

# C R R I G A N ' S

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### **SMALL GROWER'S NON VINTAGE CHAMPAGNE**

The Champagne sections of most restaurant lists tend to be dominated by well known brands (Grand Marques) as opposed to wines made by small artisanal growers (récoltant-manipulants on the label) that express most perfectly the characteristics of individual vineyard sites. Happily this situation is changing as a small but steadily increasing number of growers in the Champagne region refrain from selling their grapes to the big houses in favour of making superb hand-made wines. These growers are adopting natural methods of vineyard management to produce healthy grapes as opposed to the well documented big brand reliance on chemical pesticides and herbicides. Natural methods, which include full conversion to organic or biodynamic regimes, are now a very positive trend although constitute a small percentage of overall production. Consumer demand for single vineyard Champagnes has pushed the pricing of those overproduced and heavily marketed Grand Marques to stratospheric levels. By contrast, single vineyard Champagnes from individual top growers, remain exceptional bargains despite being even more highly sought after.

*125ml*

500 Paul Déthune, Ambonnay Grand Cru (Organic) 70% Pinot Noir & 30% Chardonnay	79.00	14.90
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### **SPARKLING & NON VINTAGE CHAMPAGNE**

508 N.V Prosecco di Conegliano Extra dry - Valdobbiadene, Azienda Agricola Frassinelli	46.00	9.50
509 N.V Krug	350.00	
512 Ruinart Blanc de Blancs NV Brut	145.00	
521 2007 Nyetimber Cuvée Classique, West Sussex, England	99.00	

### **VINTAGE CHAMPAGNE**

513 2003 Dom Perignon	320.00	
517 2000 Dom Perignon – <i>Magnum</i>	950.00	
518 1999 Philipponnat Clos des Goisses	288.00	

### **CHAMPAGNE ROSÉ**

528 N.V Veuve Fourny et Fils	88.00	15.90
510 N.V. Billecart Salmon	159.00	
527 1996 Dom Ruinart	550.00	

## SHERRIES

### **Emilio Lustau, Jerez**

Sherry is such a versatile food wine and Lustau make a wonderful range of Solera reservas and Almacenistas. The Finó is the flagship of the House of Lustau; a dry, elegant sherry, light and smooth with just a hint of the sea and attractive fruit. Very fresh, with a seasoning of tangy yeast. Amontillado Obregon is naturally dry and soft, its palate gives a hint of wood and smoky raisins. The gloriously complex Oloroso Pata de Gallina conveys a powerful and distinctive nutty bouquet. Despite its strength, its concentration and its intense flavours of smoky wood, prunes and bitter chocolate, this fine rare wine is smooth and warming leaving a clean, lightly acid lingering aftertaste. A light amber gold colour, the Palo Cortado Vides is dry and has an immensely rich flavour, with nuances of vanilla, coffee and dark chocolate.

		<i>100ml</i>
601 Almacenista Manzanilla Pasada Cuevas Jurado, Lustau – 50cl	56.00	12.00
608 Amontillado NPU, Sanchez Romate – 75cl	56.00	8.00
604 Amontillado del Puerto, Obregon, Lustau – 37.5cl	34.50	
605 Oloroso, Pata de Gallina, Lustau – 37.5cl	33.00	
606 Palo Cortado Vides, Lustau – 37.5cl	51.40	

### **Non-Fortified Solera-Style – The Italian Islands**

A wonderful alternative to sherry; the sublime dry Marsala from Sicily made from Grillo. Chestnut-coloured, delicate, nutty and dry, it is a fine accompaniment to tuna and dishes such as deep fried calamari or plaice and equally excellent with mature hard cheeses. The Vecchio Samperi is like drinking history.

607 Vecchio Samperi Vino Liquoroso, Marco de Bartoli – Sicilia – 50cl	64.00
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## BY THE GLASS & CARAFE

### CHAMPAGNE & SPARKLING

	<i>125ml</i>
N.V Prosecco di Conegliano Extra dry - Valdobbiadene, Azienda Agricola Frassinelli	9.50
N.V Paul Déthune Ambonnay, Grand Cru Brut	14.90
N.V Veuve Fourny et Fils Rosé	15.90

	<b>125ml</b>	<b>Carafe 250ml</b>	<b>Carafe 500ml</b>
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### WHITES

2011 Picpoul de Pinet, Château de la Mirande, <i>Côteaux du Languedoc/France</i>	5.00	9.90	19.70
2011 Verdicchio di Matelica, Collestefano – <i>Marche/Italy</i>	5.90	11.70	23.30
2011 Chablis - Domaine Colette Gros - <i>Burgundy/France</i>	7.90	15.70	31.30
2010 Grüner Veltiner Spiegel – Weingut Hiedler Wines, <i>Kamptal/Austria</i>	8.40	16.70	33.30
2011 O Rosal - Terras Gauda, <i>Rias Baixas/Spain</i>	9.30	18.50	36.90
2011 Sancerre □Cellier St Romble□ - Domaine Dezat et Fils, Loire Valley/France	9.90	19.70	39.30
2011 Riesling □Watervale□ - Grosset Wines, <i>Clare Valley/Australia</i>	11.10	22.10	44.10
2010 Chardonnay - Au Bon Climat Winery, <i>Santa Barbara County/USA</i>	12.80	25.50	50.90

### ROSE

2011 Le M, Château de Minuty - Cru Classé - <i>Côtes de Provence/France</i>	8.20	16.30	32.50
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### REDS

