

EAST INDIA CLUB WINE LIST



BIN END LIST

RED

69	<i>Maranges 1^{er} Cru La Fussière</i> <i>Bachelet-Monnot</i>	2013	£45.75
99	<i>Bordeaux Réserve, Cuvée Héritage</i> <i>Château Reynier</i>	2010	£28.00

WHITE

17	<i>Le Cigare Blanc (Rhône-like blend)</i> <i>Bonny Doon, Monterey, California, USA</i>	2012	£39.75
42	<i>ABD Golden Mullet Fury</i> <i>McLaren Vale, South Australia</i> <i>(This Orange Wine is a perfect accompaniment to white meat)</i>	2014	£34.50
54	<i>Rioja White « M. Luza »</i> <i>Real Rubio</i>	2016	£21.50

CHAMPAGNE

85	<i>Champagne Gosset</i> <i>Grande Réserve Brut</i>	NV	£68.50
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VINTAGE PORT

-	<i>Gould Campbell</i> <i>(Take advantage of this amazing offer while stocks last!</i> <i>This Vintage Port can only be ordered in the dining room.</i> <i>Check with the American bar for off-sale offer.)</i>	1997	£50.00
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SOMMELIER'S WINE SELECTION

This selection is served from state-of-the-art preservation equipment, which maintains the wine fresh for weeks.

		<i>Bottle (75cl)</i>	<i>½ Carafe (50cl)</i>	<i>¼ Carafe (25cl)</i>	<i>Glass (17.5cl)</i>
<u>WHITE</u>					
73	<i>Pinot Gris, 2017</i> <i>Marlborough, New Zealand</i> <i>Opawa</i>	£,31.50	£,22.20	£,11.40	£,8.00
43	<i>Oaked Sauvignon Blanc, 2016</i> <i>Greyton, Overberg, South Africa</i> <i>Lismore</i>	£,38.00	£,26.55	£,13.60	£,9.55
61	<i>Chablis 1^{er} Cru, 2014</i> <i>Côte de Léchet</i> <i>Jean Dauvissat</i>	£,46.00	£,31.90	£,16.25	£,11.40
56	<i>Saint-Joseph (Northern Rhône) 2015</i> <i>Les Granilites</i> <i>Michel Chapoutier</i>	£,51.00	£,35.20	£,17.90	£,12.55
		<i>Bottle (75cl)</i>	<i>½ Carafe (50cl)</i>	<i>¼ Carafe (25cl)</i>	<i>Glass (17.5cl)</i>
<u>RED</u>					
23	<i>Huerta de Albalá, 2016</i> <i>Vino de la Tierra de Cádiz, Spain</i> <i>Barbazul</i>	£,27.00	£,19.20	£,9.90	£,6.95
66	<i>Pinot Noir, 2015</i> <i>Marlborough, New Zealand</i> <i>Churton</i>	£,45.00	£,31.20	£,15.90	£,11.15
64	<i>Châteauneuf-du-Pape, 2012</i> <i>Réserve</i> <i>Roger Sabon</i>	£,58.00	£,39.90	£,20.25	£,14.20
18	<i>Château Pedesclaux, 2011</i> <i>Pauillac</i> <i>5th Growth (1855 Classification of the Médoc)</i>	£,59.00	£,40.55	£,20.55	£,14.45
75	<i>Half Château Tour Saint Bonnet, 2009</i> <i>Cru Bourgeois, Médoc</i>		<i>Half Bottle (37.5cl)</i>		£,17.00

EAST INDIA CLUB WINES

	<i>Bottle (75cl)</i>	<i>Half Bottle (37.5cl)</i>	<i>Glass (12.5cl)</i>	
<u>CHAMPAGNE</u>				
<i>Club Champagne, Brut, NV</i> <i>Edouard Brun, Négociant-Manipulant</i> <i>Emmanuel Delescot</i>	£,38.25	£,24.25	£,7.75	
	<i>Bottle (75cl)</i>	<i>½ Carafe (50cl)</i>	<i>¼ Carafe (25cl)</i>	<i>Glass (17.5cl)</i>
<u>WHITE</u>				
<i>Club Dry White, 2018</i> <i>Château Reynier</i> <i>Bordeaux AC</i> <i>Marc Lurton</i>	£,19.00	£,12.70	£,6.35	£,4.45
<i>Club White Burgundy, 2017</i> <i>Domaine des Deux Roches</i> <i>Mâcon AC</i> <i>Christian Collovray & Jean-Luc Terrier</i>	£,24.00	£,16.00	£,8.00	£,5.60
	<i>Bottle (75cl)</i>	<i>½ Carafe (50cl)</i>	<i>¼ Carafe (25cl)</i>	<i>Glass (17.5cl)</i>
<u>ROSE</u>				
<i>Club Rosé, 2018</i> <i>Château Reynier</i> <i>Bordeaux AC</i> <i>Marc Lurton</i>	£,19.00	£,12.70	£,6.35	£,4.45
	<i>Bottle (75cl)</i>	<i>½ Carafe (50cl)</i>	<i>¼ Carafe (25cl)</i>	<i>Glass (17.5cl)</i>
<u>RED</u>				
<i>Club Red, 2016</i> <i>Château de Ciffre « Rouge Classique »</i> <i>Saint-Chinian AC</i> <i>Comtes de Lorgeril</i>	£,19.00	£,12.70	£,6.35	£,4.45
<i>Club Claret, 2014</i> <i>Château Reynier</i> <i>Bordeaux Supérieur AC</i> <i>Marc Lurton</i>	£,19.00	£,12.70	£,6.35	£,4.45

