

**Adam Simmonds  
at  
Danesfield House**

**The Wine List**

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## Exploration - Seasonal Selection By The Glass...

...providing the opportunity to investigate different grape varieties, flavours and food-and-wine combinations. Champagne can top-and-tail a meal, cleansing the palate and leaving it refreshed. You can also build a meal around sherry – a much under-rated wine. (See below)

	<b>125ml</b>	<b>Bottle</b>
<b>Bouché Père et Fils</b>	9.75	46.95
<i>A smooth, mellow and full bodied Champagne, with rich flavour of ripe pear and toasted almonds that linger on the finish.</i>		
<b>Laurent-Perrier</b>	11.00	65.00
<i>Rich, dry zippy champagne with pronounced citrus aromas and firm apple crunch to the finish</i>		
<b>Bouché Père et Fils, Rosé</b>	10.50	55.00
<i>This traditional yet rare method rosé Champagne shows delicate summer fruits with fine bubbles. Rosé as it should be.</i>		
<b>Michel Arnould Grand Cru Rosé</b>	13.50	70.00
<i>Summer fruits, strawberry, vanilla and toasty notes. Great fruit intensity, length and character</i>		
<b>WHITES...</b>	<b><u>175ml</u></b>	<b><u>Bottle</u></b>
<b>2010 Chenin Blanc/Colombard, Acacia Tree – South Africa</b>	6.50	23.50
<i>A crisp and fresh wine, full of apple and zesty lime flavours.</i>		
<b>2009/10 Pinot Grigio Mezza Corona, Veneto – Italy</b>	8.00	32.00
<i>Typical ground almond flavour and a touch of spritz. The wine is more vinous than most with a suggestion of orchard fruits (apples, green plums)</i>		
<b>2010 Framingham Sauvignon Blanc – New Zealand</b>	9.00	36.00
<i>Marlborough Sauvignon with the perfect balance of green and ripe fruits: elderflower, redcurrants and passionfruit.</i>		
<b>2009 Petit Chablis, Domaine Gerard Tremblay France</b>	10.50	42.00
<i>This unoaked Petit Chablis is uncomplicated but delightfully crisp and refreshing with easy graceful flavours, the olfactory equivalent of smelling soft rain on a spring morning</i>		
<b>2008 Riesling QBA Dry, Helmut Dönnhoff – Germany</b>	11.50	44.00
<i>This dry Riesling has a beautiful lacy acidity and a keen mineral undertone – pure pleasure</i>		
<b>2009 Albarino, Terras Gauda O Rosal – Spain</b>	12.00	48.00
<i>A brilliant blend of Albarino and Caino from Galicia. Fresh grape and apple compote flavours as well as peach kernel.</i>		
<b>2009 Macon Fuisse, Domaine Thibert – France</b>	12.50	50.00
<i>With its lovely nose of honey, pear and apple and great mouthfeel it will have you checking the label to see if you're not drinking a more illustrious name!</i>		

## **Rosé Wines**

175ml

Bottle

### **2009/2010 Elegance Rosé – Côtes de Provence**

8.50

34.00

*Aromas of rose, geraniums and jasmine, delicate medium-bodied palate with spicy cherry-stone fruit to the fore, hints of herbs in the background and a clean, persistent finish*

### **2010 Bandol Rosé, Domaine La Suffrene**

12.00

48.00

*Mouvedre based, beautifully aromatic rosé, suggestive of orange flowers, pine-resin and dried fruits, quite ripe on the palette with pleasurable tannins and a distinctively peppery edge.*

## **REDS...**

175ml

Bottle

### **2010 Cinsault/Cabernet Sauvignon, Acacia Tree – South Africa**

6.50

23.50

*A well balanced wine made from Cinsault/Cabernet Sauvignon and Merlot grapes, offers a full bodied red with plenty of ripe berry fruits.*

### **2009 Pinot Noir, Domaine de la Boussole – France**

8.00

32.00

*Displays ripe strawberry fruit flavours with secondary aromas of sous-bois and menthol.*

### **2009 Cotes du Rhone – France**

9.00

34.00

*(80% Grenache, 20% Syrah from 15-40 year old vines) all juicy jammy fruits (strawberry, plum and orange) with a hint of bitter olive, delivers the smoky bacon.*

### **2006 Bierzo Tinto, Bodegas Pittacum – Spain**

10.50

42.00

*Made from Bierzo's very old native Mencia vines grown at altitude. Black fruits, liquorice, herbs and cocoa-butter*

### **2007 Château Penin, Bordeaux Superieur – France**

12.00

48.00

*This blend of Merlot (90%) and Cabernet Sauvignon (10%) is extremely supple, exuding sweet blackcurrants, bilberries and nuances of cloves all plumped up with nice oak.*

### **2004 Chianti Classico "Caparzano" Riserva, Caparso – Italy**

14.00

57.00

*Traditional wine made with Sangiovese and Canaiolo grapes, matured for 16 months in oak vats. Red cherries and violets leap from the glass*

### **2008 Shiraz, Radford Dale – South Africa**

15.00

65.00

*The wine is bottled without fining or filtration and is classic, spicy peppery Shiraz with abundant juicy fruit and bound with firm, ripe tannins; the definition of balance with power and restraint, backbone and fruit.*

## SHERRY...

*A selection of Jerez finest, from the regions most famous and a collection from Lustau, which includes some of the rare Almanistas listed from the dry to the luxuriously textured Oloroso.*

<i>Tio Pepe Fino</i>	£4.50
<i>Harvey's Bristol Cream</i>	£4.50
<i>Emillio Lustau Puerto Fino</i>	£5.95
<i>Emillio Lustau Manzanilla Amontillado</i>	£5.95
<i>Emillio Lustau Amontillado de Jerez</i>	£5.95
<i>Emillio Lustau Very Rare Oloroso</i>	£7.50

