

## LISTE VINS TERROIRS

The wines on this list are sourced from small artisan growers who work sustainably, organically or biodynamically in the vineyard and with minimal interventions in the winery. Much of the farming is labour-intensive, often done with horses rather than tractors and all of the picking and selection is by hand. Yields, usually from old vines, are low. Fermentations tend to be with wild yeasts and several wines are made without addition of sulphur dioxide and are unfiltered and unfinned. In style the wines tend to be light-to-medium bodied, fresh (even refreshing), savoury and delicious to drink – but even more delicious with food.

The focus is on France and Italy. Many of the French growers are certified organic and biodynamic. Several of the Italian growers belong to Vini Veri (Real Wines), a movement of like-minded natural winemakers.

Our objective is to present wines that most sympathetically reflect the place from which they originate, the nature of the vintage itself and the personality of the grower - in short those wines that encapsulate the notion of terroir.

For those who don't have the time or inclination to explore the full list there is a selection of wines by the glass and pot, and a short list (called *Wines of the Moment*), which contains a good cross-section of the wide variety of wines on offer.

*"A foolish consistency is the hobgoblin of little minds."* (Ralph Waldo Emerson)

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## SPARKLING WINES, CIDERS & APERITIFS

### CHAMPAGNE

#### Champagne Philipponnat

	Bottle	125ml
Royale Réserve Brut	39.95	6.95
Royale Réserve Brut – <i>magnum</i>	85.00	
Réserve Rosée Brut	52.00	
Réserve Rosée Brut – <i>magnum</i>	110.00	
1999 Grand Blanc Millésime	65.00	
1999 Clos des Goisses	115.00	

#### Champagne Ruinart

Blanc de Blancs NV Brut – <i>magnum</i>	144.50	
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#### Champagne Bertrand Gautherot

Saignée de Sorbée Rosé	69.50	
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#### Champagne Jérôme Prévost

La Closerie Les Béguines Brut Nature	70.00	
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### SPARKLING

		125ml
NV Vouvray Brut, Domaine Champalou, Loire	26.80	
NV Mauzac nature, Robert & Bernard Plageoles, Gaillac	25.00	4.50
2008 Moscato d'Asti, Vittoria Bera, Piemonte	32.00	5.80
2008 Boisson Rouge Pet Nat, Domaine de Montrieux, Loire	26.80	5.00
2007 Gutturino Vivace, La Stoppa, Emilia-Romagna	22.50	
2007 Trebbiano secco, Camillo Donati, Emilia-Romagna	28.50	5.50
2008 Lambrusco "Terre Verdiane", Cantine Ceci, Emilia-Romagna	20.00	3.80
2008 Txacoli de Guetaria, Bodegas Ameztoi ( <i>v. slightly sparkling</i> )	19.50	3.75
2005 Malvasia secco, Camillo Donati, Emilia-Romagna	28.50	

### FRENCH ORGANIC CIDERS

#### Château de Hauteville, Eric Bordelet

*Wonderful artisan ciders and a delicious poiré (perry) from biodynamically farmed orchards – covering roughly nineteen hectares – situated in southern Normandy where the Domfrontais extends between the boundaries of the Mayenne and the Orne. The land is composed of schists and sedimentary rocks dating back to the pre-Cambrian period three million years ago. The granite and broken schists form a complex soil and sub-soil that provides the foundation for the terrain. The ciders have more apples than you can shake your pommes-pommes at (roughly forty) and are fermented in barrels before a secondary fermentation in the bottle. The pears come from 300 year old trees grown on granitic soils. The drink is delicate (3%) and quite delicious, a champagne amongst perries.*

	75cl
2007 Sydre Brut	9.95
2007 Sydre Argelette	16.35
2008 Poiré Granit	19.95

## APERITIFS

Pastis Janot Provence	2.75	25ml
Floc de Gascogne, Juglaron		100ml 4.80

## ARTISAN BEER

### **Pevak, Birrifico Artiginiale, Arezzo, Toscana**

*Unfiltered, cloudy, natural beers with wonderfully delicate flavours. The Horta is a very pale wheat beer with a fine yeasty quality and refreshing acidity. Laran is a fine, medium-bodied lager with rich hoppy aromas, whilst Satres (Saturn) is a deeply fragrant amber-coloured beer with orange reflections. Wonderful aromas of hop, liquorice, caramel and cinnamon. This would match well with charcuterie and pork dishes. The gothic bottles, which are all 750ml, are rather wonderful.*

Horta Birra Weizen Dorata	8.50	750ml
Laran Birra Lager Bionda	8.50	
Satres Birra Ale Ambrata	8.95	

## SHERRIES & SIMILAR

### **Herederos de Argueso, Sanlucar di Barrameda**

Manzanilla Las Medallas – 37.5cl	11.40	100ml 3.80
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### **Gutierrez Colosia, Puerto de Santa Maria**

Fino del Puerto	4.25	
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### **Bodegas Sanchez Romate, Jerez**

Amontillado NPU	5.50	
Palo Cortado Regente	6.50	
Oloroso Don Jose	5.50	

### **Marco de Bartoli, Sicilia**

*De Bartoli's take on the original dry Marsala is aged using the fractional blending method known as solera, made famous in Jerez. Using a battery of progressively smaller casks, De Bartoli continually "tops up" his oldest wines with wines from the next-oldest vintage, with the newest wines going in the largest cask at the end of the battery. Vecchio Samperi is more than 40 years old, with the smoky, nutty complexity of a fine sherry. But Vecchio Samperi is unfortified, just as all Marsala was before the British came along towards the end of the 18<sup>th</sup> century and added spirit to it. The wine (from Grillo) is dry, intense and mellow with flavours of chestnuts, brazil nuts and orange peel. Brilliant stuff.*

Vecchio Samperi Vino Liquoroso – 50cl	55.00	11.00
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## SWEET WINES BY THE GLASS (tasting notes & other sweet wines are on Page 34)

		<b>Bottle 100ml</b>
2005 Jurançon, La Magendia de Lapeyre – 37.5cl	23.80	6.80
2006 Banyuls Rimage, Les Clos de Paulilles – 50cl	22.50	4.80
2008 Coteaux du Layon, Saint-Lambert, Domaine Ogereau – 75cl	28.50	4.50
2008 Moscato d'Asti, Vittoria Bera – 75cl	32.00	5.80 (125ml)
2002 Aleatico Maremma Toscana, Massa Vecchia- 37.5cl	45.00	12.00
Marsala Superiore 10 year old, Marco de Bartoli – 50cl	40.00	8.50

## GUEST WINES

### **WHITE (*light, floral, slightly sparkling*)**

#### **2006 Arcese, Vittoria Bera – Piemonte (CORTESE, ARNEIS, FAVORITA BLEND)**

It was 1758 when great-great grandfather Giovanni Battista Bera purchased his tiny farm from the Knights of Malta, a local noble order located in the hills of Asti in the now famous area of Canelli. Since then the Beras have lived and worked the land as winemakers and have always dedicated themselves to respecting nature and upholding local customs. The Arcese is a three way blend, a brisk lime-edged sherbet. Slightly frizzante, very dry, revealing delicate nuances of almond, white flower, citrus and peach-stone.

\*Try with this an aperitif or with fresh crab.

Bottle (750ml)	22.00
Pot (500ml)	14.95
Glass (125ml)	4.25

### **RED (*inky-dark, dry, rasping*)**

#### **2008 Vinho Verde Tinto, Afros – Northern Portugal (VINHAO GRAPE) - chilled**

Yes – it's that *rara avis* – a red Vinho Verde. Dark as the inside of a coal mine at midnight the Afros Vinho Verde has I mpenetrable opacity, presents a slightly prickly sensation in the mouth and then bursts out smilingly with thick gobs of bramble jam and exotic black cherries and black raspberries. The tannins are chewy, agreeably abrasive, and, twinned with the angular acidity, create a pucker-sour-sizzle combination which confronts the palate with plenty of difficult textural adjustments. You can almost smell the colour of this distilled purple juice; it's as if the skins had been freshly ripped off the flesh and just finished fermenting in the glass. The texture is part stalky and part bitter chocolate but it is the kinetic acidity that simultaneously drives the tannins over the gums and helps to alleviate their astringency. Extraordinary.

\*A great bet with charcuterie this is the ideal partner to all things porcine.

Bottle (750ml)	22.95
Pot (500ml)	15.50
Glass (175ml)	5.95

## Wines by the Glass & Pot

### SPARKLING & CHAMPAGNE

	125ml	500ml	750ml
2008 Lambrusco "Terre Verdiane", Cantine Ceci - <i>Emilia-Romagna</i>	3.80	14.00	20.00
NV Mauzac nature, Robert & Bernard Plageoles - <i>Gaillac</i>	4.50		25.00
2008 Boisson Rouge Pet Nat, Domaine de Montrieux - <i>Loire</i>	5.00		26.80
2007 Trebbiano Bianco secco, Camillo Donati – <i>Emilia</i>	5.50		28.50
2008 Moscato d’Asti, Vittoria Bera- <i>Piemonte</i>	5.80		32.00
Champagne Philipponnat Royale Réserve Brut – <i>Mareuil-sur-Ay</i>	6.95		39.95

### WHITES

	175ml	500ml	750ml
2008 Château Clément-Termes, Gaillac sec – <i>SW France</i>	3.80	9.95	14.95
2008 Sauvignon de Touraine, Domaine Guy Allion – <i>Loire</i>	4.20	11.50	15.95
2008 Verdicchio di Matelica, Colle Stefano – <i>Marche</i>	4.50	12.95	18.95
2008 Txacoli de Guetaria, Bodegas Ameztoi ( <i>v. slightly sparkling</i> ) – 125ml measure	3.75	13.50	19.50
2007 Bergerac Blanc, Cuvée des Conti, Ch. Tour des Gendres – <i>South West France</i>	5.25	14.50	20.95
2008 Montlouis sec, Minerale +, Domaine Frantz Saumon - <i>Loire</i>	6.80	19.15	28.65
2005 Jurançon Vitatge Vielh, Clos Lapeyre – <i>Pyrenees</i>	7.25	19.95	29.80
2008 Terras Gauda O Rosal, Rias Baixas – <i>Galicia</i>	7.50	19.95	29.95
2003 Macon-Chaintré vieilles vignes, Domaine Philippe Valette - <i>Burgundy</i>	8.95	24.00	35.95
2006 Vino Bianco Jakot, Dario Princic - <i>Friuli</i>	11.50	32.35	48.50

### REDS

2007 Saint-Cirice, Syrah-Grenache – <i>Pays du Gard</i>	3.50	9.50	13.95
2007 Gaillac Rouge, Cuvée des Drilles, Domaine d’Escausses – <i>SW France</i>	4.20	10.80	15.95
2007 Château Mourgues du Grès Galets Rouge, Costières de Nîmes– <i>Rhône</i>	4.50	12.80	18.95
2007 Bourgueil La Binette, Domaine de la Chevalerie – <i>Loire</i>	4.80	13.50	19.50
2007 VdP de l’Hérault rouge « Les Servières », Dne D’Aupilhac, S. Fadat - <i>Languedoc</i>	5.25	14.55	21.50
2008 Beaujolais-Villages, Domaine Jean-Claude Lapalu – <i>Beaujolais</i>	5.95	16.50	24.00
2007 VdT Soif du Mal, Domaine des Foulards Rouge – <i>Roussillon</i>	6.50	17.00	25.00
2007 VdT Le Cousin, Grolleau vieilles vignes, Domaine Cousin-Leduc – <i>Loire</i>	6.80	17.95	26.80
2007 Bourgogne Rouge, Cuvée Garance, Catherine Montanet – <i>Burgundy</i>	8.50	22.50	32.50
2006 Teroldego Rotaliano, Elisabetta Foradori - <i>Trentino</i>	8.95	24.00	33.95

### ROSÉ

2008 Domaine de Tamary Rosé, Cuvée Elegance - <i>Côtes de Provence</i>	5.25	12.80	18.95
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## White Wines of the Moment

"... when he opened the heavy door, the warm swallows of rosemary and wine, olive and garlic soared out of there, and their wings fluttered over my nose until I grew dizzy with pleasure".

