

# The Wines at Babylon

Here at Babylon restaurant we take extra time and care in choosing our wines to ensure our selection compliments the essence of the season's cuisine. Our extensive wine list is sourced from producers and growers who provide us with exceptional quality, outstanding value, and truly appreciable flavours. So whether it's a wine to enjoy with your meal or a wine to simply enjoy by itself, our wines are guaranteed to tickle your taste buds.

All our staff is highly trained and familiar with our wines and would be more than happy to talk you through our selection.

## Wine and Champagne by the glass

### Champagne and Sparkling

Prosecco di Valdobbiadene, Crede Bisol	£9.00
Beaumont 'Cuvée Brut'	£10.50
Beaumont 'Cuvée Rosé'	£12.50
Veuve Cliquot 'Yellow Label'	£14.50
Balfour Brut Rosé	£13.50
Bollinger	£15.50

### White

Alisos Do Seival, Pinot Grigio / Riesling 2010, Brazil	£7.50
Dry Creek Vineyard, Chenin Blanc 2010, California	£8.00
La Croix Belle, Chardonnay 2011, France	£8.00
Wither Hills, Sauvignon Blanc 2011, New Zealand	£9.50

### Rosé

Conto Vecchio pinot Grigio Blush 2010, Italy	£8.00
Chapel Down, English Rosé 2009, England	£10.00
Whispering Angel 2010, France	£10.00

### Red

Stone Barn, Merlot 2009, California	£7.50
Bouchard Aine and Fils "Vin de Pays" 2009, Pinot Noir	£8.00
La Croix Belle, Syrah 2010, France	£8.50
Argento Seleccion, Malbec 2010, Argentina	£9.00

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# Limited Edition

## Red Wine

Cabernet Blend  
£299.00

**Sassicaia** 2003, Tenuta San Guido

*Tuscany, Italy*

A wine of great breadth, complexity and longevity. Intense blackberry and cassis aromas, offset by notes of smoke and spice, are confirmed on a palate of lush concentration underscored by firm, ripe tannins carrying into a long, elegant finish.

*Robert Parker- 93/100 Points*

Pinot Noir  
£235.00

**Chambertain Clos De Beze-  
Grand Cru** 2000

Domaine Pierre Damoy

*Burgundy, France*

Deep, rich and very profound Grand Cru Burgundy. Intense flavors of black pepper, black fruit notes and earthy character. Impressively mouth filling with long length.

Cabernet Blend  
£180.00

**Chateau Palmer Alter Ego** 2000,

*Margaux, France*

Second wine of Chateau palmer.

Fantastic aroma of chocolate, berry and coffee. Very classy and subtle. Full-bodied with a reserved, rich and caressing texture. Loads of ripe and wonderful fruit.

*Wine spectator- 92/100 Points*

Merlot Blend  
£150.00

**Chateau Le Gay** 2001,

*Pomerol, France*

The wine displays the traditional notes of black raspberries, damp earth, minerals, plums and a hint of mushrooms.

Nebbiolo  
£130.00

**Barolo Villero Brovia** 2004, Fratelli Brovia

*Piemonte, Italy*

Good full red. Complex nose suggests red berries, coffee, minerals, iron and game. Supple and lush, with a sappy quality giving lovely lift to the red fruit, menthol and liquorice flavours.

*Robert Parker- 94/100 Points*

Tempranillo Blend  
£120.00

**Vega Sicilia Alion** 2002, Bodegas Alion

*Castilla Y Leon, Spain*

Rich and complex wine, balanced beautifully between an exotic nose of espresso, herbs, dark fruits and ripe tannin.

Pinot Noir  
£115.00

**Nuits-Saint-Georges 1er Cru**

'Les Roncieres' 2007,

Domaine Robert Chevillon

*Burgundy, France*

Ripe red cherry, tobacco, cedar and wood smoke in the nose. Clean, sweet, bright fruit makes for an intense and refreshing palate and long finish.

