



## Definitions

### **Indigenous Grape**

Grape variety that is native to a particular region.

### **Organic**

Wine made from grapes grown in accordance with the principle of organic farming which typically excludes the use of artificial chemical fertilisers, pesticides, fungicides and herbicides. Some of these principles vary from country to country.

### **Vegan**

Wine that has not been fined, filtered or come into contact with anything derived from an animal or dairy source.

### **Biodynamic**

Wine made with a set of farming practices that views the vineyard as one solid, living and receptive organism, following a planting calendar that depends upon astronomical configurations. In the cellar, nature takes over hence fermentation starts spontaneously thanks to the native yeasts present in the skin of the grapes. No sulphites or any other products are added during vinification. Usually very little sulphite is added during bottling.

### **Blends**

It refers to wines that are made from more than one variety of grapes.

### **Natural**

Wine made with minimal to no chemical and technological intervention, both at grapes growing stage and whilst making them into wine. Probably coming from the French expression “Vin Nature” – nothing added / nothing taken away.

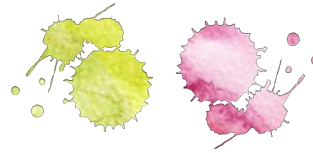
### **Orange**

White wine made allowing protracted skin contact with the juice like you would in a red. The process creates a deep orange hue with yeasty, freshly fermented aromas. It's not uncommon a very limited to no use of sulphites till bottling.

### **N.V.**

Non-Vintage. Wine made from grapes coming from more than one harvest.

# BUBBLES @ S



## Italian

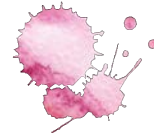
<b>2019</b>	<b>One &amp; Only Prosecco Brut Fantinel D.O.C.</b> Glera	Friuli	£47
<b>2018</b>	<b>One &amp; Only Rosé Brut Fantinel</b> Pinot Noir + Chardonnay	Friuli	£47
<b>N.V.</b>	<b>Sottoriva Prosecco Col Fondo Malibràn I.G.T.</b> Glera	Veneto ● ●	£48
<b>N.V.</b>	<b>Franciacorta 1701 Brut D.O.C.G.</b> Chardonnay + Pinot Noir	Lombardia ●	£78

## French

<b>N.V.</b>	<b>Champagne Pierre Gerbais Cuvée Reserve</b> Pinot noir + Chardonnay + Pinot Blanc	France ● ●	£92
<b>N.V.</b>	<b>Champagne Sappheiros Rosé Jean-Paul Deville</b> Pinot Noir + Chardonnay	France	£90
<b>N.V.</b>	<b>Champagne Le Chapitre Brut Rosé Jacques Picard</b> Chardonnay + Pinot Noir	France ●	£89
<b>2006</b>	<b>Champagne Le Chapitre Jacques Picard</b> Chardonnay + Pinot Noir	France ●	£145
<b>2007</b>	<b>Comtes de Champagne Blanc de Blancs, Taittinger</b> Chardonnay	France	£230
<b>2008</b>	<b>La Grande Année, Bollinger</b> Chardonnay + Pinot Noir	France	£280
<b>2004</b>	<b>Dom Perignon</b> Pinot Noir + Chardonnay	France	£369

KEY: ● Organic ● Vegan ● Biodynamic ● Natural ● Orange

# ROSE @ S



## Italian

**2019** **Rosa dei Casaretti Charetto Classico D.O.C.** Veneto ● **£40**  
Corvina + Rondinella + Molinara

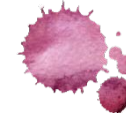
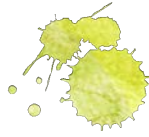
## French

**2019** **Réserve de Gassac Sélection Guibert** Languedoc **£30**  
Grenache + Syrah + Carignan

**2018** **Pétale de Rose Côte de Provence** Provence ● **£54**  
Grenache + Cinsault + Syrah+ Mourvedre + Rolle + Semillon + Ugni Blanc + Cabernet Sauvignon

