



EAT *on the* GREEN

**Drinks & Wine List**

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## Drinks List

Coca Cola	(200ml)	£1.95
Diet Coca Cola	(200ml)	£1.95
Irn Bru	(330ml)	£2.30
Diet Irn Bru	(330ml)	£2.30
Cranberry Juice	(160ml)	£1.95
Pineapple Juice	(125ml)	£1.95
Tomato Juice	(125ml)	£1.95
Spiced Tomato Juice	(125ml)	£2.00

## Deeside Mineral Water

	<i>250ml</i>	<i>750ml</i>
Deeside Sparkling Water	£1.95	£3.95
Deeside Still Water	£1.95	£3.95

## Fever-tree

	<i>200ml</i>
Bitter Lemon	£1.95
Ginger Beer	£1.95
Ginger Ale	£1.95
Lemonade	£1.95
Naturally Light Tonic	£1.95
Premium Indian Tonic	£1.95
Soda Water	£1.95

## Luscombe

	<i>240ml</i>
Orchard Apple	£1.95
Organic Orange	£1.95

  

	<i>320ml</i>
Lime Crush	£3.10
Raspberry Crush	£3.10
Sicilian Lemonade	£3.10
St. Clements	£3.10
Strawberry Crush	£3.10
Sparkling Apple Crush	£3.10
Wild Elderflower Bubbly	£3.10

## Cocktails

<b>Rasparetto</b>	£8.95
<i>Edinburgh gin raspberry liqueur, disarrono, angostura orange bitters, sugar syrup</i>	
<b>Sweet Blushing</b>	£8.95
<i>Arbikie potato vodka, chambord, lime, sugar syrup, lemonade</i>	
<b>Bellini</b>	£8.95
<i>prosecco, crème de peche, peach puree</i>	
<b>White Lady</b>	£8.95
<i>porters gin, cointreau, lemon juice, sugar syrup, egg white</i>	
<b>Whiskey Sour</b>	£8.95
<i>famous grouse, lemon juice, angostura aromatic bitters, sugar syrup, egg white</i>	
<b>French Martini</b>	£8.95
<i>stolichnaya vodka, chambord, pineapple juice</i>	
<b>Clover Club</b>	£8.95
<i>bombay sapphire gin, lemon juice, sugar syrup, egg white, raspberries</i>	

## Aperitif

	<i>ABV%</i>	
Aperol	11	£3.45

## Vodka

	<i>ABV%</i>	
Stolichnaya	40	£3.95
Stolichnaya Vanilla Vodka	37.5	£3.50
Grey Goose	40	£4.95
Arbikie Potato Vodka	43	£4.95
Holy Grass	41.5	£4.25

## Gin

	<i>ABV%</i>	
Bombay Sapphire	40	£3.95
Hendrick's	41.4	£4.25
Martin Miller's	40	£3.95
Arbikie Kirsty's Gin	43	£4.95
The Botanist	46	£4.95
Caorunn	41.8	£4.25
Edinburgh Gin	43	£3.95
Edinburgh Gin Raspberry Infused	20	£4.25
Edinburgh Gin Elderflower Infused	20	£4.25
Rockrose	41.5	£4.25
Sipsmith	41.6	£4.25
Sipsmith Sloe Gin	29	£4.25
Daffy's	43.4	£4.25
Tanqueray	43.1	£4.25
Tanqueray 10	47.3	£5.95
Porters	41.5	£4.95

## Rum

	<i>ABV%</i>	
Bacardi Superior White	37.5	£3.95
Captain Morgan Spiced	35	£3.95
Appleton Estate	40	£4.15
Dark Matter Spiced	40	£4.95
Havana 3	40	£3.95
Havana 7	40	£4.50
Angostura 1919	40	£5.15
Diplimatico Reserva	40	£5.25
Diplimatico Reserva Exclusiva	40	£6.50
Diplimatico Blanco	40	£5.25

## **Bourbon**

	<i>ABV%</i>	
Buffalo Trace	40	£4.95
Maker's Mark	45	£4.95

## **Tequila**

	<i>ABV%</i>	
Patron Silver	40	£4.95
Patron XO Cafe	35	£4.95

## **Vermouth**

	<i>ABV%</i>	
Martini Extra Dry	15	£2.95
Martini Bianco	15	£2.95
Martini Rosso	15	£2.95