*Robert Parker- 89/100 Points*

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## White Wine

Sauvignon Blanc  
£170.00

**Pouilly Fume** 2006,  
'Buisson Renard', Didier Dagueneau  
*Loire Valley, France*

Divine concentration of ripe peach, nectarine and grapefruit with depth. *Full and vibrant in the mouth with excellent acidity and structure.*

*Robert Parker- 93/100 Points*

Chardonnay  
£136.00

**Meursault 1er Cru** 2004,  
Domaine Darviot Perrin,  
*Burgundy, France*

Richer, denser style. Fresh, vibrant citrusy fruit line the palate and very long finish.

Chardonnay  
£125.00

**Chassagne Montrachet 1er cru**  
'En Virondot' 2006,  
Marc Morey & Fils,  
*Burgundy, France*

Leaned and complex aromas of nut oil, smoke and minerals. Fat, sweet and deep but with a good ripe acidity giving shape to the wine. Well-defined with a persistence finish.

Roussanne Blend  
£120.00

**Chateauneuf Du Pape**  
'Vieille vignes' 2008,  
Chateau de Beaucastel,  
*Rhone Valley, France*

Creamy and lush, with lovely mango, peach, pineapple and macadamia nut notes that stay bright and defined throughout. Ripe and very stylish, with an alluring whiff of toasted almond one the finish. There is impressive mouthfeel for the vintage.

*Wine Spectator- 94/100 Points*

# Champagne and Sparkling Wine

"I drink it when I'm happy and when I'm sad. Sometimes I drink it when I'm alone. When I have company I consider it obligatory. I trifle with it if I'm not hungry and drink it when I am. Otherwise I never touch it - unless I'm thirsty."

Madame Bollinger

- £91.00      **Ruinart Blanc de Blancs**  
*Reims, Champagne*  
Suave, delicate, beautifully balanced, this Blanc de Blancs will rise to all occasions. A deliberately seductive Champagne. Very supple, round and harmonious notes of nectarines, apricot and cherry-plum.
- £88.00      **Bollinger 'Speciale Cuvée'**  
*Ay, Champagne*  
It is rich, firm, imposing, masterful, heady, mouth-filling, intense, aromatic and serious.
- £79.00      **Veuve Clicquot 'Yellow Label'**  
*Reims, Champagne*  
Golden colour, with rich biscuity yeast aromas. Well-structured on the palate with balanced acidity and toasty, citrus flavours. Elegant with a long lingering finish.
- £73.00      **Pol Roger Brut 'White Foil'**  
*Epernay, Champagne*  
Sir Winston Churchill's favourite champagne! Really attractive nose with floral, green apple and brioche.
- £67.00      **Laurent Perrier Brut**  
*Tours-Sur-Marne, Champagne*  
Delicate nose with hints of citrus and white fruit. Fresh and easy on the palate with plenty of flavours, good balance and length.
- £60.00      **Cartizze Di Valdobbiane**  
Crede Bisol,  
*Veneto, Italy*  
Elegant bouquet of perky peaches, pears and wildflowers leads into a flavour that evolves in a finely-balanced of freshness, tanginess and sweetness.
- £52.00      **Beaumont 'Cuvée Brut'**  
*Epernay, Champagne*  
Elegant fruity bouquet, dry, clean and fresh.
- £43.00      **Prosecco Di Valdobbiane**  
Crede Bisol,  
*Veneto, Italy*  
Soft pear and apple on the palate with just the merest hint of sweetness on the finish.

