

# Craigard House Hotel

## Wine Selection



### HOUSE WINE SELECTION

Bin No			
1	<b>The Accomplice Chardonnay De Bortoli Australia</b>	<b>White House Wine Selection</b>	<b>£18.99 by the glass 175ml £5.45</b>
	Refined and refreshingly lively. A well balanced superb quality Chardonnay, with peachy, melon fruit aromas. Good with fish or white meats, and on its own.		
2	<b>Santa Luz Sauvignon Blanc 'Alba' Valle Central Rapel Chile</b>	<b>White House Wine Selection</b>	<b>£17.99 by the glass 175ml £5.25</b>
	Elegant with pure fruit and crisp palate. Notes of herb and lemon curd culminating in a lively finish. A versatile wine to be enjoyed on its own, with seafood or white meat.		
3	<b>The Accomplice Shiraz De Bortoli South Australia</b>	<b>Red House Wine Selection</b>	<b>£18.99 by the glass 175ml £5.45</b>
	This smooth, well-rounded and medium bodied wine has classic blackberry flavours and gentle floral aromas, finishing with a vanilla and cedar oak. Good with all foods, and on its own.		
4	<b>Santa Luz Merlot 'Alba' Valle Central Chile</b>	<b>Red House Wine Selection</b>	<b>£17.99 by the glass 175ml £5.25</b>
	Lively and well-rounded with juicy flavours of cherry, plum and dark berry. A fine aperitif and a versatile wine that pairs with chicken, beef, lamb or seafood.		

### WHITE WINES

#### France

5	<b>Muscadet Sèvre et Maine sur Lie, La Sablette Marcel Martin</b>		<b>£28.95</b>
	Dry, firm, clean and refreshing, this fruity and crisp Loire Valley Muscadet, with lively citrus notes, is very well-balanced. The perfect accompaniment to seafood and shellfish.		
6	<b>Pouilly-Fumé 'Le Champ des Vignes' Marquis de Goulaines</b>		<b>£44.95</b>
	Loire Sauvignon Blanc at its best, with classic gunflint, gooseberries and floral notes on the nose; creamy fullness on the palate, and a crisp, dry finish. Excellent with fish, shellfish, goats cheese, and light meats.		
7	<b>Chablis, Jean-Marc Brocard,</b>		<b>£39.95</b>
	A thoroughly enjoyable and elegant Chablis providing a fine benchmark to others in its class. It has a perfect lemony, creamy fruit character and is light, crisp and unoaked – with that flinty backbone only found in true Chablis.		
8	<b>Mâcon-Lugny, Saint Pierre Bouchard Pere et Fils</b>		<b>£36.95</b>
	This elegant Beaune wine has an intense and complex nose of peach & pear with honeysuckle notes. Fresh, with good weight and length. A fine, elegant wine complementing fish, shellfish and light meats.		

## France

- 9 **Pouilly-Fuissé Clos Reyssié** **Georges Duboeuf** **£49.50**  
The Pouilly Fuissé competes with the great wines of Burgundy - it is the "jewel" of the Mâconnais region - an unrivalled golden green, with a bouquet of roasted almonds, lime-tree, verbena and vanilla. It will captivate you with its harmonious, rich, full-bodied aspect and subtle oak taste. Lively and distinguished, its charm and elegance do not detract from its complexity. A delight with fish, shellfish and chicken.

## Italy

- 10 **Pinot Grigio Organic Pietra Di** **Piera Martellozzo delle Venezie** **£24.95**  
Pinot Grigio needs no introduction. A fresh crisp fruity wine with just a hint of smokiness, well balanced with a fine finish. Great with seafood and Vegetarian dishes.

## New Zealand

- 11 **Marlborough Sauvignon Blanc** **Stoneburn** **£28.95**  
Tropical, floral, grassy aromas with a hint of peppers, give way to a soft well rounded palate, and a slightly off dry finish.

## South Africa

- 12 **Cape Dream Chenin Blanc** **Western Cape** **£22.95**  
Flavoursome with aromas of pineapple, guava, peach & citrus. Rich and zesty with a rounded, refreshing finish. Great with seafood, white meats and cheese.

## DESSERT WINE

### France

- 13 **Château Haut Mouleyre – Cadillac**  
A classic French dessert wine, appealing as an accompaniment to all sweet dishes. This full bodied wine of the Semillon grape has a bright yellow colour. The nose is complex, delicate and offers aromas of citrus fruit, pineapple, white flowers and honey.

