



## **Welcome to the 1907 restaurant at the Brooklands Hotel**

We are delighted to offer you our extensive wine menu.

At 1907 restaurant, bar & grill, we know and understand that pairing an amazing dish with the right wine can turn a meal into memorable dining experience. This is why we have carefully and skillfully chosen these wines to complement your meal.

Wine is all part of the occasion of dining out; the more you enjoy what we have to offer here at 1907 restaurant, bar & grill the better the wine will taste, so happy choosing and enjoy your meal.

If you need help choosing the perfect wine to go with your meal, our fully trained team will be able to assist you with your wine choices and to offer you any advice you may need with your selection.

**Piotr & Team**



## Prosecco

125ml

Quartese, Valdobbiadone Prosecco Superiore, Ruggeri, Italy .....	13.00
Franciacorta Brut, Mosnel, Lombardy, Italy .....	15.00

## Rosé

175ml

250ml

Connubio Rosato Terre Siciliane, Sicily, Italy, 2022 .....	9.50	12.50
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## White

Connubio Bianco Terre Siciliane, Sicily, Italy, 2022.....	9.50	12.50
Tooma River, Reserve Chardonnay, Australia, 2022 .....	10.50	13.50
Pinot Grigio Venezia Vigna Mescita, Sartori, Italy, 2022 .....	11.50	15.00
Glazebrook, Marlborough Sauvignon Blanc, New Zealand, 2022 .....	14.50	19.50

## Red

Connubio Rosso Terre Siciliane, Sicily, Italy, 2021 .....	9.50	12.50
Coeur du Mont Pinot Noir, Vignobles Dubard, 2021.....	11.50	15.00
Rosso di Montepulciano Organic, Poliziano, Italy, 2021 .....	15.00	19.50
BenMarco Malbec, Susana Balbo, Argentina, 2021.....	17.50	23.00



## Enomatic Wine System

Tasting premium wine is usually a perk of the wine trade but not any more in 1907 restaurant, bar & grill. Our wine system allows everyone, no matter your expertise, to sample and discover premium wine by the glass without the commitment of buying a bottle.



## Sparkling Wines

### **Prosecco DOC Rose Treviso Argeo Brut, Ruggeri, Valdobbiadene, Italy 2021..... 49.00**

Local white grape glera has been blended with 15% pinot nero (pinot noir) grown in the high altitude vineyards near the town of Valdobbiadene, northeast Italy. The pinot nero has added delicate notes of strawberry and raspberry, there's a lively mousse and refreshing finish. A premium party prosecco. (ve/v)

**Food Match: apertifs, starters, vegetables, fish**

### **Quartese, Valdobbiadene Prosecco Superiore, Ruggeri, Italy..... 49.00**

This is a seriously classy, brut prosecco, that comes exclusively from some of Valdobbiadene's finest vineyards, giving it a fabulously concentrated nectarine and apricot fruit character, which lingers on the palate far longer than does a 'typical' prosecco. With its creamy mousse of miniscule bubbles, this is an absolute joy to drink - we can't recommend it highly enough! (ve/v)

**Food Match: apertifs, starters, vegetables, fish**

### **Cremant de Bourgogne Brut Cuvée Tradition, Veuve Ambal, Burgundy, France..... 49.00**

Burgundian fizz, full of exotic fruit, balanced by a fresh wash of citrus; on the nose, the perfume of white flowers and a warm scent of fresh-baked pastries. (ve/v)

**Food Match: apertifs, starters, vegetables, fish**

### **Franciacorta Brut DOCG, Mosnel, Lombardy, Italy .....67.00**

A fresh and elegant sparkling wine, full of fruity and floral scents. After a maturation of 24 months on the lees in the bottle it expresses a harmonious and pleasant bouquet. The taste is refreshing, soft and velvety, very balanced with delicate aromas of hawthorn, brioche and yellow apple. Arguably one of the best Franciacorta that Italy has to offer. (ve/v)

