

# The West House

## Wine List

### Fizzy things by the glass

#### Bellenda Prosecco Spumante 2010

*A delicate and subtly aromatic wine produced through the natural fermentation of Prosecco grapes grown in the hills of Conegliano. Gentle bubbles create a refined bouquet and a dry lingering palate – an excellent aperitif.*

125ml

5.00

#### Champagne Jean Paul Deville Carte Noire NV

*This Champagne is produced with a high proportion of Pinot Noir, The nose demonstrates mineral infused notes, accentuated by elegant red berry scents and a delicate toasty nuance. On the palate, ripe and generous with fresh red berry and citrus flavours. The finish is dry and refreshing*

8.00

### Sherry by the glass

#### Fino del Puerto, Bodegas Colosia

*Bodegas Colosia is situated right next to the estuary of the Gudalete River in El Puerto de Santa Maria which ensures optimum conditions for the formation of flor. This Fino is pale golden in colour, with a delicate almondy aroma, dry and light on the palate and aged under "flor" for at least three years.*

125ml

5.00

#### Amontillado del Puerto, Bodegas Colosia

*This is an old wine that has the particularity of having had both sherry ageing processes. It was Fino during the first three years of its life and then started the oxidation process for at least five years. This is an elegant wine which ranges from pale topaz to amber in colour. Its subtle, delicate bouquet has an ethereal base smoothed by aromas of hazelnut and plants; reminiscent of aromatic herbs & dark tobacco.*

7.00

#### Pedro Ximenez, Bodegas Emilio Hidalgo

*This small, family run Bodega is based in Jerez de la Frontera, the main town of the Sherry region. A very sweet style of wine made using sun dried grapes, dark in colour with sweet raisin fruit on the palate. Ideal with dessert.*

8.00

## Natural Wines

Along with our award winning supplier, we have carefully chosen a selection of 'Natural' wines for you to try – these wines are carefully produced using biodynamic or at least organic practices in the vineyard. Only wild yeasts are used in the fermentation and most have very little in the way of filtration or fining. Also an absolute minimum, if any, amount of sulphur is used.

The idea behind this is to produce wines that show a true expression of the grape variety, the local soil and the vintage variation.

These wines are the antithesis of the mass-produced inoffensive drinks labelled as wine that are constructed in a laboratory for the homogenised palate, they are living entities that change and develop in the bottle and the glass. This is winemaking how it was in years gone by, before the powers that be felt that 'controls' were a necessity.

We have put (N) next to the natural wines on the list and please see below for a few to try by the glass and 500ml carafe

### White

<b>Les Saveurs, Audrey et Christian Binner 2009</b>	175ml £7.00	500ml £19.50
<i>An unfiltered blend of Riesling, Pinot Gris and Muscat, from 30 year old vines – fermented for 11 months in 100 year old oak foudres, no sulphur is added. The wine is crisp, dry and deliciously fruity.</i>		
<b>Sauvignon de Touraine, Thierry Puzelat 2010</b>	£7.50	£21.00
<i>From one of the godfathers of the natural/biodynamic winemaking scene, a mellow style of Sauvignon with a wild edge, created using only indigenous yeasts, no fining or filtration and minimal use of sulphur</i>		
<b>Bellotti Bianco, Cascina Degli Ulivi 2010</b>	£8.00	£22.00
<i>100% Cortese from the Piemonte region of Italy, the estate has been farmed biodynamically for the last 20 years, this is a pure un-manipulated wine with a delightful floral nose and lingering finish.</i>		

### Red

<b>'Raisin Gaulois', Vin de Table, Marcel Lapierre 2010</b>	175ml £7.00	500ml £19.50
<i>A true 'Vin de Soif', this wine is made for drinking – 100% Gamay from the Beaujolais region, a fruit driven wine but with enough structure to enjoy with food too.</i>		
<b>'Bran' Vin de France, Le Raisin et l'Ange 2010</b>	£7.50	£21.00
<i>A light, juicy blend of Merlot, Cabernet Sauvignon, Grenache and Alicante from the Ardeche region of France. Slightly cloudy in the glass (no filtration) this is a joy to drink and sits very well with charcuterie or cold cuts.</i>		
<b>Faugeres Tradition, Clos Fantine 2009</b>	£8.00	£22.00
<i>No oak, no filtration, no fining, This wine is a crawl on the wild side; the fruit is meaty with game-and-gravy flavours and lots of garrigue notes of bay and roasted thyme and there is pronounced bonfire smokiness on the finish.</i>		

