SUMMER WINE MENU

RED WINES

FRANCE

Domaine Gros et Tollot, Les Fontanilles Minervois, Languedoc 2008
£24.00
**Shiraz/Syrah, Grenache, Carignan, Cinsault**
It has an appealing nose of berries, chocolate, some leather, and a touch of funk. To drink it’s medium-full bodied. It has bright fruit, a real juiciness and a hint of that chocolate before turning predominantly savoury, with notes of dried herbs and a nice salty minerality running its length.
Pairing: Beef, pasta, Veal

Domaine Sorin, Bandol 1998 £24.00
**Shiraz/Syrah, Mourvedre, Carignan**
Perfumed, complex, rich. Sweet red fruit, a bit of leather, meaty and earthy.
Pairing: game, red meat and aged cheeses

Perrin, Coudoule De Beaucastel, Côte du Rhône 2015 £22.75
100%Grenache
Densely fruity yet vibrantly fresh, this full-bodied red offers all the luscious black cherry and plum flavors one expects from the Southern Rhône. Penetrating and juicy, it’s accented by granite minerality and fine-grained, persistent tannins that grip the finish.
Pairing: Beef, Game, Lamb

Chateau Saint Cosme, Cote-du-Rhone 2015 £12.50
100% Shiraz/Syrah
Plump and generous in mouthfeel, it's an undeniably southern, sun-drenched expression of Syrah but with a cutting mineral freshness and salty tang on the finish. Soft tannins and hints of bramble and cut stone rim flavors of rich, ruddy black-cherry and plum preserves.
Pairing: Beef, Game, Lamb
ITALY

Cianfagna, Tintilia del Molise 2009 £25.75
100% Tintilia
The wine is opaque with blackberry and black cherry on the nose and a touch of vanilla spice and chocolate notes. The palate is full-bodied with ripe up front fruit flavours. Almost new-world in style.
Pairing: Beef, Game, Pasta

SPAIN

Pagos Viejos, Artadi, Rioja 2008 £ 51.25
Tempranillo
The wine was aged for 18 months in new French oak. Deeply colored, it offers up a superb nose of pain grille, pencil lead, Asian spices, incense, and assorted black fruits. Rich, layered, and beautifully proportioned, this lengthy effort will evolve for 5-7 years.
Pairing: Beef, Lamb, Poultry

Descendientes de J. Palacios, Pétalos del Bierzo 2014 £17.30
100% Mencia
It is full-bodied, but not overpowering. Smooth, it has wonderful texture. Intoxicating aromas range from rose petals to blackberry, minerals to pipe smoke. Petalos is absolutely gorgeous, plush, and elegant. Aromas of roses and pepper with an earthy core are followed by dark red fruit notes. Peppercorn and roasted juices lead to a savoury, elegant, satiny but dry, long and supple finish with dark cherries and dried sage.
Pairing: veal, Poultry, Venison

NEW WORLD

Saint Clair Pioneer Block 14 Doctor Creek 2015 £11.00
Pinot Noir
The wine is bright ruby red with a delicate aromatic spectrum of red fruits, blackcurrants and spice. A full and rounded palate oozes bright, juicy fruits set off by an ideal balance of acidity and light oak tannin, all combining to a rich and lingering finish.
Pairing: Poultry, Veal, Beef
SUMMER WINE MENU

WHITE WINES

FRANCE

Côtes Du Rhone, St. Ledger Blanc 2011 £13.00

100% Viognier

Attractively floral on the nose, this exudes notes of apricot and greengage. The palate shows a vein of mineral freshness that gives backbone and structure to a core of ripe, stone fruit. Nuances of white flowers and a touch of white pepper give this a delightful complexity, elevating it above many other wines of this level. Excellent.

Pairing: Salmon, Tuna, Pork, Poultry

Domaine De L'Amauve, Seguret, La Durèle Rhône White Blend 2007 £14.70

100% Viogner

This wine from the Cotes du Rhone Villages is a beautiful pale yellow colour with green notes. The nose is expressive with notes of white flowers, citrus and pear.

Pale yellow, nice serene air, still has an aniseed freshness, citronella notes, specks of honeycomb. The palate is supple and structured at the same time, has nutty traces. There are attractive aromatics of lime, elderflower and a hint of jasmine on the nose. An intense apricot fruit that is well integrated, complementing its long finish.

Pairing: Pork, Salmon, Poultry

Domaine Jean Thomas, St Veran 2015 £20.70

100% Chardonnay

After subtle aromas of lemon, apricot, acacia and honeysuckle, on the palate a St-Véran (always made of Chardonnay) shows fresh focus and clarity while exhibiting roundness and harmonious balance. A great St-Véran will express notes of almond, hazelnut, cinnamon, butter or toast and sometimes an exotic twist of orange peel.

Pairing: Pasta, risotto, vegetarian, fish

Domaine Jean-Marie Bouzereau, Bourgogne Cote D'or 2017 £20.25

100% Chardonnay

Aromas of hazelnuts and fresh butter. Round and fresh on the palate, citrus notes. Oysters, seafood, fish, sausages and KIR (with crème de cassis).