**Food Match: apertifs, starters, vegetables, fish**

## Alcohol Free Sparkling Wines

### **Wild Idol, Rheinhessen, Germany .....55.00**

Wild Idol is a vibrant and naturally alcohol free sparkling drink, hand crafted from a superior blend of grapes by expert winemakers. Vegan, gluten-free and rich with delicate bubbles, it is the perfect alternative to alcohol for those who want to drink less, without compromising on taste. (ve/v)

### **Wild Idol Rose, Rheinhessen, Germany.....55.00**

Vibrant, handcrafted, and naturally alcohol free wine, Wild Idol Sparkling Rosé is a beautiful twilight pink in the glass, with delicate bubbles and abundant in fresh, aromatic fruit notes. Vegan, gluten-free and low calorie, it is hand-crafted using wine-making techniques and a superior blend of elegant, fruit-forward Müller Thurgau and Merlot grapes, for an authentic non-alcoholic wine experience. (ve/v)



## Champagne

**Lanson Père et Fils.....79.00**  
Lanson Père et Fils is a refined and a fancy evolution of the classic Lanson Black Label. The blend is made from a selection of the best crus from ten different vintages and is aged in the cellars for a minimum of four years. (ve/v)

**Veuve Clicquot Yellow Label..... 99.00**  
Yellow Label is the signature of Veuve Clicquot's quality and style, recreated every year thanks to their priceless collection of reserve wines. Its brilliant yellow label reflects the champagne's bright personality and impeccable winemaking credentials. (ve/v)

**Lanson Le Rosé .....102.00**  
Le Rosé benefits from an addition of 7% still Pinot noir from Bouzy (Grand Cru) that gives the wine a pale salmon colour and a lovely red fruits flavour. (ve/v)

**Perrier-Jouët Blason Rosé .....155.00**  
A fantastic rosé brut champagne showing hints of strawberry and red fruits on the nose and a rich long palate. A delicious blend of rose and orange flowers with sensual freshness and full-bodied aromas. Pomegranates, pears, apricots, blood oranges, the fragrances of mature red fruits; a juicy and generous blend that gives way to notes of biscuit, butter and pastries. (ve/v)

**Armand de Brignac Ace of Spades Gold NV .....495.00**  
In a famous gold pewter bottle, this champagne is marvellous, complex and full-bodied, with a bouquet that is both fresh and lively. It's sumptuous, racy fruit character is perfectly integrated with the wine's subtle brioche accents. (ve/v)

**Armand de Brignac Ace of Spades Rosé NV .....695.00**  
One of the best blended pink champagnes ever conceived. It is presented in a beautiful bottle that is a gleaming pink/gold colour with the Ace of Spades logo branded across the front of the bottle. (ve/v)

## Rosé Wines

**Rosato Terre Siciliane Connubio, Italy, 2022.....32.00**  
Fresh, fragrant rosé, combining strawberries, watermelon and an appetising splash of salt spray  
**Food Match: grilled chicken, salads and fish dishes**

**White Zinfandel, West Coast Swing, California, USA, 2021.....37.00**  
Fresh white Zinfandel from California, mildly sweet yet well balanced, with ripe flavours of peach, mango, strawberry and melon.  
**Food Match: spicy dishes, creamy sauces, citrusy dishes**

**Rosé Sicilia Organic DOC, Planeta, Sicily, Italy, 2022 .....42.00**  
Inspired by a pink Sicilian sunset, this wine has a light and attractive nose with notes of rose petals, pomegranate and strawberries. On the palate, the wine is silky smooth, light and fresh with no angularity and a beautiful finish. (ve/v)  
**Food Match: chicken, fish, pasta dishes, creamy sauces**

**Côtes de Provence Rosé, Domaine de l'Amour, La Vidaubanaise, France, 2022 .....47.00**  
A light peach colour, with a delicate and fruity nose. This wine reveals great aromatic intensity on the palate with powerful aromas of red fruits, and candy. Good body and a long finish.  
**Food Match: chicken, fish, pasta dishes, roast vegetables**



## White Wines

**Connubio Bianco Terre Siciliane, Sicily, Italy, 2022.....32.00**

Easy drinking white made from Cataratto, a gentle, quaffable Sicilian grape variety; this is lightly perfumed with white blossom and herbs, with refreshing lemon on the tongue.