CLUB CLARET IN LARGER SIZES :

£,43.00..... 1.5l Magnum
 £,90.00..... 3l Double Magnum
 £,150.00..... 5l Jeroboam

SPARKLING WINES

	<i>Bottle (75cl)</i>	<i>Half Bottle (37.5cl)</i>	<i>Glass (12.5cl)</i>	
<u>CHAMPAGNE</u>				
19	<i>Pol Roger « Cuvée Sir Winston Churchill » 2008</i>	£,212.00	-	-
	Sourced exclusively from Grand Cru vineyards already under vine during Churchill's lifetime, this powerful, yet refined blend is only made in the very best vintages. Having been disgorged after 8 years of ageing on lees, this cuvée exhibits rich notes of brioche and hazelnut lifted by a fresh flowery scent and energised by citrus fruit. (70% Pinot Noir, 30% Chardonnay – 7 g/l dosage)			
44	<i>Louis Roederer, Brut, 2012</i>	£,103.00	-	-
	80% of the grapes used here are grown within company-owned vineyards and half of the blend is sourced from Grand and Premier Cru sites. 4 years of ageing on lees helped develop warm notes of digestive biscuit. This creamy-moussed cuvée will welcome you with a hug of sweet spices before revealing its spring-like quality of fruit. (70% Pinot Noir, 30% Chardonnay – 9 g/l dosage)			
80	<i>Billecart-Salmon « Rosé » Brut, NV</i>	£,98.00	-	-
	This cuvée is a benchmark amongst Rosé Champagnes. This masterpiece of balance will enchant you with its citrus-boosted freshness. No need for any gimmick in this instance. Why would one feel the need to add a fresh raspberry or strawberry when a wine is blessed with such great purity of red fruit character in its long finish?! (40% Chardonnay, 30% Pinot Noir, 30% Pinot Meunier – 9 g/l dosage)			
	<i>Edouard Brun « Club Champagne » Brut, NV</i>	£,38.25	£,24.25	£,7.75
	Champagne Edouard Brun is produced in Aÿ, right in the viticultural heartland of the region. Thanks to no more than 2 years of ageing on lees, the playful aromas of orchard fruit and hard candy retain plenty of freshness and zing. That crispness of character will whet one's appetite. For that reason, this is the ideal aperitif or reception bubbly. (60% Pinot Meunier, 20% Pinot Noir, 20% Chardonnay – 10 g/l dosage)			

ENGLISH SPARKLING WINE

52	<i>Hambledon « Classic Cuvée » Brut, NV</i>	£,54.00	-	-
	Hambledon in Hampshire is the birth place of both cricket and the modern English wine industry. The Champagne-like terroir was replanted with Champagne cultivars in 1999. 2 years of ageing on lees helped developed rich notes of digestive biscuit and peanut butter. Some salinity lifts the flower-boosted greengage and orchard fruit. (55% Chardonnay, 30% Pinot Meunier, 15% Pinot Noir – 10 g/l dosage)			

CREMANT

36	<i>Jean-Louis Denois Crémant de Limoux « Blanc de Blancs » Brut Nature, NV</i>	£,27.50	-	-
	Jean-Louis Denois is the 6 th generation of a Champenoise family. He relocated in the Languedoc in the 1980s and converted to organic farming. No sugar or sulphur is added to this cuvée at any stage of the winemaking process. The rich scent of pain d'épices is contrasted by juicy pear and apple fruit flavours; a thirst-quenching experience! (70% Chardonnay, 20% Chenin Blanc, 10% Manzanac – zero dosage)			

NEW WORLD WHITE WINES

AUSTRALIA

- 12** *Hill-Smith “Wild Ferment Chardonnay” Adelaide Hills, SA, 2016* £44.00
Terroir-driven wines with personality are what this family estate has been delivering over five generations. This nutty Chardonnay is the result of thirteen months of ageing on lees in barrel. The white peach is lifted by flinty minerality and energised by citrus fruit.
- 83** *Kilikanoon “Semillon –Pearce Road” Clare Valley, SA, 2015* £33.00
Since it is grown at higher altitude in cool conditions, this fine Semillon displays typical notes of citrus-boosted grassiness. Whilst Spiciness is the result of six months of maturation in barrel, creaminess comes from malolactic fermentation and ageing on lees.