2010 Tempranillo - Gran Cerdo – <i>Rioja/Spain</i>	5.30	10.50	20.90
2011 Malbec □Cuatro Manos□ – Vincent Wallard – <i>Mendoza/Argentina</i>	7.10	14.10	28.10
2010 Merlot □Protea□, Anthonij Ruppert – <i>Franschoeck/South-Africa</i>	7.40	14.70	29.30
2009 Tinto, Quinta de La Rosa – <i>Douro/Portugal</i>	7.90	15.70	31.30
2009 Pinot Noir - Gérard et Pierre Morin - <i>Loire Valley/France</i>	10.00	19.90	39.80
2010 Shiraz □Hilltop□ - Clonakilla - <i>Canberra/Australia</i>	10.90	21.70	43.30
2008 Valpolicella Superiore □Comporenzo□ Monte Dall’Ora - <i>Veneto/Italy</i>	11.50	22.90	45.70
1999 Château Fourcas Dupré – <i>Listrac Médoc/France</i>	12.20	24.30	48.50

## WHITES

### *Wines for Oysters & Shellfish*

100	2011 Chablis, Domaine Colette Gros - <i>Burgundy</i>	43.00
119	2008 Bourgogne Aligoté, Michel Bouzeron & Fils - <i>Burgundy</i>	44.00
102	2010 Muscadet de Sèvre et Maine sur Lie, Clos des Allées, Domaine Pierre Lunau Papin – <i>Loire</i>	35.00
103	2011 Picpoul de Pinet, Château de la Mirande – <i>Côteaux du Languedoc</i>	27.00
109	2011 Lugana, Ca' dei Frati – <i>Veneto</i>	52.00
107	2010 Terras Gauda O Rosal, Rias Baixas – <i>Galicia</i>	51.00
141	2011 Verdejo □Martinsancho□, Bodegas Angel Rodriguez – <i>Rueda</i>	35.00
108	2011 Riesling Watervale Grosset, Clare Valley – <i>South Australia</i>	61.00

### *Mouth-Watering Sauvignon*

110	2011 Sancerre □Cellier de St-Romble□, Domaine André Dezat et Fils – <i>Loire Valley</i>	54.00
111	2011 Pouilly-Fumé Les Jeunes Vignes, Domaine Henri Bourgeois – <i>Loire Valley</i>	48.00
114	2006 Pouilly-Fumé □Cuvée d'Eve□ Vieilles Vignes, Dom. Des Berthiers, J.C. Dagueneau – <i>Loire Valley</i>	68.00
116	2005 Les Plantiers de Haut-Brion, 2 <sup>ème</sup> Vin de Château Haut-Brion Blanc – <i>Péssac-Léognan</i>	187.00
115	2011 Sauvignon Blanc, Casa Azul - <i>Rapel Valley</i>	27.00
112	2011 Sauvignon Blanc, Waterford Estate - <i>Stellenbosh</i>	47.00
118	2011 Delta Sauvignon Blanc - <i>Marlborough</i>	49.00

***“Earth & Stone”***  
**Focused & Mineral Whites**

105	2010 Roc des Anges Vieilles Vignes, Marjolie Gallet – <i>Roussillon</i>	61.00
152	2011 Crôzes-Hermitage □Les Pontaix□, Domaine Fayolle – <i>Rhône Valley</i>	54.00
134	2010 Condrieu, Domaine Monteillet – <i>Rhône Valley</i>	104.00
140	2009 Châteuneuf du Pape, Domaine Sénéchaux – <i>Rhône Valley</i>	124.00
120	2004 Riesling “Bilh”, Pierre Frick (Biodynamic) – <i>Alsace</i>	52.00
106	2010 Kritt Pinot Blanc “Les Charmes”, Marc Kreydenweiss (Organic) – <i>Alsace</i>	53.00
127	2011 Lorchhäuser Seligmacher Riesling 1 <sup>er</sup> Cru, Eva Fricke – <i>Reinghau</i>	91.00
113	2011 Gavi di Gavi □Lugarara□ - La Giustiniana – <i>Piemonte</i>	49.00
195	2010 Soave “La Rocca”, Pieropan – <i>Veneto</i>	68.00
126	2011 Pinot Grigio, Franz Haas – <i>Alto-Adige</i>	45.00
117	2011 Verdicchio di Matelica, Collestefano – <i>Marche</i>	35.00
106	2011 Inzolia □Terre di Giumara□ Caruso & Minini – <i>Sicily</i>	29.00
125	2011 Aphros, Vinho Verde Blanco, <i>Minho</i> – <i>Portugal</i>	39.00

***“Luscious Clusters of the Vine”***  
**The Aromatics**

142	2011 Montlouis sur Loire □Remus□ Domaine Taille Aux Loups – <i>Loire Valley</i>	69.00
135	2009 Savagnin □Les Chalasses Bleues□, Domaine Jean-François Ganevat – <i>Côtes du Jura</i>	99.00
132	2010 Gewurztraminer, Domaine Bruno Sorg – <i>Alsace</i>	52.00
136	2011 Rivaner Domaine Bathis Bastian – <i>Luxembourg</i>	33.00
122	2011 Grüner Veltliner Spiegel, Weingut Hiedler Wines – <i>Kamptal</i>	46.00
181	2011 Réserve de Gassac, Mas De Daumas Gassac (Organic) – <i>Languedoc</i>	29.00
184	2011 Mas De Daumas Gassac (Organic) – <i>Languedoc</i>	84.00
160	2008 Château Montus, Alain Brumont, Pacherenc du Vic-Bilh Sec – <i>South West France</i>	68.00

