, Veneto, Italy**

£6.50

£32.00

Popular Italian sparkling wine from near Venice - dry and appetising with a soft fruitiness, lively acidity and exuberant fizz.

### **Nye Timber, Classic Cuvee, 2006, England**

£49.00

We have finally got our hands on some of this revered English sparkling wine. Lovely sweet almond toasted croissants, cappuccino, vanilla and citrus fruits fill the nose. The palate echoes flavours of orange and vanilla with a long dry finish. The bubbles bring roundness yet also freshness to the wine.

## **Champagne**

### **Taittinger, Brut NV**

£9.50

£55.00

Classic Champagne from this famous producer – elegant and complex with fresh fruitiness and perhaps a hint of honey on the palate.

### **Pol Roger, Brut NV**

£58.00

Stylish and satisfying Champagne from this family-owned producer with stone fruits flavours and a hint of nuts and minerals on the palate.

### **Ruinart, Blanc de Blancs NV**

£85.00

Bright straw with a very fine bead. Pungent, yeasty aromas of intense citrus zest and minerals. Silky, pure and focussed offering vibrant lime and tangerine flavours. An outstanding wine with striking vivacity and excellent length.

### **Bollinger, La Grande Annee, 2002**

£130.00

A big, well-structured Champagne that has deep intense fruit and complex yeasty, biscuit character.

### **Taittinger, Comtes de Champagne Blanc de Blanc 2000**

£165.00

Luxurious pure Chardonnay prestige cuvée from this top producer – rich and mouthfilling with ripe citrus fruitiness, savoury toastiness and a long finish.

### **Dom Perignon, 2003**

£180.00

The very finest of all Champagnes, soft, complex and creamy. Consistent and brilliant

## **Rose Champagne**

### **Taittinger, Brut Rosé NV**

£12.00

£65.00

Pretty pink Champagne with aromas and flavours of red fruits. Fresh and lively with a well-balanced, full-flavoured style

### **Laurent-Perrier Cuvee Brut Rose NV**

£90.00

The fashion statement in Champagne! Elegant, crisp with soft, strawberry like fruit and a long finish.

## WHITE

175ML      250ML      500ML      BTL

### **France**

**Muscadet de Sèvre et Maine Sur Lie,** £22.00  
**'Chantegrolle', Poiron Dabin, Loire, 2009**

A particularly good example of this increasingly popular Loire wine – bone dry, with a lively acidity and great depth of flavour developed while sitting on its sediment (sur lie).

**Picpoul de Pinet, Domaine de Montredon,** £6.50      £8.75      £16.75      £24.00  
**Coteaux de Languedoc, 2011**

Made from the old southern French variety Picpoul, this is becoming something of a cult wine. The palate is lively and fresh. A classic match for oysters and seafood.

**Sauvignon de Touraine, François Chidaine,** £7.50      £9.25      £18.00      £26.00  
**Loire, 2011**

This Loire white is a nice contrast to the New Zealand Sauvignons with a more restrained citrus fruitiness, hints of herbs and minerals and appetising crispness.

**Gewürtztraminer Reserve, Domaine Adam,** £34.00  
**Alsace, 2010**

The passion, dedication and love for wine inspires the Adam Family. A typical Gewurztraminer nose of tropical fruits and flowers followed by a rich, honeyed concoction of lychee's, guava and a little spice on the palate.

**Mâcon Charnay 'Vieilles Vignes', Christophe** £36.00  
**Cordier, Burgundy 2010**

Classic dry white Burgundy from a top producer – ripe Chardonnay fruitiness, a touch of spicy oak and hint of honey. Surprisingly deep and complex for the price.

**Sancerre "Terre de Maimbray", P&N Reverdy,** £39.00  
**Loire France 2010**

A top example of Loire Sauvignon Blanc – complex green fruit flavours, intensity and depth along with an appealing, bone-dry character.

## WHITE

175ML

250ML

500ML

BTL

### France

**Clotilde Davenne, Chablis, France 2010**

£40.00

Elegant dry white Burgundy with the classic Chablis 'flintiness' but underlying crisp fruitiness. A refreshing acidity and hint of honey make this a even more appetising.

