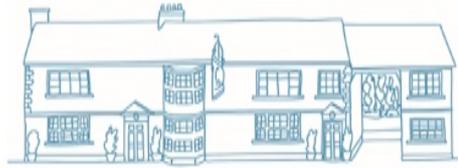


THE SUN INN



WINE LIST

2016-17

'The AA Wine List of the Year 2015-6 England & Overall'



'The Good Food Guide Wine List of the Year 2015'



'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

Introduction	3
List in Full...minus tasting notes	4 - 5
Some Desert Island Cellared Wines	6 - 7
By the Glass & Carafe Selection	8 - 9
Food and Wine Matching	10 - 11
Sparkling Wine & Champagne	12
Sherry and Pink	13
WHITE	
Structured, Rounded, Heavenly	14
Aromatic, Fresh, Uplifting	15
Crisp, Dry, Stone, Mineral	16
RED	
Bottle Age, Chewy, Broody, Not Always Heavy	18 - 19
Touch of Earth, Gnarly Vine, Rounded	20
Dry, Soft Red Fruits, Grip	21
Sweet Wines, Eau de Vie, Digestive	22
OTHER DRINKS	23
INFORMATION	24

Our list is lovingly put together after considered whittling down of numerous samples tasted and slurped from around the world. We seek wine of distinct flavour, of its place and made with respect for the vine as well as the environment. We want to be excited by what we taste, discover nuances and subtleties rather than be whacked around the chops by fruit bombs or oak. We hope you get as much enjoyment from these wines as we do.

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 our main 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 main supplier, Alliance Wine, 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 Raymond Reynolds, Hallowed Ground, Fields Morris & Verdin, Farr Vintners and Goedhuis & Son when seeking some Burgundy, Claret or Barolo bargains to lay down. (See Desert Island Wines for some examples).

Our wine by the glass and carafe come by either 125ml glass or 375ml carafe so that we can offer more of the list by the glass, thus adding bottles costing £30 to the wines by the glass and carafe. This might also give you an opportunity to experiment through the list as we will change the 'by the glass' section every month. The carafe of 375ml is an ideal size for just two people but also is a good way of having a white and a red with your meal if there are just two of you.

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. Also, keep an eye on our website for dates of our very popular Wine & Food Tasting evenings that run from September to May and with our resident guest speaker, our friend Hamish Anderson. 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.

Salute!

Piers Baker

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

OUR LIST IN FULL

SPARKLING WINE & CHAMPAGNE

		750ml
201	Prosecco Frizzante di Colli Trevigiani, Cantina Bernardi, Veneto, Italy	£28
202	Coates & Seely, Brut Reserve NV, Hampshire, England	£45
203	Billecart-Salmon, Brut Réserve, France	£55
204	Vouvray Brut, Domaine Didier Champalou, Loir Valle, France	£30
205	2008 Brut Nature Gran Reserva, Recaredo, Spain	£45
206	Truslers Hill, Pinot Noir Sparkling Rosé, West Sussex, England	£42
207	Nyetimber, 2010 Cuvée Classic, West Sussex, England	£60
208	Champagne Philipponnat, Royal Réserve Brut, NV, France	£28 ⁵⁰
209	Billecart-Salmon, Grand Cru Blanc de Blancs, France	£75
210	Billecart-Salmon, Brut Rosé, France	£75

SHERRY

601	Fino 'En Rama', Saca de Mayo 2015, Equipo Navazos, Spain	£4 ⁸⁰ _{100ml}	£18 _{375ml}
602	Manzanilla, 'I Think' En Rama 2014, Equipo Navazos, Spain	£4 ⁸⁰ _{100ml}	£18 _{375ml}
603	Cruz del Mar, Cream, Bodegas Cesar Florido	£4 ³⁰ _{100ml}	£16 _{375ml}

WHITE

CRISP, DRY, STONE, MINERAL

401	2015 Macabeo, Sobre Lias, Torre Solar, Castilla, Spain	£16 ⁵⁰
410	2015 Trebbiano 'Frentano', Cantina Sociale Frentana, Italy	£18
411	2015 Picpoul de Pinet, Château de la Mirande, Languedoc, France	£20
404	2015 Beyra Branco, Beira Interior, Portugal	£23
412	2015 Gavi di Tassarolo 'La Fornace', Cinzia Bergaglio, Piemonte, Italy	£24
423	2015 Pinela, Guerila, Primorska, Slovenia	£25
424	2014 Riesling, Cave de Ribeauville, Alsace, France	£30
408	2015 Albariño, Pazo Señorans, Rías Biaxas, Spain	£30
415	2015 Chablis 1er Cru 'Fourneaux', Colette Gros, Burgundy, France	£35

AROMATIC, FRESH, UPLIFTING

407	2015 Gran Cerdo Blanco, Gran Cerdo, Rioja, Spain	£18 ⁵⁰
416	2105 Cuvée Marine, Domaine de Menard, Côtes de Gascogne, France	£19
403	2015 Falerio Oris, Ciu' Ciu', Marche, Italy	£20
402	2015 Maias, Malvasia Blend, Dão, Portugal	£21 ⁵⁰
417	2015 Verdejo, Verderrubi, Emilio Pita, Rueda, Spain	£24
418	2013 Miranius, Celler Credo, Pendès, Spain	£25
422	2015 Sauvignon Blanc, Zephyr, Marlborough, New Zealand	£26
419	2015 Falanghina 'Maresa', Masseria Starnali, Campania, Italy	£26
421	2015 Pinot Grigio Festival, Cantina Merano, Alto Adige, Italy	£26 ⁵⁰

STRUCTURED, ROUNDED, HEAVENLY

413	2015 Garnacha Blanca, Bodegas Aroa, Navarra, Spain	£22
405	2014 Serie 'A' Chardonnay/Viognier, Familia Zuccardi, Mendoza, Argentina	£24
406	2014 Soave Castelcerino, Cantina Filippi, Veneto, Italy	£26
425	2015 Mâcon Fuissé, Domaine de Fussiacus, Burgundy, France	£28
426	2013 Verdicchio dei Castelli di Jesi Classico 'Le Oche', San Lorenzo, Marche	£29
409	2015 Pinot Gris, Framingham Wines, Marlborough, New Zealand	£30
427	2014 Vernaccia di San Gimignano 'Tradizionale', Montenedoli, Tuscany, Italy	£32
414	2014 Antao Vaz da Peceguina, Malhadinha Nova, Alentejo, Portugal	£32
428	2014 Saumur Banc L'Insolite, Domaine Des Roches Neuves, Loire, France	£36

OUR LIST IN FULL

PINK

		750ml
302	2015 Ciconia Rosé, Herdade Sao Miguel, Alentejo, Portugal	£18 ⁵⁰
303	2015 Rioja Tremendus Clarete, Bodega Honorio Rubio, Spain	£20
301	2015 Côtes de Provence Rosé, Domaine Saint Marie, France	£26
304	2015 'Canaiuolo', Rosato di San Gimignano, Montenedoli, Tuscany, Italy	£32

RED

DRY, SOFT RED FRUITS, GRIP

501	2014 Tempranillo/Petit Verdot, Torre Solar, Castilla, Spain	£16 ⁵⁰
502	2014 Pinot Noir, Calusari, Romania	£17
509	2014 Moulin de Gassac Classic Rouge, Mas de Daumas Gassac, France	£18
505	2015 Pinot Noir, Espinos y Cardos, Aconcagua Valley, Chile	£20
510	2014 Marcillac 'Lo Sang del País', Domaine du Cros, Southwest France	£23
507	2014 Vorgeschnack Red, MA Arndorfer, Kamptal, Austria	£26 ⁵⁰
511	2015 Beaujolais, Château Cambon, Burgundy, France	£27
512	2015 El Marciano Garnacha, Alfredo Maestro, Ribera del Duero, Spain	£28
513	2014 Dolcetto d'Alba, Luca Roagna, Piemonte, Italy	£28
514	2013 Bourgogne Rouge, Hautes Côtes de Nuit, Le Prieure, Aurelien Verdet	£38