KEY: ● Organic ● Vegan ● Biodynamic ● Natural ● Orange

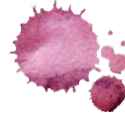
# PIEDMONT @ S



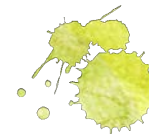
<b>2016</b>	<b>Ciapé Valli Unite D.O.C.</b> ● ● Cortese	<b>£39</b>	<b>2015</b>	<b>Ciabot Contessa Barbera d'Alba Fracassi D.O.C.</b> Barbera	<b>£60</b>
<b>2019</b>	<b>Rovereto Gavi di Gavi Picollo D.O.C.G.</b> Cortese	<b>£46</b>	<b>2016</b>	<b>Barbera d'Alba Superiore Fontana D.O.C.</b> Barbera	<b>£62</b>
<b>2018</b>	<b>Vigne Sparse Roero Arneis Almondo D.O.C.G.</b> Arneis	<b>£47</b>	<b>2018</b>	<b>Auriel Barbera del Monferrato D.O.C.</b> ● ◀ Barbera	<b>£57</b>
<b>2018</b>	<b>Derthona Borgogno D.O.C.</b> Timorasso	<b>£92</b>	<b>2013</b>	<b>Pietro Gattinara Iaretti D.O.C.G.</b> Nebbiolo	<b>£96</b>
<b>2018</b>	<b>Cariola Ferrando D.O.C.G.</b> Erbaluce di Caluso	<b>£59</b>	<b>2013</b>	<b>Ghemme Chiovini D.O.C.G.</b> Nebbiolo	<b>£82</b>
			<b>2017</b>	<b>Carema Produttori di Carema D.O.C.</b> Nebbiolo	<b>£69</b>
			<b>2018</b>	<b>Dogliani Altare D.O.C.G.</b> ● ● ● Dolcetto di Dogliani	<b>£54</b>
			<b>2018</b>	<b>Vigna Melera Roccheviberti D.O.C.</b> Dolcetto D'Alba	<b>£51</b>
			<b>2018</b>	<b>Langhe Produttori Barbaresco D.O.C.</b> Nebbiolo	<b>£74</b>
			<b>2017</b>	<b>La Ca'Nova Barbaresco D.O.C.G.</b> ● Nebbiolo	<b>£82</b>

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# PIEDMONT @ S



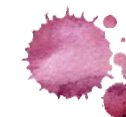
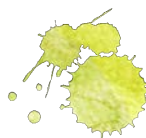
<b>2015</b>	<b>Barbaresco Rivella D.O.C.G.</b> Nebbiolo	<b>£144</b>	<b>2014</b>	<b>Bricco Boschis Barolo Roccheviberti D.O.C.G.</b> Nebbiolo	<b>£110</b>
<b>2013</b>	<b>Nubiola Barbaresco Pelissero D.O.C.G.</b> Nebbiolo	<b>£96</b>	<b>2012</b>	<b>Barolo Elio Sandri D.O.C.G.</b> Nebbiolo	<b>£120</b>
<b>2013</b>	<b>Sori' Paitin Serraboella Barbaresco Paitin D.O.C.G.</b> Nebbiolo	<b>£137</b>	<b>2013</b>	<b>Capalot Vecchie Viti Barolo Burzi D.O.C.G.</b> Nebbiolo	<b>£177</b>
<b>2013</b>	<b>Tre Stelle Barbaresco Cascina delle Rose D.O.C.G.</b> Nebbiolo	<b>£146</b>			
<b>2015</b>	<b>Fausoni Barbaresco Rivella D.O.C.G.</b> Nebbiolo	<b>£186</b>			
<b>2015</b>	<b>Rabaja' Barbaresco D.O.C.G.</b> Nebbiolo	<b>£173</b>			
<b>2015</b>	<b>Montestefano Barbaresco Rivella D.O.C.G.</b> Nebbiolo	<b>£219</b>			
<b>2014</b>	<b>Barolo Carlo Revello D.O.C.G.</b> Nebbiolo	<b>£92</b>			
			<b>Sweet</b>		
			<b>2013</b>	<b>Lumine Ca' di Gal Moscato d'Asti D.O.C.G.</b> Moscato	<b>£40</b>



