# The Dining Room

# Wine List

#### **Suppliers:**

Wine in Cornwall, Penryn, Cornwall Camel Valley, Nanstallon, Cornwall Wadebridge Wines, Wadebridge, Cornwall Edward Fishlock, Wadebridge, Cornwall

The Dining Room restaurant, Pavilion Buildings, Rock, Cornwall

# Wine by the glass

## Champagne (125ml)

Cnampagne (125ml)	
France Charles de Sainte Hélène Brut, <i>Chardonnay-Pinot Noir, NV. 12.5</i> %	£ 9.00
White Wine (175ml) France	
St. Félix, Sauvignon-Vermentino, 2012, Languedoc. 12.5%	£ 5.50
Montagny Premier Cru, Chardonnay, 2011, Les Coères, Burgundy. 13%	£11.00
South Africa Lyngrove, Chenin Blanc, 2012, Lutzville. 12%	£ 6.50
Red Wine (175ml) France	
St. Félix, Merlot-Cabernet-Carignan, 2011, Languedoc. 12.5%	£ 5.50
Givry Premier Cru, <i>Pinot Noir</i> , 2004, Domaine Ragot, Burgundy. 13%	£13.00
Argentina Dante Robino, <i>Malbec</i> , 2010, Mendoza. 13.5%	£ 7.95
Rosé Wine (175ml)	
France St. Félix, <i>Grenache-Cinsault</i> , 2011, Languedoc. 12.5%	£ 5.50
Spain Borsao Rosado, <i>Grenache</i> , 2011, Campo de Borja. 13.5%	£ 5.75

A 125ml measure of any of the above wines can be served at request

## Champagne

- 1. Charles de Sainte Hélène Brut, *Chardonnay-Pinot Noir*, NV. £47.00 12.5%. Soft nutty characteristics, dry with a honeyed richness followed by a long, delicate finish.
- 2. Gosset Grande Reserve, *Chardonnay- Pinot Noir-Pinot Meunier*, £83.00 NV. 12%. Intense and complex. Aromatic notes mixed with flowers and fruits. A long and powerful flavour.

#### Rosé

## **Sparkling**

4. Camel Valley 'Cornwall' Brut 2011, Seyval Blanc. 12.5%. £47.00 A quintessential English sparkler, with the nose of a Cornish hedgerow in spring, A fresh and light style with floral and mineral notes.

#### Rosé

5. Camel Valley Pinot Noir Rosé Brut, 2011, *Pinot Noir. 12.5%.* £53.00 This flagship Cornish bubbly is a taut, creamy pink Pinot Noir that continues to win friends and influence as a major player on the sparkling wine scene, fragrant with restrained cranberry fruit.

## Prosecco

6. Mionetto Prosecco Di Valdobbiadene DOC "Spago". 11% £33.50 Sublime style from one of the leading houses. An elegant aperitif.

## White Wine

#### Cornwall

- 7. Camel Valley Bacchus Dry, *Bacchus*, 2011, Nanstallon, Bodmin £33.50 13%. A fresh, dry wine with a deliciously fruity bouquet and grapey flavour.
- 8. Knightor *Madeleine Angevine*, 2011, Trethurgy, St. Austell. £39.50 11%. A very elegant wine with subtle gooseberry, nettle and elderflower aromas. The palate is fine and restrained with gentle acidity and good balance.

#### **France**

#### Languedoc

9. Domaine St. Félix, Sauvignon-Vermentino, 2012, Languedoc. £19.50 12.5%. Our house white wine. Pure, fragrant and aromatic flavours. Bouquet of gentle freshness and vitality.

#### The Loire Valley

- 10. Muscadet de Sèvre et Maine sur Lie, 2010, Domaine de la £25.50 Tourlaudière. 12%. Exquisitely balanced with subtle apple-like aromas, a hint of citrus and finishing with a Muscadet tingle. A great partner with seafood.
- 11. Pouilly-Fumé, *Sauvignon Blanc*, 2011, Domaine Michel Bailly. £38.00 13%. Slightly sweet with vibrant acidity and a crisp finish. Aromas of crushed blackcurrant leaf and a hint of the flintiness so typical of the appellation.

#### Burgundy

- 12. Montagny Premier Cru, *Chardonnay*, 2011, Les Coères. 13% £42.00 Vibrant aromas of citrus and ripe pear, which carry through to the palate with good balance of acidity and body, and a fresh, long mineral finish.
- 13. Chablis Premier Cru, *Chardonnay*, 2008, Montmains. 13% £52.00 Simonnet-Febvre's wines have long been respected and enjoyed. A dry, classic Chablis, more mineral than fruity. White flowers and citrus aromas. Lacy, dry and long finish with real vitality.

