

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

Henriot Brut Souverain NV

Introducing the excellent Champagne House of Henriot. The Brut Souverain is made with a large proportion of Chardonnay from the Côte de Blancs, giving the wine verve and depth. This House produces Champagne from the very top drawer. Elegant, complex and long on the palate.

White Wine

2007 William Fevre

It is not by accident that we once again list a textbook Chablis from William Fevre. With some of the best vineyard holdings in the Yonne Valley, there is minimal intervention in the wine growing and making alike. The 2007 is not a showy vintage, but more a return to the real Chablis style. Balanced, lean and angular; the wine skips, refreshing and enlivening on its way, across the

Eroica Riesling, 2007 Washington State, USA

The only wine to have consistently featured in the Wine Spectator Top 100 wines of the year, for seven years on the trot! It's not hard to see why once tasted. It is exquisite. Eroica is a joint venture with vineyards of Washington State's premier producer, Chateau Ste Michelle and Riesling winemaking guru from Germany, Ernie Loosen. Dry and linear but balanced, vibrant and tingling with white stone fruit as its core. A glass as the perfect aperitif is obligatory.

Chablis

voyager's weary palate. Quite splendid.



Red Wine

Château Beaumont 2003 Haut Medoc

The scorching weather that hit Europe in the summer of 2003 was particularly virulent in the South West of France. The resulting affect on grapes was unique; a tiny crop and wines quite atypical in style, exotic and spicy fruit and surprisingly supple. Positioned on the left bank of the Garonne, between Saint-Julien and Margaux, Château Beaumont draws its finesse and delicate qualities from the deep gravel of the best soils in the Haut-Medoc.

Esser Merlot 2006 California, USA



Manfred Esser has been involved with top class wines from the Sunshine State for many years. Here, his eponymous 2006 Merlot drinks really well. Plump, ripe, clean and full of cherry and damson fruit, an addition of 7% Syrah from the Paso Robles region, gives extra weight and density. It has a remarkably smooth texture for a young wine; with fused flavours of baked stone fruits, spice cake and espresso. At your table, a great match for grilled red meats and full flavoured pasta dishes.



CHABLIS

LLIAM FEVRE

