

Wine List

2011-12

'My glass was filled with a light red wine poured from a pitcher, left on the table. I was relaxed, carefree and happy. Oh, how ruby bright that wine was; it gleamed in the sunlight. I remember clearly its enticing aroma – youthful but with a refinement that surprised me. The wine was sweetly exotic: lively on my tongue, perfectly balanced, and with a long glossy finish. It was the sort of wine that Omar Khayyam might have in mind for his desert tryst. The young woman who had poured it for me was amused when I asked what it was. It was, she said, vino rosso.'

Remembrance of Wines Past – Gerald Asher

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As we head into 2012, boy how this wine list has evolved from the two page-twenty bins in 2003 to the 100+ bin list we now have. A customer, who has stayed every year since 2004, asked me this year, why so many wines, especially the more obscurer ones, on our list. Do they sell? One of the wines in question was a delicious pure Anjou Blanc from Nicolas Reau. We tasted this together before dinner and the next day the customer bought 2 bottles to take home. This sort of sums up my answer, because sometimes it is good to go off piste, beyond your comfort zone, you don't know what you'll find. Sure there are times when you want a no-brainer glass of wine that is going to give you your fix – i.e. a grassy sauvignon after work. And this is where our wines by the glass work, easy drinking, not too complicated but still fun and individual. Then for those who want to have something they haven't seen before, we have the rest of the list, finding wines to go with the food we do. And for those who fancy a serious bargain of Grand Cru Burgundy or Bordeaux, the Desert Island page is where to head.

And so the Italian and French bias of this list will allow you to taste beyond Pinot Grigio, Merlot and Sauvignon (save for a Kiwi gem!). One of my suppliers, Les Caves de Pyrene, has garnered a reputation for wines of Southwest France and Italy and more recently as natural wine pushers! Our second supplier, Alliance Wines, have a beguiling ability to find the most interesting, best value and downright moreish wines I've come across from Spain, Argentina and Australia. I also dip into other suppliers such as Fields Morris & Verdin, Farr Vinters and Goedhuis & Son when seeking some Burgundy or Bordeaux bargains to lay down. (See Desert Island Wines for some examples).

As ever, I am indebted to my friend Hamish Anderson whose help, advice and general good taste is invaluable in helping shape the list. As wine buyer for the Tate Galleries nationwide (Tate Britain has won many accolades for its historic wine list), Hamish tastes bucket loads of wine and is therefore well placed to assess quality, value and what's interesting. He has also written a bestselling wine guide 'Vino', is a columnist for The Saturday Telegraph magazine and our resident guest speaker for our wine and food evenings that run from September to May.

All our wines are available to drink in the comfort of your own home, please ask the bar staff for an **off sales price list**. Finally, keep an eye on our website for dates of our very popular Wine & Food Tasting evenings that run from September to May.

Salute

Piers Baker

'A restaurant manager in London who marked up a bottle of Cloudy Sauvignon five times the cost of the bottle has apologised "It was meant to be seven times", he conceded'

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Fizz Page

201	11 L	Prosecco Frizzante di Colli Trevigiani, Cantina Bernardi, Veneto, Italy	£22 ⁵⁰	Bt	
202	11 M	Lambrusco Secco 'Terre Verdiana', Cantine Ceci, Emilia, Italy	£23	Bt	
209	20 S	Moscato d'Asti 'Lumine', Ca' d'Gal, Piemonte, Italy	£25 ⁵⁰	Bt	
204	11 M	Vouvray Brut, Catherine et Didier Champalou, Touraine, France	£28	Bt	
205	11 F	Gassac Frizant Rosé, Mas de Daumas Gassac, Hérault, France	£29 ⁵⁰	Bt	
209	11 L	Bulles de Roches, Saumur Brut, Domaine Roches des Neuves, France	£32	Bt	
206	11 F	2006 Clover Hill Brut, Pipers River, Tasmania, Australia	£33 ⁵⁰	Bt	
207	11 F	NV Champagne Philipponnat, Mareuil-sur-Ay, France	£45	Bt	
208	11 M	Champagne Ruinart, NV Rosé, Reims, France	£32 ⁵⁰ Half Bt	£58	Bt
100sp	6 F	1996 Henriot Brut Champagne Millésimé, Reims, France	£56	Bt	

Sherry

601	12 L	Fino, Bodegas Gutiérrez Colosia, Jerez, Spain	£23 ⁵⁰	Bt
602	12 L	Manzanilla, Bodegas Gutiérrez Colosia, Jerez, Spain	£23 ⁵⁰	Bt
604	12 F	Cream Sherry, Bodegas Gutiérrez Colosia, Jerez, Spain	£25 ⁵⁰	Bt

White

401	15 L	2010 Bella Modella, IGT Veneto, Italy	£14	Bt
402	15 L	2010 Madregale Bianco, IGT Colline Teatine, Cantina Tollo, Abruzzo, Italy	£14 ⁵⁰	Bt
405	15 L	2010 Cuvée Marine, Domaine de Menard, Côtes de Gascogne, France	£16 ⁵⁰	Bt
403	14 M	2010 'The Opportunist', One Chain Vineyards, South Australia	£17	Bt
407	15 L	2010 Picpoul de Pinet, Château de la Mirande, Languedoc, France	£18	Bt
406	14 M	2010 Grecanico, Caruso & Minini, Marsala, Sicily	£18	Bt
409	15 L	2010 Sauvignon de Touraine, Domaine Guy Allion, Loire, France	£18 ⁵⁰	Bt
416	13 F	2010 Réserve de Gassac Blanc, Mas de Daumas Gassac, Hérault, France	£19	Bt
411	14 M	2010 Riesling Kabinett, Weingut Louis Guntrum, Rheinhessen, Germany	£19	Bt
413	13 F	2009 Rioja 'Barrel Fermented', Luis Cañas, Spain	£20	Bt
408	14 M	2010 Chenin Blanc Original, Raats, Stellenbosch, South Africa	£20	Bt
414	14 M	2010 Verdicchio di Matelica, Colle Stefano, Marche, Italy	£21	Bt
415	14 M	2010 Falanghina Rami, Di Majo Norante, Molise, Italy	£21	Bt
404	15 L	2009 Limney Horsmonden Dry White, Davenport Vineyards, East Sussex	£21	Bt
419	15 L	2010 Gavi di Tassarolo 'La Fornace', Cinzia Bergaglio, Piemonte, Italy	£21	Bt
410	13 F	2009 Serie 'A' Chardonnay/Viognier, Familia Zuccardi, Mendoza, Argentina	£21	Bt
418	14 M	2009 Unoaked Chardonnay, Promised Land, Wakefield Winery, Clare Valley, Oz	£22 ⁵⁰	Bt
420	13 F	2010 Pecorino, Terre de Chieti, Collefriso, Abruzzo	£23	Bt
422	15 L	2009 Soave Superiore, Tamellini, Veneto, Italy	£23 ⁵⁰	Bt
421	14 M	2010 Sauvignon Blanc, Zephyr, Marlborough, New Zealand	£24	Bt
417	14 M	2010 Greco di Tufo, Cantina Vadiaperti, Campania, Italy	£25	Bt
423	13 F	2009 Kerner, Cantina Valle Isarco, Alto-Adige, Italy	£25	Bt
424	13 F	2010 Pouilly-Fuissé, Domaine Arnaud Combiér, Burgundy, France	£27 ⁵⁰	Bt
426	13 F	2008 Savennières, Clos St Yves, Domaine des Baumard, Loire	£28	Bt
425	15 L	2009 Chablis 1er Cru Montmains, Denis Race, Burgundy, France	£30	Bt
428	13 F	2007 Lugana 'Brolettino', Ca' dei Frati, Veneto, Italy	£35	Bt
412	13 F	2009 Riesling Grand Cru 'Schlossberg', Domaine Albert Mann, Alsace, France	£36	Bt
427	13 F	2006 Sauvignon/Semillon, Suckfizzle, Margaret River, Australia	£38	Bt

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Pink Page

301	12 F	2010 Syrah Rosé, Santa Rosa, Mendoza, Argentina	£16	Bt
303	12 M	2010 Rioja Tremendus Clarete, Bodega Honorio Rubio, Spain	£16	Bt
302	12 L	2010 Sixième Sense Rosé, Domaines Bertrand, Languedoc, France	£17	Bt
304	12 F	2009 Château Mourgues de Gres Rosé, Costières de Nimes, France	£21	Bt
305	12 L	2009 Pinot Grigio Ramato 'Conte Lucio', Bellanotte, Friuli, Italy	£25 ⁵⁰	Bt