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# Rosé Champagne and Sparkling Wine

- £400.00      **Krug Rosé**  
*Reims, Champagne*  
Richly textured but also delicate - soft, subtle red fruit, crisp energising citrus, deep toasted notes and freshly baked bread. Smooth, elegant and refined.
- £94.00      **Laurent Perrier Rosé**  
*Tours-Sur-Marne, Champagne*  
Intensely fresh and fruity flavours; It has great length, is rounded and supple on the finish.
- £91.00      **Ruinart Rosé**  
*Reims, Champagne*  
A wonderful bouquet of fresh red berries accompanied with a supple, round, silky finish.
- £89.00      **Veuve Clicquot Rosé**  
*Reims, Champagne*  
Elegant and generous nose with initial aromas of fresh red fruit leading to dried fruits and biscuit notes. Perfectly balanced.
- £75.00      **Balfour Brut Rosé 2006**  
*Kent, England*  
Characteristically pale and elegant with fine mousse and good persistence. The palate boasts soft, delicate red fruit flavours leading to a crisp, dry and focused finish.
- £60.00      **Beaumont 'Cuvée Rosé'**  
*Epernay, Champagne*  
Subtle yeastiness and wild strawberry on the nose. The palate is powerful and well structured. The acidity is refreshing, balancing the berry fruit.

# Vintage Champagne

- £231.00      **Dom Perignon, Vintage 2002**  
*Epernay, Champagne*  
Light, with fine citrus and mineral characteristics, plus delicate apple and biscuit flavours. The finish is long and smooth.
- £96.00      **Veuve Clicquot, Vintage 2004**  
*Reims, Champagne*  
Pure and complex nose of brioche, liquorice and yellow-flesh fruits. Silky and generous on the palate with a deliciously long and powerful finish.
- £90.00      **Lanson Extra Age Brut**  
*Reims, Champagne*  
Extra Age combines the characters of several great vintages: 1999, 2002 and 2003. An aromatic palette of great intensity and complexity. Extra Age has a solid structure and balance.
- £62.00      **Baumet 'Cuvée Brut', Vintage 2004**  
*Epernay, Champagne*  
This is a pale lemon colour with a fine head. The nose is fresh with a green apple fruit and toasty notes that follow on the palate.

# Rosé Wine

Pinot Noir  
£45.00

**Sancerre**, Andre Neveu 2010  
*Loire Valley, France*

Wonderfully light and fruity with delicious aromas of fresh strawberries. Crisp and dry on the finish with classic Loire Valley minerality.

Grenache Blend  
£44.00

**Whispering Angel** 2010, Château d'Esclans  
*Côte de Provence, France*

Delicate and fresh. It has a very pleasant and elegant fruitiness to the taste. If not simply drinking it on its own, it is perfect to match with modern cuisine.

Cabernet Blend  
£42.00

**Les Tourelles de Longueville** 2007  
*Pauillac, France*

The second wine of Pichon-Baron. A subtle, distinguished nose of red soft fruit and fresh roses. Plenty of body with an elegant, lasting fruitiness.

Pinot Noir Blend  
£38.00

**Chapel Down**, English Rose 2009  
*Kent, England*

Juicy and fruity notes of strawberry and red fruits. A very refreshing wine with a cleansing finish.

Pinot Grigio  
£28.00

**Conto Vecchio Pinot Grigio Blush** 2010  
*Veneto, Italy*

Light, fruity and refreshing with lots of red fruits.

Garnacha  
£22.00

**El Muro** 2010  
*Carinena, Spain*

Strawberry and raspberry flavours.

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# White Wine

## Crisp and Mineral

Riesling  
£57.00

**Kreuznacher Krotenpfluh Kabinett** 2010,  
Donnhoff,  
*Nahe, Germany*

An elegant and complex wine with distinct mineral undertones and great finesse.

Chardonnay  
£52.00

**Morgan 'Metallico'** 2009  
*Monterey, California*

Ripe fruit flavours of white peach, guava, pineapple and lemon. Perfectly balanced, crisp and refreshing.

Sauvignon Blanc  
£48.00

**Pouilly Fumé 'Les Affaubertis'** 2010  
*Loire Valley, France*

Aromatic with flinty lemon and apple fruit on the nose. Vibrant on the palate.

Sauvignon Blanc  
£46.00

**Sancerre 'Les Monts Damnes'** 2010,  
Andre Neveu  
*Loire Valley, France*

Top cuvee; the wine has a good concentration of fruit balanced with a lovely acidity.

