

GORAM VINCENT

AVON GORGE

Two local giants, Goram and Vincent – liked the same woman, the beautiful Avona. She offered herself to whichever of them could drain the lake. Goram, drank a giant quantity of ale whilst working and fell asleep, whilst Vincent finished and won Avona's affections. When Goram woke up, he was so distraught at losing that he stamped his foot in a pit, creating The Giant's Footprint in the gorge.

CHAMPAGNE COCKTAILS

HOTEL DU VIN FIZZ	15.00
Cuvée Hotel du Vin Champagne, Absolut Vodka, Briottet Crème de Framboise, pineapple	
CLASSIC CHAMPAGNE COCKTAIL	15.00
Cuvée Hotel du Vin Champagne, Hennessy VS Cognac, bitters, sugar	
BELLINI ROYALE	15.00
Cuvée Hotel du Vin Champagne, Briottet Crème de Pêche, peach	
FRENCH 75	15.00
Cuvée Hotel du Vin Champagne, Tanqueray Gin, lemon, sugar	
KIR ROYALE	15.00
Cuvée Hotel du Vin Champagne, Briottet Crème de Cassis, blackberry	

CLASSIC COCKTAILS

BLOODY MARY	13.00
Sapling Vodka, tomato, spices	
COSMOPOLITAN	12.00
Absolut Citron Vodka, Cointreau, cranberry, lime	
GARDEN MOJITO	13.00
Hendricks Gin, St Germain Elderflower Liqueur, Elderflower Cordial, cucumber, mint, lime, soda	
MARGARITA	12.00
818 Blanco Tequilla, Cointreau, lime, agave, salt	
OLD FASHIONED	13.00
Woodford Reserve Bourbon, demerara, bitters	
PIÑA COLADA	13.00
Bacardi Coconut Rum, pineapple, cream, coconut cream, lime	
DAIQUIRI (RASPBERRY/PEACH/PASSION FRUIT)	12.00
Bacardi Carta Blanca Rum, fruit syrup, fruit purée, lime	
WHISKEY SOUR	13.00
Woodford Reserve Bourbon, bitters, lemon, sugar, foam	

MARTINIS

ESPRESSO MARTINI	13.00
Absolut Vodka, Tosolini Exprè Liqueur, espresso, sugar	
PASSION FRUIT MARTINI	13.00
Absolut Vanilia Vodka, Passoã Passion Fruit Liqueur, pineapple, passion fruit syrup, passion fruit, Prosecco	
GRAPESKIN MARTINI	14.00
Graham’s Six Grapes, Discarded Grape Skin Vodka, cranberry, lime, sugar, cassis, bitters	
ORANGE MARTINI	13.00
Slingsby Marmalade, orgeat, orange curaceo, lime, orange juice, bitters	
CLASSIC MARTINI (YOUR WAY)	13.00
Tanqueray Gin, Noilly Pratt, bitters	

NEGRONIS

BOULEVARDIER	13.00
Woodford Reserve Bourbon, Campari bitters, Martini Reserva Rubino Vermouth	
WHITE NEGRONI	13.00
Tanqueray Gin, Italicus Liqueur, Martini Reserva Ambrato Vermouth	
CLASSIC NEGRONI	13.00
Bombay Sapphire Gin, Campari bitters, Martini Reserva Rubino Vermouth	
NEGRONI FLIGHT	15.00
3 Negronis, Classic, White, Boulevardier	

HOTEL DU VIN SPECIALS

PERUVIAN ADVENTURE	14.00
El Gobernador Pisco, Briottet Crème de Cassis, ginger beer, lime, rosemary, bitters	
RUM & ROSES	14.00
Diplomatico Rum, Italicus, Maison Rose Wine, grapefruit soda, elderflower, mint, viola	
SILVER GRAPEFRUIT	14.00
Patron Silver Tequila, grapefruit, sugar, bitters	
SOSTENER	13.00
Bacardi Carta Blanca, Aperol, pineapple, passion fruit, grapefruit, lime	
UVAS & POMME	15.00
Licor De Tannat fortified wine, Hennessy VS Cognac, apple, cherry, bitters	