Red

501	19 L	2010 Centelleo, Tempranillo, La Mancha, Spain	£14	Bt
502	19 L	2010 Madregale Rosso, IGT Terre di Chieti, Abruzzo, Italy	£14 ⁵⁰	Bt
504	19 L	2010 Nostros Pinot Noir Reserva, Viña Indomita, Casablanca, Chile	£15 ⁵⁰	Bt
503	16 F	2009 Garnacha, La Multa, Navarra, Spain	£16 ⁵⁰	Bt
506	16 F	2009 Montepulciano d'Abruzzo 'Frentano', Cantina Sociale Frentana, Italy	£16 ⁵⁰	Bt
507	19 L	2009 Petit Syrah, Mas Montel, Pays du Gard, Languedoc, France	£16 ⁵⁰	Bt
508	18 M	2010 Negroamaro del Salento, La Casada, Puglia, Italy	£16 ⁵⁰	Bt
515	16 F	2008 Sangiovese/Bonarda, Vida Organica Familia Zuccardi, Mendoza, Argentina	£17 ⁵⁰	Bt
509	18 M	2010 Armador Merlot, Odfjell, Maipo Valley, Chile	£18 ⁵⁰	Bt
512	18 M	2009 Sangiovese IGT, Di Majo Norante, Molise, Italy	£19	Bt
513	19 L	2010 Marcillac 'Lo Sang del País', Domaine du Cros, SW France	£19 ⁵⁰	Bt
514	18 M	2009 Maremma Rosso IGT 'Principio', Antonio Camillo, Tuscany, Italy	£20	Bt
510	16 F	2010 Aglianico, Tenuta Spada, Campania, Italy	£20	Bt
516	18 M	2002 Cahors, Château Paillas, France	£21	Bt
520	16 F	2009 Morellino di Scansano 'Bellamarsilia', Poggio Argentiera, Tuscany, Italy	£21	Bt
517	16 F	2009 Château Lancyre 'La Coste d'Aleyrac', Pic St Loup, Languedoc, France	£21 ⁵⁰	Bt
519	19 L	2010 Valpolicella Classico, Monte dall'Ora, Veneto, Italy	£22	Bt
511	18 M	2009 Barbera d'Asti DOCG 'La Villa', Tenuta Olim Bauda, Piemonte, Italy	£22	Bt
505	18 M	2009 4 Cepas, Bodega El Cortijo de la Vieja, Granada, Spain	£23	Bt
527	18 M	2009 Sous Les Cailloux des Grillons, Clos du Granvillas, Hérault, France	£23	Bt
522	19 L	2010 Beaujolais, Château Cambon, Burgundy, France	£23 ⁵⁰	Bt
523	18 M	2009 Lagrein, Weingut Niklas, Alto-Adige, Italy	£24	Bt
524	16 F	2009 Scurati IGT, Nero d'Avola, Ceuso, Sicily	£24	Bt
526	16 F	2009 Faugères Tradition, Clos Fantine, Languedoc-Roussillon, France	£25	Bt
525	19 L	2009 Dolcetto d'Alba, Luca Roagna, Piemonte, Italy	£25	Bt
521	16 F	2006 Salento Primitivo, IGT Terragnolo, Apollonio, Puglia, Italy	£25 ⁵⁰	Bt
531	17 F	2007 Mas de Leda, Bodegas Leda, Ribera del Duero, Spain	£28 ⁵⁰	Bt
529	18 M	2008 Teroldego Rotaliano DOC, Foradori, Trentino, Italy	£28 ⁵⁰	Bt
530	17 F	2003 Rioja Reserva 'Selección de la Familia', Luis Cañas, Spain	£31	Bt
518	19 L	2008 Etna Rosso 'A Rina, Girolamo Russo, Sicily, Italy	£32	Bt
532	17 F	2004 Gigondas, Clos du Joncuas, Southern Rhône, France	£33	Bt
528	17 F	2008 Cabernet Sauvignon, Majella, Coonawarra, South Australia	£34	Bt
534	17 F	2002 Armstrong Shiraz, Great Western, Victoria, Australia	£36	Bt
535	19 L	2007 Pinot Noir, Phi, Lusatia Park Vineyard, Yarra Valley, Australia	£37	Bt
533	19 L	2004 Marsannay, Méo-Camuzet Frère et Soeurs, Côtes de Nuits, Burgundy	£45	Bt

Desert Island Cellared Wine

Below are a few wines that I have acquired over time from bin end sales and rare releases from various suppliers. They are wines that Hamish and I would gladly sell our wives and mother's for! We have simply added a £15 cash margin (many establishments would triple the cost and then add VAT), as we would like you to drink them rather than stare at them longingly. If you would like the reds decanted to help open them up, please ask and note that we may only have one or two bottles of some as they have been cellared for many years.

Sparkling

100 1996 Henriot Brut, Champagne Millésimé, Reims, France £56

White

101 2007 Château Lynch Bages Blanc, Pauillac, France £44

102 2003 Valentini Trebbiano d'Abruzzo, Edoardo Valentini, Abruzzo, Italy £50

103 2008 St Aubin 1^{er} Cru Sur Le Sentier du Clou, Henri Prudhon, Côte de Beaune £35

104 2007 'Kevin John' Chardonnay, Cullen, Margaret River, Australia £45

132 2007 Puligny-Montrachet 1^{er} Cru Les Champs-Gain, Maroslavac-Leger, Côte de Beaune £54

141 2007 Chassagne Montrachet 1^{er} Cru En Remilly, Michel Colin-Deléger, Côte de Beaune £58

Red

Tuscany

139 1998 Trefiano, Tenuta di Capezzana, £40

121 2004 'Fontalloro', Chianti Colli Senesi, Fèlsina Berardenga, £45

115 1998 'Vigna del Sorbo', Chianti Classico Riserva, Fontodi, £48

117 2000 'Buccerchiale', Chianti Rufina Riserva, Fattoria Selvapiana, £48

116 1998 'Vigneto Rancia', Chianti Classico Riserva, Fèlsina Berardenga, £54

122 2004 Brunello di Montalcino, Riserva, Conti Constanti, £50

138 2001 Le Cupole, Tenuta di Trinoro, Maremma Toscana IGT £50

Piemonte

136 2000 Produttori Barberesco £40

133 2004 Barolo Vigna Margheria, Luigi Pira £53

135 2001 Barolo Vigna Conca, Revello £54

Burgundy

125 2007 Beaune 1^{er} Cru, Les Pertuisots, Jean-Yves Devevey, Côte de Beaune £35

123 2007 Morey St Denis, Dujac Père et Fils, Côte de Nuits £40

129 2007 Gevrey-Chambertin Champs Chenys, Domaine Joseph Roty, Côte de Nuits £44

140 2006 Savigny Lès Beaune 1^{er} Cru Dominode, Jean-Marc Pavelot, Côte de Beaune £45

119 2004 1^{er} Pommard Clos de Epeneaux, Domaine Comte Armand, Côte de Beaune £54

126 2004 Vosne Romanée 1^{er} Cru, Les Suchots, Domaine Confuron-Cotetidot, Côte de Nuits £55

131 2005 Beaune 1^{er} Cru, Le Clos des Mouches, Joseph Drouhin, Côte-de-Beaune £68

Bordeaux

130 2007 Château La Berndadotte, Haut Médoc £27

128 2004 Château Batailley, 5^{eme} Cru Classé, Pauillac £44

Rhône

120 2000 Châteauneuf-du-Papes, Cuvée Réserve, Clos Saint Michel £45

124 2005 Côte Rôtie, Domaine Remi & Robert Niero £40

134 1999 Côte-Rôtie, Domaine Clusel Roch £52

Spain

127 2007 Clos Mogador, René Barbier, DOCa Priorat, Spain £46

Wines By The Glass & Carafe

Sherry

- 601 Fino, Bodegas Gutiérrez Colosia, Jerez, Spain** £3⁸⁵ 125ml GI
Fuller in style than Manzanilla, so not only a wonderful aperitif (try with almonds), but versatile throughout a meal.
- 604 Cream, Bodegas Gutiérrez Colosia, Jerez, Spain** £3³⁵ 100ml GI
A decadent Fino style sherry with complex nutty flavours and a creamy well balanced sweetness.
- 602 Manzanilla, Bodegas Gutiérrez Colosia, Jerez, Spain** £3⁸⁵ 125ml GI
The driest and lightest sherry whose proximity to Sanlúcar on the coast gives it a beautiful, faintly salty tang.

Sparkling Wine

We change the 'by the glass' sparkling wine each week so please ask or see the bar board.

White - Rich & Structured

- 416 2010 Reserve de Gassac Blanc, Mas de Daumas Gassac, Hérault, France** £12⁷⁰ 500ml Cf
Crisp fresh aromatic yellow stone fruits, chalky mineral dusty notes, long clean finish £4⁸⁰ 175ml GI
- 413 2009 Rioja 'Barrel Fermented', Luis Cañas, Spain** £13³⁰ 500ml Cf
Toasty on the nose with hints of citrus fruit followed by freshness and a good structured finish. £5 175ml GI
- 410 2009 Serie 'A' Chardonnay/Viognier, Familia Zuccardi, Mendoza, Argentina** £14 500ml Cf
An unusual blend of peachy Viognier and rip, citrusy, rounded Chardonnay show rich fruit and complexity £5³⁰ 175ml GI

White - Succulent & Aromatic

- 403 2010 'The Opportunist', One Chain Vineyards, South Australia** £11³⁰ 500ml Cf
This is a stunner. Juicy, succulent with a refreshing cut of acidity. Perfect with spring vegetable risottos. £4³⁰ 175ml GI
- 411 2010 Riesling Kabinett, Weingut Louis Guntrum, Rheinhessen, Germany** £12⁷⁰ 500ml Cf
Off-dry with rounded citrus flavours, a touch of the sherbet dib-dabs and a good clean finish. £4⁸⁰ 175ml GI
- 408 2010 Chenin Blanc Original, Raats, Stellenbosch, South Africa** £13³⁰ 500ml Cf
Succulent with hints of ginger & honeysuckle. Bright and tasty with lovely minerality. £5 175ml GI
- 414 2010 Verdicchio di Matelica, Colle Stefano, Marche, Italy** £14 500ml Cf
Vital, vibrant, incisive – crisp minerality, great length, a lemon-&-lime flecked wine that goes that extra bit. £5³⁰ 175ml GI

