

## 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 unfined. 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, which contains a good cross-section of the wide variety of wines on offer.

Please also check our many blackboards (which are green) for daily specials, recommendations, food and wine suggestions and regional promotions.

*Santé!*

 - Wines which are truly natural. They will normally be unfiltered and unfined and either have zero or minimal sulphur, and, all-in-all, will be a walk on the wild side!



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

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## 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
2008 Prosecco di Conegliano, Casa Coste Piane – <i>Veneto</i>	5.00		27.00
2008 Vin de Table Pet Pink Bulles, Domaine Maupertuis, <i>Loire</i>	4.80		26.25
2007 Trebbiano Bianco secco, Camillo Donati – <i>Emilia</i>	5.50		28.50 
2008 Moscato d'Asti, Vigna Vecchia, Ca' da Gal - <i>Piemonte</i>	5.80		29.50
Champagne Philipponnat Royale Réserve Brut – <i>Mareuil-sur-Ay</i>	7.95		42.00

### WHITES

	175ml	500ml	750ml
2008 Château Clément-Termes, Gaillac sec – SW France	3.90	10.30	15.50
2008 Sauvignon de Touraine, Domaine Guy Allion – Loire	4.30	11.80	17.20
2008 Pecorino "Le Merlettaie", Ciu Ciu – Marche	5.65	15.00	22.50
2008 Jurançon sec, Clos Lapeyre – Pyrenees	5.90	15.70	23.50
2008 Roussette de Savoie "Cru Frangy", Domaine Bruno Lupin – <i>Savoie</i>	5.95	15.80	23.70
2008 Sylvaner, Cantine Valle Isarco – <i>Alto-Adige</i>	6.10	16.30	24.40
2008 Montlouis sec, Minerale +, Domaine Frantz Saumon - <i>Loire</i>	7.50	20.50	30.70 
2005 Mâcon-Villages, Domaine Valette – <i>Burgundy</i>	8.20	21.80	32.70
2006 Fiano di Avellino, Guido Marsella – <i>Campania</i>	8.65	23.00	34.50
2008 Côtes du Roussillon blanc « Cuvée Laïs », Domaine Olivier Pithon - <i>Roussillon</i>	11.20	29.80	44.70 

### REDS

2008 Gaillac Rouge, Cuvée des Drilles, Domaine d'Escausses – SW France	4.30	11.50	17.20
2008 Les Galets Rouge, Vignerons d'Estézargues – Rhône	4.50	11.50	16.25
2008 Marcillac « Lo Sang Del Pais », Domaine du Cros – SW France	5.00	13.30	20.00
2004 Rosso Piceno, Aurora – Marche	5.75	15.30	22.95
2008 Sous Les Cailloux des Grillons, Clos du Gravillas – <i>Languedoc</i>	6.20	16.50	24.70
2007 Barbera Le Verrane, Vittoria Bera – <i>Piemonte</i>	6.60	17.70	26.50 
2009 VdT Cuvée Octobre, Domaine des Foulards Rouge – <i>Roussillon</i>	6.90	18.30	27.50 
2008 Frappato, COS – Sicily	7.50	20.50	29.60
2008 "Souteronne", Domaine Romaneaux-Destezet – <i>Ardèche</i>	8.20	21.50	32.50
2007 Bourgogne rouge "Bedeau", Domaine de Chassorney – <i>Burgundy</i>	11.70	31.30	45.00

### ROSÉ

2008 Domaine de Tamary Rosé, Cuvée Elegance - <i>Côtes de Provence</i>	5.25	13.80	20.50
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## SPARKLING WINES, CIDERS & APERITIFS

### CHAMPAGNE

#### Champagne Philipponnat

*The Philipponnat style relies on balance between intensity and freshness. The intensity results from the dominance of Pinot Noir in the blends, particularly that of the exceptional southern-facing vineyards from the south of the Montagne de Reims and the search for an optimal physiological maturity of the grapes due to slightly late grape picking. The legendary Clos des Goisses originates from just 5.5 hectares of walled, very steep, pure chalk slope facing south above the river Marne in Mareuil-sur-Ay on the southern flank of the Montagne de Reims. It unveils an exciting complex nose of firm pears amidst a background of toasty aromas (almost cocoa bean) whilst concentrated citrus forms the backbone for other flavours of toast, biscuit, pear, and yellow apple to bloom from the glass.*

	Bottle	125ml
Royale Réserve Brut	42.00	7.95
Royale Réserve Brut – magnum	85.00	
Réserve Rosée Brut	52.00	
Réserve Rosée Brut – magnum	110.00	
1999 Grand Blanc Millésime	65.00	
1999 Clos des Goisses	125.00	

#### Champagne Ruinart

Blanc de Blancs NV Brut – magnum	115.00
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#### Champagne Bertrand Gautherot

*100% Pinot Noir, saignée method, zero dosage. Crushed red fruits nicely cut through by a refreshing chalky flavour mark this exceptional rosé.*

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

*100% Pinot Meunier. Oak aged in new to 13 year old barrels for ten months, before being bottled and then disgorged 17 months later in December 2008, at which point no dosage was added. Rich, vinous, dense, complex and extremely long on the palate. A connoisseur's wine.*

La Closerie Les Béguines Brut Nature	70.00
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#### Champagne Larmandier-Bernier

*High quality bio-dynamic champagne from the premier cru village of Vertus (70%) and the grand crus of Avize, Chouilly and Oger (30%) in the Côte des Blancs. All elegance, it has a gorgeous nose, with a hint of brioche, and dances over the palate with a silky, light touch, leaving a long, mouthwatering, mineral aftertaste.*

Blanc de Blancs Extra Brut NV	60.00
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#### Champagne Jacques Lassaigne

*The south-facing vines here give a delicious, vibrantly fruity (hints of grapefruit/mango) mineral champagne. Viticulture is organic and natural yeasts only are used. It is made 70% from 2005 with 30% oak aged 2004 reserve wine, and was disgorged with 5g/l of dosage in October 2007.*

