



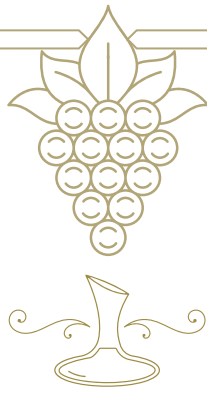
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***HOTEL DU VIN WINE LIST***

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## 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<br>125ml | bottle<br>750ml |
|---|----------------|-----------------|
| <i>EINS, ZWEI, ZERO, RIESLING</i> Leitz, Germany [Alcohol-Free] | £5.00          | £28.00          |
| <i>PROSECCO, EXTRA DRY NV</i> Fiol, Veneto, Italy               | £8.00          | £39.00          |
| <i>CLASSIC CUVÉE</i> Bolney Wine Estate, West Sussex, England   | £10.50         | £59.00          |
| <i>CUVÉE HOTEL DU VIN</i> Lombard, France                       | £11.00         | £64.00          |
| <i>LANSON PÈRE ET FILS</i> France                               | £12.00         | £69.00          |
| <i>LANSON ROSÉ</i> France                                       | £12.00         | £70.00          |

### WHITE WINE

|   | glass<br>175ml | glass<br>250ml | carafe<br>500ml | bottle<br>750ml |
|---|----------------|----------------|-----------------|-----------------|
| <i>MAISON BLANC</i> Anciens Temps, Vin de France                            | £5.50          | £8.00          | £16.00          | £23.00          |
| <i>MUSCADET</i> Sèvre-et-Maine sur Lie La Bretesche, Jérémie Huchet, France | £6.50          | £9.00          | £18.00          | £26.00          |
| <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         | £15.00         | £30.00          | £44.00          |
| <i>CHABLIS</i> Joseph Drouhin, France                                       | £12.00         | £16.50         | £33.00          | £49.00          |

### ROSÉ WINE

|  | glass<br>175ml | glass<br>250ml | carafe<br>500ml | bottle<br>750ml |
|--|----------------|----------------|-----------------|-----------------|
| <i>MAISON ROSÉ</i> Anciens Temps, Vin de France                  | £5.50          | £8.00          | £16.00          | £23.00          |
| <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] | £9.50          | £12.50         | £25.00          | £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<br>175ml | glass<br>250ml | carafe<br>500ml | bottle<br>750ml |
|---|----------------|----------------|-----------------|-----------------|
| <i>MAISON ROUGE</i> Anciens Temps, Vin de France                      | £5.50          | £8.00          | £16.00          | £23.00          |
| <i>CHLANTI</i> Da Vinci, Italy  | £6.50          | £9.00          | £18.00          | £26.00          |
| <i>CABERNET SAUVIGNON</i> 'Man with the Ax' Showdown, 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         | £23.00          | £34.00          |
| <i>BORDEAUX SUPÉRIEUR 'TRADITION'</i> Château Penin, France           | £9.50          | £12.50         | £25.00          | £37.00          |
| <i>RIOJA RESERVA</i> Lealtanza, Altanza, Spain                        | £10.50         | £15.00         | £30.00          | £44.00          |
| <i>PINOT NOIR</i> Urlar, Gladstone, New Zealand [Organic]             | £12.00         | £16.50         | £33.00          | £49.00          |

### DESSERT WINES & PORT

|  | glass<br>50ml | glass<br>100ml | bottle |
|--|---------------|----------------|--------|
| <i>MOSCATO D'ASTI</i> Alasia, Italy (750ml bottle)                   |               |                | £26.00 |
| <i>LICOR DE TANNAT</i> Familia Deicas, Uruguay (500ml)               | £4.50         | £9.00          | £42.00 |
| <i>TOKAJI</i> Late Harvest, Diznoko, Hungary (500ml)                 | £5.50         | £11.00         | £52.00 |
| <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 |

125ml glasses also available on bottles with by the glass prices, excluding Dessert Wines & Port.  
A discretionary service charge of 10% will be added to your bill. All prices in GBP and include VAT.  
For special dietary requirements or allergy information, please speak with our staff before ordering.



### 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!*

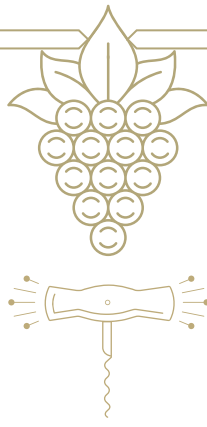
## HOTEL DU VIN SIGNATURE SELECTION

### CHAMPAGNE & SPARKLING WINE

|  | <i>bottle</i><br>750ml |
|--|------------------------|
| <i>JANSZ, CUVÉE ROSÉ, NV Tasmania, Australia</i>               | £54.00                 |
| <i>LOMBARD, BLANC DE NOIR, BRUT NATURE Grand Cru, Verzenay</i> | £86.00                 |
| <i>LANSON, BLANC DE BLANCS</i>                                 | £99.00                 |
| <i>LAURENT-PERRIER VINTAGE</i>                                 | £109.00                |
| <i>GRAND SIÈCLE BY LAURENT-PERRIER</i>                         | £249.00                |

