

The Jeeves Company

Premium Wine Selection

White wines

1. Chablis 1er Cru Beauroy Dom Hamelin 2005, France £17.95

A fine example of Chablis, with classic citrus and mineral notes on the nose followed by a fresh and lively palate with a rounded finish. Fabulous with the oysters.

2. Meursault Le Chateau Corton Andre 2006, France. £20.99

A buttery nose with elements of toast, hazelnut and almond. Rich full-bodied and unctuous with a final suggestion of vanilla. Beautiful with the Rabbit or Monkfish.

3. Sancerre La Croix au Garde Dom Pelle 2008, France £16.50

Pungent fresh grassy aromas mingle with riper citrus-style fruits, rounder and fuller in the mouth but nevertheless finishing with a pure intensity and zippiness that you'd expect in classy Sancerre. Excellent accompaniment to asparagus.

4. Pinot Gris Le Fromenteau Josemeyer 2006, France £17.99

A fabulous wine made using bio-dynamic principals. The nose is very elegant. The mouth is full and well – balanced with a very nice acidity and an exceptional purity of the fruit.

5. Soave Monte Grande Pra 2006, Italy £16.75

A blend of 80% Gargenega and 20% Chardonnay. Fresh and flowery with hints of pineapple and almond. A rich, creamy finish. A good match to the Halibut.

6. Riesling Paritua 2007, New Zealand £15.50

A mouthful of tropical fruit, rich and full bodied off dry style of wine, It has a lovely rounded zesty finish, Perfect with the chowder or the mushrooms.

7. Sauvignon Blanc Cloudy Bay 2008, New Zealand £17.95

Yes, the iconic New Zealand wine! Scented and summery with delicious vibrant aromatics that infuse the tropical fragrance of fresh passionfruit and juicy pineapples. The palate is long and succulent, beautifully complemented by crisp natural acidity and a hint of lime zest.

8. Gewurztraminer Les Folastries Josmeyer 2005, France £18.99

The nose shows hints of mango and other exotic fruits. On the palate the wine is clean and light yet ample. A wine of curious balance - light and subtle whilst still being rich and deep. A very long finish reminiscent of an exotic fruit sorbet!

9. Pouilly Fumé Pascal Jolivet 2007, France £14.75

This wine has an aromatic, very expressive nose with hints of gooseberry and a little smokiness. It has a very complex palate and is mouthfilling but with freshness, balanced acidity and a long finish. Excellent with all types of seafood and fish dishes.

10. Viognier The Foundry 2006, South Africa £13.75

Pale marigold in colour. The nose is exotic with expressive apricot, spring blossom and creamy citrus nose, underlined by a wonderful smoky minerality. The flavours follow through onto the palate which is dense with ripe crushed fresh fruit, succulent juiciness and a mineral steeliness on the finish.

Rosé Wines

11. Domaine de La Vielle Tour Rosé £9.99

Perfect pale pink; lovely sweet fruit, quite pretty and appealing with nice varietal Grenache fruit. On the palate it is soft ripe and juicy. Very friendly clean fruit flavours, well balanced with some depth and even a hint of tannins and that tang so typical of Provence rosé on the finish.

Red Wines

12. Chateau du Pavillion Bordeaux 2004, France £12.25

This wine is rich and harmonious. Produced on the south facing slopes on the right bank of the Gironde. It is 100% Merlot, tasting of blackberries and plums, with soft tannins and a rounded palate. Great accompaniment to Pheasant

13. Chateau La Croix des Moines Bordeaux 2002, France £13.95

Red fruits, plums, cranberries and black cherries on the nose, combining with wooded and spicy notes in a heady aroma. The wine is well-balanced and well-structured with plenty of rounded, silky tannins. Try with the duck.

14. Chateau Vincent Margaux 2004, France £25.50

A Bordeaux from the left bank. Predominantly Cabernet Sauvignon. A well made wine with plenty of blackberry fruit and cassis, tannins are supple and well integrated. A fabulous example of the region. Excellent with beef.

