

# Kendellsbistro

## LA CARTE DES VINS



This List continues with our Award Winning Wines from Domaine de Miselle.

### Latest Accolades

BLANC SEC 2014: GOLD MEDAL - Concours Général Agricole Paris 2015

ROSÉ 2014: GOLD MEDAL - Concours des Vignérans Independants 2015

PETIT MANSENG MOELLEUX 2012: THREE STARS - Guide Hachette 2015

### Accolades Gained For Previous Miselle Vintages

#### GOLD MEDAL

Concours Général Agricole Paris

Lyon International Wine Contest

South West France Wine Contest

French Independent Wine-Growers Association

#### SILVER MEDAL

Concours Général Agricole Paris

Concours des Vignérans Independants

Challenge International du Vin

National Contest of Vins de Pays

Lyon International Wine Contest French

Independent Wine-Growers Association



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<u>BLANCS</u> ■ □		175ml	250ml	500ml Carafe
COLOMBARD	CÔTES DE GASCOGNE Miselle	4.70	6.50	12.80
VIOGNIER	LANGUEDOC Domaine de Vedilhan	5.80	8.20	16.10
SAUVIGNON BLANC	LANGUEDOC Domaine de Vedilhan	5.80	8.20	16.10
MUSCADET DE SÈVRE ET MAINE	'Sur Lie' Château Bigotiere	6.30	8.80	17.40
VIOGNIER	CÔTES DE THONGUE Domaine Brescou	6.30	8.80	17.50
VOUVRAY DEMI-SEC	'La Croix Picaussée' Francis Mabile	7.20	10.20	20.10
GEWÜRZTRAMINER	Mittelwihr, Philippe Gocker	7.90	11.20	22.10
SANCERRE	Domaine Pré Semelé, Julien Rimbault	9.00	12.80	25.50
CHABLIS VIEILLES VIGNES	'Cuvée Tour De Roy' Malandes	9.30	13.20	26.10

<u>ROSÉS</u> ■ □		175ml	250ml	500ml Carafe
SYRAH	CÔTES DE GASCOGNE Domaine de Miselle	4.70	6.50	12.80
CINSAULT, SYRAH	CÔTES DU RHÔNE 'Antimagnes' Escaravailles	6.50	9.10	18.10

<u>ROUGES</u> ■ □		175ml	250ml	500ml Carafe
GRENACHE, SYRAH	VAUCLUSE Cuvée Jean-Paul	4.70	6.50	12.80
CARIGNAN	DE L'AUDE 'Old Vines' Sanglier Montagne	5.40	7.50	14.80
CABERNET SAUVIGNON	DU GARD Domaine Mas Bahourat	5.60	7.80	15.50
SHIRAZ	LANGUEDOC 'Pasquiers' Eric Monnin	6.00	8.50	16.80
MERLOT, CAB FRANC	BORDEAUX Château Buisson-Redon	6.30	8.80	17.50
MALBEC	HAUTE VALLÉE DE L'AUDE Les Volets	6.50	9.10	18.10
CABERNET FRANC	SAUMUR Domaine Langlois-Château	6.80	9.50	18.80
GAMAY	JULIENAS Domaine Champs du Chêne	7.20	10.10	20.10
PINOT NOIR	IRANCY Chablis, Simonnet-Febvre	8.40	11.80	23.50

NB: Above wines are also available by the 125ml measure on request.

<u>CARAFE ½ BOTTLE VIN DE MAISON</u> ■ □		375ml Carafe
CÔTES DE GASCOGNE Blanc, Rosé & VAUCLUSE Rouge		10.50

<u>MOUSSEAUX - SPARKLING</u> ■ □		125ml
LOIRE CHENIN BLANC SPARKLING	'Marquis La Cour' Brut	4.90
CHAMPAGNE DE LA MAISON	'White Foil' Brut Reserve, Vollereaux	8.30

<u>MOELLEUX - SEMI-SWEET</u> ■ □		100ml
CÔTES DE GASCOGNE	'Carte Bleu' Domaine de Miselle	3.30
MONBAZILLAC	Domaine de Grange Neuve	5.80

<u>DOUX - DESSERT</u> ■ □		100ml
SAUTERNES	Barsac, Château Jany	5.10
RASTEAU	'Vin Doux Naturel Rouge' Domaine Escaravailles	5.90
MUSCAT DE BEAUMES DE VENISE	'Trois Fonts' Domaine Coyeux	7.20