Chardonnay  
£46.00

**Chablis 'Terroir de Chablis'** 2010,  
Patrick Piuze  
*Burgundy, France*

Vibrant, mineral-driven aromas of chalk, white peach and mint. Stony and refreshing, with very good cut to the flavours of powdered stone and mint. Finishes lively and dry, with classic Chablis minerality.

Gruner-Veltliner  
£40.00

**Gruner Veltliner Strasse** 2010,  
Weingut Eichinger,  
*Kamptal, Austria*

Refreshing aroma exudes depth and richness in finesse. Spicy, harmonious and structured.

Riesling  
£39.00

**Petaluma, 'Hanlin Hill'** 2008  
*Clare Valley, Australia*

Concentration of green apple and lime with pronounced but meticulously balanced minerality.

Pinot Bianco  
£38.00

**Pinot Bianco** 2010, Alois Lageder  
*Alto Adige, Italy*

*Crisp, minerally wine with very fine aromas of apples, peaches and lemon. Very fresh and elegant in style.*

Pinot Blanc  
£36.00

**Ribeauville** 'Prestige' 2010

*Alsace*

Soft and clean, with delicate fruit and bright acidity.

Picpoul de Pinet  
£29.00

**La Cote Flamenc** 2010

*South of France*

Fine and fruity, reminiscence of citrus, tropical fruits and spring flowers. Well balanced, fresh, clean finish.

## Aromatic and Fruity

Albarino £42.00	<b>Bodega Castro Martin 2010</b> <i>Galicia, Spain</i> A delicious, aromatic Albarino with an abundance of peaches and lime zest on the nose. The palate is fresh and vibrant.
Sauvignon Blanc £41.00	<b>Huia 2011</b> <i>Marlborough, New Zealand</i> Fruity with zesty, lip-tingling gooseberry, greengage and lime notes underlined with just a hint of tropical passion fruit. Bright and fresh. This is a classic Kiwi Sauvignon.
Bacchus £36.00	<b>Primrose Hill 2010</b> <i>England</i> Refreshing both in breadth and finesse.
Sauvignon Blanc £36.00	<b>Wither Hills 2011</b> <i>Marlborough, New Zealand</i> Gooseberry, ripe, herbal lime notes underpinned by the classically aromatic flavours.
Chenin Blanc £35.00	<b>Vouvray, 'Clos Berger' 2010</b> <i>Loire Valley, France</i> The nose is floral with aromas of fresh almonds. The mouth is almost sweet between roundness and freshness.
Viura/Malvasia £32.00	<b>Dinastia Vivanco 2010</b> <i>Rioja, Spain</i> Light and bright, citrus and refreshing.
Riesling £30.00	<b>"H" Prinz Von Hessen 2009</b> <i>Rheingau, Germany</i> Every drop of this wine explodes with citrus fireworks and mineral verve. Luscious mouthfuls of lemon, freshly cut green apples and delicate quince.
Chenin Blanc £30.00	<b>Dry Creek Vineyard, Wilson Ranch 2010</b> <i>California</i> Aromas and flavours of orange peel and tropical fruit. The palate is defined by vibrant flavours of green apple, citrus & melon that mingle with crisp acidity. Harmonious finish.
Chardonnay £29.00	<b>La Croix Belle, 'Cote de Thongue' 2011,</b> <i>South of France</i> Intense citrus and quince aromas with soft wood notes. Harmoniously soft and full.
Pinot Grigio/ Riesling £28.00	<b>Alisios do Seival 2010</b> <i>Campanha, Brazil</i> Explosive Pinot Grigio followed an amazing textural palate with a mineral twist from the Riesling.

Fiano  
£26.00

**Villa Dei Fiori 2010**  
*Puglia, Italy*

Fiano is an indigenous grape variety to southern Italy. It delivers very fruity, aromatic and refreshing wines.

Sauvignon Blanc  
£22.00

**Maas Valley 2011**  
*Paarl, South Africa*

Tropical fruit blend combined with herbaceous aromas.