**Vouvray 'Argiles', François Chidaine, Loire, France 2009**

£45.00

One of the best Chenin Blancs produced anywhere in the world. Stone fruit flavours, a silky texture and hints of honey make this Loire white mouth filling and delicious.

**Pouilly Fuisse 'Vieilles Vignes' Domaine Fussiacus, Burgundy, France 2010**

£47.00

A very rich, almost honeyed style of wine balanced by crisp acidity and a tight core of citrus and mineral flavours. Well balanced and ideal with richer fish dishes.

**Chablis 1er Cru Cote de Lechet, Domaine Defaix, Burgundy, France 2010**

£50.00

The remarkable stony and sunny soil is captured in this powerful and complex wine. It flourishes with age and expresses mineral aromas reminiscent of gunflint. The wine is full and flavoursome but with an firm backbone of acidity.

**St. Aubin 'La Princee', Hubert Lamy 2009**

£58.00

Classic white Burgundy from this little-known and thus great value appellation. Elegant and complex with rich, almost honeyed, fruitiness and a touch of spicy oak

**Mersault, J-P Fichet 2009**

£62.00

Classic dry white Burgundy from a top producer. Rich and powerful, yet still elegant, with ripe pear and apple flavours and a touch of spice".

**Puligny Montrachet Blanc Lucien Muzard 2010**

£72.00

The tiny village of Puligny Montrachet, in the heart of the Cote de Beaune, is home to some of the most breathtaking Chardonnay based wines in the world. Intensely concentrated and fine, possessing lovely mineral and citrus characters coupled with hints of nuts and butter.

## WHITE

	<u>175ML</u>	<u>250ML</u>	<u>500ML</u>	<u>BTL</u>
<b><u>Italy</u></b>				
<b>Catarrato, Palazzo del Mare, Vini dal 1890, Sicily, Italy 2011</b>	£5.75	£7.25	£14.00	£20.00
The Cataratto grape calls Sicily home and this example displays the signature crisp, citrus laced fruit filled style. With passion fruit, sweet ripe lemons and a trace of almond on the finish.				
<b>Pinot Grigio 'Gondola', De Stefani, Veneto, Italy 2010</b>	£7.25	£9.00	£17.50	£25.00
A fine example of this often underrated grape variety from near Venice with a gentle, sappy fruitiness and hint of spices. Uncomplicated and easy-drinking.				
<b>Gavi DOCG, Tenuta Olim Bauda, Piedmont, Italy 2011</b>				£27.00
This simple and elegant Gavi boasts a stunning bouquet of floral notes and soft citrus fruits. A fresh and dry white wine, the crisp floral notes, with hints of underlying minerality lead through to a piercingly pure finish.				
<b><u>Spain</u></b>				
<b>Rioja Blanco 'Barrel Fermented', Finca Nueva, 2010</b>	£8.00	£10.25	£21.00	£30.00
A terrific example of this increasingly popular Spanish dry white – balances exotic fresh fruitiness and creamy, savoury oakiness perfectly.				
<b>Albarino, Lagar de Bouza, Rias Baixas 2011</b>				£31.00
Long been likened to Riesling for its lemony, crisp style but this indigenous grape of the region of Galicia has a personality very much of its own. Paired with seafood or shellfish, is a delicate, invigorating partner.				
<b><u>Austria</u></b>				
<b>Grüner Veltliner, 'Rosensteig', Weingut Geyerhof, Kremstal 2010</b>				£33.00
Austria's speciality white grape variety excels at this estate producing a rich, yet dry, white with mouth-filling fruit flavours, a hint of pepper and dash of herbs.				
<b><u>Hungary</u></b>				
<b>Dry Furmint, Tokaji Hetszolo, 2009</b>				£30.00
A fascinating example of this highly rated Hungarian grape variety. Hints of herbs, spices and nuts in this surprisingly weighty wine. For those looking to savour a refreshing and crisp taste with a light meal.				

## WHITE

175ML      250ML      500ML      BTL

### **Chile**

**Nostros Reserva Sauvignon Blanc, Indomna, 2011** £18.00

This wine is made from Casablanca fruit which was fermented in tank at a cool temperature to retain those beautiful aromatics. A zippy, fresh Sauvignon Blanc bursting with juicy citrus fruit.