TOUCH OF EARTH, GNARLY VINE, ROUNDED

516	2014 Sangiovese IGT, Di Majo Norante, Molise, Italy	£21 ⁵⁰
518	2014 Graciana, Bodega Cecchin, Mendoza, Argentina	£22
531	2015 Lacrima di Moro d'Alba, Zaccagnini, Marche, Italy	£23 ⁵⁰
532	2014 Barbera d'Asti DOCG 'La Villa', Tenuta Olim Bauda, Piemonte, Italy	£24
506	2013 Tinto Adiado, Casal Figueira Adiado, Lisboa, Portugal	£30
503	2015 Si Red, Si Vintners, Margaret River, Australia	£30
521	2013 Teroldego Rotaliano DOC, Foradori, Trentino, Italy	£32
533	2014 Solace Syrah, Iona, Elgin, South Africa	£38
526	2013 Cerasuolo di Vittoria, Cos, Sicily	£38
515	2014 Cinq Puits, Château Valcombe, AOC Ventoux, France	£40
522	2014 Pian del Ciampolo, Monteverdine, Tuscany, Italy	£40

BOTTLE AGE, CHEWY, BROODY, NOT ALWAYS HEAVY

504	2015 Feteasca Neagra, Alamina, Romania	£18
523	2013 Garnacha, La Multa, Navarra, Spain	£18
519	2014 Morellino Scansano Bellamarsilla, Argentiera, Maremma, Tuscany	£24
520	2014 Casa de Saima Tinto, Bairrada, Portugal	£25
524	2015 Baglio Rosso IGP, Nero d'Avola, Ciello, Marsala, Sicily	£25
508	2015 Château Lancyre 'La Coste d'Aleyrac', Pic St Loup, Languedoc, France	£25
525	2014 Primitivo Gioia del Colle, Fataone, Puglia	£26
528	2014 Aglianico Piediroso 'Santo Santo', Masseria Starnali, Campania, Italy	£26
517	2015 Saperavi, Pheasant's Tears, Kakheti, Georgia	£32
527	2013 L'Infidèle, Mas Cal Demoura, Terrasses du Larzac, Languedoc, France	£34
529	2008 Rioja Reserva 'Selección de la Familia', Luis Cañas, Spain	£36
530	2007 Macchiona, Barbera/Bonarda, La Stoppa, Emilia-Romagna, Italy	£38

DESERT ISLAND & CELLARED WINE

Here 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-£20 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'd like the reds decanted to help open them up, please ask and note that we may only have one of some as they have been cellared for many years.

WHITE

	FRANCE	
108	1996 Henriot, Brut Millésimé, Champagne	£75
103	2011 Auxey-Duresses, Jean-Philippe Fichet, Burgundy	£45
104	2012 Mâcon-Uchizy, Les Maranches, Les Héritiers du Comte Lafon, Burgundy	£40
105	2011 Ladoix Blanc, Les Gréchons, 1er Cru, Sylvain Loichet, Burgundy	£46
106	2009-11 Le Soula Blanc VDP, Côtes Catalanes	£42
	ITALY	
110	2012 La Rocca, Pieropan, Soave	£39
107	2013 Fontanasanta Nosiola, Vigneti Dolomiti Bianco, Elisabetta Foradori, Trentino	£45
101	2006 Chardonnay, Isole e Olena, Tuscany	£54
109	2014 Fiore di Camp Friulano, Lis Neris, Veneto	£38
	AUSTRALIA	
113	2012 Chardonnay, Ocean Eight, Mornington Peninsular	£45
118	2007 Riesling 'Polish Hill', Jeffrey Grosset, Clare Valley	£52
111	2014 Suilven Chardonnay, Thistledown, Adelaide Hills	£54
	NEW ZEALAND	
102	2012 Neudorf Nelson Chardonnay, Nelson	£40

DESERT ISLAND & CELLARED WINE

Here 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'd like the reds decanted to help open them up, please ask and note that we may only have one of some as they have been cellared for many years.

RED

ITALY

146	1999 Granato, Teroldego IGT, Elisabetta Foradori, Trentino	£56
133	2010 Barolo Bricco del Vigna G,D Vajra Barolo Piemonte	£66
123	2009 Barolo, Brovia, Garblèt Sue, Piedmont	£64
120	2006 Brunello di Montalcino Riserva, Cantina di Montalcino, Tuscany	£70
126	2010 Brunello di Montalcino, San Polo	£52
121	2004 Fontalloro, Fèlsina Berardenga, Tuscany	£48
125	2010 Rancia Chianti Classico Riserva, Fèlsina Berardenga, Tuscany	£56
117	2012 Montevervine Rosso, Montevervine, Tuscany	£52
135	2006 'Cepparello', Isole e Olena, Tuscany	£70
144	2001 Serpico Irpina Aglianico, Feudi di San Gregorio, Campania	£70
147	2009 Etna Rosso San Lorenzo, Girolamo Russo, Sicily	£45

FRANCE

129	2009 Nuits St Georges 1er Cru Aux Murgers, Maison Roche de Bellene	£60
128	2009 Pommard 1er Cru Les Jarolières, Jean-Marc Boillot, Burgundy	£60
131	2008 Gevrey Chambertin Vieilles Vignes, Christian Sèrarin, Burgundy	£58
152	2005 Volnay 1er Cru Les Pitures, Jean-Marc Boillot, Burgundy	£72
136	2006 Beaune 1er Cru Les Aigrots, Michel Lafarge, Burgundy	£54
137	1990 Château Chasse-Spleen, Cru Bourgeois, Moulis-en-Médoc, Bordeaux	£70
125	1996 Château Langoa Barton, 3ème Cru St Julien, Bordeaux	£74
119	2004 Château Langoa Barton, 3ème Cru St Julien, Bordeaux	£65
115	2004 Château Léoville Barton, 2ème Cru Classé, Saint Julien, Bordeaux	£80
124	2001 Châteauneuf du Pape, Château de Beaucastel, Northern Rhône	£80
132	2011 Châteauneuf-du-Pape Cuvée Réservee, Domaine du Pégau, Southern Rhône	£54
122	2009 Crozes-Ermitage, Les Varonniers, M. Chapoutier, Northern Rhône	£52
148	1979 Château de Ligre, Chinon Rouge, Loire	£60
134	2011 Morgon 'Vieilles Vignes, Domaine Jean Foillard, Morgon	£40

SPAIN

149	1968 La Rioja Alta 904 Gran Reserva	£125
-----	-------------------------------------	------

AUSTRALIA NEW ZEALAND USA SOUTH AFRICA

140	2001 Cabernet Sauvignon, Vasse Felix, Margaret River, Australia	£62
138	2005 G.A.M. Shiraz, Mitolo, McLaren Vale, Australia	£52
142	2006 Dry Red No 2, Yarra Yering, Victoria, Australia	£62
145	2010 Napanook, Dominus Estate, Napa Valley, California, USA	£62
127	2001 Geyserville Zinfandel, Ridge Vineyards, Napa, USA	£54
151	2013 Crimson Pinot Noir, Ata Rangi, New Zealand	£44
143	2012 Gimblett Gravels Syrah, Trinity Hill, Hawkes Bay, New Zealand	£38
130	2007 Luddite Shiraz, Western Cape, South Africa	£38

WINE BY GLASS & CARAFE

SHERRY

- 601 **Fino 'En Rama', Saca de Mayo 2015, Equipo Navazos, Spain** £4⁸⁰ 100ml GI
Fuller in style than Manzanilla, so not only a wonderful aperitif (try with almonds), but versatile throughout a meal.
- 604 **Cruz del Mar, Cream, Bodegas Cesar Florido** £4³⁰ 100ml GI
A decadent style sherry with complex nutty flavours and a creamy well balanced sweetness.
- 602 **Manzanilla, 'I Think' En Rama 2014, Equipo Navazos, Spain** £4⁸⁰ 100ml GI
The driest and lightest sherry whose proximity to Sanlúcar on the coast gives it a beautiful, faintly salty tang.

SPARKLING WINE

- 209 **Billecart-Salmon, Brut Réserve, France** £10 125ml GI
Finely tuned, complex and subtle, the choice of those in the trade, utterly delicious.
- 205 **Coates & Seely, Brut Reserve NV, Hampshire, England** £8⁸⁰ 125ml GI
Fresh, light, lovely mousse and deliciously simple.

