

Champagne

	<i>Glass</i> <i>125ml</i>	<i>Bottle</i>
<i>Champagne Brut Grande Reserve, Laforge-Testa</i>	12.00	60.00
<i>Moët et Chandon</i>		85.00
<i>Bollinger Special Cuvee</i>		95.50
<i>Laurent-Perrier Brut</i>		105.00
<i>Veuve Cliquot Ponsardin Brut</i>		105.00
<i>Billecart-Salmon Brut Réserve</i>		105.00
<i>Krug Grande Cuvée</i>		350.00

Rosé

<i>Champagne Brut Rose', Laforge-Testa</i>	12.00	60.00
<i>Laurent-Perrier Rosé</i>		145.00

Millesimé

<i>Dom Pérignon 2004</i>		250.00
<i>Louis Roederer Cristal 2006</i>		350.00

Italian Sparkling Wines

<i>Prosecco di Valdobbiadene Brut, Le Manzane</i>	7.50	41.50
<i>Matí Rosé Brut Cuvee, Roend</i>	8.00	44.50

Italian White Wines

Glass 175 ml Bottle

Trebbiano D'Abruzzo, 2012, Campiello, Abruzzo

6.50 24.50

100% Trebbiano. Straw Yellow. The bouquet is light, with flowers and fruits notes, dry on the palate.

Frascati Superiore, 2013, Casale Marchese, Lazio

7.50 28.50

Malvasia del Lazio and Malvasia di Candia. Candied fruit aromas with a hint of honey characterize this wine as a benchmark example. The palate is round and soft with lightly buttery tones.

Orvieto Classico Superiore, 2013, Castello di Corbara, Umbria

7.50 28.50

100% Grechetto. Straw yellow with gold shades in colour. The bouquet is full: fruit and flowers are easily recognizable. The palate is sapid and fresh.

Friuliano Friuli Grave Lusor, 2013, Forchir, Friuli Venezia Giulia

28.50

100% Tocai Friuliano. Pale straw-yellow, Tocai Friulano carries an enticing nuance of wildflowers and pears. It is broadly flavored and can offer notes of herbs and citrus, clean finish.

Soave Classico Vigneti di Monteforte, 2013, Santi, Veneto

28.50

Garganega. Pale straw colour, delicate flowers perfume, dry at the palate with good fresh acidity.

Verdicchio dei Castelli di Jesi, 2012, Garofalo, Marche

28.50

100% Verdicchio. Light green colour. Delicate and typical on the nose, sapid and fresh at the taste. For his delicacy is one of the best Italian wines with grilled fish and white meats.

Chardonnay, 2013, Girlan, Alto Adige

29.50

100% Chardonnay. Apple, pear and vanilla aromas, which develop into a smoky, coconut character. Medium bodied with crisp acidity and a flavourful finish.

Vermentino di Gallura S'éleme, 2013, Cantina Del Vermentino, Sardegna

29.50

100% Vermentino di Gallura. Light straw yellow with green tinges. Elegant bouquet and dry mellow at the palate. Ideal as an aperitif and to accompany our shell fish and sea food dishes.

Vermentino di Gallura Funtanaliras, 2013, Cantina Del Vermentino, Sardegna

40.00

100% Vermentino di Gallura. Straw yellow with greenish reflections, fruity notes of quince and acacia flowers with veins of bitter almond. Fresh, soft and dry, with intense notes of fruit and almond finish.

Vernaccia di San Gimignano, 2013, Fontaleoni, Toscana

32.50

100% Vernaccia. It is a Tuscany's signature white grape. A typically elegant style with a faintly herbal nose followed by a richness and creamy, complexity on the palate and a good, long finish.

Pinot Grigio Valdadige, 2013, Santa Margherita, Trentino Alto Adige

35.00

100% Pinot Grigio. Dry, full-bodied but crisp and firm in structure, with an intense & typical aroma goes best with ham & melon, risotto Milanese or sea food, lobster and sea food pasta.

Pecorino Trabocchetto, 2013, Talamonti, Abruzzo

35.00

100% Pecorino. A classic Pecorino wine is straw yellow in colour and has an elegantly floral bouquet of acacia and jasmine/sometimes spiced with a hint of liquorice.