## SWEET WINES...

	<u>125ml</u>	<u>Bottle</u>
<b>2007 Monbazillac, Jour de Fruit, Domaine de l'Ancienne Cure</b> <i>Mini-Sauternes Semillon-Muscadelle blend revealing rich white peach, confit fruits and honey.</i>	8.50	26.00 (37.5cl)
<b>2009 Muscat de St Jean de Minervois "Douce Providence"</b> <i>Exuberantly floral and fruity, whiffs of orange flower, tangerine and honeysuckle combine with flavours of crystallised sweet pink grapefruit. The finish has a refreshing tang.</i>	9.50	39.00 (50cl)
<b>2007/2008 Maury, Domaine Mas Amiel – Roussillon</b> <i>Superb wine from low-yielding Grenache (with a little Macabeu and Carignan). Hint of oxidation – aromas of coffee, cocoa, white tobacco, herbs and spice.</i>	10.50	60.00 (75cl)
<b>2007 Recioto di Soave « Vigna Marogne », Tamellini – Veneto</b> <i>The grapes are picked in September and dried until March before pressing and fermentation. The result is an amazing sweet wine whose complexity and grandeur make it reminiscent of great Sauternes.</i>		64.00 (50cl)
<b>2001 Vouvray Moelleuse, Domaine Champalou</b> <i>Golden wine from the Chenin grape. Ample yet tender in the mouth with flavours reminiscent of medlar, William pears and quince finished off with lingering honey notes.</i>		57.00 (75cl)

## PORT

	<u>70ml</u>
<b>2004 Cockburns LBV</b>	7.00
<b>Fonseca 10 years old Tawny</b>	11.50
<b>1996 Fonseca Vintage</b>	14.50

**Adam Simmonds**  
**At Danesfield House**

**TASTING WINES**

*We have selected a range of fine wines specifically to compliment Adams tasting menu. Whilst there is no exact match to any dish because flavours and textures are so subjective, we have chosen to introduce a selection of some of the more unusual and diverse wines from our cellars.*

*By taking a single wine with different dishes you can appreciate how the seasonings appear to change the structure, sweetness and acidity with each sip.*

***Michel Arnould Grand Cru Rosé***

*Summer fruits, strawberry, vanilla and toasty notes. Great fruit intensity, length and character.*

***2009 Cotes du Rhone, Pierre Gaillard - Rhone***

*This mini 'Condrieau' offers aromas of peach and apricot. Whilst very delicate on the palate it exudes a soft clean fruitiness - a perfect companion to the Crab and Mackerel.*

***2008 Pinot Cuvee Silver Lake Willi Opitz – Austria***

*From Austrias leading producer Willi Opitz comes this sensational blend of Pinot Blanc and Pinot Gris. Rich and Ripe on the palate with beautiful, elegant fragrances on the bouquet. The richness of the wine balances perfectly with the Foie Gras while the floral notes compliment the Brill.*

***1998 Urbina Rioja, Reserva Especial - Spain***

*Utterly delicious. Well aged Rioja with well balanced fruits and minerals. Leading you to that smooth vanilla oak finish. The complexity of the wine works in perfect harmony with Lamb.*

***2007 Monbazillac, Domaine L'Ancienne Cure***

*With 90% Semillon leading the way this botrytised wine fills your palate with light honey and sweet citrus whilst complementing the clean lemon flavours. The burst of acidity on the finish will help accompany the dark chocolate finale.*

*Fifty Five Pounds per person  
A discretionary 12.5% service charge will be added  
Inclusive of VAT*

# Champagne

## Non-Vintage

	<b>Year</b>	<b>Price</b>
<i>Laurent-Perrier Brut</i>		65.00
<i>Michel Arnould Brut</i>		60.00
<i>Philipponnat Royale Reserve Brut</i>		65.00
<i>Pol Roger Brut</i>		70.00
<i>Duval-Leroy Paris Design Brut</i>		70.00
<i>Palmer &amp; Co. Brut</i>		65.00
<i>Perrier Jouet Grand Brut</i>		80.00
<i>Veuve Clicquot Ponsardin Brut</i>		70.00
<i>Bollinger Special Cuvée</i>		85.00
<i>Krug Grand Cuvée</i>		250.00
<i>Canard Duchenne Brut – Half Bottle</i>		29.00
<i>Krug Grand Cuvée – Half Bottle</i>		90.00

## Vintage

<i>Pol Roger</i>	1999	110.00
<i>Bollinger Grand Annee</i>	1999	125.00
<i>Palmer &amp; Co. Brut Millesime</i>	1996	120.00
<i>Tattinger Comtes De Champagne</i>	1998	195.00
<i>Dom Perignon</i>	2002	200.00
<i>Louis Roederer Cristal</i>	2000	395.00

### ***Blanc de Blancs***

<i>Philipponnat Grand Blancs</i>	1999	90.00
<i>Nicolas Feuillatte Blanc de Blancs</i>	1997	85.00
<i>Deutz Blanc de Blancs</i>	1990	200.00

### ***Rosé***

	<b><i>Year</i></b>	<b><i>Price</i></b>
<i>Michel Arnould Grand Cru Rosé</i>		70.00
<i>Philipponnat Réserve Rosée</i>		80.00
<i>Ruinart Rosé</i>		85.00
<i>Laurent-Perrier Rosé</i>		115.00
<i>Taittinger Comtes De Champagne Rosé</i>	2000	195.00

## WHITE WINES

### Loire

From Nantes near the Atlantic to the Auvergne in the very heart of France the Loire winds beautifully and serendipitously. There is a long viticultural tradition here and also a vibrant young scene. The white wines embrace salty-leesy Muscadet from the Melon grape, the honeyed Chenin capable of a wide range of styles from bone dry to unctuous and the familiar twin pillars of Sancerre and Pouilly-Fumé where Sauvignon reaches its best expression. These wines are typically good with seafood (Muscadet with oysters is a natural pairing), river fish such as salmon and trout, whilst Sauvignon works adeptly with the famous chalky goat's cheese of Chavignol.