NEW ZEALAND

- 89** *Churton “Sauvignon Blanc” Waihopai Valley, Marlborough, 2016* £32.50
This is New-Zealand Sauvignon Blanc but made by an English winemaker in a Sancerre style. Sam Weaver partially ferments this biodynamic wine in oak then ages it on fine lees hence the subtle and layered aromas of pink grapefruit, passion fruit and lemon curd.
- 62** *Saint Clair “Origin Viognier” Gimblett Gravels, Hawkes Bay, 2017* £31.50
Here, the Viognier is grown on free-draining stony soils hence low yields of concentrated fruit. The sweet-spiced, juicy stone fruit is lifted by the perfume of orange blossom. Notes of savoury pastry derived from the ageing on lees add extra layers of complexity.
- 73** *Opawa “Pinot Gris” Wairau & Awatere Valleys, Marlborough, 2017* £29.75
The Rapaura gravels of the north-eastern valleys of Marlborough absorb heat during the day and radiate it back onto the grapes in the moonlight. The phenomenon results in highly aromatic wines. The texture is creamy, yet the finish is crisp and full of freshness.

SOUTH AFRICA

- 6** *Hamilton Russell “Chardonnay” Hemel-en-Aarde, Walker Bay, 2017* £42.50
Since it is grown in the cooler conditions of the country’s most southerly estate, this Chardonnay displays great elegance and precision of terroir character. Fermentation and maturation in French oak barrels adds layers of complexity to the citrus and pear fruit.
- 43** *Lismore “Barrel-fermented Sauvignon Blanc” Greyton, Overberg, 2016* £38.00
The region of Overberg is rapidly earning a reputation for impressive cool-climate wines of premium quality such as this pungently perfumed Sauvignon Blanc. Eleven months on lees in used barrels are responsible for the wine’s nutty character and creamy texture.
- 33** *Spioenkop “Riesling” Elgin, Overberg, 2015* £34.50
Winemaker Koen Roose is responsible for this dry Riesling. Hints of smoky garden herbs and fresher flowery notes contribute complexity to the stone fruit character of this wine. The sheer elegance of this wine is a reflection of the county’s coldest and windiest terroir.
- 49** *Spioenkop “Chenin Blanc” Elgin, Overberg 2013* £34.00
Quite unlike any other Chenin Blanc in the Cape, Koen Roose’s take on the organically grown grape is influenced by the cool, misty maritime mornings of Elgin. The nose exhibits bristling citrus aromas and the palate flavours of waxy yellow fruit and citrus zest.

OLD WORLD WHITE WINES

SPAIN

- 90** *Ribeiro “Extramundi” Pazo Tizón, 2017* £34.00
 This stylish and sophisticated Galician wine is a blend of traditional grape varieties (Treixadura, Albariño, Godello and Loureiro). The juicy peach is layered with lime zest and fruit skin. Underlying salinity cuts through the oily texture and brings a sense of freshness.
- 7** *Rías Baixas “Albariño –Lías” Martín Códax, 2015* £30.50
 9th generation winemaker Luciano Amodeo is responsible for this single-vineyard wine full of mineral precision. The grapes are fermented in stainless-steel tanks at cool temperatures for maximum freshness. A year on lees brings depth of character and silkiness of texture.

PORTUGAL

- 27** *Lisbon “Grande Escolha” Quinta do Pinto, 2014* £51.00
 This versatile blend marries with “Burgundian” elegance the richness of Viognier and Marsanne to the finesse of Chardonnay and Arinto. Its freshness from the temperate oceanic climate of coast Portugal will pair well with fish and its structure with white meat.

AUSTRIA

- 40** *Kremstal, Gebling Erste Lage “Grüner Veltliner” Sepp Moser, 2017* £38.50
 This biodynamic wine from the steep terraced vineyard of Gebling (one of the most renowned sites in the region) is very mineral and precise. However, the texture is oily and one can sense the emerging honeyed-peach richness under the grassy freshness of youth.

CZECH REPUBLIC

- 39** *Moravia “Pálava” Sonberk, 2017* £39.50
 This is the dry Gewürztraminer one has always been seeking without ever finding it! Pálava is not Gewürztraminer. However, not only did the grape inherit the aromatic exuberance of Roter Traminer but the mineral freshness of Müller-Thurgau, both of which it is a cross.