Pinot Bianco, 2013, Cantina Bolzano, Alto Adige

37.00

100% Pinot Bianco. From the Italian Alps, intense and fruity with long finish.

Bottle

- Fiano di Avellino, 2013, Mastrobernardino, Campania** 41.50
100% Fiano. It offers a multitude of aromas including hints of pear, pineapple, acacia, roasted hazelnuts, honey and hawthorn. Especially as an aperitif with toasted hazelnuts, accompany seafood and fish dishes of haute cuisine. Yellow straw.
- Pinot Grigio Collio, 2012, Branko, Friuli Venezia Giulia** 42.50
100% Pinot Grigio. This year it garnered the prestigious 'Tre Bicchieri' award, from Gambero Rosso. From aromas of roasted hazelnuts, spiced fruits and resin, this wine has an inviting and warm palate of full-bodied citrus inspired fruits. It goes best fish starters, risotto with sea food, lobster and Dover sole.
- Greco di Tufo Terrantica, 2013, I Favati, Campania** 43.50
100% Greco di Tufo. Cool climate growing conditions allow the Greco grape to develop an amazing array of aromas in which mint, vanilla and honey are often noted. The palate is luscious with rich, ripe fruit flavours balanced by citrus acidity.
- Sauvignon Collio, 2012, Branko, Friuli Venezia Giulia** 44.50
Mostly Sauvignon Blanc with little % of Cardonnay. Barrique fermented, it is intense and delicate, and accompany well all fish dishes, also sauces one.
- Gavi del Comune di Gavi, 2014, Terre Da Vino, Piemonte** 49.50
100% Gavi Masseria dei Carmelitani. Light straw yellow with greenish hue. Delicate but rich bouquet, almond flowers perfume, harmonious body, depth of aroma and length of flavour.
- Pinot Grigio Colli Orientali, 2013, Livio Felluga, Friuli Venezia Giulia** 75.00
100% Pinot Grigio. Straw yellow with light golden hues. Intense yet elegant aromas of melon and candied fruit are complemented by white fruit and floral notes with a delicate mixture of brioche, honey and flint. Fresh and smooth on the palate.
- Illivio, 2012, Livio Felluga, Friuli Venezia Giulia** 84.50
Intense straw yellow with greenish highlights. Fragrant, delicate; a perfect fusion of vanilla and white flower aromas, hints of tulip, citrus, lime and white musk. Delicate, mineral, with excellent balance of acidity; notes of whole sea salt and yogurt in the finish. A particularly good match for fish, risottos and fresh cheeses.
- Gavi dei Gavi, 2013, La Scolca, Piemonte** 92.50
100% Cortese di Gavi. Fine, delicate, pleasantly tart taste indicates antipasti, fish and seafood. Unrivaled with oysters, but an elegant accompaniment to white meat and vegetable pies.
- Cervaro Della Sala, 2011, Marchesi Antinori, Umbria** 95.00
Chardonnay & Grechetto. Elegant, ample bouquet, dry and persistent. Refined for 5 months in small cask and a further 10 months in bottle.

Half Bottles (37.5 cl)

Bottle

- Frascati Superiore, 2013, Casale Marchese, Lazio** 17.00
Pinot Grigio Valdadige, 2013, Santa Margherita, Trentino Alto Adige 19.50
Gavi dei Gavi Masseria dei Carmelitani, 2013, Terre da Vino, Piemonte 29.50

Italian Rosé Wines

Glass
175 ml

Pinot Grigio Rosé Alto Mincio, 2013, La Prendina, Lombardia 7.50 29.50

A lovely, slightly floral, nose is backed up by a firmness of flavour and depth on the palate and a good length.

Bardolino Chiaretto, 2013, Cavalchina, Veneto 9.50 38.00

A suave, elegant pink with that characteristic snap of herbless on the finish and bags of character.

Italian Red Wines

Glass
175 ml

Montepulciano D'Abruzzo, 2012, Illuminati, Abruzzo 5.50 25.50

Montepulciano. Youthful garnet red colour, clean perfumed cherry and plum, fruit aromas with a middle weight palate finishing with a positive, rounded tannins.