Les Vignes de Montgueux, Blanc de Blancs Brut NV	60.00
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#### Champagne Cédric Bouchard

*A champagne with excellent weight and balance exuding delicate fragrances of flowers and beguiling red berry fruits with a mineral imprint from the limestone-clay soil. Made from just 1.45 hectares of 32 year old vines, it comes from the 2006 vintage, was cuve aged, and disgorged without dosage in April 2008.*

Inflorescence, Blanc de Noirs Brut	65.00
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## SPARKLING

		125ml
NV Vouvray Brut, Domaine Champalou, <i>Loire</i>	26.80	
NV Mauzac nature, Robert & Bernard Plageoles, <i>Gaillac</i>	28.00	
2007 Moscato d'Asti Vigna Vecchia, Ca d' Gal, <i>Piemonte</i>	29.50	5.80
2008 Boisson Rouge Pet Nat, Domaine de Montrieux, <i>Loire</i>	26.50	
2008 Vin de Table Pet Pink Bulles, Domaine Maupertuis, <i>Loire</i>	26.25	4.80
2008 Prosecco di Conegliano, Casa Coste Piane, <i>Veneto</i>	27.00	5.00
2007 Gutturnio Vivace, La Stoppa, <i>Emilia-Romagna</i>	23.00	
2007 Trebbiano secco, Camillo Donati, <i>Emilia-Romagna</i>	28.50	5.50
2008 Lambrusco secco, Camillo Donati, <i>Emilia-Romagna</i>	29.50	
2008 Lambrusco "Terre Verdiane", Cantine Ceci, <i>Emilia-Romagna</i>	20.00	3.80
2005 Malvasia secco, Camillo Donati, <i>Emilia-Romagna</i>	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 pommès-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
2008 Sydre Brut	11.75
2007 Sydre Argelette	18.50
2008 Poiré Granit	25.50

## APERITIFS

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

## ARTISAN BEER

### Pevak, Birrificio 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.*

750ml	
	Laran Birra Lager Bionda
8.50	
	Satres Birra Ale Ambrata
8.95	

## *SHERRIES & SIMILAR*

<b>Herederos de Argueso, Sanlucar di Barrameda</b> Manzanilla Las Medallas – 37.5cl	11.40	100ml 3.80
<b>Gutierrez Colosia, Puerto de Santa Maria</b> Fino del Puerto		4.25
<b>Bodegas Sanchez Romate, Jerez</b> 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 40-41)*

	<b>Bottle 100ml</b>	
2005 Jurançon, La Magendia de Lapeyre – 37.5cl	25.50	7.00
2007 Banyuls Rimage, Les Clos de Paulilles – 50cl	23.80	5.00
2008 Coteaux du Layon, Saint-Lambert, Domaine Ogereau – 75cl	30.50	4.50
2007 Moscato d'Asti, Vigna Vecchia, Ca d' Gal – 75cl	29.50	5.80 (125ml)
2002 Aleatico Maremma Toscana, Massa Vecchia- 37.5cl	50.00	13.50
Marsala Superiore 10 year old, Marco de Bartoli – 50cl	45.00	9.50
2000 Sagrantino di Montefalco Passito, Paolo Bea – 37.5cl	60.00	16.00
Pedro Ximénez "Cardinel Cisneros" Reserva Especiala – 75cl	45.95	6.00

## 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 17.20

### **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 22.50


### **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" 28.50

### **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 + 30.70 

### **Dne Damien Laureau**

*Wine has been made in the fields that Domaine Laureau currently occupy, on the edge of the city of Angers, since the middle ages. To the west of Angers, on the north bank of the Loire river, it is possible to create probably the most intellectually engaging, ageworthy Chenin Blanc in the world. The nose of Les Genêts offers acacia honey, marzipan and lanolin whilst the palate is all mulching apples, honey and beeswax.*

1999 Savennières "Les Genêts" 34.50 

### **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 Orignel Blanc 36.50 

### **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 39.50 

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

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

2007 Saumur blanc "L'Insolite" 38.75

## 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 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.*

2008 Sancerre blanc « Akméniné »	40.65	
2007 Sancerre blanc « Akméniné » - magnum	82.70	

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

*Enchanting ripe Chenin. Golden coloured and sweetly fleshy with almost tropical flavours of peach, mango and honeydew melon, mellow on entry with good concentration. Wonderful back notes of toasted almonds. Great with blue cheese.*

2005 Jasnières « Les Longues Vignes »	46.80	
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### Dne Richard Leroy

*This completely dry Chenin has glorious finesse and restraint (from only 0.70 hectares of low-yielding vines) with a mineral flavour imparted by the schist soils. Great length, great balance.*

2006 Anjou "Le Clos des Rouliers"	49.00	
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### Dne Sylvain Martinez, Anjou

*Sylvain's vines, average age 80 years, on schist soils over a bedrock of volcanic sandstone, are from a small parcel situated in the heart of Coteaux du Layon. This is dirt-under-the-fingernails artisan viticulture. Ploughing is by horse, no chemicals are used and only natural, organic solutions are sought. Yields are a minuscule 10 hectolitres /ha and a manual harvest with strict selection. Rippling with tension, possessing an exceptional, precise minerality this Chenin unveils subtle aromas of poire william and shaved quince, dried fruits and herbs. Try with goat's cheese. Only 500 bottles made – be one of the privileged few to taste this wine.*

2007 Vin de Table "Goutte d'O"	54.50	
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### Dne Gérard Boulay

*From vineyards on the famous damned slopes of Chavignol (hellishly difficult to harvest) a superb Sancerre aged on the lees in used barrels. Sancerre with sincere substance and a finish that keeps going.*

2006 Sancerre "Montes Damnés"	59.00	
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## *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.*

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

### **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

### **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.*

2008 Costières de Nîmes blanc « Galets Dorés » 19.95

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

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

2008 Vin de Corse blanc 29.50

### **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 39.95 

### **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 40.50 

### **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 and smoky-mineral aromas, & on the palate garrigue notes of fennel, olive & dried fruit.*

2008 Côtes du Roussillon blanc « Cuvée Lais » 44.70 

## *Rhône to Roussillon continued...*

An example of early food and wine matching advice from a wine merchant in (the caves of) Lascaux: Bison with white wine, Mastodon with red wine.