FRANCE

RHONE VALLEY

- 4** *Condrieu “Les Grandes Chaillées” Domaine du Monteillet, 2015* £56.75
 “Les Grandes Chaillées” refers to the stone walls that hold the terraced vines along steep granitic slopes. Stéphane Montez ferments then matures his Viognier in wood hence notes of smoke and bread crust. The apricot is perfumed with acacia and honeysuckle.
- 56** *Saint-Joseph Blanc “Les Granilites” Michel Chapoutier, 2015* £51.00
 Les Granilites is made from Marsanne. The grapes are grown on granite, which is unusual. The juice is naturally fermented in demi-muid then matured for ten months with regular stirring. The resulting wine is rich, yet balanced by flowery notes and a dry finish.

LOIRE VALLEY

- 91** *Sancerre “Les Chasseignes” Domaine du Pré Semelé, 2016* £34.00
 This single-vineyard Sauvignon Blanc is grown on an exceptional terroir. It is processed in stainless-steel vats to preserve as much freshness of character as possible. Lemon zest and underlying grassiness reinforce that impression of freshness; a thirst-quenching wine.
- 41** *Old Vine Muscadet Sèvre & Maine Sur Lie, Domaine de la Combe, 2015* £25.00
 Any preconceptions that Muscadet is too dry, acidic or simple will be dispelled by the mineral complexity of this offering. The old vines add depth to the classic freshness and savouriness of this style of wine, allowing it to match a wider range of seafood dishes.

WHITE BURGUNDY**2014**

- 60** ***Chassagne 1^{er} Cru « Les Macherelles » Jean-Claude Bachelet*** £81.50
The biodynamic Bachelet boys, Benoît and Jean-Baptiste, craft wines of great purity. A captivating scent of graphite whets one's appetite. The juicy stone fruit flows across the mouth with clarity before tailing off into zesty notes of lemon grass in a persistent finish.
- 53** ***Meursault, Jean-Philippe Fichet*** £62.00
Jean-Philippe shares crops with various growers. Whole-bunch fermentation takes place in state-of-the-art cellars by the Hôpital de Meursault. A year of ageing in 600-litre demi-muid with minimal stirring of the lees results in a wine of incredible freshness and energy.
- 61** ***Chablis 1^{er} Cru « Côte de Léchet » Jean Dauvissat*** £46.00
The scent of this Chablis is as welcoming as a sea breeze and the palate is packed full of that salt-like quality of minerality also. Not only does this precise wine display plenty of freshness, but it has complexity and body. The finish is particularly long and honeyed.

2015

- 76** ***Puligny-Montrachet, Olivier Leflaive*** £88.50
This négociant wine is made in accordance with the philosophy of the Leflaive estate, a pioneer of biodynamic farming. After twelve months in barrel, the wine is left to clarify in tank over a second winter. The wine is rich and powerful, yet elegant and harmonious.
- 94** ***Saint-Aubin 1^{er} Cru « La Chatenière » Pierre-Yves Colin-Morey*** £69.50
This wild and seductive wine is the speciality of Pierre-Yves, a rising star of the Côte de Beaune. A strangely attractive scent of smoked manure adds intrigue to fine aromas of sweet vanilla. The freshness of the lemon-boosted acidity energises the juicy peach fruit.
- 68** ***Saint-Aubin « La Pucelle » Pierre-Yves Colin-Morey*** £58.75
This display of pure energy is Pierre-Yves Colin-Morey's trademark. The nose is complex with notes of apple and lemon rind, plus undertones of smoky vanilla oak. The palate is lifted by crisp acidity, floral notes and underlying minerality; really good for a village wine!
- 31** ***Pouilly-Fuissé, J.A. Ferret*** £57.50
This benchmark producer is family-owned since 1840 and their delicately integrated Mâconnais actually won gold at the International Wine Challenge. Its layers of crisp minerals, smoky farmyard and spicy hazelnut butter come from partial ageing in oak cask.
- 9** ***Rully « Les Cailloux » Pierre-Yves Colin-Morey*** £48.50
The juicy stone fruit character of this wine is enlivened by a crystalline purity of minerality. The chunks of chalk in the soil, which give the wine its name, are responsible for the citric lift that cuts through the richness, making the palate feel so clean and fresh.
- 29** ***Domaine Chablis, William Fèvre*** £33.50
The fruit used in the making of this wine is estate-grown. The domaine's vineyards sit on Kimmeridgian subsoil and enjoy ideal aspect hence the resulting wines are crisp, precise and elegant. The mineral-boosted white-fleshed fruit is energised by undertones of citrus.
- 51** ***Petit Chablis, William Fèvre*** £28.75
Despite being made from bought-in fruit grown on lesser Portlandian clay soil, the wine displays the crispness of character one expects from good Chablis. Floral undertones and steely minerality instil freshness to the expressive orchard fruit; simple, yet delicious.