**Food Match: light pasta dishes, salads and white meat**

**Reserve Chardonnay, Tooma River, New South Wales, Australia, 2022.....34.00**

Chardonnay thrives in the warm and sun kissed Australian vineyard - delivering an unmistakably vibrant and fruit driven style. This wine is no exception and is packed with grapefruit, lime and melon flavours, all bound up with a zesty, crisp citrus balance which cuts through to the finish.

**Food Match: chicken and salmon**

**Embrujo Verdejo Organic, Bodegas Veru, Altalosa, Spain, 2022.....37.00**

Dry, restrained Spanish white, hay and fennel flavours rounded out by plums and pears, ending on a restrained wash of citrus. (ve/v)

**Food Match: fish, seafood, ripe tomato salads, white meats, fresh cheese, smoked fish as well as marinated dishes**

**Pinot Grigio Venezia Vigna Mescita, Sartori, Italy, 2022 .....38.00**

Fresh and fruity pinot grigio from northern Italy, gently exuding flavours of pears, peaches and nuts and the scent of fresh flowers.

**Food Match: light appetisers, fish & seafood**

**Albariño, Martin Codax, Spain, 2021..... 40.00**

Albariño from the prestigious region of Galicia, tropical on the nose, with pineapple and passion fruit balanced by flowers and a juicy mouthful of apricot and mango. (v)

**Food Match: It pairs perfectly with mussels, squid, octopus, also risottos and marinated or spiced fish.**

**QL Vinho Verde, Quinta da Lixa, Vila Cova da Lixa, Portugal, 2022 ..... 40.00**

A lip-smackingly delicious vinho verde, with aromas of apple and grapefruit alongside herbal notes. The palate is medium-bodied and refreshing, with the classic touch of spritz. (v)

**Food Match: fish, seafood and light meat dishes**

**Leduc Viognier, IGP Pays d'Oc, Languedoc-Roussillon, France, 2022..... 41.00**

Ripe fruit flavours; pears, peaches & apricots with delicate, aromas of honeysuckle. The aromas follow through to the palate, deliciously rich and expressive flavours, that are vibrant, light and elegant. (ve/v)

**Food Match: spicy dishes or chicken in a white wine, creamy sauce**

**Pinot Bianco Cora DOC, Colterenzio, Trentino alto Adige, Italy, 2021.....42.00**

Pale golden yellow with green tinge. A floral nose of acacia, with touches of white pear and apricot. On palate the wine is rich, with a marked minerality. Freshness and a medium body make this variety a summer wine to enjoy with its citrus and grapefruit nature.

**Food Match: fish, veal, mushroom**

**Picpoul de Pinet, Les Prades, Languedoc-Roussillon, France, 2021.....43.00**

Clear, brilliant yellow with green tints. Fine fresh, fruity and floral aromas. Good aromatic persistence with overtones of citrus fruit. Lively, fresh with lemony and floral touches followed by a light refreshing grapefruit finish.

**Food Match: ideal partner to shellfish and grilled fish**

**Marlborough Sauvignon Blanc, Glazebrook Marlborough, New Zealand, 2022 .....49.00**

Aromas of freshly cut grass, dragon fruit and peaches. Medium-bodied with more savoury character than the nose lets on. There is a hint of tang to the acidity, which articulates the stone and tropical fruit notes.

