



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

2019	Fantinel One & Only Prosecco Brut D.O.C. Glera	Friuli	£44
2018	Fantinel One & Only Rose' Brut Pinot Noir + Chardonnay	Friuli	£46
2018	Malibran Sottoriva I.G.T. Glera	Veneto ●	£48
N.V.	1701 Franciacorta Brut D.O.C.G. Chardonnay + Pinot Noir	Lombardia ●	£67

French

NV	Deville Carte Noir Pinot Noir + Chardonnay	Champagne	£75
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Spanish

N.V.	Pago de Tharsys Cava Brut Macabeo + Parrellada + Xarello	Spain ●	£34
N.V.	Dominio de Tharsys Cava Brut Rose Garnacha	Spain ●	£36

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

ROSE @ S



Italian

2018	Tollo Madregale Rose I.G.T Sangiovese + Montepulciano	Abruzzo	£26
2018	Sirio Cerasuolo d'Abruzzo D.O.C Montepulciano	Abruzzo	£30
2019	Rosa dei Casaretti Chiaretto Classico D.O.C. Corvina + Rondinella + Molinara	Veneto ●	£40

French

2019	La Tour de l'Eveque Côte de Provance AOC Grenache + Cinsault + Syrah+ Mourvedre + Rolle + Semillon + Ugni Blanc + Cabernet Sauvignon	France ●	£46
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KEY: ● Organic ● Vegan ● Biodynamic ● Natural ● Orange

PIEDMONT @ S



2019	Bergaglio Gavi La Fornace D.O.C.G. Cortese	£40
2019	Marco Porello Roero Arneis D.O.C.G. Arneis	£43
2019	Principiano Timorasso D.O.C. ●	£56
2019	Ferrando Cariola Erbaluce di Caluso D.O.C.G. Erbaluce	£64

2019	Valli Unite Alessandrino ●	£32
	Barbera + Dolcetto + Croatina	
NV	Centovigne Rosso della Motta ●	£43
	Nebbiolo	
2018	Marco Porello Langhe Nebbiolo D.O.C. Nebbiolo	£44
2018	Principiano Langhe Nebbiolo D.O.C. ●	£52
	Nebbiolo	
2018	Auriel Barbera del Monferrato D.O.C. ● ●	£60
	Barbera	
2015	Fracassi Barbera d'Alba Superiore D.O.C. Barbera	£60
2017	Sandri Langhe Nebbiolo D.O.C. Nebbiolo	£65
2017	Produttori di Carema Carema Nebbiolo D.O.C. Nebbiolo	£67
2014	Carlo Revello Barolo D.O.C.G. Nebbiolo	£87
2013	Palladino Barolo Serralunga d'Alba D.O.C.G. Nebbiolo	£90

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PIEDMONT @ S



2013 Burzi Barolo Capalot D.O.C.G.
Nebbiolo £140

2013 Cascina delle Rose Tre Stelle Barbaresco D.O.C.G.
Nebbiolo £130

2015 Guido Rivella Barbaresco D.O.C.G.
Nebbiolo £135

2015 Guido Rivella Fausoni Barbaresco D.O.C.G.
Nebbiolo £145

2015 Guido Rivella Montestefano Barbaresco D.O.C.G.
Nebbiolo £160

LARGE FORMATS

2012 Travaglini Gattinara Riserva D.O.C.G. DOUBLE MAGNUM (3Lt)  £350
Nebbiolo

2004 Paitin Sori' Paitin Barbaresco D.O.C.G. JEROBOAM (5Lt) £926
Nebbiolo



Sweet

2018 Lumine Ca' di Gal Moscato d'Asti D.O.C.G. £44
Moscato

KEY:

 Organic

 Vegan

 Biodynamic

 Natural

 Orange

ITALY @ S



Region: **North**



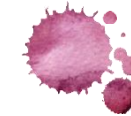
2019	Moratti Barbera Bianca I.G.T Barbera	Lombardia	£40	2018	Meroni Il Velluto Valpolicella Classico D.O.C. Corvina + Rondinella + Molinara	Veneto	£46
2017	Meggiolaro Saro' I.G.T. Garganega	Veneto ● ●	£48	2018	Ramoser Sudtiroler Lagrein D.O.C. Lagrein	Alto Adige	£56
2017	La Roncaia Ribolla Gialla D.O.C. Ribolla Gialla	Friuli	£50	2017	Sandro Fay Costa Bassa Valtellina Superiore D.O.C.G. Nebbiolo (Chiavennasca)	Lombardia	£60
2018	La Roncaia Eclisse I.G.T. Sauvignon Blanc + Picolit	Friuli	£70	2017	Antolini Valpolicella Ripasso D.O.C. Corvina + Corvinone + Rondinella	Veneto ●	£61
2017	Terlan Vorberg Riserva Pinot Bianco	Alto Adige	£98	2014	Antolini Moropio Amarone della Valpolicella D.O.C.G. Corvina + Corvinone + Rondinella	Veneto	£100
2012	Prima Terra Carlaz Vermentino	Liguria ●	£104				

