

## *Champagnes and Sparkling Wine*

**1. Bouvet Saphir Vintage Brut, Méthode traditionnelle** £25.00

Pale gold with amber tints, crystal clear fine bubbles. Full bodied with long lasting aromas of white flowers, peach, acacia, honey and hazelnut. Well balanced with a fresh style.

**2. Bouvet Brut Rose Excellence, Méthode traditionnelle** £25.50

Salmon pink and partridge eye colour with a ripe-berry bouquet with redcurrant and long lasting aromas of raspberry, strawberry and fine herbal piquancy. Plenty of fruit and lingering finish.

**6. Ponte Treviso Prosecco, Extra Dry** £25.00

Light yellow in colour with greenish reflections. Delicately fruity with reminiscence of apple, pear, citrus fruits and floral hints on the nose. It has a lively and light taste.

**7. Ponte Aurora Rose Prosecco, Spumante Extra Dry** £25.50

Rose with violet reflections in colour with a fresh bouquet and a scent of small red fruits. It has a well-balanced taste and excellent as an aperitif and with light food.

**3. Mercier Brut (House Champagne)** £40.00

Mercier, based in the Epernay region of France and is the number one selling brand of Champagne in the domestic French market. A pale yellow colour, with a delightfully fresh finish.

**5. Mercier, Brut Rose (House Champagne)** £45.00

An assemblage of pinot Noir and Meunier, Mercier Brut Rose is initially distinguished by its beautiful pink colour and coppery glimmers. The bouquet is redolent of wild berries from the forest.

**4. Taittinger, Brut Reserve** £55.00

From Champagne's oldest cellars, this Champagne has peach and acacia notes on the nose, a citrus-fresh yet delicately honeyed palate, and a beautiful, elegant finish.

**8. Taittinger, Brut Prestige Rose** £70.00

An intense cherry-pink in color with extremely fine, Its classic, aromatic Pinot fragrance of red raspberries and strawberries is offset by elegant, subtle floral and earth nuances into a crisp, refreshing finish.

**9. Cristal Louis Roederer, 2005** £190.00

With a core of lush ripe fruit and toasted hazelnuts on the finish, 2005 Cristal is one of the most flamboyant Cristal Champagnes.

## *Champagne & Sparkling by the glass*

|                                     |               |
|-------------------------------------|---------------|
| <b>Mercier Champagne</b>            | <b>£ 9.00</b> |
| <b>Kir Royal</b>                    | <b>£10.00</b> |
| <b>Bucks Fizz</b>                   | <b>£ 7.50</b> |
| <b>Cono Sur Brut Rose Sparkling</b> | <b>£ 6.50</b> |
| <b>Ponte Prosecco 200ml bottle</b>  | <b>£ 7.50</b> |



## *House Wines*

### *White*

**10. Sauvignon Blanc Pays d'Oc, La Place, SW France** **£18.50**

Vibrant and zesty with the classic sauvignon nose of gooseberries and a hint of tropical fruit on the light bodied, crisp unoaked palate

**11. Chardonnay, Franschoek Cellar, S. Africa** **£18.50**

Pure and bright pineapple, lemon and lime on the nose and palate with a perky balancing acidity to the frisky finish, unoaked.

### *Rose*

**44. Hauts du Canalet, Pays d'Oc France** **£18.50**

Rich red fruit aromas of raspberries and red cherries. Ripe cherries on the palate with great concentration. An excellent finish and perfect rose for all occasions!

### *Red*

**26. Merlot Pays d'Oc, La Place, SW France** **£18.50**

Soft and elegant with ripe damson fruit character, subtle tannin and a long elegant finish

**27. Cabernet Sauvignon, Franschoek Cellar, S. Africa** **£18.50**

Deep red crimson in colour with intense blackcurrants and violets on the nose providing a suitable introduction to concentrated currants and mulberry fruit flavours. The flavours of the cabernet Sauvignon are elaborated by attractive savoury oak spice to a smooth and lingering fruit finish.

## *Wine by the glass*

|                                   |       |        |       |        |
|-----------------------------------|-------|--------|-------|--------|
| House Wine                        | 175ml | £ 4.95 | 250ml | £ 6.50 |
| Pinot Grigio White                | 175ml | £ 5.50 | 250ml | £ 7.00 |
| Pinot Grigio Blush                | 175ml | £ 5.50 | 250ml | £ 7.00 |
| Macon Lugny, Louis Latour         | 175ml | £ 6.50 | 250ml | £ 8.00 |
| Crianza Rioja, Marques de Caceras | 175ml | £ 6.50 | 250ml | £ 8.00 |
| Malbec, Terrazas de los Andes     | 175ml | £ 7.50 | 250ml | £ 9.00 |

Kir     175ml     £ 5.20

## *White Wines*

### *France - Loire*

**12. Muscadet Chateau de la Cassemichere** **£21.00**

This Château produces top quality Muscadet which has excellent freshness, good levels of fruit, fresh acidity with a clean finish. The classic food match is seafood .