Meir Shaley, Four Meals

- 2006 Jasnières « Kharakter » Dne Le Briseau 34.00**  
*There's warmth, waxiness and those almond notes typical of Chenin, some sly sherry aromatics and pulped-pear-mingled with-flint-fruit. It has character in abundance, no matter which way you spell it.*
- 2007 Sancerre blanc « Akméniné», Dne Sébastien Riffault 38.00**  
*Unfiltered, unfinned Sancerre. What's it like? What isn't it like might be the easier question. If you fancy a trot around a green paddock then this is probably not your garden centre bag of grass-cuttings Sauvignon; if you prefer a thunderous gallop through wild forests and murky thickets, then this turbid yeasty wine will lead you to all manner of unexpected places.*
- 2007 Vin de Corse blanc, Domaine Culombu, Etienne Suzzoni, Calvi, Corse 24.50**  
*Vermentino on granite and schist. Verbena and lime; good structure with fine mineral notes plus leesy creaminess.*
- 2006 Côtes du Roussillon blanc « Cuvée Laïs », Dne Olivier Pithon 42.00**  
*Olivier Pithon works his vines biodynamically with his horse and a Jersey cow called Laïs. 50% Maccabeu, 50% Grenache Gris & Blanc. Think apples, almonds, and honeysuckle, slightly sherry aromas, and on the palate garrigue notes of fennel, olive and dried fruit.*
- 2007 Vin de Savoie-Ayze Gringet « Le Feu », Dne Belluard, Savoie 33.00**  
*Dominique Belluard is the defender of the forgotten Gringet grape. Here in the terroir of Mont Blanc. Biodynamic viticulture, fermentation in egg-shaped cement vats on the native yeasts. As glacial as a Hitchcock heroine with aromas of white flowers and jasmine, citrus-edged with a hint of white peach, jasmine and violet and a twist of aniseed to finish.*
- 2007 Petite Arvine "Vigne Champorette", Les Crêtes, C. Charrère, Val d'Aosta 41.00**  
*Have Vacherin, need white of pristine freshness. The Petite Arvine is a variety that grows on the Swiss borders. It expresses superbly the fragrance of meadows: think broom, jasmine and yellow flowers with fine ripe grapefruit citrus and a cool, lithe minerality.*
- 2007 Bergerac blanc « Cuvée des Conti » Ch. Tour des Gendres, Luc de Conti 20.95**  
*Luc de Conti works biodynamically amongst the vines. He is also a prolific practitioner of batonnage which helps to enrich his wines. This blend of Sémillon, Sauvignon and Muscadelle has notes of peach and apricot with ginger and white pepper and a nice limey twang to finish.*
- 2007 Jurançon sec, Clos Lapeyre, Jean-Bernard Larrieu 23.50**  
*An energetic breath of Pyrenean freshness. 100% Gros Manseng with thrilling grapefruit acidity that ricochets around the mouth. If you like Sauvignon give this a whirl...*
- 2007 "Le P'tit Curieux", Dne Patrick Rols, Aveyron 34.25**  
*You can drink one of the 600 bottles made of this little curiosity, a medium-dry, no-sulphur-added Chenin from the Aveyron region). The wine is organic, fermented in old barrels and bottled without filtration or fining. You don't get more artisan than this. The label is tastefully poor or rather brilliant, depending on your point of view.*
- 2005 Fiano di Avellino, Guido Marsella, Campania 32.50**  
*This Fiano displays all the nuances of its volcanic terroir. Ripe citrus flavours underpinned by a firm minerality, vibrant acidity with floral notes of hay, mint and menthol and an undeniably smoky finish*
- 2005 Malvasia Ageno, La Stoppa, Emilia-Romagna 40.60**  
*This amber-hued wine is the result of long skin contact with the grapes. Warm, spicy nose redolent of ripe apricots, some peppery spice and even a hint of grape skin tannin!*

## Red Wines of the Moment

That which is not slightly distorted lacks sensible appeal; from which it follows that irregularity — that is to say, the unexpected, surprise and astonishment, are an essential part and characteristic of beauty.

— BAUDELAIRE

- 2007 Vin de Table Gamay d'Auvergne « Pierres Noires », Dne Maupertuis 22.50**  
*This is a Gamay as nature intended, organic, unfiltered and unsulphured, as prickly as a hedgehog with ants in his pants, a dark pickled damson strut across the tongue. Drink with alacrity with Tome de Cantal.*
- 2005 Coteaux du Loir « Les Longues Vignes » Dne Le Briseau 38.50**  
*Almost ethereal example of Pineau d'Aunis. Bright red cherry, wild strawberry and pomegranate notes are highlighted by the distinctive dusting of black pepper typical of this grape variety. A bit of smokiness and a waft of violets lend seductiveness to the mix.*
- 2007 Brouilly vieilles vignes, Dne Jean-Claude Lapalu 31.50**  
*70 year old vines on granitic soils – wines of amazing purity and mineral concentration. Brouilly, but not as we know it, Jim.*
- 2006 Torrette Superiore Les Crêtes, Valle d'Aosta 29.50**  
*Made from the autochthonous Petit Rouge vines (70%) with the remainder Mayolet, Tinturier and Cornalin – grown at an altitude of 550m close to the commune of Aymavilles in Valle d'Aosta. The aroma is fruity and floral expressing ripe raspberries, myrtle, blackberries, blueberries, perhaps some wild rose, too. Warm, consistent and smooth in the mouth, surprisingly lush and plummy seasoned with pepper.*
- 2007 Cuvée Planet, Dne du Mazel, Gérald Oustrich, VdP Ardèche 26.00**  
*Cuvée Planet is a dark ruby red Cabernet with a pronounced nose of savoury, tarragon, herbes de provence, vanilla pod, peppercorns and smoke. It has a fresh attack in the mouth, sour cherry acidity, liquorice fruit, dried herbs and pleasing astringency.*
- 2007 Vin de Pays de l'Ardèche « Souterronne » Dne Romaneaux-Destezet 31.00**  
*The Souterronne nose billows out of the glass to reveal fresh red and dark fruits. The palate is something else – this is a truly superb Gamay with a lovely mineral edge as if granite had melted seamlessly into a wine.*
- 2008 VDP du Vallée de Paradis, "La Démarrantante", Maxime Magnon, Corbières 28.00**  
*Carignan on schist/Cinsault blend. This jolly purple red hails from the border of the Corbières/Fitou appellations. Maxime Magnon, the so-called gentle rebel, his jersey cow Camomille and nine sheep (at last count), nurture the vines as nature intended. Jam-packed with earthy ripe berry fruits, this is a summer fruit pudding of a wine. Drinking it lightly chilled is not only not frowned upon, but positively encouraged.*
- 2006 Entraygues le Fel, Laurent Mousset, Terroir Aveyron 19.95**  
*Delightful red fruit flavours abound amidst the sturdiness of the wine; raspberries and cherries on top of a layer of cool stones and pungent medicinality. You can almost taste the iron in the soil.*
- 2004 "Le Pech Abuse", Dne du Pech, Magali Tissot & Ludovic Bonnelle, Buzet 27.00**  
*Wonderfully hearty biodynamic (distillations of herbs and plants are used in the vineyard to treat the vines) red, a blend of three main Bordeaux varieties, a good mulch of red plums, cherries and gravelly goodness. A wine of "russet yeas and honest kersey noes".*
- 2007 Barbera "Ronco Malo", Vittorio Bera, Piemonte 31.00**  
*From old vines grown on very steep slopes, with rigorous organic viticulture & with wild yeast ferment these are Barberas red in tooth and claw. The vivid Ronco Malo is classic Barbera cherry-amour; it brilliantly grips tongue, throat and attention and invites "head-to-tail" eating.. These "Barberians" clamour to be guzzled...*
- 2006 Teran, Benjamin Zidarich, Friuli 43.50**  
*Teran or Terrano is a particular version of the Refosco grape. This is brilliant with its fresh, almost wet-slate nose with hints of wild red berries and brambly fruit. Terrific belt of acidity reinforced by mineral stoniness (soils in this part of Friuli are very high in iron), red cherry fruit, lingering finish. It's just ridiculously drinkable.*

## Nantes to Nevers – The Journey of the Loire...

*Or the other way around. The journey begins in the Auvergne in central France and finishes 1000 km further on in the Atlantic. There are four major zones: Pays Nantais, the home of Muscadet and the fresh, leesy wines that are so brilliant with shellfish. Anjou & Saumur are where the Chenin grape flourishes. This can be sparkling, dry, moelleux or fabulously sweet. Touraine is a melting pot of varieties and styles: there are many great examples of Chenin and also some fine Sauvignons, a grape that comes into its own in the Central Vineyards of Sancerre & Pouilly-Fumé and their satellite appellations.*

### **Dne Guy Allion**

*Ripe yet crisp Sauvignon reminiscent of elderflower and blackcurrant.*

2008 Sauvignon de Touraine 15.95

### **Dne Pierre Luneau**

*A grower who works a lot on the yeast lees ensuring surprisingly rich, mouthfilling style of Muscadet.*

2008 Muscadet sur lie, Clos des Allées 20.55

### **Dne Catherine & Pierre Breton**

*This is what Chenin is all about. Smell the beeswax on the nose, taste the quince and crunchy pear flecked with almonds before the sinewy acidity releases and sends the flavours to all corners of the mouth. Breton's wines have that sublime balance of fruit and mineral tension.*

2008 Vouvray sec "La Dilettante" 26.50

### **Dne Frantz Saumon**

*Smooth Chenin with herby, appley fruit kept fresh with high acidity. Lovely nose of clover and wild honey over quinces and ripe apricots, velvety texture in a mouth with a touch of sweetness. Just off- dry but fresh, pure and linear.*

2008 Montlouis Minerale + 28.65

### **Dne Le Briseau, Nathalie Gaubichet & Christian Chaussard**

*There's warmth, waxiness and those almond notes typical of Chenin, some sly sherry aromatics and pulped-pear-mingled with flint-fruit.*

2006 Jasnières « Kharakter » 34.00

### **Clos de la Bruyère, Julien Courtois**

*Made from old vines Menu Pineau (a very rare traditional grape) this unusual white tastes like "liquid tart tarte tatin"*

2004 Originel Blanc 34.00

## Nantes to Nevers – The Journey of the Loire continued...

I have forgotten to tell you, Reader, that Jacques never went anywhere without a gourd filled with the best wine, which used to hang from the pommel of his saddle. Every time his master interrupted him with a question that was a little long he would unfasten his gourd, throw back his head, raise the gourd above it and pour a stream of its contents into his mouth, only putting it back when his master had stopped speaking. I have also forgotten to tell you that in moments which required reflection his first impulse was to ask his gourd. Were it a matter of resolving a moral question., discussing an event, choosing one road rather than another, beginning, continuing or abandoning a transaction, weighing up the advantages or disadvantages of a political matter, a commercial or financial speculation, the wisdom or folly of a law... his first word was, "Let us consult the gourd", and his last word, "That is the opinion of the gourd and my own".

Jacques The Fatalist – Diderot (presumably the origin of the expression "Gourd help me"?)

### **Dne Alexandre Bain**

*Vinified partly in vat and partly in old oak barrels this is a lovely expression of Sauvignon with ripe kiwi fruit and a particularly tangy finish.*

2007 Pouilly-Fumé 34.50

### **Dne Roches-Neuves, Thierry Germain**

*Fine, nervy, piercingly mineral Saumur with a citrus finish. Great with smoked fish.*

2007 Saumur blanc "L'Insolite" 36.50

### **Dne Sébastien Riffault**

*Unfiltered, unfinned Sancerre. What's it like? What isn't it like might be the easier question. If you fancy a trot around a green paddock then this is probably not your garden centre bag of grass-cuttings Sauvignon; if you prefer a thunderous gallop through wild forests and murky thickets, then this turbid yeasty wine will lead you to all manner of unexpected places.*

2007 Sancerre blanc « Akméniné » 38.00

2007 Sancerre blanc « Akméniné » - magnum 77.00

### **Dne Henri Bourgeois**

*The Bourgeois family have been making Sancerre for ten generations. The MD (Monts Damnés) comes from vines grown on steep marly slopes and now cultivated organically. Superb defined minerality.*

2007 Sancerre Blanc "Le MD" 40.50

### **Dne Bellivière, Eric Nicolas**

*As Lady Bracknell might have animadverted: "To have acquired one Jasnières may be regarded as good fortune; to have acquired two looks like careless obsession." Strict organic practice and very low yields lead here to a wine of great subtlety. Les Rosiers is fermented and matured on its lees in barrels which are up to three years old. Peach, quince, and lily-of-the-valley seduce the nose, and a lovely creaminess and delicacy characterise the palate.*

2002 Jasnières "Les Rosiers" 42.00

## Rhône to Roussillon...

*These Mediterranean wines have a warmth and richness to them and seem to absorb floral and herbal notes from the garrigue and sun-bleached stone that surrounds or is a constituent part of the vineyards in the Languedoc and the Rhône. The grape varieties interpret the terroir aptly, from the soft, cushioned Grenache Blanc to the herb- and- sweet-hay scented Roussanne and the familiar honeysuckle aromas of Viognier.*

### **Dne Îsle St Pierre, Patrick and Marie Cecile Henry**

*This domaine is on an island in the middle of the Rhône river. The wine is a blend of Chardonnay, Sauvignon and Muscat.*

2006 VDP des Bouches du Rhône 16.95

### **Château Mourgues du Grès, Anne & François Collard**

*From a cool microclimate a blend of white Grenache, Roussanne & Vermentino. Fresh and fruity: white flowers and citrus.*

2007 Costières de Nîmes blanc « Galets Dorés » 19.00

### **Château de la Mirande, Joseph Albajan**

*From an old domaine overlooking the Etang de Thau this classic dry Picpoul is a right oyster-doisterer with green fruits and herbs. Resinous, ample mouthfeel with savoury flavours of iodine, yellow plum and pepper.*

2008 Picpoul de Pinet 19.50

### **Dne Culombu, Etienne Suzzoni, Calvi, Corse**

*Vermentino on granite and schist. Verbena and lime; good structure with fine mineral notes plus leesy creaminess.*

2007 Vin de Corse blanc 24.50

### **Dne Romaneaux-Destezet, Béatrice & Hervé Souhaut**

*Rich & spicy: Roussanne bequeaths amazing smells of warm hay and roasted herbs; the Viognier weighs in with honeyed apricots.*