White - Crisp & Fresh

- 401 2010 Bella Modella, IGT Veneto, Italy** £9³⁰ 500ml Cf
A beautifully, light, vibrant white to be appreciated for its zesty, citrus character and refreshing quality £3⁵⁰ 175ml GI
- 407 2010 Picpoul de Pinet, Château de la Mirande, Languedoc, France** £12 500ml Cf
Green apples, herbs and minerals make this the perfect thirst quencher - totally refreshing! £4⁵⁰ 175ml GI
- 404 2009 Limney Horsmonden Dry White, Davenport, Kent, England** £14 500ml Cf
Crisp, aromatic, fruit driven with a sniff or greengage and grapefruit. Delicious! £5³⁰ 175ml GI

Wines By The Glass & Carafe

Pink

- | | | | |
|------------|---|---------------------------------------|----------------------|
| 301 | 2010 Syrah Rosé, Santa Rosa, Mendoza, Argentina
This delicious Argentinean rosé is laden with soft red fruits and laced with a hint of spice. | £10 ⁷⁰
£4 | 500ml Cf
175ml Gl |
| 302 | 2010 Sixième Sense Rosé, Domaines Bertrand, Languedoc, France
A perky blend in a classically light pink wine with the cleanest and most characterful expression of fruit. | £11 ³⁰
£4 ³⁰ | 500ml Cf
175ml Gl |
| 303 | 2010 Rioja Tremendus Clarete, Bodega Honorio Rubio, Spain
Bone dry & fresh with subtle red fruit flavors, pleasant creaminess, A Spanish 'Provençal' Pink! | £10 ⁷⁰
£4 | 500ml Cf
175ml Gl |

Red - Full & Robust

- | | | | |
|------------|--|---------------------------------------|----------------------|
| 503 | 2009 Garnacha, La Multa, Navarra, Spain
A hugely concentrated, spicy, silky brooding number fashioned from ancient Garnacha vines. | £11
£4 ¹⁰ | 500ml Cf
175ml Gl |
| 506 | 2010 Montepulciano d'Abruzzo 'Frentano', Cantina Sociale Frentana, Italy
Plum skinned fruit allied to leathery warmth with an all over chocolate finish. | £11
£4 ¹⁰ | 500ml Cf
175ml Gl |
| 515 | 2010 Sangiovese/Bonarda, Familia Zuccardi, Mendoza, Argentina
A juicy, succulent wine packed with berries with a supple elegant finish. | £11 ⁷⁰
£4 ⁴⁰ | 500ml Cf
175ml Gl |
| 510 | 2010 Aglianico, Tenuta Spada, Campania, Italy
Rich & refined with notes of Marasca cherry, berries & plums. Fresh with good structure | £13 ³⁰
£5 | 500ml Cf
175ml Gl |

Red - Medium Bodied, Good With Food

- | | | | |
|------------|--|---------------------------------------|----------------------|
| 509 | 2010 Armador Merlot, Odfjell, Maipo Valley, Chile
All the upfront charm you want from this grape but also good structure to keep it focused. | £12 ³⁰
£4 ⁶⁰ | 500ml Cf
175ml Gl |
| 514 | 2009 Maremma Rosso IGT 'Principio', Antonio Camillo, Tuscany, Italy
Ruby red with intense red berry aromas, a full smooth palette redolent of strawberries & cherries. | £13 ³⁰
£5 | 500ml Cf
175ml Gl |
| 511 | 2009 Barbera d'Asti DOCG 'La Villa', Tenuta Olim Bauda, Piemonte, Italy
Easy going, perfumed with ripe red fruits, flowers and spices and trademark acidity. | £14 ⁷⁰
£5 ⁵⁰ | 500ml Cf
175ml Gl |

Red - Lighter Reds

- | | | | |
|------------|---|---------------------------------------|----------------------|
| 501 | 2010 Centelleo, Tempranillo, La Mancha, Spain
A ripe, supple & succulent Tempranillo gives sweet jammy fruit with hints of spice. | £9 ³⁰
£3 ⁵⁰ | 500ml Cf
175ml Gl |
| 504 | 2010 Nostros Pinot Noir Reserva, Viña Indomita, Casablanca, Chile
Light, fragrant with bright, wild strawberry dominating a soft, supple palate and a gentle, warming finish. | £10 ³⁰
£3 ⁹⁰ | 500ml Cf
175ml Gl |
| 519 | 2010 Valpolicella Classico, Monte dall'Ora, Veneto, Italy
Scents of cherries & juicy red plums, vinous fruit with dew-covered grass, tasty & fresh. | £14 ⁷⁰
£5 ⁵⁰ | 500ml Cf
175ml Gl |

Food & Wine

Eat what you want, drink what you feel like. Food and wine matching is part common sense and part serendipitous discovering. If the beauty of the central ingredient can be somehow highlighted by the accompanying wine that is a bonus, and if the wine can help cleanse our palate or aid digestion then it is performing its role in the partnership. Below are some natural liaisons, where the terroir of the food and the terroir of the wine would communicate happily.

Charcuterie, hams, terrines...

'A charcuterie in Aurillac or Vic-sur-Cère or some other small locally important town will possibly provide a pâté the like of which you have never tasted before, or a locally cured ham, a few slices of which you will buy and carry away with a salad, a kilo of peaches, a bottle of Monbazillac and a baton of bread, and somewhere on a hillside amid the mile upon mile of golden broom or close to a splashing waterfall you will have, just for once, the ideal picnic' **Elizabeth David**

Normally in Italy, France or Spain you would enjoy a plate of **ham** or **salami** with a young fresh wine of the region, a sanguine, earthy red unmediated by oak or sweet, plumminess, the kind that is savoury and invites a second (and third) glass....Try a *Marcillac* (513) or a lightish *Gamy* (522), a delicious red-fruited *Barbera* (511) from the Asti region, a unoaked *Spanish red* (503) or a *Dolcetto* (525) for example. The course yet buttery texture of **terrines** and **potted dishes** craves fresh red wine with plenty of acidity to cut through the fattiness such as a peppery *Valpolicella* (519), delicate *Montepulciano* (502), youthful, juicy *Lambrusco* (202) or tart reds from *Alto-Adige* (523).

Offal...

Sweetbreads prefer whites with a touch of sweetness (411); aromatic **kidneys**, conversely, seem to find their perfect partner in punchy *Pinot Noir* (535). **Oxtail** or **ox cheek** is a dish where slow cooking intensifies the flavors and textures to sweetness and stickiness. Italy is the spiritual home of this great peasant dish and one might seek wines that have a long ripening period with layers of rich flavor balanced by fine acidity and structured tannin. *Nebbiolo* (133, 5 & 6) and oxtail is a partnership made in heaven, but you may wish to explore other options such as old vine *Spanish Garnacha* (531) or robust *Montepulciano* (506).

Lamb...

'French wines may be said but to pickle meat in the stomach, but this is the wine that digests, and doth not only breed good blood, but it nutritieth also, being a glutinous substantial liquor; of this wine, if of any other, may be verified that merry induction: That good wine makes good blood, good blood causeth good humors, good humors cause good thoughts, good thoughts bring forth good works, good works carry a man to heaven, ergo, good wine carrieth a man to heaven.' **James Howell (1594-1666)**

Lamb roasted in the oven with fresh herbs (thyme, rosemary etc.) finds its resonant echo in reds whose vines derive their flavor and nourishment from the garrigue-scented terroir of the Mediterranean (510 or 518). Lamb from the mountains might go with *Sous Les Cailloux des Grillons* (527) or an alpine red from *Alto-Adige* (523). Salt marsh lamb and *Burgundy* are a mete pairing. As for stews, shanks and ragus – once again slow cooking confers sweetness to the dish. You need something rich yet with sufficient acidity – try *Rioja* (530) or a *New World Cabernet* (528).

Beef...

Written forcefully about *cote de boeuf*: “Serve it with French fried potatoes and a staggeringly expensive bottle of Burgundy in a cheap glass. Just to show them who’s the daddy.” **Anthony Bourdain “Les Halles Cookbook”**

Some *Shiraz* (534), some *Bonarda* (515) from Argentina, *Cabernet* (528) from Australia, a no-nonsense *Primitivo* (521) of the highest order or a banker’s cash-till ringing *Aussie Pinot Noir* (535) according to yer man – all these robust reds have the requisite beefy body to tackle **rib of beef** or **grilled steak**. **Slow cooked beef** and **casseroles** – the humbler the food the more enjoyable it is to drink with really fine wines. Crack open one of the *Tuscans* here, but if you’re looking for a less expensive option assay an earthy *Côtes du Rhone* (532) or chunky *Spanish red* (531) with a bit of tannin.

Pork...