	<b>Year</b>	<b>Price</b>
<i>Muscadet sur lie Sevre et Maine Clos des Allées Domaine de la Grange</i>	2008	32.00
<i>Sancerre La Vigne Blanche Henri Bourgeois</i>	2009	42.00
<i>Pouilly-Fume Domaine des Berthiers</i>	2008	43.00
<i>Montlouis Clos du Breuil</i>	2007	46.00
<i>Muscadet sur lie Sevre et Maine Terroir de Gneiss Domaine de l'Ecu</i>	2008	29.50
<i>Sancerre Akmenine Domaine Sébastien Riffault</i>	2008	52.50
<i>Sancerre Cuvée d'Antan Domaine Henri Bourgeois</i>	2007	79.00
<i>Muscadet Sur Lie Sevre et Maine Excelsior Domaine Pierre Luneau-Papin</i>	2004	41.50
<i>Saumur La Charpenterie Domaine du Collier</i>	2004	65.00
<i>Saumur L'Insolite Domaine des Roches-Neuves</i>	2007	44.00
<i>Sancerre Le Chene Saint-Etienne Domaine Henri Bourgeois</i>	2000	108.50
<i>Provignage Domaine de la Charmoise</i>	2005	82.00

## Alsace

*The wines from Alsace are very different from their German counterparts over the border. They tend to be rich, mouthfilling, spicy as opposed to ethereal and delicate. The village wines emphasize the fruit flavours (grapey Muscat, Williams pear for Pinot Gris, peach and lychee for Gewurztraminer and apple for Riesling) whilst the single vineyard and grand cru sites add complex mineral layers to the wines. Riesling is versatile – it works well with chicken and turkey, Gewurz is surprisingly with foie gras and terrines whilst Pinot Gris is a good accompaniment to pork dishes.*

<i>Riesling Grand Cru Muenchberg Domaine André Ostertag</i>	<i>2004</i>	<i>63.00</i>
<i>Riesling Clos St. Hune Trimbach</i>	<i>2001</i>	<i>205.00</i>
<i>Pinot Gris Domaine Scherer</i>	<i>2009</i>	<i>32.00</i>
<i>Gewurztraminer Hugel</i>	<i>2006</i>	<i>67.00</i>
<i>Gewurztraminer Domaine Andre Kientzler</i>	<i>2008</i>	<i>40.00</i>

## **Burgundy**

*Burgundy means Chardonnay, a grape variety that absorbs and expresses its terroir to the maximum. In Chablis one finds the purest expression of Chardonnay, one unencumbered by new oak. Here the flavours are vibrant and stony – great wines for oysters. In the south of Burgundy (Macon, Saint-Veran, Pouilly, Rully) growers also work more on the expression of the fruit. The most structured and opulent wines come from the famous vineyards in the Beaune: Meursault, Chassagne, Puligny and the grand cru vineyards in the very best locations on the hillsides. These wines can be rich and oaky in their youth but with a wonderful intensity and energy that comes out the longer they remain in the glass.*

<i>Chablis Domaine Colette Gros</i>	2009	38.00
<i>Macon-Verzé Domaine Nicolas Maillet</i>	2006	39.50
<i>Chablis 1er Cru Vaillons Domaine Billaud-Simon</i>	2005	56.50
<i>Chablis 1er Cru Montmain, Domaine Denis Race</i>	2006	75.00
<i>Sauvignon de Saint-Bris Vieilles Vignes Domaine des Temps Perdu</i>	2008	35.00
<i>Pouilly-Fuisse Non-Filtré Domaine Thibert</i>	2008	56.00
<i>Bâtard-Montrachet Grand Cru Domaine Etienne Sauzet</i>	1998	396.00
<i>Nuits St. Georges 1er Cru Domaine Michelle &amp; Patrice Rion</i>	2006	120.00
<i>Rully 1er Cru Deux Montille</i>	2006	75.00
<i>Chassagne Montrachet, Domaine Coffinet Duvernay</i>	2008	125.00
<i>Santenay 1er Cru Beaurepaire Remoissenet</i>	1995	70.00
<i>Auxey Duresses Jean Philippe Fichet</i>	2006	95.00
<i>Macon Fuisse Domaine Thibert</i>	2009	48.00
<i>Montagny 1er Cru Les Coeres Domaine Fenillat-Juillot</i>	2008	75.00

## **Languedoc – Roussillon**

*This huge region extends from the south of the Rhone to the Pyrenees themselves and is a melting pot of fascinating indigenous grape varieties and style. From luscious aromatic Viognier to punchy Picpoul and waxy-spicy Grenache Gris there is something to suit every palate. Many of the wines capture the aromas and flavours of the garrigue that invariably surrounds the vineyards.*

<i>Picpoul de Pinet Château de la Mirande</i>	2009	28.50
<i>Cotes du Roussillon Cuvée Lais Domaine Olivier Pitbon</i>	2005	48.00
<i>Faugères Domaine Leon Barral</i>	2005	39.50
<i>Vin de Pays de l'Hérault Mas de Daumas Gassac</i>	2008	69.00
<i>Vin de Pays Du Val de Montferrand Domaine de l'Hortus Grand Cuvée</i>	2008	43.00
<i>Minervois L'Inattendu Clos du Gravillas</i>	2006	43.00
<i>Pyrenees-Orientales Domaine Roc des Anges</i>	2007	42.50

## **Jura**

*The wines of Jura showcase a traditional winemaking culture. All the growers work with natural yeasts and ferment in big old barrels, sometimes aiming for a controlled oxidation. The Savagnin grape displays certain “sherry” character: think ripe apples dusted with ginger, fenugreek and cumin with swathes of lemony acidity. These wines are brilliant and unusual and absolutely superb with a variety of cheeses.*

<i>Vin Jaune Domaine Daniel Dugois – 62cl.</i>	1999	89.50
<i>Arbois Pupillin Domaine Emmanuel Houillon</i>	1999	85.00

## **Bordeaux**

*The three white grapes of Bordeaux are Sauvignon, Semillon and Muscadelle. At its simplest wines can be aromatic and grassy, but there are some truly world class wines aged in barrels with extensive work on the lees that have an almost unctuous quality of lanolin, honey and polished wood.*

<i>Château De Fieuzal Pessac-Leognan</i>	<i>1998</i>	<i>66.00</i>
<i>Y de Château Y'quem</i>	<i>1979</i>	<i>450.00</i>
<i>Château Penin Blanc</i>	<i>2009</i>	<i>30.00</i>

## **Rhone**

*Rhone whites tend to be rich, herbal and spicy. In the northern it is all about the Viognier grape and Condrieu is its spiritual home. These wines have an extra dimension in terms of weight and complexity and it's worth carefully tasting them to realise the nuances. In the southern Rhone we find a melange of different varieties including Grenache Blanc, Roussanne, Clairette and Bourboulenc. The whites of Chateauneuf are often under-rated with their subtle texture and delicate herbal notes.*