2007 Vin de Pays de l'Ardèche Viognier/Roussanne 37.50

### **Dne Barral, Didier Barral**

*Nowt-taken-out blend of Terret Gris and Blanc (80% of the mix) with Viognier and Roussanne making up the rest. The Terret vines are 90 years old, yields are 15hl/ha with a strict selection. Intense dry white with mix of cider apple, vermouth and honey aromatics and incredibly pure citrus-flecked palate. Carafe it, turn down the lights and let it have its wicked way with you.*

2007 Vin de Pays de l'Hérault Blanc 38.00

### **Dne Olivier Pithon**

*Olivier Pithon works his vines biodynamically with his horse & a Jersey cow called Lais. 50% Maccabeu, 50% Grenache Gris & Blanc. Think apples, almonds, & honeysuckle, slightly sherry aromas, & on the palate garrigue notes of fennel, olive & dried fruit.*

2007 Côtes du Roussillon blanc « Cuvée Laïs » 42.00

### **Dne Le Casot des Mailloles, Banyuls**

*Wild, wild wine. Mad wine. Almost amber in colour and slightly hazy it has that warming aroma of fermenting cider apples. There's bite and texture aplenty, and, although rich, it is as mineral as the stones out of which these bleached old vines grow...*

2006 Tir à Blanc, Grenache Blanc/Macabeu 45.00

### **Petit Domaine de Gimios, Anne-Marie Lavaysse**

*Anne-Marie Lavaysse cultivates three hectares of vines biodynamically in the village of Saint-Jean-de-Minervois. This is wonderful wine which combines the classic grapefruit and dried orange aromas of the Muscat grape with subtle garrigue notes of fennel, menthol and pepper and is given further definition by a nice minerality.*

2004 Vin de Table Muscat sec à Petit Grains 49.50

## The Eastern Borders – From Alsace to the Alps

*Linking the great aromatic wines of Alsace (to the lesser known ones of Luxembourg) to Jura with its extraordinary history and unabashed pride in traditional oxidative white wines (or vins jaunes) to the crystalline purity and elegance of the wines from vines that nestle in the foothills of the Alps ("whose vast walls have pinnacle in clouds their snowy scalps") such as Savoie and Valle d'Aosta (which we've annexed from Italian rule).*

### **Dne Pierre Frick, Jean-Pierre Frick, Alsace**

*At the forefront of the biodynamic movement Jean-Pierre Frick makes wines that are scrupulously natural. From promoting biodiversity in the vineyard to hand harvesting all the grapes to using little and even no sulphur during the winemaking to ageing in large old oak casks, Jean-Pierre aspires to capture the essence of the grape and also the flavour of the terroir. His Chasselas (the grape originates in Switzerland), vinified without the addition of sulphur, is left on the lees. It is quite vinous reminiscent of greengage, mirabelle plums and dried banana. The Riesling is dry with hints of blackcurrant bud, tobacco and mineral – impressively lively in the mouth. The Pinot Gris is typically round and rich: think plum jam, caramel and apple compote: try with cheese. The Riesling Grand cru is a wine of considerable complexity and develops intriguingly in the glass. Notes here of praline, vanilla and mineral; it opens to reveal yellow fruits and menthol and has a long, fresh, almost salty finish with flickering minerality.*

2006 Chasselas Vinifié Sans Soufre	25.85
2003 Riesling Bihl	32.00
2005 Pinot Gris Vinifié Sans Soufre	39.00
2005 Riesling Grand cru "Vorbours"	44.50

### **Dne Albert Mann, Jacky Barthelme, Alsace**

*Organic estate making limpid wines of delightful freshness. Apple, white pear, spice, mineral and wax integrate within a sinewy structure. The Muscat is enormous fun: intense aromas and flavours of citrus fruits, peel, spice, blossom and flower petals. The Schlossberg from one of the best crus in Alsace, has wonderful intensity with high volume fruit and magnificent minerality. These wines are different to the Frick (see above) with the accent on the fruit rather than the funk.*

2007 Riesling Tradition	25.55
2007 Muscat Tradition	28.75
2007 Riesling Grand cru "Schlossberg" – magnum	100.00

### **Cave du Vin Blanc, Valle d'Aosta**

*In the shadow of Mont Blanc these are some of the highest vineyards in Europe and the home of extreme viticulture. This is the home of the frost-and-snow-resistant Prié Blanc grape a.k.a Blanc de Morgex. Straw-yellow in colour, with pale green nuances, its bouquet evokes mountain herbs with notes of fresh hay. Hawthorn, broom, lemon, almond, and apple-skin jostle delicately on the nose whilst the acidity scythes across the palate like freshly waxed skis. This has all the charm of an apple-cheeked Heidi being pursued across an Alpine meadow by a malevolent Renault Mégane.*

2007 Blanc de Morgex "Rayon"	26.50
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### **Dne Mathis Bastian, Luxembourg**

*"On a clear day, from the terrace you can't see Luxembourg at all... this is because a tree is in the way" (Alan Coren)*

*Bonny Mosel Riesling from the other side of the river. Pale yellow with green tints, chalky mineral notes, clean citrus flavours (lime), quite steely, finishing just off dry.*

2006 Riesling Grand Premier Cru	29.50
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## *The Eastern Borders – From Alsace to the Alps*

I remember at Chamouni – in the very eyes of Mont Blanc – hearing another woman – English also – exclaim to her party – "did you ever see any thing more *rural*".

Lord Byron, Journal entry for September 17, 1816.

### **Dne Belluard, Haute-Savoie**

*Dominique Belluard is the defender of the forgotten Gringet grape in the terroir of Mont Blanc. Biodynamic viticulture, fermentation in egg-shaped cement vats on the native yeasts. As glacial as a Hitchcock heroine with aromas of white flowers and jasmine, citrus-edged with a hint of white peach, jasmine and violet and a twist of aniseed to finish.*

2006 Vin de Savoie-Ayze Gringet « Le Feu » 33.00

### **Dne Jean-François Ganevat, Côtes du Jura**

*Old vines, unfiltered and unsulphured these amazingly pure Chardonnays are pale gold with scents of honey, quinces and white flowers. The main difference is the age of the vines (Florine is old, but Grandes Teppes is from 85-100 year old vines, a veritable grand-daddy). What wines! From 20hl/ha (c'est la folie) Ganevat achieves intensity with drinkability. Part ageing in old foudres (big barrels) gives these Chardonnays their distinctiveness. An example of "Jura-prudence" would be the decision to switch from Burgundy to these wines.*

2004 Chardonnay, Cuvée Florine Ganevat 34.50  
2006 Chardonnay, Les Grandes Teppes Vieilles Vignes – magnum 85.00

### **Dne Daniel Dugois, Arbois**

*This authentic Savagnin (the traditional grape of Jura), deriving its salty-sherry like flavours from a period of brief period of ageing under a veil of thick yeast, tastes of bruised apples, fresh walnut, vanilla and caramel. Watch out also for amazing aromas of fresh curry powder with fenugreek to the fore. Delicious lemony acidity makes this a joy to drink. Try as an alternative to sherry or an accompaniment to cheese.*

2005 Arbois Savagnin 39.00

### **Les Crêtes, Costantino Charrère, Val d'Aosta**

*Have Vacherin, need white of pristine freshness. The Petite Arvine is a variety that grows on the Swiss borders. It expresses superbly the fragrance of meadows: think broom, jasmine and yellow flowers with fine ripe grapefruit citrus and a cool, lithe minerality.*

2007 Petite Arvine "Vigne Champorette" 41.00

### **Dne Emmanuel Houillon, Arbois**

*Emmanuel Houillon is the pope of purity. Organic viticulture allied to wild yeast ferments and zero sulphur makes for seriously natural wines. This has delicate flavours and aromas of mushrooms, wet earth, toasted nuts, honey, and faded flowers whilst retaining fantastic freshness.*

1999 Arbois Pupillin blanc Savagnin/Chardonnay 59.50

## *Périgord to the Pyrenees – The Atlantic Influence*

*From the borders of Bordeaux to the Basque country these are wines that are strongly influenced by the Atlantic. Long growing seasons ensure a balance of ripe fruit and refreshing acidity. Here is also a treasure trove of interesting indigenous grape varieties: Sémillon and Muscadelle (Bergerac); Mauzac and Ondenc (Gaillac) and Gros & Petit Manseng, Courbu and Arrufiac (Pacherenc, Jurançon and Irouléguay).*

### **Château Clément-Termes, Jean-Paul & François David**

*Fragrant and fruity Mauzac with a touch of Len de Iel and Muscadelle. The pleasure is all yours.*

2008 Gaillac blanc 14.95

### **Château Tour des Gendres, Luc de Conti, Bergerac**

*Luc de Conti works biodynamically amongst the vines. He is also a prolific practitioner of batonnage which helps to enrich his wines. This blend of Sémillon, Sauvignon and Muscadelle has notes of peach and apricot with ginger and white pepper and a nice limey twang to finish.*

2007 Bergerac blanc « Cuvée des Conti » 20.95

### **Clos Lapeyre, Jean-Bernard Larrieu, Jurançon**

*An energetic breath of Pyrenean freshness. The straight sec is 100% Gros Manseng with thrilling grapefruit acidity that ricochets around the mouth. The vitatge vielh (old vines in Occitan) is an extraordinary blend of Gros, Petit Manseng and Courbu. Golden colour, marzipan and sugared pink grapefruit on the nose, thoroughly exotic hints of coconut and mango in the mouth with brilliant, bracing pineapple-flecked acidity.*

2007 Jurançon sec 23.50  
2005 Jurançon sec, vitatge vielh 29.80  
1999 Jurançon vitatge vielh – magnum 73.00

### **Dne les Tres Cantous, Robert Plageoles, Gaillac**

*The Plageoles have resurrected the reputation of this ancient variety. Aromas of quince, cider apple and gingerbread, hint of sherry on the nose, soft and mellow in the mouth. One for the collectors of grape arcana.*

2007 Ondenc sec 28.00

### **Domaine des Causse-Marines, Patrice Lescarret, Gaillac**

*A fascinating Gaillacoise cocktail of native grapes: Mauzac, Loin de l'Oeil and Ondenc Les Greilles exhibits fragrant apple-blossom aromas and vibrant fruit. Floral, fruity and herbal it is understated and yet happily satisfying with good length and rich pulpy mouthfeel.*

2006 Gaillac blanc "Les Greilles" 31.35

### **Dne Patrick Rols, Aveyron**

*You can drink one of the 600 bottles made of this little curiosity, a dry, no-sulphur-added Chenin from the Aveyron region). The wine is organic, fermented in old barrels and bottled without filtration or fining. You don't get more artisan than this. The label is tastefully poor or rather brilliant, depending on your point of view. The wine has refermented in the bottle, is pert and fizzy, smacks of tiny super-crunchy apples or pears and possesses the sort of minerality that tastes as if it had been filtered through the rocks themselves.*

2007 Vin de Pays de l'Aveyron "Le P'tit Curieux" (slightly sparkling) 34.25

### **Dne Arretxea, Michel & Thérèse Riouspeyrou, Irouléguay**

*Biodynamic. Gros & Petit Manseng and Courbu. Rich, waxy pearfruit, bright acidity and vibrant minerality, almost profound. Decant and drink with pleasure to appease the fleas that tease in the Pyrenees.*

2007 Irouléguay blanc « Hegoxuri » 42.00

## White Burgundy

Outside you may hear the great gusts as they go  
By Foy, by Duerne, and the hills of Lerraulx,  
But the rain he may rain, and the wind he may blow,  
If the Devil's above there's good liquor below.  
So it abound,  
Pass it around,  
Burgundy's Burgundy all the year round.

*(Hilaire Belloc – Drinking Song, On The Excellence of Burgundy)*

### **Dne du Corps de Garde, Ghislaine et Jean-Hugues Goisot**

*Racy, green and nerveux – the best Aligoté in the Yonne (and a damn good one in the Hither)*

2007 Bourgogne-Aligoté 23.50

### **Dne Parize & Fils**

*A rich brew of quince, honeydew and acacia – lovely Givry which doesn't see a stave of oak*

2007 Givry blanc « Champ Pourrot » 29.50

### **Dne Jean-Baptiste Ponsot**

*Just a few miles south of the Côte d'Or, the village of Rully produces distinguished, elegant wines. The mineral rich limestone soil accentuates the grapes natural acidity, making the wine fresh in youth and rich with age. The soil is worked throughout the vegetative cycle and no herbicides are used. Ponsot's Rully is floral (orange blossom) crisp and flinty with the engaging citrus fruit flavours, flavours of spicy yellow fruits (pineapple and apricots) and secondary sensations of hazelnuts, almonds and violets.*

2007 Rully Blanc 32.00

### **Dne Philippe & Gérard Valette**

*Old vines, new gold! Fresh citrus, mineral and leesy notes abound in the outstanding old vines Macon, while the palate is emphatic and zippy, with a generous mealy texture. With lovely intensity of colour it bequeaths aromas of white flowers, hazelnuts and grapefruit – in the mouth the wine combines richness, tension and acidity and a sensation of powerful minerality.*

2003 Macon-Chaintré Vieilles Vignes 35.95

### **Clos des Vignes du Maynes, Alain Guillot**

*Complex natural wine made with no addition of sulphur. Fermentation is in barrels with wild yeast. The wine is left on the lees and aged eleven months. Its striking appearance may be described as a lovely pale gold. Initially, the nose releases voluptuous aromas of exotic fruit and white flowers (acacia). Once it has opened up, the bouquet evolves and notes of citrus fruit and pineapple may be distinguished along with pollen, truffle and grilled almond. Macon plus-plus.*

2007 Macon-Cruzille "Aragonite" 41.50

## White Burgundy continued...

"You needn't tell me that a man who doesn't love oysters and asparagus and good wines has got a soul, or a stomach either. He's simply got the instinct for being unhappy highly developed."