### Italy

14. Belfiore, Pinot Grigio, 2011, Vicenza. 12%

£21.50

Delicate and flavoursome Giovanni Cielo's Belfiore Pinot Grigio is an authentic Northern Italian Pinot Grigio. Fresh, alpine influenced springs and mild autumns allow gentle ripening to produce a subtle, refreshing dry white wine.

- 15. Gavi di Gavi, *Cortese*, 2011, Sarotto, Piedmont. 13% £36.00 The Cortese grape produces fine, racy dry wines in the Piedmont region of Northern Italy. Restrained, and minerally with haunting aromas of fresh bread, lime and toasted almond.
- 16. Falerio, *Trebbiano-Passerina-Pecorino*, 2012, Saladini Pilastri, £24.50 The Marche (Organic). 13%. This wine, which includes the rare grape varieties of Passerina and Pecorino, is scented with lemon oil and melon. A beautifully creamy wine with real character and flavour.

## Spain

17. Veiga da Princesa, *Albarino*, 2011, Rias Baixas, Galicia. 13% £34.50 A fresh bouquet of peach and apricot, lead to a rich and full palate with a hint of lemony acidity. Clean and well balanced with a dry, concentrated finish.

## **Portugal**

18. 'Raza' Quinta da Raza, *Arinto-Azal*, 2011, Vinho Verde. 11.5% £23.00 A classic Vinho Verde, with some gentle spritz. Very pale, lemon-green, with a nose of white flowers and citrus. On the palate clean, crisp, refreshing, with orchard fruit flavours. A lovely summer wine.

## South Africa

- 19. Lyngrove, Chenin Blanc, 2012, Lutzville. 12% £23.50 A classic South African Chenin Blanc a grape they've made virtually their own. Medium and flavoursome with aromas of white peach, green apple and lime and notes of tropical fruit.
- 20. Meerlust *Chardonnay*, 2008, Stellenbosch. 13% £56.00 A full bodied and generous wine, balanced by crisp acidity and oak. Complex, appealing nose with quince, citrus and floral notes developing into marzipan richness.
- 21. Mulderbosch, Sauvignon Blanc, 2011, Stellenbosch. 13.5% £33.00 A great pioneer for quality South African Sauvignon that gives New Zealand a run for its money. Plenty of ripe fruit underpinned with crisp nettle, herbaceous notes.

#### New Zealand

- 22. Makutu, Sauvignon Blanc, 2012, Marlborough. 13% £27.00 A complex nose with ripe peach and tropical notes. Fine acidity to balance the flavours results in persisting length.
- 23. Kim Crawford, Sauvignon Blanc, 2012, Marlborough. 12.5% £38.00 Benchmark Marlborough Sauvignon Blanc from this iconic producer. A mouth watering slab of crushed gooseberry and pineapple flavours.

#### Australia

- 24. Red Anchor, *Chardonnay*, 2011, SE Australia. 12.5% £21.00 With the move away from big oaky Chardonnays this light breezy white is succulent, buttery fruit with a lemony edge.
- 25. Logan Weemala, *Pinot Gris*, 2011, Orange. 12.5% £36.25 This Pinot Gris comes from vineyards at more than 800m above sea level. It's a charmer with spice blossom and peach skin nose, and a mid-weight palate of spiced pear and an orange-tinged finish.

#### **Tasmania**

26. Tamar Ridge, *Riesling*, 2009, Kayena. 12% £44.00 Very pale straw water like colour with aromas of orange blossom, lime and spice followed by a citrus end note. Lean, steely like structure with flavours of lime, citrus, spice and mineral. A crisp zesty, acid finish.

#### California

27. Toasted Head, *Chardonnay*, 2010, Yolo. 14.5% £43.00 Big, beautiful, classic Californian Chardonnay: The fruit is ripe and the oak is elegantly expensive. A treat.

#### Chile

28. Casa Rivas, Sauvignon, 2012, Maipo Valley. 13% £22.00 An aromatic, appetising nose of crushed blackcurrant leaves. Flavours are intense, but for all its zingy fruit, the wine remains perfectly balanced, with good length.

## Argentina

29. Santa Rosa, *Viognier*, 2011, Mendoza. 13.5% £22.95 A bold and vivacious white, showing classic ripe peach notes alongside a very juicy, crisp minerality.

## Rosé Wine

#### Cornwall

30. Camel Valley Rosé, *Pinot Noir-Dornfelder*, 2012, Nanstallon, £29.95 Bodmin. 12%. An elegant dry, yet fruity rosé which has a pleasing ripeness and plenty of lively red fruit flavours.

#### **France**

- 31. Domaine St Félix, *Grenache-Cinsault*, 2011, Languedoc. 12.5% £19.50 Our house rosé wine. Almost Provencal in style, delicate, salmon pink and heather dry.
- 32. Château Miraval "Pink Floyd" Rosé, 2011, Cinsault-Grenache £32.95 (Organic), Provence. 14%. As Pale and light as can be. Elegant and beautiful. (And Pink Floyd recorded The Wall in the studio at the Château!)

