

# bottleshop

## sparkling

<b>Domaine Moutard, Crémant de Bourgogne</b> <i>Chablis characteristics, soft mousse</i>	18.50	Burgundy, France
<b>Perlé, Ferrari</b> ✓ <i>iconic traditional method</i>	31.00	Alto Adige, Italy
<b>Perrier Jouët NV</b> <i>our choice of Champagne for St Leonards</i>	46.50	France
<b>Nyetimber NV, Classic Cuvée</b> <i>red fruits, brisk, weighty</i>	46.50	Sussex, UK
<b>Truslers Hill, Pinot Noir Rosé 2014</b> <i>loganberry, cherry, dry</i>	19.50	Sussex, UK

## rosé

<b>Más Amor Rosado, Massard</b> 🍷 ✓ <i>dark berries, dry, liquorice, minerality</i>	14.00	Catalunya, Spain
<b>Rosé de Provence – Esprit, Gassier</b> <i>delicate wild summer fruits</i>	16.00	Provence, France

*takeout prices*  
Case of 6 bottles 5% discount  
Case of 12 bottles 10% discount

## sherry

<b>Deliciosa, Manzanilla</b> <i>dry, complex, saline</i>	375ml	11.00	Sanlucar, Spain
<b>Pedro Ximenez – Bella Luna</b> <i>sweet &amp; luscious – figs &amp; dates</i>	375ml	12.50	
<b>Amontillado Xixarito, Bodegas Baron</b> 🍷 <i>dried fruits, burnt orange, pistachio</i>	750ml	39.00	

## port

<b>1997 Colheita, Quinta do Crasto</b> <i>intense flavour and structure</i>	750ml	39.00	Douro, Portugal
<b>Rare Tawny – Nostalgia, D’Arenberg</b> <i>raisin richness, solera tawny</i>	375ml	35.00	South Australia

## dessert

<b>Vin Santo, Barbi</b> <i>Tuscany’s sweet amber nectar – raisin &amp; nuts</i>	375ml	25.00	
<b>Recioto della Valpolicella DOC, Bertani</b> <i>richly sweet with honeyed peach</i>	500ml	44.00	Veneto, Italy
<b>Monbazillac, Château La Sabatière</b> ✓ <i>intense dark fruit, bright spices</i>	750ml	22.00	SW France
<b>Tokaji, Aszu 6, Patricius</b> <i>richly sweet with honeyed peach</i>	500ml	44.00	Hungary
<b>Late Harvest Demeter</b> <i>pineapple, apricot, citrus, honey</i>	375ml	21.50	Tokaji, Hungary
<b>I Capitelli, Anselmi</b> <i>rich &amp; complex, tropical &amp; honeyed</i>	375ml	26.00	Veneto

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## white

### crisp & mineral

Picpoul de Pinet AOP, Les Prades 2017	13.00
<i>delicate, mineral, salty</i>	Languedoc, France
Grillo IGP, Le Casematte 2017	14.50
<i>caramelized apricot, saline, honeysuckle</i>	Sicily, Italy
Grüner Veltliner, Machherndl 2017	17.00
<i>white pepper, spice, apple</i>	Wachau, Austria
Furmint, Demeter 2017	22.00
<i>lemon flesh, freesia, stone fruit</i>	Tokaji, Hungary
Pouilly Fume AC, Boisfleury 2017	25.50
<i>gunflint, citrus, white flower</i>	Loire, France
Gavi di Gavi – Ciapon, Bergaglio DOCG 2015	26.00
<i>powerful, dry, restrained oaking</i>	Piemonte, Italy
Chablis 1er Cru Montmain AC, Louis Michel 2015	32.00
<i>steely, mineral, citrus</i>	Burgundy, France

### something different

Zibibbo IGP, Colomba Bianca 2017	13.00
<i>soft, fresh flowers, candy, starfruit</i>	Sicily, Italy
Grüner Veltliner – Stockwerk, Geyerhof 2017	18.00
<i>limeflower, cinnamon, poached pear</i>	Kremstal, Austria
Chasselas, Harth Schoffit 2016	18.00
<i>white flowers, starfruit, frangipane</i>	Alsace, France
Gruener Veltliner – Terrasen, Jurtschitsch, 2016	19.00
<i>baked quince, lime, floral</i>	Kamptal, Austria
Malagouzia – Turtles Vineyard, Alpha Estate 2017	19.50
<i>elderflower, lime flesh, savon, clean</i>	Macedonia, Greece
Grüner Veltliner – Fass 4, Bernhard Ott 2016	21.00
<i>bright, citrus sours, savon</i>	Wagram, Austria
Gewürztraminer, Harth Schoffit 2013	22.50
<i>luscious, off-dry, aperitif</i>	Alsace, France
Sancerre – Insolite AOC, Franck Millet 2016	29.00
<i>unusual, tropical, cut grass</i>	Loire, France