*Clovis, in "The Match-Maker," (Saki)*

### **Dne de Chassorney, Frédéric Cossard**

*Fred Cossard's tiny 4-hectare estate in the heart of Saint-Romain. As he says himself: "90% of the wine is made in the vineyard". These are beautiful, crystal-pure Chardonnays with marked minerality and lemon acidity. Bigotes is named after a Jacques Brel ditty. The tears of limestone are converted into a tight-corseted, ascetic white. There's nothing spare in this wine, the palate is virtually sliced with a lemony (or liminy) snickersnee of acidity and the merest flicker of vanilla and toasted nut highlights rather than contrasts the edginess of the wine. Limpid light gold colour the Saint-Romain Combe Bazin has a distinctive, intense, ripe citrus nose with some honeyed richness and notes of patisserie. Crystallised fruits and roast pineapple dominate a palate marked by penetrating acidity and biting minerality.*

2007 Bourgogne Blanc "Bigotes"	42.50
2007 Saint-Romain "Combe Bazin"	50.85
2007 Saint-Romain "Clos du Cerisier" – magnum	95.00

### **Dne Hubert Lamy**

*Olivier (son of Hubert) Lamy seeks to make stylish wines that are refined and racy, and which underscore St. Aubin's mineral character. La Princée is bready on the nose with clean, crisp, peach-kernel and lime-fruited aromas emerging. Lovely freshness and cleanness on the palate.*

2006 Saint-Aubin Blanc "La Princée"	42.00
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### **Château Rontets**

*Aged in a mix of new oak foudres and recent barrels, this wine comes from a densely planted 45 year old vineyard and has a lovely balance and purity. Notes of comice pears and chestnuts enlivened by darting acidity.*

2005 Pouilly-Fuissé "Clos Varambon"	49.85
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### **Dne Bzikot**

*Silky, finely-constructed palate revealing fresh butter, hazelnut and fresh fruits and also a lovely citrus freshness to round off.*

2006 Puligny-Montrachet 1er cru « Perrières »	62.00
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### **Frédéric Cossard**

*Narvaux is a very high-altitude, steep-sloped, stony-soiled site in Meursault. While not a premier cru, it is nestled above Meursault-Genévrières, one of the mightiest vineyards in the appellation. Cossard typically aims for a style that reflects the lighter, more mineral style of wines from this terroir and this Narvaux has vim and vigour a-plenty. The Chassagne is more on the white flesh fruit with delicious undertones of puréed chestnuts and churned butter tied together with a ribbon of lemony acidity. Cossard lets the wild yeasts to do their work and allows the wines to express their potential in an admirably understated way.*

2007 Meursault "Narvaux"	68.00
2007 Chassagne-Montrachet 1er cru "Abbaye Morgeot"	78.50

## ITALIAN WHITES

### *From the Swiss Borders to Slovenia – Northern Italy*

*White wines influenced by the proximity of the western Alps and Dolomites. In Alto-Adige, also known as the Sud-Tirol, the white wines are highly aromatic yet also mineral at the same time. Planted on steep slopes here are some the best examples of Sylvaner, Gewürztraminer and Veltliner in the world. In Friuli many growers are working biodynamically in the vineyard with wild yeast ferments and prolonged skin contact to make wines that are amber in colour with rich mouthfeel and delicate spiciness.*

### *Southern Italy and the Islands*

*Cool microclimates, maritime proximity and planting at altitude benefits a bewildering array of interesting grape varieties (Vermentino, Verdicchio, Greco, Fiano, Falanghina and Inzolia amongst others). These varieties, when made in a traditional fashion, and not slathered in oak or neutralised by cold fermentation, have delicious, subtle flavours and are the perfect accompaniment to a wide range of seafood.*

#### **Di Majo Norante, Molise**

*Good flinty fruit and a delicious almond and honey aftertaste with a hint of bitterness that is reminiscent of pomegranate.*

2008 Falanghina Rami 18.50

#### **Colle Stefano, Fabio Marchionni, Marche**

*Brilliant little wine that scours every taste bud on the tongue with electrifying acidity. Fabio's Verdicchio is a pale yellow wine with greenish tones and a delicate scent of country herbs and apple; its taste has a fresh lime trace which makes this wine particularly fragrant, and the kind of pervasive acidity previously mentioned will allow your tongue to pass through the eye of the needle and enter the kingdom of oysters (or mussels or clams) with an appetite for destruction.*

2008 Verdicchio di Matelica 18.95

#### **Ciu Ciu, Marche**

*Golden organic wine with nose of broom & apple-blossom, secondary notes of hazelnut and plum followed by a hint of vanilla. The Pecorino grape is named not after the cheese, but supposedly after the local sheep who enjoyed munching on it!*

2008 Offida Pecorino "Le Merlettaie" 19.50

#### **Cantina Valle Isarco, Alto-Adige**

*Grown at high altitude this is aromatic, concentrated Sylvaner with good chunky grapefruit freshness.*

2007 Valle Isarco Sylvaner 23.00

#### **Bellanotte, Friuli**

*True "ramato" (coppery) Pinot Grigio with a light amber colour and a pearly sheen in the glass. The nose suggests hay, elderflower and tea rose, followed by red apple, with light tones of dried fruits, white chocolate and almonds*

2007 Pinot Grigio Ramato 26.00

#### **Guido Marsella, Campania**

*This Fiano displays all the nuances of its volcanic terroir. Ripe citrus flavours underpinned by a firm minerality, vibrant acidity with floral notes of hay, mint and menthol and an undeniably smoky finish*

2005 Fiano di Avellino 32.50

#### **Tenuta Falkenstein, Alto-Adige**

*From one of the sunniest villages in the eastern Alps an organic Riesling white peach, orange peel and apricot, sharply focused and delineated, showing noteworthy verve. A strong sense of minerality underlies the honeyed finish, which also conveys nuances of candied ginger*

2007 Val Venosta Riesling 36.00

## Italian whites continued...

### **Kuenhof, Peter Pliger, Alto-Adige**

*This biodynamic Veltliner would give any Austrian version a run for its money. The wine offers the very essence of freshly cut apple, sappy yet very smooth, and complemented by layers of citrus and tropical fruits. An undercurrent of chalk and woodsmoke lingers on the palate, giving this elegant wine an added sense of structure. If ever a wine embodied the glorious tension between stone, sun, soil and water this is it.*

2007 Grüner Veltliner 38.00

### **La Stoppa, Emilia-Romagna**

*This amber-hued wine is the result of long skin contact with the grapes. Warm, spicy nose redolent of ripe apricots, some peppery spice and even a hint of grape skin tannin!*

2005 Malvasia Ageno 40.60

### **Benjamin Zidarich, Friuli**

*A biodynamic grower with a tiny estate with vineyards on Slovenian border. An effusion of spices, pears, jasmine and flowers, Zidarich's Vitovska has a rosy, cidery haze to it and enticing aromas of yellow cherries, apples, pears and smoke. In the mouth it is dense, yet not heavy at all, honeyed yet dry and packed full of mineral flavours.*

2006 Vitovska 42.50

### **Frank Cornelissen, Sicilia**

*A blend of various vineyards (contradas) on the slopes of Mount Etna as expressed through the varieties Carricante, Grecanico Dorato and Coda di Volpe. This golden wine is vinified like a red wine in full and long skin-contact to extract its territorial identity. No sulphur added to the wine. Terroir? Volcanic!*

2007 MunJebel Bianco 45.80

### **Dario Princic, Friuli**

*Princic is a purist without doubt and one who inhabits the wilder shores of biodynamia! But his wines are terrific. Jakot is the Tocai grape which we must now call Friulano. Long maceration takes the colour from the skins and gives this wine its peach-toned hues. The wine remains on the yeast lees acquiring flavour and yet it is remarkably pretty. Delicious.*

2006 Jakot 48.50

### **Marco de Bartoli, Sicilia**

*Zibibbo aka Muscat of Alexandria flourishes on the remote black volcanic plug of Pantelleria which is marooned between Sicily and the north coast of Africa. The nose is oh-so- pretty - white flowers and orange blossom – but totally without confection. The wine slips delicately onto the tongue, teasing with citrus and mandarin and white grape essence, fills the mid palate, but, instead of dispersing as Mu-scatty wines are wont to do, it leaves a flickering smokiness to remember it by.*

2007 Zibibbo "Integrale" 50.00

### **Massa Vecchia, Toscana**

*Aged in small chestnut casks, this dry white wine (mainly Vermentino with some Malvasia, Ansonica and Trebbiano) is nothing short of thrilling, with a bright golden-amber colour and a powerful scent of wild herbs and just the slightest astringency.*

2006 Bianco IGT Toscana 55.00

### **Edoardo Valentini, Abruzzo**

*The lowly Trebbiano grape, overcropped everywhere across Italy, becomes world-quality, refined, and ageworthy in Edoardo Valentini's (and now Francesco's) hands in Abruzzo. This wine shows a kaleidoscope of flavours that are creamy and crisp at once, ranging from freshly toasted hazelnuts to coconut shavings. This amazing, ever-changing white requires careful nurturing.*

2002 Trebbiano d'Abruzzo 60.00

## Honorary Spanish White(s)!

### **Bodegas Ameztoi, Bodegas Ameztoi**

*From Bilbao to San Sebastian Basque Txacoli (or Chacoli) made from the native Hondarrabi Zuri, is served in the pinxtos bars poured with great panache from a great height into small tumblers. The pink-tinted liquid turns chalky-white, foams and eventually settles, retaining a lively spritz. The best wines are produced around the fishing village of Getaria where the vineyards are cut into incredibly steep terraced slopes overlooking the Bay of Biscay. The taste of Txacoli, well, to quote Dick Swiveller in the Old Curiosity Shop, it can't be tasted in a sip. It should be a back of the throat job, waiting for that jolting appley sourness to kick in. Gird your loins with some Cantabrian anchovies, stuffed pimentos or smoked fish and let the Txac attack!*

2008 Txacoli di Guetaria 19.50

### **Bodegas Terras Gauda, Rias Baixas**

*From the Atlantic-battered shores of Galicia a wine bristling with crystalline citrus fruits. The Terras Gauda, from the southern part of Rias Baixas, is a unique blend of Albarino, Loureira and Caiño, the latter variety underpinning the peachy flavours of the Albarino with its slate-and-steel grip.*

2008 Terras Gauda O Rosal 29.80  
2007 Terras Gauda O Rosal – magnum 71.50

## ROSÉ

### **Chateau Plaisance, Marc Penavayre, Fronton**

*75% Negrette; 20% Syrah; 5% Cabernet Franc. Bright pink hue, aromas of white flower, sweet currant, morello cherry and ribena. Good balance, harmonious and long.*

2008 Côtes du Frontonnais Rosé 17.95

### **Dne Tamary, Thomas et Cecile Carteron, Provence**

*The spirit of Provence, pale, crystalline and limpid. The nose is pretty, unveiling floral aromas of bergamot and sweet jasmine as well as bouquet of exotic and red berry fruits, whilst the palate picks up notes of mango and lychee with a more savoury edge of peach-stone and citrus.*

2008 Côtes de Provence Rosé, Cuvée Élégance 18.95

### **Dne Elian da Ros, Marmande**

*Bonny pale red /rosé wine mixing Merlot (60%), Cabernet Franc (30%) and Cabernet Sauvignon (10%) brimming with pepper-flecked red fruit flavours.*

2006 Côtes du Marmandais, Chante Coucou Clairet Rosé 19.80

### **Massa Vecchia, Fabrizio Niccolaini, Toscana**

*Fabrizio is one of the founding members of Vini Veri, a small group of Italian growers dedicated to making "true wines". This Rosato from Merlot and Malvasia Nera is really a light red and is packed to the gunwhales with dark cherry fruit.*

2006 Rosato Maremma Toscana 45.50

## FRENCH REDS

### *Anjou to Auvergne – From Elegant Cabernet Franc to Mountain Gamay*

Gustave Flaubert, author of *Madame Bovary*, once wrote of the Loire valley: "The wind is mild without voluptuousness, the sun soft without ardour; the whole landscape pretty, varied in its monotony, light, gracious, but of a beauty which caresses without captivating, which charms without seducing, and which, in a word, has more common sense than grandeur and more spirit than poetry. It is France."

