



WINE TASTING NOTES



Laborie Brut Blanc de Blancs, Western cape, South Africa

Tasting Note: Complex and indulgent. Green apple, lime and hazelnuts intermingle with a creamy mouthfeel and fine bubbles. Good roundness and acidity keep it very well balanced.

Grapes: 100% Chardonnay

Vintage: 2015

Alcohol (ABV): 12.5%

Volume: 75cl

Classification: Vegetarian

Goes With: Seafood as well as richer lighter meat dishes too.

£16.25



MV, Marsanne Viognier, Xavier Roger, Pays d'Oc, France

Tasting Note: Shimmery gold in colour. Delicious aromas of ripe apricots and buttery notes. The mouthfeel pleases the palate with a full body and a long finish and a wonderful streak of balancing acidity.

Grapes: Marsanne and Viognier

Vintage: 2020

Alcohol (ABV): 12.5%

Volume: 75cl

Goes With: Chicken and pork dishes

£10.25

Please see the Order Sheet to order any of the wines from this evening and get an exclusive 10% off!



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Flora & Fauna Rouge, Cepages du Sud, France

Tasting Note: Deep in colour, the nose is packed with dark forest fruit aromas, blackberry, plum, red-currant, sloe. On the palate the true Languedoc character comes through; rich and concentrated with a freshness too, that makes the wine incredibly approachable. Tannins are grippy but very easy.

Grapes: 60% Merlot 20% Carignan 20% Grenache Noir

Vintage: 2020

Alcohol (ABV): 13%

Volume: 75cl

Classification: Vegan

Goes With: Very good with all red meats.

£10.50



Terra Firma Nero d'Avola DOC Terre, Siciliane, Nene, Italy

Tasting Note: Blended by Michael Palij MW - Ripe and full-bodied with a lively lick of acidity.

Grapes: Montepulciano

Vintage: 2020

Alcohol (ABV): 14%

Volume: 75cl

Goes With: Every-day drinking, as well as meaty and pasta dishes.

£12.00

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