# ITALY @ S



Region: **North**



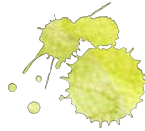
<b>2018</b>	<b>Vorberg Pinot Bianco Riserva</b> Terlan	Alto Adige	£96	<b>2017</b>	<b>Carema Classico D.O.C.</b> Nebbiolo	Piemonte	£69
<b>2019</b>	<b>Andrian Kellerei D.O.C.</b> Pinot Grigio	Alto Adige	£44	<b>2018</b>	<b>Teroldego.Foradori</b> Teroldego	Trentino ● ● ●	£69
<b>2017</b>	<b>Vilar I.G.T.</b> Nosiola	Trentino ●	£44	<b>2014</b>	<b>Barolo Roccheviberti D.O.C.G.</b> Nebbiolo	Piemonte	£110
<b>2017</b>	<b>Isidor Fanti I.G.T.</b> Manzoni Bianco	Trentino ●	£80	<b>2015</b>	<b>Barbera d'Alba Ciabot Contessa D.O.C.</b> Barbera	Piemonte ●	£60
<b>2017</b>	<b>La Roncaia D.O.C.</b> Ribolla Gialla	Friuli	£49	<b>2018</b>	<b>Auriel Barbera del Monferrato D.O.C.</b> Barbera	Piemonte ●	£57
<b>2019</b>	<b>Il Torchio D.O.C.</b> Vermentino	Liguria ● ●	£46	<b>2017</b>	<b>Barbaresco La Ca' Nova D.O.C.G.</b> Nebbiolo	Piemonte ●	£82
<b>2019</b>	<b>Bianca Moratti I.G.T.</b> Barbera	Lombardia	£42	<b>2014</b>	<b>Ronco del Picchio Sforzato di Valtellina D.O.C.G.</b>	Lombardia ● ●	£115
<b>2018</b>	<b>Rayon Cave Mont Blanc D.O.C.</b> Prié blanc	Valle d'Aosta ●	£45	<b>2017</b>	<b>Costa Bassa Sandro Fay D.O.C.G.</b> Nebbiolo (Chiavennasca)	Lombardia ● ●	£66
<b>2019</b>	<b>Gavi di Gavi Piccolo D.O.C.G.</b> Cortese	Piemonte ●	£46	<b>2016</b>	<b>Ronchi Di Cialla</b> Ribolla Nera	Friuli	£64
<b>2018</b>	<b>Cariola Ferrando D.O.C.G.</b> Erbaluce	Piemonte	£59	<b>2014</b>	<b>Refosco La Roncaia Friuli Colli Orientali D.O.C.</b> Refosco dal Penducolo Rosso	Friuli	£89
<b>2017</b>	<b>Sarò Meggiolaro I.G.T.</b> Garganega	Veneto ● ●	£49	<b>N.V.</b>	<b>Solco Paltrinieri I.G.T.</b> Lambrusco di Salamino	Emilia Romagna ●	£49
<b>2018</b>	<b>Derthona Borgogno D.O.C.</b> Timorasso	Piemonte	£92	<b>2011</b>	<b>Vino Rosso Prima Terra</b> Sangiovese + Canaiolo + Merlot + Vermentino Nero	Liguria	£78

KEY: ● Organic ● Vegan ● Biodynamic ● Natural ● Orange

# ITALY @ S



Region: **Centre**



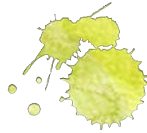
<b>2017</b>	<b>Il Bacco Fattoria Coroncino D.O.C.</b> Verdicchio	Marche		<b>£49</b>	<b>2018</b>	<b>Morellino di Scansano D.O.C.G. Camillo</b> Sangiovese	Toscana	 	<b>£46</b>
<b>2019</b>	<b>Le Merlettaie Ciú Ciú D.O.C.G.</b> Pecorino	Marche	 	<b>£42</b>	<b>2015</b>	<b>Pinot Nero Cuna I.G.T.</b> Pinot Noir	Toscana		<b>£128</b>
<b>2018</b>	<b>Tradizionale Montenidoli D.O.C.G.</b> Vernaccia di San Gimignano	Toscana	  	<b>£56</b>	<b>2015</b>	<b>Carduus Le Miccine I.G.T.</b> Merlot	Toscana		<b>£82</b>
<b>2018</b>	<b>Procanico Antonio Camillo</b> Procanico	Toscana		<b>£55</b>	<b>2014</b>	<b>Brunello di Montalcino Piombaia D.O.C.G.</b> Sangiovese	Toscana		<b>£119</b>
<b>2018</b>	<b>Vermentino Antonio Camillo I.G.T.</b> Vermentino	Toscana		<b>£38</b>	<b>2017</b>	<b>Ciú Ciú D.O.P.</b> Lacrima di Morro	Marche	 	<b>£42</b>
<b>2018</b>	<b>Sirio Cantina San Lorenzo D.O.C.</b> Trebiano D'Abruzzo	Abruzzo		<b>£34</b>	<b>2017</b>	<b>Sirio Cantina San Lorenzo D.O.C.</b> Montepulciano D' Abruzzo	Abruzzo		<b>£36</b>
					<b>2013</b>	<b>Escol Riserva Cantina San Lorenzo D.O.C.G.</b> Montepulciano d'Abruzzo	Abruzzo		<b>£105</b>
					<b>2017</b>	<b>Silene Damiano Ciolli D.O.C.</b> Cesanese	Lazio		<b>£49</b>