**by the  
125cl  
glass  
£7.50**

## ROSÉ WINE

### Italy

- 14 **Pinot Grigio Blush** **Folonari, Provincia di Pavia, Italy** **£23.95**  
This elegant wine is produced in Northern Italy. Crisp and fruity, with notes of ripe melon, it is perfect served chilled on its own, or as an accompaniment to salads, white meats and fish dishes. **by the glass 175ml £6.50**

## **RED WINE**

### **France**

- 15 **Malbec Mission de Picpus** **Château Saint Didier Parnac Cahors** **£34.95**  
This beautifully graceful dry red is bursting with fruit and an earthy warmth. Deep flavors of blackberry and smoky liquorice make this the perfect partner for big flavours. Superb with roasted meats, cassoulet, cheese or dark chocolate.
- 16 **Saint Emilion, Château Fleur de Lisse Grand Cru** **£63.95**  
Deep, vibrant red. Fruity nose with powerful raspberry, blackberry, chocolate and dark cherries. A well-balanced opulent and elegant wine with melted tannins and highly expressive aromas. Wonderfully harmonious across the palate, with a long aftertaste. A fine example of a traditional Saint Emilion. Described as in top 5% of wines world-wide.
- 17 **Bourgogne Pinot Noir** **Domaine Jessiaume** **£36.95**  
A fine Burgundy from Santenay, near Puligny-Montrachet, on the Côte de Beaune. A well-balanced, delicate wine with blackcurrant & raspberry on the nose. Silky and subtle, with good tannins, the Santenay reds are some of the best kept secrets in the region.
- 18 **Fleurie La Madone** **Georges Duboeuf** **£32.00**  
The vibrant colour, floral tones, and plum and berry flavour of this wine - from the most famous of Beaujolais villages - combines with savoury fruit and a hint of the classic bubblegum aromas.
- 19 **Roulepierre Côtes du Rhône** **Pierre Amadieu** **£31.95**  
Spicy Syrah and generous Grenache combine to produce a sophisticated medium-bodied wine, with great elegance, blending the soft tannins with an abundance of cherry fruit. An ideal accompaniment for Lamb or Game. Vegan friendly.
- 20 **Châteauneuf du Pape 'La Paillousse'** **Pierre Amadieu** **£69.95**  
With a deep purple colour, it has delicate red fruit and fig aromas on the nose. On the palate enjoy its weight, and the powerful yet smooth black fruit and liquorice flavours with notes of mint and "garrigue" or wild herbs.

### **Spain**

- 21 **Rioja Monte Haro Tempranillo** **Federico Paternina** **£29.95**  
This cherry red Rioja exudes juicy red berry fruit with hints of leather and leads on to delicious dark fruit and spice flavours in a creamy texture. Fresh and fruity with a rich, powerful and well-structured finish. Described as being in the top 16% of wines world-wide. It is an ideal companion to Pasta, Meat dishes and good hard cheese.

## Italy

- 22 **Chianti Classico Brolio, Barone Ricasoli** **£37.95**  
**Tuscany**  
An intense ruby-red wine of personality, with lively cherry, liquorice, violet and blackberry notes and smooth tannins. A true expression of the territory with a well-balanced acidity. Melds beautifully with red meats, game, poultry or cheeses.

## New Zealand

- 24 **Pinot Noir Marlborough** **£33.95**  
**Stoneburn**  
Medium bodied with strawberry and black cherry fruit aromas. The palate combines the flavours of black cherry, spice and subtle French oak to produce a soft full wine.

## South Africa

- 25 **Cloof Pinotage** **£34.95**  
**Darling, Western Cape**  
Intense and fruity, with a smorgasbord of summer berries, savoury spice and toasty wood flavours. Fine bright tannins and a long fresh finish. A crowd pleaser. Perfect with spicy meats, game or chicken.
- 26 **Doddie'5 Red Blend** **£35.95**  
Lovers of Rugby will know Doddie'5 sad story. To honour his charity work for Motor Neurone Disease, Schalk Burger & Sons and Sporting Wine Club are proud to work with Doddie Weir OBE to deliver this magnificent blend of Cabernet Sauvignon, Cabernet Franc, Merlot, Mourvèdre and Petit Verdot, representing Bordeaux's 5 red cultivars. £5 from each bottle goes to the Foundation. Pairs well with red meats and strong cheeses.

## SPARKLING WINE

### Italy

- 27 **Prosecco 'Il Fresco'** **£27.95**  
**Valdobbiadene da Villa Sandi - Treviso**  
A sparkling golden bottle of sunshine, harmoniously balanced with delicate fruity notes, a low acidity and a moderate alcohol content. Dry, rich, flavourful and mouth-filling, it is easy drinking - and perfect as a bubbly apéritif before dinner - or for a celebration.
- 28 **Prosecco 'Il Fresco'** **7.95**  
**Valdobbiadene da Villa Sandi - Treviso** **per 20cl bottle**  
Treat yourself to a small bottle of sparkling sunshine - 20 cl - enough for a large glass or two small flutes! A lovely apéritif.

## CHAMPAGNE

### France

- 29 **Baron Albert l'Universelle Brut Champagne** **£52.95**  
**Charly sur Marne**  
A clear winner in a blind tasting this is impressive fizz, properly made at this small, family domaine that offers exceptional value. Bright, light and very fresh, it is ideal as an apéritif, for a toast, or to accompany venison, seafood, mushroom, cheese and creamy dishes.
- 30 **Joseph Perrier Brut Cuvée Royale** **1/2 bott**  
**Châlons sur Marne** **£29.75**  
The soft fruit flavours and the length on the palate of this Champagne, make it irresistible to most. Best served as an apéritif, it is also excellent with seafood and smoked salmon.