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ITALY @ S

Region: **Centre**



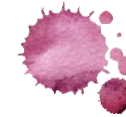
2019	Tollo Madregale Bianco I.G.T Trebbiano + Chardonnay	Abruzzo		£26	2019	Tollo Madregale Rosso I.G.T. Montepulciano + Sangiovese	Abruzzo	£26
2018	Sirio Trebbiano d'Abruzzo D.O.C Trebbiano d'Abruzzo	Abruzzo		£30	2017	Sirio Montepulciano d'Abruzzo D.O.C. Montepulciano d'Abruzzo	Abruzzo	£30
2019	Cesani Le Martelline Vernaccia di San Gimignano D.O.C.G. Vernaccia di San Gimignano	Toscana	●	£40	2019	Camillo Morellino di Scansano D.O.C.G. Sangiovese	Toscana	● £44
2019	Ciu' Ciu' Merlettaie Pecorino D.O.C.G. Pecorino	Marche	● ●	£41	2018	Paterna Chianti Colli Aretini D.O.C.G. Sangiovese	Toscana	● £46
2016	Sagona Fon Fon I.G.T. Trebbiano + Malvasia	Toscana	● ●	£57	2018	Sagona Gattorosso I.G.T. Sangiovese + Malvasia Nera + Colorino + Ciliegiole + Canaiolo	Toscana	● £48
2018	Montenidoli Fiore Vernaccia di San Gimignano D.O.C.G. Vernaccia di San Gimignano	Toscana		£65	2018	Ciolfi Silene Cesanese Superiore D.O.C. Cesanese	Lazio	● £50
					2016	San Patrignano Avi Sangiovese di Romagna D.O.C. Sangiovese di Romagna	Emilia Romagna	£65
					2017	Ampeleia Alicante I.G.T Alicante	Toscana	● £63
					2015	Piombaia Brunello di Montalcino D.O.C.G. Sangiovese	Toscana	● £110

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ITALY @ S



Region: **South & Islands**



2019	Mezzogiorno Fiano I.G.T. Fiano	Puglia		£25	2019	Mezzogiorno Nero d'Avola D.O.C. Nero d'Avola	Sicilia	£25
2018	Caravaglio Grillo Grillo D.O.C. Grillo	Sicilia	●	£30	2019	Piuma Negroamaro I.G.T. Negramaro	Puglia	£32
2019	Ciello Catarratto I.G.T. Catarratto	Sicilia	● ●	£30	2019	Mocavero Negroamaro I.G.T. Negroamaro	Puglia	£35
2018	Loi Theria Vermentino di Sardegna D.O.C. Vermentino	Sardegna		£42	2019	Caiaffa Negroamaro I.G.T. Negroamaro	Puglia ●	£40
2018	Alois Caulino Falanghina I.G.T. Greco	Campania		£43	2019	Fatalone Primitivo D.O.C. Primitivo	Puglia ●	£46
2018	Deaddis Narami Vermentino di Sardegna D.O.C. Vermentino	Sardegna	●	£58	2017	Fatalone Primitivo Riserva D.O.C. Primitivo	Puglia ●	£66
2018	Zampaglione Don Chisciotte I.G.T. Fiano	Campania	● ● ●	£67	2013	Alois Cunto Pallagrello Nero I.G.T. Pallagrello Nero	Campania	£77
					2012	Alois Trebulanum I.G.T. Casavecchia	Campania	£94
					2012	Fucci Titolo Aglianico del Vulture D.O.C. Aglianico del Vulture	Basilicata	£100
					LARGE FORMATS			
					2009	Tenute Soletta Keramos Cannonau Riserva D.O.C. DOUBLE MAGNUM (3Lt) Cannonau	Sardegna	£375