*If the vintage shown is not available a suitable alternative will be offered*

## By the Glass and Carafe selection

<b>White wine by the glass and 500ml carafe</b>	175ml	500ml
'Le Lesc' Vin de Pays du Gers 2010	4.75	11.50
Sauvignon Mauzac Cotes du Tarn, Sebastien David 2010	5.00	13.00
Chardonnay 'Vielle Capitelle' Domaine Bertrand 2009	5.50	15.00
Les Saveurs, Audrey et Christian Binner 2009 (N)	7.00	19.50
Jurancon Sec, Clos Lapeyre 2009	7.00	19.50
Sauvignon de Touraine, Thierry Puzelat 2010 (N)	7.50	21.00
Bellotti Bianco, Cascina Degli Ulivi 2010 (N)	8.00	22.00
Riesling Tradition Albert Mann 2009	8.50	24.00
Sancerre 'Vigne Blanche' Domaine Henri Bourgeois 2010	9.00	25.00
Bodegas Terras Gauda 'O Rosal' 2010	9.50	26.00
<b>Red wine by the glass and 500ml carafe</b>	175ml	500ml
'Les Clairieres' Merlot Vin de Pays d'Oc 2010	4.75	11.50
'Cadet de Gascogne' Chateau d'Aydie 2008	5.00	13.00
La Poda Corta, 'El Grano' 2010	5.50	15.00
Corbieres Classique, Domaine Ollieux Romanis 2009	6.50	17.50
'Raisin Gaulois', Vin de Table, Marcel Lapierre 2010 (N)	7.00	19.50
Chianti dei Colli Senesi, Cantine Vittorio Innocenti 2008	7.00	19.50
'Bran' Vin de France, Le Raisin et l'Ange 2010 (N)	7.50	21.00
Faugeres Tradition, Clos Fantine 2009 (N)	8.00	22.00
Bierzo Tinto, Bodegas Pittacum 2006/07	8.00	22.00
Givry Vieilles Vignes, Domaine Parize 2009	8.50	24.00
Crozes Hermitage, Domaine Albert Belle 2009	9.50	26.00
<b>Pink wine by the glass and 500ml Carafe</b>		
'Tres Obispos' Bierzo Rosado, Bodegas Pittacum 2010	6.50	17.50

*If the vintage shown is not available a suitable alternative will be offered*

## Fizzy Things

1.	Bellenda Prosecco Spumante 2009	28.00
2.	Jean Paul Deville Carte Noire NV	39.50
3.	Philipponnat Reserve Rose NV	61.00
4.	Ruinart 'R' de Ruinart NV	63.00
5.	Philipponnat Reserve Vintage 2003	67.00

## The Classics

Well known grapes and wines

### White

1.	<b>Chablis, Domaine Gerard Tremblay, 2009</b> <i>Very dry with a hint of honey, this is classic un-oaked Chablis</i>	28.50
2.	<b>Sancerre 'La Vigne Blanche' Domaine Henri Bourgeois 2010</b> <i>Characteristic gunflint nose, mineral edged with a delicious full tangy grapefruit finish</i>	36.50
3.	<b>Muscadet 'Amphibolite Nature' Domaine Landron 2010 (N)</b> <i>A well defined bright, fresh, mineral wine, great with fish and seafood</i>	26.50
4.	<b>Trebbiano d'Abruzzo, Gianni Masciarelli 2010</b> <i>A typically floral Trebbiano with gentle apple and almond fruit</i>	22.00
5.	<b>Sauvignon de Touraine, Thierry Puzelat 2010 (N)</b> <i>From one of the godfathers of the natural/biodynamic winemaking scene, a mellow style of Sauvignon with a wild edge, created using only indigenous yeasts, no fining or filtration and minimal use of sulphur</i>	28.00
6.	<b>Chardonnay 'Vielle Capitelles' Domaine Bertrand 2009</b> <i>Lovely golden yellow colour with a mouthful of soft, buttered exotic fruits</i>	21.00
7.	<b>Riesling Tradition Domaine Albert Mann 2009</b> <i>Light yellow with green tints, bracing aromatic nose suggestive of citrus fruits</i>	33.00
8.	<b>Pinot Blanc, Domaine Andre Scherer 2009</b> <i>Pale yellow, medium-bodied, relatively neutral leafy nose with a suggestion of apples and pears, clean fruity palate, dry finish.</i>	22.50
9.	<b>Vouvray Sec, Domaine Champalou, 2009</b> <i>Ethereal Chenin Blanc, deliciously smooth with threads of honey running through</i>	26.50
10.	<b>Sauvignon Blanc, Framingham Estate, NZ, 2009</b> <i>Classic Marlborough Sauvignon, intense gooseberry fruit and acidity</i>	27.00
11.	<b>Pouilly Fume, Alexandre Bain 2009 (N)</b> <i>No pesticides or artificial fertilizers are used in the vineyard and most of the work is still done using a horse. The wine is 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.</i>	46.00
12.	<b>Gewurztraminer Reserve, Domaine Andre Scherer 2009</b> <i>Aromas of Turkish delight but with plenty of mouth charming acidity and delicate spice</i>	27.50
13.	<b>Riesling 'Rose Vineyard' Pyramid Valley 2009 (N)</b> <i>A delightful NZ Riesling with just a tiny hint of residual sugar on the tongue. Aromas of citrus fruit and that classic hint of Kerosene on the nose with a clean finish</i>	42.00