#### **Dne de la Chevalerie, Danielle & Pierre Caslot**

*Lively, aromatic Cabernet Franc with small ripe fruits and notes of framboise and griottine cherries. It's savoury and easy and has a peppery moreishness. A great food all-rounder...*

2007 Bourgueil « Binette » 19.50

#### **Dne Maupertuis**

*This is a Gamay as nature intended, organic, unfiltered and unsulphured, as prickly as a hedgehog with ants in his pants, a dark pickled damson strut across the tongue. Drink with alacrity with Tome de Cantal.*

2007 Vin de Table Gamay d'Auvergne « Pierres Noires » 22.50

#### **Dne des Roches-Neuves, Thierry Germain**

*A blend of 33 vineyard plots all vinified separately this Saumur-Champigny has a lovely dark red colour with blueish tints, ripe smoky berry fruit and a gentle peppery finish.*

2007 Saumur-Champigny 24.00

#### **Dne de Montrieux, Emile Hérédia**

*Old vines Pineau d'Aunis. Remarkable aromas catch your attention as soon as you bring your nose to the glass: A whiff of white pepper is quickly followed by a lovely minerality reminiscent of rainwater washing over limestone. Fresh strawberries follow, ripe and sweet, leading into a tart, bone-dry red-berry flavour that's light-bodied but mouth-filling. The Pet Nat Boisson Rouge is a frothy Gamay. Amidst the oodles of strawbs and rasps there's a smoky flavour and a neat whack of green pepper.*

2005 Coteaux du Vendomois 25.50  
2005 Coteaux du Vendomois – magnum 53.00  
2008 « Boisson rouge » Pet Nat (sparkling) 26.80

#### **Dne Cousin-Leduc, Olivier Cousin**

*Who's the Daddy long legs? Olivier Cousin is – aka the wild man of Anjou. If you only drink one biodynamic old vines Grolleau then we heartily recommend this. Striking aromas of violets, cherries and earth. Lively and refreshing on the palate with extraordinary flavours of apples and medlars and return of the earthy notes. Serve cool or chilled for maximum deliciousness. The Cabernet Franc has thick, juicy, grungy damson fruit; it is cut from a totally different cloth from its "cousin" the Grolleau. This needs the carafe and a few slices of sausage.*

2007 « Le Cousin » Grolleau Vieilles Vignes 26.80  
2005 Cabernet Franc Vieilles Vignes 30.50  
2006 « Le Cousin » Grolleau Vieilles Vignes – magnum 56.80

#### **Thierry Puzelat**

*In Cot We Trust is Malbec sauvage, sans filtration and sans sulphur. Bacon fat, marmite and leather, smoked meat – this wine wears its guts for garters. Puzelat has, not unnaturally, been described as the "Pope of unsulphured wine". Well, we're glad he believes in the living Cot. The Pinot Noir acts as the mad monk in this scenario. It is a lean and hungry specimen with the colour of cranberry juice with the smell of fermenting redcurrants, but actually carries deceptive weight under its flowing robes.*

2007 Touraine rouge « In Cot We Trust » 28.95  
2006 Vin de Table Pinot Noir 29.50

## Anjou to Auvergne – From Elegant Cabernet Franc to Mountain Gamay cont...

"The tangy, expressive, stinky Cabernet Franc, capable of seeming both playful and fruity in some moods, darker and even a touch forbidding in others, though without really ever preparing to challenge the peaks or plumb the abysses (of sensation, of expectation) which grander and more ambitious wines inhabit as their landscape."

John Lanchester – The Debt To Pleasure

### Dne Catherine & Pierre Breton

*Trinch! is the sound of two glasses chinking and this deliciously cherry-fresh, savoury-peppery organic Bourgueil will have you smacking your lips appreciatively. Great with terrine and just delicious with fish. As someone said aptly: "It goes with food and conversation".*

2007 Bourgueil Trinch!	27.75
2007 Bourgueil Trinch! – magnum	57.00

### Clos du Tue-Boeuf, Jean-Marie & Thierry Puzelat

*Since the Middle Ages, there have been records about the lieu-dit "le Tue-Boeuf" and its excellent wines which were enjoyed by the local nobility and the kings of France. The family name Puzelat is mentioned in 15th century documents. This is a blend of 75% Cot and 25% Gamay and definitely earns its wacky wine moniker. Very earthy, even meaty red with extremely bright fruit such as plum, spice, fresh herbs with ash and wood notes. Dusty, earthy, minerally, complex and savoury. Bear in mind this wine and its idiosyncratic nom-du-guerre when you next exclaim "I could murder a steak". La Guerrerie smells and tastes as if it has slaughtered quite a lot of beef in its time and knows where the bodies are buried.*

2006 Vin de Table "La Guerrerie"	29.95
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### Dne Le Briseau, Nathalie Gaubichet & Christian Chaussard

*Almost ethereal example of Pineau d'Aunis. Bright red cherry, wild strawberry and pomegranate notes are highlighted by the distinctive dusting of black pepper typical of this grape variety. A bit of smokiness and a waft of violets lend seductiveness to the mix. It is another one of those feel-good Loire reds that exhibits cool fluidity.*

2005 Coteaux du Loir « Les Longues Vignes »	38.50
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### Dne du Moulin, Hervé Villemade

*Classic Cheverny blend of Pinot Noir and Gamay (80/20 in this example) from a small biodynamic grower who uses no sulphur in the winemaking and does not filter either. It is medium-bodied red with notes of kirsch, cranberry and caraway. Good with charcuterie.*

2005 Cheverny rouge "Les Ardilles"	38.70
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### Les Cailloux du Paradis, Claude Courtois

*Claude Courtois, as well as being the wild man of Anjou (another one!) may be considered as one of the provocative pugilistic high priests of the natural wine movement. He works the land traditionally and does a minimal amount of handling in the winery (no sulphur). The Racines is a rootsy, racy blend of Cabernet Franc, Côt and Cabernet Sauvignon vinified together.*

2005 Racines	41.25
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### Dne Sébastien Riffault

*When Thoreau said: "We need the tonic of wildness", he might have been talking about the Sancerres of Seb Riffault. A ruddy, slightly cloudy, untamed Pinot Noir this smells of wild fruit and combines ripeness with astringency. From the vine to the bottle a thoroughly natural wine.*

2007 Sancerre Rouge "Raudonas"	46.00
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## A Quick Tour of "Real Beaujolais"

"Beaujolais is nature with its fragrances, its light, its infinity, evening rest and morning enthusiasm."

Jules Chauvet

### Dne de la Plaigne, Cécile & Gilles Roux

*Good punchy Beaujolais packed with red cherries and redcurrants. The perfect charcuterie wine.*

2007 Beaujolais-Villages	18.80
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### Dne Jean Foillard

*Unfiltered Morgon from a natural winemaker. Cloudy ruby red with aromas that boom happily out of the glass, notably kirsch, rhubarb and sweet blackberries; there's a fugitive bouquet of warm earth, stones and dried spice. The Classique is lighter, the Côte du Py (a famous slope of crumbling schist rock called terre pourrie) richer, more exotic and mineral.*

2007 Morgon Classique	29.50
2007 Morgon, Côte du Py	42.00
2006 Morgon Côte du Py - magnum	86.00

### Dne Yvon Métras

*Light, bright Fleurie with a silky, springy character and an initial bouquet of irises and violets leading to subtle notes of smoky red fruit. On tasting, delicious is the first descriptor that springs to mind for the wine is fluid and fresh with lacy tannins, bright acid and pure flavours. The Moulin-à-Vent is darker and more structured with a serious vein of minerality.*

2007 Fleurie « Printemps »	33.00
2007 Moulin-à-Vent	38.00
2007 Fleurie vieilles vignes - magnum	81.00

### Dne Jean-Claude Lapalu

*70 year old vines on granitic soils – wines of amazing purity and mineral concentration. Brouilly, but not as we know it, Jim. Croix des Rameaux is even darker and more structured than its punchy baby brother, and while it may also display plenty of red (and black) berries, the aromas are much wilder with more minerality and complexity. Whereas vieilles vignes has the tension of a northern red Burgundy, Rameaux may remind one of the Rhône. As for the Beaujolais-Villages the expression "gouleyant" might have been invented to describe this marvellously quaffable wine.*

2008 Beaujolais-Villages	24.00
2007 Brouilly vieilles vignes	31.50
2007 Brouilly "Croix des Rameaux"	42.00
2006 Brouilly "Croix des Rameaux" – magnum	87.50

### Dne Marcel Lapierre

*Marcel Lapierre is one of Beaujolais' legends and has a wonderful touch with his wines. This has beautifully pure old vine fruit, enhanced by 6 months ageing in casks from Prieuré-Roch in Burgundy. No sulphur was used during the élevage.*

2007 Morgon	44.70
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## From the Vosges Mountains to the French Alps – France's Eastern Flank

*A small selection of oddities from the vinicultural road less travelled. These reds are influenced by the proximate mountains; pale, almost translucent they have approachable tannins but the bite of high acidity and the grip of pure minerality. A delightful change of tempo if you are accustomed to the richer, oakier things in life...*

Le dernier repas

A mon dernier repas  
Je veux voir mes frères  
Et mes chiens et mes chats  
Et le bord de la mer  
A mon dernier repas  
Je veux voir mes voisins  
Et puis quelques Chinois  
En guise de cousins  
Et je veux qu'on y boive  
En plus du vin de messe  
De ce vin si joli  
Qu'on buvait en Arbois...

Jacques Brel

### **Les Crêtes, Valle d'Aosta**

*Made from the autochthonous Petit Rouge vines (70%) with the remainder Mayolet, Tinturier and Cornalin – grown at an altitude of 550m close to the commune of Aymavilles in Valle d'Aosta. The aroma is fruity and floral expressing ripe raspberries, myrtle, blackberries, blueberries, perhaps some wild rose, too. Warm, consistent and smooth in the mouth, surprisingly lush and plummy seasoned with pepper.*

2006 Torrette Superiore

29.50

### **Dne Jean-François Ganevat, Côtes du Jura**

*Biodynamic grower making old vines Pinot with minimal interventions. Drinking the Pinot is like sucking the soul of a red cherry. The Trousseau is from old vines grown on blue marne soils; it is understated initially with a hint of wild cherry and redcurrant and some musky notes in the background. The finish of this Trousseau is organically fine and marked by redcurrant and red apple skin crunchy acidity.*

2004 Trousseau, Sous La Roche

27.00

2004 Pinot Noir, Cuvée Julien Ganevat

37.50

### **Dne Pierre Frick, Pfaffenheim, Alsace**

*Vinified without sulphur this Pinot Noir conveys beautiful discreet aromas of cassia, griotte cherries, grenadine and spice. Very savoury. A wine which prefers to be served cool, if not chilled.*

2007 Pinot Noir Strangenberg Vinifié Sans Soufre

39.00

### **Dne Emmanuel Houillon, Arbois**

*The village of Pupillin is the self-styled world capital of Ploussard. Houillon's pale, exceptionally light and piercingly fresh version is filled with flavours of morello cherry, redcurrants, wild strawberry and quince, a study in deliciousness, the avatar of purity.*

2006 Arbois Pupillin rouge (Ploussard)

42.00

## *Côte-Rôtie to Corsica – "Garrigue & Maquis"*

"the sun-baked, cicada-loud, ageless country of scrub and terraced hills... the archetypal Mediterranean landscape of rock & olive, wild thyme, vineyards, light".

Jigsaw – Sybille Bedford

*A journey that begins in the Northern Rhône where Syrah most eloquently expresses itself into the warmer South where the Grenache Noir grape dominates the blends, assisted by Syrah, Mourvèdre and Cinsault amongst others. The best known appellation is Châteauneuf-du-Pape – the wines are warm and expansive, sun-baked and herbal. Great wines can also be found in Gigondas, Vacqueyras, Rasteau and Cairanne. Côtes du Rhône can be anything from humble juicy wine for quaffing to powerful, unfiltered red exploding with flavour.*

### **Château Saint Cyrgues, Guy de Mercurio**

*Syrah-Grenache blend. Lovely inky red colour, nose of violets and warm berry fruit and a twist of pepper on the finish.*

2007 Vin de Pays du Gard « Saint Cirice » 14.95

### **Domaine des Vigneaux, Christophe Comte**

*Really aromatic, saturated dark fruits, particularly blackcurrants and smoked black cherries, secondary notes of creosote and dried herbs with ripe tannins.*

2006 Vin de Pays de l'Ardèche, Syrah 16.50

### **Château Mourgues du Grès, Anne & François Collard**

*Young Syrah complemented by Grenache, Carignan and Mourvèdre. Purple red colour, warm nose of black and red confit fruits, mure and cassis on the palate with bitter liquorice and roast herbs.*

2007 Costières de Nîmes rouge « Les Galets » 18.95

### **Dne de la Ferme Saint-Martin, Guy Jullien**

*The baby Rhône is all confit fruits (damsons and black plums) overlaid with garrigue-scented pepper, herbs and spice. The Ventoux from a cooler climate contains Grenache with some Carignan. It is an elegant racy wine that reveals lovely purity with dark berry fruits on the nose and aromas of wild bay-leaf and roasted herb to give the palate an extra dimension. The Beaumes is for those who enjoy their busters blocked; this is a big, beguiling wine bulging with flavours of cooked fruits (prunes and apricots) and heady notes of kirsch and game.*

2008 Côtes du Rhône "Romanins" 19.45  
2008 Ventoux "La Gérine" 23.00  
2007 Beaumes-de-Venise "Terres Jaunes" 25.50

### **Dne du Mazel, Gérald Oustrich**

*Cuvée Planet is a dark ruby red Cabernet with a pronounced nose of savoury, tarragon, herbes de provence, vanilla pod, peppercorns and smoke. It has a fresh attack in the mouth, sour cherry acidity, liquorice fruit, dried herbs and pleasing astringency. This lion will lay down with a roast lamb.*

2006 Cuvée Planet 26.00

### **Dne La Garrigue, Pierre-Albert Bernard**

*This is "take-no-prisoners" good old-fashioned southern Rhône. Impressions of undergrowth, musk and leather are evocative of the garrigue from which the vineyard derives its name. The strong, rich flavour is finely structured, the tannins are powerful yet well integrated, the fruit is brandied cherries and a firm rasp of pepper seasons the palate.*

2005 Vacqueyras 27.00

## *Côte-Rôtie to Corsica – "Garrigue & Maquis" continued...*

Here nature was simple and kindly, giving an impression of rusticity, both genuine and poetic, blossoming a world away from our contrived idylls, with no reference to the universe of ideas, self-generated, the pure product of chance.