**Chardonnay, Duetto, Indomita, Chile 2010** £7.75      £10.00      £19.50      £29.00

Terrific Chilean example of the grape variety with smooth mouth filling fruitiness combining expertly with well-judged oakiness.

### **Australia**

**Sauvignon Semillon, Skuttlebutt, Margaret River, Australia 2010** £34.00

A blast of citrus zest, passion fruit, gooseberry, savoury nettles and bustling with the zing and zest of citrus fruits. Dripping with juicy ripe melon and white peach flesh. Bright acidity adds a crisp, tangy finish.

### **New Zealand**

**Sauvignon Blanc 'Stoney Range', Sherwood Estate, Marlborough, New Zealand 2011** £7.50      £9.25      £18.00      £26.00

A herbaceous nose with plenty of ripe gooseberries, guava and nettles very typically Marlborough in style. The palate is crisp, racy and mouth-watering followed by a long, enticing finish.

**Riesling, Mount Beautiful, Cheviot Hills, New Zealand 2009** £28.00

Crisp and dry white from New Zealand's South Island with mouth filling citrus fruit flavours. Wonderfully refreshing and totally different to German Riesling.

**Sauvignon Blanc, Michelle Richardson, Central Otago, 2009** £40.00

Terrific example of this popular grape variety from the three times New Zealand Winemaker of the Year – elegant, mouth filling and packed with crisp green fruit flavours.

## WHITE

175ML      250ML      500ML      BTL

### **South Africa**

**Chenin Blanc, Porter Mill Station, Western Cape, 2011**      £6.00      £8.00      £15.00      £22.00

South Africa's leading white grape variety produces here an easy-drinking, soft and ripely fruity dry white with just a hint of honey.

### **U.S.A**

**Viognier 'Mill Road Vineyard' Eberle Winery, Paso Robles, USA 2010**      £43.00

A big wine in all respects with ripe honeysuckle, apricot and spice on the nose followed by a richly textured palate of fragrant stone fruits and subtle hints of creamy oak.

**Chardonnay, Melville Family Vineyards, Santa Barbara, USA 2009**      £53.00

Excellent cool-climate Chardonnay from just north of Los Angeles – a stylish combination of complex tropical fruit flavours, enlivening acidity and a hint of minerals.

**Chardonnay, Russian River, Sonoma County, USA 2009**      £65.00

Richly textured, aromatic and bright, brilliant pale straw in colour and scented with lemongrass, white flowers and a touch of orange rind. Silky palate reveals pure, focused flavours of apple, pear and lemon meringue while yeasty elements add richness and complexity. A long finish is enlivened by citrus and mineral notes.



## RED

### **France**

	<u>175ML</u>	<u>250ML</u>	<u>500ML</u>	<u>BTL</u>
<b>Carignan Mont Rocher, Pays d'Oc, France 2011</b> Deep, crimson red in colour with a wonderfully spicy, violet scented aroma followed by a succulent palate of dry, red berry fruit. This wine is structured, concentrated and brooding.				£21.00
<b>Merlot, Largesse, Pays d'Oc, France 2011</b> A juicy, succulent red brimming with ripe blackberry and plum fruit. Supple, fleshy and well-rounded on the palate with a smooth, long finish.	£6.50	£8.00	£15.00	£23.00
<b>Cotes Du Rhone ' La Gerbaude' Domaine Denis Alary, Rhone 2010</b> High quality red, blending ripe berry fruitiness , spice and herb flavours. Savoury and warming, this is a cut above most wines from this appellation	£7.75	£10.00	£19.00	£29.00
<b>Bordeaux Superieur, Ronan by Clinet, 2009</b> Highly praised in the press, this Merlot based claret is elegant and complex with flavours of plums, cedar and a touch of minerality. Full bodied with a long finish	£10.00	£13.00	£24.50	£36.00
<b>Fleurie, Domaine de la Madone Beaujolais, France 2010</b> A top example of this popular Beaujolais cru with all the classic juicy fresh fruitiness, but also an underlying savoury backbone.				£35.00
<b>Crozes Hermitage 'Les Pierrelles', Domine Albert Belle, Northern Rhone, France 2010</b> A rich, savoury example from one of the leading lights of the region. Well balanced with dark fruits and subtle spice combined with well integrated wood.				£40.00
<b>Etoile de Bergey, Pessac Léognan, Bordeaux, France 2001</b> Mature claret at a terrific price – a great balance of fruit, oak and tannin. Shows the complex flavours a mature wine develops – hints of mushrooms, herbs and exotic spices.				£46.00
<b>Givry 1er Cru 'Clos Jus', Domaine Laurent Mouton, Burgundy, 2009</b> Classic red Burgundy from the south of that region. Soft red fruit flavours and an almost 'gamey' edge are displayed in this seductive, easy-drinking wine.				£48.00
<b>Château Bel Air, St. Estèphe Cru Bourgeois, Bordeaux, France 2008</b> Classic claret with an elegant blend of blackcurrant fruitiness, savoury oak and appetising tannins. Deservedly popular.				£50.00

