

WINE AND SAKE

酒

Dear guest,

When you indulge into the depths of Meiume’s menu, you may sense the purity and salinity of the sea, the contrasts of acidity, sweetness and savoury umami.

Our kitchen utilises various ingredients and different styles of cooking so it becomes a challenging task to match just one drink with your meal ahead...

Our sommelier team is going to take this challenge and share with you their discoveries from the world of wine and sake.

We encourage you to try different drinks as you would with your sharing plates and find your own perfect match or choose just the one wine or sake that will give the best foil for our cooking.

Enjoy your wine,

Jan Konetzki
Director of wine
Château Latour and Artemis domaines Ambassador

Jan Konetzki is responsible for the selection of all wine and sake at Ten Trinity Square. Before he took on the position, he travelled to many shores of the world and worked alongside chefs like Clare Smyth, Jason Atherton and Gordon Ramsay. His wine lists won multiple awards for example the 2015 Sommelier Award from the Imbibe magazine. Jan himself was awarded in 2013 Harpers ‘Best Sommelier/front of house’ and in 2012 won the prestigious Moet UK Sommelier of the Year competition.

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BY THE GLASS AND CARAFE

酒	WHITE CHAMPAGNE	125ml
	Delamotte, Brut, NV	17.5
	Charles Heidsieck 'Blanc des Millenaires' Brut 1995	39
	ROSÉ CHAMPAGNE	
	Bruno Paillard 'Premiere Rosé', Brut NV	21
	FORTIFIED (DRY)	50ml/100ml
	Manzanilla En Rama 'I Think', Equipo Navazos	4.5/ 8.5
	Jerez, in Spain 2016	
	Grape: Palomino	
	WHITE	125ml/ 375ml/ 750ml
	'Seriously Cool' Chenin Blanc, Waterkloof	7/ 20/ 39
	Stellenbosh, South Africa 2014	
	Grape: Chenin Blanc	
	'Talinay Vineyard' Sauvignon Blanc, Tabali	8.5/ 25/ 49
	Limari, Chile 2014	
	Grape: Sauvignon Blanc	
	'Le Petit Viognier' Domaine du Monteillet	12/ 36/ 55
	Rhône Valley, France 2015	
	Grape: Viognier	
	Chablis 1er Cru Lechet, Defaix	14/ 40/ 79
	Burgundy, France 2015	
	Grape: Chardonnay	
	Meursault, Domaine Henri Germain	25/ 70/ 110
	Burgundy, France 2014	
	Grape: Chardonnay	
	Riesling, 'Cuvée Frédéric Emile', Domaine Trimbach	28/ 84/ 120
	Alsace, France 2009	
	Grapes: Riesling	
	ROSÉ	125ml/ 375ml/ 750ml
	Côtes de Provence, Château Sainte Marguerite	11/ 33/ 48
	Provence, France 2015	
	Grapes: Grenache, Cinsault, Syrah	

RED	125ml/ 375ml/ 750ml	
Cairanne 'La Côte Sauvage', Domaine Boutinot	7/ 21/ 39	
Rhône Valley, France 2015		
Grapes: Grenache Noir, Syrah and Carignan		
Bourgogne, Domaine Confuron-Gindre 2013	9.5/ 28/ 45	
Burgundy, France 2013		
Grape: Pinot Noir		
'Las Uvas de la Ira', Jiménez-Landi	11/ 33/ 55	
Mérida, Spain 2013		
Grape: Garnacha Tinto		
'Gimblett Gravels', Trinity Hill	12.5/ 37.5/ 55	
Hawkes Bay, New Zealand 2013		
Grape: Syrah		
Cabernet Sauvignon 'Art Series', Leeuwin Estate	19/ 57/ 105	
Margaret River, Western Australia 2011		
Grape: Cabernet Sauvignon		
Chambolle-Musigny Vieilles Vignes, Frédéric Magnien	22/66/ 110	酒
Burgundy, France 2013		
Grape: Pinot Noir		
Château Grand Puy Lacoste, 5ème Cru Classé, Pauillac	30/ 90/ 120	
Pauillac, Bordeaux, France 2008		
Grapes: Cabernet Sauvignon, Merlot		
SWEET	125ml/ 375ml/ 750ml	
Jurançon Doux, Domaine Laguilhon	8/ 24/ 48	
South-west, France 2013		
Grape: Petit Manseng and Gros Manseng		
Late Harvest, Royal Tokaji	9.5/ 28.5 / na	
Tokaji, Hungary 2015		
Grapes: Furmint, Hárslevelű and Muscat de Lunel		
Cyprès de Climens, Barsac- Sauternes	23/ 69/ 130	
Bordeaux, France 2011		
Grapes: Semillon, Sauvignon Blanc		
FORTIFIED (SWEET)	50ml/100ml	
20 Years Old Tawny Port, Fonseca	7/ 14	
Douro Valley, Portugal		
Grapes: Made from over thirty different local grape varieties		