Oberon Kant's Big Book of Wine

*White wine is but a drop in the ocean in terms of production in the Med. In the northern Rhône we find some Marsanne and Roussanne, and of course, Condrieu is the home for the Viognier grape in all its aromatic, spicy glory. Into the southern Rhône whites tend to be field blends of anything that going: Clairette, Bourboulenc and Vermentino (sometimes known as Rolle) feature strongly. These are distinctive, vinous wines, sometimes oily in texture with more than a whiff of lime-flower and garrigue herbs. As we move into the Languedoc towards the Roussillon we find the aforementioned grapes plus Muscat (in dry and sweet incarnations) as well as the Catalan grapes: Grenache Blanc, Grenache Gris and Macabeu. There are some terrific whites in the Roussillon; here, incredibly low yields from ancient vines allied to terrific terroir produce wines with striking power but also surprising balance – minerality is the key.*

### **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

45.65 

### **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 

### **Domaine Matassa, Roussillon**

*Made by Tom Lubbe and Sam Harrop this is another biodynamic, low sulphur wine which amply demonstrates why the Roussillon is one of the most exciting wine regions in France. Hugely smoky, salty, savoury and mineral with strong resinous notes (terebinth) Matassa Blanc is made from Grenache Gris and Maccabeu and contrives to be rich (yet only 13%) and elegant at the same time, a Goliath with a stonking nose and twinkling toes. (Professional tasting note).*

2007 Vin de Pays des Côtes Catalanes Blanc

55.00 

## 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 Bruno Lupin, Savoie**

*Roussette de Savoie is also known as Altesse. Pear, gingerbread, spice and honey with a touch of nougat. The acidity of the wine combined with the crunchy minerality is the taste equivalent of let your tongue roller skate down a glacier.*

2008 Roussette de Savoie "Cru Frangy"  
23.70

### **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.*

2008 Chasselas Vinifié Sans Soufre	25.85	
2003 Riesling Bihl	32.00	
2005 Pinot Gris Vinifié Sans Soufre	39.00	
2005 Riesling Grand cru "Vorbourog"	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.*

2008 Riesling Tradition  
28.70  
2008 Muscat Tradition  
30.70  
2007 Riesling Grand cru "Schlossberg" – magnum  
110.00

### **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.*

2008 Blanc de Morgex "Vini Estremi"  
28.50

### **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.*

2007 Riesling Grand Premier Cru  
29.50

## 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.*

2008 Vin de Savoie-Ayze Gringet « Les Alpes »  
35.45

### 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. The Savagnin, from a wonderful terroir, provides a fascinating contrast to the example of Daniel Dugois (see below). This is more mineral with a lemony streak underpinning the yeastiness.*

2007 Chardonnay, Cuvée Florine Ganevat  
37.50 

2007 Savagnin Ouillé Chalasses Marne  
56.00 

2007 Chardonnay, Cuvée Marguerite – magnum

92.00 

### 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

41.65

### 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, lithic minerality.*

2008 Petite Arvine "Vigne Champorette"

43.95

### 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 Iroulégu).*

### 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 15.50

### 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.*

2008 Bergerac blanc « Cuvée des Conti » 22.50

### 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.*

2008 Jurançon sec 23.50  
2005 Jurançon sec, vitatge vielh 34.40  
1999 Jurançon vitatge vielh – magnum 78.35

### 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 29.85


### 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) 36.80 

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

*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.*

2008 Iroulégu blanc « Hegoxuri » 42.50 

## 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)*

2008 Bourgogne-Aligoté 25.50

**Dne Parize & Fils**

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

2008 Givry blanc « Champ Pourrot » 31.50

**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  
 34.50

**Dne Philippe & Gérard Valette**

*Old vines, new gold! Fresh citrus, minerally 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. The Viré-Clessé has smoky pear and baked apple aromas, with baking spices and anise building with aeration. Deep and chewy, with concentrated orchard fruit flavours and bitter lime zest on the close. This really clings to the palate.*

2005 Mâcon-Villages 32.70   
 2006 Mâcon-Chaintré Vieilles Vignes 38.65   
 2004 Viré-Clessé - magnum 86.50 

**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.*

2008 Macon-Cruzille "Aragonite" 44.00 

## 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"	45.50
2007 Saint-Romain "Combe Bazin"	54.50
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 breadly 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"	49.50
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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 »	65.00
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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"	70.50
2007 Chassagne-Montrachet 1er cru "Abbaye Morgeot"	82.00

### **Domaine des Comtes Lafon**

*The best climate of Meursault, which produces a wine of almost Grand Cru level year after year. Notes of white flowers, intense minerality underpinning waves of orchard fruit. The length is incredible with recurrent (hazel)nuttiness staying in the mouth for ages. Dominique Lafon has been farming biodynamically for over ten years and his wonderful Meursaults display amazing purity.*

2000 Meursault 1er cru "Perrières"	225.00
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## 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 19.55

#### **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 22.15

#### **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" 22.50

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

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

2008 Valle Isarco Sylvaner 24.40

#### **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 27.70

#### **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*

2006 Fiano di Avellino 34.50

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

*From one of the sunniest villages in the eastern Alps an organic Riesling bequeathing 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.*

2008 Val Venosta Riesling 38.50

*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 39.95

**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 

**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 45.50 

**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 51.55 

**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 

2006 Pinot Grigio – magnum 96.00 

**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" 52.50 

**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 58.00 

**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 63.00 

### *Honorary Spanish White(s)!*

It was the ancient mariner  
He stoppeth one in three  
He looked me up, he looked me down  
And then he said to me

I've scoured across the seven seas  
I've hunted high and low  
To source new grape varieties  
To enter in a show

So bring forth a glass of Galician wine  
To slake my salty thirst  
Quick! A tumbler of Albarino, good fellow -  
My albatross is about to burst!