## RED

175ML

250ML

500ML

BTL

### **France**

#### **Pommerol Esprit de L'Eglise 2004**

£58.00

second wine of the renowned Clos de l'Eglise this is an elegant, complex claret with a deep plummy fruitiness, hints of violets and chocolate and savoury tannins.

#### **Pommard Tavannes, Domaine Pillot, Côte du Beaune, France 2009**

£60.00

A beautiful rich ruby colour. The nose exudes aromas of cherry, redcurrant and spices, with woody and smoky notes. The palate is flawless with ample fruit and tannins which are ripe and well integrated. These wines have fine structure giving it cellaring potential, but why wait?

#### **Châteauneuf du Pape, Domaine de Marcoux, 2006**

£70.00

A top example of this famous wine. Powerful, complex and deep yet still elegant. Red and black fruits, hints of the garrigue and wood smoke.

#### **Château Palmer, 3ème Cru Classé Margaux 1986**

£180.00

Powerful, yet elegant, and drinking beautifully now – a quarter century of ageing has balanced all the components of this wine perfectly. Black fruits on the nose with hints of herbs and cedar. On the palate pure cassis fruit and silky-smooth tannins.

### **Australia**

#### **Shiraz Cabernet Sauvignon 'The Wrong Un' One Chain Vineyard, Australia 2009**

£24.00

A rich, well balanced example of the Aussie classic blend. Lush black fruits coupled with touches of wood spice, liquorice and cassis follow through to a delicious, velvety finish. This wine is consistently good from vintage to vintage.

#### **Shiraz Thistledown, The Basket Case, Barossa Valley, Australia 2009**

£34.00

This wine is produced from Old Vines (50 - 95 years old) from the red clay and iron soils of the Western Ridge of the Barossa Valley. Glossy, soft and perfumed with lush black fruits and a creamy, liquorice palate.

## **ITALY**

**Toscana Rosso, Ciacci Piccolomini d'Aragona, Tuscany, 2008** £7.50 £9.50 £17.75 £27.00

Savoury and warming red produced from the Sangiovese grape variety. Autumnal fruitiness, a hint of nuttiness and appetising tannins.

**Montepulciano d'Abruzzo, Villa Medoro, Abruzzo, Italy 2009** £30.00

Prize winning Italian red with a dark purple colour, ripe berry fruit nose with cherry and strawberry on the palate. Rustic tannin and appetising acidity make this a satisfying mouthful

**Rosso di Montalcino, Ciacci Piccolomini d'Aragona, Tuscany, Italy 2010** £43.00

The 'second' wine of the famous Brunello region – intense and complex with delicious red fruit flavours, creamy oakiness and a vibrant mineral edge.

**Barolo DOCG 4 Vigne, Cascina Adelaide, Piedmont, Italy 2008** £60.00

The would-be "king of wines" is famed around the world for its unique, almost ethereal bouquet coupled with its ability to match the wonderful foods of the region. Concentrated grapes, carefully vinified then aged in oak for 24 months results in a perfumed yet robust wine with crisp, floral, red fruited character.

## **U.S.A**

**Pinot Noir, Melville Family Vineyards, Santa Barbara, USA 2009** £55.00

Elegant, complex and deep, this Californian Pinot is of world class quality. Lush cherry and red fruit flavours combine with herbs and spices in this savoury, mouth filling red.