## **Sherry**

	<i>ABV%</i>	
Barbadillo Fino	15	£3.95
Barbadillo Amontillado	17.5	£3.95
Barbadillo Oloroso	18	£3.95

## **Armagnac, Calvados and Cognac**

	<i>ABV%</i>	
Courvoisier	40	£3.95
Hine Rare VSOP	40	£5.50
Hennessy XO	40	£12.00
Remy Martin	40	£4.95
Janneau Armagnac	40	£4.95

## Liqueur

	<i>ABV%</i>	
Amaretto	28	£3.95
Baileys	17	£3.95
Benedictine	40	£3.95
Campari	25	£3.95
Chambord	16.5	£3.95
Cointreau	40	£3.95
Crème de Menthe	25	£3.95
Domaine de Canton	28	£3.95
Drambuie	40	£3.95
Frangelico	20	£3.95
Glayva	35	£3.95
Grand Marnier	40	£3.95
Kahlua	20	£3.95
Koko Kanu	37.5	£3.95
Merlet Crème de Cassis	16	£3.95
Merlet Crème de Peche	18	£3.95
Midori	20	£3.95
Mozart Dark Chocolate	17	£3.95
Mozart White Chocolate Vanilla	15	£3.95
Pernod	40	£3.95
Pimm's	25	£3.95
Sambuca	38	£3.95
Southern Comfort	35	£3.95
Tia Maria	20	£3.95



## Beer & Cider

		<i>ABV%</i>	
<b>Budweiser Budvar Non-Alcoholic</b> <i>low alcohol lager</i>	(330ml)	0.5	£3.75
<b>Deeside Craft Lager</b> <i>delicate, clean and refreshing lager</i>	(330ml)	4.1	£4.25
<b>Brew Dog Punk IPA</b> <i>fruity golden ale</i>	(330ml)	5.6	£4.25
<b>Brew Dog 5AM Red Ale</b> <i>fruity bitter red ale</i>	(330ml)	5	£4.25
<b>Brew Dog Nanny State</b> <i>low alcohol beer</i>	(330ml)	0.5	£3.75
<b>Innis &amp; Gunn Original</b> <i>oak aged beer</i>	(330ml)	6.6	£4.25
<b>Innis &amp; Gunn Craft Lager</b> <i>golden oak lager beer</i>	(330ml)	4.6	£4.25
<b>6 Degrees North Tripel</b> <i>rich, smooth and rewarding</i>	(330ml)	9	£4.25
<b>6 Degrees North Chopper Stout</b> <i>silky black magic</i>	(330ml)	7	£4.25
<b>6 Degrees North Wanderlust</b> <i>crisp, spice and citrus</i>	(330ml)	4.6	£4.25
<b>6 Degrees North Four Seasons</b> <i>refreshing, spice and fruity</i>	(330ml)	6	£4.25
<b>Rekorderlig Apple</b>	(500ml)	4.5	£4.65
<b>Rekorderlig Pear</b>	(500ml)	4.5	£4.65

## Whisky

### Highland

Balvennie Doublewood	12 Years	40	£4.50
Glenfiddich	12 Years	40	£4.50
Glenfiddich	15 Years	40	£5.15
Glen Garioch	12 Years	48	£5.50
Glenlivet	12 Years	40	£4.50
Glenlivet	15 Years	40	£5.15
Glenmorangie Original		40	£4.50
Macallan Gold		40	£4.50
Oban	14 Years	43	£5.50

### Lowland

Bowmore	12 Years	40	£4.75
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### Island

Isle Of Jura	10 Years	40	£4.50
Lagavulin	16 Years	43	£5.50
Laphroaig	10 Years	40	£4.95

### Irish

Jameson		40	£3.95
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### American

Jack Daniels		40	£3.95
Canadian Club		40	£3.95

### Blended

The Antiquary		40	£3.95
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## Wines by the Glass