Balzac – The Wild Ass's Skin

### **Dne Gramenon, Michèle Aubery-Laurent**

*Fermented without any sulphur dioxide and bottled unfiltered, the Poignée is a joyful wine, both juicy and smooth with a bit of pepper and meatiness to complement the ripe fruit whilst La Sagesse (100% Grenache aged in old barrels with no sulphur) is an expansive, intensely fragrant Côtes du Rhône with a chewy texture and a medicinal flavour. Sierra du Sud is a pure joy, a perfumed, yet meaty Syrah with silky fruit and a tapenade twist in the finish. La Mémé is beauty and the beast rolled into one. 100 year old vines Grenache; powerful yet smooth, spicy, concentrated and endlessly engaging. Magnifique!*

2007 Côtes du Rhône « Poignée de Raisins »	27.50
2007 Côtes du Rhône "Sierra du Sud"	34.50
2007 Côtes du Rhône "La Sagesse"	37.50
2006 Côtes du Rhône "La Mémé"	59.00
2006 Côtes du Rhône La Sagesse – magnum	77.00

### **Clos Culombu, Etienne Suzzoni**

*A glass of Corsican wine and I'll climb the Stromboli – Tuscan proverb. Maquis-scented vineyards close to the sea provide the perfect terrain for this savoury cherry-and-herb-scented red from Sciaccarellu and Niellucciu.*

2007 Vin de Corse Rouge, Clos Culombu	30.50
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### **Dne Romaneaux-Destezet, Béatrice & Hervé Souhaut**

*The Souteronne nose billows out of the glass to reveal fresh red and dark fruits. The palate is something else – this is a truly superb Gamay with a lovely mineral edge as if granite had melted seamlessly into a wine. The young vines Syrah is junior Saint-Joseph. It is joyously light (11.7%!), a delightful quiet riot of violet, rose,, peppery cherries and soothing acidity. The Saint-Joseph is wonderfully pure Syrah: deep black cherry and juicy plum flavours mesh with candied violets and cool strawberry tones dominate on the finish.*

2007 Vin de Pays de l'Ardèche « Souteronne »	31.00
2007 Vin de Pays de l'Ardèche Syrah	38.00
2007 Saint-Joseph rouge, Cuvée Saint-Epine - magnum	98.50

### **Dne L'Anglore, Eric Pfifferling**

*The Comeyre is an old vines blend of 90% Carignan (planted in 1926) and 10 % Grenache and Clairette. The nose carries lovely notes of herbs de Provence, black olive tapenade, a dusting of lavender, smoked meats, saddle leather and a soft inflection of sandy soil. In true organic style, the wine is somewhat cloudy in the glass. The strangely powerful yet charming Végade (Mourvèdre) is a pure delight, a distillation of ripe black fruit, tobacco, warm stones, and crunchy acidity dusted with roasted herbs.*

2007 Vin de Table « Végade"	32.50
2007 Vin de Table « Comeyre » - magnum	78.00

### **Dard et Ribo**

*A cuvée that is released in the spring following the harvest, this is a subtle, unextracted Syrah for immediate enjoyment. Coming from granitic & quartz soils, matured in stainless steel, it has aromas of crushed raspberries and cured bacon and is bright and drinkable with a savoury edge.*

2007 Crozes-Hermitage Rouge Cuvée de Printemps	36.40
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### **Dne La Barroche, Christian & Julien Barrot**

*Blending 100-year-old Grenache with Mourvèdre, Cinsault & Syrah this CNDP offers a subtle mixture of spices and well-ripened red and black fruit flavours, mingled with cocoa-coated dry fruit overtones. Think raspberry, incense, mineral and lavender.*

2006 Châteauneuf-du-Pape « Signature »	55.00
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## *Pic Saint Loup to Perpignan – The Mediterranean Arc*

There comes a time in life when one begins to prize young wine. On a Southern shore there is a string of round, wicker-covered demijohns always kept in store for me. One grape harvest fills them to the brim, then the next grape harvest, finding them empty once more, in its turn fills them up again... do not disdain these wines because they give such quick returns: they are clear, dry, various, they flow easily from the throat to the kidneys and scarcely pause a moment there. Even when it is of a warmer constitution, down there, if the day is a really hot one, we think nothing of drinking down a good pint of this particular wine, for it refreshes you and leaves a double taste behind, of muscat and cedarwood.

(Colette – Earliest Wine Memories)

*The Languedoc, for our purposes, begins around Montpellier, where Syrah, Grenache and Mourvèdre dominate the wines. In recent years appellations have begun to forge their particular identity, but even within those appellations there are myriad different microclimates helping to influence the style and flavour of the wine. As one moves towards Roussillon, old Carignan (combined with other varieties) takes precedence lending the wines from this wild and varied geological scarp a strong, earthy personality. It is natural to find winemakers in this region working without chemicals in the vineyards and with a determination to preserve the character of their very individual terroirs.*

### **Dne D'Aupilhac, Sylvain Fadat**

*Les Servières (after the wild lynx that used to roam in the local forests) is made from organic 100% Cinsault vines planted over a hundred years ago on south east facing hillside terraces where their roots plunge deep into the hard marl and clay-limestone soil. The wine is vinified on the lees for seven days and then is matured for nine months in small oak casks. The aromas remind one of Pinot Noir – floral notes with a hint of confiture, but the pepperiness and herbal inflection is pure Languedoc.*

2007 Vin de Pays de l'Hérault rouge « Les Servières » 21.50

### **Clos du Gravillas, Nicole & John Bojanowski**

*This six grape blend shows hints of ripe raspberry and blackberry fruit, with a liquoricey, mineral edge. The palate is savoury and dense with lots of ripe red fruits cloaked in a mineral, taut structure.*

2006 Sous Les Cailloux des Grillons 22.95

### **Dne Maxime Magnon, Corbières**

*Carignan on schist/Cinsault blend. This jolly purple red hails from the border of the Corbières/Fitou appellations. Maxime Magnon, the so-called gentle rebel, his jersey cow Camomille and nine sheep (at last count), nurture the vines as nature intended. Jam-packed with earthy ripe berry fruits, this is a summer fruit pudding of a wine. Drinking it lightly chilled is not only not frowned upon, but positively encouraged.*

2008 VDP du Vallée de Paradis, "La Démarrante" 28.00

### **Dne des Foulards Rouge, Jean-François Nicq, Roussillon**

*Described as "Défenseur des vins de fruit, de plaisir et de terroir" Jean-François Nicq makes unsulphured wines from tiny yields on shattered granitic soils, wines that have a biting mineral edge and the most refreshing purity. The Soif du Mal (Syrah-Grenache) will quench many a bad thirst with its juicy purple fruit. Frida is from 50% Grenache and 50% Carignan (80 year old vines) on shattered granite soils from yields so low that they can properly be described as "one glass of wine per vine". Octobre is the pre-primeur harvest wine released at the beginning of that month. It tastes as if the grapes had just come straight off the vine, been crushed and the juice bottled then and there. Enormous fun – it must be drunk chilled though...*

2008 Cuvée Octobre 25.00  
2007 Soif du Mal 25.00  
2007 Frida 40.00  
2007 L'Anglore aux Foulards Rouges - magnum 75.00

## *Pic Saint Loup to Perpignan – The Mediterranean Arc continued...*

"I don't like the word winemaker. It doesn't mean anything to me. You make shoes; you don't make wine. I prefer to call myself a "wine helper" You help the wine make itself. That's how I consider my job. That's the way to keep a low profile – under nature, under the climate, under the fruit. Wine is a great gift."

Louis Barruol – quoted in The New France – Andrew Jefford

### **Dne Léon Barral**

*Didier Barral's aim is "to make something irresistible: a bottle of wine that no one would willingly leave unfinished" (Virgile's Vineyard – Patrick Moon). The tradition is the precocious baby of the bunch, a blend of Carignan, Grenache and Cinsault. The Cinsault is amazing, yielding luscious aromas of confit cherry, damson and violet; the Carignan provides colour and concentration and the Grenache gives fragrant garrigue notes of laurel, bay and thyme. Jadis is from Carignan (50%), Syrah (40%) and a soupçon of Grenache. The colour delights being blackish-purple, almost opaque. Ripe plum and black-cherry scents dominate a fruit-forward aroma, but there's plenty of earth to please the truffle-hounds. Leather and pleasant "barnyard" notes add complexity.*

2005 Faugères tradition	28.50
2005 Faugères Cuvée Jadis - magnum	82.50

### **Dne Olivier Pithon, Roussillon**

*Brilliant aromatic blend with notes of juniper and clove, sweet red and blackberries balanced by exuberant acidity and firm minerality.*

2006 Côtes du Roussillon "La Coulée"	33.00
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### **Dne Jean-Baptiste Senat**

*Jean-Baptiste Senat's wine (Grenache, Carignan, Cinsault and a dollop of Mourvèdre) has a delectable kernel of old vine fruit and hints of Mediterranean herbs and spice. Cuve aged only it retains both a freshness and purity that are very rare in Languedoc.*

2006 Minervois "La Nine"	34.25
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### **Dne Le Casot des Mailloles, Alain Castex & Ghislaine Magnier, Banyuls**

*Tiny vineyards, incredibly steep slopes (you have to hang on for dear life when you walk amongst the vines) and minuscule yields. A blend of Carignan, Mourvèdre and some Grenache. If ever a wine tasted of black olives, wild herbs and almost salty Mediterranean breezes, then this red hits those aromatic buttons. It's as if lamb was invented for it.*

2006 La Poudre d'Escampette	42.00
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### **Dne de Montcalmes, Frédéric Pourtalé, Coteaux du Languedoc**

*75% Syrah, 15% Grenache and 10% Mourvèdre. A wine imprinted with the garrigue scents of the Languedoc...forest fruits, herbs, pepper & tobacco...and dark olives. The tannins are smooth, the finish long and ever so satisfying.*

2005 Coteaux du Languedoc	43.85
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### **Fontédicte, Bernard & Cécile Bellahsen**

*One man, one woman, one horse. Terroir: fossilised oyster shells. Biodynamic. Minimal interventions. Carignan, Grenache, Syrah.*

2004 Coteaux du Languedoc "Coulisses"	55.00
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### **Mas de Daumas Gassac, Famille Guibert**

*The elegance of Gassac (made from 80% Cab Sauv) derives from the vines which are cooled by mountain air at night. The result? Dark ruby red wine with purple tints, fragrant nose of blackcurrants and blackberries with subtle garrigue notes of dried herbs (bay, thyme), roasted notes of tar and coffee. Long finish with fine-grained tannins, silky and spicy.*

2006 Mas de Daumas Gassac Rouge – magnum	88.50
1994 Mas de Daumas Gassac Rouge	65.00

## Bergerac to the Basque Country (inc. Bordeaux) – The Atlantic Influence

A land dominated by great rivers. Notable among these is the Dordogne which runs into the Gironde and around which the vineyards of Bergerac and its satellite appellations are clustered. The Garonne rises south of Toulouse skirts Fronton, flows through Agen (where the prunes come from) and runs through the appellations of Buzet and Marmandais. The Lot carves gorges through Marcillac and Cahors before joining the Garonne. The River Tarn bisects precisely the appellations of Fronton and Gaillac. Further west in Gascony is the Gers and moving into Béarn the Gave d'Oloron and the Gave de Pau whilst the Adour, which rises in the foothills of the Pyrenees, winds north through the rolling hills of Vic-Bilh and joins the Nive to finish in Bayonne.

A land also of long wine history, strong tradition of local cuisine, diverse terroirs and exciting indigenous grape varieties. Rustic Fer Servadou, juicy Duras and floral Mauzac noir. In Marcillac Fer is known as Mansois and makes delicious savoury wines with plenty of refreshing acidity. Cahors is the spiritual home of the Malbec grape – it can be inky and rich or lighter with notes of fennel and liquorice. Fronton is renowned for the Négrette grape, characterised by its juicy morello cherry fruit. Négrette is normally partnered in blends with Syrah and Cabernet Sauvignon. Madiran is all about the Tannat grape – these are strikingly rich and powerful food wines. Irouléguay also contains Tannat usually tempered by cool Cabernet Franc and minty Cabernet Sauvignon.