LE VIN DE LA MAISON ▪ □

bin bouteille

**CÔTES DE GASCOGNE - Domaine de Miselle** <sup>15</sup> **Colombard, Gros Manseng** 1 18.90  
*70:30. almost sauvignon in style but not so over-powering in acidity. fresh mandarin, lemon & rounded grapefruit are lifted by hints of juicy, tropical peach, melon & hints of freshly sliced green pepper notes. excellent balance, a pure textbook gascon wine*

THE BEAUTIFUL SOUTH ▪ □

bin bouteille

**HAUTE VALLÉE DE L'AUDE - 'En Barrique' Les Volets** (Vegan) <sup>14</sup> **Chardonnay** 8 25.90  
*hugely aromatic with candied fruit, apricots & orange peel then give way to hints of toasted hazelnut. opulent, smooth, slightly nutty character leads on to gingerbread and buttery brioche. nothing clumsy or overpowering, but the gentle oak touch is there*

**COTEAUX DE LANGUEDOC - 'Oliphant' Domaine Delsol** <sup>15</sup> **Picpoul de Pinet** 14 25.90  
*opening with fruity & floral aromas of green melon, grapefruit with hints of rose petal, extremely well balanced, fleshy pear, lemon, lime & white grapefruit notes mingling with zippy acidity & tons of dissolved flinty minerals. crisp & super-refreshing finish*

**LANGUEDOC - Domaine de Vedilhan** (Vegan) <sup>15</sup> **Sauvignon Blanc** 11 23.90  
*piercing gooseberry aromas, reminiscent of ripe cool climate sauvignon, coupled with crushed limes on the palate make vedilhan as crisp and refreshing as (dare I say) a pouilly fumé?*

**LANGUEDOC - Domaine de Vedilhan** (Vegan) <sup>15</sup> **Viognier** 13 23.90  
*the nose suggests a rich, round wine with super ripe peaches, hints of honey and pineapple developing into a palate of matching flavours. the wine is smooth and weighty, very fresh and lively finish, quite mouth filling*

**CÔTES DE THONGUE - Domaine de Brescou** <sup>14</sup> **Viognier** 12 25.90  
*low-yielding vines from two sites with different soils combined influence the style and ensure perfect balance in the final blend. clean nose of peaches herald the arrival of intensely concentrated fruit flavours apricots & pears on the palate, hint of zestiness*

ALSACE ▪ □

bin bouteille

**PINOT BLANC - 'Cave Tradition' Turckheim** (Vegan) <sup>13</sup> **Pinot Blanc** 15 25.90  
*perfumed nose with hints of peaches and citrus and a steely backbone that carries through on the palate. faint spice and crisp finish to balance*

**GEWÜRZTRAMINER - Mittelwihr, Philippe Gocker** <sup>13</sup> **Gewürztraminer** 16 32.90  
*charming perfume and aromas, from fresh-cut roses to the most mystic of oriental spices. silky, supple, soft and seductive, yet still dry and refreshing, it has body and structure, with an aromatic finish of juicy*

BOURGOGNE ET MÂCONNAIS ▪ □

bin bouteille

**MÂCON-BUSSIÈRES - 'Du Vieux Puits' Corinne et Thierry Drouin** <sup>13</sup> **Chardonnay** 28 29.90  
*lovely peachy aromas on the nose leading to a full and ripe citrusy white wine. grapefruit & green apples characterise the palate, long and lingering finish with gentle acidity*

**SAINT-VÉРАН - 'Les Bruyères' Domaine Denuziller** <sup>14</sup> **Chardonnay** 27 34.90  
*this family domaine dates back to 1919, passionate 'terroir' respect. lovely peachy aromas and a touch of honey on the nose, bright, minerally and refreshingly crisp, leading to a full and ripe citrusy finish. wonderfully balanced and elegant. a real find!*

**PULIGNY-MONTRACHET 1<sup>er</sup> CRU - 'Les Folatières' Monnier** <sup>13</sup> **Chardonnay** 22 79.90  
*rich & refinedly fragrant, aromas of lime blossom & hazelnuts. butter & subtle peach flavours with a dash of honey, finely balanced with a persistence through the memorable finish*

