



CORK vs SCREW CAP

Wine makers have lots of options now on how to seal their wine bottles. Real cork, artificial cork, plastic corks, screw caps, even glass stoppers are all available, but does the choice of stopper really make a difference? There are benefits to various bottle stoppers, so let's look at the top two options. Firstly, real cork has the romance and historical significance and is believed to be very important to the maturing process of wines that need time to age. However, the chances of a faulty wine from a bottle with a real cork is higher! Screw cap wines are more sustainable, cheaper and far less likely to cause a wine fault, but they do not have the same romance and presentation as a cork, nor do they have the same impact on the aging process.

Overall our take on it is that for a wine that does not need to age to improve, such as a high-acid white made to be drunk young and fresh, a screw cap is ideal, but for a wine than needs time to age, such as a premium Bordeaux, we prefer the benefits of real cork.

HOTEL DU VIN SIGNATURE SELECTION

RED WINE

	bottle 750ml
<i>CARMENERE GRAN RESERVA</i> Tarapaca, Maipo, Chile	£32.00
<i>'DOURO RED'</i> Quinta Do Crasto, Douro, Portugal	£34.00
<i>BOBAL</i> Sierra Norte 'Pasion de Bobal', Spain	£36.00
<i>BORDEAUX SUPÉRIEUR</i> Château de Cazenove, France	£36.00
<i>ZINFANDEL</i> Edmeades, Mendocino County, California, USA	£38.00
<i>CHÂTEAU MUSAR</i> Jeune Rouge, Bekaa Valley, Lebanon	£38.00
<i>SPÄTBURGUNDER GUTSWEIN</i> Weingut Winter, Rheinhessen, Germany	£42.00
<i>CABERNET SAUVIGNON</i> Chateau Ste Michelle, Washington State, USA	£42.00
<i>RIBERA DEL DUERO '9 MESES'</i> Carmelo Rodero, Spain	£44.00
<i>SYRAH</i> Gimblett Gravels, Craggy Range, Hawkes Bay, New Zealand	£52.00
<i>MARANGES 1ER CRU</i> La Fussière, Domaine Maurice Charleux et Fils, Burgundy, France	£62.00
<i>RIOJA, GRAN RESERVA</i> Gregorio Martinez, Spain	£65.00
<i>CHATEAUNEUF DU PAPE</i> Domaine Chante Cigale, France	£66.00
<i>PINOT NOIR</i> Home Vineyard, Prophet's Rock, Central Otago, New Zealand	£69.00
<i>MALBEC</i> Cadus Single Vineyard, 'Finca Las Torcasas', Lujan de Cuyo, Mendoza, Argentina	£72.00
<i>PRELUDIO "BARREL SELECT" BY FAMILIA DEICAS</i> Uruguay	£72.00
<i>SAINT-ÉMILION GRAND CRU</i> Château Tour Baladoz, France	£80.00
<i>BAROLO RISERVA</i> Cru Ravera Lo Zoccolajo, Domini Villa Lanata, Italy	£82.00
<i>AMARONE DELLA VALPOLICELLA</i> Corte Brà, Sartori, Italy	£84.00
<i>CABERNET SAUVIGNON</i> Palermo by Orin Swift, Napa Valley, California, USA	£94.00
<i>CHÂTEAU TALBOT</i> Grand Cru Classé Saint-Julien, France	£129.00



TO DECANT OR NOT TO DECANT?

The question of 'should wine always be decanted' is regularly asked by our guests. Before we can answer this let us look at the two main reasons why we decant wine. Firstly, to oxidate the wine through the transfer of wine from the bottle to the decanter, and the increased surface area of the wine to air contact in the decanter. This oxidation helps to soften the acidity in the wine and makes the wine 'smoother' and more enjoyable to drink. Secondly, the process of decanting helps to remove any sediment from the wine. However, does this mean that all wines should be decanted, and the answer is no!

Styles of wine that get the most benefit from being decanted are those either with high levels of sediment or bigger more full-bodied reds such as Barolo from Italy and Cabernet based wines. These styles of wine are full bodied and high in tannins, the decanting process therefore helps to make these wines softer and more enjoyable to drink. Other wines, for instance most whites and lighter reds such as Pinot Noir, tend not to benefit from the decanting process and may even deteriorate from being decanted. However, ultimately the choice of whether you wish to have your wine decanted or not is yours, we will just recommend the wines that benefit most from the decantation process.