BY THE GLASS & CARAFE

酒	SAKE		100ml/ 300ml/ 720ml
	Akashi-Tai Honjozo		8/ 24/ 48
	Akashi, Hyogo prefecture, Japan. Classic and pure. Shows layers of aromatic rose, rice and umami on the nose with minerality and smoothness on the palate.		
	Served: Chilled or warm		
	Ikekame “Turtle Red” Junmai Daigingo		12/ 36/ 72
	Ikekame, Fukuoka prefecture, Japan. Aromatic style produced with very rare black koji. Confronted with aromas of strawberry and orange peel turning into grapefruit and peach with a spicy, complex mouthfeel.		
	Served: Chilled		
	Kameman “Red Rice” Junmai		13.5/ 40/ --
	Kameman, Kagoshima prefecture, Japan. Slightly polished to retain colour and protein give savoury aromas of soy and mushroom, on the palate it’s all about red fruit, prune and plum.		
	Served: Chilled		
酒	Kameman “Genmai” Junmai		15/ 45/ 90
	Kameman, Kagoshima prefecture, Japan. Old style sake made with unpolished rice, caramel earthy and mushroom aromas. On the palate there is some umami, honey and nutty sweetness		
	Served: Chilled		
	FRUIT INFUSED SAKE		100ml/ 300ml/ 720ml
	Keigetsu Yuzu Sake		12 /36 /72
	Keigetsu, Kochi prefecture, Japan. A versatile style of sake infused with Yuzu (citrus) and Japanese honey. Pronounced yuzu, mandarin and grapefruit peel aromas with a moreish yet balanced citrus fruit palate. Perfect as an aperatif.		
	Served: Chilled		
	Akashi-Tai ‘Shiraume’ Ginjo Umeshu		9/ 27/ --
	Akashi, Hyogo prefecture, Japan. Sweet style. Plum infused, sweetened and aged for four years resulting in an unctuous sake with flavours of cherry and almond. A dessert in itself		
	Served: Chilled		
酒	Nanbu Bijin ‘Ume Rosé’ Junmai Umeshu		16/ 48/ 96
	Nanbu, Aomori prefecture, Japan. Off-dry style. A beautiful rosé coloured, plum infused yet un-sweetened sake, great with roasted Duck.		
	Served: Chilled		

FEATURE BREWERY: AKASHI TAI	
Akashi Sake Brewery maintains a traditional handcrafted approach to creating the finest Japanese sake. Brewing superior sake by hand requires all five senses to perfect the natural processes of fermentation and flavour development. Even the hushed sounds of natural fermentation at work can be heard in the cool, quiet rooms of the brewery.	
Akashi-Tai Junmai Daiginjo	720ml100
Akashi, Hyogo prefecture, Japan. A pronounced nose of herbs, green grass and orange peel which turns into bitter orange and mushroom with a long, elegant mineral finish	
Served: Chilled	
Akashi-Tai Genmai Yamada nishiki Aged Sake	720ml 105
TASTING NOTES TO ADD	
Akashi-Tai ‘Shiraume’ Ginjo Umeshu	500ml 45
Akashi, Hyogo prefecture, Japan. Sweet style. Plum infused, sweetened and aged for four years resulting in an unctuous sake with flavours of cherry and almond. A dessert in itself	
Served: Chilled	
Akashi-Tai Ginjo Yuzushu Citrus	500ml 58
Akashi, Hyogo prefecture, Japan. Infused sweet-sour and zesty style of sake reminiscent of traditional lemonade. As expected, it's full of blanced, sweet grapefruit and lemon citrus flavours	
Served: Chilled or over ice	
Akashi-Tai Honjozo	300/720ml 24/48
Akashi, Hyogo prefecture, Japan. Classic and pure. Shows layers of aromatic rose, rice and umami on the nose with minerality and smoothness on the palate.	
Served: Chilled or warm.	
Akashi-Tai Junmai	300ml 35
Akashi, Hyogo prefecture, Japan. On first impression it’s creamy with undertones of tea, banana and pear, resulting in a beautifully ripe yet clean sake with hints of citrus peel.	
Served: Chilled or warm.	