#### **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 22.70

#### **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 31.50  
2007 Terras Gauda O Rosal – magnum 76.50

## **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 19.50

#### **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 Elégance 20.50

#### **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 

## 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 » 23.00

#### **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 » 23.80 

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

*A blend of 33 vineyard plots all vinified separately the classic Saumur-Champigny has a lovely dark red colour with blueish tints, ripe smoky berry fruit and a gentle peppery finish. The Franc de Pied is that utter rarity, a wine made from vines grafted on French rootstocks. Supple, crunchy and thoroughly invigorating this gives hens' teeth a good name.*

2008 Saumur-Champigny 25.50

2008 Saumur-Champigny "Franc de Pied" 62.50

#### **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.*

2006 Coteaux du Vendomois 27.50 

2005 Coteaux du Vendomois – magnum 57.50 

2008 « Boisson rouge » Pet Nat (sparkling) 26.50 

#### **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.*


2007 « Le Cousin » Grolleau Vieilles Vignes 28.50 

2006 « Le Cousin » Grolleau Vieilles Vignes – magnum 61.00 

#### **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 Côt We Trust » 30.85 

2006 Vin de Table Pinot Noir 31.50 

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

"The tangy, expressive, stalky 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". The Chinon "Beaumont" is complex, weaving dark berries, wild herbs and minerality. Slightly hazy red in the glass, it initially gives up earthy, briary, brambly black currant, blackberry and blueberry flavours and aromas, with excellent structure and good heft and presence; the earth and underbrush linger longest on the finish.*

2008 Bourgueil Trinch!	28.50	
2007 Chinon "Beaumont"	32.45	
2007 Bourgueil Trinch! – magnum	60.50	

### **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 & 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 Guerrierie 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 Guerrierie"	32.00	
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### **Les Cailloux du Paradis, Claude Courtois**

*Winey, burgundian nose. Fresh, mid-weight palate, with intense flavours on the one hand yet also acidity and a ping of minerality from the silex/flint on the other. Long finish. If tasted blind... a drinking Cote de Beaune, a Carso Terrano, a Gramenon Grenache? Courtois is one of the archbishops – or should that be arch-pagans of natural wine.*

2005 Les Etourneaux (Gamay)	42.00	
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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"	48.85	
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### **Dne du Collier, Antoine Foucault**

*"The healthy being craves an occasional wildness, a jolt from normality, a sharpening of the edge of appetite, his own little festival of Saturnalia". Antoine Foucault, a mover and shaker in the natural wine movement, makes uncompromisingly pure Cabernet Franc from low yielding old vines. Viticulture is biodynamic and only a tiny bit of sulphur before bottling. Ebulliently purple this foams into the glass and exudes ripe cherries and bitter chocolate with a hint of pepper on the finish. Pair smartly with terrine or rilletes.*

2003 Saumur Rouge "La Ripaille"	48.85	
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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.*

2008 Beaujolais-Villages 19.95

### 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.*

2008 Morgon Classique 32.50   
2007 Morgon, Côte du Py 44.65   
2006 Morgon Côte du Py - magnum 91.50 



### Dne Yvon Métras

*Light, bright Beaujolais 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 yet still has the verve of a living wine. These Beaujolais wines possess soul.*

2007 Beaujolais 30.50   
2007 Moulin-à-Vent 39.50   
2007 Fleurie vieilles vignes - magnum 98.00 

### 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 25.85   
2008 Brouilly vieilles vignes 33.80   
2007 Brouilly "Croix des Rameaux" 44.65   
2006 Brouilly "Croix des Rameaux" – magnum 93.50 

### Dne Christophe Pacalet

*Sassy, ruby red, cherry-sharp, thirst-quenching, unfiltered, yeasty cru Beaujolais from Marcel Lapierre's nephew.*

2007 Chiroubles 32.50 

### 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.*

2008 Morgon 44.70 

## *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 organdie-fine and marked by redcurrant and red apple skin crunchy acidity.*


2004 Trousseau, Sous La Roche

27.00 

2008 Pinot Noir, Cuvée Julien Ganevat

39.95 


2008 Trousseau "Sous La Roche" Sans Souffre - *magnum*

93.60 

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

*Vinified without sulphur this Pinot Noir conveys beautiful discreet aromas of cassis, 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

41.50 

### **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)

43.50 

## *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

### **Les Vignerons d'Estézargues, Gard**

*Fruity, utterly convivial wine from mixture of Grenache, Syrah and Carignan. Slightly hazy purple colour (the wine is unfiltered) aromas of spiced cherries, raspberries, blueberries, liquorice and dried herbs with ripe tannins. Named after the big galets or pudding stones that lie amongst the vines.*

2008 Vin de Pays du Gard Cuvée des Galets 16.30

### **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 » 20.50

### **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 Beaugues 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 Ventoux "La Gérine" 24.50

2008 Beaugues-de-Venise "Terres Jaunes" 27.00

### **Dne du Mazel, Gérald Oustric**

*Cuvée Philippe is a dark ruby red Syrah pure and not so simple. Rich nose of juniper, orange peel and red pepper and then a smooth palate of smoked blackberries and the merest dusting of pepper with discernible balsamic notes of creosote. This lion will lay down agreeably with a roast lamb.*

2005 Cuvée Philippe 27.55 

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

*Nunquam aliud natura, aliud sapientia dicit*  
(For wisdom ever echoes Nature's voice – Juvenal trans. Samuel Johnson)