Nero d'Avola, 2012, Torre Saracena, Sicilia 6.50 27.50

100% Nero d'Avola. Beautiful deep red wine. Dense and concentrated. Big, beefy, cherry and prune flavour with refreshing acidity. Rich and ripe with plenty of spicy fruit.

Primitivo Posta Piana, 2012, Cantine Paradiso, Puglia 7.00 30.00

100% Negroamaro. A deep, earthy nose with a whiff of pipe tobacco at the finish. A fairly rich palate with firm but not too dry tannins and a good length of finish.

Chianti Colli Senesi, 2012, Tenuta Bichi Borghesi, Toscana 8.00 31.50

90% Sangiovese, 10% Canaiolo nero. It has a lovely taste rounded flavour but with a firm.

Cirò Rosso, 2011, Fattoria San Francesco, Calabria 33.00

100% Gaglioppo. Fruity when young, this nectar salmon pink coral on tending to spread the fragrance of medium intensity and persistence, which is a prelude to a balanced flavor and dry.

Rubesco, 2010, Lungarotti, Umbria 33.50

80% Sangiovese, 10% Canajolo, 10% Colorino. Sangiovese aged in oak, intense on the nose with great acidity, freshness on the palate.

Valpolicella, 2013, Azienda Agricola Brigaldara, Veneto 35.50

40% Corvina, 30% Corvinone, 20% Rondinella, 10% Others. This is the real McCoy. Valpolicella as it should be. It has a ripe, raisony, middleweight palate and a dry, herbal finish.

Tamara Cannonau di Sardegna, 2012, Cantina del Vermentino Monti, Sardegna 38.50

100% Cannonau. One of the Sardinian best grape of Gallura, soft and elegant with 3 to 4 month aged. In cask it's velvety, balance tannins.

Dolcetto D'Alba, 2012, Cascina Morassino, Piemonte 40.50

100% Dolcetto D'Alba. It is a dark-skinned variety with origins that lie in the hills of Piedmont. Ruby in colour it's intense yet elegant bouquet is winy and fruity. On the palate is dry with a pleasant slightly bitter after taste.

Bottle

- Chianti Classico, 2012, Azienda Agricola Monteraponi, Toscana** 44.50
95% Sangiovese, 5% Canaiolo. The color is a light ruby red, shining and crystalline. Scents of intense violet notes, green spice and raspberry. Strong minerality in the palate combines perfectly to the typical freshness coming from the soil.
- Il Falcone Castel del Monte Riserva, 2007, Rivera, Puglia** 44.50
70% Nero di Troia, 30% Montepulciano. One the best reds of the Mediterranean, great intensity and complexity.
- Pinot Noir Patricia, 2012, Giralan, Alto Adige** 44.50
100% Pinot Noir. Pinot Noir, a complex grape variety, always benefits from a cooler climate typified by the Alto Adige region in northern Italy. A characteristic Pinot Noir nose of strawberries and fruit is followed by a broad warmth of texture and grip on the palate with a lovely soft finish.
- Is Arenas Carignano del Sulcis Riserva, 2009, Cantine Sardus Pater, Sardegna** 44.50
100% Carignano. Intense ruby in red color, very rich and persistent bouquet. On palate it is firm, full bodied. It has 12 months in barriques. Best Italian Wine 2012.
- Valpolicella Classico Superiore Ripasso Il Vegro, 2011, Az. Agricola Brigaldara, Veneto** 45.00
65% Corvina, 25% Molinara, 15% Rondinella. Thus wine is extremely pleasing and balanced because is obtained with Ripasso, a traditional technique that promotes a second fermentation through the wine contact with dry grape.
- Barbera D'Asti Superiore La Luna e I Falò, 2011, Terre Da Vino, Piemonte** 47.50
100% Barbera. Full purple red colour, vivid plummy fruity on the nose and a ripe, good tannins at the palate with lots of fruit character.
- Chianti Classico, 2012, Castello della Paneretta, Toscana** 48.00
80% Sangiovese, 15% Canaiolo, 5% Colorino. Youthful garnet, red colour, clean perfumed cherry and plum fruit aromas with a middle weight palate finishing with a positive, rounded tannins. Gold Medal of the Year.
- Vino Nobile di Montepulciano Lodola Nuova, 2011, Ruffino, Toscana** 53.50
90% Sangiovese, 10% Canaiolo. It's dry as Italian reds can be but the balance and structure is fine. More peppery, licorice flavours streaked with gamey, black cherry flavours with some dry, chunky tannins on the finish. Generally quite round and forward.
- La Selvanella Chianti Classico Riserva, 2008, Fattoria Melini, Toscana** 58.50
80% Sangiovese, 10% Cabernet, 10% Merlot. Ruby in colour, its intense yet elegant bouquet is winy and fruity. On the palate is dry and gentile with a pleasant slightly bitter aftertaste.
- Taurasi, 2008, I Favati, Campania** 59.50
Aglianico. One of Italy's great wines. It is aged for 3 years before release, of which 12 months in small casks. Its colour is ruby-red, the scent is fruity and elegant, the tannins are smooth. Dry and velvety on the mouth. It is ideal for red meats and game.