***Rare Gems***  
**Traditional Styles, Forgotten Grapes, Extraordinary Wines ...**

138	2009 Pinot Grigio, Dario Princic (Biodynamic) – <i>Friuli</i>	79.00
129	2007 Malvasia Bianco Ageno, La Stoppa (Organic) – <i>Emilia-Romagna</i>	65.00
135	2008 Pinot Auxerrois“H”, Domaine Josp Meyer (Biodynamic) – <i>Alsace</i>	79.00
121	2011 SP68 Bianco, Arianna Occhipinti, Vittoria (Biodynamic) – <i>Sicilia</i>	49.90
174	2010 Quartz, Cailloux du Paradis, Claude Courtois (Biodynamic) – <i>Loire</i>	59.00
146	2008 Domaine Comte Abbattucci, Diplomate d’Empire “Cuvée Collection” (Biodynamic) – <i>Corsica</i>	120.00
154	2005 Moulin des Dames “Anthologia”, Luc de Conti, Bergerac (Organic) – <i>South West France</i>	165.00

***Opulent and Mouthfilling***

150	2011 Vouvray sec “La Dilettante”, Domaine Breton (Biodynamic) – <i>Loire Valley</i>	46.00
128	2011 Montlouis sur Loire □Mineral+□ , Domaine Frantz Saumon – <i>Loire Valley</i>	52.00
139	2010 □Cuvée Marie□, Domaine Charles Hours – <i>Jurançon Sec</i>	45.00
155	2011 Grande Cuvée Blanc, Domaine de l’ Hortus, Pic Saint-Loup – <i>Languedoc</i>	59.00
123	2007 Saint-Joseph, □Le Paradis St Pierre□, Domaine Coursodon – <i>Rhône Valley</i>	96.00
182	2009 Mas La Mola, Bodegas Mas La Mola – <i>Priorat</i>	69.00
187	2009 Le cigare Blanc, Bonny Doon Vineyard, Santa Cruz (Biodynamic) – <i>California</i>	88.00
131	2009 Clonakilla Viognier, <i>Canberra – Australia</i>	73.00

## ***Burgundy***

101	2009	Chablis 1er Cru □Mont de Milieu□, Domaine Gilles Fèvres – <i>Chablis</i>	66.00
162	2009	Chablis Grand Cru Vaudésir, Christian Moreau – <i>Chablis</i>	122.00
156	2009	Marsannay □Le Clos□, Domaine Bouvier – <i>Côtes de Nuits</i>	76.00
168	2004	Corton Charlemagne Grand Cru , Bonneau du Martray – <i>Côte de Beaune</i>	390.00
165	2008	Savigny-Lès-Beaune 1 <sup>er</sup> Cru □Les Vergelesses□ Domaine Henri Boillot – <i>Côte de Beaune</i>	139.00
176	2009	Meursault □Les Narvaux□, Domaine Ballot-Millot – <i>Côte de Beaune</i>	136.00
170	2009	Meursault □Les Tillets□, Domaine Jean Javillier – <i>Côte de Beaune - Magnum</i>	280.00
173	1982	Meursault 1 <sup>er</sup> Cru □Les Charmes□, Domaine Potinet-Ampeau – <i>Côte de Beaune</i>	350.00
159	2009	St-Aubin 1er Cru □Les Dents de Chiens□, Domaine Girardin (Biodynamic) – <i>Côte de Beaune</i>	85.00
163	2010	Puligny-Montrachet □Folatières□, Domaine Jean-Louis Chavy – <i>Côte de Beaune</i>	116.00
161	2007	Puligny-Montrachet, Domaine Leflaive (Biodynamic) – <i>Côte de Beaune</i>	180.00
183	2004	Bienvenue- Bâtard-Montrachet Grand Cru, Domaine Leflaive – <i>Côte de Beaune</i>	1100.00
169	2002	Bâtard-Montrachet Grand Cru, Pierre Morey (Biodynamic) – <i>Côte de Beaune</i>	700.00
166	2009	Chassagne-Montrachet 1er Cru □Morgeot□, Domaine F&L Pillot – <i>Côte de Beaune</i>	118.00
167	2007	Chassagne-Montrachet 1er Cru □Les Blanchots Dessus□, Darviot-Perrin – <i>Côte de Beaune</i>	225.00
133	2007	Pouilly Fuissé, □Terroir de Vergisson□, Domaine Olivier Merlin – <i>Mâconnais</i>	62.00

## ***Chardonnay from around the world***

196	2009	Chardonnay Spätlese Dry, Weingut Berchers – <i>Baden</i>	69.00
157	2009	Chardonnay, Vie di Romans Isonzo – <i>Friuli</i>	75.00
179	2007	Chardonnay □Twenty Mile Bench□ Le Clos Jordanne Vineyard, Niagara – <i>Canada</i>	69.00
177	2010	Chardonnay □Red Should Ranch□ Shafer Vineyards - <i>Napa Valley</i>	124.00
178	2010	Chardonnay Au Bon Climat Winery - <i>Santa Barbara</i>	70.00
147	2007	Chardonnay □Ritchie□, Ramey Vineyards – <i>Russian River Valley</i>	112.00
172	2009	Chardonnay, Sorenberg Vineyard, Beechworth – <i>Australia</i> (Biodynamic)	132.00
180	2009	Chardonnay □Field of Fire□, Pyramid Valley Wines – <i>Canterbury</i>	135.00



## ROSÉ

202	2011 Le M, Château Minuty, Cru Classé - Côtes de Provence	45.00
201	2009 Massaya Rosé, Bekaa Valley – <i>Lebanon</i>	35.00

