

# bottleshop

## sparkling

<b>Domaine Moutard, Blanc de Blancs</b> Chablis characteristics, soft mousse	Burgundy, France	18.50
<b>Perlé, Ferrari V</b> iconic traditional method	Alto Adige, Italy	32.50
<b>Alfred Gratien NV, Brut Classique</b> crisp autumn fruits, butter pastry	Champagne, France	42.00
<b>Nyetimber NV, Classic Cuvée</b> toasty, brisk, weighty	Sussex, UK	44.00
<b>Perrier Jouët NV</b> fine mousse, brioche, soft florals	Champagne, France	49.00
<b>Truslers Hill, Pinot Noir Rosé</b> loganberry, cherry, dry	Sussex, UK	21.00

## rosé

<b>Más Amor Rosado, Massard O V</b> dark berries, dry, liquorice, minerality	Catalunya, Spain	14.00
---------------------------------------------------------------------------------	------------------	-------

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

## sherry

<b>Deliciosa, Manzanilla</b> dry, complex, saline	Sanlúcar, Spain	375ml	11.00
<b>Pedro Ximenez – Bella Luna</b> sweet & luscious – figs & dates		375ml	12.50
<b>Amontillado Xixarito, Bodegas Baron O</b> dried fruits, burnt orange, pistachio		750ml	41.00

## port

<b>Vintage Port, Quinta do Crasto 2010</b> intense berry flavour & structure	Douro, Portugal	750ml	39.00
<b>Rare Tawny – Nostalgia, D'Arenberg</b> raisin richness, solera tawny	South Australia	375ml	35.00

## dessert

<b>Vin Santo, Barbi</b> Tuscany's sweet amber nectar – raisin & nuts		375ml	26.00
<b>Recioto della Valpolicella DOC, Bertani</b> richly sweet with honeyed peach	Veneto, Italy	500ml	28.50
<b>Monbazillac, Château La Sabatière V</b> intense dark fruit, bright spices	SW France	750ml	22.00
<b>Late Harvest Demeter</b> pineapple, apricot, citrus, honey	Tokaji, Hungary	375ml	21.50

bottleshop



reservations 01424 439 736 / info@grazeongrand.com

# bottleshop

## white

### last chance

bottles that are the last of their vintages available to us when they're gone, they're gone

<b>Chasselas, Harth Schoffit 2016</b> 🍷	18.00
white flowers, starfruit, frangipane	Alsace, France
<b>Riesling, Ludwig Neumayer 2016</b>	19.00
clean, subtle, citrus	Traisental, Austria
<b>Athiri Assyrito – Abaton, Agiortiko</b>	19.00
resinous, chervil, honey-baked apricot	Mt Athos, Greece
<b>Fehérburgundi, Weninger 2015</b> 🍷 🌿 🌱	19.00
Pinot Bl, dark mineral, baked spice, chervil, tangerine	Hungary
<b>Malagouzia – Turtles Vineyard, Alpha Estate 2017</b>	19.50
elderflower, lime flesh, savon, clean	Macedonia, Greece
<b>Furmint, Demeter 2017</b>	22.00
lemon flesh, freesia, stone fruit	Tokaji, Hungary
<b>Riesling – Als Wār's Ein Stück Von Mir</b>	22.50
mineral, greenguage, petrol	Rheinhessen, Germany
<b>Gewürztraminer, Harth Schoffit 2013</b> 🍷	22.50
luscious, off-dry, aperitif	Alsace, France
<b>Riesling, Harth Schoffit</b>	23.50
grapefruit, fleshy, petrol	Alsace, France
<b>Chardonnay – Clonale, Kooyong 2016</b> 🍷 🌱	25.00
citrus, peach, cream	Victoria, Australia
<b>The FMC (Chenin Blanc), Ken Forrester 2016</b>	38.00
rich, weighty, phenomenal	Stellenbosch, South Africa

### rieslings

<b>Riesling Trocken, Braunewell</b>	17.00
fresh citrus, stone fruits	Rheinhessen, Germany
<b>Riesling AC, Trimbach</b>	22.00
dry, citrus, restrained	Alsace, France