CHABLIS ▪ □

bin bouteille

**CHABLIS VIEILLES VIGNES 'Cuvée Tour De Roy' Malandes** (Vegan) <sup>14</sup> **Chardonnay** 17 38.90  
*partial barrel-fermentation. aromas of honey and beeswax, with touches of vanilla or toast. perfectly balanced fruit, slightly honeyed, opening up quite quickly to show the typically evocative classic flinty/steely highly sort-after vivid chablis mineral edge*

**CHABLIS 1<sup>er</sup> CRU - 'Vau De Vey' Domaine des Malandes** (Vegan) <sup>14</sup> **Chardonnay** 18 45.90  
*located on a very steep chalk and clay slope facing east, the subsoil of this 1<sup>er</sup> cru brings a unique character to the wine, which has won several medals. expressing white flowers on the palate, a pronounced mineral taste that's always ample and very rich*

<b>VAL DE LOIRE</b> ■ □		bin	bouteille
<b>VOUVRAY DEMI-SEC - 'La Croix Picaussée' Mabilie</b> (Vegan) 14	<b>Chenin Blanc</b>	26	29.90
<i>elegantly sweet and dry at the same time, as with all good Vouvrays, this has contrasting flavours and sensations; delicately floral with zest of seville oranges, notes of acacia honey &amp; candied peel, powerful zesty lime finish dances on the palate</i>			
<b>MUSCADET SÈVRE MAINE - 'Sur Lie' Château Bigotiere</b> (Vegan) 14	<b>Melon de Bourg</b>	23	25.90
<i>left undisturbed on the 'lees' until bottled to pick up yeasty, salty flavour and keep its fresh prickly taste. lightly bodied wine which is clean, fresh, flinty, mineraly with notes of lime, a distinctive atlantic zing, slightly salty and yet bone dry</i>			
<b>TOURAINÉ - 'Domaine Du Pré Baron' Guy Mardon</b> (Vegan) 15	<b>Sauvignon Blanc</b>	9	29.90
<i>aromas of apples &amp; gooseberries literally leap from the glass. really juicy with a great balance of ripeness and crisp green fruit with underlying minerality – just what touraine sauvignon should be. very moreish, with a long finish</i>			
<b>POUILLY-FUMÉ - 'L'Ammonite' Maltaverne, Maudry</b> (Vegan) 15	<b>Sauvignon Blanc</b>	10	37.90
<i>ripe and concentrated gooseberry fruit with hints of citrus and a tangy herbaceous edge. steely, dry and elegant with a typical hint of gunflint. a super example of properly made sauvignon</i>			
<b>SANCERRE - Domaine du Pré Semelé, Raimbault</b> (Vegan) 15	<b>Sauvignon Blanc</b>	25	37.90
<i>fragrant aromas of grapefruit and citrus with a waft of mineral pungency, full and round in the mouth with further fruity grapefruit and orange flavours but also almond nuttiness, supported by elegant zingy lees and acidity. absolutely classic sancerre</i>			
<b>CORSICA</b> ■ □		bin	bouteille
<b>CORSE SARTENE 'ORGANIC' - 'Terra Corsa' Fiumicicoli</b> (Vegan) 14	<b>Vermentino</b>	19	34.90
<i>'phew-me-chikoli' pale lemon yellow, typically aromatic &amp; elegant vermentino with hint of lime grass and minerality which comes from the sloping granite vineyards. very clean, spritzy lemongrass and green apple character with mineral and violet hints.</i>			
<b>VALLÉE DU RHÔNE</b> ■ □		bin	bouteille
<b>COSTIÈRES DE NÎMES - Château L'Ermitage</b> (Organic) 14	<b>Rousanne, Gren, Viog</b>	24	26.90
<i>aged in 'foudres' with a good proportion of new oak barrels. the harmony of the blending brings a smell of fresh white fruits: peaches, pears, litchis and white flowers' pollen. the grenache provides the richness and the roussanne the balancing acidity</i>			
<b>CHÂTEAUNEUF-DU-PAPE BLANC - Château Mont-Redon</b> 14	<b>Grenache et al</b>	29	45.90
<i>still fairly rare, well under 10% of total production is white! yellow colour with greenish glints. trademark honeysuckle expressive nose which frees scents of fresh fruit, a perfect balance combines with an outstanding fullness. a very beautiful end of tasting</i>			
<b>CONDRIEU - 'Terrasses de L'Empire' Georges Vernay</b> 13	<b>Viognier</b>	30	89.90
<i>100% viognier, mature vines on steeply-sloped terraced vineyards. 10% matured in casks giving it condrieu's trademark fullness of texture and fleshy roundness. intensely aromatic, with a complex bouquet of peach, apricot and white flowers</i>			