GIN & TONICS

6 O’CLOCK BRUNEL	13.00
Fever Tree Grapefruit Soda, orange, thyme	
6 O’CLOCK ELDERFLOWER	13.00
Fever Tree Elderflower Tonic, cucumber, viola	
6 O’CLOCK DRY	13.00
Fever Tree Indian Tonic, lemon, blueberries	
6 O’CLOCK MANGO, GINGER & LIME	13.00
Fever Tree Mediterranean Tonic, lime, blackberry	

NON-ALCOHOLIC COCKTAILS

COSNOPOLITAN	10.00
Mountain Everleaf, cranberry, lime, sugar	
FOREST DAIQUIRI	10.00
Forest Everleaf, lime, honey	
MARINE SPRITZ	10.00
Marine Everleaf, Eins Zwei Zero sparkling wine, Fevertree light tonic, cucumber, lime	
NO-JITO	10.00
Marine Everleaf, lime, sugar, soda, mint	
PASSION FRUIT FOREST MARTINI	10.00
Forest Everleaf, Passion fruit syrup, passion fruit purée, pineapple, lime	
ORANGE & GINGER HIGHBALL	10.00
Forest Everleaf, Fever-Tree Ginger ale, orange	

NIBBLES

PETIT LUCQUES OLIVES	(99kcal) (VGI)	5.95
SAN FRANCISCO SOURDOUGH	Lincolnshire Poacher butter, sea salt (553kcal) (V)	5.95
PADRÓN PEPPERS	Chimichurri (67kcal) (VGI)	7.50
ROASTED CHORIZO	Saffron aioli (735kcal)	7.50
ROASTED GARLIC HUMMUS	Pumpkin seed dukkah, flatbread (393kcal) (VGI)	7.50

STARTERS

CELERIAC & APPLE SOUP	Cardamom and nutmeg cream, croutons, sourdough (454kcal) (VGI)	9.95
SPICED BUTTERNUT SQUASH	Orzo, vegan feta, pumpkin seed dukkha, crispy sage (132kcal) (VGI)	10.50
PORK RILLETTE	Apple chutney, pickled walnut, sourdough (584kcal)	11.50
WHIPPED GOATS CHEESE	Honey, beetroot, hazelnut, bitter leaves, herb croutons (415kcal) (V)	10.50
CHARCOAL CRAB TORTELLONI	Squid ink tuile, lemon cream, caviar, chive (321kcal) Supplement 7.95	18.95
GRILLED ARGENTINIAN PINK PRAWNS	Garlic, chilli lime butter (390kcal) Supplement 6.95	17.95

STEAKS

All of our produce is meticulously cooked over coals on our Argentinian fire pit, or ‘Asado’.
Grass-fed, hand-prepared Scottish heritage breed beef from award-winning butcher Donald Russell, dry-aged in Himalayan salt ageing chambers for a minimum of 28 days. Served with watercress and fries.

FLAT IRON 220G	(954kcal)	25.50
RUMP 300G	(1,083kcal) Supplement 9.50	34.50
RIB EYE 300G	(1,122kcal) Supplement 13.50	39.50
SIRLOIN 250G	(997kcal) Supplement 13.50	36.50
FILLET 200G	(857kcal) Supplement 13.50	39.95

Larger cuts are available to share, please speak to your server for today’s options.

SAUCES

CHIMICHURRI	(27kcal) (VGI)	3.50
PEPPERCORN	(154kcal)	3.50
BÉARNAISE	(410kcal) (V)	3.50
BLUE CHEESE SAUCE	(267kcal) (V)	3.50
GARLIC BUTTER	(422kcal) (V)	3.50
BORDELAISE	(184kcal)	5.50

Supplement apply to some dishes for dinner inclusive guests, as indicated. Hotel residents on a dinner inclusive package can choose 2 or 3 courses (dependent on package) from Starter and/or Desserts and Grill and/or Main, with a side dish or sauce.