## Intense and Complex

Chardonnay £99.00	<b>Puligny-Montrachet 2001</b> Domaine Potinet-Ampeau, <i>Burgundy, France</i> Very stylish touch of oak on the nose with attractive floral, white peach and almond flavours, crisp acidity. Pure and beautifully balanced.
Chardonnay £86.00	<b>Morgan, 'Double L Vineyard' 2008</b> <i>Monterey, California</i> Tropical fruit and orange blossom aromas are given character by the sweet spice of lightly toasted oak.
Chardonnay £84.00	<b>Chablis 1er Cru Vaillons,</b> Les Minots Vieilles Vignes 2009, Patrick Piuze <i>Burgundy, France</i> Terrific finesse and balance between apricot, lemon and mineral flavours. Delicate structure.
Chardonnay £65.00	<b>Pouilly Fuisse, 'La Croix Denogent' 2009</b> Domaine Robert-Denogent <i>Burgundy, France</i> Elegant aromas of white peach and lemon. The silky, precise, stony and harmonious flavours are beautifully balanced and long, where a touch of wood and toast arrives on the finish.
Sauvignon Blanc £61.00	<b>Chateau Doisy Daene Sec 2007</b> <i>Barsac, France</i> Superbly elegant. Doisy Daene combines melon and gooseberry with subtle smoky oak and a delicious opulent texture. Nicely balanced.
Chardonnay £59.00	<b>Saint Aubin, 'La Pucelle' 2009</b> Domaine Roux <i>Burgundy, France</i> There's a faint savoury lift to the fresh nose, it's more pleasantly mineral than fruity. Good concentration and a nice texture. Very good acidity offsets slightly mineral flavors.
Chenin Blanc £51.00	<b>De Trafford 2010</b> <i>Stellenbosch, South Africa</i> Nicely structured with a balance between the botrytis richness, baked apple and the racy minerality. A long clean finish.
Chardonnay £45.00	<b>Petaluma 2006</b> <i>Piccadilly Valley, Australia</i> Very textured with lovely lingering acidity. Nutty, apricot, pear and melon notes with caramelised butter oak and crisp, zesty citrus crashing into the finish.

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Chardonnay  
£39.00

**First Press** 2008, Delicato  
*Napa Valley, California*

Traditional Californian Chardonnay, with a creamy palate alongside apple and pear notes. Refreshing and balanced on the finish.

## ...Or a little different

Marsanne Blend  
£44.00

**Mitchelton Airstrip** 2009,  
*Victoria, Australia.*

Classic Rhone blend varietals- Marsanne, Roussanne and Viognier- together giving a lively style. Depth, fresh structure with intense honeysuckle, candied orange, apricot nectar and nut characteristics.

Semillon  
£35.00

**Glenguin Old Broke Block** 2006  
*Hunter Valley, Australia*

Classic un-wooded low alcohol Hunter Semillon but with a measure of ripe citrus fruit characters.

Sauvignon Blanc/  
Semillon  
£35.00

**Bergerac Blanc**, 'Terres Vieilles' 2008  
Chateau Monestier La Tour,  
*South of France*

Coming from old vines, the wine is complex, floral, and fruity with a touch of oak.

Grenache Blanc  
£34.00

**Cotes du Roussillon**,  
'Blanc Centenaire' 2010, Domaine Lafage,  
*Languedoc-Roussillon, France*

Intense, fresh and minerally with gorgeous peach and citrus fruit, with just a hint of spice.

Gewurztraminer/  
Muscat  
£30.00

**Ribeauville**, 'Andante' 2009  
*Alsace, France*

A blend of Gewurztraminer and Muscat that jumps out of the glass with fresh mango and rosewater aromas and a hint of spice. Ripe and fresh, with a touch of sweetness to the slightly tropical, grapey fruit.

Chardonnay  
£25.00

**Alamos** 2010  
*Argentina*

Fresh ripe tropical and citrus fruits layered with floral notes and a touch of vanilla. Clean in the mouth, with pineapple and mango fruits with a touch of lemon and sweet spice.