Bottle

- Adeo Bolgheri Rosso, 2011, Campo alla Sughera, Toscana** 60.00
100% Sangiovese. A big firm wine with great structure and depth on the nose and followed by a mouth filling and velvety texture on the palate and a very long finish.
- Vino Nobile di Montepulciano, 2011, Avignonesi, Toscana** 60.00
100% Sangiovese. A big firm wine with great structure and depth on the nose and followed by a mouth filling and velvety texture on the palate and a very long finish.
- Le Volte, 2012, Tenuta dell'Ornellaia, Toscana** 60.00
50% Merlot, 30% Sangiovese, 20% Cabernet Sauvignon. Under the purplish red colour, the nose is medium and complex. Enjoy this dry, full-bodied and fruity red featuring refreshing acidity. On the palate, it showcases fleshy tannins and a broad mouthfeel that leads into a medium finish.
- Montepulciano D'Abruzzo Riserva, 2008, Illuminati Zanna, Abruzzo** 60.00
100% Montepulciano. One the best Montepulciano riserva from the legendary illuminate winery
- Galana, 2006, Cantina del Vermentino Monti, Sardegna** 65.50
Cabernet Sauvignon, Sangiovese, Carignano, Cagnulari in equal parts. Smooth with great complexity and elegance, balanced and full bodied. A remarkable depth and length.
- Keramos Cannonau di Sardegna Riserva, 2007, Tenuta Soletta, Sardegna** 69.50
100% Cannonau. Ruby with garnet-red reflexes, enveloping, complex and varied perfume, with many scented nuances that span from ripe red berries to spices. Superb roundness with sensor of cherry and plum, pleasure-seeker of spices and complex but balanced finish.
- Marchese di Villamarina, 2008, Sella e Mosca, Sardegna** 82.00
100% Cabernet Sauvignon. This rich, oak-aged Cabernet Sauvignon shows that Sardinia can produce both indigenous and international grape varieties that compete with the best wines of the world. This opulent expression delivers dense berry flavors and dried fruit backed by mineral, spice and polished tannins.
- Amarone della Valpolicella Classico, 2009, Az. Agricola Brigaldara, Veneto** 85.00
70% Corvina, 20% Rondinella, 5% Sangiovese 5% Others. Ruby in colour, with cherry and raspberry aromas, this rich, warm wine delivers opulent, concentrated fruit flavours with a touch of balsamic sweetness. It's well-balanced, with good acidity and weight, yet it doesn't come off as heavy. It would pair well with game, steak or rib roast. It also makes an ideal partner for a cheese course.
- Barolo Rocche di Castiglione, 2010, Azienda Agricola Rocche Viberti, Piemonte** 85.50
100% Nebbiolo da Barolo. Intense ruby red in colour with a rich, ample and persistent bouquet. On the palate it is rich, firm, full bodies, and harmonious Ideal for all our red meats.
- Brunello Di Montalcino, 2008, Pinino, Toscana** 90.00
100% Sangiovese Grosso. Brunello has been considered an elite wine since its creation in the Nine-teenth Century: is rare and expensive and made by an handful of highly specialized producer. In-tensely ruby, dry, full bodied, of elegant proportions. Pronounced classic bouquet reminiscent of violets, lingering aromas and flavours.