MAINS

SMOKED BEEF SHORT RIB	Spiced butternut purée, root vegetables, Bordelaise sauce (1,469kcal) Supplement 4.50	29.50
GRILLED BUTTERFLIED SEABASS	Romesco sauce, toasted almonds, salsa verde (417kcal)	23.50
ROAST PAVÉ OF COD	Warm tartare sauce, fennel, samphire, dill (336kcal)	24.50
CHICKEN BROCHETTE	Nduja ratatouille, red chard, crispy chicken skin (739kcal)	20.95
CELERIAC STEAK	Caper and golden raisin dressing, wild mushrooms, cavolo nero, crispy enoki (292kcal) (VGI)	19.95
BRAISED LAMB SHOULDER	Polenta, sage, Parmesan crisps, cavolo nero, red wine jus (1,712kcal) Supplement 4.50	29.50
CHARRED HERITAGE CARROTS	Chickpea, vegan feta and tofu, herb dressing (665kcal) (VGI)	19.95

SIDES

FRIES	(494kcal) (V)	5.95
TRUFFLE MASH	(281kcal) (V)	5.95
FIRE ROASTED NEW POTATOES	Marmite butter (352kcal) (V)	5.95
CHARRED HISPI	Miso chilli soy, wasabi mayo, crispy onions (255kcal) (V)	5.95
HONEY ROASTED BUTTERNUT SQUASH	Dukkah spice (371kcal) (V)	5.95
SAUTÉED GREEN BEANS	(113kcal) (V)	5.95

DESSERTS

ALMOND CAKE	Apple, custard, citrus mascarpone (1,127kcal) (V)	9.95
CHOCOLATE TERRINE	Chantilly cream, plum (701kcal) (VGI)	11.50
MATCHA & WHITE CHOCOLATE PANNA COTTA	Blackberries, meringue (797kcal)	11.50
BREAD & BUTTER PUDDING	Bailey’s crème Anglaise, chocolate, macadamia (968kcal) (V)	9.95
ICE CREAM & SORBET	(V)	per scoop 2.95
CLIFTON PUFFS	Godminster Cheddar, white wine and poached fruit (634kcal) (V) It may be an urban myth that these little sweet pastries were distributed to celebrate the opening of the Clifton Suspension Bridge in 1864. Then in 1954 Dorothy Hartley wrote a book called “Food in England” with a recipe in here called the Clifton Puff. We like to serve these warm with some Godminster Cheddar which is made less than 30 miles away.	9.50
SELECTION OF CHEESE	Biscuits and chutney (448kcal) Supplement 3.00	12.95

For special dietary requirements or allergy information, please speak with a member of our team before ordering. To prioritise your safety, we’re unable to modify dishes for allergens. However, a full allergen matrix is available. Although we endeavour to do so, we cannot guarantee that any of our dishes are allergen free or fulfil dietary requirements due to possible cross contamination during production. (VGI) = Does not include any ingredients derived from animals. (VGIA) = Alternative available that does not include any ingredients derived from animals. (V) = Vegetarian. Cheese boards may contain unpasteurised cheese. All of our prices include VAT. A discretionary service charge of 12.5% will be added to your bill.



For further information on allergens please scan here.

HOTELDUVIN.com

TASTING MENU

A CURATED JOURNEY THROUGH WINE & FLAVOUR

Each course has been expertly paired by our group sommelier with a glass of wine to complement the dish.

PORK RILLETTE

Apple chutney, pickled walnut, sourdough (584kcal)

WINE PAIRING:

TORRONTÉS Munay, El Porvenir de Cafayate, Argentina (125ml)

CHARCOAL CRAB TORTELLONI

Squid ink tuile, lemon cream, caviar, chive (321kcal)

WINE PAIRING:

ALBARIÑO Atlantico Sur, Familia Deicas, Uruguay (125ml)

CHICKEN BROCHETTE

Nduja ratatouille, red chard, crispy chicken skin (739kcal)

WINE PAIRING:

CARIGNAN ‘Dry Farmed’, Debajo, Central Valley, Chile (175ml)

CHOCOLATE TERRINE

Chantilly cream, plum (701kcal) (VGI)

WINE PAIRING:

LICOR DE TANNAT Familia Deicas, Uruguay (50ml)

SELECTION OF CHEESE

Biscuits and chutney (448kcal)

WINE PAIRING:

HENNERS BRUT NV East Sussex, England (125ml)

69.95 PER PERSON

(based on minimum of two sharing)

Sample menu/dishes and wines are subject to seasonal variations | Vegan alternative available

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WHAT’S ON AT GORAM & VINCENT

SUNDAY LUNCH

2 COURSES | 3 COURSES

27.95PP | 32.95

Dating back to King Henry VII, meats were traditionally roasted in front of a fire on a Sunday. Since the 15th century, the royal bodyguards have been known as ‘Beefeaters’ because of their love of roast beef. In the 18th century the French started calling Englishmen ‘rosbifs’.