The pig is treated with respect, almost reverence throughout Italy, France and Spain. Truly, nothing is wasted with the pig: salame, rillettes and sausages to cured fat of lardo, tripe, tongue and trotters – a culinary nose-to-tail journey in the pot or on the plate. The best wines for **pork** tend to be agile light-to-medium-bodied reds with plenty of fruit, moderate tannins (512, 514, 520) or richly textured white wines with a touch of sweetness (416, 422, 426, 102). With **sausages** you want something with plenty of acidity and juicy fruit: *Beaujolais* (522), *Valpolicella* (518), *Lagrein* (523) spring to mind as do many French country reds (526, 517). **Slow cooked**...the heartier, the better. Experiment with big spicy wines such as *Garnacha* (503 or 531), *Chianti* or *Barbera* (511) from Asti. **Roast pork** conversely invites white Burgundies (103), rich *Rieslings* (412 or 101) and *Kerner* (423) from *Alto-Adige* or fragrant reds from *Marche* (510).

Venison...

'I have chased the English out of France more easily than my father ever did, for my father drove them out by force of arms, whereas I have driven them out with venison pies and good wine...' **Louis XI**

Meaty, muscular venison demands *Mourvèdre* such as *Sous Les Cailloux des Grillons* (527) or *Faugeres* (526), top *Pinot Noir* (535). The juniper-scented, porty, peppery wines of the southern Rhône, *Gigondas* (532) are also particularly good.

Chicken, Guinea Fowl, Game birds...

'If God grants me longer life I will see to it that no peasant in my kingdom will lack the means to have a chicken in the pot every Sunday.' **Henri IV of France**

Fowl is most definitely fair with *Pinot Noir* - the lighter *Burgundies* (533) and *New World Pinots* (504, 535) are perfect. Richer lighter styles of *Barbera* or *Nebbiolo* (511, 133, 135) can carry the weight for gamier birds such as **partridge & grouse**. Meanwhile the wines of the South West of France (*Marcillac* 513 & *Petit Syrah* 507) have a cracking affinity with **duck**. Crisper, fruitier varieties such as *Viognier* (416) *Grecanico* (406) also marry well with birds especially if cooked with fruit. For a stunning alternative try white wines with undergo extended skin contact especially those from Molise such varieties as *Falanghina* (415) and from Abruzzo *Trebbiano* (102).

Seafood & Fish

Oysters are classically drunk with wines whose roots are within sniffing distance of the sea. *Picpoul de Pinet* (407) is one option; *Manzanilla* (602) another. The zinc-tintured and mineral notes are also excellent when washed down by *Chablis* (525) whose soils are often the Kimmeridgean marls made up of fossilized oyster shells. **Shellfish** such as langoustines, prawns, clams and mussels can be drunk with any of the above as well as drier examples of *Riesling* (411) or *Chenin* (408). When paired with pasta or risotto, head for *Grecanico* (406), *Falanghina* (415) or *Gavi* (419). **Crab** seems to work well with aromatic whites such as *Viognier* (416) or other southern French whites (405). **Lobster** with its rich, almost nutty meat deserves the best *white Burgundy* or *New World Chardonnay* (104).

'Salmon are like men: too soft a life is not good for them.' James de Coquet

Salmon, the king of river fish, goes wonderfully well with the honeyed *Chenins* (426). **Turbot** is a magnificent fish – a Grand Cru Burgundy would be lovely if you're not paying and if you are, settle for a Premier Cru (103). Wild Mersea Line Caught Seabass, so often a feature of our menu likes *Sauvignon* (409 or 421). Oily fish – **mackerel** or **sardines** – are simply delicious when washed down by citric whites such as *Greco* (417) or *Verdicchio* (414) or *New World Sauvignon* (421).

Pasta, Risotto, Salads

If ever a food type illustrated the importance of regionalism in food and wine matching it is pasta, thus Italy is where you should look. The simplest of pasta dishes might just have some olive oil, garlic and a few pine nuts or maybe some grilled vegetables. Light white is what you want (401, 402). Go for something a bit richer to stand up to the pungency of a pesto (403, 406). Rich tomato sauces call for some red, but nothing too serious. Structure is important to counter the food's inherent richness, and *Sangiovese* (512) or *Ciliegiolo* (514). Richer meat sauces including pork or lamb need something with more clout – perhaps some *Montepulciano* (506) or something from the south (521 or 508). Seafood risottos call for *Gavi* (419) or richer *Pouilly-Fuissé* (424). Salads, because of the dressing are tricky so *Pinot Grigio* (305), *Verdicchio* (414) or *New World Sauvignon* (421) are a good foil.

Sparkling & Champagne

"why do I drink Champagne for breakfast? doesn't everyone?" Noel Coward

We are used to drinking sparkling wine as an aperitif in the UK. Nothing wrong with that, as it fills the role of palate awakener perfectly. However, the best stuff works wonderfully with food. Think of it as top quality white wine that happens to have bubbles in it. So try Champagne with simple cooked fish, shellfish and best of all oysters. Fizzy rosé gets a special mention for its affinity with salmon.

- 201 Prosecco Frizzante di Colli Trevigiani, Cantina Bernardi, Veneto, Italy** £22⁵⁰ Bt
A delicious, easy drinking lightly sparkling style of Prosecco. The nose suggests blanched almonds, white flowers and pear skin; the palate is soft and clean with apple and quince fruit flavours and a naturally off-dry finish.
- 202 Lambrusco Secco 'Terre Verdiana', Cantine Ceci, Emilia, Italy** £23 Bt
Ignore everything retro & kitsch you ever felt about Lambrusco. A purple frolicsome of sweet, ripe strawberries, raspberries and black plums shaped by crisp acidity and a distinct peach-stone bitterness in the finish. A fine quaffer to go with some cured meats and dispel those memories of mass-market cheap Lambruscos.
- 204 Vouvray Brut, Catherine et Didier Champalou, Loire, France** £28 Bt
This gorgeous floral Vouvray Brut should be sampled in a sun-kissed, buttercup filled meadow with a gob load of wild strawberries. Made by the traditional method, with second fermentation happening in the bottles which then are stored in the dark cool cellars to develop, the low temperatures influencing the great finesse of the bubbles. Don't think of this as a cheap alternative to Champagne but as a gorgeously sweet hay scented, honeyed quince and apple flavoured wine in its own right.
- 209 Bulles de Roches, Saumur Brut, Domaine des Roches Neuves, France** £32 Bt
Serious wines are produced at this estate run by the charismatic Thierry Germain. Painstaking attention to detail; the grapes are selected at optimum maturity to create suave, velvety, plump wines. The 90% Chenin Blanc, 5% Chardonnay, 5% Cabernet Franc grapes are hand harvested and selected before pneumatic pressing and fermentation in oak barrels previously used for his white. The second fermentation is in the bottle. It has a rich nose of toasted hazelnuts and warm brioche, ripe apple and quince and fine acidity mellowed by the oak notes. A serious aperitif but a stunner with seafood.
- 205 Gassac Frizant Rosé, Mas de Daumas Gassac, Hérault, France** £29⁵⁰ Bt
The wines of Mas de Daumas Gassac enjoy cult status thanks to its terroir, micro-climate, organic, low yielding forest nestling vineyards. Their wines are the 'Grand Cru' of the Languedoc fetching some of the regions highest prices. This is a genuine rosé wine made from young Cabernet Sauvignon, it could almost be fruit juice. It delights the palate with lively fine bubbles, smooth fruit aromas and freshness thanks to its low alcohol content. Indulge your taste-buds and banish gloom!
- 206 2006 Clover Hill Brut, Pipers River, Tasmania, Australia** £33⁵⁰ Bt
Tasmania is one of the coolest growing regions in Australia and so perfect for the production of sparkling wine. Due to the long cool growing season which gives the grapes time to ripen slowly, develop flavours but retain a lovely crisp acidity. This is rich and soft with yeasty, nutty hints coupled with pear and apple fruit flavours. Lively, creamy and complex this fizz should have the Champenoise seriously worried as it is streets ahead of anything Champagne can produce at this price.
- 207 Champagne Philipponnat, NV Royale Réserve, Mareuil-sur-Ay, France** £45 Bt
Philipponnat is one of the main owners of grand and premier cru vineyards and have been based in Champagne since 1697. This Royal Réserve Non-dose cuvée comprises Pinot Noir mixed with Chardonnay and a small proportion of Petit Meunier. It is the culmination of blending twenty five different crus from several vintage years. Pale gold with fine persistent mousse it reveals aromas of citrus and red fruits and notes of delicately yeasty fresh bread. Smooth, well-structured with a flicker of lime on the palate unfolding into a richer palate of red fruits and apples.
- 208 Champagne Ruinart, NV Rosé, Reims, France** £32⁵⁰ Half Bt £58 Bt
I could drink this till the cows come home and literally did last summer to quash disappointment of a 1970s auberge that promised more than it delivered. A blend of 55% Premier Cru Chardonnay and 45% Premier Cru Pinot Noir, this orange-yellow rose petal coloured wine shows a subtle fruity nose: small red berries such as redcurrant and blackberry. Vigorous and rich with a well-balanced palate this is a fine, smooth and supple wine with notes of morello cherries.

Sherry

What can I do to persuade you that sherry is the most underrated and best value wine from anywhere in the world, as where else could you taste one of the region's greatest producers, Colosia, for so little? Probably not much, but try first two below and your eyes will be opened. Both are bone dry and un-oxidised – there is no better drink to kick-start your taste buds before a meal. Note our sherry comes in a proper serving (125ml) rather than the paltry amount many serve.