### aromatic & fruity

Sauvignon Blanc, Yealands Estate 2018	14.50
<i>mineral acidity, gooseberry, grapefruit</i>	Marlborough, NZ
Verdicchio Classico DOC, Umani Ronchi 2017	16.50
<i>ripe peach, hazelnut, butter</i>	Marche, Italy
Urta di Mare, Sauvignon Bianco 2017	17.00
<i>grapefruit/cumquat, pear blossom, shells</i>	Sicily, Italy
Lugana DOC, Bertani	18.00
<i>elegant, peach, apricot</i>	Veneto, Italy
Godello – O Luar do Sil, Capellanes 2017	18.00
<i>apricot, fresh crisp apple, minerality</i>	Valdeorras, Spain
Beaujolais Chardonnay Classic AOC, JP Brun	18.50
<i>starfruit, nettle, quince, honeysuckle</i>	Burgundy, France

### rieslings

Riesling Trocken, Braunewell	17.50
<i>fresh citrus, stone fruits</i>	Rheinhessen, Germany
Riesling AC, Trimbach	19.50
<i>dry, citrus, restrained</i>	Alsace, France
Riesling, Ludwig Neumayer	19.50
<i>clean, subtle, citrus</i>	Traisental, Austria
Riesling – Als Wär's Ein Stück Von Mir	22.00
<i>mineral, greenguage, petrol</i>	Rheinhessen, Germany
Riesling, Harth Schoffit	22.50
<i>grapefruit, fleshy, petrol</i>	Alsace, France

### richer & fuller

Vermentino di Sardegna DOC– Villa Solais, Santadi	14.00
<i>pear, elder, saline</i>	Sicily, Italy
Douro Superior DOC, Quinta do Crasto 2016	19.50
<i>lemongrass, cream, herb</i>	Douro, Portugal
Macon Fuissé AC, Domiane Paquet 2017	21.00
<i>pear, flowers, celery, un-oaked</i>	Burgundy, France
Pinot Gris – Beurrot, Kooyong 2016	25.00
<i>almond, hay, nougat</i>	Victoria, Australia
Chardonnay – Clonale, Kooyong 2016	25.00
<i>citrus, peach, cream</i>	Victoria, Australia
Beaujolais Blanc En Fut – Terres Dorres AOC, Brun	29.00
<i>oak, dry, white fruit, apricot conserve</i>	Burgundy, France
The FMC (Chenin Blanc), Ken Forrester 2016	36.50
<i>rich, weighty, phenomenal</i>	Stellenbosch, South Africa

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## red

### fruit & herb

	bottle
<b>Biferno Rosso Riserva DOC, Palladino 2013</b> <i>silky, dried fruit, fig</i> Molise, Italy	13.00
<b>Nero d'Avola DOC, Colomba Bianca</b> 🍷 <i>baked cherry &amp; raisin, crisp mint, thyme</i> Sicily, Italy	13.50
<b>Chianti Riserva DOCG, Da Vinci 2015</b> <i>fruit, spice, soft oak &amp; tannin length</i> Tuscany, Italy	13.50
<b>Côtes du Rhône, Carabiniers AOP 2016</b> 🍷 <i>sultana scent, orchard fruit, silk</i> Côtes du Rhône, France	15.00
<b>Valpolicella DOC, Bertani 2017</b> 🍷 <i>bright cherry, moreish</i> Veneto, Italy	16.00
<b>'K-or' (Malbec), Clos Troteligotte 2017</b> <i>bright fruit, raspberry, gentle dark spice</i> Cahors, France	18.00
<b>Rosso di Montepulciano, Poliziano 2016</b> <i>damson, black cherry, refreshing</i> Tuscany, Italy	18.00
<b>Cerasuolo di Vittoria DOCG, Planeta 2016</b> <i>strawberry, raspberry, juicy, depth</i> Sicily, Italy	19.00
<b>Nebbiolo d'Alba DOC, Fontanafredda 2015</b> <i>flower, wild fruit, perfume</i> Piedmont, Italy	22.50
<b>Cabernet Sauvignon, Thelema 2014</b> 🍷 <i>cassis, mint, chocolate</i> Stellenbosch, SA	24.50
<b>Vino Nobile di Montepulciano, Poliziano 2015</b> 🍷 <i>intense, structured, elegant</i> Tuscany, Italy	32.00
<b>Cabernet Sauvignon, - The Mint, Thelema 2014</b> 🍷 <i>berries, cocoa, finesse, mint/eucalyptus</i> Stellenbosch, SA	32.00

## pinot noirs

<b>Pinot Noir, Urlar 2016</b> 🍷 <i>juicy cherry/plum, savoury spice</i> Wairarapa, New Zealand	21.00
<b>Pinot Noir, Irancy AOC, Clotilde Davenne 2015</b> <i>red &amp; baked orchard fruit, nuts, clove</i> Burgundy, France	22.50
<b>Pinot Noir de Bourgogne AC, Jean-Paul Brun 2016</b> <i>redcurrant, menthol leaf, ferric</i> Burgundy, France	23.00
<b>Sankt Laurent, Hannes Schuster 2017</b> 🍷 <i>cherry stone, ground dark spice, wood</i> Burgenland, Austria	29.00