Our Sunday ‘rosbif’ starts with a choice of starters, followed by a roast or main and finally a delicious dessert.

STEAK NIGHT

Thursday 17:00–21:00 when dining on 2 courses

50% OFF

FLAT IRON 220g	25.50	12.75
RUMP 300g	34.50	17.25
RIB EYE 300g	39.50	19.75
SIRLOIN 250g	36.50	18.25

FISH & FIZZ FRIDAY

BATTERED HADDOCK Served with a glass of Prosecco.

24.95PP

CHATEAUBRIAND & MALBEC

Available Sunday–Thursday for dinner.

39.50PP

Chateaubriand perfectly paired with a bottle of Argentinian Malbec/served with classic trimmings for two or more to share.

PRIX FIXE

2 COURSES | 3 COURSES

Served Monday – Sunday. Lunch (except Sundays), early dinner 17:00–19:00

24.95PP | 29.95PP

TASTING MENU

FOR A TRUE TASTE OF GORAM & VINCENT

A wonderful way to explore a range of our classic dishes and wines is with our Tasting Menu, featuring five courses with wine pairings. Based on minimum of two people sharing.

69.95PP

CHAMPAGNE & SPARKLING WINE

	glass 125ml	bottle 750ml
EINS, ZWEI, ZERO, RIESLING Leitz, Germany (Alcohol-Free)	4.95	27.95
PROSECCO, EXTRA DRY NV Fiol, Veneto, Italy	7.95	42.95
HENNERS BRUT NV East Sussex, England	11.95	67.95
CUVÉE HOTEL DU VIN Lombard, France	12.50	72.95
LANSON PÈRE ET FILS France	15.95	92.95
LANSON ROSÉ France	16.95	99.95

WHITE WINE

	glass 175ml	glass 250ml	carafe 500ml	bottle 750ml
MAISON BLANC Anciens Temps, Vin de France	6.95	9.95	18.95	27.95
MUSCADET Sèvre-et-Maine sur Lie La Bretesch, Jérémie Huchet, France	7.95	11.50	22.50	32.95
TORRONTÉS Munay, El Porvenir de Cafayate, Argentina	7.95	11.50	22.50	32.95
PINOT GRIGIO Puiatti, Friuli-Venezia Giulia, Italy	8.95	12.50	24.95	36.95
VIOGNIER Les Iles Blanches, Cellier des Chartreux, IGP Gard, France	9.50	13.50	26.95	39.95
SAUVIGNON BLANC Crowded House, Marlborough, New Zealand	9.50	13.50	26.95	39.95
ALBARIÑO Atlantico Sur, Familia Deicas, Uruguay	10.50	14.95	28.95	42.95
CHARDONNAY V1, Journey’s End, Stellenbosch, South Africa	11.50	15.95	31.50	46.95
CHABLIS Joseph Drouhin, France	12.50	17.95	35.50	52.95

ROSÉ WINE

	glass 175ml	glass 250ml	carafe 500ml	bottle 750ml	magnum 1500ml
MAISON ROSÉ Anciens Temps, Vin de France	6.95	9.95	18.95	27.95	
ROSÉ SAUVAGE BY HOTEL DU VIN Clare Valley, South Australia	8.95	12.50	24.95	36.95	
PROVENCE ROSÉ Chateau Léoube, Côtes de Provence, France (Organic)	11.95	16.95	33.50	49.95	97.95
SECRET DE LÉOUBE Côtes de Provence, France (Organic)				59.95	

Wine; one of the core features of Goram & Vincent at the Avon Gorge Hotel, in the heart of Bristol’s stunning Clifton Village. We are here to assist should you wish to explore and discover new varieties. Our expert in-house wine ambassadors and bar teams can draw from a cellar boasting an extensive array of wines, with a particular emphasis on South America, which is the focal point of our cuisine. You will find us passionate, yet unpretentious; enthusiastic, but not elitist.