## Spain

33. Borsao Rosado, *Grenache*, 2011, Campo de Borja. 13.5% £20.25 Pretty-pink in the glass with delightful, succulent hints of red and morello cherry.

## **Red Wine**

#### France

#### Languedoc

34. Domaine St. Félix, *Merlot-Cabernet-Carignan*, 2011, £19.50 Languedoc. 12.5%. Our house red wine. Soft and smooth with juicy blackberry fruit and silky tannins on the finish.

#### **Bordeaux**

- 35. Côtes de Castillion, Cabernet Sauvignon-Merlot, 2007, £29.95 Château Lacoste, Libournais. 13%. Remarkably fresh and aromatic. Cabernet Sauvignon style flavours dominate, with softness and depth added by the Merlot grape.
- 36. Château Haut Chaigneau, Merlot-Cabernet Sauvignon- £48.50 Cabernet Franc. 2009, Lalande de Pomerol. Serious and daring, elegantly structured with heady notes of violet, tobacco and blueberry. Long, fine succulent tannins from this sensational vintage.

#### **Burgundy**

- 37. Nuits St. Georges, *Pinot Noir*, 2007, Vieilles Vignes, Patrice £88.00 Rion, Côte de Nuits. 13%. Patrice Rion's winery is situated in the heart of Nuits St. Georges itself and his understanding of this famous appellation is exemplary. An elegant, well-balanced wine with red fruit and herbal notes and soft, rounded tannins with length. Recommended decanting time one hour.
- 38. Mercurey Premier Cru, 'Les Crets' *Pinot Noir*, 2003, £62.00 Domaine Brintet, Côte Chalonnaise. *13%*. Smoky Pinot Noir nose. Rich with firm but well-balanced tannins, the flavours are fine and complex, from raspberry to plum, prune, and a hint of spice.
- 39. Givry Premier Cru, *Pinot Noir*, 2004, Domaine Ragot, £53.00 Côte Chalonnaise. Typical Pinot Noir flavours of red fruits, with a hint of prune. A beautifully soft wine.

#### Rhone

- 40. Gigondas, *Grenache-Syrah*, 2007, Domaine Les Teyssonnieres. £43.00 *15.5%*. A rich and full-bodied wine. Aromas of ripe red fruits, finishing on notes of liquorice and spice.
- 41. Côtes du Rhône, *Grenache*, 2010, Domaine de la Graveirette. £30.50 14.5%. This year Julian Mus's Côtes du Rhône is 100% Grenache and sings better for it. Although still so young, the wine has scent of citrus and cherry. The palate is spicy and long with the sweetness one expects from this epic vintage.

## Italy

- 42. Faunus, *Nero D'Avola*, 2010, Sicily. 13% Rounded, packed with black fruit flavours and with a smoky vanilla finish
  - Rounded, packed with black fruit flavours and with a smoky vanilla finish, this is an Italian wine to savour and enjoy.

£26.50

43. Allegrini Ripasso della Valpolicella, Cortegiara £36.95 *Corvina-Rondinella-Molinara*, 2010, Veneto. 13.5%

Fresh red wine is literally "re-passed" over the skins of the loft dried Amarone grapes, this infuses some of the unctuous raisin flavours of Amarone – a delightful Italian delicacy.

## Spain

- 44. Centelleo, *Tempranillo*, 2011, La Mancha. 13% £20.25 Ruby red with good texture. Plenty of redcurrant, a little blueberry.
- 45. Rioja Reserva, *Tempranillo Blend*, 2005, Viña Herminia £43.00 Rioja. 13.5%. A nose of cherry and spice, dark garnet in color. A medium bodied red, with black cherry, blackberry, and smoke with a spicy finish.

## **Portugal**

46. Terra D'Alter, *Touriga Nacional-Aragonês-Trincadeira* £25.00 -*Alicante Bouschet*. 2010, Alentejo. 13.5%. Intense violet colour, ripe wild fruit and plum aroma. Ripe smooth tannins in the mouth, with spices and toasted wood in the finish.

## South Africa

- 47. Cape 312, *Pinotage*, 2012, Western Cape. 13.5% £21.50 Pinotage has really arrived, balanced and flavoursome this juicy, fruity example has a very attractive, straight forward more-ish-ness.
- 48. Meerlust *Merlot*, 2007, Stellenbosch. 14% £54.00 Meerlust continues to hold almost legendary status amongst Cape wineries. The style of this benchmark Merlot is tight and quite traditional however there is a lithe elegance that is coming to the fore as the wine approaches maturity.
- 49. Meerlust Red, Cabernet Sauvignon-Merlot, 2010, Stellenbosch. £35.00 14%. The 2010 vintage of this Cape red is a traditional claret blend of Cabernet Sauvignon and Merlot. This is a dry, restrained wine with tight tannins and crunchy black fruit, very reminiscent of Bordeaux.