### 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 28.80

### 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 » 29.55 🐎  
2007 Côtes du Rhône "Sierra du Sud" 36.45 🐎  
2007 Côtes du Rhône "La Sagesse" 39.50 🐎  
2008 Côtes du Rhône "La Mémé" 63.50 🐎  
2006 Côtes du Rhône La Sagesse – *magnum* 82.50 🐎

### 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 32.50

### 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.*

2008 Vin de Pays de l'Ardèche « Souteronne » 32.50  
2007 Vin de Pays de l'Ardèche Syrah 39.95  
2007 Saint-Joseph rouge, Cuvée Saint-Epine - *magnum* 110.00

### Dne L'Anglore, Eric Pfifferling

*Eric Pfifferling farms his seven hectares of mistral-battered organic vineyards, hand-harvests his own grapes and avoids all shortcuts such as artificial yeasts, enzymes and adding sulphites in the winery after the harvest. No puffing from 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 charming Pierres Chaudes (old Grenache and Clairette) is a pure delight, a distillation of ripe black fruit, tobacco, warm stones, and crunchy acidity dusted with roasted herbs.*

2008 Vin de Table « Pierres Chaudes" 32.00 🐎  
2007 Vin de Table « Comeyre » - *magnum* 82.50 🐎

## *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

### **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 

### **Dne de la Tour du Bon**

*The organic Tour du Bon estate, located in the extreme north-west of the Bandol appellation, faces the sea. This garrigue-scented landscape is washed with a very special, fantastic, dazzling light, so often captured by the world's great painters. Here the dry wind from the north flirts gently with the southern breeze. The blend of this wine is 55% Mourvèdre, 25% Grenache, 15% Cinsault, 5% Carignan). It has great aromatic complexity associated with the three or four grape varieties it contains. A high proportion of Grenache lends cherry notes as a counterpoint to the spicy, pepper accents of Mourvèdre, with Cinsault uniting the whole. On the palate, the tannic framework can be powerful in youth, mellowing to silky meatiness with age.*

2005 Bandol Rouge

41.50

### **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 »

50.20

### **Dne Hauvette, Dominique Hauvette**

*This is a seriously bosky infusion of Syrah, Cabernet Sauvignon and Grenache, but what gives the wine its superb individuality and paregoric purity is an adherence to biodynamic principles in the vineyard for qualitative reasons. The culture biologique involves spraying distillations of herbs instead of insecticides, ploughing back leaf cuttings to aerate the bauxite-rich soil. The wine is rich in natural aromas: the classic bouquet des garrigues of lavender, rosemary and thyme as well as more animal nuances of smoked beef and reduced gravy. The palate is gripping; like all great wines there seems to be something different in every mouthful.*

2004 Mas Hauvette, Coteaux des Baux

55.50

## *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 scrapyard 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 des Moulines, Saumade Frères**

*Beautifully assembled, with just a whisper of garrigue, this Merlot is impeccably balanced, both elegant and pure. A sweet nose of bright red cherries opens to a plush, soft, round mouth of black fruits, fresh plums and blackberries and more cherries, with easy tannins and a bright acidity. Monsieur Saumade recommends this wine with gigot of lamb with cepes.*

2007 Vin de Pays de l'Hérault, Merlot

15.95

### **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.*

2008 Vin de Pays de l'Hérault rouge « Les Servières »

22.95

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

*The crickets (Grillons) are under the stones (and everywhere else, late at night, under the stars and the clear black sky). This organic six grape blend includes Carignan, Syrah, Mourvèdre and Counoise amongst others and 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.*

2007 Sous Les Cailloux des Grillons

24.70

### **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 

## *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 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. 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...*

2009 Cuvée Octobre	27.50	
2007 Soif du Mal	32.50	
2007 L'Anglore aux Foulards Rouges - magnum	79.50	

### **Clos Fantine, Olivier Andrieu**

*Authentic, appropriately rustic, unfiltered blend of Carignan, Grenache, Mourvèdre and Cinsault.*

2006 Faugères tradition	25.75	
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### **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 Cuvée Jadis - magnum	95.00	
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### **Dne Olivier Pithon, Roussillon**

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

2007 Côtes du Roussillon "La Coulée"	35.00	
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### **Dne Jean-Baptiste Sénat**

*Beautifully natural, almost elegant wines from a region that normally specialises in blockbusters. Vinification takes place with minimal intervention in a mixture of large and small casks (stored underground): natural yeasts, no fining, no filtration and only a tiny bit of sulphur are the recipe for living and drinkable wines. The exact composition of the blends changes from year to year but La Nine generally features a mixture of around 40% Grenache (45 plus year old vines), 30% Carignan (including 100 year old + gnarled gobelet vines), 10% Syrah, 10% Mourvèdre and 10% Cinsault (40 year old vines), a delicious wine with notes of spice over black fruits. Lovely equilibrium, elegant tannins and mellow mouthfeel. Mais Où Est Donc Ornica is a blend of the energetic Mourvèdre (60%) and Grenache (40%). A more powerful effort reminiscent of macerated fruits and dark spices and one that requires a haunch of meat or several. Once tasted you should never forget your French pronouns.*

2008 Minervois "La Nine"	29.00	
2008 Minervois "Mais Où Est Donc Ornica"	35.00	

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

**MINERVE**


A jutting outcrop of burnished stone blotted against the blue of the sky, perched like the ark of the deluge on the spur of a plateau, precarious on the brink of the twofold precipice of the Cesse and of the Brian, a village above and beyond the world, ruling with fierce pride over a desert of brush and stones, scarred with gorges, pitted with caves, dotted here and there with ancient dolmens and isolated farmsteads, a steep steppe where the sun strikes, incandescent, against the dreaming spires and where the cruel light plays strange tricks upon the eyes – mirages that recall to life the hunters of prehistory, the march of Roman legions, the sly shades of visigothic archdeacons and of rapacious feudaries, the fearful fires of a vengeful Simon de Monfort and the horrors of charring human flesh and yet, through the clouds of acrid smoke one can, it seems, descry the dulcet features of fair young damsels, sprung from the lays of Ramon de Miraval, and, in their midst, the manly form of Raymond Roger Trencavel.