### crisp & mineral

<b>Picpoul de Pinet AOP, Les Prades 2017</b>	14.00
delicate, mineral, salty	Languedoc, France
<b>Grillo IGP, Le Casematte 2017</b> 🍷	16.00
caramelized apricot, saline, honeysuckle	Sicily, Italy
<b>Grüner Veltliner, Machherndl 2017</b> 🍷 🌱	17.50
white pepper, spice, apple	Wachau, Austria
<b>Pecorino – Centovie IGT, Umani Ronchi 2016</b> 🍷	24.50
citrus, white flower, mineral	Abruzzo, Italy
<b>Pouilly Fume AC, Boisfleury 2017</b>	26.00
gunflint, citrus, white flower	Loire, France
<b>Sancerre – Insolite AOC, Franck Millet 2016</b> 🌱	29.50
unusual, tropical, cut grass	Loire, France
<b>Chablis 1er Cru Montmain AC, Louis Michel 2015</b> 🌱	34.00
steely, mineral, citrus	Burgundy, France

### aromatic & fruity

<b>Zibibbo IGP, Colomba Bianca 2017</b> 🍷 🌱	13.50
soft, fresh flowers, candy, starfruit	Sicily, Italy
<b>Sauvignon Blanc, Yealands Estate 2018</b>	15.50
mineral acidity, gooseberry, grapefruit	Marlborough, NZ
<b>Verdicchio Classico DOC, Umani Ronchi 2017</b> 🍷 🌱	18.00
ripe peach, hazelnut, butter	Marche, Italy
<b>Godello – O Luar do Sil, Capellanes 2017</b> 🍷 🌱	18.50
apricot, fresh crisp apple, minerality	Valdeorras, Spain
<b>Lugana DOC, Bertani</b>	19.00
elegant, peach, apricot	Veneto, Italy

### richer & fuller

<b>Vermentino di Sardegna DOC– Villa Solais, Santadi</b>	14.50
pear, elder, saline	Sardinia, Italy
<b>Macon Fuissé AC, Domiane Paquet 2017</b> 🍷	22.00
pear, flowers, celery, un-oaked	Burgundy, France
<b>Douro Superior DOC, Quinta do Crasto 2016</b> 🌱	22.00
lemongrass, cream, herb	Douro, Portugal
<b>Pinot Gris – Beurrot, Kooyong 2016</b> 🍷 🌱	26.00
almond, hay, nougat	Victoria, Australia

bottleshop



reservations 01424 439 736 / info@grazeongrand.com

# bottleshop

## red

### fruit & herb

	bottle
<b>Biferno Rosso Riserva DOC, Palladino 2013</b> silky, dried fruit, fig Molise, Italy	13.50
<b>Nero d'Avola DOC, Colomba Bianca 2017</b> baked cherry & raisin, crisp mint, thyme Sicily, Italy	13.50
<b>Chianti Riserva DOCG, Da Vinci 2015</b> fruit, spice, soft oak & tannin length Tuscany, Italy	14.00
<b>Côtes du Rhône, Carabiniers AOP 2016</b> sultana scent, orchard fruit, silk Côtes du Rhône, France	15.00
<b>Valpolicella DOC, Bertani 2017</b> bright cherry, moreish Veneto, Italy	17.50
<b>'K-or' (Malbec), Clos Troteligotte 2017</b> bright fruit, raspberry, gentle dark spice Cahors, France	18.00
<b>Rosso di Montepulciano, Poliziano 2016</b> damson, black cherry, refreshing Tuscany, Italy	19.00
<b>Cerasuolo di Vittoria DOCG, Planeta 2016</b> strawberry, raspberry, juicy, depth Sicily, Italy	22.50
<b>Nebbiolo d'Alba DOC, Fontanafredda 2016</b> flower, wild fruit, perfume Piedmont, Italy	25.50
<b>Cabernet Sauvignon, - The Mint, Thelema 2014</b> berries, cocoa, finesse, mint/eucalyptus Stellenbosch, SA	29.50
<b>Vino Nobile di Montepulciano, Poliziano 2015</b> intense, structured, elegant Tuscany, Italy	35.00

## pinot noirs

<b>Pinot Noir, Petri 2016</b> baked strawberry, leafy, gentle spice Pfalz, Germany	15.00
<b>Pinot Noir, Urlar 2016</b> juicy cherry/plum, savoury spice Wairarapa, New Zealand	25.00