<i>Côtes-du-Rhône Village Blanc La Cadène Domaine Chaume-Arnaud</i>	<i>2008</i>	<i>36.00</i>
<i>Condrieu les Chaillets de l'Enfer Domaine Georges Vernay</i>	<i>2005</i>	<i>101.00</i>
<i>Viognier de Rosine Michel &amp; Stephane Ogier</i>	<i>2007</i>	<i>43.50</i>
<i>Château Neuf du Pape Château de la Gardine</i>	<i>2006</i>	<i>110.00</i>

## **South West France**

*Stretching from Bergerac (near Bordeaux) to the Basque country. Each region has its own distinctive viticultural tradition. The wines originating from around the Dordogne and Garonne river have a marked similarity to the neighbouring Bordeaux, but other areas such as Gascony, the Pyrenees, Gaillac and Fronton provide a remarkable diversity of grapes and styles to match the local cuisine.*

<i>Gaillac Domaine Robert &amp; Bernard Plageoles Ondenc</i>	<i>2006</i>	<i>30.50</i>
<i>Bergerac Château Tour des Gendres Cuvée des Conti</i>	<i>2010</i>	<i>32.50</i>
<i>Bergerac Moulin des Dames Anthologia</i>	<i>2005</i>	<i>146.00</i>

## ***Italy***

*Italy almost literally extends from the Alps to Africa and has a bewildering diversity of grape varieties. Often these grapes are grown at relatively high altitude to capture that additional freshness and acidity that makes for excellent food wines.*

<i>Petite Arvine Les Cretes Valle d'Aosta</i>	2009	55.00
<i>Blanc de Morgex et de la Salle Valle d'Aosta</i>	2008	37.00
<i>Soave Superiore Tamellini Veneto</i>	2008	39.00
<i>Verdicchio di Matelica Colle Stefano Marche</i>	2009	27.50
<i>Greco di Tufo Cru Cicogna Benito Ferrara Campania</i>	2005	40.50
<i>Fiano di Avellino Guido Marsella Campania</i>	2008	38.00
<i>Kerner Tenuta Köfererhof Valle Isarco</i>	2006	44.00
<i>Pinot Bianco Vinnaioli Jermann Friuli</i>	2004	43.00
<i>Sylvaner Peter Pliger Valle Isarco</i>	2006	43.50
<i>Malvasia Istriana Marega Collio</i>	2004	40.50
<i>Trebbiano Edoardo Valentini Abruzzo</i>	2002	96.00
<i>Pinot Grigio Mezza Corona</i>	2010	32.00

## **New Zealand**

*The affinity between the region of Marlborough and the Sauvignon is well known. There are a number of growers who make wines with detailed care and attain texture and complexity in their wines. Aromatic varieties are grown through New Zealand; Riesling tends to be fragrant and sherbet, whilst Pinot Gris is rich, spicy and honeyed. There is some excellent Chardonnay particularly in Hawkes Bay.*

<i>Clos Henri Sauvignon Blanc Marlborough</i>	2009	49.00
<i>Felton Road Wines Riesling Central Otago</i>	2006	49.50
<i>Framingham Sauvignon Blanc Marlborough</i>	2010	36.00
<i>Michelle Richardson Sauvignon Blanc Marlborough</i>	2009	40.00
<i>Michelle Richardson Pinot Gris Marlborough</i>	2009	45.00
<i>Mount Brown Pinot Gris Waipara Valley</i>	2009	42.00
<i>Mount Brown Sauvignon Blanc Waipara Valley</i>	2010	38.00

## **Australia**

*Australia is virtually a continent with myriad wine-producing regions. Although Chardonnay dominates in oaked (and increasingly unoaked) incarnations many other grape varieties are planted including Sauvignon, Semillon, Riesling, Pinot Gris and Viognier.*

<i>Lantana Semillion-Chardonnay, Victoria</i>	2009	27.50
<i>Aldridge Estate Chardonnay New South Wales</i>	2010	31.00
<i>Commissioners Block Viognier South Australia</i>	2008	35.00
<i>Hollick Sauvignon Blanc-Semillon Coonawarra</i>	2007	44.00

## **United States of America**

*California makes sophisticated Chardonnays; there is an increasing desire to find cooler sub-regions to create wines with a certain finesse. Oregon, meanwhile, specialises in aromatic grapes such as Pinot Gris.*

<i>Ridge Vineyards Monte Bello Estate Chardonnay Santa Cruz Mountains</i>	2005	75.00
<i>Far Niente Chardonnay Napa Valley</i>	2001	91.00
<i>Evolution 13th Edition Sokol Blosser Oregon</i>	2009	40.00
<i>Christine Andrew Viognier</i>	2007	55.00
<i>Benton-Lane Pinot Gris Oregon</i>	2007	63.00

## **South America**

*Chile is becoming increasingly renowned for the quality of its white wines as new terroirs are identified. Sauvignon is grown in the cooler climates whereas Chardonnay flourishes in the more “Mediterranean” locations. Mendoza is still the main area in Argentina for viticulture, a lot of experimentation is going on in terms of grape varieties.*

<i>Matetic Vineyards EQ Chardonnay Chile</i>	2006	36.50
<i>Montes Sauvignon Blanc Chile</i>	2010	30.00
<i>Secreto Sauvignon Blanc Chile</i>	2008	30.00
<i>Pascual Toso Sauvignon Blanc Argentina</i>	2008	40.00

## Germany

*Germany is the spiritual home of the Riesling grape. Depending on the region the wines can be delicate and ethereal or honeyed and spicy; they can be bone dry through medium to semi-sweet. The wines are always subtle and marked by natural acidity.*

<i>Deidesheimer Kalkofen Riesling Spätlese Trocken Bassermann-Jordan Pfalz</i>	2005	66.00
<i>Weisser Burgunder Trocken Kalkgestein Friedrich Becker Pfalz</i>	2005	42.00
<i>Leiwener Lorentiuslay Riesling Spätlese St Urbans-Hof Mosel</i>	2005	83.50
<i>Riesling Helmut Dönnhoff Nabe</i>	2008	46.00