Bottle

Amarone della Valpolicella Classico, 2010, Allegrini, Veneto 105.00
70% Corvina, 20% Rondinella, 5% Sangiovese, 5% Others. Ruby in colour, with cherry and raspberry aromas, this rich, warm wine delivers opulent, concentrated fruit flavours with a touch of balsamic sweetness. It's well-balanced, with good acidity and weight, yet it doesn't come off as heavy. It would pair well with game, steak and rib roast. It also makes an ideal partner for a cheese course.

Brunello di Montalcino Riserva, 2004, Poggio, Toscana 185.00
Vibrant ruby red. The bouquet opens with perfumes of red cherries, with undercurrents of dark red fruit and a hint of spice from judicious use of oak. The palate is faithful to the nose with rich, supple fruit and a perfectly balanced structure. The fine-grained tannins are elegant and supple and the wine finishes long.

Tignanello, 2011, Marchesi Antinori, Toscana 165.00
80% Sangiovese, 20% Cabernet Sauvignon. One of the most revered "Supertuscans". Ruby red colour. The bouquet is warm. The taste is intense, persistent and harmonic. Aged in small casks.

Half Bottles (37.5 cl)

Bottle

Chianti Colli Senesi, 2012, Bichi Borghesi, Toscana 17.50
Barolo Paesi Tuoi, 2010, Terre da Vino, Piemonte 37.50
Amarone della Valpolicella, 2008, Brigaldara, Veneto 43.50
Brunello di Montalcino, 2008, Pinino, Toscana 50.00

Montpeliano Fine Wine Selection

Bottle

- Quatr Nas Langhe Rosso, 1998, Podere Rocche dei Manzoni, Piemonte** 95.00
Nebbiolo, Cabernet Sauvignon, Merlot, Pinot Noir. This wine has a delicately floral nose touched with roses and violets that complements its palate of dried plums, hawthorn berries, brambly blackberries and a profusion of herbs.
- Turriga Isola dei Nuraghi, 2008, Cantine di Argiolas, Sardegna** 116.50
Turriga Isola dei Nuraghi, 2003, Cantine di Argiolas, Sardegna 214.00
Cannonau, Carignano, Bovale, Malvasia Nera. The Turriga has an effusively rich and complex bouquet with generous notes of plums and dark berries. It is a full-bodied and concentrated with firm tannins yet has a refined, sleek mouth feel and a finish that never seems to end.
- Barbaresco Nubiola, 2000, Pelissero, Piemonte** 165.00
100% Nebbiolo. Barbaresco belongs to the elite of Italian reds. Great tannins, palate-cleansing, deep, subtle, fine. Pelissero is believed to be one the greatest Italian wine maker. His credo is: no compromise on quality. Their Barbaresco brings Italy a Wine Olympic gold Medal.
- Luce della Vite, 2009, Marchesi de'Frescobaldi, Toscana** 195.00
50% Sangiovese, 50% Merlot. Intense, rounded, harmonic. This wine is the first offspring of the joint venture with Mondavi of California. It is a superlative accomplishment.
- Amarone Classico, 2005, Bertani, Veneto** 220.00
70% Corvina Veronese, 25% Rondinella, 5% Molinara. Considered by many one of the most important red of Italy, is made with late harvest grapes, left to dry on cane mats in airy lofts, where the grapes are affected by the "Noble Rot" (Botritis Cinerea). The Amarone is an imposing, dry, full bodied wine.
- Ornellaia, 2009, Tenuta dell'Ornellaia, Toscana** 305.00
52% Cabernet Sauvignon, 22% Merlot, 21% Cabernet Franc, 5% Petit Verdot. The wine's fragrance are generous and clean and defined, with rich, well-ripened fruit, complemented by chocolate and balsamic notes of aromatic herbs. On palate, silky-smooth and spacious, with glossy tannins. A lovely, re-freshing acidity lifts a lingering finish.
- Sassicaia, 2004, Tenuta San Guido, Toscana** 415.00
85% Cabernet Sauvignon, 15% Cabernet Franc. Grassy hint with ample wild berries perfume. At the taste: long complex finish with fine, silk like tannins and good acidity. One of Italy's first Cabernet Sauvignon, Sassicaia has been extremely influential to modernize and bring quality to Italy's wine making. Produced at the Tenuta San Guido, Bolgheri, by the Marchesi Incisa della Rocchetta Family, recently promoted from SuperTuscan VTD to special sub-zone status in Bolgheri DOC.
- Solaia, 2009, Marchesi Antinori, Toscana** 515.00
65% Cabernet Sauvignon, 20% Cabernet Franc, 15% Sangiovese from Tenute Tignanello. It is a very complex wine with a solid and full-bodied structure. The aroma is fruity, intense, and sweet with notes of ripe cabernet which give the wine a strong individual identity. In the mouth the tannins are soft and harmonious.