**14. Vouvray, Chateau de Valmer** **£22.50**

White fruits and mineral structure on the nose followed by peach, Nice acidity and great balance and freshness on the palate.

**15. Sancerre Domaine Chatelain** **£28.00**

Attractive, citrus nose with exotic fruit and gooseberries. Lovely zesty style, smooth on the palate with a touch of lemon sherbet and peaches. Up-lifting acidity gives the wine charming freshness and elegance

### *France - Burgundy*

**17. Chablis, Simonnet-Febvre** **£32.00**

This is a very pleasant wine which exhales uncommon but delicious notes of peach on the nose. On the palate, we find the usual freshness and mineral character known to the appellation with roundness and a lingering finish

**18. Chablis 1<sup>er</sup> Cru, Les Vaudevey, Domaine Laroche** **£36.50**

Clear, bright limpid yellow color with lots of mineral aromas over a layer of lemon peel. This is a nervy, racy, and lively wine

**19. Macon Lugny, Louis Latour** **£26.00**

Pale gold in colour, with a beguiling aroma of fresh apples, lemon curd and toasted citrus fruits atop a palate of fresh and crisp green-apple acidity, buttery and peachy fruit and a long, warming finish.



## *South Africa*

### **20. Boshendal Estate, Sommelier Selection Chenin Blanc    £26.00**

A beautiful fruit corse of elegant peach-infused characteristics with a hint of honey-glazed nuts. A well-balanced full-bodied wine with a long, lingering finish.

## *Italy*

### **21. Pinot Grigio, Ponte    £21.75**

From the Veneto region of Italy and is a light straw yellow colour with greenish reflections, light and fruity, dry with a good structure. Ideal with risotto, pasta and light cheeses.

## *New Zealand*

### **22. Makutu, Marlborough, Sauvignon Blanc    £27.50**

Classic Marlborough Sauvignon. Gooseberry and grassy aromas Followed by a rich palate of gooseberries and tropical fruits

## *Chile*

### **24. Sauvignon Blanc, Classic Series, Montes    £22.50**

A crispy and fruity wine. Light yellow-green colour; bright and clear. The aroma shows pure and intense character.

### **25. Chardonnay, Marques de Casa, Concha y Toro    £28.50**

Light yellow in colour combining richness with elegance and vibrancy. This ripe and delicious wine offers flavourful aromas of white pear, toasted hazelnut and mineral notes. Deeply concentrated.

## *Australia*

### **23. Sauvignon/Semillon, Margaret River, Cape Mentelle    £30.00**

Vibrant and aromatic blend creates a distinctive wine that accentuates the unique character of both varieties. An intense fruit flavor is a distinctive characteristic of the Cape Mentelle style.



## *Rosé Wines*

### *France*

#### **43. Côtes de Provence Rosé, Sables d'Azur** **£21.00**

Sables d'Azur blends of the best selection of Rosé wines from interior Valley of Provence and Sainte Victoire Terroir and is a pale peach coloured rose. An elegant nose with delicate hints of small red fruits (red currant) and sweet citrus fruits (clementine, sweet grapefruit). Crispy and fresh mouth with a good balance between alcohol and acidity.

### *South Africa*

#### **45. Rose, The Rose Garden, Boshendal Estate** **£20.50**

Soft and juicy, bouncing with succulent ripe strawberries, raspberries and mulberries. Tinged with a hint of spice. Finishes with great balance, freshness and fruity intensity.

### *Italy*

#### **46. Pinot Grigio, Blush, Lamberti** **£21.95**

A dry, fresh and fruity rose with delicate aromas of red berries. Soft and creamy textured - with good intensity of ripe berry and red cherry fruit, and a vibrant finish. Serve as an aperitif or to accompany salads, cold meats such as salami or smoked chicken or seafood dishes.

## *Dessert Wines*

#### **47. Elysium, Black Muscat, Quady** **½ bottle** **£26.00**

An aroma of roses accompanies dark fruit – cherry, strawberry – balanced with fruity acidity to a clean finish

**125ml glass** **£ 8.75**

#### **48. Muscat de Rivesaltes, Domaine Cazes** **½ bottle** **£25.00**

Pale gold in colour with lovely fresh vibrant aromas of citrus and exotic tropical fruit. Full and sweet on the palate with notes of mint and spice.