HOTEL DU VIN WINE LIST

CHAMPAGNE & SPARKLING WINE

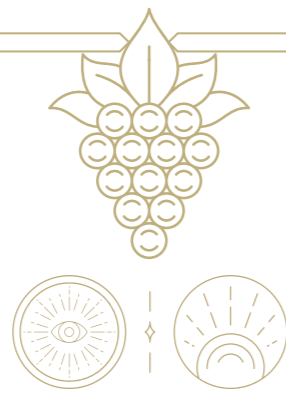
	glass 125ml	bottle 750ml
<i>PROSECCO, EXTRA DRY</i> Fiol, Veneto, Italy	£8.00	£39.00
<i>BOLNEY BUBBLY NV</i> Bolney Wine Estate, West Sussex, England	£9.00	£49.00
<i>CUVÉE HOTEL DU VIN NV</i> Lombard, France	£11.00	£64.00
<i>LANSON PÈRE ET FILS NV</i> France	£12.00	£69.00
<i>LANSON ROSÉ NV</i> France	£12.00	£70.00

WHITE WINE

	glass 175ml	glass 250ml	carafe 500ml	bottle 750ml
<i>MAISON BLANC</i> Anciens Temps, Vin de France	£5.50	£8.00	£15.50	£22.50
<i>MUSCADET</i> Sèvre-et-Maine sur Lie La Bretesche, Jérémie Huchet, France	£6.00	£8.50	£17.00	£25.00
<i>RIESLING</i> Hills & Valleys, Pikes, Clare Valley, South Australia	£7.00	£10.00	£20.00	£29.00
<i>VERDEJO</i> Elias Mora, Rueda, Spain	£8.00	£11.00	£22.00	£32.00
<i>PINOT GRIGIO</i> Puiatti, Friuli-Venezia Giulia, Italy	£8.50	£11.50	£23.00	£34.00
<i>SAUVIGNON BLANC</i> Crowded House, Marlborough, New Zealand	£9.00	£12.00	£24.00	£35.00
<i>CHARDONNAY</i> Kendall Jackson, Vintners Reserve, California, USA	£10.50	£14.50	£29.00	£42.00
<i>CHABLIS</i> Bernard Defaix, France	£12.00	£16.50	£33.00	£49.00

ROSÉ WINE

	glass 175ml	glass 250ml	carafe 500ml	bottle 750ml
<i>MAISON ROSÉ</i> Anciens Temps, Vin de France	£5.50	£8.00	£15.50	£22.50
<i>SAUMUR ROSÉ</i> La Cabriole, France	£7.00	£10.00	£20.00	£29.00
<i>CÔTES DE PROVENCE</i> Château Gairoird Rosé, France [Organic]	£9.00	£12.50	£25.50	£37.00



OLD WORLD vs NEW WORLD

Terms used frequently in the wine world, but what do they really mean? Well, there are a number of differences between New World and Old World wine growing countries and all of them have exceptions to the rules! Primarily most European countries are classed as Old World, since wine making originated in these countries and dates back hundreds of years. However, a more significant difference is the labelling terminology. Most wines that originate from Old World countries, such as France, Spain and Italy, are named after the place where they are produced. Whereas wines from the New World are often named after the grape variety or the brand name given by the producer, or both! For example, Chablis, Bordeaux, Rioja, Barolo, Sancerre and Champagne are all places that are iconic for producing wines and they all have strict laws over what they can and cannot do in their grape growing and wine making, even down to which varieties they can or cannot grow. The New World does not have the same type of laws, hence you can have a 'Chardonnay' labelled wine from all over the world. However, unless you know which Old World wine region is permitted to grow which varieties you may not know that Chablis make wines from Chardonnay grapes and Sancerre from Sauvignon Blanc grapes!

HOTEL DU VIN WINE LIST

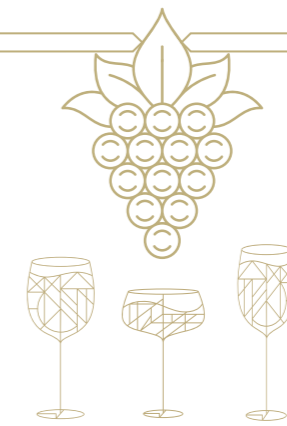
RED WINE	glass 175ml	glass 250ml	carafe 500ml	bottle 750ml
<i>MAISON ROUGE Anciens Temps, Vin de France</i>	£5.50	£8.00	£15.50	£22.50
<i>CHianti Da Vinci, Italy</i>	£6.00	£8.50	£17.00	£25.00
<i>CABERNET SAUVIGNON Showdown 'Man with the Ax', California, USA</i>	£7.00	£10.00	£20.00	£29.00
<i>BEAUJOLAIS Château de Belleverne, Chénas, France</i>	£8.00	£11.00	£22.00	£32.00
<i>MALBEC BY HOTEL DU VIN Mendoza, Argentina</i>	£8.50	£11.50	£24.00	£34.00
<i>BORDEAUX SUPÉRIEUR 'TRADITION' Château Penin, France</i>	£9.00	£12.50	£25.00	£37.00
<i>RIOJA RESERVA Lealtanza, Altonza, Spain</i>	£10.50	£14.50	£29.00	£42.00
<i>PINOTNOIR Omero, Willamette Valley, Oregon, USA</i>	£12.00	£16.50	£33.00	£49.00