15. Ladoix 1er Cru Dom Cornu 2005, France £21.75

A nose of dark berry fruit aromas and warm earth notes that introduce rich, full-bodied and robust flavors that possess excellent phenolic ripeness, all wrapped in a powerful and punchy finish of admirable length. Beautiful with the goats cheese dishes and the Belly Pork or the Pigeon.

16. Volnay 1er Cru Chat Pierre Andre 2004, France £23.50

This wine is very elegant with delicate flavours and perfumed aromas. A distinguished and well bred wine of vermillion colour with a delicate bouquet and lovely gentility on the palate.

17. Marques de Murrieta Res Ygay Rioja 2005 Spain £15.75

A deep, direct and highly complex nose with red fruits and spices to the fore. Intense palate with depth and great personality. Intense, deep, fine tannin and excellent structure. A long, elegant lingering finish. Great with Lamb or beef.

18. Pinot Noir Paritua 2006, New Zealand £16.95

A well structured glass of wine. Aromas of cherries and red fruits which run through onto the palate, with light toasty oak flavours and meaty notes too. Fabulous with Rabbit or Chicken.

19. Shiraz (Old Vine)Filsell Grant Burge 2006, Australia £16.00

Nicknamed 'The Black Monster'! Rich, full-bodied with a spicy dry finish. This wine comes from one of the most respected Barossa Vineyards. Made from 80 year old vines! Great with three ribs of beef!

20. Cab Sauv/Merlot Carmenere Sideral 2004, Chile £15.75

84% Cab Sauv, 10% Merlot, 4% Syrah, 2% Sangiovese. Intense garnet, ruby in colour with aromas of plums, wood smoke and vanilla pods. Aromas evolve to exhibit characters of cassis, prunes and toast, whilst tannins are well integrated and rounded. Would compliment many of the meat dishes.

Champagne

House Champagne

21. Laherte Freres Brut Tradition NV France £22.99

A delightful pretty floral nose of apples balanced by a rich and bold flavour. A blend of Pinot Noir, Chardonnay and Pinot Meunière. Simply brilliant value for money.

22. Taittinger Brut Reserve NV, France **£29.95**

This is dry, light and elegant with fine, pale gold bubbles and has the subtle body and bouquet of the Chardonnay grape.

23. Veuve Clicquot Ponsardin Brut NV, France **£31.99**

A nose initially reminiscent of white fruits and raisins then of vanilla and toasty aromas. The first sip delivers freshness and a symphony of fruit flavours presenting a well structured palate with perfect balance. A powerful Champagne ideal as an aperitif!

24. Pol Roger Vintage 1999, France **£42.99**

An understated hazelnut nose with some good yeasty complexity. Impressive concentration on the palate with sweet berry structure overlaid with a biscuity character. A serious grip with a huge length. Fabulous!

25. Lanson Rose Brut NV, France **£28.99**

A beautiful pure colour with pale salmon touches. On the nose, aromas of roses and red fruit predominate. The initial impression is tender; well-rounded and fresh, this wine has harmonious balance and good length on the finish.

Dessert Wines

26. Monbazillac Grange Neuve (50cl) France **£7.99**

Wonderfully gold in colour, luscious honey and orange flavours following through onto the palate, simply delicious.

27. Sauternes Reserve Baron Philippe 2005, France 75cl £17.95

Sauternes is famous world wide for its sweet white wines. A blend of Sauvignon Blanc, Muscadelle and Semillon create a golden depth. Greatly appreciated as an aperitif or dessert wine, also perfect with foie gras, fish or cheese.

Port

28. Niepoort LBV 2004, Portugal £15.99

This port is a fabulous example of late bottled vintage. It is full and rounded with excellent black fruits soft tannins but with great balance.

29. Grahams 20 year old Tawny Port NV, Portugal £30.75

A fine mature tawny port that is a wonderful end to a meal.

Cognac

30. Cognac Frapin VSOP (70cl) NV, France £36.95

A delightful VSOP with a bouquet of floral and fruity notes and hint of vanilla. A harmonious palate with a persistent flavour showing maturity and fabulous balance.