## Austria

*Austrian whites tend to be both richer and more austere than their German equivalents. Gruner Veltliner, in particular, displays distinctive earthy aromas and flavours and the best examples have an intense minerality.*

<i>Riesling Reserve Trocken Dr Unger Wachau</i>	2004	48.00
<i>Muscat Ottenel Trocken Willi Opitz Burgenland</i>	2004	43.00
<i>Grüner Veltliner Rosensteig Kremstal</i>	2009	38.00
<i>Riesling Gebling Felsner Kremstal</i>	2006	50.00
<i>Grüner Veltliner Kammerner Lamm Schloss Gobelsberg Kamptal</i>	2006	71.00
<i>Riesling Smaragd Singerriedel Franz Hirtzberger Wachau</i>	2004	131.00
<i>Pinot Cuvee Silver Lake Willi Opitz Burgenland</i>	2008	58.00

## Lebanon

*One of the great wines of Lebanon, Musar white comes from high altitude vineyards from a blend of ancient indigenous grape varieties. It is reminiscent in style of a superb Graves.*

<i>Château Musar Gaston Hochar Bekaa Valley</i>	1995	62.00
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## ROSÉ

	<i>Year</i>	<i>Price</i>
<i>Cotes de Provence Rosé Elegance Thomas et Cecile Carteron</i>	<i>2009/2010</i>	<i>34.00</i>
<i>Sancerre Rosé Les Baronnes Henri Bourgeois</i>	<i>2008</i>	<i>37.50</i>
<i>Bandol Rosé Domaine La Suffrene</i>	<i>2010</i>	<i>46.00</i>

## RED WINES

### Burgundy

*Burgundy is where Pinot Noir reaches its greatest expression. From simpler more limpid wines with delicious primary fruit suggestive of violets, red cherries and strawberries to the richer examples from the Cotes de Nuits or 1er or Grand cru wines with greater concentration and tannic structure Pinot Noir makes some of the most hedonistic, sensual red wines.*

	<b>Year</b>	<b>Price</b>
<i>Bourgogne Domaine Heresztyn</i>	2007	45.00
<i>Macon Cruzille Clos des Vignes du Maynes Domaine Julien Guillot</i>	2009	50.00
<i>Volnay 1er Cru – Les Pitures Domaine Dublère</i>	2006	85.00
<i>Volnay 1er Cru Clos Des Chêmes Domaine Michel Lefarge</i>	1994	120.00
<i>Latricières-Chambertin Remoissenet</i>	1992	158.00
<i>Nuits St. Georges 1er Cru Clos des Argillières Domaine de Chassorney</i>	2006	125.00
<i>Gevrey-Chambertin 1er Cru Bel-Air Philippe Pacalet</i>	2007	128.00
<i>Vosne-Romanée 1er Cru Les Suchots Confuron-Cotetidot</i>	2004	136.00
<i>Morey-St-Denis 1er Cru Millandes Domaine Heresztyn</i>	2000	110.00
<i>Bonnes-Mares Domaine Bart</i>	2000	118.00
<i>Romanée-Saint Vivant Grand Cru Domaine Robert Arnoux</i>	2000	351.00
<i>Richbourg Grand Cru Domaine Mongneard Mugnere</i>	1992	415.00
<i>Chambolle Musigny Domaine Jacques-Frederic Mugnier</i>	2005	145.00
<i>Morey Saint-Denis Domaine Dujac</i>	2004	115.00
<i>Hautes Cotes de Beaune Clos de la Perriere Domaine Guillebard-Pothier</i>	2006	60.00

## **Bordeaux**

*The great vineyards of Bordeaux are mostly laid out along two rivers: the Garonne and the Dordogne. Those Chateaux that sit on or above the Garonne are the great estates of the Médoc and Haut-Médoc including the celebrated communes of Saint-Estephe, Pauillac, Saint-Julien, Margaux and Pessac-Leognan. On the warm gravelly soils it is the Cabernet Sauvignon that rules giving the wines structure and tannin. Merlot provides a mid-palate of fruit and Cabernet Franc adds freshness to any blend. Meanwhile, the so-called Right Bank appellations (Pomerol, Saint-Emilion and their satellites) are located on the Dordogne. Here the soils tend to be clay-based and Merlot flourishes yielding wines that can be earthy and fruity at their simplest or sumptuous and mouthfilling at their finest*

<i>Château Toulouse – Graves De Vayres</i>	2006	42.00
<i>Domaine des Gourdins Saint Emilion</i>	2002	49.00
<i>Château Lanessan Haut Medoc</i>	1997	47.00
<i>Château La Claymore - Lussac Saint-Emilion</i>	2006	41.00
<i>Château Penin Grande Selection - Bordeaux Supérieur</i>	2007	48.00
<i>Château Poujeaux - Moulis</i>	2001	65.00
<i>Château La Croix Chantecaille Saint Emilion Grand Cru</i>	2004	55.00
<i>Château Bel Air – Saint Estephe</i>	2005	100.00
<i>Château Segla Margaux</i>	2002	72.00
<i>Sarget de Gruaud Larose Saint Julien</i>	2007	95.00
<i>Château Latour a Pomerol</i>	1990	315.00
<i>Château La Lagune 3eme Cru Classé Haut Medoc</i>	1986	111.00
<i>Château Léoville-Lascases 2eme Cru Classé Saint-Julien</i>	1985	316.00
<i>Château Lynch-Bages 5eme Cru Classé Pauillac</i>	1995	196.00
<i>Château Latour, 1<sup>e</sup> Grand Cru Classé Pauillac</i>	1998	495.00

## **Rhone**

The Rhône can be divided into two sub regions: *Septentrional* in the northern part of the region from Vienne to Valence, where vines are cultivated on very steep slopes making the harvest extremely arduous and an area devoted exclusively to the Syrah grape and *Méridional* stretching from Montélimar to Avignon in the southern latitudes. The great majority of these are cultivated on the eastern side of the Rhône between the river bank near the town of Orange, and the *Vaucluse-Luberon* chain of mountains. In the northern Rhone are the legendary names of *Hermitage, Côte-Rôtie* and *Saint-Joseph*; in the south, where Grenache is the main grape supplemented by a variety of others including Syrah, Mourvèdre and Cinsault, *Châteauneuf-du-Pape* is the most famous and historic appellation, whilst neighbouring appellations (*Gigondas, Vacqueyras*) make very fine wines.