### robust & rich

<b>Rioja – Edición Limitada DOC, Ramón Bilbao '15</b> woody, berry jam, grapefruit juiciness Rioja, Spain	18.00
<b>Cabernet Sauvignon, Cannonball 2016</b> rich, blackcurrant, compote California, USA	19.50
<b>Minervois AOP, Domaine la Rouviolle 2015</b> dark cherry chocolate, liquorice, bay Languedoc, France	19.50
<b>Douro Superior DOC, Quinta do Crasto 2015</b> berry, spice, velvet Douro, Portugal	21.50
<b>Merlot, Thelema 2015</b> red fruit, dark fruit, earthy Stellenbosch, SA	22.00
<b>St Emilion AOC, Tour du Pas St Georges 2014</b> dark fruit, anise, fleshy, exact tannins Bordeaux, France	24.50
<b>Lourens River (Bordeaux blend), Morgenster 2003</b> red fruits, woody herbs, brunet Western Cape, SA	25.50
<b>Barbera d'Alba DOC, Conterno Fantino 2016</b> cherry stone, plum, plentiful Piedmont, Italy	29.50
<b>Burdese (Bordeaux blend), Planeta 2013</b> dark fruit, concentrated, full Sicily, Italy	31.00
<b>Fronsac AOC, Chateau Puy Guilhem 2009</b> dense dark fruits, spices, wood Bordeaux, France	33.00
<b>Mouchão 2012</b> concentrated, spice, structured Alentejo, Portugal	41.00
<b>Saint Estephe AOC, Chateau Meyney 2007</b> blackcurrant, violets, ripe tannins Bordeaux, France	42.00

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

the red list continues  
over the page for

savoury & spice &  
something different



bottleshop

 organic  bio-dynamic  vegan  natural  decant  nice chilled  
reservations 01424 439 736 / info@grazeongrand.com

# bottleshop

## red

### savoury & spice

<b>Carmenère – Armador, Odfjell 2017</b> 	14.50
blackberry, raspberry, liquorice Maipo Valley, Chile	
<b>Bonarda – Estacion 1883, Trapiche 2016</b> 	14.50
plum, strawberry, liquorice Mendoza, Argentina	
<b>Salice Salentino Riserva DOC, Franc Candido 2015</b>	14.50
prune, fig, chocolate 	Puglia, Italy
<b>Pinotage – Printers Ink, Martin Meinert 2016</b> 	15.00
earthy, violet, chocolate Devon Valley, SA	
<b>Ripa delle Mandorle IGT, Cast Vicchiomaggio 2016</b>	16.50
dark spice, rich Yule fruits, elegant Tuscany, Italy	
<b>Côtes du Rhône, Lirac AOP, Cigalounes 2016</b> 	17.00
earthy spices, saline brightness, plum Rhône, France	
<b>Shiraz/ Grenache – Renegade, Ken Forrester 2014</b> 	17.00
red fruits, aromatic spice, oak Western Cape, SA	
<b>Syrah Xinomavro – Axia, Alpha Estate 2015</b>	19.50
cedar, juicy cherry pie, oak, kymino Macedonia, Greece	
<b>Shiraz, Thelema 2014</b> 	21.00
smoky, plum, black pepper Stellenbosch, SA	
<b>Malbec – Finca Notables, El Esteco 2014</b> 	25.50
blackberry, tobacco, chocolate Salta, Argentina	

### something different

<b>Cappello di Prete (Negroamaro) IGT, Candido 2015</b>	17.00
spice, sweet, rich Puglia, Italy 	
<b>Ixsir, Altitudes 2013</b>	22.00
cassis. green pepper, silk Bekaa Valley, Lebanon	
<b>Secco Vintage Edition, Bertani 2015</b> 	25.00
spice, cherry, complex Verona, Italy	
<b>Primitivo di Manduria – Papale Oro, Varvaglione'16</b>	27.00
cherry, spice, complex Puglia, Italy	
<b>Synchronicity Meinert 2013</b>	28.00
plum, velvet, smoke (Bordeaux+Pinotage Blend), Devon Valley, SA	

## graze grapes 2019

our monthly wine tasting  
6 wines + 2 course dinner  
THURS 14<sup>th</sup> MARCH 2019 £30pp  
Paul from Enotria & Coe hosts

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

bottleshop

 organic  bio-dynamic  vegan  natural  decant  nice chilled  
reservations 01424 439 736 / info@grazeongrand.com