OLD WORLD RED WINES

AUSTRIA

- 78** *Burgenland, Apetlon “Blauer Zweigelt Reserve” Sepp Moser, 2015* £43.50
 This is a deliciously elegant style of wine. Do not confuse its lightness of touch with a lack of complexity, for not only is the bitter cherry character of this wine full of intensity, but it is layered with notes of herbs and tobacco that persist in a finish of incredibly long length.

ITALY

- 21** *Chianti Classico Gran Selezione “Poggio Rosso” San Felice, 2015* £65.75
 This single-vineyard Sangiovese displays immense depth and superb elegance. It is produced from selected fruit in limited quantities and exclusively in outstanding vintages. Extended maturation tried to tame the power of a wine that will only improve with time.
- 10** *Rosso di Montalcino “Vermiglio” Conti Costanti, 2014* £60.00
 When weather conditions prove too challenging, Andrea Costanti doesn't produce any Brunello but this “declassified” label instead. High quality, healthy grapes yield this wine of great depth and elegance after two years in wood; one in French oak, one in Slavonian oak.
- 37** *Amarone della Valpolicella, Azienda Agricola Prà, 2011* £58.75
 This is a wine of great purity, grace and elegance, which are terms that one does not usually associate with Amarone. The structure is tightly knit, yet bright and silky. The bitter cherry and red berry fruit is layered with lingering notes of fresh herbs, orange peel and ganache.
- 14** *Chianti Classico Riserva “Il Grigio” San Felice, 2014* £33.00
 The Sangiovese is grown at altitude hence a Chianti of exceptional elegance and freshness. The juice is fermented on the skins then the wine is racked in a combination of Slavonian and French oak casks where the fruit develops spiciness and savouriness over 18 months.

SPAIN

- 15** *Ribera del Duero “Torresilo” Cillar de Silos, 2015* £59.50
 The Aragón Family is responsible for this Tempranillo, the finesse of which owes it a cult following. The most concentrated grapes from the oldest vines grown on high lands in the best plots have yielded this gutsy wine that will stand up to rich winter dishes and game.
- 97** *Rioja “Reserva” Viñedos Real Rubio, 2010* £30.00
 Since it was bought direct, this Tempranillo, Graciano blend represents incredible value. It was matured for 24 months in French and American oak then one year in bottle prior to its release. The resulting wine is layered and smooth-textured, yet it retains loads of freshness.
- 23** *Vino de la Tierra de Cádiz “Huerta de Albalá” Barbazul, 2016* £27.00
 This Syrah is blended with some Bordeaux grapes and an indigenous variety called Tintilla. The wine is aged for 5 months in used French barrel. This is the more entry-level wine in the range but since it is so fresh, it is probably more rewarding than the jammier top wines.

PORTUGAL

- 74** *Douro “Post Scriptum de Chryseia” Prats + Symington, 2015* £33.00
 This is a powerful, yet elegant and approachable expression of two of the finest red grapes of the Douro Valley, Touriga Nacional bringing structure and Touriga Franca perfume and finesse to the blend. The tartaric freshness of acidity breathes life into the luscious fruit.

RED BORDEAUX (Classified Growths)**2003****1** ***Château Calon Ségur, 3rd Growth, Saint-Estèphe*** £123.50

The mesmerising scent of this wine will put you under its spell. The vintage was hot, yet the aromas are not overripe. The blueberry is imbued with classic undertones of pencil-shaving-like minerality. The depth of fruit character persists in a finish of long length and great class.

2005**81** ***Château Duhart Milon, 4th Growth, Pauillac*** £128.00

Despite its firm structure, this wine retains the elegance of a classic Pauillac. The wine is a real charmer. The ripe blackberry and black cherry fruit is scented with rosemary, clove and tobacco box spice. The palate is ample and concentrated, yet it is full of mineral freshness.

2008**13** ***Château Léoville Barton, 2nd Growth, Saint-Julien*** £96.25

If the colour is almost opaque, hints of cedar and leather indicate some development. The freshness of the nose speaks of the vintage, full of juicy blackcurrant and flowers. The tannins are so soft that they do not hinder that tartaric quality of fruit and acidity; delightful!

11 ***Château Langoa Barton, 3rd Growth, Saint-Julien*** £78.00

The deep and dark fruit is underpinned by classic notes of pencil shaving and vegetal mulch. This estate is underrated. Underneath the sinewy character of youth, there is plenty of promise indeed. Early decanting will help unlock the complex layers of aromas and flavours.