LE VIN DE LA MAISON ▪ □

bin bouteille

**CÔTES DE GASCOGNE - Caupenne d'Armagnac, Domaine de Miselle** <sup>15</sup> Syrah 2 18.90  
*the nose resolutely opens up on fruity notes: strawberry, pomegranate, raspberry. an intense mouth developing into strawberry and candied fruits aromas with a light spicy finish which makes it even tastier. it offers a well balanced freshness and roundness*

THE BEAUTIFUL SOUTH ▪ □

bin bouteille

**CÔTES DE PROVENCE - 'Speciale' Château Montaud** <sup>14</sup> Gren, Cinsault, Tibouren 32 29.90  
*light salmon pink colour, gentle floral aromas, hints of nectarine, redcurrant and 'hard' pears. quite full without being obviously fruity, aromatic and elegant with subtle acidity and crispness. impeccably true to style, superior provence rosé – pure indulgence*

VAL DE LOIRE ▪ □

bin bouteille

**ROSÉ D'ANJOU - 'Selection 1749' Pierre Chainier** <sup>14</sup> Grolleau, Gamay 34 23.90  
*pale strawberry pink in colour, this has delicate summer pudding aromas and a round medium-dry palate with balancing but delicate acidity, lip-smacking, perfect 'summer pudding' wine, a classic medium-dry from anjou*

**SANCERRE - 'Domaine de Clairneaux' Jean-Marie Berthier** <sup>14</sup> Pinot Noir 33 37.90  
*delicate hint of salmon pink colour. subtle nose with red fruits, leading to a beautifully balanced palate of summer fruit flavours with fine acidity, ripe juicy red fruit & backbone of minerality. serious rose, fantastic structure, intended for food or contemplation*

VALLÉE DU RHÔNE ▪ □

bin bouteille

**CÔTES DU RHÔNE - 'Les Antimagnes' Domaine Escaravailles** <sup>14</sup> Cinsault, Syrah 31 26.90  
*lifted aromas of raspberry, plum and spice emerge. excellent delicate texture with flavours of cherry and raspberry followed by a spicy back palate, dry finish, good length, aftertaste of white pepper & dark cherries. conjure the romance of southern france*

LE VIN DE LA MAISON ▪ □

bin bouteille

**VAUCLUSE - Cuvée Jean-Paul (Vegan) 14** Grenache, Syrah 3 18.90  
*80:20. a classic rhone red; friendly and warming, leafy, autumnal aromas and an ample, sweet dried currant palate. delicious, uncomplicated medium-bodied, soft, fruity smooth and very drinkable... yet characterful enough to make it the ideal 'food wine'*

THE BEAUTIFUL SOUTH ▪ □

bin bouteille

**DE L'AUDE - 'Old Vines' Sanglier de La Montagne 14** Carignan 49 21.90  
*vineyards for this wine grow alongside the prestigious corbières & fitou appellations. bright ruby in colour with a nose of red fruits. a soft, fruity style with a hint of spice, supple & characterful with masses of earthy, bramble fruit*

**DU GARD - 'Pont de Gard' Domaine Mas Barrau (Organic) 15** Cabernet Franc 57 22.90  
*a wild ripeness of sweet scented fruit twinned with an edgy woodland perfume. scrumptiously juicy with interesting base flavours of rich plum and strawberry fruit, tinged with sweet red pepper and garrigue spice. taking cab franc to a new level of pleasure!*

**DU GARD - Domaine Mas Bahourat (Vegan) 14** Cabernet Sauvignon 55 22.90  
*typical characteristics of freshly cut green peppers & blackcurrant fruit on the nose, backed up on the palate with rich soft bramble fruit flavours with a touch of crushed mint & no trace of sometimes typical cabernet harshness, rich & smooth*

**HAUTE VALLÉE DE L'AUDE - Les Volets (Vegan) 14** Malbec 64 26.90  
*not a blend but standing alone for once! complex without being clumsy, raspberries come to fore backed up with buttery chocolate truffle richness. mulberries, crème de cassis with touch of underlying parma violets. mid-weight true french classic*