(Adapted from Maurice Chauvet. Translation by David Bond.)

**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.*


2007 La Poudre d'Escampette

42.00 

**Fontédicto, Bernard & Cécile Bellahsen**

*One man, one woman, one horse. Terroir: fossilised oyster shells. Biodynamic. Minimal interventions. Pure Carignan – fresh bay leaves, wild mint, "savage" fruit and fine minerality.*

2006 Vin de Table "Pirouette"

45.00 

**Dne de Montcalmès, Frédéric Pourtalié, 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

47.00

**Dne Vinci, Emmanuelle Vinci & Olivier Varichon**

*120 year-old vines (!! ) Carignan 50% and Mourvèdre 50%. The cool, shady ground extracts finesse and complexity, and the wine is intense, complex, with a look of darkest ink yet remarkably fresh and juicy as well.*

2005 Côtes Catalanes Rouge "Coste"

55.00 

**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.*

1994 Mas de Daumas Gassac Rouge

76.50

2006 Mas de Daumas Gassac Rouge – magnum

100.00

## *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 » 17.20

### **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.*

2007 Côtes du Frontonnais Classique 19.50

### **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.*

2008 Marcillac « Lo Sang Del Pais » 20.00  
2005 Marcillac vieilles vignes- magnum 52.65

### **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.*

2007 Entraygues le Fel  
21.50

### **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.*

2007 Mauzac noir 22.65

### **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  
28.50

### **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" 28.50 

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

**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.*

2007 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 Lassolle, Stéphanie Roussel, Marmande**

*Made from a blend of the traditional local varieties (the two Cabernets, Merlot, Syrah, Fer, Cot and Arbouriou) this wine ticks all our natural wine boxes. Stéphanie's aim is to respect terroir and typicity – low yields from biodynamically tended vines, fermentation with indigenous yeasts and zero filtration produce characterful fruit-driven reds. The Petit Lassolle reminds one of myrtle and blackberry with a hint of chocolate on the finish.*

2004 Côtes du Marmandais, "Petit Lassolle" 34.50 

**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.*

2004 Côtes de Francs 43.50 

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

*Michel Riouspeyrou believes in working the soil (biodynamically). His Irouléguay 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 Irouléguay Rouge, Cuvée Haitza 46.50 

**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 48.00

**Dne Elian da Ros, Marmande**

*Da Ros, who worked with Zind-Humbrecht, is a proponent of biodynamics and natural wines. The Clos Baquey is a quite a 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. Abouriou is hardly ever seen other than in blends with the better known "noble" varieties. Aromas of violets and black cherry lead to a palate is lean and crisp, moving towards juicy fruit. It's more pepper than tannin, more savoury than sweet, and there's a very agreeable prickle combined with earthy minerality that carries the wine easily over the tongue. This tart, almost unassuming and refreshing number is a veritable thirst-quenching Margarita of light red wines and a master of duck rillettes. Yes, it stalks - like a stalky thing.*

2007 Abouriou, Côtes du Marmandais 28.00 

2005 Clos Baquey, Côtes du Marmandais 56.85 

**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  
99.50

## 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'Ermitage 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'Ermitage"	32.80
2007 Bourgogne Rouge "Cuvée Garance"	33.60
2007 Bourgogne Rouge "Cuvée Garance" – magnum	77.50

### **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.*

2007 Bourgogne Pinot Noir « Corps de Garde »	34.50
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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 prune development.*

2004 Marsannay, Les Finottes	36.00
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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.*

2008 Macon-Cruzille Rouge	38.65 
2007 Bourgogne Rouge	40.65 

### **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"	43.00 
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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.

2007 Bourgogne rouge « Bedeau »	47.00
2007 Saint-Romain Rouge "Sous Roche"	56.50
2007 Savigny-lès-Beaune "Gollardes"	58.50

### Dne Sextant, Catherine & Dominique Derain

Dominique and Catherine Derain definitely adopt a minimalist approach. They farm biodynamically, hand harvest, do not chaptalize or acidify and use the barest amount of sulphur in their winemaking approach. All the fruit is hand-picked and they destem 90% of their red grapes before fermentation, which occurs in wooden vats. After fermentation the wine is aged in old oak casks for 12-18 months. The couple never use SO2 during the winemaking process, adding only a small amount at bottling for stabilization. The Saint-Aubin Rouge is marked with bright acidity, vibrant cherry fruit, Asian spices and lovely balance.

2006 Saint-Aubin Rouge	49.50 
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### 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	52.50
2007 Beaune 1er cru Rouge	65.00
2006 Nuits-Saint-Georges 1er cru "Argillières"	74.50

### 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.

2001 Nuits St Georges 1 <sup>er</sup> Cru «Clos des Corvées »	110.00 
2001 Vosne-Romanée 1er Cru "Les Suchots" – magnum	178.00 

## ITALIAN REDS

**Antonio Camillo, Maremma, Toscana**

The grape is the indigenous Cilieggiolo, 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.

2008 Maremma Rosso "Principio" 20.95

**Aurora, Marche**

A rustic ruby-hued blend of Montepulciano and Sangiovese with aromas of ripe red fruits, liquorice root and vanilla. The wine is soft and smooth in the mouth with a hint of plumskin to give it edge and touch of dried herbs and astringency on the finish.