2 ***Château Grand-Puy-Lacoste, 5th Growth, Pauillac*** £75.00

This is an elegant wine which punches above its weight in this difficult, yet charming vintage. It is rich and layered. The dark fruit and wood-derived aromas of forest floor and cigar box are well integrated. Some tannic grip gives structure to the fresh and juicy palate.

2009**20** ***Les Pagodes de Cos (2nd Wine of Château Cos d'Estournel) Saint-Estèphe*** £90.50

The nose seems somewhat shy at first. As for the palate, it proves quite lush in contrast. This fuller-bodied wine will open up in the decanter and reveal plenty of sweet-, yet fresh-scented red fruit. This claret is a real delight to drink now, so enjoy this real crowd pleaser!

3 ***Château du Tertre, 5th Growth, Margaux*** £69.75

This is quintessential Margaux; perfumed and beautifully structured, not to say feminine, voluptuous and alluring. The palate is excitingly rich and flavoursome. Yes, there is plenty of scope for development here, but why delay the immense pleasure that can be had right now?

2011**79** ***Echo de Lynch-Bages (2nd Wine of Château Lynch-Bages) Pauillac*** £60.75

The wine is dark, both in colour and in fruit character. The cassis and cherry fruit is scented with oak spice, leather and espresso coffee. At first, the acid and tannic structure feels a bit square, but the wine's restrained energy soon becomes unleashed in the decanter.

18 ***Château Pédesclaux, 5th Growth, Pauillac*** £59.00

Since the estate was acquired by the Lorenzetti family back in 2009, the quality has improved exponentially. On the nose of this classic Pauillac, the bramble fruit displays earthy notes reminiscent of black truffle. As for the structure, it has softened with more wood integration.

RED BORDEAUX**2009**

- 32** **Château Chasse-Spleen (Cru Bourgeois « Exceptionnel ») Moulis en Médoc** £59.75
The classic profile of this wine comes as a surprise considering how hot the vintage was. The structure is firm but, thanks to the tartaric freshness of acidity and the zingy quality of the underlying raspberry and cranberry fruit, the long finish feels mouth-wateringly juicy.

2010

- 24** **Château Ormes de Pez (Cru Bourgeois « Exceptionnel ») Saint-Estèphe** £59.75
This well-integrated, yet typically austere Saint-Estèphe stands on the edge of excellence. All the structural elements are in balance. The ripeness of the blackcurrant is lifted by a pencil-shaving quality of minerality and the tannins are offset by thirst-quenching acidity.

- 99** **Château Reynier “Réserve –Cuvée Héritage” Bordeaux** £28.00
This premium version of our Club Claret is transcended by the quality of the vintage. The older vines yielded fruit of incredible ripeness. 18 months in new French oak resulted in this rich, yet elegant wine. It is scented with vanilla, tastes fruity and proves very refreshing.

2011

- 82** **Château Phélan Ségur (Cru Bourgeois « Exceptionnel ») Saint-Estèphe** £58.75
Phélan Ségur always delivers. Even in such a cool and wet vintage, the brambly fruit is fully ripe. The nose is layered and complex and the palate displays concentration of fruit, roundness of tannins and freshness of acidity; a well-balanced wine with a very long finish.

2012

- 34** **Ronan (by Clinet) Bordeaux** £28.75
The team behind Pomerol’s celebrated Château Clinet is responsible for this extraordinarily good value wine. It is strictly made from Merlot grapes harvested in Castillon, Bourg and Lussac-St-Emilion. Since the vintage was cool, the resulting wine is very lively and breezy.

2014

- 55** **Château Capbern (Cru Bourgeois) Saint-Estèphe** £35.00
The firm structure of this brooding wine reflects a real keeping potential. The dark fruit is underpinned by a pencil-shaving quality of minerality and if one doesn’t mind the mocha-flavoured tannins of youth, this is a pretty enjoyable drink to have with the right food now.

- 25** **Château de Gironville (Cru Bourgeois) Haut-Médoc** £34.00
The Mulliez family grows this Merlot-driven blend in Macau, just south of Margaux. The tannins flavour the rich brambly fruit with dark bitter chocolate and coffee bean. Fruit expression is not hindered by that firm, yet soft and charming textural quality of the finish.

- 22** **Château Mille Roses (« Gold » at Decanter World Wine Awards) Haut-Médoc** £33.00
David Faure is responsible for this certified organic Cabernet, Merlot blend. The wine is grown in Macau hence it is reminiscent of a Margaux. The scent of chocolate-coated cassis is captivating. The wine’s velvet-like texture compliments that suavity of fruit on the palate.