Large Size Bottles Selection

	<i>Bottle</i>
<i>Barbera D'Asti Superiore La Luna e I Falo', Magnum, 2011, Terre Da Vino, Piemonte</i> <i>100% Barbera. Full purple red colour, vivid plummy fruity on the nose and a ripe, good tannins at the palate with lots of fruit character.</i>	90.00
<i>Colli di Limbara Galana, Magnum, 2004, Cantina del Vermentino, Sardegna</i> <i>25% Cabernet Sauvignon, 25% Sangiovese, 25% Carignano, 25% Cagnulari.</i>	125.00
<i>Amarone Classico, Magnum, 2008, Az. Agricola Brigaldara, Veneto</i> <i>70% Corvina Veronese, 25% Rondinella, 5% Molinara.</i>	145.00

Metodo Classico MAGNUM Top Italian Sparkling Wines

	<i>Bottle</i>
<i>Mario Soldati Metodo Tradizionale Magnum</i>	145.00

Special from Montpeliano: Gaja Selection

The following "cru" are masterpieces. It is the expression of Italian Art applied to wine making

	<i>Bottle</i>
Sito Moresco, 2011, Gaja, Piemonte	96.50
<i>An attractive, medium bodied wine with bright red cherry and sweet dark fruits on the nose with notes of tobacco and exotic spice. On the palate, rich dark flavours are balanced by silky smooth tannins and an elegant spicy note on the finish. Perfect for drinking now, it will age well for ten years.</i>	
Rossj-Bass Langhe White, 2011, Gaja, Piemonte	116.00
<i>100% Chardonnay. This dry and straw yellow coloured white showcase. A complex nose releasing woody, empyreumatic and fruity scents. You will be charmed with this full bodied wine revealing a full texture and long finish.</i>	
Brunello di Montalcino, 2009, Gaja, Pieve Santa Restituta, Toscana	125.00
<i>Deep ruby red in colour fading to a dark pink rim. Expressive note with cherry notes, forest fruits, aromatic herbs and juniper aromas. On the palate, this Brunello di Montalcino expresses ripe tannins, integrated acidity, rich structure and a lingering finish.</i>	
Barolo Dagromis, 2008, Gaja, Piemonte	130.00
<i>It is a dark translucent and bloody in colour. It can be describes as forward and sexy but in a classic way. It's taut, fleshly, and well integrated whit tannins forming a grippy lattice around crunchy dark cherries, It is likely to soften and get more elegant from its crunchy grip at the moment.</i>	
Alteni Di Brassica White, 2012, Gaja, Piemonte	135.00
<i>100% Sauvignon Blanc. An elegant perfume with aromatic notes in harmony with distinct fruit. A dense structure and balanced body are supported by perfectly integrated acidity.</i>	
Gaia & Rey White, 2011, Gaja, Piemonte	249.00
<i>100% Chardonnay. Straw colour, rich nose in aroma, with hints of toasted vanilla, balanced by a lively acidity: long lingering finish. Full bodied with concentrated, ripe fruit.</i>	
Barbaresco, 2008, Gaja, Piemonte	385.00
<i>100% Nebbiolo variety wine sources from 14 different Barbaresco zone vineyards. It has 12 months of barrique aging and then 12 months of aging in large oak cask.</i>	
Sperss, 2008, Gaja, Piemonte	315.00
Sperss, 2000, Gaja, Piemonte	420.00
<i>85% Nebbiolo, 15% Barbaresco with 12 months of aging in barriques and followed by 12 months in large oak cask. It is classified Langhe Nebbiolo. It is a smooth full bodied and elegant dark wine.</i>	
Sorì Tildìn, 2008, Gaja, Piemonte	690.00
<i>95% Nebbiolo and 5% Barbera, with 12 months in barriques followed by 12 months in large oak casks. It is classified Langhe Nebbiolo DOC. A vineyard acquired by the Gaja family in 1967, first produced as a single-vineyard wine in 1970. "Sorì" is a Piedmontese word for "hilltop with southern exposure" and "Tildìn" was a nickname of Clotilde Rey, Angelo Gaja's grandmother.</i>	