- 601 Fino, Bodegas Gutiérrez Colosia, Jerez, Spain** £3⁸⁵ 125ml GI £23⁵⁰ Bt
Fino's are slightly fuller in style than Manzanilla. So not only are they a wonderful aperitif (try them with salted almonds), but the wines' versatility make a bottle the perfect accompaniment to a range of dishes throughout a meal.
- 602 Manzanilla, Bodegas Gutiérrez Colosia, Jerez, Spain** £3⁸⁵ 125ml GI £23⁵⁰ Bt
Manzanilla is matured in the town of Sanlúcar on the coast. It is here that it gets its distinctive salty tang. This is one of my favourite drinks on the planet and sipped with half a dozen native Colchester oysters would be my last meal of choice.
- 604 Cream Sherry, Bodegas Gutiérrez Colosia, Jerez, Spain** £3³⁵ 100ml GI £25⁵⁰ Bt
Cream Sherry is a dry wine (Fino) blended with a very sweet one (Pedro Ximénez) to create a decadently viscous glass full of candied fruit, molasses and nuts. A great cold weather aperitif or try it with hard British cheeses.

Pinks

Rosé sales have rocketed over the last few years as both the consumer and importantly winemakers take it more seriously. The lighter styles are great palate cleansers before a meal and can happily be drunk with grilled vegetables and salads. The heavier versions are best with food, so think about rich fish dishes and chicken – they are particularly useful at standing up to anything with a high level of spice in it.

- 301 2010 Syrah Rosé, Santa Rosa, Mendoza, Argentina** £16 Bt
This delicious Argentinean rosé is laden with soft red fruits and laced with a hint of spice. Lovely on its own but it easily has enough weight to tackle some cured ham or poached salmon.
- 302 2010 Sixième Sense Rosé, Domaines Bertrand, Languedoc, France** £17 Bt
A perky blend of Syrah, Grenache and Cinsault results in a classically light pink wine. Grapes are harvested manually, yields are naturally low, whilst the vinification process helps to determine the cleanest and most characterful expression of fruit.
- 303 2010 Rioja Tremendus Clarete, Bodega Honorio Rubio, Spain** £16 Bt
Not strictly a rose, but a white wine with a pale pink colour due to maceration on the skins with the juice then being drawn off. The main grapes are Viura & Garnacha result in a light refreshing style of wine. It is bone dry and fresh with subtle red fruit flavors and a pleasant creaminess from lees aging. A sort of Spanish equivalent to Provence pink. It is a delicate wine with the freshness of a white wine and the structure of a red and works beautifully with intensely flavored fish dishes.
- 304 2009 Château Mourgues de Grès Rosé, Costières de Nimes, France** £21 Bt
A vibrant strawberry filled concoction laden with ripe exotic berry fruits with hints of spice and Turkish delight. Crisp, zingy and enticingly moreish.
- 305 2009 Pinot Grigio Ramato 'Conte Lucio', Bellanotte, Friuli, Italy** £25⁵⁰ Bt
When the Pinot Grigio grape is fully ripe it's skin takes on a pink hue. If these skins are then soaked with the juice of the grapes after crushing some of the colour is extracted, hence the copper tones to this wine. The 'Ramato' style has far more depth of flavour than most insipid versions of the grape. The nose suggests hay, elderflower and tea rose, followed by red apple, with light tones of dried fruits, white chocolate and almonds. The fine acidity gives the wine sapidity and persistence. This works with simple grilled fish.

White - Rich & Structured

The term 'oaked' refers to wine that has been matured in an oak barrel for a period of time before being bottled. This adds weight, complexity and cost (each 225 litre barrel costs around £500). There has been lots of negative press lately about wines being too oaky. Don't let this lead you to think all oaked wines are bad, they are not and indeed most of the world's greatest and most expensive wines will be oaked. They do though need to be matched carefully with food. The richer wines go with chicken, veal, rich fish dishes and anything lightly smoked. They also love creamy sauces or pastas. Oaky wines hate spicy food.

- 416 2010 Reserve de Gassac Blanc, Mas de Daumas Gassac, Hérault, France £19 Bt**
This blend of Viognier and Marsanne has beautiful crisp fresh aromatic yellow stone fruits, chalky mineral dusty notes and a long clean finish. Decant it and witness how the primary pear fruit Viognier aromas melt into the wine to be replaced by an impression of warm butter, pollen and dried fruits. Roll the wine gently in your mouth and you will understand harmony.
- 413 2009 Rioja 'Barrel Fermented', Luis Cañas, Spain £20 Bt**
Rioja has been transformed and modernised in recent years. The wines to have benefited most from this new outlook are the whites. The key to this wine is the creamy, butterscotch flavours of the oak are balanced by a fresh acidity. Drink with chicken and powerful fish dishes
- 410 2009 Serie 'A' Chardonnay/Viognier, Familia Zuccardi, Mendoza, Argentina £21 Bt**
I have huge admiration for the wines produced by this forward thinking winery. The climate in the foothills of the Andes help produce wines of excellent aromas, ripe, rich fruit and complexity. This unusual blend of peachy Viognier and ripe citrusy, rounded Chardonnay is perfect as an aperitif or with richer white meats.
- 420 Pecorino, Terre di Chieti, Collefriso, Abruzzo, Italy £23 Bt**
The Abruzzo region is often maligned as the source of much quaffing wine and though quaffing wine has its uses, there are some, like Collefriso, who are trying to achieve greater things. From vines grown in deep red soil, this Pecorino has melon notes with almonds and a touch of yellow flowers. The palette is a tad oily but still retains a good level of acidity. Slightly floral, green tea flavours with a good length.
- 423 2009 Kerner, Cantina Produttori Valle Isarco, Alto-Adige, Italy £25 Bt**
The Kerner grape is a hybrid, a disease resistant cross between Riesling and the red grape Trollinger. This example is simply extraordinary with aromas of green apples, melons and cream, before a soft curtain of delicious acidity opens into a full-bodied wine full of peaches and apples and citrus fruits. Rich & complex, it tames most dishes.
- 424 2010 Pouilly-Fuissé, Domaine Arnaud Combier, Burgundy, France £27⁵⁰ Bt**
This estate is in its second year of conversion to biodynamic farming. Everything is done by hand and no chemicals are used. A very pure style of unoaked Chardonnay with a delicate nose of green apples releasing into a beautiful crisp palate with notes of almond-butter and citrus. White meat & chicken dishes are a good foil.
- 426 2008 Savennières, Clos St Yves, Domaine des Baumard, Loire £28 Bt**
Savennières is a tiny but justifiably celebrated appellation just south west of Angers where the white wines of immense nerve, concentration and longevity are made from the Chenin Blanc grape – locally called Pineau de la Loire. This is a more gentle, honeyed number, still with a stony freshness but also a slightly deeper note of minerality. It has a polished texture with fine acidity and requires richer fish dishes or white meat.
- 428 2007 Lugana 'Brolettino', Ca' dei Frati, Veneto, Italy £35 Bt**
Made a stones throw from Lake Garda this is a stunning single vineyard wine from Lugana's top producer. Fermented in oak barrels, its rich, honeysuckle character is balanced by an elegant minerality. Drink it with grilled pork chops or soft cheeses.
- 412 2009 Riesling Grand Cru 'Schlossberg', Domaine Albert Mann, Alsace, France £36 Bt**
A brilliantly tightly focused, mineral interpretation of the great Riesling grape from this well regarded Alsace domaine run by two brothers. With a pale gold colour it combines power and finesse. Apple, spice, mineral and wax integrate with the sinewy structure and rich texture. The length is extraordinary.
- 427 2006 Sauvignon/Semillon, Suckfizzle, Margaret River, Western Australia £40 Bt**
Blends of Semillon and Sauvignon are a speciality of Australia, although the idea originates from the dry white wines of Bordeaux. This is different to many of its counterparts as the wine has been matured in oak barrels. Rich and complex with flavours of dried herbs, spice and ripe tropical fruits. Be quick, this wine is regarded as the finest of its type from Oz and has a cult following. Supplies are unlikely to last all the year round. Drink it with pork, chicken and veal.

White - Succulent & Aromatic

These are lovely food wines as they have more weight than the above, but are generally not oaked (for an explanation of 'oaked' see the previous page). These fragrant wines are wonderful paired with fish dishes that have aromatic herbs like fennel. They are also excellent at standing up to strong spices and the heat of chilli.