2015

- 8** **Château Les Ormes Sorbet (Cru Bourgeois « Supérieur ») Médoc** £30.50
Hélène Boivert grows this Cabernet-dominated blend in Couquèques, a few miles north of Saint-Estèphe. The red fruit is very forward and its purity is underpinned by a tartaric quality of acidity. This thirst-quenching and approachable wine is ready for early drinking.

RED BURGUNDY**2009****71 *Chambolle-Musigny 1^{er} Cru, François Bertheau* £88.50**

Bertheau's wines have now gained a cult following amongst connoisseurs. Layers of ripe red berries and crushed herbs unfold on the palate. As the briary fruit turns into full-blown forest floor in the finish, the earthiness is lifted by a mineral quality of acidity; very 2009!

2011**93 *Vosne-Romanée, Gérard Mugneret* £88.25**

Pascal Mugneret produces textbook Vosnes, always suave and stylish. This is everything one expects from a top-quality bottling. The wine is structured, yet silky and fruity. The spiced red berry fruit is juicy and the palate is energised by the tartaric freshness of acidity.

2013**38 *Gevrey-Chambertin « Old Vine Les Songes » Heresztyn-Mazzini* £65.75**

Florence and Simon took over the family domaine in 2011. Since then, they kept improving the quality of their terroir-driven wines, notably through the introduction of biodynamic farming and whole-bunch fermentation. One can taste the passion in the glass.

45 *Nuits-Saint-Georges 1^{er} Cru « Les Chaignots » Robert Chevillon* £86.75

This is probably the most underrated of Chevillon's 1^{er} crus. On the nose, the earthy complexity of aromas is enticing. The structure is firm, yet the iron-boosted cherry and red currant fruit doesn't lose any of its vibrancy on the palate. The finish is very long and juicy.

2014**67 *Nuits-Saint-Georges 1^{er} Cru « Les Vaucrains » Robert Chevillon* £105.00**

Contrary to the bulk of production in the 2014 vintage (full of soft fruit and approachable young), this top cuvée proves rather muscular and brooding. Not only does the underlying minerality bring a sense of freshness but precision to the fruit, more black than red here.

57 *Nuits-Saint-Georges « Vieilles Vignes » Robert Chevillon* £68.50

This vintage yielded Burgundies that can be approached early. Here, the nose is earthy and full of spiced dark fruit. The palate is still taut and sinewy, yet it is bright and juicy. The long finish speaks volumes about the potential of the bottling; Chevillon never disappoints.

87 *Chambolle-Musigny, François Bertheau* £68.50

This offering is packed full of feminine charm. The aromatic profile is layered and complex, but in the most subtle and elegant fashion. The red berry fruit is ripe, yet precise. Its sweetness is lifted by underlying minerality and balanced by earthy and savoury notes.

2015**84 *Beaune, Domaine des Croix* £58.00**

Whilst the Northern cuvée brings freshness to this blend, the southern one contributes more weight. The juiciness and energy of the fruit reflects the outstanding quality of the vintage. Despite its potential for ageing, this elegant wine is incredibly forward, even now.

65 *Bourgogne « Pinot Noir –La Vignée » Maison Bouchard* £28.00

This wine manages to capture a sense of terroir by exhibiting juiciness, spiciness and minerality of fruit character within a solid structure of tartaric acidity and soft tannins. Here, the earthy, meaty and herby strawberry and sour cherry fruit proves quite exuberant.

NORTHERN RHONE

- 16 Côte-Rôtie « Brune et Blonde de Guigal » E. Guigal, 2013** £66.50
This serious wine is structured and dense, yet its sweet raspberry and cherry fruit is fabulously perfumed. The palate slowly builds up with excellent clarity. It is taut on entry then it fleshes up in the mid-palate. It turns from savoury to spicy in the very long finish.
- 77 Saint-Joseph « Clos de Cuminaille » Pierre Gaillard, 2015** £47.50
The nose seems shy considering that the vintage was outstanding in the northern Rhône. The peppery blackberry fruit is underpinned by tapenade and freshened up by flowers and fresh herbs. Partial maturation in barrel is responsible for the wine's spicy smokiness.
- 46 Saint-Joseph « Maison les Alexandrins » Nicolas Perrin, 2016** £45.25
Nicolas Jaboulet of Maison Nicolas Perrin and Guillaume Sorrel and Alexandre Caso of Domaine les Alexandrins are responsible for this wild expression of the Syrah grape. The velvety black fruit is layered with notes of smoky graphite, undergrowth and sweet spices.
- 50 Crozes-Hermitage « Grand Classique » Cave de Tain, 2015** £28.75
Of Cave de Tain, Jancis Robinson MW says that "it is one of the best cooperative wineries in France". They are the masters of Syrah in the northern Rhône. This example exhibits notes of dark fruit, ginger biscuit, spring flowers and wild herbs; a joy to drink!