#### New Zealand

50. Isabel, *Pinot Noir*, 2010, Wairau Valley, Marlborough. 13.5% £58.00 Mike Tiller's Isabel Estate is one of Marlborough's most prestigious properties. The Pinot Noir is very Burgundian is style – it has less of the sweet primary fruit associated with a lot of Kiwi Pinot but more grip, texture and balancing acidity.

#### Australia

- 51. Waterstone Bridge Reserve, *Shiraz*, 2012, Victoria. 13.5% £25.05 Deep garnet in colour with blueberry, cherry and toasty oak aromas. On the palate, rich blackberry and spice.
- 52. Wakefield Estate, 2010, *Shiraz*, Clare Valley. 14% £40.00 Long established as one of the great family owned winery estates, Wakefield are known for producing fine wines. This Shiraz is full bodied and spicy with depth, class and restrained fruit.

#### California

53. Cline California, 2010, Zinfandel, Oakley. 14% £40.00

From the stable of inveterate Sonoma wine maker Fred Cline, the original Rhone Ranger of California. Cherry fresh and very easy with oodles of gloopy fruit and soft, ripe tannins.

#### Chile

- 54. Carta Vieja, *Merlot*, 2012, Loncomilla Valley. 13% £22.95 Fruity aromas and cinnamon notes. Dry with a lingering finish.
- 55. Santa Alicia, *Carménère*, 2010, Maipo Valley. 14% £23.50 Dark cherry red in colour, this full bodied Carménère shows blackcurrant, pepper and dark chocolate aromas. Rich and fruity on the palate it has a velvety finish.

## Argentina

56. Dante Robino, 2010, *Malbec*, Mendoza. 13.5% £30.00 Sweeping and broad with flat, smoky black fruit. On the palate rich and satisfyingly full-bodied

## **Half Bottles**

## Champagne

57. Gosset Excellence Brut NV, Chardonnay-Pinot Noir-Pinot £39.50 Meunier, Champagne. Fresh pear, honeysuckle and vine flower aromas, slightly influenced by Pinot Noir. A balanced wine and a good flavour.

#### White

#### **France**

58. Chablis, *Chardonnay*, 2010, Denis Race, Burgundy
A citrus fruit edge and intensity of flavour with diamond-tipped acidity.

#### New Zealand

59. Kim Crawford, Sauvignon Blanc, 2011, Marlborough. £21.00
Benchmark Marlborough Sauvignon Blanc from this iconic producer. A mouth watering slab of crushed gooseberry and pineapple flavours.

#### Red

#### **France**

60. Fleurie, *Gamay*, 2009, Manoir du Carra, Beaujolais £21.25 From the best Beaujolais vintage for decades, the Gamay is well structured with highly aromatic cherry fruit and notes of violet alongside an underlying minerality from the pink granite soil, unique to this area.

#### Italy

61. Valpolicella Allegrini, 2010, *Corvina*, Lake Garda, £21.00 Northern Italy. Bright and breezy with concentrated kirsch flavours, an ideal light, berry-burst red. From the Lake Garda region of northern Italy and made from the Corvina grape.

## **Dessert Wines**

#### France

62. Chateau d'Exindre, 2009/2010, Bottle (750ml) £38.00

Muscat de Mireval Languedoc-Roussillon. Glass (70ml) £ 4.50

This lightly honey sweet wine is made from Muscat de Petit Grains, the finest of the muscat grapes, and has a lovely balance of fruit and acidity, with a hint of Seville orange in the background.

#### Australia

63. Vat 5 Botrytis, Sémillon, 2008, Half Bottle (375ml) £26.75

De Bortoli Riverina. 10.5% Glass (70ml) £ 5.60

The baby brother of The Noble One. A beautifully honeyed dessert wine with a refreshing vein of citrus.

64. Noble One, Botrytis Sémillon, 2007, Half Bottle (375ml) £53.00 De Bortoli, Riverina. 10%.

Australia's benchmark dessert wine. First created by Darren De Bortoli at the family winery in Bilbul in 1982, Noble One has gone on to be one of the most awarded wines in history. Bright yellow-gold, aromas of nectarine and peach with citrus hints and sweet vanillin oak. A richly opulent palate of dried stone fruits, citrus and honey complexed by oak.

#### California

65. Elysium, Black Muscat, 2010, Madera Half Bottle (375ml)£34.00 Deep ruby red in colour this black Glass (70ml) £6.95 muscat is exquisitely syrupy with brambly aroma and wild sweetness.