- 403 2010 'The Opportunist', One Chain Vineyards, South Australia £17 Bt**
I got a shock when I first tried this bottle as much of Aussie wine at this price point is soul-destroyingly awful. This is a stunner; juicy, succulent and with a refreshing cut of acidity it would be perfect with one of Ugo's vegetable risottos.
- 406 2010 Grecanico, Terre di Giumara, Caruso & Minini, Marsala, Sicily £18 Bt**
The Grecanico was a base grape for the dubious Marsala fortified wines that once exemplified the Sicilian wine industry. Today, serious winemaking and grape growing have transformed the industry into one of artisanship and high quality. Aromatic and stunningly structured, the nose is reminiscent of orange blossom, but the palate is rounded like the flesh of a pear. Drink with cauliflower or broccoli pasta dishes or spaghetti & bottarga.
- 408 2010 Chenin Blanc Original, Raats, Stellenbosch, South Africa £20 Bt**
As a result of dedication to researching the specific soil on which Chenin Blanc grows best and his relentless hunting for blocks of ancient vines, Bruwer Raats has won acclaim for one of the New Worlds finest Chenin Blanc. Packed with succulent flavours of apple, pineapple and citrus with hints of ginger, honeysuckle and orange blossom and lovely minerality. Bright and tasty it is made without any oak to preserve the grapes original vibrant fresh fruit character. Ideal as an aperitif or with lighter fish and pasta dishes.
- 411 2010 Riesling Kabinett, Weingut Louis Guntrum, Rheinhessen, Germany £19 Bt**
100% cute Riesling at a price miniaturised in a great shrinking ray. The vines are in Traben Trarbach, a village in the middle Mosel and benefit from a special microclimate – steep, south facing slopes near the river on blue Devonian soil. The style is off-dry with rounded citrus flavours. There's pineapple, a touch of the sherbet dib-dabs and a good, clean finish.
- 414 2010 Verdicchio di Matelica, Colle Stefano, Marche, Italy £21 Bt**
An organic wine that scours every taste bud on the tongue with electrifying acidity. Imagine a cross between zippy Albariño and stony Chablis. Vital, vibrant, incisive – crisp minerality and great length, a lemon-and-lime flecked Verdicchio that possesses that extra bit. A must with oysters or langoustines, grilled prawns or just guzzled on its own.
- 415 2009 Falanghina Rami, Di Majo Norante, Molise, Italy £21 Bt**
Wine production in Molise dates back to Roman times and is tiny compared to its neighbour Puglia. The Falanghina grape makes scented nutty wine and this example has a surprisingly deep golden colour and pungent nose dominated by rich stone fruit reminiscent of blustery days on the coast with a plate of sea food. Full and expressive with lovely almondy honey aftertaste. A food all-rounder, wonderful with simple risottos and pasta.
- 418 2009 Unwooded Chardonnay, Wakefield Winery, Clare, Australia £22⁵⁰ Bt**
Gone are the days when a ton of oak chips were dumped in barrels of Chardonnay to try to replicate the aged flavour of fine Burgundy. This is beautifully judged Chardonnay, where the cool climes of the Clare valley give crispness with a bite of pearskin and a hint of rubberiness. Excellent as a non-food wine but works equally with lovely herby salads and goat's cheese.
- 421 2010 Sauvignon Blanc, Zephyr, Marlborough, New Zealand £24 Bt**
New Zealand's winemakers are increasingly looking at ways to add greater complexity to Sauvignon. Hence this has all the pungent, gooseberry and passion fruit flavours you would expect but also a rich, textured palate that adds real length of flavour.
- 417 2010 Greco di Tufo, Cantina Vadiaperti, Campania, Italy £25 Bt**
Classic Greco with elegant refined notes of ripe fruit, golden delicious apples lifted by floral and acacia honey nuances. The palate is fresh and structured with good balance and length and a perceptible bitter almond finish. It would be lovely with simply fried whitebait, sprats or anchovy, stuffed cuttlefish or pasta with mussels.

White - Crisp & Fresh

This section is the best place to look if you are after an aperitif or are planning on drinking some wine, but not having a meal. When thinking about food these steely wines tend to go best with things that have delicate flavours. Match them with a strongly flavoured dish and you might well find that the wine is lost with your food.

- 401 2010 Bella Modella, IGT Veneto, Italy** £14 Bt
A beautifully, light, vibrant white to be appreciated for its zesty, citrus character and refreshing quality.
- 402 2010 Madregale Bianco, IGT Colline Teatine, Cantina Tollo, Abruzzo, Italy** £14⁵⁰ Bt
An almost full flavoured Chardonnay with notes of buttered apricots and a hint of sweetness. This would go nicely with spaghetti with clams, chitarinna with shrimps and courgettes or red mullet.
- 405 2010 Cuvée Marine, Domaine de Menard, Côtes de Gascogne, France** £16⁵⁰ Bt
This Gascogne mouth-charmer skates across the tongue performing a series of tippie toe loops (whatever that might be). The Gros Manseng brings dynamism to the blend with its crunchy acidity and the terroir of fossilised oyster shells are expressed in an exhilarating mother-of-pearl mineral purity.
- 407 2010 Picpoul de Pinet, Château de la Mirande, Languedoc, France** £18 Bt
If you have ever been to the south of France during the summer you will know that it is a struggle to find a refreshing white to drink on a hot day, hence the popularity of rosé. Picpoul de Pinet is the answer. It's flavours of green apples, herbs and minerals make it the perfect thirst quencher and partner to shellfish. Totally refreshing!
- 409 2010 Sauvignon de Touraine, Domaine Guy Allion, Loire, France** £18⁵⁰ Bt
Lifted aromas of elderflower cordial, Victoria plums and hints of classic Sauvignon grassiness. The palate is filled with gooseberry fool infused with elderflower and hints of summer fruits.
- 419 2009 Gavi di Tassarolo 'La Fornace', Cinzia Bergaglio, Piemonte, Italy** £21 Bt
The Cortese grape fashions a really fresh and floral wine, clean with a pleasant aftertaste of toasted almond and hints of apple and sage. Gavi is best drunk with a variety of fish dishes – stuffed squid, salad of baby octopus, seafood Caponata or sea bream in Cartoccio (baked in parchment).
- 404 2009 Limney Horsmonden Dry White, Davenport, Kent, England** £21 Bt
An extremely appealing English white reminiscent of a New Zealand Sauvignon style with its greenish highlights, a crisp, aromatic and fruit driven palate with a whiff of greengage and grapefruit. While the Davenport Winery is in Kent, the grapes for this wine come from their Horsmonden vineyard in East Sussex and have been certified organic since 2000. It is a blend of Bacchus, Ortega, Siegerrebe, Faberrebe and Huxelrebe and is ideal as an aperitif or with some antipasti.
- 422 2009 Soave Superiore, Tamellini, Veneto, Italy** £23⁵⁰ Bt
Forget your previous experiences with Soave, particularly the £3.99 bottles of plonk that have destroyed the region's reputation. The best Soave is marked by seductive honey and nutty almond characters added to a typical Garganega floral dimension with a textured palate: white stone fruit, hazelnut, aromatic herbs and citrus flavours with a pure mineral edge. Drink with grilled vegetables or aromatic chicken dishes.
- 425 2009 Chablis 1er Cru Montmains, Denis Race, Burgundy, France** £30 Bt
1er Cru Chablis comes from the best vineyard sites situated around the village itself. The extra exposure the grapes get to the sun lends the wines additional weight. Denis Race has fashioned a ripe glass of unoaked Chardonnay that is cut through with the region's trademark minerality.

Red – Full & Robust

Big rich styles of wine are some of the hardest to get right with food. I never like to prescribe to people what they can and can't drink with their meal. The only rule of food and wine matching is that if you like it, then the combination is a success. Having said that if you drink some of the heavier wines below with a beautiful piece of fish caught in Mersea that morning, you will be doing Ugo's cooking and more importantly the dead fish, a disservice! So think big wines, big food flavours to match.

- 503 2009 Garnacha, La Multa, Navarra, Spain £16⁵⁰ Bt**
This is one of best value wine that has found its way into my glass. Made by Master of Wine Norrel Robertson, it is a hugely concentrated, spicy, silky, brooding number fashioned from ancient Garnacha vines. Drink with grilled red meats, preferably very rare.
- 506 2010 Montepulciano d'Abruzzo 'Frentano', Cantina Sociale Frentana, Italy £16⁵⁰ Bt**
Bold Montepulciano with fruit as thundering as a church organ being walloped by a demented orang-utan yet nowhere as vulgar. The combination is irresistible: plum-skin fruit allied to leathery warmth with an all-over chocolate finish. A wine that your bank balance with love repeatedly. Meaty pasta sauces or Tuscan sausages cry out for this wine.
- 515 2008 Sangiovese/Bonada, Familia Zuccardi, Mendoza, Argentina £17⁵⁰ Bt**
The Bonarda grape originates from Italy but has found its home in Argentina where this progressive winery fashions a full, spicy ripe blend balanced by elegant Sangiovese. It is full-bodied with blackcurrants and berries and calls for meat from the grill.
- 510 2010 Aglianico, Tenuta Spada, Campania, Italy £20 Bt**
Aglianico from the volcanic hills of Northern Campania is a robust rugged grape made for rich meat and game dishes. A deep ruby colour with a complex nose of fruit, spice and minerals. The palette is rich and refined with notes of Marasca cherry, berries and plums. There is a freshness and minerality that gives good structure with elegant tannins, its persistent and you'll want more and more.
- 517 2009 Château Lancyre 'La Coste d'Aleyrac', Pic St Loup, Languedoc, France £21⁵⁰ Bt**
This is a blend of two southern French stalwarts, Syrah and Grenache. The former supplies spice and leather to the wine, the latter silky fruit. It has more finesse than many burly southern reds. Drink it with braised red meats.
- 520 2009 Morellino di Scansano 'Bellamarsilia', Poggio Argentiera, Tuscany, Italy £21 Bt**
Morellino is the name of both a type of cherry and the local name of Sangiovese in the booming Scansano zone of Southern Tuscany. It is a deep ruby although still just translucent and is packed with the cherry fruit flavours that gave the wines of Scansano their name. The ripe, delicious fruit flavours continue into the long satisfying finish. This is a wine designed from drinking when it is young and zesty.
- 524 2009 Scurati IGT Sicilia, Nero d'Avola, Ceuso, Sicily £24 Bt**
The Nero d'Avola grape is one of Italy's finest red varieties making accessible, earthy wines with real character. This wine is very clean in nature and plump, juicy and fully of typical Nero d'Avola flavours in its dark cherries, wild herbs, tobacco and smoky way. It has excellent length and soft, caressing tannins. A good match for grilled aubergines, courgettes and peppers with roast tomatoes.
- 521 2006 Salento Primitivo, IGT Terragnolo, Apollonio, Puglia, Italy £25⁵⁰ Bt**
Depending on who you talk to, the Primitivo grape is either the same or very similar to California's Zinfandel! Either way, it provides an exhilarating array of flavours dominated by wild brambly fruit, sweet oak flavours and an almost balsamic savouriness. Grilled red meat or rustic stews are called for.
- 526 2009 Faugères Tradition, Clos Fantine, Languedoc-Roussillon, France £25 Bt**
This is a living wine, unfiltered, unfinned and unsulphured; it captures the spirit of the terroir. The inviting bouquet displays roasted fruits supplemented by game-and-gravy aromas and familiar garrigue notes of bay, sweet rosemary and roasted thyme and a bonfire of smokiness lurks in each sniff. It is not heavy at all in the mouth, the heat communicated in flavour not in alcohol, and the texture is smooth and sweet with a wonderfully agreeable taste of confit fruits bolstered by herbal savouriness and marmite flavours. Grilled beef and venison match it.