SOUTHERN RHONE

- 64 Châteauneuf-du-Pape « Réserve » Roger Sabon, 2012** £58.00
This is a perfect expression of the terroir. Sun and mistral yielded a quality of fruit that is decadent, yet full of mineral freshness. The palate is full-bodied and textured, yet elegant. The sweetness of the black fruit is balanced by earthiness in the finish of long length.
- 70 Côtes-du-Rhône « Coudoulet de Beaucastel » Perrin Family, 2015** £40.00
Because it sits on the edge of Châteauneuf-du-Pape, this estate is able to yield a Mourvèdre-rich blend of such high quality. Under a stream of freshness lies a spiced and perfumed dark fruit of incredible depth. The tannins bring a welcomed level of texture.
- 5 Côtes-du-Rhône « Domaine de la Solitude » Lançon Family, 2017** £29.50
The Lançon family has been making wine on this estate for 750 years. Florent is now in charge of winemaking. He honours tradition but is not afraid of innovation. His blend of the three noble regional varieties punches well above the standards of the appellation.
- 88 Séguret « Les Coteaux Schisteux » Boutinot, 2015** £29.50
This blend counts such a small amount of Syrah that it comes close to being one of the purest expressions of Grenache Noir in the southern Rhône valley. Slow, natural fermentation and two years in wood are responsible for this opulent, sweet-spiced wine.

LANGUEDOC

- 92 Terrasses du Larzac « Grand Vin de Ch. la Sauvageonne » 2015** £51.00
Biodynamic pioneer Gérard Bertrand has been cited as the "King of the Languedoc". Significant temperature variations explain why this Syrah blend manages to be so powerful without losing any of its vivacity of black fruit, ginger spice and garrigue herbs.
- 26 Faugères « Grand Vin de Ch. de Ciffre » Lorgeril, 2014** £34.00
The freshness of the nose is lifted by underlying minerality. On the Palate, the tannic structure is dense, yet fine and ripe. The acidity cuts right through the spiced black fruit. Notes of black truffle, clove and pepper give the flavour profile an almost savoury edge.

DESSERT WINE

		<i>Bottle (75cl)</i>	<i>Half Bottle (50cl)</i>	<i>Glass (12.5cl)</i>
	2009			
96	<i>Château Guiraud, Sauternes, 1st Growth</i> This extraordinary vintage produced the most powerful, yet aromatic and perfectly balanced wine. Its opulence is supported by roasted botrytis. The palate displays pink grapefruit, lemon confit and apricot. The finish feels refreshing and almost dry.	£,82.75	-	-
	2010			
35	<i>Riesling Spätlese, Schloss Johannisberg, Rheingau</i> This seminal example is the sweetest Prädikatswein one can make from grapes not affected by botrytis. It is as elegant and complex as Sauternes but not as sweet and far more refreshing. It is ideal with salty cheeses or hot-and-spicy Asian dishes.	£,56.50	-	-
	2011			
86	<i>Coteaux du Layon 1^{er} Cru Chaume, Petit Métris</i> Sunshine and breezy conditions, plus a touch of noble rot, caused the Chenin Blanc grapes to dry on the vine hence a wine intensely scented with orange peel, accacia, and salted caramel. Here, strong cheeses and chocolate desserts are the best match.	£,35.00	-	£,7.00
	2012			
100	<i>Vin Santo di Montepulciano, Crociani, Tuscany</i> Made from dried Malvasia, this wine is aged under the rafters hence it re-ferments with every new hot season. It is an unlikely combination of fresh stone fruit and madeira-like tang and nuttiness. Try it with strong cheeses, chocolate or nutty desserts.	-	£,47.75	-
	2013			
95	<i>Château Les Mingets, Sauternes</i> Made from botrytis-affected Semillon grapes then matured in oak barrels, this wine is intensely rich, yet refreshingly floral. Its flavours of caramelised exotic fruit and pear-and-almond tart will marry liver pâtés and fresh fruit desserts ever so well.	£,42.00	-	£,8.50

PORT

	<i>Magnum (150cl)</i>	<i>Bottle (75cl)</i>	<i>Glass (10cl)</i>
1985 Fonseca	£,150.00	-	-
1992 Taylor's *	-	£,100.00	-
1995 Quinta do Noval	-	£,68.00	£,11.50
2011 Fonseca LBV	-	£,37.50	£,6.50

* Taylor's 1992 Vintage Port was awarded the perfect 100-point score by renowned critic Robert Parker.