**Cabernet Sauvignon 'Crossbarn' Paul Hobbs, Napa, USA 2009** £65.00

Paul Hobbs is one of the most influential winemakers anywhere in the world and his own label provides text book Cabernet. Structured, with ripe cassis, black olive and mocha. Supple, yet dense and delicious.

## **Portugal**

**Cedro do Noval, Quinta do Noval, Duriense, 2007** £33.00

From the Douro valley of Port fame, this blend of Port grape varieties & Syrah is packed with red berry fruitiness, a touch of Syrah spice and a savoury , refreshing edge

## RED

175ML      250ML      500ML      BTL

### **Spain**

**Garnacha 'Kalius', Bodegas Monfil, Cariñena, 2010** £18.00

Great value Spanish red with a soft, jammy fruitiness and just enough savoury tannins. Easy-drinking and satisfying.

**Rioja Crianza, Bodega Finca Nueva, Spain 2006** £8.00      £10.75      £20.00      £31.00

The classic Rioja blend of mouth-filling, almost sweet, fruit flavours and appetising, savoury oak. This is a particularly good example

**Ribera del Duero, Lu & Be, Dominio de Cair, Spain 2009** £36.00

Deep solid ruby garnet. The nose is intense with good balance between fruit and oak with nuances of chocolate, leather and cedar. A meaty palate with very sweet tannins and a long lingering finish.

**Rioja Reserva, Bodegas Luis Canas, Rioja, Spain 2005** £40.00

Produced from the finest vintages, Luis Canas Reserva is aged in oak to give a mellow but complex and full flavoured red.

**Priorat, Negres de Negre, Portal de Priorat 2009** £52.00

Exciting red from this increasingly fashionable region of Spain - powerful and exuberant with lush black fruit flavours and exotic hints of minerals and spices. Terrific

### **Romania**

**Pinot Noir Calusari, Romania 2011** £5a.75      £7.25      £14.00      £20.00

A brilliant example of the good quality wines now being made in this corner of Europe. Vibrant strawberry and cranberry aromas balanced with characteristically. Pinot Noir earthy tones. Stunning value that would cost a whole load more from elsewhere.

### **South Africa**

**Cabernet Sauvignon 'Original' Raats, Stellenbosch, South Africa 2009** £7.00      £9.00      £17.00      £25.00

Bruwer Raats makes some of the best Cabernet in South Africa,, he has produced a stunning, juicy, succulent red crammed full of redcurrants, brambles and cassis.

## RED

175ML      250ML      500ML      BTL

### Chile

**Carmenere 'Armador' Maipo, Chile 2010** £26.00

Stunning Carmenere that really shows the potential of this variety when fully ripe. Savoury, creamy and lush with spicy olive laced flavour.

**Syrah, Koyle, Alto Colchagua, Chile 2009** £27.00

Great value Chilean example of this popular Rhône grape variety – mouth filling black fruit flavours, savoury tannins and a lively spiciness. Flavour-packed and appealing.

### Argentina

**Malbec, Felino, Mendoza, Argentina 2010** £9.50      £12.25      £23.25      £33.00

This Felino Malbec is youthful, succulent and juicy with savoury, earthy tones and a delicious mineral, fruit packed finish.

**Malbec Reserva, Clos des Andes, Mendoza 2006** £42.00

Stylish Argentinean red made from the country's 'speciality' grape variety – deep in colour with layers of black fruit on the palate, plus hints of spices and cedar.

**Cabernet Sauvignon, Vina Cobos Bramare, Mendoza 2008** £51.00

Deep black garnet in colour, this Cabernet Sauvignon meets the nose with aromas of blackcurrant and hints of cedar, dried herbs, Serrano ham and tobacco. The assertive entry displays blackberries and plums with undertones of cola and black tea. Firmly structured and velvety through the mid-palate, it finishes with gripping tannins

**Malbec, Zuccardi Zeta, Mendoza 2009** £64.00

Intense Violet blush with black hues, attractive and intense nose of red fruit and black fruits, plums cherry and blackberry. Spicy notes of pepper, cedar and chocolate. Lucious mouth feel, soft tannin, great acidity and structure balanced with a long deep finish and a good balance of concentration elegance

### New Zealand

**Pinot Noir, Sherwood Estate, Marlborough, New Zealand 2010** £31.00

Vibrant colours, cherry and plum character. Medium bodied.