## REDS

### ***“The Swig of the Friand”*** **Vibrant, Fresh, Juicy Reds**

306	2010 Morgon “Côte du Py”, Domaine Jean Foillard (Organic) – <i>Beaujolais</i>	70.00
320	2010 Fleurie, Vieilles Vignes Domaine de Gry-Sablon – <i>Beaujolais</i>	52.00
308	2010 Bourgueil □Coudraye□, Domaine Yannick Ayrault – <i>Loire Valley</i>	42.00
310	2010 Chinon □Gravières□, Domaine Couly-Dutheil – <i>Loire Valley</i>	37.00
307	2008 Trousseau des Corvées, Domaine de la Tournelle – <i>Jura</i>	63.00

### ***“The Blood of the Soil”*** **The Taste of Terroir**

317	2008 Vin de Table “Abstemes” (Gamay), Domaine Cosse Maisonneuve – <i>South West France</i>	55.00
309	2010 Pinot Meunier Le Rouge est Mis, Thierry Puzelat (Organic) – <i>Loire</i>	58.00

***"Herbs & Spice"***  
**The Flavour of the (French) Garrigue**

**Northern Rhone**

303	2010 Syrah, Vin de Pays de L'Ardèche, Hervé Souhaut (Organic) – <i>Rhône</i>	55.00
315	2008 Côte-Rôtie Cuvée □Classique□, Domaine René Rostaing	155.00
325	2009 Crôzes-Hermitage □Aléophane□, Domaine Natacha Chave (Biodynamic)	65.00

**Southern Rhone**

324	2010 Cornas □Granit 10□, Domaine Vincent Paris	72.00
330	2009 Rasteau-Villages, Domaine La Soumade	42.00
332	2008 Gigondas Terrasse du Diable, Domaine Les Pallières	66.00
378	2006 Châteauneuf-du-Pape La □Crau□, Domaine du Vieux Télégraphe	142.00
786	1995 Châteauneuf-du-Pape Cuvee des Cadettes, Château La Nerthe – <b>Magnum</b>	590.00

**Provence, Corsica**

737	2001 Château de Pibarnon, - <i>Bandol</i>	136.00
779	2004 Mas Hauvette, Dominique Hauvette, Coteaux des Baux (Biodynamic) – <i>Provence</i> – <b>Magnum</b>	185.00

***"Herbs & Spice"***  
**The Flavour of the (French) Garrigue...**

**Languedoc-Roussillon**

367	2009 Faugères □Tradition□ - Domaine Léon Barral (Biodynamic) - <i>Languedoc</i>	54.00
359	2002 Clos des Cistes, Domaine de Peyre Rose - <i>Languedoc</i>	172.00
393	2009 Vin de Pays de la Côte Vermeille "La Luna", Domaine Bruno Duchêne, Banyuls – <i>Roussillon</i>	56.00

**Rhône Style from Around the world**

340	2006 Syrah, Isole e Olena – <i>Toscana</i>	105.00
591	2007 Cigare Volant, Bonny Doon Vineyard, Santa Cruz (Biodynamic) – <i>California</i>	105.00
353	2010 Clonakilla Hilltop Shiraz, Canberra – <i>Australia</i>	60.00

## *Sensual Pinot Noir*

### **Delicious, fruity, primary...**

360	2007 Pinot Noir Spätlese, Chat Sauvage – <i>Lorcher Kapellenberg/Rheingau - Magnum</i>	183.00
364	2009 Pinot Noir Bergström, Cumberland Reserve, Willamette Valley – <i>Oregon</i>	109.00
363	2009 Cuvaison Pinot Noir, Carneros – <i>California</i>	73.00
374	2008 Pinot Noir Sanford & Benedict Vineyard - Au Bon Climat Winery – <i>California</i>	139.00
361	2009 Delta Vineyards Pinot Noir Hatter's Hill, Marlborough – <i>New Zealand</i>	59.00

### **Rich, complex, full-flavoured, hedonistic...**

365	2009 Sancerre - Gérard & Pierre Morin - Loire Valley	55.00
382	2010 Pinot Noir Cuvée ☒Julien Ganevat☒, Domaine Ganevat (Biodynamic) – <i>Jura</i>	90.00
371	2009 Gevrey Chambertin ☒Justice☒, Domaine Bouvier – <i>Côte de Nuits</i>	98.00
380	2009 Gevrey Chambertin, Philippe Pacalet (Organic) – <i>Côte de Nuits</i>	155.00
377	2007 Charmes-Chambertin Grand Cru, Domaine Dujac – <i>Côte de Nuits</i>	396.00
370	2008 Chambolle Musigny, Domaine Rion – <i>Côte de Nuits</i>	158.00
384	2008 Vosne-Romanée, Domaine Michel Gros – <i>Côte de Nuits</i>	126.00
756	1997 Romanée St Vivant Grand Cru, Domaine de la Romanée-Conti (Biodynamic) – <i>Côte de Nuits</i>	1000.00
755	1994 Richebourg Grand Cru, Domaine de la Romanée-Conti (Biodynamic) – <i>Côte de Nuits</i>	1500.00
376	2009 Nuits-St-Georges ☐Les Charmottes☐, Domaine Chicotot – <i>Côte de Nuits</i>	92.00
372	2008 Savigny-Lès-Beaune 1 <sup>er</sup> Cru ☐Serpentières☐, Domaine Pierre Guillemot – <i>Côte de Beaune</i>	78.00
362	2007 Pommard 1 <sup>er</sup> cru ☐Clos des Epenaux☐, Domaine Comte Armand – <i>Côte de Beaune</i>	197.00
000	2006 Volnay 1 <sup>er</sup> Cru ☒Fremiets☒, Domaine Henri Boillot – <i>Côte de Beaune</i>	158.00