RED WINE

	glass 175ml	glass 250ml	carafe 500ml	bottle 750ml
MAISON ROUGE Anciens Temps, Vin de France	6.95	9.95	18.95	27.95
NERO D’AVOLA La Segreta, Planeta, Sicily, Italy	7.95	11.50	22.50	32.95
CARIGNAN ‘Dry Farmed’, Debajo, Central Valley, Chile	8.95	12.50	24.95	36.95
MALBEC BY HOTEL DU VIN Mendoza, Argentina	9.50	12.95	24.95	37.95
BEAUJOLAIS Brouilly, Louis Tete, France	9.50	13.50	26.95	39.95
BORDEAUX SUPÉRIEUR ‘Tradition’ Château Penin, France	11.50	15.95	31.50	46.95
PINOT NOIR Seifried Estate, Nelson, New Zealand	11.95	16.95	33.50	49.95
RIOJA RESERVA Lealtanza, Altanza, Spain	12.50	17.95	35.50	52.95

DESSERT WINES & PORT

	glass 50ml	glass 100ml	bottle
MOSCATO D’ASTI Alasia, Italy (750ml bottle)			26.95
TOKAJI Late Harvest by Royal Tokaji, Hungary (500ml bottle)	5.00	9.95	46.95
LICOR DE TANNAT Familia Deicas, Uruguay (500ml bottle)	6.00	11.95	56.95
RESERVE BLENDED PORT Six Grapes by Graham’s, Portugal (750ml bottle)	3.00	5.95	36.95
10 YEAR OLD TAWNY Graham’s, Portugal (750ml bottle)	4.00	7.95	49.95
20 YEAR OLD TAWNY Graham’s, Portugal (750ml bottle)	6.00	11.95	84.95

125ml glasses also available on bottles with by the glass prices, excluding Dessert Wines & Port. A discretionary service charge of 12.5% 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.

SIGNATURE CHAMPAGNE & SPARKLING WINE

JANSZ, CUVÉE ROSÉ, NV Tasmania, Australia	bottle 750ml 56.95
CHANDON NV Brut, Mendoza, Argentina	64.95
HAMBLEDON, BLANC DE BLANCS England	88.95
LOMBARD, BLANC DE NOIR, BRUT NATURE Grand Cru, Verzenay	112.95
LANSON, BLANC DE BLANCS France	129.95
LAURENT-PERRIER VINTAGE France	132.95
GRAND SIÈCLE BY LAURENT-PERRIER France	269.95

SIGNATURE WHITE WINE – SOUTH AMERICA

CHARDONNAY Reserva, Viña Leyda, Valle de Leyda, Chile	bottle 750ml 36.95
GEWURZTRAMINER Adobe Reserva, Emiliana, Rapel Valley, Chile (Organic)	36.95
SEMILLON Bodegas Verum, Patagonia, Argentina	42.95
CHARDONNAY Soul D, Bodegas Verum, Patagonia, Argentina	62.95
SAUVIGNON BLANC Cipreses Vineyard, Casa Marin, San Antonio, Chile	65.95
CHARDONNAY Tunuyán by Cadus, Valle de Uco, Mendoza, Argentina	67.95
PRELUDIO BLANCA “Barrel Select” by Familia Deicas, Juanico, Uruguay (Chardonnay, Viognier, Pinot Gris blend)	68.95

