

Rics Fine Dining Wine List

White Wine:

- Bin 38** 2005 Hunters Sauvignon Blanc £29.50
Marlborough, New Zealand.
Fresh and zingy with plenty of weight, this really is a classic Gooseberry fruit New Zealand Sauvignon from this top estate.
- Bin 39** 2004 Siegerrebe, Estate Reserve. £31.50
Three Choirs, Gloucestershire.
A wine with a wonderful floral nose, excellent balance and structure from this terrific English vineyard.
- Bin 40** 2004 Chateau de Tracy, Pouilly Fume £39.75
Comtesse A d'Estutt d'Assay.
One of the best estates in Pouilly, making very forward fruit driven wines backed with great structure. Vibrant gooseberry and fresh grass aromas with great concentration and length.
- Bin 41** 2001 Wachenheimer Rechbachel £45.00
Edition PC, Monopol, Dr Burklin Wolf, Pfalz.
A legendary estate, producing top class wines for over 400 years. This is a rich and well structured Riesling which although considered dry has wonderful peach and orange peel flavours and massive complexity.
- Bin 42** 2004 Pernand-Vergelles Blanc, 1er Cru 'Sous Fretille' £59.25
Domaine Rapet, Cote de Beaune.
A very refined white Burgundy with lovely mineral qualities touched with hints of gentle, soft oak and lots of fruit balanced with good acidity.
- Bin 43** 2004 Chassagne Montrachet, 1er Cru 'Grande Montage' £85.00
Domaine Fontaine Gagnard, Cote de Beaune.
Richard Fontaine's style is both rich and elegant with lots of intensity of flavour at the same time. A white Burgundy that has plenty of depth and balance.

Red Wine:

- Bin 44** 2000 Vina Alberdi, Reserva £31.50
La Rioja Alta.
A very well made Rioja from the top estate in the region. Wonderful, ripe cherry fruit wrapped in a gentle mantle of soft and creamy textures.
- Bin 45** 2003 Chateauneuf-du-Pape £39.50
Domaine des Senechaux.
Sweet fruits, spice and pine all leap out on the nose whilst big, rich and bold flavours dominate the palate.
- Bin 46** 2001 La Reserve de Leoville Barton £55.00
2nd Wine of Chateau Leoville Barton. St Julien. Bordeaux.
Plenty of chunky fruit with ripe tannins and a gentle finish.
- Bin 47** 2003 Savigny Les Beaune Rouge, 'Les Clous' £58.50
Domaine Maurice Ecard.
Delicious Pinot Noir, full of ripe raspberry fruit and plenty of softness on the palate.
- Bin 48** 1999 Barolo, 'Roggeri' £75.00
Azienda Agricola Marco Oberto, Piedmont.
Classic single vineyard Barolo with heady aromas of spice, violets and truffle fruit. Great length and definition.
- Bin 49** 1997 Chateau Langoa Barton £85.00
3rd Growth St Julien. Bordeaux.
Superbly soft and smooth wine with bags of blackcurrant fruit and a firm but ripe tannins. Drinking beautifully now.

Champagne:

Bin 50 1999 Nyetimber Premiere Cuvee £70.00

Blancs de Blancs, Nyetimber Vineyard, West Sussex.
Brilliant wine making, a 'terroir' similar to that of Champagne and dedication,
produce sparkling wines of the highest quality.

Bin 51 N/V Pol Roger, White Foil £60.00

Reims, France
Winston Churchill's favourite. Refined yet rich and biscuity | Champagne with gentle
hints of toast and a wonderful 'yeasty' character on the nose.

Bin 52 N/V Laurent Perrier Rose £75.00

Tour sur Marne.
Vibrant and deep Rose with plenty of fruit, vibrant freshness and a long finish in the
mouth.

Bin 53 1999 Veuve Clicquot £97.50

Reims.
A superb vintage that really shows the class of this tremendous house.

Bin 54 1995 Belle Epoque, Perrier Jouet. £130.00

Reims.
Perrier Jouet's famous premium Champagne which has amazing elegance, richness
and body, wonderful balance and mouth filling flavours.

Dessert Wine/Port:

Bin 55 2002 Chateau Petit Vedrines Sauternes. £46.50

Bin 56 2002 Chateau Petit Vedrines Sauternes. £24.50 (half)

The 2nd wine of the famous property, Chateau Doisy Vedrines. Lovely ripe botrytis
aromas and marmalade fruit on the palate.

Bin 57 10 Year Old Tawny £37.50
Gould Campbell.

Pale, delicate and beautifully presented with a wonderful balance of firm, sweet fresh
fruit and soft nutty flavours.

Bin 58 1985 Gould Campbell Vintage. £95.00

Portugal.

A very good vintage with tons of sweet ripe fruit and plenty of fleshy textures on the palate.