KEY:  Organic  Vegan  Biodynamic  Natural  Orange

# ITALY @ S



Region: **South & Islands**



<b>2018</b>	<b>Lapilli I.G.T.</b> Falanghina	Campania	<b>£37</b>	<b>2019</b>	<b>Caiaffa I.G.T.</b> Negramaro	Puglia ●	<b>£42</b>
<b>2017</b>	<b>Greco di Tufo Vadiaperti D.O.C.G.</b> Greco	Campania	<b>£52</b>	<b>2019</b>	<b>Primitivo Salento Mocavero I.G.P.</b> Primitivo	Puglia	<b>£36</b>
<b>2018</b>	<b>Caiati Michele Alois I.G.T.</b> Pallagrello Bianco	Campania	<b>£64</b>	<b>2015</b>	<b>Aris Cirò Sergio Arcuri D.O.C.</b> Gaglioppo	Calabria	<b>£72</b>
<b>2017</b>	<b>Particella 928 Cantina del Barone I.G.P.</b> Fiano	Campania ●	<b>£69</b>	<b>2018</b>	<b>Antonio Caravaglio D.O.C.</b> Nero D'Avola	Sicilia ●	<b>£32</b>
<b>2018</b>	<b>Terre Nobili S. Chiara Lidia Matera I.G.T.</b> Greco	Calabria ●	<b>£42</b>	<b>2018</b>	<b>Sa Mola Alberto Loi D.O.C.</b> Cannonau	Sardegna	<b>£44</b>
<b>2018</b>	<b>Grillo Caravaglio D.O.C.</b> Grillo	Sicilia ●	<b>£31</b>				

KEY: ● Organic ● Vegan ● Biodynamic ● Natural ● Orange



# ITALY @ S

## Blends

It refers to wines that are made from more than one variety of grape.



<b>2018</b>	<b>La Roncaia Eclisse I.G.T.</b> Savignon Blanc + Picolit	Friuli	£69	<b>2018</b>	<b>Il Velluto Valpolicella Classico D.O.C.</b> Corvina + Rondinella + Molinara	Veneto ●	£52
<b>2018</b>	<b>Il Terraio Paterna I.G.T.</b> Malvasia +Trebiano	Toscana ●	£46	<b>2015</b>	<b>Amarone Moropio Antolini D.O.C.G.</b> Corvina + Corvinone + Rondinella	Veneto ● ● ●	£99
<b>2018</b>	<b>Aurora Falerio D.O.C.</b> Trebiano + Passerina + Pecorino	Marche ● ● ●	£49	<b>2017</b>	<b>Castello di Monsanto Chianti Classico D.O.C.G.</b> Sangiovese + Canaiolo + Colorino	Toscana	£69
<b>2016</b>	<b>Delica 50 Filari Colicchio</b> Falanghina + Grechetto +Malvasia	Lazio ●	£41	<b>2016</b>	<b>Delica Rosso Colicchio</b> Sangiovese + Syrah	Lazio ●	£52
<b>2017</b>	<b>Ante Etna Bianco I Custodi D.O.C.</b> Carricante + Minnella + Grecanico	Sicilia ● ●	£70	<b>2016</b>	<b>Pistus Etna Rosso I Custodi D.O.C.</b> Nerello Mascalese + Nerello Cappuccio	Sicilia ● ●	£69
				<b>2015</b>	<b>Kent Annos Superiore Mandrolisai D.O.C.</b> Cannonau + Maristeddu + Monica	Sardegna	£52

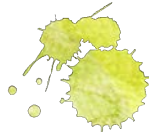
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# OLD VS NEW WORLD @ S

**Old World Wines:** Refers to wines produced in Europe but it also includes some other regions of the Mediterranean basin like North Africa and the Middle East. Areas where winemaking (using *Vitis Vinifera*) first originated. Old World wines are often perceived as being lighter in style, with less alcohol content compared to their New World counterpart, higher in acidity, relatively less fruit driven and less oaky. The latter probably being a stylistic choice.