### Sparkling & Champagne

	125ml
<b>Prosecco Valdobbiadene, San Giovanni, Italy</b> <i>delicious and refreshing, with floral aromas</i>	£6.50
<b>Perini Rose, San Giovanni, Italy</b> <i>lovely finish and juicy strawberry flavours</i>	£7.00
<b>Champagne Laurent-Perrier Brut NV, France</b> <i>elegant and balanced, biscuity with a citrus finish</i>	£9.95
<b>Champagne Laurent-Perrier Demi-Sec, France</b> <i>toasty and nutty, refreshing, with a slightly sweet finish</i>	£10.95

### White

	175ml	250ml
<b>Pinot Grigio Conviviale, delle Venezie, Italy</b> <i>light, elegant &amp; refreshing, a good match with lighter fish dishes</i>	£6.95	£8.95
<b>Sauvignon Gros Manseg, Domaine Horgelus, France</b> <i>deliciously zesty, with vibrant citrus &amp; gooseberry fruit – great as an aperitif or with most fish &amp; shellfish dishes</i>	£6.50	£8.50
<b>Chardonnay, San Antonio Valley, Chile</b> <i>intense on the nose, a range of fresh fruit aromas with a touch of spice</i>	£6.95	£8.95
<b>Sauvignon Blanc, Snapper Rock, Marlborough, New Zealand</b> <i>classic kiwi SB, lively with crisp acidity and green fruit flavours</i>	£7.95	£9.50
<b>Muscat, Natureo, De-alcoholised Wine, Spain</b> <i>rich &amp; fresh floral aromas of green apples, peaches &amp; citrics</i>	£3.00	£4.50

### Rose

	175ml	250ml
<b>La Vie en Rose, Domaine Horgelus, France</b> <i>aromas of fresh strawberries &amp; raspberries with appealing juicy mouthfeel</i>	£6.95	£8.95
<b>Syrah-Cabernet Sauvignon, Natureo, De-alcoholised Wine, Spain</b> <i>cherry red, aromas of fruits of the forest, principally red berries &amp; red liquorice</i>	£3.00	£4.50

### Red

	175ml	250ml
<b>Rioja Bordon Crianza, Bodegas Franco-Espanolas, Spain</b> <i>juicy, cherry fruit, wrapped in layers of smoky, vanilla oak</i>	£6.95	£8.95
<b>Pacha Mama Malbec, San Juan, Argentina</b> <i>classy organically grown Malbec from the foothills of the Andes – juicy plum &amp; redcurrant fruit with just a hint of spicy oak. perfect with most red meats.</i>	£7.95	£9.50
<b>Camina de la Cabana Merlot, Central Valley, Chile</b> <i>rounded, seductively smooth, with dark plum fruit &amp; a hint of violets. good with lighter meat dishes</i>	£6.50	£8.50
<b>Paparuda Pinot Noir, Cramele Recas, Romania</b> <i>a light, easy drinking red, with soft, ripe strawberry flavours &amp; a light hint of spice. a good partner to poultry or fuller flavoured fish dishes.</i>	£6.95	£8.95
<b>Syrah, Natureo, De-alcoholised Wine, Spain</b> <i>subtle aromas of pomegranate &amp; redcurrant with hints of vanilla</i>	£3.00	£4.50

## Champagne and Sparkling Wines

	<i>125ml</i>	<i>Bottle</i>
<b>1. Prosecco Valdobbiadene, San Giovanni, Italy</b> <i>delicious and refreshing, with floral aromas</i>	<b>£6.50</b>	<b>£29.95</b>
<b>2. Champagne Laurent-Perrier Brut NV, France</b> <i>elegant and balanced, biscuity with a citrus finish</i>	<b>£9.95</b>	<b>£59.95</b>
<b>3. Champagne Laurent-Perrier Demi-Sec, France</b> <i>toasty and nutty, refreshing, with a slightly sweet finish</i>	<b>£10.95</b>	<b>£64.95</b>
<b>4. Champagne Laurent-Perrier Cuvee Rose, France</b> <i>lovely amber pink colour, fresh red berries, long, full finish</i>		<b>£74.95</b>
<b>5. Champagne Laurent-Perrier Vintage 2006, France</b> <i>complex brioche flavours, refreshing and elegant</i>		<b>£69.95</b>
<b>6. Champagne Laurent-Perrier Ultra Brut, France</b> <i>pure and dry, vibrantly crisp and delicate</i>		<b>£69.95</b>
<b>7. Champagne Laurent-Perrier Grand Siecle 'la Cuvee', France</b> <i>wonderfully rich, full and complex with a hint of honey – blend of the best vintage years</i>		<b>£175.00</b>
<b>8. Champagne Laurent-Perrier Brut Magnum, France</b> <i>ideal for larger parties and special occasions</i>		<b>£125.00</b>
<b>9. Champagne Laurent-Perrier Alexandra Rose</b> <i>delicate, pale salmon pink colour. Complex, with hints of wild strawberries &amp; redcurrant preserve, followed by notes of candied citrus.</i>		<b>£299.00</b>