## robust & rich

<b>Rioja – Edición Limitada DOC, Ramón Bilbao '15</b> 🍷 <i>woody, berry jam, grapefruit juiciness</i> Rioja, Spain	18.00
<b>Cabernet Sauvignon, Cannonball 2016</b> <i>rich, blackcurrant, compote</i> California, USA	18.50
<b>Merlot, Thelema 2015</b> 🍷 <i>red fruit, dark fruit, earthy</i> Stellenbosch, SA	19.50
<b>Douro Superior DOC, Quinta do Crasto 2015</b> 🍷 <i>berry, spice, velvet</i> Douro, Portugal	19.50
<b>Minervois AOP, Domaine la Rouviolle 2015</b> 🍷 <i>dark cherry chocolate, liquorice, bay</i> Languedoc, France	19.50
<b>Lourens River (Bordeaux blend), Morgenster 2003</b> <i>red fruits, woody herbs, brunet</i> 🍷 Western Cape, SA	22.00
<b>St Emilion AOC, Tour du Pas St Georges 2014</b> 🍷 <i>dark fruit, anise, fleshy, exact tannins</i> Bordeaux, France	24.00
<b>Barbera d'Alba DOC, Conterno Fantino 2016</b> 🍷 <i>cherry stone, plum, plentiful</i> Piedmont, Italy	25.00
<b>Burdese (Bordeaux blend), Planeta 2013</b> <i>dark fruit, concentrated, full</i> Sicily, Italy	30.00
<b>Fronsac AOC, Chateau Puy Guilhem 2009</b> 🍷 <i>dense dark fruits, spices, wood</i> Bordeaux, France	32.00
<b>Mouchão 2012</b> 🍷 <i>concentrated, spice, structured</i> Alentejo, Portugal	41.00
<b>Saint Estephe AOC, Chateau Meyney 2007</b> 🍷 <i>blackcurrant, violets, ripe tannins</i> Bordeaux, France	42.00

takeout prices  
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the red list continues  
over the page for

savoury & spice &  
something different



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 organic  bio-dynamic  vegan  natural  decant  nice chilled

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## red

### savoury & spice

Bonarda – Estacion 1883, Trapiche 2016 ✓ <i>plum, strawberry, liquorice</i>	Mendoza, Argentina	14.00
Carmenère – Armador, Odfjell 2017 🌱🍷 <i>blackberry, raspberry, liquorice</i>	Maipo Valley, Chile	14.00
Salice Salentino Riserva DOC, Franc Candido 2015 ✓ <i>prune, fig, chocolate</i>	Puglia, Italy	14.50
Pinotage – Printers Ink, Martin Meinert 2015 🍷 <i>earthy, violet, chocolate</i>	Devon Valley, SA	14.50
Ripa delle Mandorle IGT, Cast Vicchiomaggio 2016 <i>dark spice, rich Yule fruits, elegant</i>	Tuscany, Italy	16.00
Côtes du Rhône, Lirac AOP, Cigalounes 2016 🌱✓ <i>earthy spices, saline brightness, plum</i>	Rhône, France	16.50
Shiraz, Thelema 2014 🌱 <i>smoky, plum, black pepper</i>	Western Cape, SA	18.00
Syrah Xinomavro – Axia, Alpha Estate 2015 <i>cedar, juicy cherry pie, oak, kymino</i>	Macedonia, Greece	19.50
Malbec – Finca Notables, El Esteco 2014 ✓ <i>blackberry, tobacco, chocolate</i>	Salta, Argentina	22.50
St Laurent & Zweigelt – Revolution, Zillinger 🌱🍷🍷 <i>juicy dark fruit, earthy spice, woody herbs</i>	Weinviertel, Austria	24.50
Shiraz – Bishop, Glaetzer 2016 ✓ <i>textural dark spices &amp; fruits, espresso</i>	South Australia	29.50

### something different

Cappello di Prete (Negroamaro) IGT, Candido 2015 <i>spice, sweet, rich</i>	✓ Puglia, Italy	15.00
Ixsir, Altitudes 2013 <i>cassis. green pepper, silk</i>	Bekaa Valley, Lebanon	21.00
Secco Vintage Edition, Bertani 2015 ✓ <i>spice, cherry, complex</i>	Verona, Italy	22.00
Primitivo di Manduria – Papale Oro, Varvaglione'15 <i>cherry, spice, complex</i>	Puglia, Italy	25.00
Synchronicity Meinert 2013 <i>plum, velvet, smoke</i>	(Bordeaux+Pinotage Blend), Devon Valley, SA	25.00

## TIPPLE TUESDAY

Tuesday Evenings 6-9pm  
Jan, Feb, March '19

Enjoy a bottle of red,  
white or rosé wine  
at our **bottleshop** take-out  
price when you dine\*

*\*a minimum of a main course per person*

*takeout prices  
Case of 6 bottles 5% discount  
Case of 12 bottles 10% discount*

## graze grapes 2019

our monthly wine tasting 8 wines + food  
THURS 17<sup>th</sup> JAN / THURS FEB 21<sup>st</sup> 2019 £30pp  
Paul from Enotria & Coe hosts

bottleshop



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