375ml Carafe
125ml Glass

WHITE STRUCTURED, ROUNDED, HEAVENLY

- 407 **2014 Soave Castelcerino, Cantina Filippi, Veneto, Italy** £13
Mineral-charged wine with tensile acidity, pronounced apple blossom and ginger. £4³⁵
- 405 **2012 Serie 'A' Chardonnay/Viognier, Familia Zuccardi, Mendoza, Argentina** £12
A blend of peachy Viognier and rip, citrusy, rounded Chardonnay show rich fruit and complexity. £4²⁵

WHITE AROMATIC, FRESH, UPLIFTING

- 403 **2015 Falerio Oris, Ciu' Ciu', Marche, Italy** £10
This is a blend of Pecorino grape, balanced, agreeable crispness, good body and intense flavours. £3⁴⁰
- 402 **2014 Maias, Malvasia Blend, Dão, Portugal** £11
Subtle, stone fruit character, soft freshness. A lovely wine with persistent greengage and apple fruit. £3⁷⁵
- 407 **2015 Gran Cerdo Blanco, Gran Cerdo, Rioja, Spain** £9⁵⁰
Bright, juicy, aromatic and excellent balancing acidity give a perception of freshness. £3²⁵

WHITE CRISP, DRY, STONE, MINERAL

- 401 **2015 Macabeo, Sobre Lias, Torre Solar, Castilla, Spain** £8²⁵
Tropical notes on the nose combined with crisp, refreshing acidity and a long mineral finish. £2⁷⁵
- 404 **2014 Beyra Branco, Beira Interior, Portugal** £11⁵⁰
Green apples, herbs, minerals, the perfect thirst quencher & partner to shellfish, totally refreshing. £3⁹⁰

WINE BY GLASS & CARAFE

375ml Carafe
125ml Glass

PINK

- 303 **2014 Rioja Tremendus Clarete, Bodega Honorio Rubio, Spain** £10
Bone dry & fresh with subtle red fruit flavors, pleasant creaminess, A Spanish 'Provençal' Pink! £3³⁵
- 301 **2015 Côtes de Provence Rosé, Domaine Saint Marie, France** £13
Pale Salmon pink, aromas of red fruits & spice. Dry, delicate with some flinty notes. £4³⁵

RED CHEEWY, BROODY, NOT ALWAYS HEAVY

- 504 **2015 Feteasca Neagra, Alamina, Romania** £9
Rich, ripe, loaded with dark berry and cherry fruit, weaving in undertones of mineral and vanilla bean. £3²⁵
- 524 **2014 Baglio Rosso IGP, Nero d'Avola, Cielo, Marsala, Sicily** £12⁵⁰
Vibrant red berry notes with a lovely wild streak that is supple, grippy and moreish. £4²⁵

RED TOUCH OF EARTH, GNARLY VINE, ROUNDED

- 506 **2014 Tinto Adiado, Casal Figueira Adiado, Lisboa, Portugal** £15
Real crunch & zip of fresh berry fruit, slightly sour, red cherry acidity wrapped in an earthy blanket £5
- 503 **2014 Si Red, Si Vintners, Margaret River, Australia** £15
Elegant aromas of dark currants, plums and pepperwood. Lovely balance with freshness, herbs & minerals. £5

RED DRY, SOFT RED FRUITS, GRIP

- 501 **2014 Tempranillo/Petit Verdot, Torre Solar, Castilla, Spain** £8²⁵
Succulent and juicy bursting with ripe blackberry and spice. £2⁷⁵
- 505 **2015 Pinot Noir, Espinos y Cardos, Aconcagua Valley, Chile** £10
Bright, aromatic and fresh with subtle oak. Deep purple with delicate sweet fruit. £3⁵⁰
- 507 **2014 Vorgeschmack Red, MA Arndorfer, Kamptal, Austria** £13²⁵
Spicy, juicy and pleasantly fruity with a smoky finish. £4⁵⁰

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* (510) or a *Beaujolais* (511), a delicious red-fruited *Barbera* (532) from the Asti region, a unoaked *Spanish red* (523) or a *Dolcetto* (513) 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 *Moulin de Gassac* (509), delicate *Tempranillo* (501), youthful, juicy *Nero d'Avola* (502) or tart reds from *Trentino* (521).

Offal...

Sweetbreads prefer whites with a touch of sweetness (419); aromatic **kidneys**, conversely, seem to find their perfect partner in punchy *Pinot Noir* (514). **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. *Si Red* (503) and oxtail is a partnership made in heaven, but you may wish to explore other options such as *Tinto Adiado* (506) or robust *Graciana* from *Cecchin* (518)

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 (515 or 508). Lamb from the mountains might go with *Pian del Campo* (522) or an alpine red from *Trentino* (521). 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* (529) or a *New World Cabernet* (138).

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 *Syrah Blends* (142), *Cabernet* (140) from Australia, a no-nonsense *Primitivo* (525) of the highest order or a banker's cash-till ringing *Kiwi Pinot Noir* (151) 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 *Lacrima* (531) or chunky *Italian Cerasuolo* (526) 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 (522, 516, 506) or richly textured white wines with a touch of sweetness (426, 427, 106). With **sausages** you want something with plenty of acidity and juicy fruit: *Beaujolais* (511), *Teroldego* (521) or *Dolcetto* (513) spring to mind as do many French country reds (510). **Slow cooked...**the heartier, the better. Experiment with big spicy wines such as *Garnacha* (523 or 512), *Chianti* or *Barbera* (532) from Asti. **Roast pork** conversely invites white Burgundies (103-04), rich *Rieslings* (118) and *Pinot Grigio* (421) from *Alto-Adige* or fragrant reds from *Marche* (531).

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 *Cinq Puits* (515) or *Saperavi* (517), top *Pinot Noir* (152). The juniper-scented, porty, peppery wines of the southern Rhône (124) 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* (514) and *New World Pinots* (505 & 502) are perfect. Richer lighter styles of *Barbera* (532) can carry the weight for gamier birds such as **partridge & grouse**. Meanwhile the wines of the South West of France (*Marcillac* 510 & *L'Infidèle* 527) have a cracking affinity with **duck**. Crisper, fruitier varieties such as *Viognier* (405) *Falanghina* (419) 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 Veneto such varieties as *Soave* (110) and from Tuscany *Chardonnay* (101).

Seafood & Fish

Oysters are classically drunk with wines whose roots are within sniffing distance of the sea. *Picpoul de Pinet* (411) is one option; *Manzanilla* (602) another. The zinc-tintured and mineral notes are also excellent when washed down by *Chablis* (415) 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* (424) or *Chenin* (428). When paired with pasta or risotto, head for *Malvasia* 402, *Vernaccia* (427) or *Gavi* (412). **Crab** seems to work well with aromatic whites such as *Viognier* (405) or other southern French whites (411). **Lobster** with its rich, almost nutty meat deserves the best *white Burgundy* or *New World Chardonnay* (113).

'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* (428). **Turbot** is a magnificent fish – a Grand Cru Burgundy would be lovely if you're not paying and if you are, settle for *Chablis* (415). Wild Mersea Line Caught Seabass, so often a feature of our menu likes *Sauvignon* (422 or 417). Oily fish – **mackerel** or **sardines** – are simply delicious when washed down by citric whites such as *Miranius* (418) or *Verdicchio* (426) or *New World Sauvignon* (422).

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 (404, 410). Go for something a bit richer to stand up to the pungency of a pesto (416, 419). Rich tomato sauces call for some red, but nothing too serious. Structure is important to counter the food's inherent richness, and *Sangiovese* (516) or *Graciana* (518). Richer meat sauces including pork or lamb need something with more clout – perhaps some *Morgon* (134) or something from the south (527 or 530). Seafood risottos call for *Gavi* (412) or richer *Verdicchio* (426). Salads, because of the dressing are tricky so *Verdicchio* (417) or *New World Sauvignon* (422) are a good foil.

SPARKLING WINE & 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.