We have worked closely with Champagne Laurent-Perrier since the launch of our Salon Vert in 2013. Still family-owned, Laurent-Perrier was originally established in 1812, and over the years has created a reputation for wines which display the characteristics of elegance, freshness and lightness. The Cuvee Rose is one of the world's most iconic Champagnes, but the whole range is notable for its quality and unique style, characterised by the high proportion of Chardonnay in the blends for the white wines. Laurent-Perrier is now the fifth largest Champagne house, exporting to over 160 countries worldwide. We are proud to work in partnership with this prestigious house, which shares our values of quality, creativity and passion.



## Bin End Selection

- 105. Chardonnay, Brightview, Adelaide Hills, Australia** ~~£40.95~~ £34.95 [3]  
*distinctive peach & melon notes, subtle oak & distinctive mineral flavour*
- 106. Cabernet Sauvignon Shiraz, Simonsig Estate, South Africa** ~~£32.95~~ £29.95 [6]  
*vibrant red fruit flavours, velvety smooth texture and finish*
- 107. Charmes de Kirwan, Margaux, France** ~~£65.95~~ £55.95 [1]  
*blended from the younger vines, it offers a softer texture with outstanding elegance*
- 108. Merlot, Casa Lapostolle, Rapel Valley, Chile** ~~£32.95~~ £26.95 [6]  
*intense, vibrant red fruit flavours, soft tannins & a lush texture*

## White Wines

- |  |               |
|--|---------------|
| <b>10. Pinot Grigio Conviviale, delle Venezie, Italy</b><br><i>light, elegant and refreshing, a good match with lighter fish dishes</i>                      | <b>£25.95</b> |
| <b>11. Sauvignon Blanc, Snapper Rock, Marlborough, New Zealand</b><br><i>classic kiwi SB, lively with crisp acidity and green fruit flavours</i>             | <b>£29.95</b> |
| <b>12. Sauvignon &amp; Gros Manseg, Domaine Horgelus, France</b><br><i>intense notes of exotic citrus, minerals &amp; freshness</i>                          | <b>£24.95</b> |
| <b>13. Gavi la Battistina, Piemonte, Italy</b><br><i>a ripe fruit nose -pear, red apple, nectarine &amp; juicy citrus rind fruit, floral</i>                 | <b>£29.95</b> |
| <b>14. Pinot Gris Reserve Cave de Turckheim, Alsace, France</b><br><i>succulent, ripe &amp; exotic, with hints of tangerine, honey &amp; spice</i>           | <b>£32.50</b> |
| <b>15. Henri Bougeois, Pouilly Fume, France</b><br><i>freshly cut grass &amp; lemon aromas, vibrant gooseberry &amp; grapefruit, gunflint smokiness</i>      | <b>£33.95</b> |
| <b>16. Chablis le Verger, Domaine Geoffroy, France</b><br><i>mouth-watering mineral flavours, melons, peaches &amp; pears, clean &amp; refreshing finish</i> | <b>£35.50</b> |
| <b>17. Sancerre Les Baronnes, Domaine Henri Bourgeois, France</b><br><i>grassy &amp; herbaceous, with fine vibrant fruit</i>                                 | <b>£36.95</b> |
| <b>18. Viognier S. Vineyard, Anakena Estate, Requinoa, Chile</b><br><i>complex with subtle hints of tangerine &amp; honeysuckle, smooth, silky texture</i>   | <b>£27.95</b> |
| <b>19. Pouilly Fuisse 'Vieilles Vignes', Domaine Corsin, France</b><br><i>rich, creamy &amp; spicy, full bodied yet elegant with a long, toasty finish</i>   | <b>£47.95</b> |
| <b>20. Chardonnay, San Antonio Valley, Chile</b><br><i>intense on the nose, a range of fresh fruit aromas with a touch of spice</i>                          | <b>£25.95</b> |
| <b>22. Riesling, Rag &amp; Bone, Eden Valley, Australia</b><br><i>classic Riesling flavours - floral, honeyed &amp; lemony with an off-dry finish</i>        | <b>£31.95</b> |