<i>Crozes Hermitage Les Pierrelles Domaine Belle</i>	2008	38.00
<i>Côtes du Rhône Clos du Caillou Domaine Vacheron-Pouizgin</i>	2006	33.50
<i>Côte-Rotie Domaine Rene Rostaing</i>	2007	78.50
<i>Vacqueyras les Deux Monardes Domaine La Monardière</i>	2008	39.00
<i>Châteauneuf-du-Pape Domaine de Marcoux</i>	2005	78.00
<i>Coteaux de l'Ardèche Syrah Domaine des Vigneaux</i>	2008	29.50
<i>Cote Rotie La Turquie E. Guigal</i>	2000	495.00

## **Loire**

*The Loire is largely influenced by the Atlantic and the styles of the red wine tend to be elegant and refreshing with easy tannins, a pleasure to drink by themselves but extremely versatile with food. Cabernet Franc, from appellations such as Saumur-Champigny, Bourgueil and Chinon, exemplifies the freshness of the local wines, which tend to express red fruit flavours with a herbal edge. Gamay is grown widely throughout Touraine where, although it makes simple fruity reds, can, from older vines, produce something more profound. In Sancerre and Menetou the red grape of choice is Pinot Noir and the wines tend to display red currant fruit flavours, some herbaceousness and also some minerality.*

<i>Gamay Vinifera Domaine Henry Marionnet</i>	2009	60.00
<i>Sancerre Henri Bourgeois</i>	2006	38.00
<i>Saumur-Champigny Cuvée Marginal Domaine des Roches-Neuves</i>	2008	55.00
<i>Cheverny Domaine du Salvard</i>	2009	32.00

## **Languedoc – Roussillon**

*From the Rhone to the eastern spur of the Pyrenees a region sometimes referred to as the biggest vineyard in the world has come a long way in the last twenty years. The raw materials are superb: consider 100 + year old vines, largely organic viticulture and a craftman's approach to winemaking. The further east one goes the more Carignan is king; elsewhere Grenache is a dominant grape, supplemented by Syrah, Mourvedre and Cinsault, and in certain areas one can find very good examples of Cabernet Sauvignon and even Pinot Noir.*

<i>Minervois Domaine Bojanowski Rendez-Vous du Soleil</i>	2003	34.50
<i>Côtes du Roussillon Domaine Olivier Pithon Saturne</i>	2004	46.00
<i>Domaine La Terrasses d'Elise</i>	2004	44.00
<i>Pinot Noir Domaine de la Boussole</i>	2009	30.00

### **Southern France**

*The vineyards of Provence, a wild land of rock and garrigue, are mainly in the hinterland, but some tiny appellations, such as Bandol are adjacent to the coast. Here one finds the powerful, spicy Mourvedre grape. Elsewhere the reds tend to be gentler with subtle spice and herb notes, and usually made from a blend of Syrah, Grenache, Cabernet Sauvignon and Cinsault.*

<i>Les de Beaux de Provence Domaine Mas Hauvette</i>	2002	55.00
<i>Merlot Domaine de Moulines L'Herault</i>	2008	28.00
<i>Domaine des Triennes Les Aurelienes Var</i>	2003	33.00
<i>Pinot Noir Domaine de Bachellery D'Oc</i>	2009	30.00
<i>Bandol Domaine La Suffrène</i>	2006	45.00
<i>Mas de Daumas Gassac L'Herault</i>	1994	96.00

### **South West France**

*This area extends from Bergerac just a few kilometres from Bordeaux to the Basque country nestling under the Pyrenees over to the Aveyron bisected by massive gorges and Gaillac. There are diverse grape varieties and wine traditions. Those appellations closest to Bordeaux make wine in the Bordeaux idiom; the further you go, the more rustic the wines becomes from inky, spicy Cahors to fresh, herbal-mineral Marcillac.*

<i>Bergerac Moulin des Dames</i>	2007	49.00
<i>Marcillac Domaine du Cros</i>	2008	28.50
<i>Cahors Château du Cèdre Le Cèdre</i>	2002	68.00

### **Beaujolais**

*Beaujolais lies south of Burgundy but has its own story to tell. Although much of what is produced (all from the Gamay grape) is simple and juicy, those wines from the ten “crus” (Morgon, Fleurie, Brouilly, etc) always have extra colour and concentration.*

<i>Morgon Côte du Py Domaine Jean Foillard</i>	<i>2007</i>	<i>51.00</i>
<i>Brouilly Domaine Crêt des Ganamches</i>	<i>2010</i>	<i>43.00</i>

### **Alsace**

*Alsace is renowned for its white wines but most producers also make red wine from Pinot Noir. It tends to be lighter and less complex than its Burgundian counterpart but there are a few examples that capture the haunting perfume and essential deliciousness of this grape.*

<i>Pinot Noir Domaine Pierre Frick</i>	<i>2007</i>	<i>55.00</i>
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## Italy

Italy, as has been said before, is not one but many countries and a melting pot of grape varieties and styles. The reds from the north tend to more elegant; here one finds wines of high acidity and tannin. Piedmont is to Italy what Burgundy is to France, and Nebbiolo, the king of grape varieties, is its Pinot Noir, being powerful yet nuanced, and capable of long ageing. Barolo and Barbaresco are the best known examples of Nebbiolo. Tuscany is home to the Sangiovese, showcased beautifully in the wines of Chianti Classico and Brunello. Terrific wines can be made from Barbera (Piedmont), Schioppettino (Friuli), Sagrantino (Umbria) and Aglianico (Campania, mainly). Veneto's best reds come from Corvina and Rondinella, which combines to make the great Valpolicellas and Amarones, powerful wines exhibit rich pruney fruit and amazing bitter chocolate undertones.