2004 Rosso Piceno Superiore 22.95

**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.*

2008 Scurati 24.50

**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.*

2003 Barbera d'Asti 24.80 

**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 26.50 

2007 Barbera "Ronco Malo" 36.50 

**Fatalone, Puglia**

*This organic Primitivo cuts to the chase with its sweet tobacco scent and flavours of sour black cherry, mussel plum and toffee. A smooth, warm, balanced red it finishes on an aftertaste of toasted almond, typical of the Primitivo of Gioia del Colle. Recommended with lamb cooked with garlic, rosemary and Primitivo – natch. During the maturation the savage yeast is soothed by the "diffusion of new age sounds in the cellar".*

2005 Primitivo Gioia del Colle  
26.25

**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 fizzler should make the sun come out in your heart on the most inspissated gloomy days...*

2008 Lambrusco Rosso secco 29.50 

## Italian Reds continued...

"... 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

### **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. For sheer gratification there are few wines to beat the perfumed Frappato: notes of freesias and wild roses, hints of Turkish delight, softest of tannins.*

2008 Frappato	29.60	
2007 "Pithos" Cerasuolo di Vittoria	39.50	

### **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
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### **Monte di Grazia, Campania**

*A delicious peculiarity. Consider 120 year old vines from ungrafted vines unaffected by phylloxera. The organic methods used at Monte di Grazia also further limit the yields. The red grape, Tintore di Tramonti (90%), (the remainder being Piediroso) is grown almost exclusively in the Monte Lattari Valley and belongs to the Teinturier family. The flesh and the juice of these grapes are red in colour. The anthocyanin pigments accumulate in the grape berry itself. Ageing is brief and takes place in big barrels followed by a further twelve months in bottle before release. Sulphur is never added to the wine. This Rosso is dark in colour, almost black-violet. The nose is very inviting with bright cherry and stalky dark fruits. Plum, spice and lots of dark fruits, with a succulent red and dark fruit palate and that hallmark freshness. The impression you get when smelling a wine just finishing fermentation with notes of hay.*

2007 Monte di Grazia Rosso	31.50	
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### **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 enjoys you to drink it when the moon is declining, but you can drink it here whenever you damn like!*

2007 Rosso del Contadino	33.50	
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### **Valli Unite, Piemonte**

*This blend of Barbera and Croatina comes from a small organic co-op in the hills south of Milan. It is an earthy unfiltered biodynamic wine, a real expression of tradition and terroir. Like so many northern Italian reds it demands pork products.*

2005 Colli Tortonesi Rosso	34.65	
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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"	43.00	
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## Italian Reds continued...

...stories about [the German composer Johannes] Brahms's rudeness and wit amused me in particular. For instance, I loved the one about how a great wine connoisseur invited the composer to dinner. 'This is the Brahms of my cellar,' he said to his guests, producing a dust-covered bottle and pouring some into the master's glass. Brahms looked first at the colour of the wine, then sniffed its bouquet, finally took a sip, and put the glass down without saying a word. 'Don't you like it?' asked the host. 'Hmm,' Brahms muttered. 'Better bring your Beethoven!'

Arthur Rubinstein

### **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 43.50

### **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 44.50 

### **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 45.65

### **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 unfined.*

2005 Chianti Classico Le Trame 51.00 

2006 Chianti Classico Le Trame – magnum 92.50 

### **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 

### **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 67.30

## Italian Reds continued...

### AA Roagna I Paglieri, Piemonte

*Traditional, beautifully eloquent expositions of the noble Nebbiolo grape made by Luca Roagna, the fourth generation of this family. The Barbaresco Pajé is a deep, pure and soil-driven wine that offers fine depth of black fruit, strong signatures of terroir, notes of liquorice and fresh herbs and a judicious base of tarriness. On the palate it is full-bodied and structured, with firm, well-integrated tannins. The Barolo is a touch more robust and shows some red fruity character to go along with its core of black cherry fruit, anise, autumnal soil tones, tar and woodsmoke. Asili is one of the great cru vineyards of Barbaresco. It is aromatic and seductive immediately, with lovely dried cherry, dried flowers and spices on the nose, medium ruby garnet in colour, expressive, pure and focused on the palate. Seamless, integrated, and intriguing, understated and impressive at the same time, finishing with a warm, satisfying glow that lingers on. Molto bravo.*

	2004 Barbaresco Asili	
73.00		
	1998 Barbaresco Pajé Riserva	
74.00		
	2003 Barolo "La Rocca & La Pira"	
62.00		
	1998 Barolo Riserva "La Rocca & La Pira"	
74.00		
	1998 Barolo Riserva "La Rocca & La Pira – magnum	148.00

### 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). This wine is testament to the sheer longevity of old fashioned Barolos and we've heard stories that it can stay in a decanter for days and retain its structural integrity. Medium ruby, with a hint of brick at the rim but otherwise showing very little signs of its age. The aromatic nose displays menthol, anise, and delicate, sweet flavours of dried cherries, finishing with tremendous freshness and a seamless, long and fresh finish. The wine is very lively, the grainy tannins giving grip and definition.*

	1961 Barolo Riserva	150.00
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## Honorary Iberian Reds!

### Bodegas Pittacum

*The Bierzo comes from old, organically cultivated, low-yielding Mencía 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	26.95
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### Afros, Northern Portugal

*Yes – it's that rara avis – a red Vinho Verde from the indigenous Vinhão grape. Dark as the inside of a coal mine at midnight the biodynamic Afros Vinho Verde has impenetrable 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 stinky 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.*

	2008 Vinho Verde Rosso	
24.65		

## Sweet Wines

The pursuit of perfection, then, is the pursuit of sweetness and light.

