

We have selected these wines to offer a diverse range of styles from the world's top vineyards. These wines will blend delicately with our chef's creations and perfectly complement your dining experience.



Champagne

Taittinger Brut Reserve NV

One of the few remaining great
Champagnes still in family hands; fourth
generation Pierre-Emmanuel Taittinger
now holds the mantle of this fabulous
house. Only the noble grapes Pinot Noir
and Chardonnay are used in the blend,
and ageing for a non vintage of up to
four years is almost unheard of today.
The style is all about structured elegance
and is best summed in the words of
Taittinger themselves. 'A wine of great
charm, combining the power of body
and the intelligence of spirit.'

White Wine

Chablis Tour de Roys 2007 Domaine de Malandes

Placed at the extremity of growing and ripening high quality grapes and coupled with particular sub soils make Chablis truly unique. The 2007 vintage here produced textbook wines. Tightly structured with white stone fruit and lime to the fore. As a mouth watering aperitif or a classic accompaniment to seafood, the Domaine de Malandes is very well suited indeed.



From a small producer in Italy comes this delicate and fragrant dry white. The Arneis (pronounced R-Nay-Us) grape is a perfect alternate to Sauvignon Blanc although not as acidic and to Chardonnay although not as blunt or rich. Gastronomically it's somewhere in between, with hints of peach and apricot on the nose and a soft easy feel on the palate. Best drunk young, Arneis is certainly a wine to look for in the future.



Red Wine

Château Cissac 2003 Medoc

The baking hot 2003 vintage made Bordeaux wines, especially from the Medoc, in a very exotic and opulent style. It also gave the grapes tough skins giving a depth of tannin not often seen. The Cissac 2003 has broken these down into a splendid smorgasbord of complex fruit, spice, tobacco and cedar. It is certainly typical of a very atypical year! A full and round claret with intriguing and long spicy finish.



Pian delle Vigne, Sangiovese 2003 Antinori

Antinori's 2003 Pian delle Vigne is listed here as simple 'vino da tavola' rather than the much grander mantra 'Brunello di Montalcino' and all because of 2% of Merlot added to the otherwise pure Sangiovese grape - synonymous with Tuscany. It's odd that the new world can label its wines as 'Merlot' for instance, and add a whopping dollop of 15% (or more) of anything else to the wine, but in Europe the authorities strip the wine of its title just because the winemaker deems a tiny bit of another variety will enhance the finished product. Judge it for yourself - it's powerful yet balanced and ultimately delicious.



CHABLIS