**Food Match: seafood, chicken, green vegetables, and herb-forward sauces like pesto, chimichurri**



- Douro White, Quinta Do Crasto, Quinta Do Crasto, Portugal, 2021.....46.00**  
 Pale lemon in colour, with an enormously aromatic freshness, vibrant aromas of citrus and some orange blossom notes. It evolves elegantly in the mouth, presenting excellent volume and fine texture, with vibrant notes of minerality. An engaging wine with a long and fresh finish. (ve/v)  
**Food Match: grilled white fish or a fresh tomato and red onion salad**
- Gavi di Gavi, La Minaia, Nicola Bergaglio Gavi, Italy, 2021.....46.00**  
 Thin-skinned cortese, the white grape that makes Piedmont's gavi, releases aromas of acacia and white peach, flicks the nose with wild herb, then settles on the tongue in a swirl of apple and lemon. (ve/v)  
**Food Match: ideal as an aperitif, or matching with salad or poached fish**
- Gewurztraminer DOC, Alto Adige, Colterenzio, Trentino Alto Adige, Italy 2021.....49.00**  
 Golden yellow with a strong fragrance of yellow roses, lychees, cloves and nutmeg. On the palate it is round, rich and powerful, distinguished by a long elegant spicy finish.  
**Food Match: spicy starters, pasta dishes with seafood, oven baked fish and recipes based on white meats**
- Old Vine Reserve Chenin Blanc, Ken Forrester Wines, Raithby, South Africa, 2022 .....49.00**  
 Golden hued and full bodied, with melon and spicy baked apple aromas layered with mineral notes enhanced by honeycomb and caramel flavours from lees contact. (ve/v)  
**Food Match: spicy dishes, full flavoured fish or chicken dishes. Ideal with crayfish or prawns**
- Riesling Queen of Whites, Weingut Tesch, Germany, 2021.....50.00**  
 Pale yellow in colour. Rich, with notes of acacia, honey and lime on the nose. On the palate it possesses amazing concentration of fruit balanced by fine minerality and crisp acidity. Off-dry Riesling with amazing concentration and finesse.  
**Food Match: a truly noble variety and one that is surprisingly adaptable to many different styles of food ranging from fish to poultry**
- La Segreta Grillo Organic, Sicilia DOC, Planeta, Italy, 2022.....50.00**  
 Grillo is the rounded white variety indigenous to Sicily; this version is perfumed with citrus and juicy with white peach and tropical fruit. Vines are planted in the Gurra vineyard on moderate lime and averagely chalky soil at an altitude of 75 metres above sea level. The density of planting is 4500 hectares and the training system is guyot. The grapes are gathered by hand before being de-leafed and sent for soft pressing. The must obtained is statically decanted for 24-36 hours. Fermentation occurs at about 15°C. At the end of fermentation, a period of maturation on the lees follows with the aim of fixing the aromas  
**Food Match: as a fresh aperitif; ideal with vegetables, fish, pasta and light meals**
- Chablis, Domaine de Vauroux, Chablis, France, 2021 .....64.00**  
 This south facing grape has the minerality of a fresh-washed stone and the acidity of a just-bitten apple. Crisp and stylish with peach, pear and a steely finish. (ve/v)  
**Food Match: perfect with seafood or as aperitif**



## Fine White Wines

**Pouilly-Fume, Château Favray, Favray, France, 2022 ..... 71.00**  
Praised by the press, this is a very expressive wine which offers great richness. The palate is elegant, supported by the characteristic mineral freshness of the Château Favray terroir. It is a real domaine wine that goes wonderfully well with seafood, fish, white meat and cheese. (ve/v)