**DU GARD - 'à Côté des Abricotiers' Domaine Mas Bahourat (Vegan) 14** Merlot 45 22.90  
*from a plateau near nîmes, abundant with apricot trees, , deliciously ripe fruit with flavours of prunes, a touch of herbiness and pepper spice, the tannins are smooth and supple and the finish is fresh – characterful, smooth and seriously good*

**DE L'AUDE - 'The Madman' Le Fou (Vegan) 14** Pinot Noir 52 26.90  
*luscious, textural pinot noir made without oak from the aude valley displaying very intense, sweet berry fruit with a savoury twist, the defining crackly edge of pinot noir streaks through the palate to a mesmerisingly fruity, utterly drinkable, sensuous finish*

**LANGUEDOC - Les Pasquiers (Vegan) 14** Shiraz 53 24.90  
*this wine has plenty of spice and ripe damsons with a farmy rustic edge, lovely rich dark fruits with 'meaty' concentration and style, full flavoured but reasonably soft and drinking well. a fantastic food wine. rich, dark and full of flavour*

**LANGUEDOC - 'Pepper Patch' Fox Wood 13** Syrah 56 24.90  
*low-yielding vines from two specially selected sites. expressive syrah characteristics of blackberry, woodsmoke and pepper. medium-full in body, with a herbal lift to the juicy fruit on the palate, firm but supple tannins. this wine is the essence of the south*

**CORBIERES - 'Cuvée Les Crozes' Château Montauriol 13** Syrah, Grenache 54 27.90  
*50% 10-12 month in 1yr oak. most aromatic corbières, with perfumes of violets, thyme and rosemary found everywhere around the vineyard, marked by red fruits (blueberries), light notes of thyme & pine nuts. its elegance & its power are in perfect balance*

BORDEAUX ET SAINT-ÉMILION ▪ □

bin bouteille

**BORDEAUX - Galgon, Château Buisson-Redon 14** Merlot, Cabernet Franc 50 25.90  
*60:40. 41 hectare single block estate owned by the seze family since 1918, from parcels sited within fronsac aoc, red fruit & cherry notes on the nose, followed by powerful palate with elegant soft tannins. easy-drinking style claret*

**HAUT-MÉDOC CRU BOURGEOIS - Ch Caronne Ste Gemme 11** Cab Sauv, Merlot 60 38.90  
*good colour & good fruit. it shows balance & elegance more than sheer power however it does have the necessary richness to hold. slightly smokey, rather long & well-rounded in the finish, fine & classical claret with round tannins & immediate enjoyment*

**SAINT-ÉMILION GRAND CRU - Clos La Cure (Vegan) 12** Merlot, Cab Franc, C Sauv 59 47.90  
*beautiful walled 6 hectare vineyard with the same soil structure as château cheval blanc. this complex wine shows aromas of sweet blackcurrant leaf and a hint of cedar on the nose. superb structure with solid, tight tannins and a long satisfying finish*