### **Dne D'Escausses, Denis Balaran, Gaillac**

*Fer Servadou blended with Duras: peppery cherry fruit to the fore, juicy and approachable – a vin du soif.*

2008 Gaillac rouge « Cuvée des Drilles » 15.95

### **Château Plaisance, Marc Penavayre, Fronton**

*This estate is in conversion to biodynamie. The classic Fronton has ripe morello cherry, bitter almond and white pepper in its make up. Négrette supplies the confit fruit character in this blend, Syrah the pepperiness and Cab Franc the acidity.*

2006 Côtes du Frontonnais Classique 16.95

### **Dne du Cros, Philippe Teulier, Marcillac**

*Lo Sang del Pais – surely the perfect definition of terroir? This Marcillac (from the Mansois grape) is joyous amalgam of soft berry notes, lovely inky fruits with a touch of mineral and refreshing stalkiness that keeps one coming back for more.*

2007 Marcillac « Lo Sang Del Pais » 18.85  
2005 Marcillac vieilles vignes- magnum 49.00

### **Laurent Mousset, Aveyron**

*Delightful red fruit flavours abound amidst the sturdiness of the wine; raspberries and cherries on top of a layer of cool stones and pungent medicinality. You can almost taste the iron in the soil.*

2006 Entraygues le Fel 19.95

### **Dne Elian da Ros, Marmande**

*Bonny pale red /rosé wine mixing Merlot (60%), Cabernet Franc (30%) and Cabernet Sauvignon (10%) brimming with pepper-flecked red fruit flavours. The Clos Baquey is a different beast, featuring Cabernet, Merlot, Syrah and Abouriou from Elian da Ros' best vineyard sites, aged in barriques for around 14 months. Almost black with an intense expressive nose of plums, cassis and black cherries and notes of coffee and vanilla from the oak.*

2006 Côtes du Marmandais, Chante Coucou Clairet Rosé 19.80  
2005 Clos Baquey, Côtes du Marmandais 53.00

### **Dne les Tres Cantous, Robert Plageoles, Gaillac**

*Mauzac, in all its many guises, is a specialty of Robert & Bernard Plageoles. Mauzac Noir is as rare as telephone conversation between a Dodo and a Great Auk. Very individual wine, pale red, with vegetal aromas, notes of green and white pepper, touch of cherry and blueberry.*

2006 Mauzac noir 22.50

## *Bergerac to the Basque Country (inc. Bordeaux) – The Atlantic Influence*

### **Château Penin, Patrick Carteyron**

*Harmonious, fleshy wine, with vanilla aromas coming from the oak, mingling well with jammy red berry fruit notes.*

2004 Bordeaux supérieur, Château Penin Grande Sélection 26.50

### **Dne du Pech, Magali Tissot & Ludovic Bonnelle, Buzet**

*Wonderfully hearty biodynamic (distillations of herbs and plants are used in the vineyard to treat the vines) red, a blend of three main Bordeaux varieties, a good mulch of red plums, cherries and gravelly goodness. A wine of "russet yeas and honest kersey noes".*

2004 VdP "Le Pech Abuse" 27.00

### **Dne Causse-Marines, Patrice Lescarret, Gaillac**

*Braucol, Duras, Syrah and Prunelart – the authentic flavour of Gaillac: a medley of berry aromas pepped up with pepper and spice.*

2006 Gaillac Rouge "Peyrouzelles" 29.00

### **Dne Cosse-Maisonneuve, Cahors**

*A blend of Malbec and Merlot (80%/20%) this sanguine biodynamic Cahors oozes black liquorice and juicy meat aromas although retains the classic upper notes of rose petals, mint and fennel. A member of the "I want cassoulet" brigade.*

2005 Cahors, Le Combal 32.10

### **Château Le Puy, Bordeaux**

*Terrific biodynamic Bordeaux made from Merlot and Carmenere from hand-harvested old vines. Ripe red fruit aromas with notes of roasted almond and mushroom, velvety tannins.*

2003 Côtes de Francs 40.00

### **Dne Arretxea, Michel & Thérèse Riouspeyrou, Iroulégu**

*Michel Riouspeyrou believes in working the soil (biodynamically). His Iroulégu is Tannat-based with fragrance from its Cabernet partners. Fascinating aromas of forest fruits allied to sous-bois (undergrowth), fern and tea. Elegant and fine on the palate with delicious acidity. A wine of great character and real purity – a wine of terroir.*

2005 Iroulégu Rouge, Cuvée Haitza 43.20

### **Château Gruaud-Larose**

*The second wine of Gruaud-Larose is very attractive with a nice degree of maturity and shows an appealing nose of roast meats, smoked herbs and olives and plummy-earthy black fruits*

1997 Saint-Julien « Sarget » de Gruaud-Larose 45.00

### **Château Chasse-Spleen**

*One of the handful of Médoc estates that does not filter either after the malolactic fermentation or before bottling. The best vintages (and this is the best) have remarkable depth: cassis fruits, extract, body and texture with a hint of plums and spicy oak. Stellar Bordeaux.*

1989 Moulis Grand Bourgeois Exceptionnel, Château Chasse-Spleen 90.00

## Red Burgundy

"... the odour of Burgundy, and the smell of French sauces, and the sight of clean napkins and long loaves, knocked as a very welcome visitor at the door of our inner man."

JEROME K. JEROME  
*Three Men in a Boat*

*Pinot Noir ranges from the traditional pale, cranberry, garnet (Burgundy) colour versus more modern extractive styles in the new world wherein the wines are dark red, almost plumskin-hued. It may exhibit the most amazing array of primary aromas of violets, freesia, roses... cherries, raspberries, redcurrants, cranberries to beetroot, plum, black cherry; clove, cinnamon, liquorice. Texturally: velvety, silky, satin are good descriptors. Time in the bottle lends secondary and tertiary aromas... grilled mushrooms, truffle, undergrowth, farmyard... Burgundy can be enchanting, sense-lathering or plain infuriating – it is invariably a sensory adventure...*

### **Dne de la Cadette, Jean & Catherine Montanet**

*Small organic estate in Vézelay (northern Burgundy) making pale, mineral Burgundies throbbing and throbbing with acidity. The Cuvée L'Émitage provides an opportunity to sample the César grape, a variety of supposedly Mediterranean origin. This is angular and rustic with plenty of bite. Garance is a pretty wine with cool cherrystone fruit. If you like your Pinot on the sprightly side this is for you.*

2007 Bourgogne Rouge "Cuvée L'Émitage"	30.50
2007 Bourgogne Rouge "Cuvée Garance"	32.50
2007 Bourgogne Rouge "Cuvée Garance" – magnum	72.00

### **Dne du Corps de Garde, Ghislaine et Jean-Hugues Goisot**

*The Goisots have been working naturally since 1993. This wine touches the hem of nature. The purity of the nose delights – a gentle perfume suggesting dried flowers and red fruits. The attack is angular and mineral with the fruit racing along the tongue.*

2006 Bourgogne Pinot Noir « Corps de Garde »	32.00
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### **Dne Bart**

*Engaging little wine that "plays the flute rather than the trumpet" as the saying goes. Fruity and forward it conveys a delicious fruit medley of morello cherries, strawberries and rhubarb with a bit of pruney development.*

2004 Marsannay, Les Finottes	33.50
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### **Clos des Vignes du Maynes, Alain Guillot**

*One of the first biodynamic estates in France which is still making wines of terrific purity from low yields. The Macon, pure Gamay, unveils aromas of musk, as well as cooked cherries, and delightfully juggles notes of sandalwood and an aromatic array of red berries, whilst the Bourgogne Rouge is bursting with red berries and pervaded by notes of macerated blackcurrants.*

2007 Macon-Cruzille Rouge	36.50
2007 Bourgogne Rouge	38.50

### **Dne Aurélien Verdet**

*This estate has been organic for forty years (one of the first in Burgundy). Le Prieuré is a celebrated lieu-dit which surrounds Verdet's domaine in the village of Arcenant, due west of Nuits Saint Georges and renowned for its southern exposure and high limestone content... This wine has an impeccable silky texture balancing weight and concentration with brightness and acidity in a long, graceful finish. The basket of flavours here is of red cherry leading to black fruits interlaced with seductive suggestions of herbal potpourri.*

2006 Bourgogne Hautes Côtes de Nuits "Le Prieuré"	39.00
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## Red Burgundy continued...

*"...the most romantic of wines, with so voluptuous a perfume, so sweet an edge, and so powerful a punch that, like falling in love, they make the blood run hot and the soul wax embarrassingly poetic." Yer bet.*

*Much modern Burgundy is overwrought and excessive fatness, sweetness, extraction, bitterness, alcohol or wood holds back the very essence of the wine and causes our tongues to negotiate superimposed textures and flavours. Natural winemakers favour a more fluid style of Pinot sliding vibrantly over the tongue, one that teases and constantly enchants and leaves everything to the imagination.*

### **Dne de Chassorney, Frédéric Cossard**

*The nose of the Bourgogne Bedeau is very fine, almost restrained and yet certainly and pertinently Pinot Noir. It is reassuringly pale in colour and aromatically there are suggestions of stonefruit, flint and red berry and secondary notes of seasoned wood. The palate is lively and sapid, the fruit complemented and held in check by the stony elegance of the minerality. The Saint-Romain and Savigny are both delicate and pure, the expression of flowers and stones, wines that will linger on the tongue and in the memory.*

2005 Bourgogne rouge « Bedeau »	45.00
2007 Saint-Romain Rouge "Sous Roche"	52.80
2007 Savigny-lès-Beaune "Gollardes"	54.50

### **Philippe Pacalet**

*This Gevrey-Chambertin is from limestone-rich, organically farmed vines and aged for sixteen months on the lees. It is fresh, fragrant and mineral with musky red and black fruits. Although young it is light and luminously pure. It has the tension of a great wine with the seductiveness of one that you would drink with huge pleasure. The Ruchottes is brimming with power and suggestive of sandalwood, mint, tar, wild roses and orange peel. It has incredible length and grip. It is what Pacalet might describe as a Cistercian wine, one characterised by monkish austerity and restraint!*

2007 Gevrey-Chambertin	58.50
2006 Ruchottes-Chambertin	125.00

### **Frédéric Cossard**

*Cossard's Burgundies are very natural and beautifully eloquent expressions of the nuances of great Pinot Noir. This Nuits has notes of wild raspberries and forest fruits, hints of undergrowth and very fine tannins. It is wonderfully delicate. The Volnay and Beaune are equally delicious. These are wines that sing for your supper.*

2007 Volnay	49.50
2007 Beaune 1er cru Rouge	58.00
2006 Nuits-Saint-Georges 1er cru "Argillières"	72.00

### **Dne Prieuré-Roch, Henry-Frédéric Roch**

*Viticulture at Prieuré Roch is completely biodynamic. One of the key elements in this search for natural equilibrium is compost produced from vine clippings, grape marc and a special treatment of cow manure, a healthy combination which permits the cultivation of proper vine immunity and helps guarantee the expression of the personality of the terroir. The resultant wines are expressive yet intensely rich. Henry-Frederic Roch has impressive credentials: co-director of DRC, a passionate man utterly absorbed in the enterprise of making brilliant quality wines.*

2000 Nuits St Georges 1 <sup>er</sup> Cru «Clos des Corvées »	110.00
2001 Vosne-Romanée 1er Cru "Les Suchots" – <i>magnum</i>	175.00

## ITALIAN REDS

### Italy – North and South

#### **Ciu Ciu, Marche**

*The vermilion hued Bacchus (an equal split of Sangiovese & Montepulciano) has delightful nose of ripe strawberry, morello cherry and liquorice root. The wine is soft and smooth in the mouth with a hint of plumskin to give it edge and touch of dried herbs on the finish.*

2008 Rosso Piceno "Bacchus" 16.50

#### **Antonio Camillo, Maremma, Toscana**

*The grape is the indigenous Ciliegolo, the vines are old and this is delicious wine made very much on the fruit. It burbles juicily with cherry, raspberry and blueberry seasoned by caraway and dry thyme. In the mouth it is fresh, youthful and mineral with a pleasing (ripe) tannic structure.*

2007 Maremma Rosso "Principio" 19.45

#### **Ceuso, Sicilia**

*Situated in the hilly lands west of Alcamo in Sicily the Ceuso estate specialises in Nero d'Avola. This unoaked version is very fresh, tastes of plum and black berries and has a velvety chocolate finish.*

2007 Scurati 22.80

#### **AA Trinchero, Piemonte**

*One of the oldest estates in Asti. The Trincheros make traditional Barbera. Dark red colour, earthy notes on the nose, lively palate – classic Barbera – mulberry, cherry-soda, bitter mint and liquorice with a sour cherry, fruit bomb finale.*

2002 Barbera d'Asti 23.50

#### **Vittorio Bera, Piemonte**

*From old vines grown on very steep slopes, with rigorous organic viticulture & with wild yeast ferment these are Barberas red in tooth and claw. The vivid Ronco Malo is classic Barbera cherry-amour; it brilliantly grips tongue, throat and attention and invites "head-to-tail" eating. The effervescent Le Verrane is blueberry fruit incarnate and ever so wild. These "Barberians" clamour to be guzzled...*

2007 Barbera Le Verrane (slightly sparkling) 24.80

2007 Barbera "Ronco Malo" 31.00

#### **Camillo Donati, Emilia**

*Natural, unfiltered frizzante wines deriving from the traditional method of refermentation in bottle. A juicy party in the glass of pink-frothed purple fruit with beaded bubbles winking at the brim. Frivolously serious with bitter-sour contrariness. Apparently, Lambrusco has a high presence of coumarins, which, in turn have anti-coagulant properties. Whatever. Drinking this fizzer should make the sun come out in your heart on the most inebriated gloomy days...*

2007 Lambrusco Rosso secco 29.75

#### **Elisabetta Foradori, Trentino**

*Elisabetta Foradori is the doyenne of the Teroldego grape and has taken the grape to new levels. An advocate of biodynamic viticulture, she makes wines of striking purity, filled with blackberry and blackcurrant fruit and underpinned by almost graphite minerality.*