**Chardonnay, Planeta, Sicily, Italy, 2021..... 74.00**  
Produced since 1995 in the Sicilian town of Menfi, from where the Planeta winery operates, Planeta Chardonnay is currently one of the winery's and the island's most representative wines. Chardonnay was the first variety to be planted here in the mid 1980s, at an altitude that ranges between 250 and 415 metres above sea level and on clay-based ground. Elegant and powerful at the same time, Planeta Chardonnay ages for a year in Allier oak barrels, with half of them new and the rest either second or third use. Once in the glass the wine appears an irresistible golden colour and imparts a complex bouquet of fruit-charged notes (pineapple, papaya and melon), white flowers, almonds and delightful hints of vanilla and melted butter. An intense, sweet and warm aroma, but well-balanced thanks to the acidity aligning tropical fruit notes. Rounded and velvety on the palate, creamy and with very notable acidity, it ends with a long finish of subtle smoky hints. (ve/v)

**Food Match: chilled with turkey or white meats**

**Chardonnay La Foa DOC, Colterenzio, Trentino Alto Adige, Italy, 2021 ..... 81.00**  
Deep straw yellow in colour, the nose is fruity, with hints of walnut, mango and melon; a slight note of wood makes the wine perfect and harmonious as a whole. Full, round but also fresh and mineral, it expresses an aging potential of 6-8 years from harvest. (ve/v)

**Food Match: fish, poultry, pork**

**Chablis 1er Cru Montmain, Louis Michel, Burgundy, France, 2021 ..... 84.00**  
Rounded stony nose. Fresh flinty and acidity, with depth and elegance. Very stylish. This results in a vibrant, lemony wine with a bouquet of flowers and a whiff of brioche, green apple, and zippy citrus in the mouth. (ve/v)

**Food Match: salmon, seafood, light poultry and creamy sauces**

**The FMC, Chenin, Ken Forrester Wines, Stellenbosch, South Africa, 2021 ..... 97.00**  
The pinnacle of what we consider to be the finest expression of the grapes of this variety. An icon chenin, a challenge to the world! Rich, layered with dried apricot, vanilla and honey. (ve/v)

**Food Match: salmon, seafood & creamy sauces**

**Puligny Montrachet, Alain Chavy, Burgundy, France, 2020 ..... 130.00**  
Harvesting is performed by hand and the grapes are crushed and pressed immediately. Fermentation begins after racking off the gross lees and ageing is in older French oak barriques in contact with the fine lees which are stirred occasionally in order to increase complexity. Bottled with a light filtration. Elegant, full-bodied white Burgundy, notes of citrus and honey in perfect balance, all warmed by a perfume of toasty oak. (v)

**Food Match: mixed green salad, seafood, salmon**





## Red Wines

### **Connubio Rosso Terre Siciliane, Sicily, Italy, 2021 .....32.00**

A blend of red Sicilian varieties that's textured, fruity and flavourful, with floral notes and flavours of raspberry and redcurrant.

**Food Match: cheese, grilled meats**

### **Coeur du Mont Pinot Noir, Vignobles Dubard, 2021.....38.00**

Lively red fruit with a hint of pepper describe the nose of this red wine. A supple and velvety palate, accompanied by berry fruit aromas make this medium-weight wine easy to drink and ideal for summer drinking.

**Food Match: chicken, grilled meats and cheeses**

### **The Stump Jump Shiraz, d'Arenberg, McLaren Vale, Australia, 2019 .....39.00**

The nose is chock-full of fresh blackberries, cherries and dark chocolate sprinkled with spices. The palate is fresh and juicy, ripe red fruits mix with plums, blackcurrant, flowers and a twist of black pepper. The tannins are fine with d'Arenberg's trademark earthiness helping keep this easy going wine in check. (ve/v)

**Food Match: lamb, red meats, grilled meats**

### **St. Magdalener Pinot Noir Schiava DOC Alto Adige, Colterenzio, Trentino, Italy, 2021..... 40.00**

This juicy red from the cool north-eastern Italian region of Alto Adige delivers lots of red berries and plums. (v)

**Food Match: chilled with cured meats, poultry, salty dishes**

### **Douro Red, Quinta do Crasto, Quinta do Crasto, Portugal, 2019 ..... 41.00**

A blend of local grapes Tinta Roriz (also grown nearby in Spain, aka Tempranillo in Rioja), Touriga Nacional, Tinta Barroca and Touriga Franca. The Douro is a hot, dry area; the wines can have high alcohol. This is superbly balanced, smooth, full-bodied with dark red colour, cassis, wild strawberry and delicious floral aromas. (ve/v)