- 202 Coates & Seely, Brut Reserve NV, Hampshire England £45** Bt
 A joint venture between ex financier Nicholas Coates and Christian Seely, MD of AXA Millésimes, sited on 20 hectares or so of chalk soil vineyards on the North Hampshire Downs. Pinot Noir, Chardonnay and Pinot Meunier combined wonderfully. Pale gold colour with a fine mousse of tiny bubbles. The nose is fresh with citrus and hedgerow. The palate is full and rounded without being overblown, apple, elderflower, and lead to a long and elegant finish balanced with fine acidity.
- 203 Champagne Billecart-Salmon, Brut Réserve, France £50** Bt
 Our House Champagne, the Brut Réserve is a light, fine and harmonious champagne. The house is situated in the charming village of Mareuil-sur-Aÿ and is family-owned and independent for nearly 200 years, something very rare in Champagne. This blend is made with Pinot Noir, Chardonnay and Pinot Meunier from three different years, sourced from the best sites in the region. This is finely tuned, complex, subtle, utterly delicious and the choice of those in the trade!
- 204 Vouvray Brut, Domaine Didier Champalou, Loire, France £30** Bt
 This gorgeous floral Vouvray Brut from the Loire should be sampled in a field (Elysian or otherwise) with a gobload of wild strawberries. Delightful nose of honey, sweet hay and quince, lively acidity supports the rich apple fruit.
- 205 2008 Brut Nature Gran Reserva, Recaredo, Spain £45** Bt
 I hesitate to call this Cava, given the musty oaky numbers I have tasted over the years as this is outstanding. Classic mineral style from the Xarello grape, dry fruits (apricots and pear) on the nose, hint of toast and brioche from extended lees ageing then terroir nuances of wild fennel and green herbs. With fantastic length this will work equally well with food.
- 206 Truslers Hill, Pinot Noir Sparkling Rosé, West Sussex, England £42** Bt
 Albourne Estate is a new boutique producer of exciting and distinctive single estate English wines, located on the edge of the South Downs near Brighton. A bright, vibrant rich coloured and 'fruit-forward' rosé with delicious fresh English strawberries and cream on the nose and palate.
- 207 Nyetimber, 2010 Cuvée Classic, West Sussex, England £60** Bt
 The original Champagne method English winery and a winner against French rivals from Champagne. Pale gold, gentle, fine bubbles. Toast, spice and complex aromas of honey, almond and pastry. Three years on less in cellar produces fine and elegance with an intense, delicate finish.
- 208 Champagne Philipponnat, Royal Réserve Brut, NV, France £28⁵⁰** Half
 The essential characteristics of the Mareuil-sur-Aÿ terroir, where mainly Pinot Noir grapes are grown, are predominant in this cuvée. It offers a superb balance between structure, viscosity and a long finish.
- 209 Champagne Billecart-Salmon, Blanc De Blancs, Grand Cru, France £60** Bt
 This Chardonnay cuvée is from the five grand cru vineyards of the Côte des Blancs: Avize, Chouilly, Cramant, Mesnil-sur-Oger and Oger and a blend of two different years. The fine mousse of delicate bubbles elegantly accompanies the glints of its gold colour. It will surprise you with its pure intensity of dry fruits aromas, almonds and fresh hazelnuts mixed with those of fruits of white flesh. The creamy sensation of the bubble associated to aromas of buttered brioche and mineral aromas. Persistent finish.
- 210 Champagne Billecart-Salmon, Brut Rosé, France £60** Bt
 A blend of Chardonnay, Pinot Meunier and Pinot Noir vinified as red wine. Its pale and bright pink colour is adorned with warm glints of gold and its delicate slowly rising bubbles give it a persistent mousse. Its special method of vinification gives this cuvée a light, elegant flavour, followed by a fresh finish with a taste of raspberry

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 (100ml) rather than the paltry amount many serve.

- 601 Fino 'En Rama', Saca de Mayo 2015, Equipo Navazos, Spain** £4⁸⁰ 100ml GI £18 375 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 makes a bottle the perfect accompaniment to a range of dishes throughout a meal.
- 602 Manzanilla, 'I Think' En Rama 2014, Equipo Navazos, Spain** £4⁸⁰ 125ml GI £18 375 Bt
This is the result of a bunch of friends getting together to scour the cellars and barrels of some of the most prestigious bodegas in Jerez, buying up forgotten cuvées and collaborating with many fine producers. Bottled after barely the slightest filtration process, it retains the intense golden colour and pungent character it exhibits straight from the butts where it ages under flor for about four and a half years. The old, unpolished gold colour is quite deep for Manzanilla. There is plenty of Flor character, a trace of oxidation, dry, saline and pungent, traces of sultana, hazelnut, almond and sourdough. Dry, tangy and tasty, full yet relaxed, traces of quince and dried fruit, slight nuttiness, complex and intense. This Manzanilla is simply stunning and I urge you to drink it with half a dozen Mersea oysters.
- 604 Cruz del Mar, Cream, Bodegas Cesar Florido, Spain** £4³⁰ 100ml GI £16 375 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.

PINK

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.

- 302 2015 Ciconia Rosé, Herdade Sao Miguel, Alentejo, Portugal** £18⁵⁰ Bt
A light, refreshing Rosé bursting with red fruits, a perfect balance of roundness and length which makes for an easy drinking wine for summer.
- 303 2015 Rioja Tremendus Clarete, Bodega Honorio Rubio, Spain** £20 Bt
Not strictly a rosé, 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 of 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.
- 301 2015 Côtes de Provence Rosé, Domaine Saint Marie, France** £26 Bt
Pale, salmon pink in colour with aromas of red fruits and spice. The cool Mediterranean breezes enable the grapes to retain freshness with lovely notes of raspberries and white flowers. Dry, wonderfully delicate with some flinty notes.
- 304 2015 'Canaiuolo', Rosato di San Gimignano, Montenedoli, Tuscany, Italy** £32 Bt
Elisabetta Faguioli who nurtures this wine in the hills above San Gimignano likes to call it 'the poor man's Champagne, a moment of happiness far from whites or reds, from labels and conformity. It's the aperitif that opens lines of communication, the glass that quenches thirst, a moment of rest and relaxation.' A wine that is intentionally bottled young, 'to be enjoyed in its infancy, replete with the effervescence of the recently completed fermentation, and to regale those who drink with all its zest and youth.'

WHITE - STRUCTURED, ROUNDED, HEAVENLY

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.

- 412 2015 Garnacha Blanca, Bodegas Aroa, Navarra, Spain £22 Bt**
Known as Grenache Blanc in the Rhône valley and frequently rich and structured, here in the cooler northern region of Navarra and at high altitude, the fruit becomes super fresh with vivacious acidity. The characters of waxy fruit, almonds and weight persist making it a foil for roasted vegetables.
- 408 2014 Serie 'A' Chardonnay/Viognier, Familia Zuccardi, Mendoza, Argentina £24 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.
- 406 2014 Soave Castelcerino, Cantina Filippi, Veneto, Italy £26 Bt**
Ignore any previous negative perceptions of Soave, this is delicious. A mineral-charged wine with tensile acidity, pronounced aromas of apple blossom and ginger and is perfect.
- 425 2015 Mâcon Fuissé, Domaine de Fussiacus, Burgundy, France £28 Bt**
This is the style of wine I go to on a Sunday, particularly in Autumn as I just think it marries so well with roast chicken flavours, tarragon and mushrooms. Made right at the southern tip of the region, it has aromas of lemons and citrus fruit with a hint of stony minerality. Round, smooth mouthfeel with apple and lemon flavours. The finish is lively with well-balanced acidity. Really classy.
- 426 2013 Verdicchio dei Castelli di Jesi Le Oche, San Lorenzo £29 Bt**
A richer, waxier version of Verdicchio from Marche whose production follows lunar cycles and is truly reflective of the area. Golden yellow colour, warm nose of yeast, baked bread and dried fruits. Lively on the palate with spicy notes, creamy fruit and a brisk finish. This wine has great length and comes back to reveal notes of toasted hazelnuts and lemon. Delicious with grilled squid.
- 409 2013 Pinot Gris, Framingham Wines, Marlborough, New Zealand £30 Bt**
This estate takes its names from the founders who were from Framingham in Norfolk. Amongst a fine stable of cuveés this is bright with fruit forward aromatics reminiscent of apples, pears, raisins and cream with some underlying mineral notes. Generous "Apple Strudel"-like flavours of apple, pear, quince, raisins, dough and custard. Intense, rich, slightly oily palate with excellent weight, texture and mouthfeel culminating in a long, creamy finish.
- 427 2013 Vernaccia di San Gimignano 'Tradizionale', Montenedoli, Tuscany, Italy £32 Bt**
Nurtured by the 70-year-old no-nonsense Elisabetta Fagioli, this is the sort of wine that works with hard to match vegetables such as asparagus and artichokes. Probably down to the purity of the wine which is straw yellow tending towards gold with herbal and almond perfumes, rich and a crisp finish.
- 414 Antao Vaz da Peceguina, Malhadinha Nova, Alentejo, Portugal £32 Bt**
Good aromatic intensity, white pulp fruits, slightly floral and mineral. Fresh and elegant on the palate, oily but balanced by its acidity. A fine expression of the Antao Vaz grape, no oak and dry stone fruit finish. Whole baked fish with herbs works well.
- 428 2014 Saumur Banc L'Insolite, Domaine Des Roches Neuves, Loire, France £32⁵⁰ Bt**
This will give your Goosebumps Goosebumps! Made in the Loire by serious winemaker Thierry Germain in a more Burgundian style than Loire, it's an homage to Chenin Blanc. The nose is very attractive, big and perfumed like a sweet Coteaux du Layon, full of pears, pineapple and honey. There is incredible richness on the palate with perfect balancing acidity. It is remarkably delicious, try with asparagus, seabass, lobster or rich quail dishes.