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OLD WORLD @ S

Indigenous Grape



2019	Morin – Langaran Picpoul de Pinet Picpoul de Pinet	France		£35	2018	La Muse de Cabestany Pinot Noir Pinot Noir	France	£30
2019	Lagar de Costa Albariño Albariño	Spain		£56	2017	Hacienda Grimon Rioja Crianza Tempranillo	Spain	£40
2018	Domaine du Nozay Sancerre Sauvignon Blanc	France	 	£65				
2018	Olivier Leflaive Bourgogne Blanc Les Settilles Chardonnay	France		£69				

KEY:  Organic  Vegan  Biodynamic  Natural  Orange

NEW WORLD @ S

“Expat” Grape



2019 **Samurai Chardonnay**
Chardonnay

Australia ●

£30

2019 **Eradus Ana Sauvignon Blanc**
Sauvignon Blanc

New Zealand

£38

2018 **Villavieja Shiraz-Malbec**
Shiraz + Malbec

Argentina

£31

2017 **Ruca Malen Malbec**
Malbec

Argentina

£45

2015 **Broc Cellar Happy Canyon**
Cabernet Franc

USA ●

£86

KEY: ● Organic

● Vegan

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Sweet

2018	Lumine Ca' di Gal Moscato d'Asti D.O.C.G. Moscato	Piemonte	£44
2011	Buccia Nera Vin Santo D.O.C. Malvasia Toscana + Trebbiano	Toscana	£61
2017	Antolini Recioto della Valpolicella D.O.C.G. Corvina + Corvinone + Rondinella + Molinara	Veneto	£67
2015	Roncaia Picolit D.O.C.G. Picolit	Friuli	£95
1990	Cantina della Vernaccia Vernaccia di Oristano Riserva D.O.C. Vernaccia di Oristano	Sardegna	£100
2006	Chateau Climens Sauternes Barsac Semillion	France	£88

THE CELLAR @ S



Champagne

NV	Deville Carte Noir	£75
2010	Deutz Hommage Champagne	£187.5

Burgundy

2014	Guffens – Heynen Macon Pierreclos Tri de Chevine	£95
2013	Domaine Leflaive Bourgogne Blanc	£110
2015	Pierre Boisson Auxey Duresses Les Cloux	£125
2015	Bouchard Pere et Fils Mersault Perrieres 1er Cru	£175
2015	Pierre Boisson Mersault	£190

Alsace

2014	Zind – Umbrecht Riesling Clos Saint Urbain Rangen de Thann	£160
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Piedmont

2013	Gaja & Rey Chardonnay Gaja Langhe	£375
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California

2015	Chardonnay Kutch, Sonoma Coast	£115
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Bordeaux (Sweet)

2006	Château Climens, Sauternes-Barsac	£88
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THE CELLAR @



Burgundy

2016	Faiveley Mercurey Framboisière Côte Chalonnaise	£85
2014	Coquard Loison-Fleurot Vosne Romanée	£135
2009	Patrice Rion Chambolle Musigny 1er Cru Les Fuees	£157
2013	Domaine Du Clos Frantin Vosne Romanee 1er Cru Les Malconsorts	£181
2010	Roche de Bellene Clos Saint Denis Grand Cru	£261

Bordeaux

2011	Mitjavile Roc de Cambes Cote de Bourg	£120
2011	Chateau Calon Segur Saint Estephe	£165
2001	Château Grand Puy Lacoste Puillac	£184
2003	Château Pontec Canet Puillac	£192
2009	Le Pauillac de Latour – Château Latour Pauillac	£212
2006	Château La Fleur – Petrus Pomerol	£345
1996	Chateau Ducru Beaucaillou Saint Julien	£425

Rhone

2016	Domaine de La Janasse Chateauneuf Du Pape Vieilles Vignes	£146
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Tuscany

2011	Marchesi Antinori Tignanello	£173
2011	Sassicaia Tenuta San Guido, Bolgheri	£359
2009	Ornellaia Tenuta dell'Ornellaia, Bolgheri	£384

Spain

2011	Flor de Pingus, Ribera del Duero	£157
2004	Vega Sicilia Unico Gran Reserva, Ribera del Duero	£468

California

2016	Ridge Estate Cabernet Sauvignon	£147
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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
		Blackberry
	Tree fruits	Cherry
		Plum
Floral	Honeysuckle	
	Hawthorn	
	Orange blossom	
	Linden	
	Jasmine	
	Acacia	
	Violet	
	Lavender	
	Rose	
Vegetal	Vegetables	Green pepper
		Tomato
	Fresh herbs	Cut grass
		Dill Thyme
		Mint
	Dried herbs	Tabacco
		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
		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.