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## Red

14. **Rioja Crianza, Hacienda Grimon, 2008** 26.00  
*Aromas of black fruits, black pepper and sweet spices. The palate is quite full-bodied for a Rioja due to the quality of fruit used which results in an elegant and classy wine. This is a serious Crianza and a cut above most others you will try. It tastes genuine and it reminds one of how good Rioja used to be.*
15. **Crozes Hermitage, Domaine Albert Belle, 2009** 34.00  
*100% Syrah, classic Northern Rhone with woodland fruits, herbs and spices*
16. **Chianti dei Colli Senesi, Cantine Vittorio Innocenti, 2008** 27.50  
*Mostly Sangiovese with a touch of Canaiolo Toscano this wine is a little better, a rustic uncompromising wine from a fantastic producer*
17. **St Nicolas de Bourgeuil l'Hurluberlu, Sebastian David, 2009 (N)** 29.00  
*100% Cabernet Franc from the Loire, pure, upfront fruit driven wine that will benefit from 20 minutes in an ice bucket.*
18. **Merlot 'Les Clairieres' Vin de Pays d'Oc 2009** 16.00  
*Soft, plummy and round, a lovely Merlot from the Minervois region*
19. **Bordeaux Superieur, Chateau Penin, 'Grande Selection' 2008** 32.00  
*Particularly elegant Claret, a blend of Merlot and the two Cabernets*
20. **Montepulciano d'Abruzzo, Cantina Sociale Frentana, 2009** 19.00  
*Bold Montepulciano with fruit as thundering as a church organ being pounded by an Orang-utan but nowhere near as vulgar. Plum skin fruit, leathery warmth and a chocolate finish*
21. **Bourgeuil 'Cassiopee', Domaine Chevalerie 2009** 25.00  
*Vibrant purple colour with cherry fruit and a dash of black pepper*
22. **Sancerre Rouge 'Les Baronnes'. Domaine Henri Bourgeois 2008** 40.00  
*Fantastic Pinot Noir from the Loire Valley with classic bitter cherry flavours*
23. **St Emilion Grand Cru, Chateau La Croix Chantecaille 2004** 42.00  
*Claret with a high proportion of Merlot from an estate that borders the Pomerol region*
24. **Rioja Reserva Especial, Bodegas Urbina 1998** 39.50  
*A Reserva for those prefer their Rioja with a bit more age – 2 years ageing in oak and a further two years in bottle lend more complexity to the wine*
25. **Savigny les Beaune 1er Cru 'Les Fourneaux', Domaine Girard 2008** 46.50  
*Concentrated, rounded Burgundy Pinot Noir with ripe strawberry fruit*
26. **Cabernet Sauvignon, Wakefield Estate 2008** 29.00  
*Generous Cabernet with rich fruit flavours of blackcurrant and a touch of chocolate. Maturation in French oak gives a toasty finish*
27. **Givry Vieilles Vignes, Domaine Parize 2009** 33.00  
*Juicy Pinot Noir from this lesser known region of Burgundy, a silky body and a clean lip-smacking finish*
28. **Gran Cerdo, Bodegas Usabiaga 2009 (N)** 19.00  
*Tempranillo grapes from the Rioja region make up this juicy little number. The vineyard and winery are run following lunar cycles, no filtration or fining and minimal sulphur, this really is fantastic value natural wine.*