WHITE – AROMATIC, FRESH, UPLIFTING

These are lovely food wines as they have more weight than the below, 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 the heat of chilli.

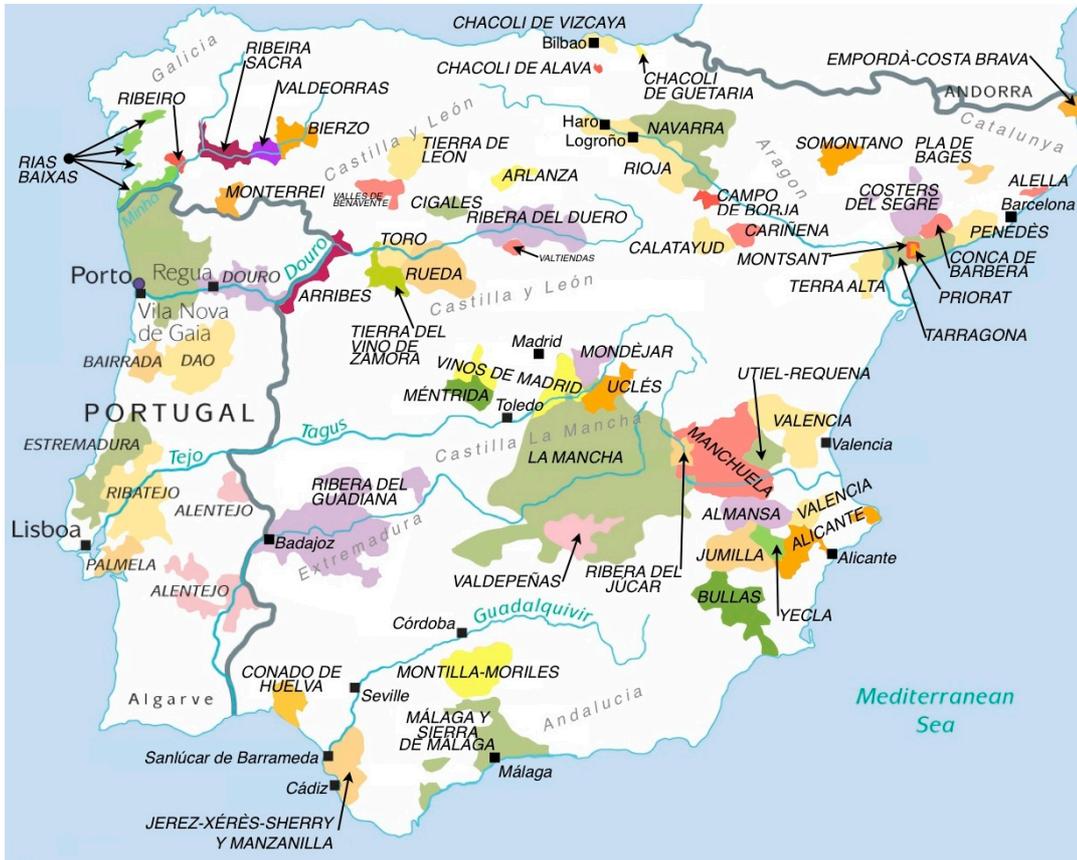
- 407 2015 Gran Cerdo Blanco, Gran Cerdo, Rioja, Spain** £18⁵⁰ Bt
Beyond the Viura base of this wine, varieties like Sauvignon Blanc and Muscat, and the Mansengs add some delicious fragrant nuances. Bright, juicy, aromatic, and excellent balancing acidity to help the perception of freshness. A perfect match for seafood or shellfish and mild cheese and nuts.
- 416 2015 Cuvée Marine, Domaine de Menard, Côtes de Gascogne, France** £19 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 Sauvignon blend with its crunchy acidity and the terroir of fossilised oyster shells expressed in an exhilarating mother-of-pearl mineral purity.
- 405 2015 Falerio Oris, Ciu' Ciu', Marche, Italy** £20 Bt
This is a blend of Pecorino grape, native to Marche and Campania, Passerina and Trebbiano. It is greeny-yellow with a pleasant floral nose with clean, pleasing and refined aromas of banana, broom, apple, hazelnut and plum. The mouth follows the nose, a slightly round attack, however balanced, agreeable crispness, good body and intense flavours.
- 402 2014 Maias, Malvasia Blend, Dão, Portugal** £21⁵⁰ Bt
A blend of Malvasia, Encruzado and Bical which are all organically grown at 700m on the western edge of the Estrela Mountain. The terrain is rugged and steep so yields are low and the flavours get concentrated. The wine ferments in tanks and is treated very gently to preserve its subtle and stone fruit character and soft freshness. A really lovely wine with persistent greengage and apple fruit.
- 406 2014 Verdejo, Verderrubi, Emilio Pita, Rueda, Spain** £22 Bt
Verdejo thrives at high altitude but has suffered from being over oxidized and horrible. Not so here in the hands of Emilio Pita who trained under Clos Floridene's Denis Dubourdieu at Chateau Reynon in Bordeaux. The wine is tank fermented with natural yeasts and spends 4-5 months on lees. It is aromatic and there are lovely grassy and floral notes with grapefruit and citrus hints. While the palate is fresh, it has a mineral texture, excellent balance and lingers long.
- 418 2014 Miranius, Celler Credo, Pendès, Spain** £25 Bt
A lively young wine that is very vibrant made mainly from the Mediterranean variety Xarello, with subtle notes of Macabeo. Crisp acidity and a good palate achieved by very low production volumes in the vineyards, taking great care over ripening with the aim of producing wines with natural, fresh acidity. This wine may contain natural sediments. Seafood and salads work well with the acidity.
- 422 2014 Sauvignon Blanc, Zephyr, Marlborough, New Zealand** £26 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.
- 419 Falanghina 'Maresa', Masseria Starnali, Campania, Italy** £26 Bt
Grapes grown in volcanic soil lends minerality as well as sweet red apples and Muscat on the nose. There's a great balance between contrasting creamy marshmallow and white peach. A long finish with cucumber and apple. Ideal for salads and creamy risottos.
- 404 2014 Pinot Grigio Festival, Cantina Merano, Alto Adige, Italy** £26⁵⁰ Bt
Too often Pinot Grigio is tepid cat's pee. This is fresh and fruity Pinot Grigio with bags of peach, banana and white flowers. It is full bodied with the distinct mineral quality characteristic of the region. Lovely on its own or with spice, eggs or any pasta dish.

