



WEDDING WINE LIST

CHAMPAGNE

Veuve Clicquot 1999 £56.75

An outstanding vintage Champagne from the historic "widows" Champagne house of Reims.

Moët et Chandon oët NV £43.75

Consistently good Champagne from this well-known house - very clean and fresh.

Champagne Mansard Brut NV £39.95

Blended with the three main champagne grape varieties, Pinot Noir gives elegance and length, Pinot Meunier gives body weight and Chardonnay contributes aroma and finesse. There is a good amount of bottle age on the brut non-vintage, making this a very attractive and enjoyable champagne.

Cava Brut, Vallformosa, Penedes, Spain NV £24.95

Clear straw colour with greenish shades. A jubilant and lively fizz. Gentle apricot and apple aromas. This is excellent Cava.

ROSE CHAMPAGNE & SPARKLING WINE

Champagne Mansard Brut Rosé NV £47.95

An excellent, delicate pink champagne made in the traditional method of adding still red wine to the still white wine before second fermentation in bottle. The result of the addition of the Pinot Noir is a soft, fruitier style of wine.

Pinot Grigio Ros Rosé, San Orsola , NV £25.95

A fashionable pink sparkling version of Italy's most popular white grape; light, dry and refreshing.

WHITE WINE

Chardonnay, Willowood, Central Valley, California NV £14.95

A superb wine from the renowned Central Valley in California. The wine is made using state of the art techniques to produce a crisp, dry white wine with refreshing citrus fruit characters and a typical light buttery finish.

Sauvignon Blanc, Robert Skalli, Sud de France, Reserve 2007 £25.25

A lively and elegant wine which display all the richness of the terroirs of Southern France. Fine and smooth, it reveals a superb freshness and presents notes of blackberry, rhubarb and pineapple.

Chablis, J.Moreau et Fils 2006 £30.25

A very dry, crisp flinty wine with excellent fruit and acidity that retains its essential elegance.

Sancerre, les Comtesses, Paul Thomas, Chavignol 2006 £35.50

The wine comes from a particular slope called "les Comtesses" on the best part of the south facing hill of Chavignol, just outside the hill town of Sancerre. This is an elegant and appealing Sancerre, full of "gooseberry" fruit with a delicious citrus tang.



ORGANIC, FAIR-TRADE, VEGETARIAN and VEGAN WINES

Rioja, Marqués de Cáceres Cáceres, Spain, Vegan, 2006 £20.95

The best of new style wines from Spain with ripe, lively fruit and a fresh, dry finish. Perfect as an aperitif.

Organic Pinot Grigio, Terramore, IGT gio, 2006 £23.50

A strong yellow straw colour. The bouquet is unmistakable and immediate, with an intense impression of acacia flowers. The palate is dry, full-bodied and well balanced.

Sauvignon Blanc, Dos Hermanos, Curicó Valley, Chile Chile, Fair-trade, 2007 £25.95

Fair-trade Wine means that the growers are guaranteed a fair and stable price for their grapes. Peter Bright was one of the original flying winemakers and this Sauvignon is typical of his excellent wines fresh, zesty and aromatic with a lively crisp acidity.

RED WINE

Merlot Refosco, Altana di Vico, Italy 2007 £18.45

A light bodied yet convincing all-rounder. Fruity and well balance – great with lamb dishes and cold meats.

Cabernet Sauvignon, Vin de Pays d’Oc, Fortant, France 2006 £20.45

A smooth, generous wine with intense aromas of blackcurrant, vanilla and pepper.

Rioja, Viña Real, Plata, Crianza 2005 £26.25

This wine is produced from a blend of Tempranillo, Granacha and Mazuelo grapes and hand harvested. It is aged for a minimum of 12 months in French and American oak casks.

Fleurie, le Roitelet Roitelet, Henry Fessy, Beaujolais t, 2006 £27.50

Soft, silky raspberry fruit and an attractive purple red colour characterise this well made Beaujolais from the Gamay grape. Superb as a summer wine served lightly chilled

ORGANIC, FAIR-TRADE, VEGETARIAN and VEGAN WINES

Shiraz/Cabernet, Katherine Hills, South Australia, Vegan 2005 £15.95

This wine has smooth, ripe fruit with soft tannins. The delicate spice of the Shiraz blends perfectly with the red fruit characters of the Cabernet Sauvignon.

Rioja, Marqués de Cáceres, Spain, Vegan, 2004 £22.95

Fresh, fruity bouquet of soft red fruits with a touch of vanilla and spice. Pleasant fullness in the mouth with rounded fruit.

Carmenère, Dos Hermanos, Curicó Valley, Chile, Fair-trade 2004 £26.95

Warm plum and damson fruit flavors with ripe tannins and a hint of chocolate before a long, soft finish. A perfect partner to grilled lamb.