DESSERT WINES & PORT	glass 80ml	glass 100ml	bottle
<i>LICOR DE TANNAT Familia Deicas, Uruguay (500ml)</i>	£4.50	£9.00	£42.00
<i>ROYAL TOKAJI 5 Puttonyos, The Royal Tokaji Company, Hungary (500ml)</i>	£6.00	£12.00	£54.00
<i>RESERVE BLENDED PORT Six Grapes by Graham's, Portugal (750ml)</i>	£3.00	£6.00	£32.00
<i>WHITE PORT Graham's Blend No.5, Portugal (750ml)</i>	£4.00	£8.00	£46.00
<i>10 YEAR OLD TAWNY Graham's, Portugal (750ml)</i>	£4.00	£8.00	£49.00

SUMMER TIPPLE

Fancy a change from a traditional G&T, why not try our summer 'P&T' special with a refreshing white port and tonic. A delicious aperitif, ideal to enjoy al fresco.

WHITE PORT & TONIC £9.50
50ml of Graham's Blend No.5 served with Mediterranean Tonic over ice with a wedge of lemon and a sprig of mint



WINE GLASS SHAPES

The bigger the glass, the better the wine, right? Wrong! The correct wine glass shape and size is more about matching with the style of the wine than the quality of it. For example, a high-acid white wine such as Sauvignon Blanc, no matter what the quality, will always be best enjoyed in a smaller wine glass. Whereas a Pinot Noir or an oaked Chardonnay should be in a larger more bulbous 'Burgundy' wine glass and a full-bodied red, such as a Cabernet Sauvignon in a tall, larger 'Bordeaux' wine glass.

There are a number of considerations in matching wine style and wine glass shape including the way our nose and sense of smell receive these wines, but the main reason is the consideration of which parts of the tongue, the 'palate', we wish the wine to be received by. The palate has different sections that identify the various elements of the wine. The glass shape helps to position the wine correctly around the palate whilst being drunk, to maximise the enjoyment of that style of wine. So, when wine is served in the correct glass it can make a huge difference to the enjoyment of that wine!

HOTEL DU VIN SIGNATURE SELECTION

CHAMPAGNE	bottle 750ml
<i>LANSON, BLANC DE BLANCS</i>	£99.00
<i>PERRIER-JOUËT BELLE EPOQUE</i>	£175.00
<i>DOM PÈRIGNON</i>	£185.00

WHITE WINE	bottle 750ml
<i>GAVI Tuffolo, DOCG, Italy</i>	£32.00
<i>GRÜNER VELTLINER Vom Haus, Pfaff, Austria</i>	£34.00
<i>VOUVRAY SEC Clos de Nouys, Loire Valley, France</i>	£36.00
<i>RIESLING Trimbach, Alsace, France</i>	£37.00
<i>ESTATE BACCHUS The Bolney Wine Estate, West Sussex, England</i>	£38.00
<i>SAVATIANO Papagiannakos, Attica, Greece</i>	£39.00
<i>CELLAR AGED SEMILLON Mount Pleasant Elizabeth, Hunter Valley, Australia</i>	£40.00
<i>POUILLY-FUMÉ Villa Paulus, Domaine Masson-Blondelet, France</i>	£42.00
<i>SAUVIGNON BLANC Awaterere River by Louis Varvasour, Marlborough, New Zealand</i>	£44.00
<i>DRY RIESLING Donnhoff Qba, Nabe, Germany</i>	£52.00
<i>SANCERRE La Gravelière, Joseph Mellot, France</i>	£59.00
<i>CHABLIS 1ER CRU Montée de Tonnerre, Domaine de Vauroux, France</i>	£65.00
<i>KARLA CHARDONNAY Stag's Leap Wine Cellars, Napa Valley, United States</i>	£72.00
<i>MEURSAULT Bouchard Père & Fils, France</i>	£74.00
<i>CONDRIEU La Petite Côte, Yves Cuilleron, France</i>	£78.00