SAKE

酒	SPARKLING SAKE	
	Fukuju “Awasaki Sparkling” Junmai	300ml 29
	Fukuju, Fukui prefecture, Japan. This unfiltered sake is bottle fermented then pasturised giving lively stone fruit, lychee and rose characters with a well structued finish	
	Served: Chilled	
	TRADITIONAL SAKE	
	Rihaku “Wandering Poet” Junmai Ginjo	300ml/ 720ml 35/67
	Rihaku, Shamine prefecture, Japan. A smooth classic style sake usimng the most common rice variety Yamada nishiki. Aromas of cooked apple and melon with a savoury yet fruity palate makes it ideal with food that contains ginger and garlic	
	Served: Chilled	
	Kameman “Red Rice” Junmai	300ml 40
	Kameman, Kagoshima prefecture, Japan. Slightly polished to retain colour and protein give savoury aromas of soy and mushroom, on the palate it's all about red fruit, prune and plum.	
酒	Served: Chilled	
	Rihaku “Dreamy Clouds” Junmai	300ml 39
	Rihaku, Shimane prefecture, Japan. This is a cloudy, ‘country-style’ sake that has nutty aromas, a nigori sake which means it contains rice particles. It is full-bodied and textured.	
	Kameman “Genmai” Junmai	300ml/ 720ml 45/90
	Kameman, Kagoshima prefecture, Japan. Old style sake made with unpolished rice, caramel earthy and mushroom aromas. On the palate there is some umami, honey and nutty sweetness.	
	Served: Chilled	
	Shichida Junmai Ginjo	720ml 79
	Scichida Hyogo prefecture, Japan. Notes of hite flowers and white peaches. The peaches linger on the palate , followed by a refreshing acidity and a sweet savoury flavours	
	Served: Chilled	
	Hakurakusei Junmai Ginjo	720ml 69

Katsuyama “Lei” Junmai Ginjo		720ml 110
Katsuyama, Miyagi prefecture, Japan. A modern style sake made in one of the oldest breweries, its aromatic; think melon, peardrop, banana and plum with a savoury richness that harmonises a variety of dishes.		
Served: Chilled		
Tatsuriki “Dragon Blue” Daiginjo		720ml 120
Tatsuriki, Hyogo prefecture, Japan. This is an elegant style sake using Yamada Nishiki (AAA) which is the best quality rice from the best field		
Served: Chilled		
Ikekame “Turtle Red” Junmai Daigingo		300ml/720ml 36/72
Ikekame, Fukuoka prefecture, Japan. Aromatic style produced with very rare black koji. Confronted with aromas of strawberry and orange peel turning into grapefruit and peach with a spicy, complex mouthfeel.		
Served: Chilled		
Masuizumi “Henri Giraud”		720ml 295
Is aged for five years in Champagne barrels from Maison Henri Giraud. This gives the sake a lot of complexity and length. On the nose there is vanilla and dark fruits then a hint of smoke. On the palate there is distinct but soft wine and almond notes giving a long and warming finish.		
Served: Chilled		
FRUIT INFUSED SAKE		
300ML / 720ml		
Nanbu Bijin ‘Ume Rosé’ Junmai Umeshu		300ml/720ml 48/96
Nanbu, Aomori prefecture, Japan. Off-dry style. A beautiful rosé coloured, plum infused yet un-sweetened sake, great with roasted Duck.		
Served: Chilled		
Keigetsu Yuzu Sake		300ml/720ml 36/72
Keigetsu, Kochi prefecture, Japan. A versatile style of sake infused with Yuzu and Japanese honey. Pronounced yuzu, mandarin and grapefruit peel aromas with a moreish yet balanced citrus fruit palate. Perfect as an aperatif.		
Served: Chilled		

WINE PAIRING

SASHIMI, SUSHI AND RAW

The delicate flavours in wine and food are easy to overpower therefore we advise to use your soy sauce with care but feel free to mix different styles from our sushi counter.

Sake 100ml/ 300ml/ 720ml
Ikekame “Turtle Red” Junmai Daigingo 12/ 36/ 72

Ikekame, Fukuoka prefecture, Japan. Aromatic style produced with very rare black koji. Confronted with aromas of strawberry and orange peel turning into grapefruit and peach with a spicy, complex mouthfeel.
Served: Chilled

Wine 125ml/ 375ml/ 750ml
‘Le Petit Viognier’ Domaine du Monteillet 12/ 36/ 55
Grape: Viognier Rhône Valley, in France 2015

Riesling, ‘Cuvée Frédéric Emile’ Domaine Trimbach 28/ 84/ 120
Grapes: Riesling Alsace, in France 2009

DIM SUM AND STEAMED DISHES

The contrasts of acidity, sweetness and savoury umami combine well with sake and wines of character.