## A little bit different

Odd blends and lesser known regions

### White

29. **'Le Lesc' Vin de Pays du Gers 2010** 16.00  
*Crisp. Floral citrus blend of Ugni Blanc and Colombar*
30. **Sauvignon/Mauzac Cotes du Tarn, Sebastien David 2010** 18.00  
*Pears and green apples on the nose, a lovely mouth-feel and great acidity*
31. **Jurancon Sec, Clos Lapeyre 2009** 28.00  
*100% Gros Manseng from the Pyrenees, crisp citrus flavours and a long finish*
32. **St Joseph Blanc, Domaine de Monteillet 2008** 45.00  
*100% Marsanne, with typical mango flavours, almond blossom and beeswax. The vineyard looks down on the village of Chavannay in the Northern Rhone*
33. **Bourgogne Aligote, Alice et Olivier de Moor 2009 (N)** 28.50  
*Benchmark Aligote from this fantastic organic producer – typical green notes and delightful minerality.*
34. **Domaine de l'Hortus 'Cuvee Classique' 2010** 28.00  
*Unusual blend of Chardonnay, Sauvignon and Viognier from this top producer*
35. **Radford Dale Chardonnay 2008** 31.00  
*Beautifully balanced South African wine, the oak integrates with the fruit fantastically  
Great acidity, length and depth*
36. **Bodegas Terras Gauda 'O Rosal' 2010** 37.00  
*Mostly Albarino with a touch of Loureira and Caino Branco from Rias Baixas, a delicious wine with crystalline citrus flavours that remind you (me) of a summers day*

### Red

37. **Pinot Noir Sans Souffre, Pierre Frick 2008 (N)** 44.50  
*This is a beautiful but under-stated expression of the Pinot Noir grape from Alsace, produced with no addition of sulphur at any stage. Discreet aromas and flavours of griotte cherries and spice.*
38. **Chateau d'Aydie 'Cadet de Gascogne' 2008** 19.00  
*A blend of Tannat and the two Cabernets, this wine is firm and fresh, smoky, savoury and definitely moreish*
39. **'Bran' Vin de France, Le Raisin et l'Ange 2010 (N)** 28.00  
*A light, juicy blend of Merlot, Cabernet Sauvignon, Grenache and Alicante from the Ardeche region of France. Slightly cloudy in the glass (no filtration) this is a joy to drink and sits very well with charcuterie or cold cuts.*
40. **Heritage du Cedre, Cahors 2009** 23.50  
*Pure Malbec, intense colour, dark brooding fruit with flavours of smoked fig and liquorice*
41. **Domaine Ollieux Romanis, Corbieres Classique 2009** 24.00  
*Carignan, Grenache, Mourvedre and Syrah, ripe berry fruit with a dash of herbs*
42. **'Three Trees' Cabernet Franc, Domaine de Majas 2009** 28.50  
*A rich, juicy wine with plenty of red fruit flavours, a touch of capsicum and carried all the way through with great balancing acidity*
43. **Faugeres Tradition, Clos Fantine 2009 (N)** 29.50  
*Another natural wine, this one a blend of Mourvedre, Carignan, Grenache and Syrah. Wild yeasts, no filtration and no added sulphur. Rich and meaty with notes of garrigue and a smoky finish*

*If the vintage shown is not available a suitable alternative will be offered*

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|-----|---|-------|
| 44. | <b>La Poda Corta, 'El Grano' 2010</b><br><i>100% Carmenere from Chile, notes of capsicum and mint pea on the nose with a rich smooth palate</i>   | 21.00 |
| 45. | <b>Mano a Mano' Vin de Table, Domaine du Matin Calme 2009 (N)</b><br><i>Old vines Grenache and Carignan from the Roussillon, again no filtration fining or added SO2, this wine has a velvety texture in the mouth and a lovely savoury finish</i>  | 32.00 |
| 46  | <b>Beaumes de Venise, Domaine Ferme St Martin 2009 (N)</b><br><i>An organic estate, producing an unfiltered wine, Grenache and Syrah make up this intense flavoured Rhone Valley wine. Ruby in colour with a powerful garrigue-scented nose of pepper and spice and typically mouth-filling flavours.</i> | 31.00 |
| 47  | <b>Gigondas, Clos de Joncuas 2004</b><br><i>Powerful, heady Southern Rhone with exciting garrigue aromas and fruits-in-brandy flavours</i>  | 43.00 |
| 48  | <b>Gamay Vin de Table 'Raisin Gaulois' Marcel Lapierre 2010 (N)</b><br><i>Juicy, quaffable little number, bags of ripe red berry fruit – try it slightly chilled</i>  | 25.00 |
| 49  | <b>Shiraz Viognier, Radford Dale 2006</b><br><i>Spicy, peppery, with abundant juicy fruits and bound with firm, ripe tannins, the definition of balance with power and restraint, backbone and fruit.</i>   | 34.00 |
| 50  | <b>Pinot Noir 'Dundee Hills', Sokol Blosser 2008</b><br><i>Hailing from Oregon, this wine has aromas and flavours of black cherry ,licquorice and mocha ,smooth and supple, long and elegant.</i>   | 48.00 |