**Food Match: pork, poultry, salty dishes, Japanese teriyaki**

### **La Segreta Nero d'Avola Sicilia DOC Planeta, Sicily, Italy, 2020 .....44.00**

Rich, spicy Nero d'Avola, the big red grape indigenous to Sicily, from a top producer, with cocoa, spice and plush dark fruit.

**Food Match: pasta and sauce dishes and main meat courses.**

### **Brouilly, Louis Tête, Beaujolais, France, 2021.....44.00**

A light, juicy beaujolais, loaded with ripe fruit character and aromas of crushed strawberries and forest fruits. Deep ruby red in colour, Brouilly releases aromas of red fruits with a slight vegetal trace. It combines roundness with harmony. Well balanced and full-bodied, it possesses remarkable length in the mouth. (ve/v)

**Food Match: chicken, pork, veal**

### **Rioja Reserva Journey Collection, Ramon Bilbao, Rioja, Spain, 2016.....46.00**

High intensity on the nose with notes of black fruit and fresh red berries. Sweet, spicy aromas of vanilla, cumin, pastries and mentholated nuances of wild herbs. A fresh, intense mouth-feel with good acidity, ripe tannins and well-integrated. (ve/v)

**Food Match: beef, pork, grilled meats, cured meats**





**Rosso di Montepulciano Organic, Poliziano, Tuscany, Italy, 2021.....49.00**

This wine is mostly Sangiovese with some Merlot blended in. The result is an easy drinking, fresh layered cherry and berry red with nice Italian style and medium body. Nice hints of earth and menthol round this one out. (ve/v)

**Food Match: pork, chicken, grilled meats, cured meats, pizza**

**Brancaia Chianti Classico Organic Casa Brancaia, Chianti, Italy, 2021.....49.00**

The 'Chianti Classico' is a tribute to this terroir. This pure sangiovese captivates with its simplicity and ripe cherry notes, one of the typical aromas of this variety. It impresses with the brilliance of its colour and, in the mouth, a pleasant freshness meets firm, young tannins. After 12 months in steel and concrete vats, the wine is immediately ready to drink. (ve/v)

**Food Match: pasta dishes, cheese, cold cuts, meat, game, pork**

**Valpolicella Valpantena DOC Bertani, Veneto, Italy, 2021 .....50.00**

This Valpolicella has a vibrant ruby red colour. The nose opens with intense aromas of redcurrant, plum, raspberry and black cherry, enriched with pleasant spicy notes of pepper and cinnamon. On the palate, it is light and savoury, with fresh tannins that invite to drink.

**Food Match: perfect to accompany pasta dishes and seasoned white meats, this Valpolicella is ideal in combination with grilled red meats and medium-aged cheeses**

**Langhe Nebbiolo DOC San Giacomo, Ascheri, Piedmont, Italy, 2022 .....54.00**

Ruby red colour with garnet reflections. Full bodied bouquet, with a delicate violet scent. Dry on the palate, yet velvety, harmonious and very persistent at the same time. Very well balanced, with distinct class and style. (ve/v)

**Food Match: meaty beef, rich pasta dishes**

**Barbera d'Alba DOC Raimonda, Fontanafredda, Piedmont, Italy, 2020 .....56.00**

Floral and fruity on the nose, with light hints of wood, spice, and vanilla. The palate is full, round, dry and velvety. Capable of longer bottle ageing, the Raimonda is delightfully young as well. (ve/v)

**Food Match: beef, pork, grilled meats, cured meats**

**Bordeaux Superieur, Château Camarsac Vieilles Vignes, Bordeaux, France, 2019.....57.00**

Deep purple colour. There are notes of red and black fruits and with undertones of sweet spices such as cinnamon and clove. Elegant tannins and a long finish.