## *Bordeaux*

### Small Châteaux and Everyday Bordeaux...

329	2006	Château Deville – <i>Bordeaux Supérieur</i>	35.00
391	2008	Château Lamothe Bouscaut, Sophie Lurton – <i>Pessac-Léognan</i>	58.00
390	1999	Château Fourcas Dupré – <i>Listrac Médoc</i>	67.00

### Serious & Cru Classé Bordeaux...

554	2001	Les Pagode de Cos, 2 <sup>ème</sup> Vin de Château Cos d'Estournel – <i>Saint-Estèphe</i>	165.00
550	2005	Château Haut-Bages Averous - <i>Pauillac</i>	175.00
558	1986	Château Lynch-Bages, 5 <sup>ème</sup> Grand Cru Classé – <i>Pauillac</i>	556.00
397	2000	Château Pichon Baron Longueville, 2 <sup>ème</sup> Grand Cru Classé – <i>Pauillac</i>	630.00
387	2006	Réserve de la Comtesse 2 <sup>ème</sup> Vin de Château Pichon Longueville, Comtesse de Lalande - <i>Pauillac</i>	130.00
787	1989	Château Pichon Longueville, Comtesse de Lalande, 2 <sup>ème</sup> Grand Cru Classé – <i>Pauillac</i> – <b>Magnum</b>	1200.00
386	1990	Château Mouton Rothschild, 1 <sup>er</sup> Grand Cru Classé – <i>Pauillac</i>	1000.00
650	1996	Château Latour, 1 <sup>er</sup> Grand Cru Classé – <i>Pauillac</i>	2700.00
557	2001	Château La Louvière– <i>Péssac-Léognan</i>	97.00
651	1995	Château Haut-Brion, 1 <sup>er</sup> Grand Cru Classé – <i>Péssac-Leognan</i>	1600.00
369	2005	Château Siran, Cru Bourgeois Exceptionnel – <i>Margaux</i>	130.00
551	2001	Château Malescot-St-Exupéry, 3 <sup>ème</sup> Grand Cru Classé – <i>Margaux</i>	199.00
396	1985	Château Margaux, 1 <sup>er</sup> Grand Cru Classé – <i>Margaux</i>	1500.00
561	2003	La Croix de Beaucaillou, 2 <sup>ème</sup> Vin de Château Ducru-Beaucaillou – Saint-Julien	135.00
553	2005	Château Gruaud-Larose, 2 <sup>ème</sup> Grand Cru Classé – Saint-Julien	392.00
548	2007	Les Arômes de Pavie, 2 <sup>ème</sup> Wine of Château Pavie – <i>Saint-Emilion</i>	112.00
560	1999	Château Angélu, 1 <sup>er</sup> Grand Cru Classé – <i>Saint-Emilion</i>	548.00
345	2006	Château Bellegrave – <i>Pomerol</i>	94.00
385	2001	Château Trotanoy – <i>Pomerol</i>	460.00
392	2000	Château Pomeaux – <i>Pomerol</i>	155.00

### **Bordeaux Style from around the world...**

349	2007	Moulin des Dames Rouge, Luc de Conti (Organic), Bergerac – South West France	75.00
555	2006	Cabernet Sauvignon, Isole e Olena – Toscana	139.00
559	2008	Das Phantom, Weingut Kirnbauer, Mittelburgenland (Organic) – Austria	84.00
592	2010	Merlot □Protea□, Anthonij Ruppert – Franschoeck	44.00
566	2007	Ciel de Cheval, Andrew Will Winery – Washington State	158.00
395	2009	Merlot □Rutherford□, Frog's Leap – Napa Valley	89.00
350	2011	Malbec, Cuatro Manos, Vincent Wallard, Mendoza – Argentina (Organic)	39.00
587	2009	Malbec □I□, Pulenta Estate, Alto Agrelo, Mendoza - Argentina	55.00
348	2010	Margaret River Red, Cullen Margaret River (Biodynamic) – Australia	49.00
582	2007	Gaia, Grosset, Clare Valley – South Australia	98.00

### ***Inky-dark, Intense, Concentrated Reds***

588	2005	Montepulciano d'Abruzzo, Villa Gemma, Gianni Masciarelli, Abruzzo - Italy	135.00
355	2008	'Plexus' Shiraz/Grenache/Mourvedre, John Duval Wines , Barossa Valley – Australia	74.00
590	2008	Geyserville Ridge Vineyards, Santa Cruz – California	89.00
388	2010	Zinfandel Old Vines, Turley Cellars – Napa Valley	74.00
341	2010	Pinotage, Inkawu – Simonsberg . Stellenbosch	45.00

*A Tour of Italy*  
From North to South

**Valle d'Aosta to Veneto – The Alpine Influence**

568	2008	Valpolicella Classico Superiore □Comporenzo□, Azienda Agricola Monte Dall'Ora - Veneto	63.00
562	2008	Amarone della Valpolicella Classico, Allegrini – Veneto	160.00
565	2006	Barbera d'Asti Superiore, Trincherio (Organic) – Piemonte	46.00
567	2005	Barolo, Poderi Aldo Conterno – Piemonte	165.00
585	2006	Barolo, Cerequio, Roberto Voerzio – Piemonte	450.00
749	2000	Barolo La Rocca e le Pire Riserva, AA Roagna – Piemonte – <b>Magnum</b>	395.00
563	1998	Barbaresco Paje Riserva, AA Roagna – Piemonte	190.00
574	2006	Schioppettino, Bressan – Friuli	68.00