WHITE – CRISP, DRY, STONE, MINERAL

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 2015 Macabeo, Sobre Lias, Torre Solar, Castilla, Spain** £16⁵⁰ Bt
The suggestion of ripe pineapples, lemon and lime on the nose evolve on the palate combined with crisp, refreshing acidity and a long mineral finish. Partial oak fermentation and extended lees contact give weight, texture and savoury notes. Excellent with chicken or fish with cream sauces.
- 410 2015 Trebbiano d’Abruzzo ‘Frentano’, Cantina Sociale Frentana, Italy** £18 Bt
Lovely apple-blossom fruit on the nose and attractively fresh palate of yellow plums, pears and apples. Grassy and fragrant, this wine is a hit with squid or any vegetarian style pasta.
- 411 2015 Picpoul de Pinet, Château de la Mirande, Languedoc, France** £20 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!
- 404 2015 Beyra Branco, Beira Interior, Portugal** £23 Bt
At 700m and close to the Spanish border, south of the Douro, Rui Madeira is reviving the region’s reputation aromatic dry wines. Fonte Cal, Arinto and Siria grapes blended produce notes of peach and tropical fruit. It is fresh, lively and strikingly zesty.
- 412 2014 Gavi di Tassarolo ‘La Fornace’, Cinzia Bergaglio, Piemonte, Italy** £24 Bt
The Cortese grape fashions a really fresh and floral wine, clean with a pleasant after taste 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).
- 423 2015 Pinela, Guerila, Primorska, Slovenia** £25 Bt
A pale sunny yellow colour with a complex nose. Aromas of peach, pineapple, citrus and dried flowers. A full-body and distinct minerality complete the balance of freshness and smoothness. Seafood or creamy risottos go well with it.
- 424 2014 Riesling, Cave de Ribeauvillé, Alsace, France** £30 Bt
The oldest Coop in France, established in 1885 with the simple philosophy of taking the entire harvest from each member and paying a fair price. All involved are driven to produce high quality wine and it shows. This is an extremely elegant Alsace Riesling with pungent lime zest character. Dry and relatively austere but with fruit and texture to back it up.
- 403 2014 Albariño, Pazo Señorans, Rías Bixas, Spain** £30 Bt
From Galicia’s legendary producer of Albariño, a perfect partner to seafood or just a super refreshing aperitivo. Aromas of nectarine, fresh figs, orange zest and white flowers. Dry, citrus flavours and a mineral-driven finish, which expands and deepens on the tail end. A satisfying balance of power and finesse.
- 415 2015 Chablis 1er Cru ‘Fourneaux’, Colette Gros, Burgundy, France** £35 Bt
This estate makes classic Chablis with a clear light gold colour, glinting with emerald green. It is dry as apple-parings and steely with perhaps just a delicate hint of violets and mint. Well balanced with lively acidity, notes of hazelnut and biscuits add a certain charm and length to the finish. Chablis is my go to wine for roast chicken but equally good with salmon, creamy risotto or oysters.





RED – BOTTLE AGE, CHEWY, BROODY, NOT ALWAYS HEAVY

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 our cooking and more importantly the dead fish, a disservice! So think big wines, big food flavours to match.

- 504 2014 Feteasca Neagra, Almina, Romania £18 Bt**
Romanian wine is on the up and putting a firm stamp on the wine map. Feteasca Neagra is an indigenous variety which is rich and ripe, loaded with dark berry and cherry fruit, weaving in undertones of mineral and vanilla bean. Great balance of power and finesse, the tannins are polished.
- 523 2014 Garnacha, La Multa, Navarra, Spain £18 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.
- 519 2014 Morellino Scansano Bellamarsilla, Argentiera, Maremma, Tuscany, Italy £24 Bt**
Scansano is an up and coming southern Tuscan DOC, part of the coastal Maremma viticultural area which found fame in the 1970s through Bolgheri's super-Tuscan stars like Ornellaia and Sassicaia. 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.
- 520 2014 Casa de Saima Tinto, Bairrada, Portugal £25 Bt**
Graca Miranda keeps up the fundamentalist tradition of treading by foot, fermenting in lagares, and ageing the wine in 100-year-old large casks, before an unfiltered bottling. With a little time in bottle it results in one of the most characterful wines on our list. Baga gives vibrant red berry notes, with that wild streak from low tech winemaking.
- 524 2014 Baglio Rosso IGP, Nero d'Avola, Ciello, Marsala, Sicily £25 Bt**
The Nero d'Avola grape is one of Italy's finest red varieties making accessible, earthy wines with real character. Grown near Marsala this is a rustic red which has intensity and richness but maintains a freshness with notes of black fruit, cedar, spice, mocha and earth. Good with chops on a rainy night!
- 508 2014 Château Lancyre 'La Coste d'Aleyrac', Pic St Loup, Languedoc, France £25 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.
- 525 2014 Primitivo Gioia del Colle, Fatalone, Puglia £26 Bt**
It was thought for many a year that Primitivo was the same as California's Zinfandel but more recent research has busted that myth. Whether that is a good or a bad thing, you be the judge. This Primitivo cuts to the chase with its sweet tobacco scent and flavours of sour black cherry, mussel plum and toffee. A smooth, warm, balanced red it finishes with toasted almonds. Eat with grilled lamb marinated in rosemary or equally good with venison.
- 528 2014 Aglianico Piediroso 'Santo Santo', Masseria Starnali, Campania, Italy £26 Bt**
Situated on the slopes of the ancient volcano Roccamonfina, this is a traditional style of the local Campania grapes Aglianico and Piediroso. While at heart a big wine, the volcanic soil lends a lovely freshness and floral note to this wine. It goes wonderfully well with earthy dishes of meat, game in particular.

RED - BOTTLE AGE, CHEWY, BROODY, NOT ALWAYS HEAVY

- 517 2015 Saperavi, Pheasant's Tears, Kakheti, Georgia £32 Bt**
Georgia or the Transcaucasus lays claim to the birth of modern wine civilisation (8,000 years of tradition). Pheasant's Tears and like-minded growers are rediscovering 540 ancient indigenous grape varieties and reviving the Georgian wine movement which was dormant under Soviet occupation. Kakheti, eastern Georgia. The main wine producing region. The climate is hot and dry in the summer. According to an old Georgian proverb, "only a wine beyond measure could make a pheasant cry tears of joy", so Pheasant's Tears' name is also its mantra: to keep these cherished ancient production practices alive. Inky dark red, warm nose with hint of damson and bitter cherry, earthy and strong with dark tannic fruit and warm astringency. Robust meat dishes work well.
- 527 2013 L'Infidèle, Mas Cal Demoura, Terrasses du Larzac, France £34 Bt**
Mas Cal Demoura was established in the early 1990's by Jean-Pierre Julien, the man who led the way in the quality revolution of Languedoc. L'Infidèle displays richness and viscosity with vivacious brightness of fruit and fine-grained tannin. A very generous nose of dark and red fruits, garrigue, and liquorice, full-bodied, nice tannins, a complex aromatic expression and a long and mineral finish. Syrah, Mourvèdre, Grenache Carignan and Cinsault blended beautifully to partner grilled red meats or stews.
- 529 2008 Rioja Reserva 'Selección de la Familia', Luis Cañas, Spain £36 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.
- 531 2007 Macchiona, La Stoppa, Emilia-Romagna, Italy £38 Bt**
An ancient estate making modern wine without betraying the history and expression of the area that stretches along the Trebbiola valley in the province of Piacenza. A blend of Barbera and Bonarda, think Amarone – the rich powerful wine from the Veneto made from dried grapes. This too is powerful and gamey with notes of black plum, dark cherry and leather, hints of bitter chocolate. It needs a little time to express itself, it's broody, reveals itself slowly, so don't rush it. A grilled steak would work wonderfully, so too would nursing it in a big glass in front of a big fire with big weather outside. I could go on but I won't.....

RED – TOUCH OF EARTH, GNARLY VINE, ROUNDED

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.