Red – Full & Robust....continued

- 531 2008 Mas de Leda, Bodegas Leda, Tierra de Castilla y Leon, Spain £28⁵⁰ Bt**
Few people in Spain have dared, like the Italians have, to take the non-D.O. route to market until Leda did in 1998 where its first vintage won Wine of the Year against Spain's top reds. Sourced from a multitude of old vine sites dotted around Toro, Ribera del Duero and Cigales and crafted into a beautifully structured example of the heights that Tempranillo can reach. More approachable in its youth it is deeply concentrated, rich, fruit loaded palate with a supple but leathery finish.
- 530 2003 Rioja Reserva 'Selección de la Familia', Luis Cañas, Spain £31 Bt**
A reserva wine is specially selected to represent the epitome of great Rioja. Dark garnet red colour with a pronounced nose of ripe strawberries and plums. Deep, rich and savoury with well integrated tannins, elegant silky fruit and subtle oak. An ideal wine for roast lamb.
- 528 2008 Cabernet Sauvignon, Majella, Coonawarra, South Australia £34 Bt**
Coonawarra is famed for its terra rossa soils, strikingly red, they fashion some of Australia's most individual wines. Black fruits and tobacco are framed by dusty, soft tannins so typical of the region. Drink with grilled red meats and well worth decanting.
- 532 2004 Gigondas, Clos du Joncuas, Southern Rhône, France £33 Bt**
Organic wine production from a lady winemaker who achieves aroma, power yet finesse with elegant fruit in this wine. From a terraced vineyard this is a blend of Grenache (80%) the remainder being Mourvèdre and Syrah. No filtration, no fining, this is southern Rhône red in its purest form with fistfuls of chunky personality. Game and stews are called for.
- 534 2002 Armstrong Shiraz, Great Western, Victoria, Australia £36 Bt**
Named after the township of Armstrong in the Great Western region of Victoria, this is a fine example of cool climate Australian winemaking – who said the Aussies lacked subtlety! Restrained, aromatic and spicy on the nose with hints of blackberry and clove spice. Beautifully textured and glossy on the palate with integrated fine oak and balanced cassis fruit. This is wonderful with red meat stews, particularly venison.

Red - Medium Bodied, Good With Food

Like its white counterpart this section contains the most food-friendly styles of wine. All the bottles below have the requisite fruit weight but balanced acidity and structure to work with a broad range of dishes. In general these wines work with most meat dishes, but ones that don't have really rich concentrated sauces. Mild hard cheeses also a winner.

- 508 2010 Negroamaro del Salento, La Casada, Puglia, Italy** £16⁵⁰ Bt
When one thinks of Negroamaro, a vinous version of Valhrona-shocked espresso springs to mind. This is not such a wine. Where you expect bitterness there is softness. The characteristic 'scorched earth' quality is also absent. The wine is pleasant, round and just peppery enough to remind one of its Mediterranean origins. This will work with chicken alla Diavolo of black pepper and chilli.
- 509 2010 Armador Merlot, Odfjell, Maipo Valley, Chile** £18⁵⁰ Bt
Odfjell is a small (rare in Chile) estate owned by a Norwegian and makes exemplary wine. This juicy plummy Merlot has all the upfront charm you want from this grape but also has good structure to keep it focused.
- 512 2009 Sangiovese IGT, Di Majo Norante, Molise, Italy** £19 Bt
In the hills of Molise, lamb, kid and mutton are popular along with pork for sausages, salame and sopressata, sometimes preserved in terra-cotta under fine local olive oil. This Sangiovese is the perfect match for all of those, exhibiting a fresh bouquet of violets and woodland berries. It is smooth and refreshing on the palate with loads of ripe fruit.
- 514 2009 Maremma Rosso IGT 'Principio', Antonio Camillo, Tuscany, Italy** £20 Bt
Ciliegiolo ('cherry' in Italian) is one of those rare grapes that you'll rarely find, and rarely find in its purest form. Often blended with Sangiovese (possibly the parent of Sangiovese) and rarely found outside Umbria and Tuscany where it is a minor blending grape in Chianti. From 40 year old vines it is medium bodied, dry with notes of cooking spice and cherry that hit your mouth with such vibrancy that your tongue lights up. A lovely wine for simple dishes.
- 516 2002 Cahors, Château Paillas, France** £21 Bt
If you think that Cahors is just brushing your teeth with tannin-flavoured twigucie, thing again! We like Cot (Malbec) a lot owe its presence in Lot to the Romans. These frisky tannins and gentle figginess have been nowhere near any oak, thus a cherry-red robe, a complex nose of cooked fruits, blackberry. Strikingly soft, lush and richly fruited. A foil for goat's cheese, grilled meat and all things duck.
- 511 2009 Barbera d'Asti DOCG 'La Villa', Tenuta Olim Bauda, Piemonte, Italy** £22 Bt
A relatively easy going, feminine expression of Barbera with its ripe red fruits, flowers and spices. It is balanced in an engaging style with a lovely earthy quality but with Barbera's trademark acidity that calls for steak or hard cheeses.
- 505 2009 '4 Cepas', Bodega El Cortijo de la Vieja, Granada, Spain** £23 Bt
This is a blend of Tempranillo, Merlot, Syrah & Petit Verdot grown organically in the Alpujarra mountain range, Almeria. The colour is dark with violent tints whilst the nose expresses ripe black and red fruits with minerals and a touch of 'scorched earth'. It is full in the mouth with plush chocolate and coffee-coated fruits held in check by discernible acidity and nicely integrated tannins. A really pure terroir driven wine with minerality working well with game and red meat.
- 523 2009 Lagrein, Weingut Niklas, Alto-Adige, Italy** £24 Bt
The Niklaserhof winery is located 570m above sea level at the foothills of the Mendel mountains with wonderful views of the Dolomites, the upper Etsch river and Lake Kaltern. Deep-coloured, brambly, chocolaty with aromas of grass and sweet violets and nice minerality on the finish.
- 527 2009 Sous Les Cailloux des Grillons, Clos du Granvillas, Hérault, France** £23 Bt
A right mix of Syrah, Carignan, Cabernet, Terret Gris, Mourvèdre, Grenache Noir and Cunoise result in a beguiling serious glass of red which I kept sniffing and drinking. Savory, dense, ripe raspberries and blackberries with a mineral finish. I think it works best with roasted meats or sausage stews but also with some hard cheese.
- 529 2008 Teroldego Rotaliano DOC, Foradori, Trentino, Italy** £28⁵⁰ Bt
Teroldego is an ancient, mountain grape whose roots grow deep in the granitic and limestone rocks of the Campo Rotaliano, a small plain embedded between the steep rock faces of Trentino in North Italy. It is the intense expression of the Dolomites and I am a sucker for it, particularly Elisabetta Foradori's top curve 'Granato', which regularly features on my Christmas list. This wine is marked by the purity, dignity and intensity of the fruit. Soft yet penetrating its sweetness is backed by a supporting acidity that weaves elegantly amongst the fruit.

Lighter Red

After years of big blockbuster reds with high alcohol and lots of oak being in fashion, recently there has been resurgence in interest at the lighter end of the spectrum. This is good news as these styles of wine are particularly versatile with food. Additionally if you want some red with fish or indeed without food altogether, then this is the section to make your choice from.