Bottle

Costa Russi, 2009, Gaja, Piemonte

750.00

95% Nebbiolo 5% Barbera, with 12 months in barriques and then 12 months in large oak casks. It is classified Langhe Nebbiolo DOC. A single vineyard acquired by the Gaja family in 1967. The name comes from the term "Costa", the side of a hill facing the sun, and "Russi" a nickname of the previous owner.

Sorì San Lorenzo, 2006, Gaja, Piemonte

750.00

95% Nebbiolo and 5% Barbera, with 12 months in barriques followed by 12 months in large oak casks. It is classified Langhe Nebbiolo DOC. A vineyard bought from the parish of Alba in 1964, named after San Lorenzo, the patron saint of Alba's cathedral.

White Wine from France

Chablis 1er Cru Mont de Milieu, 2012, Domaine Des Geneves, Fleys

60.50

100% Chardonnay. Exciting complexity on the nose with apples and lemons and hints of tropical fruits. On the palate surprises with some buttery notes and mineral; good body and personality. Nice finish.

Sancerre Blanc La Mousserie, 2012, Alphonse Mellot, Loire

65.50

100% Sauvignon Blanc. Light, bright yellow in colour, with a ripe, open perfume which follows through to an immediately appealing palate. This is an open and accessible Sancerre, crisp and clean on the palate with gooseberry fruit and good fresh mineral finish.

Rosè Wine from France

Printemps d'Amandine, 2013, Château Fabre Cordon

35.50

50% Syrah, 25% Mourvèdre, 25% Grenache Noir. It is a rosé: the must macerate 2-3 hours with dandruff before being separated to obtain a deep pink color, a complex aromatic (crushed strawberry, violet, peony pepper) and a roundness that delight our palates.

Red Wine from France

Fleurie, 2013, Terre des Lys

25.00

Fleurie is one of the best loved and well known Cru-Beaujolais. The grape from which Fleurie is made is the soft and fruity Gamay. This cuvee Terre des Lys gives a very good illustration of the Fleurie style: the nose is aromatic with red fruits, cherry aromas, silky in the mouth with ripe raspberry flavours. Light and delicate, exceptional red wine.

Fragrances Oubliées, 2010, Château Fabre Cordon

44.50

90 % Syrah, 10 % Grenache Noir. The wine is very dense, a black cherry-purple reflections. Nose, aromatic intensity Syrah reveals notes of blackberry, cassis, pepper and violet. Harmonious tannins, richness and concentration obtained through optimal maturity grapes at harvest delight us in the mouth. The final gourmet flavors door jam black fruits, licorice and spices.

Château Beauregard Ducasse, 2008, Graves

46.50

Sauvignon Blanc. Medium yellow in color. Grapefruit and grassy notes on the nose. Citrus and apple on the palate with really nice minerality. Really enjoyed this one.

Dessert Wines

	<i>Glass 125ml</i>	<i>Bottle</i>
<i>Moscato D'Asti La Gatta, 2013, Terre da Vino, Piemonte</i>	7.50	28.00
<i>Passito di Pantelleria, 2006, Cantine Pellegrino, Sicilia (Bottle 375ml)</i>	12.50	36.50
<i>Vinsanto del Chianti Scipione, 2007, Bichi Borghesi, Toscana (Bottle 375ml)</i>		37.50