Sake 100ml/ 300ml/ 720ml
Akashi-Tai Honjozo 8/ 24/ 48

Akashi, Hyogo prefecture, Japan. Classic and pure. Shows layers of aromatic rose, rice and umami on the nose with minerality and smoothness on the palate.
Served: Chilled or warm.

Wine 125ml/ 375ml/ 750ml
‘Seriously Cool’ Chenin Blanc, Waterkloof 7/ 20/ 39
Grape: Chenin Blanc Stellenbosh, in South Africa 2014

Chablis 1er Cru Lechet, Defaix 14/ 40/ 79
Grape: Chardonnay Burgundy in France 2015

WINE PAIRING

酒

AROMATIC DUCK

Succulent, rich and full of flavour. Many wines and Sake combine well here. What is important is to choose a wine with mild acidity and a hint of sweetness to accompany the Plum sauce.

Sake

100ml/ 300ml/ 720ml

Nanbu Bijin ‘Ume Rosé’ Junmai Umeshu

16/ 48/ 96

Nanbu, Aomori prefecture, Japan. Off-dry style. A beautiful rosé coloured, plum infused yet un-sweetened sake, great with roasted Duck.

Served: Chilled

Wine

125ml/ 375ml/ 750ml

‘Gimblett Gravels’, Trinity Hill

12.5/ 37.5/ 55

Grape: Syrah

Hawkes Bay, New Zealand 2013

Chambolle-Musigny Vieilles Vignes, Frédéric Magnien

22/66/ 110

Grape: Pinot Noir

Burgundy, France 2013

WAGYU BEEF		
The rich marbling of Wagyu makes it unique in taste and texture. Compared to other beef it works well with white wines and sake.		
Sake	100ml/ 300ml/ 720ml	
Kameman “Genmai” Junmai	15/ 45/ 90	
Kameman, Kagoshima prefecture, Japan. Old style sake made with unpolished rice, caramel earthy and mushroom aromas. On the palate there is some umami, honey and nutty sweetness		
Served: Chilled		
Wine	125ml/ 375ml/ 750ml	
Meursault, Domaine Henri Germain	25/ 70/ 110	
Grape: Chardonnay	Burgundy, France 2014	
Cabernet Sauvignon ‘Art Series’, Leeuwin Estate	19/ 57/ 105	
Grapes: Cabernet Sauvignon	Margaret River, Western Australia 2011	

酒

SHORT-LIST OF CLASSIC WINES

酒	SPARKLING WINE AND CHAMPAGNE750ml	
	Vouvray, Domaine Champalou, Brut Bottle	49
	Champagne Delamotte, Brut NV	90
	Champagne Bollinger ‘Spécial Cuvée’, Brut NV	120
	Champagne Bruno Paillard ‘Premiere Rosé’, Extra-Brut NV	96
	Gusbourne Rosé, Brut 2013	120
	WHITE WINE	
	Loire	
	Muscadet, Domaine du Verger (FR) 2015	39
	Sancerre ‘La Vigne Blanche’, H. Bourgeois (FR) 2015	60
	Burgundy	
	Chablis 1er Cru Lechet, Defaix (FR) 2015	79
	Meursault, Vieilles.Vignes, Pernot-Belicard (FR) 2013	110
	Puligny-Montrachet 1er Cru Les Pucelles, Domaine Leflaive (FR) 2013	390
	Rhône and Bordeaux	
	Pessac-Leognan, ‘Esprit de Chevalier’ (FR) 2013	95
	Condrieu ‘Les Grandes Chaillées’ D. du Monteillet (FR) 2014	89
	Germany and Italy	
	Riesling Kabinett (off-dry), Schloss Lieser, Mosel (GER) 2013	59
	Pinot Grigio Borgo dei Vassalli, Lorenzon (IT) 2015	42
	Gavi A.A. La Battistina, Piedmont (IT) 2015	45
	Americas	
	Tabali ‘Talinay Vineyard’, Sauvignon Blanc (CHI) 2014	49
	‘Nielson by Byron’ Chardonnay, Santa Maria Valley (USA) 2014	75
	ROSÉ WINE	
	Côtes de Provence ‘Vol de Nuit’, Domaine Le Loup Bleu (FR) 2016	45