**Tuscany & Neighbours – The Home of Sangiovese**

560	2005	Brunello di Montalcino, Il Paradiso di Manfredi (Biodynamic) – Toscana	155.00
344	1997	Tignanello, Marchesi Antinori – Toscana	540.00
581	2009	Chianti Classico, Fattoria di Felsina – Toscana	65.00
584	2007	Macchiona La Stoppa, Elena Pantaleoni (Organic) – Emilia-Romagna	69.00
586	2005	Sagrantino Di Montefalco, Paolo Bea (Organic) – Umbria	170.00

**Southern Italy and The Islands – Sun-baked Fruits**

589	2007	Taurasi, Vesevo – Campania	62.00
593	2010	Buio, Cantina Mesa – Sardegna	44.00

***Iberian Reds***  
**From the Pyrénées to Portugal**

**Spain**

599	2010	Tempranillo, Gran Cerdo – <i>Rioja</i>	29.00
597	2009	Rioja Crianza, Bodegas Grimon – <i>Rioja</i>	48.00
654	2007	Rioja Reserva, Bodegas Grimon – <i>Rioja</i>	65.00
598	1994	Gran Reserva “Viña Tondonia”, Lopez de Heredia – <i>Rioja</i>	160.00
596	2007	Villa Corullón, Descendientes Palacios – Bierzo	102.00
653	2000	Partal, Bodegas Balcona, Bullas (Organic) – <i>Murcia</i>	50.00
595	2009	Les Terrasses Velles Vynes, Alvaro Palacios – <i>Priorat</i>	80.00
652	2007	Mas la Mola, Bodegas Mas La Mola – <i>Priorat</i>	69.00

**Portugal**

656	2009	Tinto, Quinta de La Rosa – <i>Douro</i>	47.00
327	2010	Afros Tinto, Vinho Verde – <i>Minho</i>	39.00

## HALF BOTTLES

### HALF WHITE

661	2010 Crôzes Hermitage, La Mule Blanche, Paul Jaboulet Aîné – <i>Rhône</i>	39.00
664	2009 Condrieu “Brèze”, Louis Cheze – <i>Rhône</i>	75.00

### HALF RED

684	2007 Gigondas “Les Racines” Domaine les Pallières – <i>Rhône</i>	36.00
682	2007 Vosne-Romanée, Domaine Jean Grivot - Burgundy	81.00



## SWEET

It may seem obvious to match sweet wines with desserts, but this is as Shakespeare would have it is “to be possessed with double pomp... to paint the lily and throw a perfume on the violet” so the senses become submerged under a welter of lushness. Often the best accompaniment to palate-coating butter, cream or sugar is a glass of something jolly, sparkling and cleansing such as Brachetto.

*125ml*

### **Sparkling**

401 2011 Brachetto d'Acqui, Contero – *Piemonte* – 37.5cl 32.00 11.00

### **Pure Nectar**

403 2007 Pacherenc du Vic-Bilh, “Brumaire”, Alain Brumont – *South West France* – 50cl 55.50 14.00

405 2010 Jurançon □Uroulat□ - Domaine Charles Hours – *South West France* – 75cl 65.00 12.00

414 2010 Recioto de Soave □Le Compare□ – Dario Pieropan – *Veneto* - 50cl 69.00  
17.00

### **Passito Style**

408 2003 Vin Santo del Chianti Classico, Isole e Olena – *Toscana* – 37.5cl 85.00

409 2005 Picolit, Azienda Ermacora – *Friuli* – 50cl 85.00

### **Noble Rot**

418 2007 Tokaji Aszú 5 Puttonyos, Tokaj Classic Winery – *Hungary* – 50cl 96.00

461 1924 Vouvray Clos de Bourg 1<sup>er</sup> Trie, Domaine Huet (Biodynamic) – *Loire* – 75cl 658.00

410 2007 Le Champ Boucault, Côteaux du Layon, Domaine Mosse (Organic) – *Loire* – 50cl 100.00

419 1995 Château Yquem Lur-Saluces 1<sup>er</sup> Grand Cru Classé – *Sauternes* – 37.5cl 320.00

423 1996 Château Yquem Lur-Saluces 1<sup>er</sup> Grand Cru Classé – *Sauternes* – 37.5cl 292.00

417 2008 Château Partarrieu – *Sauternes* – 37.5cl 45.00 15.00

420 1997 Château Yquem Lur-Saluces 1<sup>er</sup> Grand Cru Classé – *Sauternes* – 75cl 695.00

### **Vins de Folie...**

416 2005 Vin de Paille, Domaine Ganevat (Biodynamic) – *Jura* – 37.5cl 128.00

413 2007 Vidal Icewine, Inskillin – *Canada* – 37.5cl 141.00

### **The Riesling Treat From Germany....**

430 2009 Riesling Oestrich Lenchen Beerenauslese, Peter Jakob-Kükkn - *Rheingau* – 37.5cl 170.00

402 2005 Riesling Auslese Kröver Paradies, Martin Mullen – *Mosel Saar Ruwer* – 37.5cl 104.00

400 2006 Riesling Hermannshohle Beerenauslese, Jakob Schneider - *Nahe* – 37.5cl 130.00