- 516 2014 Sangiovese IGT, Di Majo Norante, Molise, Italy** £21⁵⁰ Bt
In the hills of Molise, lamb, kid and mutton are popular along with pork for sausages, salame and sopressata. Sangiovese is the perfect match for all of those, exhibiting a fresh bouquet of violets and woodland berries. It is smooth, refreshing with loads of ripe fruit.
- 518 2014 Graciana, Bodega Cecchin, Mendoza, Argentina** £22 Bt
The Cecchin family came to Argentina from Italy in 1910, making wine for themselves since 1959. Graciana is the finessing grape in Rioja, it is dark red in colour with aromas of dark plums, dried mint and tobacco leaf. Its sinewy, peppery with flavours of dried herbs and leather and is wildly expressive.
- 531 2014 Lacrima di Moro d'Alba, Zaccagnini, Marche, Italy** £24 Bt
A rare red grape variety from the Marche region, Lacrima means 'teardrop' on account of when the grapes are fully ripe, they weep small amounts of juice! This has an intense red colour with violet notes. Abundant with blackberries and floral notes including rose. It is round and fine. Calls for roast meat, particularly pork.
- 532 2014 Barbera d'Asti DOCG 'La Villa', Tenuta Olim Bauda, Piemonte, Italy** £24 Bt
An easy going Barbera with its ripe red fruits, flowers and spices. Balanced in an engaging style with a lovely earthy quality but with Barbera's trademark acidity. Calls for steak or hard cheeses.
- 506 2013 Tinto Adiado, Casal Figueira Adiado, Lisboa, Portugal** £30 Bt
Ultra low intervention expression of a once common variety. Roughly translated as 'we'll leave it 'till later', the Adiado is a wine which may be too much of a distraction. Castelao brings real crunch and zip of fresh berry fruit, with a slightly sour, red cherry acidity, wrapped in an earthy blanket.
- 503 2013 Si Red, Si Vintners, Iwo Jakimowicz, Margaret River, Australia** £30 Bt
Margaret River is renowned for Bordeaux blends of power & gravitas but in the hands of Iwo Jakimowicz and made without any additives, the blend becomes lighter. There are elegant aromas of dark currants, plums and pepperwood. Lovely balance in the mouth with good freshness, a hint of herbs and minerals.
- 521 2012 Teroldego Rotaliano DOC, Foradori, Trentino, Italy** £32 Bt
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. 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.
- 533 2014 Solace Syrah, Iona, Elgin, South Africa** £38 Bt
Iona is the coolest vineyard in the Cape and at 420m above sea level means the growing season is very long – this results in diverse and complex flavours. This is stunning. Red berry fruit, full of spice, white pepper and floral notes. Supple with an intense palate, fine tannins matched by plenty of fruit. I could easily just drink this wine without food, but if eating I'd choose it to go with lamb.
- 529 2012 Cerasuolo di Vittoria, Cos, Sicily** £34 Bt
Frappato (40%) and Nero d'Avola (60%) are neither filtered nor fined; wild yeasts are used in the fermentation and there is no addition of sulphur at the bottling. The winery is gradually abandoning oak and stainless as fermentation and ageing vessels in favour of cement (in this cuvee) and even amphora. This is a beautiful wine with a delightful nose of sweet violets and a whisper of spiced cherries. The wine is very smooth, almost silky and the bright berry flavours cascade over the tongue to their lip-smacking conclusion.
- 515 2014 Cinq Puits, Château Valcombe, AOC Ventoux, France** £38 Bt
Made in partnership with Luc and Cendrine at nearby Château Valcombe, Keira Knightly and James Righton have fashioned something rather special. A blend of Grenache, Syrah and Carignan from forty-year-old vines this is bright cherry red with a nose of ripe fruits, undergrowth and truffles. Fleshy but elegant, fresh and frank. Kirsch, raspberry, cherry and dark chocolate. Again, on its own or with lamb chops.
- 523 2013 Pian del Ciampolo, Monteverdine, Tuscany, Italy** £36 Bt
A beautiful herby Sangiovese, Pian del Ciampolo is the baby of the stable and could pass for a Piedmontese wine in a certain light. Medium bodied with great finesse. Really light plum, dried herbs, rose petals, balsam, extremely earthy/dusty and mineral-laden. Beautiful, lithe cherries and touch of herbs and earth. Good fruit finish with plenty of zing and spine. Sink into it with some grilled Mersea Island lamb chops.

RED - DRY, SOFT RED FRUITS, GRIP

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 2014 Tempranillo/Petit Verdot, Torre Solar, Castilla, Spain** £16⁵ Bt
Hand harvested from un-irrigated low yielding vines produce a succulent, juicy red bursting with ripe blackberry and spice. Easy drinking, more-ish on its own but also goes with spice and stews.
- 502 2014 Pinot Noir, Calusari, Romania** £17 Bt
Made by Englishman Phillip Cox in an area reminiscent of Tuscany or Burgundy, Romania has a history of winemaking stretching back millennia. Soft and juicy with bags of red berry fruit and hints of vanilla. Smooth and simply delightful to drink on its own or with a plate of cured meat.
- 509 2014 Moulin de Gassac Rouge, Mas de Daumas Gassac, Aniane, France** £18 Bt
Ruby red with aromas of forest fruits, blackberry and raspberry with hints of spice. Soft and warm, well balanced and a slight pepperiness at the end. Lovely on its own or with grilled lamb chops.
- 505 2015 Pinot Noir, Espinos y Cardos, Aconcagua Valley, Chile** £20 Bt
This vineyard is only 5kms from the Pacific Ocean bringing morning mists and Spring frosts. It is bright, aromatic and fresh with subtle oak playing a support role. Deep red-purple colour with delicate sweet red fruit flavours and aromas. Lovely with duck or salmon.
- 510 2014 Marcillac 'Lo Sang del País', Domaine du Cros, SW France** £23 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.
- 507 2014 Vorgesckmack Red, MA Arndorfer, Kamptal, Austria** £26⁵⁰ Bt
A blend of the two most important varieties in Kamptal, Zweigelt (80%) and Pinot Noir (20%), spicy, juicy and pleasantly fruity. Zweigelt gives all the loveliness of Grenache and all the spiciness of a Syrah into one grape. Grilled red meat, terrines and game work a treat.
- 511 2014 Beaujolais, Château Cambon, Burgundy, France** £26⁵⁰ 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 purée 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.
- 512 2014 El Marciano, Garnacha, Alfredo Maestro, Ribera del Duero, Spain** £28 Bt
Crazy label, crazy man but seriously cool wine. The label is a representation of the remote and barren, granite ridden landscape that make up this wine's terroir. It depicts Alfredo directing his two green vineyard workers who aren't up to scratch. El Marciano is the Martian. But Maestro has a delicate touch and respect for his land. It's juicy and flavoursome, laden with spicy blackberry aromas before a raspberry liquorice and fresh earth scented palate. The texture is rock-sculpted and the acidity thrillingly bright, drawing all corners together.
- 513 2014 Dolcetto d'Alba, Luca Roagna, Piemonte, Italy** £28 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. Thanks to its freshness and good structure, it is splendid with antipasti, pastas or stews.
- 514 2013 Bourgogne Rouge, Hautes Cotes de Nuit, Le Prieure, Aurelien Verdet** £38 Bt
Impeccable Pinot Noir with an impeccable silky texture balancing weight and concentration with brightness and acidity in a long, graceful finish. The basket of flavours is of red cherry leading to black fruits interlaced with seductive suggestions of herbal potpourri. You can savour this on its own but equally with chicken and light game any which way!

SWEET WINE

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 tends 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.