<i>Freisa d'Asti Giacomo Borgogno – Piedmont</i>	2007	35.00
<i>Gattinara Vigneto San Francesco, Antoniolo – Piedmont</i>	2000	73.00
<i>Barbaresco Vigneto Valeirano La Spinetta – Piedmont</i>	2001	146.00
<i>Terrano Benjamin Zidarich – Friuli</i>	2005	56.00
<i>Sacrisassi Rosso, Le Due Terre – Friuli</i>	2004	56.00
<i>Schioppettino Bressan – Friuli</i>	2003	52.00
<i>Finisterre, Poggio Argentiera, Maremma – Tuscany</i>	2004	65.00
<i>Brunello di Montalcino Il Paradiso di Manfredi – Tuscany</i>	2001	110.00
<i>Primitivo Gioia Del Colle Riserva, Fatalone – Puglia</i>	2003	39.00
<i>Primitivo Di Manduria Archidamo - Puglia</i>	2004	36.00
<i>Teroldego Marion Campadelli - Veneto</i>	1999	41.00
<i>Macchiona La Stoppa - Emilia-Romagna</i>	2004	50.00
<i>Marziano Ravenna Rosso IGT Zerbina – Emilia-Romagna</i>	2001	56.00
<i>Fumin, Cantina di Barro, Valle d'Aosta</i>	2004	39.50
<i>Valle d'Aosta Torrette Les Cretes – Valle d'Aosta</i>	2003	33.00
<i>Südtiroler Blauburgunder Reserve Bruno Gottardi – Alto-Adige</i>	2003	68.50
<i>Valpolicella Classico Superiore Luintarcelli Giuseppe – Verona</i>	1999	95.00

### Italy Continued...

<i>Taurasi Enza Lonardo – Campania</i>	2001	69.00
<i>Rosso Conero Fattoria San Lorenzo – Marche</i>	2005	37.00
<i>Ceuso Alcamo – Sicily</i>	2004	48.50
<i>Sagrantino di Montefalco Paolo Bea – Umbria</i>	2001	91.00
<i>Aglianico Contado Di Majo Norante – Molise</i>	2004	29.50

### Spain

*Spain has more land under vine than any other country and most of that at fairly high altitude. Tempranillo (called Tinto del Pais in certain areas) and Garnacha dominate. The former is responsible for the great wines of Rioja and Ribera del Duero, whilst the latter, combining with Carinena and Syrah, in Dos such as Priorat, Montsant and Terra Alta, makes memorably rich, warm, spicy reds. Other interesting wines are being made in Bierzo from the indigenous old vines Mencia and in Jumilla from the Monastrell grape.*

<i>Solar de Urbezo Vinas Viejas Carinena</i>	2007/2009	28.00
<i>Bierzo Pittacum Bierzo</i>	2006	40.00
<i>Portal del Montsant Brunus Montsant</i>	2007	39.50
<i>Mas d'en Català Crianza Priorat</i>	2003	41.00
<i>René Barbier Clos Mogador Priorat</i>	2003	91.00
<i>Altos de la Hoya Jumilla</i>	2008	31.00
<i>Casa Castillo Pie Franco Monastrell Jumilla</i>	1998	50.00
<i>Casa de la Urmita Jumilla</i>	2002	91.00
<i>Urbina Crianza Rioja</i>	2005	32.50
<i>Palacio Quemado PQ Estramadura</i>	2005	29.50
<i>Dominio de Atauta Ribera del Duero</i>	2004	58.00
<i>Pago de Carraovejas Crianza Ribera del Duero</i>	2004	65.00
<i>Vinedos Alion Ribera del Duero</i>	2003	68.00
<i>Bernard Magrez Paciencia Toro</i>	2003	41.00
<i>Pintia Toro</i>	2003	67.00
<i>Castro Ventosa El Castro de Valtuille Bierzo</i>	2004	66.00

## **Portugal**

*Portugal is a reservoir of fascinating native grape varieties. For years the wines have been viewed as tough and uncompromising, but modern techniques have smoothed out the rough edges without sacrificing the individuality. Douro is known not only for its port but also its excellent red wines made Touriga Nacional, Tinta Roriz and Tinta Barroca (amongst others). Further south in regions such as Beiras and Ribatejo we find interesting blends featuring unusual varieties such as Alfrocheiro.*

<i>Quinta das Tecedeiras Reserva Douro</i>	2003	61.00
<i>Filipa Pato Lokal Beiras</i>	2005	68.50
<i>Quinta Lagoalva de Cima Alfrocheiro Ribatejano</i>	2005	44.00

## **Germany**

*It is often forgotten that some first class red wines have been coming out of Germany for some time. Spätburgunder is Pinot Noir by another name. As in other places there are two styles: one which accentuates the floral aromas of the grape and the other, wherein the wine is matured in oak, which captures the hedonistic richness of the variety.*

<i>Dornfelder Deutzerhof Ahr</i>	2001	51.00
<i>Spätburgunder August Kessler Cuvée Max Rheingau</i>	2003	80.50
<i>Spätburgunder Franz Keller Baden</i>	2004	54.50
<i>Spätburgunder Dr Heger Mimus Baden</i>	2004	70.00

## USA

*Napa valley is famous for its Cabernet Sauvignon and Merlot, which aged in French oak barrels, is very much on a par with top cru classe Bordeaux. In other parts of California Syrah and its brethren flourish (the so-called Rhone Rangers) whilst Sideways has boosted the consumption of Pinot Noir no end! The speciality of Oregon, with its cooler micro-climate is Pinot Noir; these can be elegant and eloquent reds with fine raspberry fruit and good ageing potential. Washington is a region of greater climatic extremes – really good Syrah is grown here as well as excellent examples of Cabernet Sauvignon and Merlot.*

<i>Sokol Blosser Dundee Hills Pinot Noir Oregon</i>	2008	66.00
<i>Araujo Estate Altagracia Cabernet Sauvignon Napa Valley</i>	2001	165.00
<i>Andrew Will Ciel du Cheval Vineyard Washington State</i>	2003/2004	80.00
<i>Old Vives Zinfandel Ironstone Vineyards California</i>	2009	40.00

## South America

*The climate in Chile is moderated by the cool currents from the Pacific. More experimentation is going on planting different grape varieties. Carmenere, grown once upon a time in Bordeaux, seems to flourish in this environment. Syrah, which is being planted on selected hillside vineyards, also works well and produces wines which are often more Rhone-like than Australian in style. Argentina is hotter and drier and the vineyards are necessarily at higher altitude. The resulting wines are richer and more powerful. Malbec is considered a triumph with huge plumcake fruit; a real impact grape. Cabernet Sauvignon and Syrah also do well.*