# Red Wine

## Soft and Elegant

Pinot noir £65.00	<b>Morgan, 'Twelve Clones' 2008</b> <i>Monterey, California</i> Hedonistic Californian Pinot with lush strawberry, cranberry and cherries balanced by soft, ripe tannins and crisp acidity. Smooth with chocolate and spicy oak.
Gamay £56.00	<b>Morgon 2010, Marcel Lapierre</b> <i>Beaujolais, France</i> A deep garnet colour. It has a particular, complex nose of wild cherries with aromas of apricot and peach. Morgon is more robust and full-bodied than most of the crus. It is rich, with ample tannins.
Pinot noir £54.00	<b>Cloudy Bay 2009</b> <i>Marlborough, New Zealand</i> Intensely flavoured fruit with distinctive varietal character. Savory flavor and ripe supple palate.
Sangiovese £43.00	<b>Chianti Classico, 'Campomaggio' 2007</b> <i>Tuscany, Italy</i> Smooth, ripe Chianti Classico in a modern style; juicy black cherries, blackberries, cinnamon, vanilla and chocolate abound.
Gamay £38.00	<b>Brouilly 'Vielles Vignes', Chateau Moulin Favre 2010</b> <i>Beaujolais, France</i> Light, juicy and fresh with lots of red berries and crisp acidity. The tannins are light and delicate.
Pinot Noir £35.00	<b>Madfish 2009</b> <i>Western, Australia</i> Full of juicy red cherry and strawberry with hints of vanilla and forest floor characters.
Corvina Blend £34.00	<b>Valpolicella Classico, Nicolis 2010</b> <i>Veneto, Italy</i> Light, perfumed red berries with cherry, almond and plum aromas. The palate is elegant, well-balanced and crisp.
Tempranillo £33.00	<b>Dinastia Vivanco, Crianza 2007</b> <i>Rioja, Spain</i> Intense concentration of juicy berry flavours from the ripe Tempranillo as well as integrated spice, vanilla and a light toastiness, for a long, elegant finish.

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Pinot noir  
£28.00

**Vin de Pays d'Oc,**  
Bouchard Aine and Fils 2009,  
*Rhone, France*

Intense ripe raspberry and strawberry notes with soft tannins and heaps of blackcurrant, liquorice and black cherries.

Barbera  
£25.00

**Riva Leone 2010**  
*Piedmont, Italy*

Dark berry fruits with a core of fine tannins and the typical Barbera acidity.

## Velvety, Smooth and Dense

Pinot noir £58.00	<b>Hawksburn 2009</b> <i>Central Otago, New Zealand</i> A smoky, spicy Kiwi Pinot with creamy raspberry and blackberry; juicy and ripe.
Merlot £54.00	<b>Katnook Estate 2008</b> <i>Coonawarra, Australia</i> Attractive ripe varietal notes with spicy tones and soft tannins.
Shiraz £49.00	<b>De Trafford Blueprint 2006</b> <i>Stellenbosch, South Africa</i> A full, elegant palate packed with complex fruit flavours paired with white pepper, floral nutty notes and soft, ripe tannins. Finely textured with a long, dry finish.
Syrah Blend £45.00	<b>Morgan, 'Cotes du Crows' 2009</b> <i>California</i> Ripe blackberry and vanilla tinged Syrah, with classic strawberry / rhubarb Grenache notes on the nose and palate.
Malbec £43.00	<b>Catena 2009</b> <i>Mendoza, Argentina</i> Rich and lush on the palate, with concentrated black cherry and red currant flavours layered with sweet spices, tobacco and a touch of leather. Subtle tannins with bright, crisp acidity and a flinty minerality which gives the wine exceptional length.
Syrah / Mourvedre £41.00	<b>Newton Johnson 2007</b> <i>Walker Bay, South Africa</i> A Rhone-style blend; it has a delicious savoury edge. Spicy, peppery with bright, deep red fruits and floral top notes.
Cabernet Sauvignon £39.00	<b>Wholeberry 2009, Springfield Estate</b> <i>Robertson, South Africa</i> Smooth, velvety wine with softer tannins and varietal characteristics.
Zinfandel £37.00	<b>Gnarly Head 'Old Vines' 2010, Delicato</b> <i>Lodi, California</i> Soft dark fruits balanced with spices and toasty oak. This is a classic big, bold Zinfandel.
Cabernet Sauvignon £36.00	<b>Katnook, Founder's Block 2008</b> <i>Coonawarra, Australia</i> Attractive dark berries, complemented by mint notes and soft lingering tannins.
Malbec £33.00	<b>Argento Seleccion 2010</b> <i>Mendoza, Argentina</i> Aromas of plums, black cherries and notes of chocolate. The rich fruits flavours are rounded off by soft, supple tannins.