RED WINE		750ml
Loire		
Chinon ‘Le Canal des Grands Pieces’ Domaine L`R (FR) 2015		48
Bordeaux		
Château Siaurac, Lalande de Pomerol Cru Classé (FR) 2010		59
Pauillac de Château Latour, Bordeaux (FR) 2010		155
Château Latour ‘Grand Vin’ 1er cru classé (FR) 1990		1650
Burgundy		
Rully 1er Cru Clos du Chapitre, Domaine Jaeger-Defaix (FR) 2014		78
Morey-Saint-Denis 1er Cru Millandes, D. Heresztyn (FR) 2010		145
Clos des Lambrays Grand Cru, D. des Lambrays (FR) 2005		480
Rhône		
Côtes du Rhône, Domaine de Fontbonau (FR) 2012		65
Châteauneuf du Pape, Domaine Chante Cigale (FR) 2012		75
Côte-Rotie ‘Les Grand Places’ D. du Monteillet (FR) 2012		220
Italy and Spain		
Chianti Classico, Fèlsina Berardenga, Tuscany (IT) 2014		65
Rioja, Roda Reserva Bodegas (SPA) 2011		79
Barolo Serralunga, Giovanni Rosso, Piedmont (IT) 2012		89
Amarone della Valpolicella Classico, Allegrini, Veneto (IT) 2012		155
Americas		
‘La Crema’ Jackson Family, Sonoma Coast (USA) 2013		59
Achaval-Ferrer, Mendoza (ARG) 2014		59
Eisele Vineyard, Nappa Valley (USA) 2012		590
New Zealand and Australia		
Trinity Hill, ‘Gimblett Gravels’, Hawkes Bay (NZ) 2013		55
Yangarra Estate, McLaren Vale (AUST) 2013		67

酒

SPARKLING WINES

酒	ENGLAND AND WALES750ml	
	Ancre Hill, Blanc de Blancs, Brut	90
	In Wales 2010	
	Grape: Chardonnay	
	Gusbourne, Blanc de Blancs, Brut Bottle	120
	Kent, England 2010	
	Grapes: Pinot Noir, Chardonnay	
	Coates & Seely ‘Britagne’, Rosé Brut Bottle	78
	In North Hampshire NV	
	Grapes: Pinot Noir, Pinot Meunier	
	Gusbourne Rosé, Brut Bottle	120
	Kent, England 2010	
	Grapes: Pinot Noir, Chardonnay	
	FRANCE	
	Vouvray, Domaine Champalou, Brut Bottle	49
	Loire Valley, in France NV	
	Grapes: Chenin	
	Bugey Montagnieu, Méthode Traditionnelle Bottle	49
	Bugey, in France NV	
	Grapes: Mondeuse, Altesse and Chardonnay	
	SPAIN	
	Cava Reserva, ‘Colet Navazos’, Equipo, Extra Brut Bottle	79
	In Spain 2008	
	Grape: Xarel.lo	

CHAMPAGNE

CHAMPAGNE NV		750ml
Usually produced from a blend of Pinot Noir, Pinot Meunier and Chardonnay grapes. The exeptions are ‘Blanc de Noirs’ which is made only from red grapes and ‘Blanc de Blancs’ which is only produced from white grapes.		
‘NV’ stands for a mulity vintage blend. Champagne producer blend vintages and wines from differnt villages of the region to produce every year a Champagne that is consistant in flavour profile and outstanding quality.		
WHITE		
Delamotte, Brut NV		90
Charles Heidsieck, Brut Réserve NV		105
Bollinger ‘Spécial Cuvée’, Brut NV		120
Pol Roger ‘Cuvée de Réserve’, Brut NV		120
Ulysse Collin ‘Les Pierrières’, Blanc de Blancs, Extra-Brut NV		140
Ruinart, Blanc de Blancs, Brut NV		155
ROSÉ		
Gonet Médeville, Extra Brut NV		79
Bruno Paillard ‘Premiere Rosé’, Extra-Brut NV		96
Billecart Salmon, Brut NV		115
Henri Giraud ‘Dame Jane’, Brut NV		125
Ruinart Rosé, Brut NV		160
Egly-Ouriet Grand Cru, Brut NV		175
Bollinger ‘Spécial Cuvée Rosé’, Brut NV		130

酒

CHAMPAGNE

WHITE WINES

酒	VINTAGE CHAMPAGNE & PRESTIGE CUVÉE		750ml
	A vintage Champagne is usually produced only in the most succescfull years. Compared to the NV Champagne which are a blend vintages, a vintage champagne epresses the character of a single vintage.		
	Delamotte, Blanc de Blancs, Le Mesnil-sur-Oger 2007		110
	Bollinger ‘Grand Année’ 2007		185
	Charles Heidsieck ‘Blanc des Millenaires’, Brut 1995		240
	Pol Roger ‘Cuvée Sir Winston Churchill’ 2004		259
	Bollinger R.D 2002		290
	Dom Pérignon 2006		295
	Krug Grande Cuvée NV		350
	Salon, Le Mesnil-sur-Oger 2002		450
	Dom Pérignon Oenothèque 1996		
	ROSE		
	Bollinger ‘Grand Année’ 2005		185
	Krug Rosé NV		350
	Dom Pérignon 2004		490