**New World Wines:** Refers to wines produced outside the older traditional wine-growing areas. Over here winemaking started more recently when travellers and explorers started to import and plant *Vitis Vinifera*. These areas comprise among the others the Americas, the southern part of Africa, the Pacific regions and more recently also Asia and South east Asia. New World wines are often perceived as riper, with higher alcohol content, having less acidity and tasting fruitier. All these features are due to the fact that most of them are situated at latitudes where average yearly temperatures are higher hence favouring further and faster ripening of the grapes.

# OLD VS NEW WORLD @



## Chardonnay

**Old World:** Low to mid alcohol, white flowers, green fruit, earthy and mineral in Puligny, buttery texture in Meursault, zingy and citrusy in Chablis. When oaked, the best examples are very well integrated leaving light vanilla aromas and in more reductive styles a smoky struck match character. These are the leading styles in Chardonnay grape worldwide.

<b>2018</b>	<b>Chablis Terroir de Chablis Patrick Piuze</b>	France	<b>£79</b>
<b>2009</b>	<b>Zampleni Selection</b>	Hungary	<b>£44</b>

**New World:** Riper fruit with more rounded mouth feel and generally slightly higher alcohol content. Bolder with more oak presence, tropical fruit to apple pie flavour profiles.

<b>2016</b>	<b>Sandhi Santa Rita Hills</b>	USA ●	<b>£82</b>
<b>2018</b>	<b>Kumeu River Estate</b>	New Zealand	<b>£63</b>



## Cabernet Sauvignon

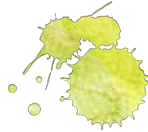
**Old World:** Full body, fully flavoured wines. Expect roasted green bell peppers to blackcurrants. Warming spice aromas from vanilla to black pepper, tobacco leaves and when mature some leather, mushrooms and forest floor. Very often aged in oak to smoothen the prominent tannins (mostly French, Slavonian or American). With prolonged cellaring it develops a more velvety but still grippy mouth feel. Often blended with Merlot to balance out the fruit profile.

<b>2014</b>	<b>Tenuta Sant' Helena Fantinel I.G.T.</b>	Italy	<b>£51</b>
<b>2016</b>	<b>La Gloire de Mon Père Bergerac</b>	France ●	<b>£52</b>

**New World:** Full body, darker fruit from blackberries to black cherries and chocolate nuances. Chunkier in texture with lots of herbal notes. Almost always aged in a higher percentage of new oak which imparts an extra smooth feel which can verge towards a mocha after taste

<b>2016</b>	<b>Joel Gott 815</b>	USA	<b>£62</b>
<b>2014</b>	<b>Siegel Single Vineyard</b>	Chile	<b>£54</b>

# OLD VS NEW WORLD @



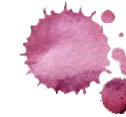
## Sauvignon Blanc

**Old World:** Floral with light to medium body. High acidity, nose of cut grass, white pepper, crab apple and citrus fruit. Prominent minerality with lime and gooseberry flavours. Very crisp and refreshing.

<b>2017</b>	<b>Sancerre Domaine du Nozay</b>	France	● ●	<b>£60</b>
<b>2018</b>	<b>Verus</b>	Slovenia		<b>£46</b>

**New World:** Can be robust and intense with high acidity. If oaked, tropical notes will be present in the form of vanilla, pie and coconut aromas. New Zealand Sauv Blanc possibly being the most popular within the New World offers nuances of ocean breeze, aromas that range from blackcurrant leaf, capsicum and asparagus to green apples, gooseberries, nectarines and passion fruit.