**Food Match: red and white meats as well as hard cheeses**

**BenMarco Malbec, Susana Balbo, Los Chacayes, Argentina, 2021.....58.00**

Los Chacayes is an extraordinary terroir. Its sandy and rocky loam soil guarantees good permeability, limits the growth of the plant and ensures perfect ripening. BenMarco Malbec is a testimony of Valle de Uco, endowed with aromas of black berries, notes of violets, pronounced acidity, firm tannins and great length.

**Food Match: perfect match with grilled red meat, game and venison as well as sharp cheeses**



**Cabernet Sauvignon, Meinert Wines, Stellenbosch, South Africa, 2017 .....60.00**

Dense deep fresh red colour. The nose displays red berries, typical cabernet herbs, spicy toasty oak and tobacco. Mouth filling but soft on entry, lingers gently and long on the finish. (ve/v)

**Food Match: a well-aged piece of beef like prime rib, especially with reduced rich sauces.**

**Primitivo di Manduria DOC Leone de Castris, Puglia, Italy, NV .....60.00**

Very deep red in colour turning almost purplish. The nose reveals a rich perfume of plum, black cherry as well as ginger and vanilla. On the palate it is full bodied, velvety and well balanced.

**Food Match: grilled meats, baked pasta, pasta with hearty sauces, ripe cheeses**

**Eruzione 1614 Nerello Mascalese, Planeta, Etna Vulcano, Sicily, Italy, 2019 .....77.00**

Planeta Eruzione 1614 Nerello Mascalese is a powerful Etna red with a bright and transparent ruby color. The nose reveals a bouquet of red fruit in alcohol, rose, oriental spices and beeswax. On the palate it returns the typical tannicity of Nerello Mascalese, just smoothed by aging in wood. (ve/v)

**Food Match: lamb, beef, rich pasta dishes, pork, red meats, mushrooms**

**Brunello di Montalcino, Il Poggione, Tuscany, Italy, 2017 .....84.00**

Pure notes of red and black cherries, with a gentle spiciness and notes of liquorice and marzipan on the nose. The palate delivers up a darker fruit profile, with notes of plums and prunes joining the black cherryfruit, there's more depth to the spice notes too with a hint of vanilla from the oak tempering the ripe fruit. (ve/v)

**Food Match: red meat, game and mature cheeses**

**Barolo di Serralunga d'Alba DOCG, Fontanafredda, Piedmont, Italy, 2019 .....90.00**

Full-bodied, velvety and intense, this Barolo is heady with vanilla, dried roses and woodland undergrowth. (ve/v)

**Food Match: red meat, game and mature cheeses**

**Lungarotti San Giorgio IGT Umbria, Umbria, Italy, NV .....90.00**

A wine with ample, solid structure and very intense ruby red with garnet reflections. The aroma releases notes of cassis and bilberry and persistent plum jam, elegant, light oak with a background of cinnamon, cocoa and balsamic notes. The initial flavour is definitely concentrated, dense and fleshy with mature tannins that envelop the mouth with a long-lasting finish.

**Food Match: perfect match with roasted red meat, game and venison as well as sharp cheeses**

**Amarone Valpantena DOCG, Bertani, Veneto, Italy, 2019 .....120.00**

This wine comes from the hills of the Valpantena, the only "cru" subzone in the Valpolicella area. Bertani's traditional devotion to producing Amarone is also found in this wine, a modern and balanced Amarone, but still authentic and rich in body. New fermentation technology and drying methods give balance and elegance to the wine's exuberant fruity notes, blackberry flavour, hints of mint, sweet cherry and spicy notes that are typical of this valley. (v)

**Food Match: red meat, game and mature cheeses. Pasta dishes**

**Margaux, Origine de Desmirail, Medoc, Bordeaux, France, 2018 .....145.00**

The nose offers notes of fleshy blackberry, fleshy cassis and small notes of crushed raspberry associated with touches of toasted, chocolate as well as hints of small crushed fruits and a fine hint of bourbon vanilla. The palate is fruity and offers juiciness, a small freshness, gourmandize, a small richness as well as a fine acidulous frame. On the palate this wine expresses notes of pulpy/fleshy blackberry.