### Wilfully Obscure

Unknown grapes or unknown regions

White

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|-----|---|-------|
| 51  | <b>Vernaccia di San Gimignano, Mattia Barzaghi 2009</b><br><i>This is a wine that you want with seafood: salty, creamy, nutty and tangy with a typical dry restraint. It has the crunch of iceberg lettuce and is as cool as the other side of your pillow.</i> | 28.00 |
| 52  | <b>Les Saveurs, Audrey et Christian Binner 2009 (N)</b><br><i>An unfiltered blend of Alsatian varieties from 30 year old vines – fermented for 11 months in 100 year old oak foudres, no sulphur is added. The wine is crisp, dry and deliciously fruity.</i>   | 27.50 |
| 53  | <b>Mas de Daumas Gassac Blanc 2009</b><br><i>Thirteen grape varieties make up the blend of this 'Grand Cru' of the Languedoc</i>  | 45.00 |
| 54  | <b>Tremendus Rioja Blanco, Honorio Rubio 2010</b><br><i>Unoaked Rioja made using the Viura grape – a refreshing crisp, tangy little number That begs you to have another glass</i>  | 20.00 |
| 55  | <b>Albert Mann Pinot Blanc/Auxerrois Tradition 2009</b><br><i>Both delicate and rich at the same time, with lovely mineral acidity and soft fruit</i>   | 28.50 |
| 56  | <b>Greco di Tufo, Cantina Vadiaperti 2009</b><br><i>Classic Greco with refined notes of ripe apples, fresh and structured with good balance and length</i>  | 29.50 |
| 57. | <b>Roussette de Savoie Cru Frangy, Domaine Lupin 2010</b><br><i>The Roussette de Savoie grape is also known as Altesse, flavours of pear, spice and a hint of honey with mountain fresh acidity.</i>  | 27.50 |

*If the vintage shown is not available a suitable alternative will be offered*

Cont....

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|------------|---|-------|
| 58.        | <b>Ribeiro Blanco, Sameiras 2010 (N)</b><br><i>A blend of Treixadura, Albarino, Godello, Lado and Louriera from Galicia in Northern Spain<br/>Crisp apple fruit on the nose and in the mouth and great acidity.</i>   | 31.00 |
| 59.        | <b>Bellotti Bianco, Cascina Degli Ulivi 2010 (N)</b><br><i>100% Cortese from the Piemonte region of Italy, the estate has been farmed biodynamically<br/>for the last 20 years, this is a pure un-manipulated wine with a delightful floral nose and<br/>lingering finish.</i>  | 29.50 |
| 60.        | <b>Caino Blanco 'La Mar', Bodegas Terras Gauda 2009</b><br><i>We first tried this wine in 2008 at the estate in Spain when they produced about 48 bottles in<br/>their experimental micro-winery – after letting the supplier know we all loved it, this is the<br/>first release of this wine - 85% Caino and the rest Albarino – this wine is rich and textured<br/>but at the same time has a delightful fresh balance</i> | 50.00 |
| 61.        | <b>Domaine Culombu Blanc 2009</b><br><i>Vermentino from the island of Corsica, a typically aromatic wine with notes of citrus fruit,<br/>fresh cut grass, herbs and almond all wrapped up in wonderful fresh acidity.</i>   | 28.00 |
| <b>Red</b> |   |       |
| 62.        | <b>Montpeyroux AOC, Domaine d'Aupilhac, 2008 (N)</b><br><i>A blend of Mourvedre, Syrah, Carignan, Grenache and Cinsault with an intense, rich nose<br/>and a satisfying, full palate. Often seen in it's local region pairing up with fillet of beef with<br/>chantrelles, game with fruit and spit-roasted woodcock.</i>   | 33.50 |
| 63.        | <b>Teroldego Rotaliano, Elisabetta Foradori 2007</b><br><i>Teroldego is an ancient Italian grape variety that is marked by purity, dignity and intense fruit,<br/>soft and penetrating with great balancing acidity</i>   | 40.00 |
| 64.        | <b>Bierzo Tinto, Bodegas Pittacum 2006</b><br><i>Delicious Spanish red made with the Mencia grape, concentrated red fruit flavours<br/>and sweet tannins.</i>   | 31.00 |
| 65.        | <b>Trousseau 'Grevilliere', Daniel Dugois 2006</b><br><i>Garnet coloured with an expressive nose, a delicate and elegant wine with soft tannins.<br/>Notes of Morello cherries, spices and blackberry.</i>  | 34.50 |
| 66.        | <b>SP68 Rosso, Arianna Occhipinti 2010 (N)</b><br><i>50/50 blend of Nero d'Avola and Frappato from Sicily, made with natural yeasts, no<br/>temperature control, no fining or filtration and minimal SO2 at bottling. A lively wine<br/>with notes of wild cherry, plum and blackberry.</i>   | 35.00 |