<b>2018</b>	<b>Ana</b>	New Zealand		<b>£38</b>
<b>2016</b>	<b>Elgin Ridge 282</b>	South Africa		<b>£42</b>



## Pinot Noir

**Old World:** The Queen of grapes! Elegant or rustic, muscly or feminine, Pinot Noir in its various forms is considered to be one of the most difficult variety to work with as its thin skin makes it susceptible to climate and elements related issues. When it achieves the height Burgundy masterpieces are famous for, it's arguably the summit of the wine world. Often displays high acidity and fine soft tannins. It typically exhibits an earthy, fruit forwards character that goes from strawberry to pomegranate flavours, rose petal aromas and hints of clove, pepper and wet leaves.

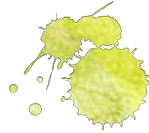
<b>2018</b>	<b>Côtes du Jura Chevassu-Fassenet</b>	France	● ●	<b>£62</b>
<b>2016</b>	<b>Sauska</b>	Hungary		<b>£59</b>

**New World:** Usually more plump and higher in alcohol, medium to high acidity with medium tannins. Fruitier, with raspberry to dark cherry flavours, violet and cherry blossoms aromas. Hints of mushrooms, truffles, forest floor and ingeneral a more masculine attitude

<b>2017</b>	<b>Le Petit Clos Henri Bourgeois</b>	New Zealand	●	<b>£54</b>
<b>2018</b>	<b>Evolution Sokol Blosser</b>	USA	● ●	<b>£64</b>

KEY: ● Organic ● Vegan ● Biodynamic ● Natural ● Orange ●

# OLD VS NEW WORLD @



## Riesling

**Old World:** Aromatic and floral with really high acidity. Seldomly oaked, depending on provenance, can vary in style from Bone Dry (Austria/Alsace) to Off Dry/Sweet (Germany). Considered by many one of the most versatile grape variety for its capability to take so many different shapes and forms in all the different places where it's cultivated and vinified. A true expression of its native Terroir. Depending on style and age expect from honeycomb to jasmine and the famous petroleum aroma which makes the Rhine and Mosel examples some of the most sought-after wines in this category. When young, the freshness of lime and green apple will make it a cleansing and pure beverage, if exposed to Noble Rot instead the result will be a silky, sumptuous and voluptuous dessert wine.

<b>2007</b>	<b>Obernhäuser Brücke Spätlese, Dönhoff</b>	Germany	<b>£90</b>
<b>2008</b>	<b>Riesling Cuvée Frédéric Émile, Trimbach</b>	France	<b>£120</b>

**New World:** Expect some more punch despite retaining the driving characteristic of pure lime citrus aromas followed by a crisp, dry, subtly floral palate. If this is true in Australia, when trying the Kiwi counterpart, it will be slightly more Off Dry where the citrus aromas and flavours take the form of candied zest, passion fruit and pineapple, sometimes with presence of toasted nuts and marmalade.

<b>2017</b>	<b>Adelina Watervale</b>	Australia	<b>£59</b>
<b>2016</b>	<b>Te Whare Ra</b>	New Zealand	<b>£48</b>



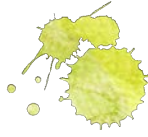
## Shiraz / Syrah

**Old World:** Depending on climate, it can range from medium bodied with pepper and fresh black fruit aromas to smooth, full bodied wines displaying meaty, ripe dark fruit and minty/licuorice-like herbal features. Normally high tannin, high acidity with medium to high alcohol. This variety will not fully ripen in very cool climates. Northern Rhone produces some of the best examples and lies at limit latitude, temperature wise, for this variety to thrive.

<b>2016</b>	<b>Ldncru Sydney St.</b>	England	<b>£49</b>
<b>2016</b>	<b>La Matinière Crozes-Hermitage</b>	France	<b>£59</b>

**New World:** Plummy, high in tannins and acidity. Flavours dominated by blackberry jam and blueberry pie with hints of chocolate, licuorice and mocha aromas. Australian Shiraz are among the most famous and recognisable due to the blockbuster meaty, Eucalyptus nose which makes them unmistakable among the bunch.

