

White

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L'Olivier Blanc (House wine)

Simple, clean and refreshing, revealing delightful floral and honey aromas on the nose. A refreshing acidity on the palate enlivens this well balanced dry white wine.

8.95

Domaine la Croix "Sauvignon Blanc" 2004

An extremely impressive sauvignon for the price. It shows excellent typicity with its lively fresh nose of gooseberries, blackcurrant, bud and flint. The palate is full, round with refreshing acidity, and reveals final notes of flint and grapefruit.

10.25

Jean-Louis Denois "Les Oliviers" 2001

A delightful roussanne/marsanne blend with floral hints and a subtle touch of oak. In the mouth there is a finesse and freshness that leads to touches of apricots, ripe fruit

12.25

Domaine la Colombette "Chardonnay" 2003

This domaine has an excellent reputation for chardonnay and we can see why with this wine! Its enticing colour leads to a fresh, fruity and biscuity nose with hints of fresh butter. An excellent wine with great potential.

13.45

Red

L'Olivier Rouge (House Wine)

Aromatic, fruity and charming with lively red fruit and soft rounded tannins. A medium bodied wine packed with southern French charm.

8.95

Domaine des Brus "Cabernet Sauvignon" 2001

An excellent cabernet sauvignon showing good typicity of flavour. The sun in the south, however, means there are no problems ripening the grapes making it easily approachable in its youth

10.65

Jean-Louis Denois "Merlot" 2000

Awarded 17/20 in the sommeliers guide "Fleurus des Vins 2004". A wonderful expression of the grape variety, this is a must for Bordeaux lovers. The nose reveals ripe red and black fruits (blackcurrant and cherry), floral notes and spices. The initial palate is fresh, supple and fruity with a very fine tannic structure. The finish is rich,

12.25

Château Grès St Paul "Cuvée Romanis" 2001

Garnet coloured intriguing wine. The syrah (shiraz) dominates with hints of liquorice, eucalyptus and orange peel. The terroir has taken its effect on this delightful gem.

12.75

Sparkling Wine

Domaine Martinolles, Methode Ancestrale, Blanquette de Limoux

This delicately sweet aromatic sparkler is produced using the ancient Limoux method for creating bubbles. Bottled when the moon is "waning" it is marked by aromas of apple and honey which makes for an excellent aperitif or dessert sparkler.

13.75

Jean Louis Denois, Blanc de Blancs Brut N/V

Attractive pale golden colour with a floral nose. A fine mousse bursts on the palate to give way to a fresh and fruity style. A top class sparkler.

14.25