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## Fine Wine Selection

### White

67. **Condrieu, Domaine du Monteillet, 2008** 60.00  
*Viognier at its most sublime, honeysuckle and lime blossom aromas with delicious aromatic fruit.*
68. **Chassagne Montrachet 1er Cru, Coffinet Duvernay 2007** 79.50  
*Profoundly complex Burgundy with layers of spice, toast and honey, also fine citrus fruits.*
69. **Corton Charlemagne, Chateau Genot Boulanger 2007** 115.00  
*A wine that restores your faith in Grand Cru Burgundy, steely and dry in the mouth slowly revealing flavours of vanilla and dry honey, great length and excellent acidity*
70. **Chateauneuf de Pape Blanc, Clos St Michel 2009** 49.00  
*A mouthful of subtle pleasure, acacia, honey, beeswax and vanilla jostle for attention on the palate*

### Red

71. **Volnay 1er Cru 'Pitures' Domaine Dublere 2006** 72.00  
*Stunning, delicate, feminine Burgundy, classic sour cherry and strawberry fruit and a long, long finish*
72. **Clos St Denis Grand Cru Domaine Heresztyn 2004** 115.00  
*A delightful wine with a subtle weaving of fragrances that hints at a grand cru with nuance rather than sheer power, a point reinforced by the tender fruity palate, this wine oozes finesse*
73. **Sagrantino di Montefalco, Paolo Bea 2005 (N)** 85.00  
*A real artisan producer making organic hand-crafted wines. References in the archive of Montefalco document the presence of the Bea family in this region as early as 1500. This Sagrantino is amazing: the grapes are left to macerate for 39 days. It has a dark purple hue with a full, powerful nose of raisined berries and smoke. The palate unfolds an array of blackberries, currants, cinnamon and clove, is mouth-filling, warm and dense.*

## Pink wines

74. **'Tres Obispos' Bierzo Rosado, Bodegas Pittacum 2009** 24.00  
*100% Mencia, this wine is named after a famous meeting on a nearby hill of the bishops of the three local dioceses, the more they drank the more problems they solved, and they all left happy. This wine has a beautiful deep colour and soft, berry fruit.*
75. **Bandol Rose, Domaine la Suffrene 2009** 32.50  
*Mostly Mourvedre with a dash of Grenache, Cinsault and Carignan, a creamy, layered full bodied rose with enough backbone to stand up with food*
76. **Sancerre Rose 'Les Baronnes' Domaine Henri Bourgeois 2009** 37.00  
*Stunning pink wine with delicious nuances of wild strawberry fruit*

## Dessert wines

1.	Monbazillac, Domaine de l'Ancienne Cure 2009	125/375ml	6.50	17.50
2.	Banyuls Rimage, Clos de Paulilles 2008	125/500ml	7.50	26.00
3.	Jurancon 'Magendia', Clos Lapeyre 2007	375ml		27.50
4.	Sauternes 2eme Cru Classe, Chateau Filhot 2001	375ml		34.00
5.	Pedro Ximenez, Emilio Hidalgo	125/750ml	8.00	41.50

## Digestifs

1.	Cognac Ragnaud Sabourin VSOP		<u>50ml</u> 6.50	
2.	Cognac Maxime Trijol XO			12.00
3.	Armagnac Baron de Sigognac 10ans			5.00
4.	Calvados Berneroy VSOP			5.00
5.	Marc de Gewurztraminer, Miclo			6.00
6.	Grappa di Moscato, Tosolini			5.00
7.	Caol Ila, Islay Single Malt 1992			7.00
8.	Port, Dows LBV 2005	125ml		6.00