**Pinot Noir, Michelle Richardson, Central Otago, 2008** £53.00

A terrific example of the grape variety from New Zealand's three time 'Winemaker of the Year' – a satisfying combination of red & black fruits, hints of minerals and a dash of creamy oakiness.

## ROSE

	<u>175ML</u>	<u>250ML</u>	<u>500ML</u>	<u>BTL</u>
<b>Merlot/Syrah Rosé Domaine des Terres Rousses, Vin de Pays d'Oc, France 2011</b> Ideal 'quaffing' rosé from the Mediterranean coast of France – dry and fresh with an appealing red berry fruitiness and simple, approachable style.	£6.00	£7.50	£14.50	£20.00
<b>Pinot Grigio Rose Bella Modella, Veneto, Italy 2011</b> This delicate Rose has deliciously strawberry laced aromas followed by a seductive palate of crisp, juicy, creamy fruit. Ideal sipped chilled on a summer's day or coupled with lightly spicy foods.	£6.50	£8.50	£16.00	£22.00
<b>Cotes du Provence Rose, Domaine Houchart, France 2011</b> Exhibits fruity and floral notes, good structure in the mouth and works well with food. Freshness and good acidity for this dry rose	£7.50	£9.50	£18.00	£26.00
<b>Sancerre Rosé P &amp; N Reverdy, France 2010</b> Terrific dry rosé from the Loire Valley – pale and light with soft red fruit flavours and an enlivening acidity.				£36.00

## DESSERT WINES

	<u>75ML</u>	<u>BTL</u>
<b>Stella Bella Pink Muscat 2010 (375ml)</b> Deliciously sweet and fresh at the same time, fresh grapes and Turkish delight on the nose Palate of musk stick, rose water and a touch of citrus peel. It is silky textured in the mouth and ever so slightly pétillant	£7.25	£29.50
<b>Tokaj Hetszolo 3 Puttonyos Aszú 2003 (500ml)</b> Luscious but not cloying, with flavours of honey, exotic fruitiness and a hint of spice	£10.25	£62.00

## PORT

<b>Quinta do Noval LBV 2004</b> Powerful with sweet black cherry and blackberry fruitiness and savoury, yet silky, tannins	£6.50	£53.00
<b>Quinta do Noval 10 year old Tawny</b> Elegant, mellow and complex Port with flavours of figs and caramelised orange	£5.75	£44.00

## SHERRY

<b>Fino 'En Rama' Alvear, Montilla-Moriles</b> Dry and fresh with crisp green fruit flavours this wine is produced like Fino sherry and shares many characteristics	£3.75	£30.00
<b>Los Peadillos Pedro Ximenez Glotonia DO Montilla-Moriles (375ml)</b> Deep, powerful and intensely sweet wine with mouth-filling flavours of raisins, dried fruits and spices	£9.75	£56.00

## WINES BY THE GLASS

125ML

### **Champagne and Sparkling**

Prosecco 'Metodo Zero', De Stefani, Veneto, Italy	£6.50
Tattinger Brut NV	£9.50
Taittinger, Brut Rosé NV	£12.00

### **WHITE**

	<u>175ML</u>	<u>250ML</u>	<u>500ML</u>		
Catarrato, Palazzo del Mare, Vini dal 1890, Sicily, Italy 2011	£5.75	£7.25	£14.00		
Chenin Blanc, Porter Mill Station, Western Cape, South Africa 2010	£6.00	£15.00	£8.00	£15.00	£22.00
Picpoul de Pinet, Domaine de Montredon, Coteaux de Languedoc, France 2010	£6.50	£8.75	£16.75		
Pinot Grigio 'Gondola', De Stefani, Veneto, Italy 2010	£7.25	£9.00	£17.50		
Sauvignon de Touraine, François Chidaine, Loire, France 2011	£7.50	£9.25	£17.50		
Sauvignon Blanc 'Stoney Range', Sherwood Estate, Marlborough, New Zealand 2010	£7.50	£9.50	£18.00		
Chardonnay, Duette, Indomita, Chile 2009	£7.75	£10.00	£19.50		
Rioja Blanco 'Barrel Fermented', Finca Nueva, Spain 2010	£8.00	£10.25	£21.00		