SIGNATURE WHITE WINE – REST OF THE WORLD

FLORÃO Quinta da Fonte Souto, Alentejo, Portugal	bottle 750ml 39.95
GAVI DI GAVI La Minaia, Nicola Bergaglio, Italy	43.95
RIESLING Trimbach, Alsace, France	48.95
ALBARIÑO Lías by Martin Codax, Rías Baixas, Spain	48.95
SEMILLON Vergelegen Reserve, South Africa	49.95
GEWURZTRAMINER Classic, Hugel, Alsace, France	54.95
CHARDONNAY Kendall Jackson, Vintners Reserve, California, USA	56.95
SANCERRE ‘Le Pierrier’, Domaine Thomas, Loire Valley, France	72.95
POUILLY-FUMÉ Villa Paulus, Domaine Masson-Blondelet, Loire Valley, France	74.95
CHABLIS 1ER CRU Montmains, Olivier Tricon, Chablis, France	74.95
CHARDONNAY Patz and Hall, Sonoma Coast, California, United States	94.95
CONDRIEU La Petite Côte, Yves Cuilleron, Rhône Valley, France	102.95
MEURSAULT Bouchard Père & Fils, Burgundy, France	129.95
PULIGNY MONTRACHET Domaine Pernot Belicard, Burgundy, France	132.95

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SIGNATURE RED WINE – SOUTH AMERICA

CARMENERE Gran Reserva, Tarapaca, Maipo, Chile	bottle 750ml 38.95
BONARDA Estacion 1883, Trapiche, Mendoza, Argentina	42.95
CARIGNAN Cordillera Vigno, Miguel Torres, Maule Valley/Chile	48.95
AMAUTA ‘CORTE IV INNOVACIÓN’ by El Porvenir, Cabernet Franc, Malbec blend, Cafayate, Argentina	57.95
MALBEC Selection by Terrazas de los Andes, Mendoza, Argentina	58.95
PINOT NOIR Seleccion de Familia, Humberto Canale, Patagonian, Argentina	62.95
PROFUNDO BY BRESSIA Malbec, Cabernet Sauvignon, Merlot & Syrah blend, Mendoza, Argentina	68.95
PRELUDIO ‘Barrel Select’ by Familia Deicas, Tannat, Bordeaux blend, Juanico, Uruguay	76.95
ISCAY BY TRAPICHE Malbec, Cabernet Franc blend, Mendoza, Argentina	78.95
MALBEC ‘Bramare’ by Viña Cobos, Luján de Cuyo, Mendoza, Argentina	89.95
MALBEC Cadus Single Vineyard, ‘Finca Las Torcasas’, Lujan de Cuyo, Mendoza, Argentina	92.95
ALTAIR San Pedro, Cabernet Sauvignon, Bordeaux blend, Cachapoal Andes, Chile	129.95

SIGNATURE RED WINE – REST OF THE WORLD

SPÄTBURGUNDER Trocken, Messmer, Germany	bottle 750ml 45.95
CHATEAU DE HAUTE-SERRE Lucter, Cahors	52.95
SHIRAZ The Riebke, Teusner, Barossa Valley, South Australia, Australia	54.95
ALTITUDES RED Ixsir, Lebanon	54.95
ZINFANDEL Edmeades, Mendocino County, California, USA	56.95
CABERNET SAUVIGNON Thelema, Western Cape, South Africa	62.95
RIOJA Reserva, Unica, Sierra Cantabria, Spain	68.95
MARANGES 1ER CRU La Fussière, Burgundy, France	74.95
CHATEAUNEUF DU PAPE Domaine Chante Cigale, Southern Rhône, France	76.95
SYRAH The Griffin by Journey’s End, Stellenbosch, South Africa	82.95
AMARONE Della Valpolicella, Reius, Sartori, Italy	88.95
MARGAUX Château Tayac, Bordeaux, France	92.95
PINOT NOIR Adelsheim, Willamette Valley, Oregon, USA	99.95
SAINT-ÉMILION GRAND CRU Château Tour Baladoz, Bordeaux, France	102.95
CABERNET SAUVIGNON Palermo by Orin Swift, Napa Valley, California, USA	104.95
MAS LA PLANA Cabernet Sauvignon, Familia Torres, Penedès, Spain	106.95
POMEROL Château Mazeyres, Bordeaux, France	112.95
CHASSAGNE-MONTRACHET Thomas Morey, Rouge Vieilles Vignes, Burgundy, France	114.95
BAROLO Proprietà Fontanafredda, Fontanafredda, Italy	119.95
GEVREY-CHAMBERTIN Joseph Drouhin, Burgundy, France	129.95
CÔTE RÔTIE Guigal, Brune et Blonde, Rhône Valley, France	134.95
SAINT-JULIEN Château Talbot, Grand Cru Classé, Bordeaux, France	149.95

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