<b>2016</b>	<b>Kunin St. Barbara</b>	USA	<b>£86</b>
<b>2019</b>	<b>Samurai Shiraz</b>	Australia ●	<b>£32</b>



## Old World Indigenous Grape



<b>2018</b>	<b>Iago Qvevri</b> Chinuri	Georgia ●	<b>£56</b>
<b>2016</b>	<b>Chateau Megyer Tokaj</b> Furmint	Hungary	<b>£40</b>
<b>2018</b>	<b>Vini Viti Vici</b> Aligoté	France ● ●	<b>£58</b>

<b>2018</b>	<b>Johanneshof Reinisch</b> Zweigelt	Austria	<b>£46</b>
<b>2016</b>	<b>Vida Bonsai Vida Estate Szekszard</b> Kadarka	Hungary	<b>£54</b>
<b>2017</b>	<b>Rioja Hacienda Grimon</b> Tempranillo	Spain	<b>£44</b>

## World Blends

<b>2015</b>	<b>Chateauneuf Blanc Clos San Michel</b> Grenache + Clairette + Roussanne + Bourboulenc	France	<b>£79</b>
<b>2019</b>	<b>Réserve de Gassac Blanc Sélection Guibert</b> Viognier + Chardonnay + Chenin + Petit Manseng	France	<b>£34</b>
<b>N.V.</b>	<b>Evolution Sokol Blosser</b> 14 different grape varietals	USA ● ●	<b>£52</b>
<b>2016</b>	<b>Òlbia Priorat Marco Abella D.O.Q.</b> Granacha Bianca + Viogner + Pedro Ximenes	Spain	<b>£89</b>
<b>2016</b>	<b>The Lane Adelaide Hills</b> Sauvignon + Semillon	Australia	<b>£59</b>

<b>2013</b>	<b>Cuvée des Sommeliers Jacques Mestre</b> Grenache + Syrah + Mourvedre + Cinsault	France	<b>£77</b>
<b>2013</b>	<b>Château Sénéjac Haut Medoc</b> Cab Sauvignon + Merlot + Cabernet Franc + Petit Verdot	France	<b>£64</b>
<b>2012</b>	<b>Bordeaux Châteaux Lyonnat</b> Merlot + Cabernet Franc + Cab Sauvignon	France	<b>£60</b>

KEY: ● Organic ● Vegan ● Biodynamic ● Natural ● Orange

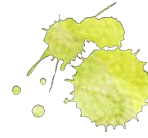


## Sweet

<b>2015</b>	<b>La Roncaia D.O.C.G.</b> Picolit	Friuli	<b>£88</b>
<b>2011</b>	<b>Buccia Nera Vin Santo D.O.C.G.</b> Malvasia Toscana +Trebiano	Toscana	<b>£60</b>
<b>2015</b>	<b>Recioto della Valpolicella Antolini D.O.C.G.</b> Corvina + Corvinone + Rondinella + Molinara	Veneto	<b>£66</b>
<b>2014</b>	<b>Tokaj late harvest</b> Furmint	Hungary	<b>£42</b>
<b>2006</b>	<b>Château Climens, Sauternes-Barsac</b> Semillon	France	<b>£84</b>

KEY: ● Organic ● Vegan ● Biodynamic ● Natural ● Orange

# THE CELLAR @ S



## Champagne

2007	Comtes de Champagne, Taittinger	£230
2008	La Grande Année, Bollinger	£280
2004	Dom Perignon	£369

## Bordeaux

2017	Blanc de Lynch Bages, Pauillac	£130
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## Burgundy

2013	Bourgone Blanc, Domaine Leflaive	£137
2014	Mâcon Pierreclos Tri de Chavigne, Guffens-Heynen	£96
2015	Chassagne Montrachet Clos St. Jean, Paul Pillot	£170
2017	Chablis Coteau de Fontenay, Patrick Piuze	£79
2017	Chablis Montée de Tonnerre 1er Cru, William Fèvre	£127
2015	Meursault, Pierre Boisson	£240
2013	Meursault Les Perrieres 1er Cru, Jacques Prieur	£330
2013	Puligny-Montrachet, Domaine Leflaive MAGNUM (1.5Lt)	£430

## Alsace

2008	Riesling Cuvée FrédéricÉmile, Trimbach	£120
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## Germany

2007	Oberhäuser Brücke Riesling Spätlese, Dönnhoff	£90
2015	Wehlener Sonnenuhr Riesling Spätlese, JJ Prüm	£95

## California

2017	Chardonnay Kutch, Sonoma Coast	£115
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## Oregon

2016	Gewürztraminer Ovum Sunnyside	£59
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## France (Sweet)

2006	Château Climens, Sauternes-Barsac	£84
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# THE CELLAR @ S



## Burgundy

2016	Mercrey Framboisière Côte Chalonnaise, Faiveley	£79
2014	Vosne Romanée, Coquard Loison-Fleurot	£145
2011	Chambolle Musigny, Comte De Vogüé	£330
2012	Morey St. Denis 1er Cru, Dujac	£350
1999	Pommard Clos Des Epeneaux, Comte Armand	£432
2011	Gevrey Chambertin La Romanée 1er Cru, Doamine des Varoilles	£190
2010	Clos de Vougeot, Thibault Liger Belair	£395
2011	Latricières-Chambertin Grand Cru, Trapet Père et Fils	£480

