



## GRANGE HOTELS EVENTS WINE LIST

### WHITE WINES

#### HOUSE RECOMMENDATION

**Maria Camilla, Umbria Bianco IGT** £27.50

*Italy, 2014*

Young wine with great smoothness, rich in aromas with a good structure and a great finish of spring fruits and flowers

**Sancerre Les Collinettes** £41.75  
**Joseph Mellot**

*France, 2009*

Stylish and crisp aromas of gooseberries and powerful fruit flavours, linked with a clean finish

**Kleine Zalze Bush Vines** £30.75  
**Chenin Blanc**

*Stellenbosch, South Africa, 2009/10*

Soft and creamy, with a hint of ripe exotic fruit and a delicious vanilla sweetness

**Villa Maria Private Bin** £35.50  
**Sauvignon Blanc**

*Marlborough, New Zealand, 2010*

Herbaceous and flavoursome from this world-renowned estate. The palate is lively and intense, with mouth-filling, tropical fruit flavours

**Domaine du Seuil Sauvignon** £32.50  
**Blanc-Semillon**

*Entre-deux-Mers, France, 2008*

A waxy, ripe lemon style with a touch of toasted vanilla pods

**Pontebello Pinot Grigio** £28.50

*South Australia, Australia, 2012/13*

Fresh with notes of ripe peach and citrus, backed by a touch of richness

**Chablis Domaine Gagnepain** £49.95  
**J. Moreau et Fils**

*France, 2007*

A single domaine Chablis showing a refreshing minerality with apple and citrus fruit and floral notes

**Luis Felipe Edwards Lot 35** £29.95  
**Chardonnay**

*Rapel Valley, Chile, 2010*

Deliciously fresh, the wine has bright fruity aromas with lovely tropical flavours and balance

**Meursault, Louis Jadot** £79.95  
*France, 2010/11*

A superb reason to explore this region – layers of pineapple and citrus fruit tumble with rich toasted nuttiness

### ROSÉ WINES

**Chateau du Seuil Bordeaux Rosé** £33.75  
*France, 2011/12*

Free-run juice from Merlot retains all its fresh summer berry abundance with generous richness

**Belvino Pinot Grigio** £29.95  
*Venezie, Italy, 2010*

Slightly drier in style, full of fresh summer berry fruit aromas

### RED WINES

#### HOUSE RECOMMENDATION

**Rosso Umbria Villa Monte Vibiano** £27.50  
*Italy, 2009*

This Sangiovese Italian red is fresh, extremely fruity and ready to drink

**Fleurie Château de Fleurie,** £43.25  
**E.Loron et Fils**

*France, 2009*

Vibrancy of violet aromas and soft raspberry smoothness, with a lingering elegance from 18th century heritage and northern granite hills

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### Bourgogne Pinot Noir, Louis Jadot £42.75

*Burgundy, France, 2007*

Good depth of ruby colour with youthful purple highlights. On the nose it is fresh and youthful, with perfumes of ripe, red fruits with notes of strawberries and smoke

### Domaine du Seuil £32.50 Merlot-Cabernet Sauvignon

*Premières Côtes de Bordeaux, France, 2006*

A classic blend of raspberry and damson richness with added firmness from Cabernet Franc and time in oak

### Don Jacobo Rioja Crianza Tinto £32.95

*Bodegas Corral, Spain, 2006*

Abundant bright raspberry aromas mingle with sumptuous cherries, layered with a creamy barrique character

### Wise Sea Urchin Shiraz £35.95

*Margaret River, Australia, 2010*

Mulberry and pepper spice on the nose: the palate is soft and mouth filling with texture, flavour and a natural freshness

### Veramonte Cabernet Sauvignon Reserva £31.25

*Maipo Valley, Chile, 2008*

Rich blackcurrants with a dash of spice. Very smooth and pronounced with a super balance and long lingering finish

### Chateau Notton £64.95

*Margaux, France, 2006*

Ruby colour. Discreetly woody. Nose of ripe strawberry with blackcurrants and developing Licorice aromas. Rich, supple mouth

## ROSÉ CHAMPAGNE

### Moët & Chandon Brut Rosé, NV £85.00

Salmon-pink in colour, this has a wonderful fresh, floral style with summer strawberry flavours

### Tsarine Brut Rosé, NV £52.50

Lovely delicate rose colour with a hint of wild strawberries on the nose. Notes of red berry and cream on the palate

## CHAMPAGNE

### Tsarine Cuvee Premium Brut, NV £52.50

A fresh and elegant blend. Delightful citrus flavours on the palate combine well with aromas of peach to give a long, clean finish

### Moët & Chandon Brut Imperial, NV £69.95

A well-known blend of older reserves with young wines to ensure a consistency of this flowery aromas and warm biscuit hints

### Veuve Clicquot Yellow Label Brut, NV £89.95

Reflecting the traditions of the past, this is full, yet dry and has a rich, creamy style with biscuity flavours

### Dom Pérignon Brut, 2002 £250.00

Long and satisfying on the palate with layers of yeasty, nutty flavours, superbly fat and ripe. Complex, Luxury Grand Cru Champagne made only in the best years

## SPARKLING WINE

### Sant' Orsola Prosecco £29.50

*Italy, NV*

Light and lively, with ripe pears and lemons rounded off with a hint of sweetness

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