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Syrah  
£29.00

**La Croix Belle** 2010

*South of France*

Violet, cassis and sweet hints of liquorice.

Carignan / Syrah  
£28.00

**Château Saint Eugene** 'Vieilles Vignes'  
2009

*Corbieres, South of France*

Full richness on the palate with wild herbs and spice allied to bright red fruit and a dark berry character.

Merlot  
£27.00

**Stone Barn** 2009, Delicato

*California*

Lovely soft wine full of ripe dark berries finished with a hint of vanilla from the oak.

Pinotage / Shiraz  
£22.00

**Maas Valley** 2010

*Paarl, South Africa*

Fruity and juicy texture bursting with black plums and hints of spice.

## Rich, Intense and Complex

Cabernet Blend  
£93.00

### **Chateau Batailley 2004**

*Pauillac, France*

Batailley is one of the most consistent Chateaux in the whole of Bordeaux in terms of a refined and elegant Pauillac. With a jammy blackcurrant character and a richly dense velvety texture.

Sangiovese  
£89.00

### **Brunello Di Montalcino, Castello Banfi 2005**

*Tuscany, Italy*

Complex with lush notes of jam, some attractive liquorice, tobacco and leather notes. Powerful and persistent structure, with a nice mixture of soft and sweet tannins.

Cabernet Blend  
£85.00

### **Reserve de Leoville Barton 2004**

*Saint Julien, France*

La Reserve is the Second wine of Leoville-Barton. Concentrated and complex with loads of smoky, dark fruits and earthy notes. The wine is rich and rounded with an assertive tannin. Well integration of fruits and oak.

Merlot  
£85.00

### **Chateau Petit Village 2004**

*Pomerol, France*

Wonderfully rich, concentrated Pomerol with deep black fruit and an elegant tannin structure.

Pinot Noir  
£85.00

### **Chambolle Musigny 2004**

*Burgundy, France*

A supple, aromatic, rich, full bodied Pinot Noir with terrific depth of ripe fruit, great length and the perfect touch of oak.

Cabernet Blend  
£79.00

### **Les Tourelles de Longueville 2007**

*Pauillac, France*

The second wine of Pichon-Baron. Smoky and gamey on the nose. Rounded, sweet and firm with gentle fruit and good tannin. Great wine, a real Pauillac classic.

Shiraz  
£78.00

### **D'Arenberg, 'The Dead Arm' 2007**

*Mc Laren, Australia*

Half of the vines produce no fruit so the grapes that are harvested pack an extra punch resulting in a wine that is extremely muscular and intense in flavor. Yet it maintains a pretty elegance which is allowed to flourish with the deft use of oak.

Pinot noir  
£75.00

### **Santenay 1er cru, Grand Clos Rousseau 2008**

*Burgundy, France*

Bright and fresh with ripe red berries and hints of sweet spices and orange peel. Fine ripe tannins and plenty of acidity.

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Corvina Blend  
£65.00

**Amarone Della Valpolicella**, Nicolis 2005  
*Veneto, Italy*

This is a big, rich wine with deep, concentrated dried fruit, chocolate, spice and plum flavours. Ripe tannins and fresh acidity balance the intensity of flavour. A wine of epic proportion.