**125ml glass** **£ 8.50**

## *Red Wines*

### *Italy*

**28. Chianti, Collezione, Sensi** **£22.50**

Good colour. Sour cherry, earth and blueberries on the nose. Palate of strawberries, cherries, earth almond. In the nose this is a bit spicy and the taste is a bit tart but full of red cherries, light chianti body with a lingering taste.

**29. Barolo, Patres, San Silvestro** **£48.00**

Perfumed floral nose of rose petals and dark cherry fruit with dark chocolate undertones. Excellent length; an iron fist in a velvet glove.

### *Spain*

**30. Marques De Caceres, Rioja Crianza** **£25.00**

Dark ruby red color. Fresh notes of red berries on the nose enriched by a depth of vanilla and sweet spice. Clean and lively on tasting with ripe tannins that blend with balanced structure. Fleshy in the mouth with delicious flavors. A perfect accompaniment to fried food, rice dishes, pasta, fish in tomato sauce, ham, chorizo, pate and beef.

**31. Bodegas Muga, Reserva Rioja** **£36.00**

Nose of blackberries & blackcurrants with hint of white truffles and wet slate, full body and supple tannins, polished and refined.

### *Portugal*

**32. Esteva Casa Ferreirinha,** **£25.00**

Ruby-coloured wine with an intense and harmonious bouquet, rich in ripe red berries, floral notes and oaky aromas (cedar and cigar box). A soft attack on the palate reveals a fine structure with well-integrated tannins, red berries and a hint of pepper. The wine's acidity is well integrated and an elegant finish.

### *South Africa*

**33. Cabernet Sauvignon/Merlot, Stellenbosch, Vergelen** **£32.00**

Aromas of ripe berries and plums beautifully enhanced by silky chocolate and coffee with finely grained tannins, berry flavours and a complex finish.

### *California*

**34. Zinfandel Red, McManis Family Vineyards** **£29.50**

Juicy bright red fruits with soft supple tannins, aromas of ripe red currants and fresh strawberries, medium-dark purple in colour.

### *Chile*

**42. Syrah, Marques de Casa, Concha y Toro** **£28.50**

From the Maipo Valley is powerful yet soft on the palate and has good density, ripe fruit, and blackberry and cherry flavors. This is a Syrah that truly reflects the variety's typicity in Chile.



### *France – Bordeaux*

**35. Château Trapaud, Grand Cru, St Emillion** £36.00

A complex wine full of fruit and freshness with young yet noteworthy tannins, Certified Organic.

**36. Château Haut-Beau séjour, Saint Estèphe** £36.00

This is a modern, polished wine, solidly packed with dark tannins and dense fruits.

### *Argentina*

**37. Malbec Mendoza, Bodega Terrazas de los Andes** £30.00

Intense purplish colour with red shades. Very expressive, revealing a floral and red fruit profile of violet, raspberry and cherry, with marked aromas of toasted coffee and chocolate.

### *France - Burgundy*

**38. Bourgogne Pinot Noir Couvent Des Jacobins** £28.50

On the palate, the wine is pleasant, fruity and refreshing, with light tannins and great elegance.

**39. Nuits Saint Georges, Domaine des Clos** £40.00

The fresh and densely fruited dark berry nose is quite ripe with an Intensely earthy and sauvage character.

**49. Fleurie, Georges Duboeuf** £28.00

Classic Fleurie with fresh cherry fruits and a fragrant floral perfume. Concentrated fruit and light tannic presence are testament to the cru status of this wine. An attractive wine with a silky texture.

### *France - Côtes du Rhône*

**40. Côtes du Rhône, Les Coteaux, Boutinot** £26.00

Brambly fruit underpinned by subtle oaky nuances, lovely sweet spice, warm star anise with a touch of cinnamon

**41. Châteauneuf du Pape Cuvée de la Reine Jeane** £36.00

Delicate and highly perfumed with fresh red fruit and floral notes. Great finesse – elegant with delicate tannins, silky finish.

### *Water Selection*

**Hildon Still / Sparkling 330ml** £ 1.95

**Hildon Still / Sparkling 750ml** £ 3.70

**San Pellegrino – Carbonated 750ml** £ 3.95

**Acqua Panna Still 750ml** £ 3.95



*La Place*  
*Hotel & Country Cottages*