LOIRE VALLEY		750ml	酒
Muscadet Sévre et Maine, Domaine du Verger 2015		39	
Grape: Melon de Bourgogne			
Pouilly-Fumé, Domaine de Bel Air 2015		58	
Grapes: Sauvignon Blanc, Melon de Bourgogne			
Sancerre ‘La Vigne Blanche’, Henri Bourgeois 2015		60	
Grapes: Sauvignon Blanc, Melon de Bourgogne			
BURGUNDY			
Grape: Chardonnay (un-oaked)			
Bourgogne Blanc, Chanterêves 20112		58	
Chablis, 1er Cru, Lechet-Defaix 2015		79	
Chablis Grand Cru Les Clos, Domaine Laroche 2010		165	
Grape: Chardonnay (oaked)			
Pouilly-Fuissé ‘Alliance’, Daniel et Julien Barraud 2013		66	
St Véran ‘A la Côte’, Domaine Sophie Cinier 2013		68	
Pernand-Vergelesses, Vallet Frères 2014		75	
Meursault, Domaine Henri Germain 2014		110	
Meursault ‘Les Criots’,Domaine Ballot-Millot 2012		120	
Chassagne-Montrachet, 1er Cru Champgains, Caroline Morey 2012		140	
Chassagne-Montrachet, 1er Cru Chenevottes, Michel Niellon 2013		160	
Puligny-Montrachet, 1er Cru Folatiers, A. Chavy 2011		115	
Puligny-Montrachet, 1er Cru Les Pucelles, Domaine Leflaive 2013		390	
BORDEAUX AND RHÔNE VALLEY			
Pessac-Leognan ‘L’Esprit de Chevalier’ 2013		95	
Grapes: Semillon, Sauvignon Blanc			
Ventoux, Chateau Unang 2015		35	
Grapes: Clairette, Roussanne and Grenache Blanc			
‘Le Petit Viognier’, Domaine du Monteillet 2015		55	
Grape: Viognier			
Condrieu ‘Les Grandes Chaillées’, Domaine du Monteillet 2014		89	
Grape: Viognier			
Condrieu, Guigal 2014		120	
Grape: Viognier			

WHITE WINES

ROSÉ WINES

酒酒

RED WINES - BORDEAUX

CHÂTEAU LATOUR

Château Latour has built a reputation over the centuries for producing some of the finest wines, not only in France but around the world; matured in French oak barrels and harvested from Cabernet Sauvignon, Merlot, Cabernet Franc and Petit Verdot vines. At Ten Trinity Square, we are proud to offer a selection of wines directly from the cellars of the Château in Pauillac.

Half Bottles	375ml
Pauillac de Château Latour 2010	79
A great introduction to Latour's wines. Pure and sophisticated.	
'Les Forts de Latour', by Château Latour 2005	220
'Les Forts de Latour' is not a second wine of the 'Grand Vin' it is more like a brother to it. Characterful and fine.	
Bottles	750ml
Pauillac de Château Latour 2010	155
A great introduction to Latour's wines. Pure and sophisticated.	
Les Forts de Latour by Château Latour 2000	490
'Les Forts de Latour' is not a second wine of the 'Grand Vin' it is more like a brother to it. Characterful and fine.	
Château Latour 'Grand Vin' 1er Cru Classé 1990	1650
A show stopper for more than five centuries without being overpowering. Layered, distinctive, full of finesse, cool. A wine that unfolds over time.	

LEFT BANK OF BORDEAUX

Haut Médoc

Château Lanessan, Haut-Médoc 2007	65
Grapes: Cabernet Sauvignon, Merlot and Petit Verdot	
Château Chasse-Spleen, Moulis en Médoc 2004	98
Grapes: Cabernet Sauvignon, Merlot and Petit Verdot	
Château Grand Puy Lacoste, 5ème Cru Classé, Pauillac 2008	120
Grapes: Cabernet Sauvignon, Merlot and Petit Verdot	
Graves	
Château Haut-Bailly, Pessac-Leognan 2005	240
Grapes: Cabernet Sauvignon, Merlot and Cabernet Franc	

Château Siaurac, Lalande de Pomerol 2014

Grapes: Merlot, Cabernet Franc and Malbec	
Château Vray Croix de Gay, Pomerol 2012	130
Grapes: Merlot, Cabernet Franc	
Château Le Prieure, Grand Cru Classé, Saint-Émilion 2012	99
Grapes: Merlot, Cabernet Sauvignon	