<b>LES BEAUJOLAIS</b> ■ □		bin	bouteille
<b>JULIENAS - Domaine Champs du Chêne. Jean-Paul Bartier (Vegan) 14</b>	<b>Gamay</b>	47	29.90
<i>handpicked grapes, old vines, single domaine. vibrant ruby hues dance in the glass, inviting aromas of violets and peonies make this a 'must taste' wine, mid-weight in structure, this wine oozes with full, juicy fruit flavours that linger on the palate</i>			
<b>FLEURIE - 'Manoir du Carra' Jean-Noël Sambardier 14</b>	<b>Gamay</b>	58	33.90
<i>heady perfume of freshly pressed cherries, irises and violets, the fleshy luscious fruit is typically vivacious with a gently elegant note of red spice in its silkily serious depth. 'aromatic, velvety, silky smooth &amp; elegant'</i>			
<b>BOURGOGNE ET MÂCONNAIS</b> ■ □		bin	bouteille
<b>GEVREY-CHAMBERTIN - 'Clos de la Justice' Bernard Vallet (Vegan) 11</b>	<b>Pinot Noir</b>	61	69.90
<i>one of the flagship vineyards owned by vallet freres, been in the family for nearly 100 years, without doubt this is a superb vintage in the cote d'or. stunning example displaying characters of griotte cherry alongside rustic notes that express the terroir</i>			
<b>NUITS-ST-GEORGES - Domaine Jean-René Nudant 11</b>	<b>Pinot Noir</b>	62	79.90
<i>from vines 50+ years, intense colour with big aromatics revealing typical youthful aromas of sweet red cherries, rose &amp; liquorice. palate is flooded with bright, primary, red fruits with a sprinkling of clove &amp; vanilla, overall a muscular NSG with firm tannins</i>			
<b>CHABLIS</b> ■ □		bin	bouteille
<b>IRANCY - Yonne, Simonnet-Febvre 13</b>	<b>Pinot Noir</b>	63	34.90
<i>35yr old vines. +5% césar! superb young vivacious nose of strawberries. layers of lovely racy strawberry/raspberry fruit with hints of blueberries &amp; candied fruits, nice concentration &amp; ripeness, smooth tannins renders it a harmonious wine</i>			
<b>VAL DE LOIRE</b> ■ □		bin	bouteille
<b>SAUMUR - St Hilaire-St Florent, Domaine Langlois-Château 12</b>	<b>Cabernet Franc</b>	46	27.90
<i>100% cabernet franc. cherry red colour with purple hints, very open nose with notes of cassis &amp; raspberry, supple start on the palate with very noticable but rounded tannins, the whole mouth is overtaken by well-balanced red fruits</i>			
<b>SANCERRE - 'Domaine de Clairneaux' Jean-Marie Berthier 14</b>	<b>Pinot Noir</b>	69	35.90
<i>attractive perfumed nose with berry fruits and a touch of spice and herb. it's bright and juicy with lovely berry fruits, and some herbaceous notes. the fruit is fully ripe though and this is juicy and well balanced and great served with a light chill- just ask</i>			
<b>VALLÉE DU RHÔNE</b> ■ □		bin	bouteille
<b>VENTOUX - 'Les Contreforts' Fûts de Chêne, Bresquières 12</b>	<b>Grenache, Syrah</b>	66	24.50
<i>around 24 months french oak maturation &amp; the result is outstanding! white pepper &amp; spice syrah character backed by the full fruity flavours from grenache, all in perfect harmony. the wine is smooth, rich &amp; moorish - treasuretrove for the inquisitive palate</i>			
<b>CÔTES DU RHÔNE - 'Réserve de L'Abbé' Foncalieu 13</b>	<b>Gren, Syrah, Cinsault</b>	65	25.90
<i>'cuvée special', individually numbered. attractive scent of ripe, wild berries with an earthy, smoky nuance. dusky, brambly fruit, a delicious, savoury edge &amp; touch of liquorice. supple, generous with sound structure, a hint of pepper &amp; spice, rounded tannins</i>			
<b>GIGONDAS - 'Tradition' Domaine Gour de Chaulé (Vegan) 13</b>	<b>Gren, Syrah, Mourv</b>	48	42.90
<i>80(over 57 yr age):10:10. 18 months in large oak 'foudres' (no new oak), bottled unfined, unfiltered after 30 months. intensely aromatic, notes of crushed white pepper, mature cherries, cassis, oriental spices, sturdy, braced with sweet, dusty tannins</i>			
<b>CHÂTEAUNEUF-DU-PAPE - 'Château Fargueirol' Pierre Révoltier<sup>12</sup></b>	<b>Gren, Syrah</b>	67	58.90
<i>gorgeous nose of kirsch, violet &amp; sweet cherry peppercorns, licorice and a lovely minerality dominate the palate intertwined with balsam wood, briery berry fruit, blackberry and spice. elegant, pure, fresh, and full, a classic marriage between finesse &amp; power</i>			
<b>HERMITAGE - Mercurol, Domaine Yann Chave 10</b>	<b>Syrah</b>	68	98.90
<i>dark and rich colour, big nose giving off some oak but also ripe wild black fruits, very intense, peppery spice and hints of kirsch and leather, rich, rustic and spicy in the mouth but also elegant in its length of flavour with quite soft tannins &amp; expansive finish</i>			

MOUSSEUX ▪ □

bin bouteille

SPARKLING - Loire 'Marquis de La Cour' Brut (Organic) NV Chenin Blanc, Ugni 70 24.90  
*from one of the loire's oldest (founded 1811) & most reliable sparkling wine producers, multi-varietal blend which includes chenin blanc, ugni blanc & colombard from saumur region with attractive light fizz, nutty freshness & dry crisp finish, perfect party fizz*

