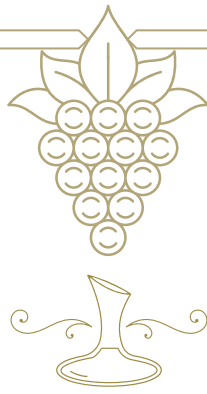




HOTEL DU VIN WINE LIST

Wines by the Glass



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</i> Anciens Temps, Vin de France	£5.50	£8.00	£15.50	£22.50
<i>CHLANTI</i> Da Vinci, Italy	£6.00	£8.50	£17.00	£25.00
<i>CABERNET SAUVIGNON</i> Showdown 'Man with the Ax', California, USA	£7.00	£10.00	£20.00	£29.00
<i>BEAUJOLAIS</i> Château de Belleverne, Chénas, France	£8.00	£11.00	£22.00	£32.00
<i>MALBEC BY HOTEL DU VIN</i> Mendoza, Argentina	£8.50	£11.50	£24.00	£34.00
<i>BORDEAUX SUPÉRIEUR 'TRADITION'</i> Château Penin, France	£9.00	£12.50	£25.00	£37.00
<i>RIOJA RESERVA</i> Lealtanza, Altanza, Spain	£10.50	£14.50	£29.00	£42.00
<i>PINOT NOIR</i> Omero, Willamette Valley, Oregon, USA	£12.00	£16.50	£33.00	£49.00

DESSERT WINES & PORT

	glass 50ml	glass 100ml	bottle
<i>LICOR DE TANNAT</i> Familia Deicas, Uruguay (500ml)	£4.50	£9.00	£42.00
<i>ROYAL TOKAJI</i> 5 Puttonyos, The Royal Tokaji Company, Hungary (500ml)	£6.00	£12.00	£54.00
<i>RESERVE BLENDED PORT</i> Six Grapes by Graham's, Portugal (750ml)	£3.00	£6.00	£32.00
<i>10 YEAR OLD TAWNY</i> Graham's, Portugal (750ml)	£4.00	£8.00	£49.00
<i>20 YEAR OLD TAWNY</i> Graham's, Portugal (750ml)	£6.00	£12.00	£74.00

PORT SPRITZERS

<i>WHITE PORT & TONIC</i> 50ml of Graham's Blend No.5 served with Mediterranean Tonic over ice with a wedge of lemon and a sprig of mint	£9.50
<i>RUBY PORT & PROSECCO</i> 50ml of Graham's Blend No.12 served over ice with Prosecco a dash of Crème de cassis and a wedge of orange	£9.50