RED WINES - FRANCE

酒	LOIRE VALLEY IN FRANCE750ml	
	Chinon ‘Le Canal des Grands Pieces’ Domaine L`R 2015	48
	Grape: Cabernet Franc	
	Chinon ‘La Roche Saint-Paul’ Château de Ligre 1983	120
	Grape: Cabernet Franc	
	RHÔNE VALLEY IN FRANCE	
	‘Ju de Vie’, Domaine La Graveirette 2015	24.5
	Grapes: Grenache, Marselan, Mourvedre and Merlot	
	Cairanne ‘La Côte Sauvage’, Domaine Boutinot 2015	39
	Grapes: Grenache Noir, Syrah and Carignan	
	Côtes du Rhône Domaine Les Aphillanthos 2014	58
	Grapes: Grenache, Carignan and Mourvèdre	
	Côtes du Rhône Domaine de Fontbonau 2012	65
	Grapes: Grenache, Syrah	

Châteauneuf du Pape, Domaine Chante Cigale 2013	75
Grapes: Grenache, Syrah, Mourvedre and Cinsault	
Côte-Rotie, Michel & Stephane Ogier 2012	135
Grape: Syrah	
Côte-Rotie ‘Les Grandes Places’, Domaine du Monteillet 2012	220
Grape: Syrah	

BURGUNDY		750ml
GRAPE: PINOT NOIR		
Village		
Bourgogne, Domaine Confuron-Gindre 2013		45
Marsannay ‘Les Longeroies’, Camille Giroud 2013		85
Vosne-Romanée Villages, Domaine d’Eugénie 2011		135
Gevrey-Chambertin ‘Les Murots’, Clos Frantin 2012		135
Chambolle-Musigny Vieilles Vignes, Frédéric Magnien 2013		110
Chambolle-Musigny, Domaine Arlaud Père & Fils 2013		120
Nuits-St-Georges V.V. ‘Bas de Combe’, Domaine Jean Tardy & Fils 2012		135
Premiers Crus		
Rully, 1er Cru Clos du Chapitre, Domaine Jaeger-Defaix 2014		78
Vosne-Romanée, 1er Cru Les Brulées, Domaine d’Eugénie 2009		260
Morey-Saint-Denis, 1er Cru Millandes, Domaine Heresztyn 2010		145
Chambolle-Musigny, 1er Cru, Domaine Francois Bertheau 2010		190
Grand Crus		
Clos de la Roche, Grand Cru, Lucie & Auguste Lignier 2007		290
Clos des Lambrays Grand Cru, Domaine des Lambrays 2005		480
BEAUJOLAIS		
Morgon, Domaine Sunier, Beaujolais 2014		67
Grape: Gamay Noir		

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RED WINES - EUROPE

酒	ITALY750ml	
	Barbera d`Alba, G.D. Vajra, Piedmont 2014	54
	Grape: Barbera	
	Chianti Classico, Fèlsina Berardenga, Tuscany 2014	65
	Grape: Sangiovese	
	Brunello di Montalcino, Il Poggione. Tuscany 2011	88
	Grape: Sangiovese	
	Barolo Serralunga, Giovanni Rosso, Piedmont 2012	89
	Grape: Nebbiolo	
	Barbaresco Coste Rubin, Fontanada, Piedmont 2010	95
	Grape: Nebbiolo	
	Barbaresco ‘Martinega’ Marchesi di Gresy, Piedmont 2009	130
	Grape: Nebbiolo	
	Amarone della Valpolicella Classico, Allegrini, Veneto 2012	155
	Grape: Valpolicella Blend	
	Barolo ‘Pajana’, Domenico Clerico, Piedmont 2008	190
	Grape: Nebbiolo	
	SPAIN AND PORTUGAL	
	Quinta de Chocapalha Tinto, Lisbon, Portugal 2012	39
	Grapes: Tinta Roriz, Touriga	
	‘Las Uvas de la Ira’, Jiménez-Landi 2014	55
	Grape: Grarnacha Tinto	
	Rioja, Valenciso Reserva 2009	69
	Grape: Tempranillo	
	Rioja, Reserva Bodegas Roda 2011	79
	Grape: Tempranillo	
	GERMANY AND AUSTRIA	
	Weingut Jülg, Baden, Germany 2013	49
	Grape: Pinot Noir	
	Pittnauer, ‘Rosenberg’, Bundgenland, Austria 2012	85
	Grape: Saint Laurent	
	Weingut Ziereisen, ‘Jaspis’, Baden, Germany 2010	140
	Grape: Pinot Noir	