CRÉMANT DE LOIRE - Domaine Langlois-Château NV Chenin, Chard 78 35.90  
*from saumur region, min 24 months on the lees, fine, complex nose mixing different fruits (quince, peach, grapefruit). fresh, delicate and refined mouth-feel. it's nutty freshness, attractive fine bubbles and elegance make it excellent for all occasions*

Y

ROSÉ - CRÉMANT DE LOIRE - Domaine Langlois-Château NV Cabernet Franc 79 35.90  
**MAGNUM** ROSÉ - CRÉMANT DE LOIRE - Domaine Langlois-Château 95 79.90  
*hand-picked, 100% cabernet franc, min 18 month on lees. delightful salmon-pink in colour, the wine is elegant and fresh and has steady bubbles. epitomises the terroir of saumur & the style of langlois-château. aperitif or companion for red fruit desserts*

Y

CHAMPAGNE ▪ □

bin bouteille

CHAMPAGNE DE LA MAISON - 'Brut Réserve' White Foil, Vollereaux Ch, PM, PN 71 47.90  
*alive with flirtaceous bubbles, enticing aromas of exotic fruits & flowers beckons, reward is crisp, fruity with hints of almonds, subtly yeasty, taste that exhilarates, bold but never brassy, consistently elegant! 'the' right champagne for 'every' occasion!*

GRANDE MARQUE - 'LP Brut' Laurent-Perrier NV Chard, PN, Pinot Meurnier 73 62.90  
*delicate and fresh, with good complexity and notes of citrus and with fruit. fresh and supple upon entry with rounded and expressive flavours from which the fruit progressively emerges. good balance and length.*

GRANDE MARQUE - 'Yellow Label' Veuve Cliquot NV Chard, PM, PN 72 74.90  
*highly regarded all over the world since its foundation by madam cliquot in 1772, still inspired by her motto.. 'one quality, the finest'. identifiable by its full flavour and long fruity aftertaste, as by the distinctive packaging*

- - -

PRESTIGE VINTAGE - 'Cuvée Margueritte' Vollereaux Millesime 08 Chard, PN 77 65.90  
*75% chard 25% pinot noir, the pinnacle using their top batches and only made in the finest vintages. offering aromas of figs, dried apricots, jellied fruit & an aftertaste that is delightfully long-lasting, delightfully complex, pure elegance guaranteed*

PRESTIGE VINTAGE - 'Cristal' Louis Roederer 06 Chardonnay, Pinot Noir 74 250.00  
*created in 1876 for tsar alexander 2, fearing assassination he ordered that bottles be made clear to prohibit hiding a bomb, intensely floral bouquet fragrant with almonds, hazelnuts & wild flowers, touch of acidity to mark a finish of elegant persistence*

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ROSÉ CHAMPAGNE ▪ □

bin bouteille

ROSÉ CHAMPAGNE - 'Rosé de Saignée' Champagne Vollereaux NV Pinot Noir 75 52.90  
*100% pinot noir. this champagne is produced by the grand, classic champagne-region method of direct maceration of pinot noir, known as 'saignée'. only a handful of houses where the quest for quality permit the winemaker to take a risk in doing this (most rose champagnes are made by blending red with white wines). potent and full-bodied, marked by red berry aromas. a delight as an aperitif and to accompany dessert.*

ROSÉ CHAMPAGNE - 'Prestige' Moutard NV Chardonnay, Pinot Noir 119 53.90  
*red fresh fruit such as raspberries and wild strawberries evolving towards peppery and spicy aromas*

ROSÉ GRANDE MARQUE - 'Cuvée Rosé' Laurent-Perrier NV Pinot Noir 76 89.90  
*intensely fruity flavours, clean, well-defined & slightly sharp, then opens up to provide an impression of plunging into a basket of freshly picked red berries: strawberries, morello cherries, blackcurrants and raspberries. fresh, supple & rounded on the finish*