2006 Teroldego Rotaliano 33.95

## Italian Reds continued...

### **COS, Giusto Occhipinti, Sicilia**

*Pithos means amphora and refers to the fact that the wine is fermented in terracotta jars. Exquisite Cerasuolo - the identity of the Frappato is marked on the nose with exuberant expression of violets and raspberry blossom, whilst the Nero d'Avola comes through in the mouth which is floral, warm and supple, the berry fruit flavours complemented by soft tannins. Biodynamic, unfiltered, unfinned – natural wine. If the Pithos has an almost Burgundian elegance, then the Nero di Lupo with its plummy texture and hints of oranges speaks more of the southern Rhône.*

2007 Nero di Lupo	31.00
2007 "Pithos" Cerasuolo di Vittoria	35.50

### **Frank Cornelissen, Sicilia**

*A melange of grapes, whites and red, as the vintage brought them in from the land (Carricante, white table grapes, Inzolia, Catarratto, Nerello Mascalese, Alicante, Nerello Cappuccio...) Unfiltered, unfinned, without SO2 this is a cloudy natural wine. The winemaker enjoins you to drink it when the moon is declining, but you can drink it here whenever you damn like!*

2006 Rosso del Contadino	33.50
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### **Fattoria San Lorenzo, Natalino Crognaletti, Marche**

*Delightful intriguing wine from yields of one bunch per vine, is fermented dry, has a snappy, rasping personality with roses, aniseed and damsons to the fore. A beautiful, very natural wine recommended lightly chilled.*

2004 Lacrima di Morra d'Alba "Vigna Paradiso"	40.50
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### **AA Pian dell'Orino, Caroline Pobitzer & Jan Hendrik Erbach, Toscana**

*Aromatic nose shows dark cherries with purity and freshness allied with a bit of earthiness. The palate is quite complex with some earthy spiciness underneath the sweet, pure dark cherry and blackberry fruit.*

2006 Rosso di Montalcino	42.00
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### **Benjamin Zidarich, Friuli**

*Teran or Terrano is a particular version of the Refosco grape. This is brilliant with its fresh, almost wet-slate nose with hints of wild red berries and brambly fruit. Terrific belt of acidity reinforced by mineral stoniness (soils in this part of Friuli are very high in iron), red cherry fruit, lingering finish. It's just ridiculously drinkable.*

2006 Teran	43.50
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### **Fulvio Bressan, Friuli**

*Intense in its warm velvety colour and flavour, Bressan's ruby red Schioppettino presents a full fruity mesh of wild blackberries, raspberries, strawberries and blueberries and that typical Friulian rasp with an almost graphite-mineral finish*

2004 Schioppettino	44.00
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### *Italian Reds continued...*

#### **Podere Le Boncie, Giovanna Morganti, Toscana**

*Sangiovese blended with other local grape varieties. Giovanna's Chianti is almost Burgundian in style; the quality of fruit derives from meticulous attention in the vineyard and a desire to see the wine reflect the nature of the vintage. Totally unfiltered and unfinned.*

2005 Chianti Classico Le Trame 44.50

#### **Massa Vecchia, Fabrizio Niccolaini, Toscana**

*Fabrizio is one of the founding members of Vini Veri, a small group of Italian growers dedicated to making "true wines". This Rosato from Merlot and Malvasia Nera is really a light red and is packed to the gunwhales with dark cherry fruit.*

2006 Rosato Maremma Toscana 45.50

#### **Giacomo Borgogno, Piemonte**

*Borgogno's Barolos are historic. This was the first registered estate in Barolo and the wine was drunk at the reunification of Italy by Garibaldi and in the Godfather movie (prior to mass slaughter). A magnificently proportioned wine. Crushed raspberries, almonds, liquorice, violets and sweet rose jostle for attention on the nose, and the palate doesn't disappoint: plum-cake, prune and chocolate with a hint of tar, massive yet ripe tannins, and excellent acidity to keep the wine percolating around the mouth.*

2001 Barolo Liste 62.50

#### **Il Paradiso di Manfredi, Toscana**

*Everything you hope for great Sangiovese displaying wicked wild cherry fruit along with notes of herbs, leather, liquorice, pepper and spice and nascent prune, tar and tobacco aromas. It's so savoury that the food you are thinking of cooks and present itself at the table.*

2002 Brunello di Montalcino 65.50

### *Honorary Spanish Red!*

#### **Bodegas Pittacum**

*The Bierzo comes from old, organically cultivated, low-yielding Mencia vines. Complex bouquet of marked intensity, with a wide range of aromas including red fruits (blackberry, raspberry), liquorice and mineral tones, with pleasant woody hints, spices - pepper and oregano - with an agreeable backdrop redolent of smoked cocoa. Good with hearty stews.*

2005 Bierzo Tinto 25.50

## Sweet Wines

### **Clos Lapeyre, Jean-Bernard Larrieu**

*Magendia is Occitan for the best and we can't think of much better than this. This sainted nectar comes from 100% Petit Manseng harvested in November. Beautiful candied fruits, pineapple, pink grapefruit and coconut bound together by the most delicious acidity*

	<b>Bottle</b>	<b>100ml</b>
2005 Jurançon, La Magendia de Lapeyre – 37.5cl	23.80	6.80

### **Dne Vincent Ogereau**

*Silky Chenin from part botrytis and part raisined grapes. Think linden leaf mixed with acacia honey, whilst lemon balm and citrus peel confit adds depth and liveliness. The wine glides effortlessly across the palate.*

2008 Coteaux du Layon Saint-Lambert – 75cl	28.50	4.50
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### **Dne Les Tres Cantous, Robert & Bernard Plageoles**

*From the obscure Ondenc ("the grape which gave Gaillac its past glories") in vintages when the grapes shrivel and raisin in the warm autumn winds. The style: similar to a Beerenauslese or a Tokaji, contriving to be sweet, yet subtly fresh: bruléed autumn apples and pears flecked with syrup and persistent elegant finish hinting at walnuts. Stunning liquid tarte tatin.*

2005 Vin d'Autan de Plageoles – 50cl	54.50	
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### **Les Clos de Paulilles, Estelle Dauré**

*France's answer to port comes from raisined Grenache Noir, but it is nowhere as heady. Very much on the fruit with summer pudding flavours of berries, notes of mocha and coffee, dried herbs, prune and caramel. Try with blue cheese.*

2006 Banyuls Rimage – 50cl	22.50	4.80
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### **Vittoria Bera, Piemonte**

*A fabulous start (or end) to any meal this biodynamic Moscato from the oldest vineyard in Asti offers more in terms of flesh and softness than effervescence, combining melon, orange peel and sage on the nose. In the mouth, it is moderately sweet and would complement richer desserts.*

2008 Moscato d'Asti – 75cl (125ml)	32.00	5.80
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### **Dne des Causse-Marine, Patrice Lescarret**

*A five way blend of indigenous varieties, natural viticulture – dried fruits, figs, apricot and quince. Superb wine with foie gras.*

2005 Gaillac Doux "Grains de Folie Douce" -50cl	31.35	
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### **Massa Vecchia, Fabrizio Niccolaini, Toscana**

*Traditionally made Aleatico from very small yields. The grapes are dried before fermentation. The Aleatico is part of the Muscat family and the aromas are grapey: notes of sweet violets and roses as well as blackberries with a hint of earthy plum on the finish. Mad, impertinent but brilliant.*

2002 Aleatico Maremma Toscana- 37.5cl	45.00	12.00
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### **Marco de Bartoli, Sicilia**

*Made from the Grillo grape this is what Marsala is all about. Aged in botti (large oak casks) and traditional chestnut barrels the wine develops its complexity by means of a solera system. Preserved lemons and cooked oranges give way to a delicious nuttiness with the acidity returning to cleanse the mouth.*

Marsala Superiore 10 year old – 50cl	40.00	8.50
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### **Paolo Bea, Montefalco, Umbria**

*From Sagrantino grapes left to dry after the harvest, on the one hand powerful, all bruised plums and dried figs, on the other showing delicacy and beautiful persistence. That heady sweetness reminds me of Seamus Heaney's poem, Blackberry Picking: "You ate that first one and its flesh was sweet/Like thickened wine: summer's blood was in it/Leaving stains upon the tongue..."*

2000 Sagrantino di Montefalco Passito – 37.5cl	55.00	15.00
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## A LARGE SELECTION OF MAGNUMS

### Sparkling & Champagne

Prosecco di Conegliano, Casa Coste Piane	58.00
Champagne Philipponnat Royale Réserve	85.00
Champagne Philipponnat Rosée	110.00
Ruinart Blanc de Blancs	144.50

### Whites

1999 Jurançon vitatge vielh, Clos Lapeyre – <i>Pyrenees</i>	73.00
2007 Sancerre Akméniné, Sébastien Riffault – <i>Loire</i>	77.00
2007 Terras Gauda O Rosal, Rias Baixas – <i>Galicía</i>	71.50
2006 Chardonnay, Les Grandes Teppes Vieilles Vignes, J-F Ganevat – <i>Côtes du Jura</i>	85.00
2007 Riesling Grand cru "Schlossberg", Domaine Albert Mann – <i>Alsace</i>	100.00
2007 Saint-Romain "Clos du Cerisier", Domaine de Chassorney - <i>Burgundy</i>	95.00

### Reds

2005 Marcillac vieilles vignes, Domaine du Cros – <i>South West France</i>	49.00
2005 Faugères Cuvée Jadis, Domaine Barral – <i>Languedoc</i>	82.50
2006 Mas de Daumas Gassac, Famille Guibert – <i>Languedoc</i>	88.50
2007 L'Anglore aux Foulards Rouge, Domaine des Foulards Rouge - <i>Roussillon</i>	75.00
2007 Vin de Table Comeyre, Domaine L'Anglore – <i>Rhône</i>	78.00
2006 Côtes du Rhône La Sagesse, Domaine Gramenon - <i>Rhône</i>	77.00
2007 Saint-Joseph Rouge, Cuvée Saint-Epine, Romaneaux-Destezet – <i>Rhône</i>	98.50
2005 Coteaux du Vendomois, Domaine de Montrieux – <i>Loire</i>	53.00
2006 Le Cousin, Grolleau vieilles vignes, Domaine Cousin-Leduc – <i>Loire</i>	56.80
2007 Bourgueil Trinch! Domaine Catherine & Pierre Breton – <i>Loire</i>	57.00
2006 Morgon, Côte de Py, Domaine Jean Foillard – <i>Beaujolais</i>	86.00
2007 Fleurie vieilles vignes, Domaine Yvon Metras – <i>Beaujolais</i>	81.00
2006 Brouilly, Croix des Rameaux, Jean-Claude Lapalu – <i>Beaujolais</i>	87.50
2007 Bourgogne Rouge "Cuvée Garance", Catherine Montanet – <i>Burgundy</i>	72.00
2001 Vosne-Romanée 1er cru "Les Suchots", Prieuré-Roch – <i>Burgundy</i>	175.00
2003 Macchiona, La Stoppa, Elena Pantaleoni – <i>Emilia-Romagna</i>	80.50

## *Eaux de Vie & Digestifs*

### **Distillerie Artisanale, Maison Laurent Cazottes**

	<b>50ml</b>
2003 Aperitif aux Noix Vertes	3.90
2007 Aperitif du Fleurs de Sureau	4.30
2004 Liqueur de Coing Sauvage	4.50
2006 Liqueur de Prunelle	6.70
2006 Liqueurs des Guignes et Guins	7.00

	<b>25ml</b>
2006 Goutte de Poire Williams Passerillé	5.90
2007 Goutte de Mauzac Rosé	5.90
2006 Goutte de Reine-Claude Dorée	5.90

### **Armagnac Darroze**

	<b>25ml</b>
Reserve Darroze "10 ans d'Age"	3.50
1995 Domaine au Martin	4.75
1989 Domaine de Bertruc	5.00
1977 Domaine de Peyrot	6.50
1966 Chateau de Gaube	11.00

### **Cognac**

	<b>25ml</b>
Cognac Maxime Trijol Grande Champagne VSOP	3.75
Ragnaud-Sabourin Reserve Speciale Alliance No 20	5.90
Edgar Leyrat Lot 71 Chai de la Distillerie	8.50

### **Calvados**

Calvados Berneroy XO	3.25
Calvados Domaine Dupont Hors d'Age	4.50
1978 Calvados Pays d'Auge, Gerald Périgault	7.25
Calvados Adrien Camut, Privilège 18 ans	7.50
1968 Calvados Domfrontais Isidore Lemorton	13.95

## *Eaux de Vie & Digestifs continued...*

<b>Eaux de vie</b>	<b>25ml</b>
Eaux de Vie de Poire William Grande Reserve, Miclo, Alsace	3.70
Eaux de Vie de Vieille Prune d'Alsace, Miclo	3.55
Eau de Vie de Mas de Dumas Gassac, Famille Guibert, Languedoc	3.95

### **Grappa di Friuli, Bepe Tosolini**

Grappa di Moscato	3.00
Most di Fragolino, Aquavita de Friuli	5.10
Grappa di Tocai Stagionato in Barrique di Castagno	7.10

### **Rums** **50ml**

Rhum J.M. Blanc, Martinique	5.00
Première Canne White Rum, Clement, Martinique	5.50
J. Bally Rhum Ambré, Martinique	5.00
1990 Guyana Plantation Rum	7.00

### **Whisky**

One whisky is all right, two is too much, three is too few.

Highland saying

	<b>25ml</b>
1991 Caol Ila	3.95
2001 Auchentoshan	2.95
1993 Mortlach (Sherry Cask Finish)	3.75
1997 Clynelish	3.25
Glenfarclas 21 year old	5.95