<i>Viu Manet Syrah Chile</i>	2007	32.50
<i>Cheval Des Andes Vistalba Mendoza Argentina</i>	2002	53.00
<i>Cornellana Cabernet Sauvignon-Merlot Chile</i>	2009	26.00
<i>Koyle Cabernet Sauvignon Alto Colchagua Chile</i>	2007	27.00
<i>Corralillo Syrah Matetic Vineyards Chile</i>	2006	35.00
<i>Montes Limited Selection Pinot Noir Chile</i>	2009	40.00

## **Australia**

*A huge country with so many regional variations. In Tasmania and Victoria (particularly Mornington, Yarra and Beechworth) there are some wonderful elegant cool-climate wines. Pinot Noir is almost Burgundian and Shiraz can be like northern Rhone Syrah. South Australia is a patchwork of climates, but is best known for the bold, ebullient almost porty wines from Barossa and Coonawarra. Eden Valley and McLaren Vale are favoured for more restrained styles. The two principle areas in Western Australia are Margaret River and Great Southern, where everything from Cabernet Sauvignon to Pinot Noir is grown.*

<i>Giaconda Warner Vineyard Shiraz Victoria</i>	2004	71.00
<i>James Irvine Grand Merlot Eden Valley</i>	1999	95.00
<i>Greenock Creek Severn Acre Shiraz Barossa Valley</i>	2005	99.00
<i>Sandford Estate Shiraz Victoria</i>	2009	35.00

## **New Zealand**

*Other than Central Otago all of New Zealand's vineyards have a maritime influence and a cool(ish) marginal climate suitable for the cultivation for Pinot Noir. Excellent examples of this tricky grape are coming out of Marlborough, Martinborough, Waipara and Central Otago. On the north island, especially on the warmer gravels of Hawkes Bay, Cabernet Sauvignon, Merlot and Syrah, either individually, or in blends, make fine, elegant wines.*

<i>Framingham Estate Pinot Noir Marlborough</i>	2009	39.00
<i>Framingham Estate Montepulciano Marlborough</i>	2008	42.00

## **South Africa**

*As befits the meaty food from the country South African reds are not shy being mostly packed with powerful, earthy bramble fruit flavours. Although Stellenbosch is still the best known region other areas are coming to the fore such as Walker Bay (good Pinot Noir) and Paarl. Overall the mix of grapes favours Bordeaux varieties (Cabernet Sauvignon and Merlot) and Rhone (Shiraz).*

<i>Good Hope Pinot Noir Stellenbosch</i>	2010	32.00
<i>Radford Dale Shiraz Stellebosch</i>	2008	65.00
<i>Tokara Red Stellenbosch</i>	2003	63.50
<i>Klippenkop Cinsault-Shiraz Robertson</i>	2009	30.00
<i>Klein Vallei Cabernet Sauvignon Paarl</i>	2001	59.00

## **Luxembourg**

*Luxembourg lies across the Mosel facing Germany and its vineyards lie on the slopes rising above the river. Although primarily known for delicious aromatic white wines there is also a little red made almost exclusively from Pinot Noir which tends to be medium-bodied, juicy and very drinkable*

<i>Domaine Mathis Bastian Pinot Noir</i>	2008	42.50
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## **HALF BOTTLES**

### **White Wines**

<i>Terras Gauda Albarino Rias Baixas Spain</i>	2008	21.00
<i>Muscadet sur lie Sevre et Maine Domaine du Verger Loire</i>	2009	16.00
<i>Chablis Domaine Colette Gros Burgundy</i>	2008	22.00
<i>Pouilly-Fumé Villa Paulus Domaine Masson-Blondelet Loire</i>	2008	22.50
<i>Mas de Daumas Gassac L'Herault</i>	2009	37.00

### **Red Wines**

<i>Domaine La Suffrene Bandol Provence</i>	2006	35.00
<i>Fleurie Domaine du Calvaire de Roche-Grès Beaujolais</i>	2009	21.50
<i>Crozes-Hermitage Les Pierrelles Domaine Belle Rhône</i>	2009	23.00
<i>Château La Croix Chantecaille Grand Cru St Emilion Bordeaux</i>	2007	38.00
<i>Domaine Berthoumieu Madiran Cuvée Charles de Batz Gascony</i>	2007	24.00

### **Magnums**

	<b>Year</b>	<b>Price</b>
<i>Granato Foradori- Trentino</i>	2003	131.00
<i>Château Chasse-Spleen Moulis Bordeaux</i>	1986	356.00
<i>Mas de Daumas Gassac Rouge Languedoc</i>	2005	111.00
<i>Bandol Rouge Château de Pibarnon Provence</i>	2002	96.00
<i>Felton Road Wines Calvert Vineyard Pinot Noir New Zealand</i>	2006	156.00

## SWEET WINE

	<i>Year</i>	<i>Price</i>
<i>Domaine Alain Brumont Brumaire Pachereuc du Vic Bilh Pyrenees – 37cl</i>	2005	66.00
<i>Recioto di Soave Vigna di Costiola Tamellini Veneto – 50cl</i>	2007	64.00
<i>Maury Domaine Mas Amiel Roussillon – 75cl</i>	2007	60.00
<i>Tanatis Vin de Liqueur Marie-Linne Barré South West France – 50cl</i>		39.00
<i>Cypres de Climens Barsac - 37.5cl</i>	2005	55.00
<i>Pinot Noir Beerenauslese Willi Opitz, Burgenland Austria – 37.cl</i>	2005	56.00
<i>Riesling Selection de Grains Nobles Domaine Bruno Sorg– Alsace - 50cl</i>	1997	115.00
<i>Vin d'Autan de Robert Plageoles Gaillac – 50cl</i>	2005	78.00
<i>Gewurztraminer Eiswein Willi Opitz, Burgenland Austria – 37.5cl</i>	2004	80.00
<i>Dolgesheimer Schützentütte Sylvaner Eiswein, Reinbessen Germany - 37.5cl</i>	1983	100.00
<i>Bonnezeaux Chateau de Fesles Loire – 37.5cl</i>	2005	65.00
<i>Beerenauslese Willi Opitz Burgenland – 37.5cl</i>	2007	50.00