RED WINES - WORLD

AUSTRALIA AND NEW ZEALAND		750ml
‘Gimblett Gravels’, Trinity Hill, Hawkes Bay, New Zealand 2014		55
Grape: Syrah		
Yangarra Estate, McLaren Vale, Australia 2013		67
Grape: Shiraz		
Cabernet Sauvignon ‘Art Series’, Leeuwin Estate, Margaret River, Australia 2011		105
Grape: Cabernet Sauvignon		
THE AMERICAS		
‘La Crema’ Jackson Family, Sonoma Coast, U.S.A 2013		59
Grape: Pinot Noir		
J. Christopher Pinot Noir, Willamette Valley, U.S.A 2013		65
Grape: Pinot Noir		
Achaval-Ferrer, Mendoza, Argentine 2014		59
Grape: Malbec		
Anakota ‘Helena Montana’ Knights Valley 2010		180
Grape: Cabernet Sauvignon		
Eisele Vineyard, Napa Valley U.S.A 2012		590
Grape: Cabernet Sauvignon Cabernet Franc, Petit Verdot and Merlot		

酒

SWEET AND FORTIFIED WINES

酒	SWEET	750ml
	Côteaux du Layon, 1er Cru Chaume, Domaine des Forges, Loire, France 2014	45
	Grape: Chenin Blanc	
	Jurançon Doux, Domaine Laguilhon, South-west, France 2013	48
	Grape: Petit Manseng and Gros Manseng	
	Late Harvest, Royal Tokaji, Hungary 2015	500ml 42
	Grapes: Furmint, Hárslevelű and Muscat de Lunel	
	Château Suduiraut 1er Grand Cru Classé, Sauternes, France 1997	Half Bottle 79
	Grapes: Semillon, Sauvignon Blanc	
	Cyprès de Climens, Barsac, France 2011	130
	Grapes: Semillon, Sauvignon Blanc#	
	Château Filhot, zieme Grand Cru Classé, Sauternes, France 2009	Half Bottle 79
	Grapes: Semillon, Sauvignon Blanc and Muscadelle	
	Moscato d`Asti, G. D. Vajra, Piedmont, Italy 2016	39
	Grape: Muscat	
	FORTIFIED (DRY)	
	Manzanilla En Rama ‘I Think’, Equipo Navazos	Half Bottle 29
	Sherry, in Spain 2016	
	Grape: Palomino	
	Wellington Palo Cortado	75
	Sherry, in Spain 20 Years old VOS	
	Grape: Palomino	
	FORTIFIED (SWEET)	
	Tawny Port, Fonseca	89
	Portugal 20 Years old	
	Grape: Field blend	

HALF BOTTLES 375ML

	CHAMPAGNE	375ml
	Delamotte, Brut NV	45
	Grapes: Chardonnay, Pinot Noir	
	Bollinger ‘Spécial Cuvée’, Brut NV	65
	Grapes: Pinot Noir, Chardonnay and Pinot Meunier	
	Ruinart Rosé, Brut NV	89
	Grapes: Chardonnay, Pinot Noir	
	WHITES	
	Sancerre ‘La Vigne Blanche’, Henri Bourgeois, Loire Valley (FR) 2015	30
	Grape: Sauvignon Blanc	
	Puligny-Montrachet, Domaine Pernot Belicard, Burgundy (FR) 2014	42
	Grape: Chardonnay	
	Chablis, 1er Cru Montmain, Louis Michel Burgundy (FR) 2014	42
	Grape: Chardonnay	
	REDS	
酒	Chateau Siaurac, Lalande de Pomerol, Bordeaux (FR) 2012	30
	Grapes: Merlot, Cabernet Franc and Malbec	
	Pauillac de Château Latour, Bordeaux (FR) 2010	79
	Grape: Cabernet Sauvignon Cabernet Franc, Petit Verdot and Merlot	
	‘Les Forts de Latour’, by Château Latour, Bordeaux (FR) 2005	220
	Grape: Cabernet Sauvignon Cabernet Franc, Petit Verdot and Merlot	
	Château Vray Croix de Gay, Pomerol, Bordeaux (FR) 2012	79
	Grapes: Merlot, Cabernet Franc	
	Amarone della Valpolicella Classico, Allegrini, Veneto (IT) 2011	79
	Grape: Vapolicella Blend	
	Ata Rangi, Martinborough, (NZ) 2013	67
	Grape: Pinot Noir	
	Vosne-Romanée Villages, Domaine d’Eugénie (FR) 2013	69
	Grape: Pinot Noir	

酒

Should you have any dietary or allergen requirements, please do inform our team.
A discretionary service charge of 12.5% will be added to your bill.
All prices are in GBP inclusive of VAT