Matthew Arnold

### **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*

2005 Jurançon, La Magendia de Lapeyre – 37.5cl

**Bottle 100ml**  
25.50 7.00

### **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

30.50 4.50

### **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

56.50

### **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.*

2007 Banyuls Rimage – 50cl

23.80 5.00

### **Ca d' Gal, Piemonte**

*A fabulous start (or end) to any meal this organic Moscato from one of the oldest vineyards 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.*

2007 Moscato d'Asti, Vigna Vecchia, Ca' da Gal – 75cl

29.50 5.80 (125ml)

### **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

### **Cave de Morgex, Valle d'Aosta**

*An eiswein (or vin de glacière) that uses (according to tradition) several different types of wood to act as a conduit for flavour - in this case chestnut, oak, cherry-wood and juniper. This thoroughly distinctive wine harvested with snow literally clinging to the grapes (the Prié Blanc is a hardy soul) might be described as the classic grain de folie or pour ma gueule (for my gob). Lunacy that makes perfect sense.*

2007 "Chaude Lune", Vin de Glacière – 50 cl

39.50

*Sweet Wines continued...*

**Bodegas Sanchez Romate, Jerez de la Frontera**

**Bottle 100ml**

*Made from the Pedro Ximénez (PX) grape, this wine has a beautiful dark mahogany colour with shades of topaz and amber. It has a powerful bouquet, oozing heady aromas of concentrated raisins, dates, figs, coffee and Christmas spices, finished with a glorious taste of sweet, plump, cooked fruit.*

Pedro Ximénez "Cardinel Cisneros" Reserva Especiala – 75cl 45.95 6.50

**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 50.00 13.50 

**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 45.00 9.50

**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 60.00 16.00 

**Hatzidakis, Santorini**

*Because you like extraordinary things here is a wine made from 500 year old ungrafted vines grown on the sand and volcanic ash of Santorini. After harvesting the grapes are laid out to raisin in the sun, before undergoing a slow 60-day fermentation in stainless steel tanks and subsequent five year ageing in old barrels. With 11 per cent alcohol, this naturally sweet red is made from the truly venerable Voudomato grape yields a delicious, sweet, herby, sappy, wild cherry-scented dessert wine.*

2002 Voudomato – 37.5cl 45.00

**Dne Ganevat, Côtes du Jura**

*Grapes for Vin de Paille are picked early and then dried usually in an attic area, either in small boxes, or suspended from the rafters. Once the requisite sugar has been achieved, they are pressed, normally in January, By law the wine must be oak-aged for a minimum of three years. This has everything: dried fruits, confit fruits, nuts, caramel, pain d'épices – be delightful to your mouth.*

2005 Vin de Paille – 37.5cl 65.00

## 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	115.00

### Whites

1999 Jurançon vitatge vielh, Clos Lapeyre – <i>Pyrenees</i>	78.35
2007 Sancerre Akméniné, Sébastien Riffault – <i>Loire</i>	82.70
2007 Terras Gauda O Rosal, Rias Baixas – <i>Galicía</i>	76.50
2004 Viré-Clessé, Domaine Philippe Valette – <i>Burgundy</i>	86.50
2006 Chardonnay, Cuvée Marguerite, J-F Ganevat – <i>Côtes du Jura</i>	92.00
2007 Riesling Grand cru "Schlossberg", Domaine Albert Mann – <i>Alsace</i>	110.00
2007 Saint-Romain "Clos du Cerisier", Domaine de Chassorney - <i>Burgundy</i>	95.00
2006 Vino Bianco Pinot Grigio, Dario Princic – <i>Friuli</i>	96.00

### Reds

2005 Marcillac vieilles vignes, Domaine du Cros – <i>South West France</i>	52.65
2005 Faugères Cuvée Jadis, Domaine Barral – <i>Languedoc</i>	95.00
2006 Mas de Daumas Gassac, Famille Guibert – <i>Languedoc</i>	100.00
2007 Vin de Table Comeyre, Domaine L'Anglore – <i>Rhône</i>	82.50
2006 Côtes du Rhône La Sagesse, Domaine Gramenon - <i>Rhône</i>	82.50
2007 Saint-Joseph Rouge, Cuvée Saint-Epine, Romaneaux-Destezet – <i>Rhône</i>	110.00
2005 Coteaux du Vendomois, Domaine de Montrieux – <i>Loire</i>	57.50
2006 Le Cousin, Grolleau vieilles vignes, Domaine Cousin-Leduc – <i>Loire</i>	61.00
2007 Bourgueil Trinch! Domaine Catherine & Pierre Breton – <i>Loire</i>	60.50
2006 Morgon, Côte de Py, Domaine Jean Foillard – <i>Beaujolais</i>	91.50
2007 Fleurie vieilles vignes, Domaine Yvon Metras – <i>Beaujolais</i>	98.00
2006 Brouilly, Croix des Rameaux, Jean-Claude Lapalu – <i>Beaujolais</i>	93.50
2008 Trousseau "Sous La Roche" Sans Souffre, Domaine Ganevat – <i>Jura</i>	93.60
2007 Bourgogne Rouge "Cuvée Garance", Catherine Montanet – <i>Burgundy</i>	77.50
2001 Vosne-Romanée 1er cru "Les Suchots", Prieuré-Roch – <i>Burgundy</i>	178.00
2006 Chianti Classico "Le Trame", Podere Le Boncie – <i>Toscana</i>	92.50
2003 Macchiona, La Stoppa, Elena Pantaleoni – <i>Emilia-Romagna</i>	86.50
1998 Barolo Riserva "La Rocca & La Pira", AA Roagna – <i>Piemonte</i>	148.00

## *Eaux de Vie & Digestifs*

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

	<b>50ml</b>
2003 Aperitif aux Noix Vertes	3.95
2007 Aperitif du Fleurs de Sureau	4.30
2004 Liqueur de Coing Sauvage	4.60
2006 Liqueur de Prunelle	6.80
2006 Liqueurs des Guignes et Guins	7.20

	<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"	3.80
1995 Domaine au Martin	4.90
1987 Domaine de Jouanchicot	5.50
1977 Domaine de Peyrot	7.20
1970 Domaine aux Ducs	9.95
1966 Chateau de Gaube	11.65

### **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
Calvados Adrien Camut, Privilège 18 ans	7.50
1977 Calvados Domaine Dupont	11.95
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 Daumas 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