Pairing: Pasta, Salmon, Shellfish
Domaine Huet, Vouvray, Le Haut Lieu 2011 £12.50

100% Chenin Blanc

Such intriguing honeyed richness here, swirling with light smokiness and vanilla, but whilst hinting at the ripe and exotic it is the mineral and gravel notes that are adding so much more complexity. Quite luscious, the orangey brightness of the acidity playing against gorgeous ripe apple and more exotic nectarine sweetness, it is long and utterly beautiful.

Pairing: Mature cheese, Fish
GERMANY

Schloss Reinhartausen Trocken, Nussbrunnen 2010 £16.90
100% Riesling
Utterly charming wine; lime cordial and orange blossom. Pure, energetic riesling character. Delicate with beautiful sweetness and balance.

Weingut Dr. Heger, Ihringer Winklerberg Muskateller 2005 £18.50
100% Gelber Muskateller
The vines were planted in 1951 on the Ihringer Winklerberg, the weathered volcanic rock gives the wine a noticeable minerality. Highly elegant, expressively focused bouquet of green citrus fruits, carambola, tart white peach and hints of meadow herbs and tomato green. Rich, but by no means expansive in speech. On the palate, a complex, fanned-out aroma of crunchy tropical fruits, candied lime zest and very fine notes of spice blossoms. Long aftertaste with great piquancy combines dazzling expression with noble personality.  
Pairing: Shellfish, Spicy food, Fish

Schäfer-Fröhlich Monzinger Halenberg Riesling £35.00
100% Riesling
Sumptuous aromas of honeydew melon, pineapple and sage. The lusciously sweet exotic fruit flavours and pure mineral salts set the framework for this wine’s complexity...reveal peony and lily perfume, with a plethora of melons and orchard fruits. Luscious and light, it dances across a honeyed-slicked palate, leaving only the most subtle impression of fruit acids, sufficient to refresh. It is known for its strong flowery aromas and high acidity. 
Pairing: Pork, Shellfish, Poultry

Weingut Göttelmann, Münster Riesling Feinherb 2012 £13.00
100% Riesling
Pairing: Pork, Shellfish, spicy food, cured meat

NEW WORLD

Guerila Pinela, Slovenia 2016 £13.40
100% Pinela
A pale sunny yellow and lively colour. Distinguished by its complex nose. Aromas of peach, pineapple, citruses, dried flowers. A full-body and distinct minerality complete the balance of freshness and smoothness. 
Pairing: Shellfish, Vegetarian, Poultry, Fish
Mullineux, Old vines, South Africa 2013 £18.00
100% Chenin Blanc
This Chenin Blanc-based white, with Clairette Blanc and Viognier, boasts a harmonious blend of fruit and floral tones throughout. Scents of underripe tropical fruit, green plum, apple and lime peel are kissed with hints of rose petal, ginger and honeysuckle, while the medium-weight palate boasts ripe flavors of green melon and fleshy pear. A hint of white pepper and minty fynbos lingers on the clean finish.
Pairing: Ham, Roast pork, Chicken kiev, Fish, Shrimps.

Domaine des Muses, Humagne Blanche, Switzerland 2013 £28.60
100% Humagne Blanche
Medium golden yellow. Aromas of dried figs, fresh pear and yellow apple paired with light notes of toast, hazelnuts and jasmine blossoms. Perfectly interwoven barrique tones. Creamy on the palate with melt and harmony. Good acidity supports the aromas perfectly. Again pears and figs with slight notes of white truffle, simply sensational, this Humagne! The wine finishes persistent, powerful, with deep, complex fruit.
Pairing: Game terrine, Smoked ha, Poultry, Cheese fondue
FELLOWS WINE MENU

SWEET WINES

FRANCE

Coteaux du Layon, Cuvée des Forges 2016 £14.50
100% Chenin Blanc
On the nose, it presents fresh citrus notes, grapefruit and more exotic notes as pineapple. The well-balanced palate is dominated by dried fruits apricots, figs, dates.
Pairing: Mature cheeses, fruity desserts

NEW ZEALAND

Seifried Sweet Agnes Riesling 2016 £22.20
100% Riesling
The 2016 Seifried Winemakers Collection Sweet Agnes Riesling is pure and powerful. The nose has mandarin peel and floral notes, while the palate is luscious with bright fruit balanced by natural acidity. Succulent fruit sweetness wraps around the crisp acid backbone leaving a long, exceptionally generous finish - the perfect way to finish a meal.
Pairing: Mature cheeses, Fruity desserts, Blue cheese
FELLOWS WINE MENU

SPARKLING

UNITED KINGDOM

Balfour Rose Hush Heath Estate 2010 £52.50
Pinot Noir
This sparkling rose is very easy drinking, it shows red fruits on the nose and just a touch of floral. Light and crisp with medium size bubbles. On the palate nice red fruits flavours and very refreshing acidity.
Pairing: Shellfish, Lean fish, Aperitif

FRANCE

Crémant d'Alsace, J Geiler, Rose £14.20
Pinot noir
Beautiful rosé robe, supports and reflects pleasant « salmony » tones. A fine stream of lively regular bubbles rising in the glass. A charming bouquet full of fruits, with hints of small red berries. A well balanced mouth fruity but not sweet, with red fruits aromas and a nice freshness.
Pairing: Aperitif, red fruit dessert