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## Rose Wines

- 24. La Vie en Rose, Domaine Horgelus, France** £26.95  
*aromas of fresh strawberries & raspberries with appealing juicy mouthfeel*
- 25. Petit Bourgeois, Rosé de Pinot Noir, France** £29.95  
*delicate red berries, elegant, well balanced with a fresh finish*

## De-alcoholised Wine

### White

- 26. Muscat, Natureo, De-alcoholised Wine, Spain** £17.95  
*rich & fresh floral aromas of green apples, peaches & citrics*

### Rose

- 27. Syrah-Cabernet Sauvignon, Natureo, De-alcoholised Wine, Spain** £17.95  
*cherry red, aromas of fruits of the forest, principally red berries & red liquorice*

### Red

- 28. Syrah, Natureo, De-alcoholised Wine, Spain** £17.95  
*subtle aromes of pomegranate & redcurrant with hints of vanilla*

## Red Wines

- 29. Rioja Crianza 2010, Bodegas Franco-Espanolas, Spain** £26.95  
*delicious, traditional Rioja; ripe, juicy, cherry fruit over layers of smoky, vanilla oak*
- 30. Valpolicella Classico 'Ripasso', Luigi Righetti, Italy** £27.95  
*velvety, ripe, black cherry fruit, complex & delicious*
- 31. Rioja Reserva, Marques de Riscal, Spain** £39.95  
*aged for 26 months, balsamic & ripe red fruit aromas, silky tannins, a light, fruity palate*
- 32. Fleurie le Reposoir, Domaine Ferraud, France** £33.95  
*aromatic & seductive with succulent, lively raspberry fruit*
- 33. Chianti Classico Castello di Querceto, Italy** £35.50  
*velvety texture, with layers of red cherry fruit and smokey oak*
- 34. Cotes du Rhone, Domaine de la Janasse, France** £29.95  
*appealing dark fruit flavours, with warm spiciness & a peppery finish*
- 35. Chateau Haut Badon 2010, Grand Cru, Saint Emilion, France** £42.95  
*a complex right bank claret, with deep plum flavours and a touch of cedarwood*
- 36. Châteauneuf du Pape, Domaine Versino, Rhône, France** £59.95  
*good density of fruit, smooth flavours of blackthorn, red berry sloe & sandalwood*
- 37. Pacha Mama Malbec, San Juan, Argentina** £28.95  
*classy organically grown Malbec from the foothills of the Andes – juicy plum & redcurrant fruit with just a hint of spicy oak. perfect with most red meats.*
- 38. Amarone Capitel de Roari, Luigi Righetti, Italy** £50.00  
*from sun-dried grapes, wonderfully velvety texture & ripe, full black cherry fruit*
- 39. Camina de la Cabana Merlot, Central Valley, Chile** £24.95  
*rounded, seductively smooth, with dark plum fruit & a hint of violets. good with lighter meat dishes*
- 40. Paparuda Pinot Noir, Cramele Recas, Romania** £25.95  
*a light, easy drinking red, with soft, ripe strawberry flavours & a light hint of spice. a good partner to poultry or fuller flavoured fish dishes.*
- 41. Cabernet/Merlot, Wee Angus, Angus The Bull, Australia** £29.95  
*youthful exuberance of Cabernet tempered by the plummy gentleness of Merlot*
- 42. Pinotage, Simonsig Estate, Stellenbosch, South Africa** £29.95  
*an elegant, unwooded Pinotage, juicy & fresh*
- 43. Tiara, Simonsig Estate, Stellenbosch, South Africa** £31.95  
*vanilla flavours, toasty complexity, with soft tannins*

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## Half Bottles

### White

- 46. Pouilly Fumé, Serge Dagueneau, Loire, France** **£21.50**  
*freshly cut grass & lemon, vibrant gooseberry & grapefruit flavours, hint gunflint smoke*