## FORTIFIED AND SWEET RED WINE

		<i>100ml</i>
411 N.V	Aleatico Maremma , Massa Vecchia (Biodynamic) – <i>Toscana – 37.5cl</i>	88.00
412 N.V.	Maury □ Grande Réserve □, Domaine Pouderoux (Organic) – <i>Roussillon – 75cl</i>	49.00 9.00

## PORTS

**Quinta de la Rosa is owned and operated by the Berqvist family. Established in 1815, it remains one of the only few single quintas, where the vineyards start at the bank of the river and rise 450 meters to the towering top of the mountain, passing through 11 microclimates, giving great flexibility to the winemaker.**

424	2005 LBV Quinta de la Rosa	63.00 9.50
425	NV Tonel 12 ,Ten Years Old Tawny, Quinta de la Rosa	84.00 12.50
426	1997 Colheita, Quinta de la Rosa	98.00 14.50

Farmed using only organic methods, this single vine port comes from the oldest and steepest terraced vineyards in the Douro Valley. It shows very concentrated fruit with deep berry flavours, good length and chocolaty finish.

### **VINTAGE PORTS**

429	1983 Warre	258.00
445	1997 Taylor's	210.00

## COGNAC

*50ml*

### **Cognac Maxime Trijol VSOP – Grande Champagne**

9.90

One of the great award-winning Cognacs. It is a blend of eaux de vie between 10 and 40 years old with an average age of 15 years. VSOP by law only needs to be 4 years old and this is well in excess of many houses XO age. It is a typical Grande Champagne Cognac: delicate, elegant and fine with hints of orange blossom and honey.

### **Cognac Maxime Trijol XO – Grande Champagne**

25.00

One of the great award-winning Cognacs. It is a blend of eaux de vie between 10 and 40 years old with an average age of 15 years. VSOP by law only needs to be 4 years old and this is well in excess of many houses XO age. It is a typical Grande Champagne Cognac: delicate, elegant and fine with hints of orange blossom and honey. A family business since 1876, Cognac Trijol is exclusively made from grapes in Grande Champagne. It is a typical Grande Champagne Cognac and it has a minimum age of 20 years old: round velvety with hints of caramel and cinnamon.

### **Cognac Ragnaux-Sabourin XO – Grande Champagne**

35.00

The Ragnaud-Sabourin family owns one of the most prestigious private estates in Grande Champagne. The estate was established in 1850 by Gaston Briand, one of the first to push for an establishment of recognised crus.

His XO is aged for twenty-five long years in wood, this is a characterful XO of superb finesse and subtlety. A deep gold colour with a lively, intricate palate.

### **Leopold Gourmel Ages des Fleurs 15 Carats – Fins Bois**

21.00

The Léopold Gourmel House was founded in the 1960's by Olivier Blanc who is still its only owner. Léopold Gourmel Cognacs are unique. Each step of the production has been studied with a more contemporary approach in order to offer fresher, more powerful and aromatic Cognacs. Firstly the wine must be aromatic, made from ripe grapes, loaded with fresh fruity flavours. Leopold Gourmel selected his vineyards, ensuring they were of the best quality first cru. After the careful maturity process, the wines are distilled, respectful of each of their origins. The distillation process is adapted to each type of wine. For each different vintage, the aim is the same; to try and extract a pure brandy, fresh, supple and full of as much aromatic richness as possible.

### **Cognac Paul Giraud XO**

28.00

Our vineyards, covering 35 hectares, are situated in the heart of the Grande Champagne in the villages of Bouteville and Saint-Même-les-Carrières. An eau-de-vie is produced that is well known for the delicacy of its taste and the bouquet of its eau-de-vie. Ageing in oak barrels from the forest of the Limousin is essential to ensure that the nobleness that is given to our Cognacs is maintained. Our aging cellars particularly humid offer our products a smooth flavour and an exceptional mellowness.

# ARMAGNAC

## **Armagnac Darroze**

Francis Darroze started his business in 1974 as a trader and a producer of vintage Bas-Armagnacs. The initial concept was simple: to create awareness of a region and its extraordinarily varied wine-producing soils, while respecting the originality and typical nature of each estate. Since then he has intensified his search for the best vineyards and the best soils in Bas-Armagnac and sourced from a golden triangle of villages comprising, amongst others, Labastide-Armagnac, Arthez, Villeneuve-de-Marsan, le Bourdalat, Lacquy, Perquie, Hontanx, and Le Houga.

The brandies are tasted and assessed frequently in their infancy. After 12-15 years of ageing the alcohols are generally decanted into older barrels which will soften them and provide noticeable viscosity. The total ageing process, which can last forty to fifty years demands a lot of patience. To preserve the identity of the product and to respect the characteristics of the soil, climate and varietals, Armagnacs are never blended together - even two casks from the same domaine.

<b>1995 Domaine au Martin</b>	14.00
<b>1986 Domaine au Durre</b>	20.00
<b>1972 Château de Gaube</b>	29.00

<b><u>Baron de Sigognac VSOP – Bas Armagnac</u></b>	9.90
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Sigognac produce Armagnac that can claim to be very traditional in style. As a result of the sand and clay that prevail in the region combined with the Single Continuous Distillation (as against Double Pot Still in Cognac) the brandies are robust, full bodied and masculine with notes of prunes and vanilla.