- 501 2010 Centelleo, Tempranillo, La Mancha, Spain £14 Bt**
A ripe, juicy Tempranillo baked in the sun of La Mancha to give sweet jammy fruit with hints of spice. Deliciously supple & succulent. Excellent on its own but equally likes lamb chops & slightly spiced dishes.
- 502 2010 Madregale Rosso, IGT Terre di Chieti, Abruzzo, Italy £14⁵⁰ Bt**
A stout little Montepulciano that is light and juicy with a whiff of fresh herbs and a palate of morello cherries and white pepper. Bang it in a bucket on a summer's eve and drink with lamb or simple Buccatini all' Amatriciana.
- 504 2010 Nostros Pinot Noir Reserva, Viña Indomita, Casablanca, Chile £15⁵⁰ Bt**
A light, fragrant red made from grapes grown in the cooler Casablanca region of Chile. Bright, wild strawberry and raspberry fruits dominate a soft, supple palate which leads through to a gentle, warming finish. This wine really delivers a simple, rounded glass ideal for lunch or early evening.
- 507 2009 Petit Syrah, Domaine Mas Montel, Pays du Gard, Languedoc, France £16⁵⁰ Bt**
Fabulous, aromatic little wine, fragrant with violets and red flowers, gently dusted with white pepper. A pleasurable echo of Syrah, northern Rhône style.
- 513 2010 Marcillac 'Lo Sang del País', Domaine du Cros, SW France £19⁵⁰ Bt**
Marcillac is a tiny obscure appellation near Clairvaux in Aveyron comprising some eight growers. Made from the Mansois grape this is quite supple with juicy raspberry flavours underpinned by slate and gravel notes.
- 519 2010 Valpolicella Classico, Monte dall'Ora, Veneto, Italy £22 Bt**
Ruby red colour with purplish reflections, and scents of cherries and juicy red plums. The fruit is vinous, with a suggestion of dew-covered grass. The minerality of the estate's limestone soil is evident in this wine and the finish is tasty and fresh. Works with cured meat as well as richer meat pasta or roast duck.
- 522 2010 Beaujolais, Château Cambon, Burgundy, France £23⁵⁰ Bt**
An organic wine from eighty year old vines, fantastic terroir and attention to detail in the vinification transforms This from Beau-Lollipop wine to très Beau-Jolly. In two words fan-tastic! Limpid ruby red colour, a puree of summer fruit on the nose and in the mouth, followed by beautiful, almost haunting earthiness reminiscent of soil and stones after spring rain. Drink slightly chilled with salmon, new potatoes and samphire or crostinis with chicken livers.
- 525 2009 Dolcetto d'Alba, Luca Roagna, Piemonte, Italy £25 Bt**
The Roagna family have been making wine traditionally in the Barbaresco region for centuries and their Barolo & Barbaresco are heavenly. This charming Dolcetto has intense ruby colour with violet shades. Full, fresh and a nose with clear aromas of red fruits, especially cherries. Mouth filling with dark fruits such as black plum and texture of fruit skins. Thanks to its freshness, good structure and excellent harmony it is splendid with antipasti, pastas or stews.
- 518 2008 Etna Rosso 'A Rina, Girolamo Russo, Sicily, Italy £32 Bt**
Mount Etna on the eastern side of Sicily, with its volcanic soil and cooler climate due to higher altitude, produce wines of such aromatic complexity, finessed tannins and a weightlessness you might mistake it for Pinot Noir or Nebbiolo. The grapes are in fact the indigenous Nerello Mascalese and Nerello Cappuccio. Hamish introduced me to this producer at our very successful Indigenous Italy Wine Evening and I was immediately taken by it. Incredibly velvety with a rich core of crunchy red cherries, chocolate and spicy leather. Poised and fresh yet opulent. I savour this wine on its own but it lends itself to grilled lamb and smoky aubergines.
- 533 2004 Marsannay, Méo-Camuzet Frère et Soeurs, Côte de Nuits, Burgundy £45 Bt**
Marsannay is the most northerly AC, just south of Dijon and where a rosé version of Pinot Noir is produced. There are no *premier cru* vineyards in Marsannay, but don't let this put you off as this Vosne-Romanée domaine produce this wine under a secondary label 'Frère et Soeurs' – their grand cru fetches upwards of £200 a bottle. This has a medium ruby hue, a smoky nose with a hint of menthol. On the palate it has cherry notes, slightly earthy with a hint of spice and pronounced acidity. Rich texture with a dry ample finish, it is a good villages wine.
- 535 2007 Pinot Noir, Phi, Lusatia Park Vineyard, Yarra Valley, Australia £40 Bt**
Phi, a joint venture between De Bortoli and Shelmerdine, is fixated with producing Burgundian style Pinot Noir, the Holy Grail for Australian winemakers. It shows through this beautifully layered, textured wine with a touch of minerality that gives a balance between sweet fruit and grip. This is a perfumed, intense wine with red berry, blackcurrant and beetroot fruit and a long, rolling finish.

Sweet Wines, Eau de Vie, Digestive

Cheese & Desserts

Rather than concluding on a heavy note with an unctuous sweet wine to accompany the pudding, why not cleanse your taste buds with a glass of fizzy *Moscato d'Asti* 203, the buzz of acidity knifing refreshingly though the cloying sugar and dairy of the dessert? Cheeses should be matched according to texture, ripeness and saltiness. Red wine (518) works well with hard cheese; blue cheese tend to be best served by sweet (603) and fortified wines (612); soft cheese and Burgundy (533) are often good partners, whilst goat's cheese and Sauvignon (409) is one of the happiest and fruitful food and wine marriages. Alternatively, stick to stickies and go for a match below.

603	2009 Torrontés Tardio, Familia Zuccardi, Mendoza, Argentina Torrontes is a grape with similar characteristics to Muscat, so this is a floral, grapey glass of sweet wine best drunk with fruit desserts.	£16⁵⁰ 50cl £4²⁵ 125ml GI
605	Pedro Ximénez, Bodegas Guitiérrez Colosia, Sherry, Spain The colour and consistency of motor oil. Dried raisin-like grapes are turned into a vinous, decadent, delight. Try with chocolate pudding or pour over vanilla ice cream.	£6⁷⁵ 100ml GI
203	Moscato d'Asti 'Lumine', Ca' d'Gal, Piemonte, Italy Capturing laughter in every delicate bubble, Moscato d'Asti is an effervescent elixir that lifts you up and slows time to a delicious crawl. This is a truly artisan nectar from 35 year old vines. It captures sunny notes of elderflower cordial, mandarin oranges and rose petals, illuminated by a lovely silver-gold effervescence on the tongue. Flavours of white peaches and pears melt like cotton candy, perfectly light and balanced.	£25⁵⁰ Bt
606	2006 Grandjó Late Harvest, Real Companhia Velha, Douro, Portugal I discovered this at Alliance Wine's 25 th Anniversary celebrations and what a revelation. The producer had shown it beside Château d'Yquem as a wine that had inspired it and quite a few people thought it matched it. From a region renowned for producing Port, they have fashioned a great glass of wine from naturally occurring botrytis Semillon grapes. It has vibrant, tangy apricot and marmalade fruit with crisp balancing acidity.	£25⁵⁰ 37.5cl
607	2004 'Le Colombare', Recioto di Soave, Pieropan, Soave, Italy The grapes in this are dried on straw mats for about 5 months following harvest. Its rich, luscious fruit has flavours of almonds & hazelnuts that linger for ages. Pannacotta or nutty deserts are called for.	£26 50cl
608	2007 Lalicante Passito, Poggio Argentiera, Toscana, Italy A mouth-charming medley of elderflower, sun-dried tomato, chocolate, spice and fine tannins. Excellent with strong blue cheeses and chocolate desserts.	£25 37.5cl Bt
604	Classic Rutherglen Muscat, Stanton & Killeen, Victoria, Australia A maturing style blended from selected parcels of Muscat, to impart greater levels of richness and complexity, with the beginnings or 'rancio' characters produced from the maturation in wood. This luscious solera style fortified wine displays medicinal flavours of toffee, Seville orange, cocoa bean and coffee. Ideal with chocolate desserts.	£26 37.5cl
610	Smith & Woodhouse 10 Year Old Tawny Port, Douro Valley, Portugal Ten years in a barrel produces and an altogether different beast to the other heavier styles of port. Mid-weight, nutty and complex. As you would expect great with cheese, but also try with chocolate puddings	£46 75 cl £6²⁵ 100ml GI
611	2000 Vintage Port, Quinta de Ventozelo, Douro Valley, Portugal We tend to drink our vintage port well aged in the UK – nothing wrong with that, but a British peculiarity. The Portuguese quaff them right through their life span. An ideal treat to finish the meal.	£25²⁵ 37.5cl
612	Marsala Superiore 10 Year Old, Marco de Bartoli, Sicily Marsala was first commercialised by the British who created wines that could withstand long sea journeys thus fortifying them with grape brandy. It can be dry, semi-sweet and comes in gold, amber and ruby versions. Here it is rich, nutty, just off-dry aged for two years in oak or chestnut barrels.	£39 50cl £7⁹⁵ 100ml GI
	Cognac Elégance Grande Champagne, <i>Maxime Trijol</i>	£4²⁵ 35ml £6⁰⁵ 50ml
	Armagnac 10 Ans Reserve, <i>Baron de Sigognac</i>	£3⁸⁵ £5⁴⁵
	Calvados, <i>Distillerie du Houley</i>	£3¹⁵ £4⁴⁵
	Limoncello, <i>I Legni</i> ,	£2²⁵ £3¹⁵
	Grappa di Vitigno, <i>Bepe Tosolini</i>	£2⁹⁵ £4¹⁵