### WHITE WINE

|  | <i>bottle</i><br>750ml |
|--|------------------------|
| <i>FLORÃO Quinta da Fonte Souto, Alentejo, Portugal</i>                          | £34.00                 |
| <i>GRÜNER VELTLINER Vom Haus, Pfaffl, Austria</i>                                | £34.00                 |
| <i>GAVI DI GAVI La Minaia, Nicola Bergaglio, Italy</i>                           | £36.00                 |
| <i>RIESLING Trimbach, Alsace, France</i>   | £37.00                 |
| <i>BACCHUS Lychgate, The Bolney Wine Estate, West Sussex, England</i>            | £38.00                 |
| <i>SAVATIANO Papagiannakos, Attica, Greece</i>                                   | £39.00                 |
| <i>VOUVRAY Marc Bredif, Loire Valley, France</i>                                 | £40.00                 |
| <i>SEMILLON Vergelegen Reserve, South Africa</i>                                 | £42.00                 |
| <i>SAUVIGNON BLANC Awatere River by Louis Vavasour, Marlborough, New Zealand</i> | £44.00                 |
| <i>DRY RIESLING Dönnhoff Qba, Nahe, Germany</i>                                  | £52.00                 |
| <i>POUILLY-FUMÉ Villa Paulus, Domaine Masson-Blondelet, France</i>               | £58.00                 |
| <i>SANCERRE 'Le Pierrier', Domaine Thomas, France</i>                            | £59.00                 |
| <i>CHABLIS 1ER CRU Montmains, Olivier Tricon, France</i>                         | £65.00                 |
| <i>KARIA CHARDONNAY Stag's Leap Wine Cellars, Napa Valley, United States</i>     | £74.00                 |
| <i>MEURSAULT Bouchard Père &amp; Fils, France</i>                                | £76.00                 |
| <i>CONDRIEU La Petite Côte, Yves Cuilleron, France</i>                           | £80.00                 |



## 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

|  | <i>bottle</i><br>750ml |
|--|------------------------|
| <b>CARMENERE</b> Gran Reserva Tarapaca, Maipo, Chile   | £32.00                 |
| <b>'DOURO RED'</b> Quinta Do Crasto, Douro, Portugal   | £34.00                 |
| <b>BOBAL</b> Sierra Norte 'Pasion de Bobal', Spain   | £36.00                 |
| <b>BORDEAUX SUPÉRIEUR</b> Château de Cazenove, France  | £36.00                 |
| <b>SPÄTBURGUNDER</b> Trocken, Messmer, Germany   | £38.00                 |
| <b>ZINFANDEL</b> Edmeades, Mendocino County, California, USA                                 | £40.00                 |
| <b>ALTITUDES RED</b> Ixsir, Lebanon  | £42.00                 |
| <b>CABERNET SAUVIGNON</b> Chateau Ste Michelle, Washington State, USA                        | £42.00                 |
| <b>SHIRAZ</b> Yalumba, Samuels Collection, Barossa Valley, Australia                         | £46.00                 |
| <b>RIBERA DEL DUERO '9 MESES'</b> Carmelo Rodero, Spain                                      | £48.00                 |
| <b>RIOJA</b> Gran Reserva, Gregorio Martinez, Spain  | £60.00                 |
| <b>MARANGES</b> 1er Cru, La Fussière, Burgundy, France                                       | £62.00                 |
| <b>CHÂTEAUNEUF DU PAPE</b> Domaine Chante Cigale, France                                     | £66.00                 |
| <b>MALBEC</b> Cadus Single Vineyard, 'Finca Las Torcasas', Lujan de Cuyo, Mendoza, Argentina | £72.00                 |
| <b>PRELUDIO "BARREL SELECT" BY FAMILIA DEICAS</b> Uruguay                                    | £72.00                 |
| <b>SAINT-ÉMILION</b> Grand Cru, Château Tour Baladoz, France                                 | £80.00                 |
| <b>AMARONE DELLA VALPOLICELLA</b> Corte Brà, Sartori, Italy                                  | £84.00                 |
| <b>PINOT NOIR</b> Adelsheim 'Breaking Ground', Willamette Valley, Oregon, USA                | £86.00                 |
| <b>CABERNET SAUVIGNON</b> Palermo by Orin Swift, Napa Valley, California, USA                | £94.00                 |
| <b>BAROLO</b> Proprietà Fontanafredda, Fontanafredda, Italy                                  | £98.00                 |
| <b>CHÂTEAU TALBOT</b> Grand Cru Classé Saint-Julien, France                                  | £139.00                |