<b><u>Domaines Boingnières 1985, Folle Blanche/Colombard – Bas Armagnac</u></b>	39.00
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The Pétrus of Armagnac! At this most prestigious estate Martine Lafitte vinifies, distils and ages all the grape varieties separately with blending – if she chooses to do so – taking place later on during maturation. These are Armagnacs of the highest quality; they are brought off the still at the incredibly low level of 52% abv which results in immense complexity. These are big, rich, full bodied Armagnacs with notes of prunes, figs, other dried fruits, tobacco, violets and vanilla. It is a real art to be able to tame a spirit brought off the still so low and the result is a classic. Bottled unfiltered, uncoloured and at cask strength this quite special brandy is also served at the Elysée.

## **Armagnac Delord – Bas Armagnac**

Situated in Bas-Armagnac, our vineyards are made up of Colombard, Ugni Blanc and Folle Blanche grape varieties.

The distillery is to be found in the village of Lannepax, the ancestral home of the Delord family. The distillation, the most essential and fascinating stage in the production of Armagnac, takes place at the beginning of November through to the end of December. Our old Sier Armagnac alambics, that we wouldn't part with for all the gold in the world, produce less than 30 litres of eau-de-vie an hour. Our cellars contain our old treasured vintages and include more than 700 oak barrels that protect and age the Armagnac eau-de-vie dating from the 20th Century to the present day.

<b>Hors d Age Delord</b>	23.00
<b>1976 Delord</b>	35.00

## CALVADOS

### **Calvados Dupont VSOP – Pays d’Auge**

9.90

The Louis Dupont Family estate consists of 30 hectares of orchards in Normandy, in the heart of the Pays d’Auge region. For more than 25 years now, the Estate has resolutely followed a path towards high quality. By drawing on the best techniques used to make cognac and its great blends, Etienne Dupont has studied, tried out and refined his cellar work to reach the same levels of elegance and expressiveness as found in the best wines.

### **Calvados Chateau du Breuil -15 years old – Pays d’Auge**

15.50

In the cellars, Calvados ages only in oak casks. The Château du Breuil company chooses its barrels carefully, because the kind, size and age play a very important part in the quality of ageing. The subtle exchanges between wood, air and alcohol give Calvados its smooth flavour and bouquet. Each Calvados is different, each cellar master has his own jealously guarded secret. The delicate and perfect tastes of our Calvados depend less on their old age than on the success of its blending, created by Château du Breuil’s cellar master.

### **Calvados Adrien Camut – Pays d’Auge**

Since the 1800’s, the Camut family has produced 100% estate Calvados from 115 acres of apple trees in the Pays d’Auge. Using 25 varieties of apples, Camut hand-harvests at optimum maturity between October and mid-December, aging the initial cider in oak barrels for ten to eleven months.

In September, the cider is double-distilled in two wood-fuelled stills on the property. The Calvados is frequently transferred between barrels over the first two years to promote oxidation. No new barrels are used, most are Limousin and average 50 years of age. The Calvados see large wooden vats in the third year, encouraging constant oxygenation, gradual reduction and concentration of the apple brandy. The blends are as natural as possible: Time alone has mellowed these rich, lush spirits.

### **Calvados Camus 12 years old**

18.00

### **Réserve Semainville**

31.50

The Réserve de Semainville is a blend of 25 and 30 years old in equal proportions. How do you like them apples? The answer is in liquid form!!

## EAUX DE VIE

*If there were an aristocracy of alcohols, the fruit eaux de vie would be the great Ladies - proud, elegant and refined.*

### Gilbert Miclo Distillery

**Pêche Grande Réserve** 12.50

### **Capovilla**

Capovilla are extraordinary producers of those clear European spirits that beguile us with their aromatics, stealth and in the case of Capovilla, a perilous drinkability that cannot be said about many grappas. This is where passion flows over into what seems like obsession. The fruit is tracked down from a vast array of tiny farms, often only growing in volumes that would be more appropriate for domestic use. It can take up to 100kg of fruit to produce only 2 litres of finished spirit, and this is achieved without the addition of sugars or concentrated essences.

**Distillato di Pesche Saturno (Wild Peach)** 24.00

**Distillato di Lamponi Selvatici (Wild Raspberries)** 39.00

**Distillato di Ribes Nero (Wild Blackcurrants)** 28.00

### Château de Pellehaut

Plum Growers in 1979 we were about 11 ha for the production of Agen prunes. On the eve of the harvest, a violent hailstorm descended on our orchard. The consequences being a complete devaluation of the crop for the production of prunes, we decided to pick it up quickly, the ferment in our cement tanks. After pressing, we have distilled and aged for several years in acacia barrels.

**Eau de Vie de Prune d'Ente 1979** 18.00

### Laurent Cazottes

These are "hautes de Vies" from a artisanal distillerie. Made without any sulphur or artificial product, Laurent Cazottes lets the nature express itself. It is all about picking the fruit when the maturity is fully achieved (that is when the pears drop to the ground). The pears use by this master of distillation come from organic orchard of the neighbourhood or from his own biodynamic ones. The pears are then allow to ripen further in crates before fermentation which can take up to six weeks. All this creates an unctuousity and richness to the final eau de vie.

**Liqueur Guigne et gains** 17.00

## POMACE BRANDY

### **Pilzer**

The distillery founded in 1957 by Vincenzo, in the heart of Trentino, has won many prizes and awards along the years. Each variety is distilled in a different way in order to retain much of the character of the grape as possible.

**Grappa di Schiava** 9.90

**Grappa di Nosiola** 9.90

**Grappa di Moscato Gialla** 9.90

### Maison Edmond Briottet

**Très Vieux Marc de Bourgogne** 9.00

All beverages in the list content an alcoholic level between 9 % and 43%  
20% VAT is included