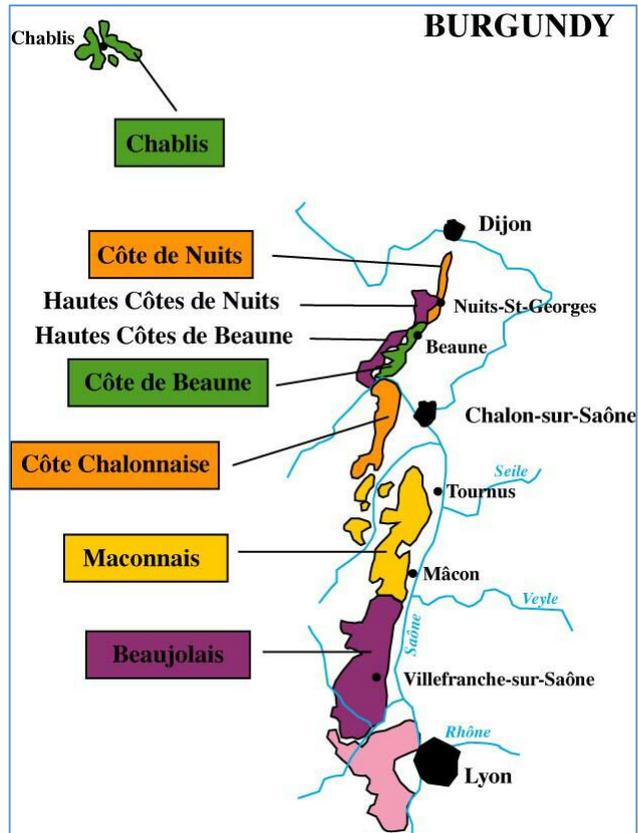
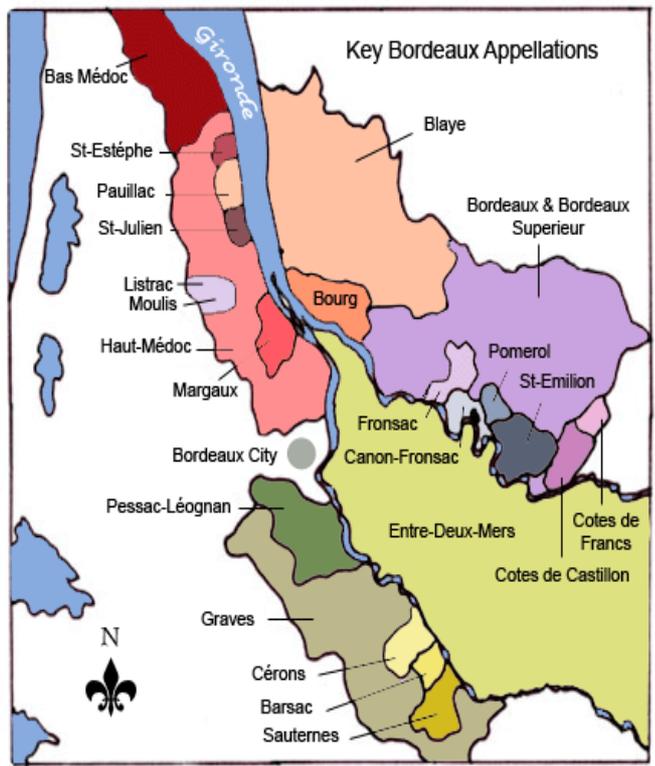
- 603 2012 Torrontés Tardío, Familia Zuccardi, Mendoza, Argentina** **£18** 50cl
 Torrontés is a grape with similar characteristics to Muscat, so this is a floral, grapey glass £4⁷⁰ 125ml GI
 of sweet wine best drunk with fruit desserts.
- 605 Pedro Ximénez, Bodegas Gutierrez Colosia, Sherry, Spain** **£6⁷⁵** 100ml GI
 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.
- 203 Moscato d'Asti 'Lumine', Ca' d'Gal, Piemonte, Italy** **£25⁵⁰** Bt
 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.
- 606 2007 Grandjó Late Harvest, Real Companhia Velha, Douro, Portugal** **£25** 37.5cl
 I discovered this at Alliance Wine's 25th 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.
- 608 2007 Lalicante Passito, Poggio Argentiera, Toscana, Italy** **£25** 37.5cl Bt
 A mouth-charming medley of elderflower, sun-dried tomato, chocolate, spice and fine tannins. Excellent with strong blue cheeses and chocolate desserts.
- 609 2008 Vigna del Volta, Colli Piacentini Malvasia Passito, La Stoppa** **£30** 37.5cl Bt
 Old gold/amber colour, nose of waxy pear fruit, apricots and wild mint. Honeyed texture which £8.50 100ml
 works with blue cheese or fruit desserts
- 604 Classic Rutherglen Muscat, Stanton & Killeen, Victoria, Australia** **£26** 37.5cl
 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.
- 610 Smith & Woodhouse 10-Year-Old Tawny Port, Douro Valley, Portugal** **£35** 75 cl
 Ten years in a barrel produces and an altogether different beast to the other heavier styles of por £5²⁵ 100ml GI
 Mid-weight, nutty and complex. As you would expect great with cheese, but also try with chocolate puddings
- 611 2009 Late Bottled Vintage Port, Niepoort, Douro Valley, Portugal** **£6⁰⁰** 100ml GI
 LBV is port made from a single year aged for 4-6 years in oak casks filling the gap while waiting for vintage port to mature. However, Dirk Niepoort calls this the 'younger brother' of the vintage port. Full of dark fruit, pepper and chocolate, a lovely way to finish your meal.
- 612 Marsala Superiore 10-Year-Old, Marco de Bartoli, Sicily** **£39** 50cl
 Marsala was first commercialised by the British who created wines that could withstand long sea £7⁹⁵ 100ml GI
 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.

EAU DE VIE, DIGESTIVE

	35ml	50ml
Cognac Elegance Grande Champagne Maxime Trijol	£4 ²⁵	£6 ⁰⁵
Armagnac 10 Ans Reserve Baron de Sigognac	£3 ⁸⁵	£5 ⁴⁵
Calvados Distillerie du Houley	£3 ¹⁵	£4 ⁴⁵
Limoncello I Legni	£2 ²⁵	£3 ¹⁵
Grappa di Vitigno Bepe Tosolini	£2 ⁹⁵	£4 ¹⁰

Rhone Valley





INFORMATION

THE SUN INN

We have seven en-suite guest rooms with seasonal packages available throughout the year which at times includes cream teas, bike hire or a seven course tasting meal. Our menu, inspired by Italy, changes throughout the week with a complete change each month. There is a bar menu with sandwiches and platters and on Sunday we roast a couple of joints of meat. There is a children's menu available at weekends and school holidays and we are able to cater for most allergies and diets. We have lots of bar snacks available throughout the day and are open for breakfast to non-residents Friday, Saturday and Sunday 8.15am – 9.45am.

OUR PRODUCTS

Everyone bangs on about local this and that these days, it almost goes without saying! We are no different but first and foremost, the product has got to taste great. If it is and is local, we buy it, if not we seek further afield. But most of our menu ingredients come from local (25 miles) farmers and growers and fish from in-shore day boats on the Essex, Suffolk and south coasts. This matters because it means we get the produce as soon as possible from when it is harvested or caught. Our beer, wine and other beverages are no different; we want to provide great tasting drinks from people who are as passionate about what they do as we are.

OUR TEAM

Our front of house operations is overseen by Hannah Craven and Zoë Morgan with Charlotte Green and Dominique St Rose running out front. Matthew McKechnie compiles the list of drinks with me and is responsible for making sure we have a fully stocked bar. The kitchen is headed up by Jack Levine with Emil Stycznski his second-in-command. These individuals are ably supported by a group of people who have been hired because they want to give great hospitality. The Sun Inn has been owned by me Piers Baker since 2003 and I also own Church Street Tavern in Colchester opened in early 2014.

CHURCH STREET TAVERN

We opened our second venture in February 2014. Church Street Tavern has a ground floor bar and lounge and first floor dining room. Open for lunch Wednesday to Sunday and dinner Wednesday to Saturday serving a full menu alongside quick light dishes at lunch. A children's menu is available at weekends and school holidays. Feast day specials, Sunday roast joints too. A private dining room is available for hire and online bookings are taken. Colchester has got lots of wonderful attractions and things to do such as Colchester Castle, First Site Contemporary Art Gallery, the Mercury Theatre and Colchester Arts Clubs and excellent shopping. So when you seek a slightly more contemporary take on The Sun Inn, visit Church Street Tavern where you will be looked after by Connor Mantle out front and Head Chef Ewan Naylor in the kitchen with Edward Campbell second-in-command. Hannah, Zoë and Matt also fulfill their respective roles here too.

Full details are: Church Street Tavern, 3 Church Street, Colchester, CO1 1NF

Telephone 01206 564325 Email: office@churchstreettavern.co.uk

Web: www.churchstreettavern.co.uk Follow: ChurchStTavern

PRIVATE HIRE

Both our venues are available for private hire whether it be private dining or drinks. We also can cater for Afternoon Tea and off site catering. Please speak to one of our managers for further information.