## Bordeaux

2008	Domaine De Chevalier, Pessac Léognan	£140
1998	Château Haut Brion, Pessac Léognan	£1190
2007	Château Rauzan Segla, Margaux	£180
2005	Château Palmer, Margaux	£670
2005	Château Lynch Bages, Pauillac	£290
2002	Château Mouton Rothschild, Pauillac	£1070
2005	Château Beychevelle, St. Julien	£320
1990	Chateau Léoville-Poyferré, St. Julien	£750

2011	Château Calon Ségur, St. Estèphe	£215
1995	Cos D'Estournel, St. Estèphe	£440
2009	Château Pavie Macquin, St. Emilion	£230
2006	Château La Fleur Pétrus, Pomerol	£460

## Tuscany

2011	Tignanello, Marchesi Antinori	£252
2011	Sassicaia Tenuta san Guido, Bolgheri	£430
2010	Ornellaia Tenuta dell'Ornellaia, Bolgheri	£460
2010	Valdicava, Brunello Di Montalcino	£210
2015	Galatrona Petrolo, Valdarno di Sopra	£160

## Spain

2011	Flor de Pingus, Ribera del Duero	£170
2000	Unico Vega Sicilia, Ribera del Duero	£680

## California

2016	Pinot Noir Kutch, Sonoma Coast	£105
2013	Insigna Joseph Phelps, Napa	£480
2004	Dominus Estate, Christian Moueix	£590

## AROMAS

Fruits white wine	Citrus	Grapefruit
		Lemon
		Lime
		Mandarine
	Tree fruits	Pear
		Apple
		Green apple
		Peach
	Tropical fruits	Melon
		Quava
		Pinapple
		Passion fruit
		Lycheé
Fruits red wine	Red berries	Redcurrant
		Blackcurrant
		Strawberry
	Tree fruits	Blackberry
		Cherry
Plum		
Floral	Honeysuckle	
	Hawthorn	
	Orange blossom	
	Linden	
	Jasmine	
	Acacia	
	Violet	
	Lavender	
	Rose	
	Vegetal	Vegetables
Tomato		
Fresh herbs		Cut grass
		Dill Thyme
		Mint
		Dried herbs
Hay		
Leaves		Blackcurrant leaf
		Eucalyptus

## BOUQUET

Aged red wine	Undergrowth	Tree moss
		Truffle
		Mushroom
	Animal	Leather
		Musk
		Chocolate
Aged white wine		Honey
Fortified wine		Prune
Late harvest / Botrytis		Dry Apricot
		Orange Peel
Oak aging	Woods	Pine
		Cedar
		Sandalwood
		Oak
	Nuts	Almond
		Hazelnut
		Coconut
	Spices	Clove
		Nutmeg
		Licorice
		Cinnamon
		Pepper
		Vanilla
		Smoked
	Coffee	
Toast		
Malolactic fermentation		Yoghurt
		Butter
Yeasts		Bread
Mineral	Young white wine Flint	
	Aged white wine	Kerosene
	Aged red wine	Tar

## FAULTS

Brett	Ethyl-phenol	Old band-aid
Sulfides	Dimethyl sulfide	Sweet corn
	Ethyl mercaptan	Onion
	Hydrogen sulfide	Rotten egg
	Sulfur dioxide	Rubber
Volatile activity	Ethyl acetate	Nail polish remover
	Acetic acid	Vinegar
Heat		Madeira
Oxygen		Sherry
Trichloroanisole		Corked

This Wine Aroma Table will assist you in the identification process of aromas contained in the complexity of your wine.

For the wine tasting process, you will first need to define which aroma group is present in your wine (fruits, flowers, vegetal). Then, you narrow down the aroma group to a more precise aroma sub-group (citrus, red berries, dry herbs, nuts etc) to finally the exact aroma itself.