### Red

- 47. Chateau Montaguillon, Montagne-Saint-Emilion, France** **£20.95**  
*classic Saint Emilion, robust, concentrated plummy fruit, hint of cedarwood on the finish*

## Dessert Wines & Port

- |  | <i>100ml</i> | <i>Bottle</i> |
|--|--------------|---------------|
| <b>48. Chateau Petit Vedrines, Sauternes, France</b><br><i>perfectly balanced, flavours of apple, pear, peach mix, hint of mango, pineapple, jam &amp; honey</i> | <b>£6.95</b> | <b>£27.50</b> |
| <b>49. Campbells Rutherglen Muscat, Rutherglen, Australia</b><br><i>dark, rich, concentrated, with hints of treacle</i>  | <b>£6.95</b> | <b>£35.00</b> |
| <b>50. Moscato d'Asti la Morandina, Italy (Sparkling)</b><br><i>light, fresh, grapey, with a fresh, sweet finish</i>   | <b>£7.50</b> | <b>£31.95</b> |
| <b>51. Royal Tokaji Aszu Blue Label, 5 Puttonyos, Hungary</b><br><i>amazingly honeyed, intensely aromatic, flavours of apricots &amp; figs</i>                   | <b>£9.95</b> | <b>£45.95</b> |
|  | <i>50ml</i>  | <i>Bottle</i> |
| <b>52. Taylors LBV Port 2008, Portugal</b><br><i>Dark and rich black fruits, velvety, rich and elegant</i>   | <b>£4.30</b> | <b>£60.00</b> |
| <b>53. Fonseca 10 year old Tawny Port, Portugal</b><br><i>Amber with ruby hints, rich and nutty with a long finish</i>   | <b>£5.15</b> | <b>£45.00</b> |

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## Connoisseurs Choice

### White Wine

**54. Chablis, Les Clos, Grand Cru, William Fevre, 2009**

**£110.00**

*Grapes are hand-picked into small shallow containers to avoid crushing; and organic management of the vineyard goes into the sensitive winemaking, that has established a well-earned reputation for greatness in Chablis. Half of the Premier Crus are separated into used oak barrels for ageing between 10-13 months. The Grand Crus are all aged in used oak barrels for 12-15 months. Often the oak maturation is only just discernible in the wines, particularly after a bit of bottle age, this is no doubt thanks to their stunning purity and intensity of flavour. Very tight-packed & powerful, this tastes like it was made from very small, concentrated berries; there is almost a tannic structure to this. Impressive, long, steely flavours, notes of lime skin, nectarine, greengage, mineral & butter. An extraordinary wine.*

**55. Chassagne Montrachet, Les Caillerets, 1er Cru, Jean Noel Gagnard, 2009 £115.00**

*Expressive, impressive Chassagnes that display the complex nuances of their terroir. The Cailleret vineyard comprises some of Caroline Lestimé's oldest vines (over 60 years old). Always more tense & less unctuous than the Morgeot but with even more power, surprisingly open & expressive for a Caillerets – melt-in-the-mouth flavours of peach, lemon zest & honeysuckle with that stern mineral & limestone quality that sets this apart, along with a roasted hazelnut richness & excellent acidity; this is a white Burgundy of dimension & great class.*

### Red Wine

**57. Barolo, Falletto di Serralunga d'Alba, Bruno Giacosa, Piedmont, 2007 £199.00**

*One of the true greats of the winemaking world, Bruno is the third generation to produce wine at this family estate founded in 1871. The 20 ha domaine comprises 5.5 ha of Barbaresco Asili & 14.5ha Barolo Falletto di Serralunga. Cellar methods are largely traditional whilst bowing to some of the more beneficial aspects of modern technology. The wines are fermented in temperature controlled steel tanks & aged in large oak "botti" for between 1 - 4 years depending on the wine. From the excellent Falletto cru of the Serralunga commune, a vineyard entirely owned by Giacosa. Aged in large oak cask from 2-4 years depending on the vintage. A classic tar & roses nose, floral wonderfully expressive, the palate is a touch more reserved but with fantastic potential, profound flavours of minerals, spices, cocoa, bright red berries & cherries, gripped by fine, strengthening tannins.*