### **RED**

Pinot Noir, Calusari, Romania 2011	£5.75	£7.25	£14.00
Merlot, Largesse, Pays d'Oc, France 2010	£6.50	£8.00	£15.00
Cabernet Sauvignon 'Original' Raats, Stellenbosch, South Africa 2009	£7.00	£9.00	£17.00
Toscana Rosso, Ciacci Piccolomini d'Aragona, Tuscany, Italy 2008	£7.50	£9.50	£17.75
Cotes Du Rhone 'La Gerbaude' Domaine Denis Alary, Rhone, France 2010	£8.00	£10.00	£19.00
Rioja Crianza, Bodega Finca Nueva, Spain 2006	£8.50	£11.00	£21.00
Malbec, Felino, Mendoza, Argentina 2010	£9.50	£12.25	£23.25
Bordeaux Superieur, Ronan by Clinet, France 2009	£10.00	£13.00	£24.00

## ROSE

	<u>175ML</u>	<u>250ML</u>	<u>500ML</u>
<b>Merlot/Syrah Rosé Domaine des Terres Rousses, Vin de Pays d'Oc, France 2010</b>	£6.00	£7.50	£14.50
<b>Pinot Grigio Rose Bella Modella, Veneto, Italy 2010</b>	£6.50	£8.50	£16.00
<b>Cotes du Provence, Domaine Houchart, France 2011</b>	£7.50	£9.50	£18.00

## WINE FLIGHTS

We have put together 3 wine flights for August to show some really great wines. You can compare the differences in Old world against New world and the ever popular Sauvignon Blanc.

### **OLD WORLD**

#### **Catarrato, Palazzo del Mare, Vini dal 1890, Sicily, Italy 201**

The Cataratto grape calls Sicily home and this example displays the signature crisp, citrus laced fruit filled style. With passion fruit, sweet ripe lemons and a trace of almond on the finish.

#### **Toscana Rosso, Ciacci Piccolomini d'Aragona, Tuscany, 2008**

Savoury and warming red produced from the Sangiovese grape variety. Autumnal fruitiness, a hint of nuttiness and appetising tannins.

#### **Cotes Du Rhone 'La Gerbaude' Domaine Denis Alary, Rhone 2010**

High quality red, blending ripe berry fruitiness, spice and herb flavours. Savoury and warming, this is a cut above most wines from this appellation

### **NEW WORLD**

#### **Chenin Blanc, Porter Mill Station, Western Cape, 2011**

South Africa's leading white grape variety produces here an easy-drinking, soft and ripely fruity dry white with just a hint of honey.

#### **Cabernet Sauvignon 'Original' Raats, Stellenbosch, South Africa 2010**

Bruwer Raats makes some of the best Cabernet in South Africa,, he has produced a stunning, juicy, succulent red crammed full of redcurrants, brambles and cassis.

#### **Malbec, Felino, Mendoza, Argentina 2009**

This Felino Malbec is youthful, succulent and juicy with savoury, earthy tones and a delicious mineral, fruit packed finish.

### **SAUVIGNON BLANC**

#### **Nostros Reserva Sauvignon Blanc, Indomnia, 2011**

This wine is made from Casablanca fruit which was fermented in tank at a cool temperature to retain those beautiful aromatics. A zippy, fresh Sauvignon Blanc bursting with juicy citrus fruit.

#### **Sauvignon de Touraine, François Chidaine, Loire, France 2010**

This Loire white is a nice contrast to the New Zealand Sauvignons with a more restrained citrus fruitiness, hints of herbs and minerals and appetising crispness

#### **Sauvignon Blanc 'Stoney Range', Sherwood Estate, Marlborough, New Zealand 2011**

A herbaceous nose with plenty of ripe gooseberries, guava and nettles very typically Marlborough in style. The palate is crisp, racy and mouth-watering followed by a long, enticing finish.

1 flight £10 - 2 flights £19 – 3 flights £27  
(flights are 3 x 75ml measures)



**please email us your review of the wines to [erato@commandebar.co.uk](mailto:erato@commandebar.co.uk)  
and be entered into the prize draw to win a mixed case of wine!**