<b>MOELLEUX DE GASCOGNE - 'Carte Bleu' Dom de Miselle Petit Manseng</b>	<b>75.0<sup>cl</sup></b>	94	22.90
<i>attractive citrus fruit aromas and a rich palate redolent of pineapple, peaches, grapefruit and honey offset by a fine acidity on a seductively sweet finish. 'quintessentially français!' fantastic as an aperitif, preserved foie gras &amp; all paté, cheeses particularly blue such as roquefort and even excellent as a lighter dessert wine especially when fruit or chocolate based</i>			
<b>MONBAZILLAC - Domaine de Grange Neuve (Vegan) Muscadelle, Semillon</b>	<b>50.0<sup>cl</sup></b>	91	26.90
<i>small parcels of late picked grapes from monbazillac near bergerac. extremely elegant wine with dominant overtones of honey, acacia and peaches and hints of citrus fruits and crystallised 'mirabelle' plums. luscious &amp; rich with a backbone of fine acidity</i>			
<b>MUSCAT BEAUMES DE VENISE - 'Les Trois Fonts' Coyeux</b>	<b>Muscat 37.5<sup>cl</sup></b>	92	24.90
<i>exceptionally fresh, delicate, rich but not cloying. aromatic nose of white flowers and candied fruit aromas carry through to the palate, concentrated flavours of honey, peaches with overtones of apricots &amp; acacia, leading to a rich, luscious but lively finish</i>			
<b>SAUTERNES - Barsac, Château Jany</b>	<b>Semillon, Sauvignon, Muscadelle 75.0<sup>cl</sup></b>	97	37.80
<i>a small property based in barsac producing about 250 cases a year from 90% semillon, 5% sauvignon, 5% muscadelle on chalky and gravelly soil, vinified in stainless steel, with rich flavours of apricot &amp; honey, whilst retaining it's wonderful freshness</i>			
<b>RASTEAU 'Vin Doux Naturel Rouge' - Domaine Escaravailles</b>	<b>Grenache 75.0<sup>cl</sup></b>	96	43.90
<i>'rasteau grenat' from southern rhone, 100% grenache, barrique-aged for 12 months, intense aroma of dark fruit, hints of raisin &amp; cocoa with sultry notes of plums &amp; berries developing into a spicy unctuous complexity combining sweetness with soft tannins</i>			
<b>SAUTERNES 1<sup>er</sup> CRU CLASSÉ - Château Suduiraut</b>	<b>Semillon, Sauvignon 75.0<sup>cl</sup></b>	93	69.90
<i>exotically tropical, honeyed lemon &amp; peach nose with a floral backdrop lead you in to an extremely broad palate with tremendous definition &amp; freshness. terribly unctuous &amp; opulent with a decidedly complex fruit cake finish. sensational essence of sauternes</i>			

NB: Vintages and availability are subject to change

*Bonne Dégustation !*



## BAS-ARMAGNAC 42% vol VSOP

Located in the heart of Gascony in the prestigious Bas-Armagnac area, the 28 ha of vineyards, merged around the cellar, spread over slopes on typical loamy-sand soils called “fawn sand”. This terroir, perfectly suited to white grape production, gives birth there to noble vintage, elegant, full of freshness and liveliness Côtes de Gascogne wines.

### TASTING NOTES

#### COLOUR

A beautiful and limpid amber shade with light green glints.

#### BOUQUET

You will be seduced by its intense bouquet steeped with delicate prune, gingerbread and toffee aromas. Aeration reveals superb notes of candied fruit, rancio and toast.

#### PALATE

The palate is bold, smooth, delighting and brings fine oaky vanilla and fruity savours. Good length and elegance on the finish. A brandy to discover.

### WINEMAKING

Rigorous winemaker assessment took place to ascertain the optimum harvest dates for individual plots. Ugni Blanc grapes are harvested at perfect maturity, while the temperatures are low in anticipation for cold settling, preserving the vibrant fruit flavours.

Upon delivery at the winery, the harvest, constantly protected from oxidation, follows a traditional winemaking process:

- Skin-contact maceration
- Pneumatic pressing
- Cold settling
- Cold liquid stabulation during 8 to 10 days
- Fermentation at low-temperatures to preserve the bouquet

### FAST FACTS

COUNTRY:	France
APPELLATION:	AOC Bas-Armagnac
TOWN:	Caupenne d'Armagnac
SOILS:	Loamy-sand
HARVEST DATE:	September 1999
ALCOHOL:	42.0% vol.
GRAPE VARIETY:	100% Ugni Blanc
MATURATION:	10 years in French oak barrels

**FOOD MATCHES:** The way of serving this Armagnac simply depends on the moment and the mood. At the end of a meal to fully enjoy its true character.

In an innovative style, as an aperitif, blended to make numerous cocktails -you choose!