Grenache Blend  
£57.00

**Gigondas** 'Chateau St Cosme' 2009,  
*Rhone Valley, France*

Complex bouquet of pepper, clove and smoke character developing on black fruit flavors. The wine has a great structure and finish.

Tempranillo  
£53.00

**Dinastia Vivanco Reserva** 2005  
*Rioja, Spain*

Aromas of spicy oak, as well as mature black fruits, balsamic and eucalyptus. The wine has intensity and balance between the aromas from the extended maturation and fruits.

Merlot Blend  
£53.00

**Chateau Lamartre**,  
St-Emilion Grand Cru 2008,  
*St-Emilion, France*

A big rich St-Emilion with ripe blackberry, damson and black cherry notes. Sweet, juicy tannins, spicy cinnamon and cedar oak.

Grenache  
£52.00

**Finca El Puig** 2005  
*Priorat, Spain*

Fresh and floral with liquorice, plum and raspberry notes mixed with cocoa and wild herbs; an absolute, elegant Priorat.

Grenache Blend  
£46.00

**Rasteau** 2008, Domaine de la Colliere  
*Rhone, France*

Offering aromas of chocolate, black cherries, scorched earth and spice. This is a full-bodied, powerfully concentrated, meaty, substantial wine.

# Dessert Wine

£94.00 (500ml)  
Glass £11.50

**Tokaji Gold Label 6 Puttonyos 2006,**  
Royal Tokaji,  
*Tokaj, Hungary*

A deep golden amber colour with a nose toasted almonds and marmalade. Rich and ripe on the palate with sweetness balanced by a powerful acidity that leaves the mouth clean and fresh.

£76.00 (500ml)  
Glass £10.00

**Recioto Della Valpolicella 2006, Nicolis**  
*Veneto, Italy*

Intensely perfumed with floral aroma and vanilla. Rich and sweet with velvety warm tannin, chocolate and spiced plum, fresh acidity.

£49.00 (375ml)  
Glass £7.50

**Pedro Ximenez Turkey Flat**  
*Barossa Valley, Australia*

Amber in colour, the nose and palate display attractive marmalade and citrus peel characters.

£39.50 (375ml)  
Glass £6.00

**Sauternes 2008**  
Château du Levant,  
*Bordeaux*

Sauternes is delicious, golden, unctuous and delicate.

£33.00 (375ml)  
Glass £6.00

**Vintage Fortified Shiraz 2005 D'Arenberg**  
*Australia*

A masse of New World fruit, together with a hint of oil of oranges. The texture is creamy, with berry fruits and lovely spices. Good acidity, loaded with tannin.

# Port

£55.00 (750ml)  
Glass £6.00

## **10 year Old Tawny Port**

Quinta Do Vallado, *Portugal*

Classic tawny- Rich nutty, dried fruit aromas and luscious, sweet, raisin, mocha chocolate, spice flavours on the palate

£42.00 (750ml)  
Glass £5.00

## **Late Bottled Vintage 2005**

Fonseca, *Portugal*

A deliciously fruited and softly structured port.

£73.00 (750ml)

## **Guimaraens Vintage Port 1996**

Fonseca, *Portugal*

This big and vibrant 1996 port shows excellent notes of dark and ripe cherries, plums and damson fruit notes.

# Sherry

£51.00 (500ml)  
Glass £6.00

## **Oloroso Abocado 'Alameda'**

Bodegas Hidalgo,

*Spain*

Delicate nose of aromas of raisins, nuts and figs. Lovely sweetness and texture on the palate, which is rich, warm and mouth-filling.

£49.00 (750ml)  
Glass £5.00

## **Pedro Ximenez Triana**

Bodegas Hidalgo,

*Spain*

Dark, rich and sweet, opulent plum, fig and caramel flavour, sherry with prune and raisins on the nose.

£40.00 (500ml)  
Glass £5.00

## **La Gitana Manzanilla NV**

*Spain*

A classic bone-dry sherry with soft, nutty, yeasty aroma. The palate is lemony-fresh with salty-sour.