**Food Match: rich pasta dishes, cheese, cold cuts, meat, game, pork**



## Limited Fine Red Wines

### **Chianti Classico Gran Selezione Organic, Brancaia, Castellina in Chianti, Italy, 2019 .....115.00**

Brancaia Chianti Classico Gran Selezione shows great structure and refined elegance. The bouquet is complex and aromatic with notes of red fruits, pervasive toasted notes and elegant tertiary aromas.

**Food Match: complex and structured dishes, roasted meats, game and aged cheeses**

### **Asinone Vino Nobile di Montepulciano DOCG, Poliziano, Tuscany, Italy, 2019 ..... 117.00**

Made with 95% Sangiovese and 5% Canaiolo and Colorino, this has aromas of ripe black-skinned fruit, camphor and French oak. Full-bodied and concentrated, the palate offers steeped prune, cherry marinated in spirits and licorice framed in fine-grained tannins.

**Food Match: meat or mushroom-based main dishes**

### **Argiolas Turriga, Isola dei Nuraghi, Sardinia, Italy, 2018 ..... 120.00**

The benchmark red wine of Sardinia conceived by the Argiolas family and Giacomo Tachis. It would be an understatement to call this wine 'iconic'. Turriga is a rare Italian gem. Aromas of Morello cherry, mulberry and blackcurrant. Full bodied and concentrated with firm, powerful tannins yet a refined sleek mouthfeel and a finish that never seems to end.

**Food Match: rich dishes like lamb, red meats, aged cheeses.**

### **Chateau Durfort Vivens Margaux, Bordeaux, France, 2015 .....175.00**

Ranked as a Second Cru Classé in the 1855 classification, the estate was bought by the company owning Chateau Margaux, whose main shareholder at that time was the Lurton family. In 1961 Lucien Lurton, a great lover and protector of wine-loving terroirs, acquired and restored this exceptional vineyard. In 1992 his son Gonzague inherited the property. He modernized its operation with a view to developing the terroir's unique qualities. Aromas of redcurrants, blueberries, violets, and light tobacco. Smooth on the palate with fine tannins and a long finish.

**Food Match: rich dishes like lamb, red meats, aged cheeses**

### **Amarone Classico DOC, Bertani, Veneto, Italy, 2012 .....199.00**

An intense red colour, with garnet nuances. Typical and marked notes of plum, cherry and morello cherry on the nose, followed by a wide variety of tones: nuts, tea leaves, liquorice and spices. On the palate, overtones of red berry fruit, softened by velvety notes of vanilla, in perfect balance with the acidity and tannic notes. Arguably top ten Amarones of Italy. (ve/v)

### **Saint-Julien, Chateau Talbot 4ème Cru Classe, Bordeaux, France, 2015 ..... 210.00**

For many people, Château Talbot is the first Grand Cru Classé they have ever experienced. Maybe it has to do with the easy name. Maybe because the Cordier have had it for decades, who, in addition to being amazing winemakers, are also awesome traders, able to put their wines in the right places. Whatever the reason, a bottle of Château Talbot challenges you to consume it.

**Food Match: rich dishes like lamb, red meats, aged cheeses**

### **Vinedo Chadwick, Maipo Valley, Chile, 2014 ..... 600.00**

"This is a wine that simultaneously defines elegance and power. Complex aromas of blueberry, black currant, and black liquorice. Full-body yet refined and beautiful with stunning length and complexity. It has a transparency that shows such greatness and beauty. Half the normal production. Has an energy and brightness. Chile's first perfect wine and well deserved." James Suckling.