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## Champagne

### Non Vintage

Thiénot Brut		46.00
Pol Roger Brut Réserve		60.00
Louis Roederer Brut Premier		65.00
Bollinger Special cuvée		70.00
Charles Heidsieck Brut Réserve		73.00
Ruinart Blanc de Blancs		75.00
Krug Grand cuvée		180.00

### Vintage

Perrier Jouët Belle Epoque	1999	115.00
Taittinger Comtes de Champagne Blanc de Blancs	1998	140.00
Dom Pérignon	1998	180.00
Dom Pérignon	1996	220.00
Krug	1995	220.00
Louis Roederer Cristal	2000	240.00

### Rosé

Billecart Salmon Rosé	N,V	85.00
Laurent Perrier Rosé	N,V	90.00
Dom Pérignon Rosé	1995	480.00

## White Wine

### Bourgogne

16. Bourgogne Blanc Laforet	2006	Joseph Drouhin	26.00
4. Bourgogne Blanc la Tufera	2005	Etienne Sauzet	38.00

### Chablis

45. Chablis 1 cru les Vaillons	2006	Joseph Drouhin	55.00
27. Chablis 1 cru Montée de Tonnerre	2007	Chardonnay	45.00

### Côte de Beaune

42. Pernand Vergelesses 1 cru	2004	Laleure Piot	52.00
85. Corton Charlemagne Grand cru	2002	Bonneau du Martray	145.00
82. Beaune 1 cru Clos de Mouche	2001	Joseph Drouhin	120.00
52. Saint-Aubin 1 cru le Champplot	2006	Sylvain Langoureau	48.00

110. Meursault	1999	Comtes Lafon	185.00
86. Meursault	2002	Comtes Lafon	195.00
62. Meursault en la Barre	2004	François Jobard	69.00
53. Meursault Sous-la-Velle	2004	Michelot	60.00
94. Meursault 1 cru Charmes	2002	Michelot	80.00
72. Meursault 1 cru Perrières	2000	Albert Grivault	90.00
109. Meursault 1 cru Genevrières	2004	Michelot	86.00
75. Meursault 1 cru Genevrières	2004	François Jobard	98.00
41. Meursault 1 cru Clos de Perrières	2002	Albert Grivault	115.00
88. Puligny-Montrachet	1996	Leflaive	135.00
67. Puligny-Montrachet	2005	Etienne Sauzet	86.00
89. Puligny-Montrachet 1 cru Pucelle	2001	Leflaive	195.00
101. Puligny-Montrachet 1 cru Pucelle	2004	Leflaive	175.00
31. Puligny-Montrachet 1 cru Clavoillon	2004	Leflaive	140.00
80. Puligny-Montrachet 1 cru les Referts	2004	Etienne Sauzet	105.00
92. Puligny-Montrachet 1 cru les Folatieres	2003	Etienne Sauzet	125.00
58. Chassagne-Montrachet	2004	Jean Marc Pillot	70.00
60. Chassagne-Montrachet les Masures	2005	Jean Noël Gagnard	67.00
64. Chassagne-Montrachet 1 cru Morgeot	2004	Gagnard Delagrance	75.00
79. Chassagne-Montrachet 1 cru les Caillerets	2005	Jean Noël Gagnard	110.00

## Chalonnaise

12. Rully 1 cru les Cloux	2004	Vincent Girardin	43.00
21. Mercuray Blanc	2003	Michel Juillot	38.00
39. Montagny 1 cru les Gouresses	2006	Jean Marc Pillot	50.00

## Mâconnais

36. Pouilly-Fuissé Vieilles Vignes Tradition	2005	Jeandea	46.00
5. Mâcon Villages Grange Magnien	2006	Louis Jadot	27.00
19. Mâcon Clos de la Crochette	2005	Heritiers du Comte Lafon	48.00

## **Loire**

34. Touraine Sauvignon	2006	Levasseur Alex Mathur	28.00
24. Vouvray le Mont sec	2005	Gaston Huet	40.00
13. Sancerre le Paradi`s	2006	Pierre Fouassier	30.00
32. Sancerre Vieilles Vignes	2006	Jean Max Roger	45.00
97. Sancerre le Cuvée Flores	2007	Vincent Pinard	38.00
77. Pouilly-Fumé Pur Sang	2005	Didier Dagueneau	98.00
15. Pouilly-Fumé cuvée de Boisfleury	2006	Alain Cailbourdin	33.00

## **Alsace**

29. Lerchenberg Pinot Gris les Alouettes	2004	Marc Kreydenweiss	43.00
33. Gewürztraminer Réserve Personnelle	2005	Weinbach	49.00
48. Wiebelsberg Riesling Grand cru la Dance	2005	Marc Kreydenweiss	56.00

## **Rhône**

55. Condrieu Pagus Luminis	2006	Louis Chez	63.00
30. Croze-Hermitage les Pends	2005	Entrefaux	43.00
20. Châteauneuf-du-Pape Blanc	2006	Mont Redon	38.00

## **Italy**

6. Pinot Grigio, Stefano	2006	Veneto	26.00
95. Pinot Grigio Sant' Helena, Collio Fantinel	2006	Friuli	32.00

## **Spain**

14. Albariño, Torroxal	2006	Rias Baixas	32.00
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## **New Zealand**

9. Cloudy Bay Sauvignon Blanc, Cloudy Bay	2007	Marlborough	51.00
18. Irongate Chardonnay, Babich	2000	Hawke`s Bay	38.00

## **Chile**

1. Sauvignon Blanc, MontGras	2007	Central Valley	18.00
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## **Rose Wine**

7. Sancerre Rosé	2006	Vincent Pinard	38.00
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## Red Wine

### Bourgogne

25. Bourgogne Rouge	2003	Méo Camuzet	43.00
8. Bourgogne Rouge Laforet	2005	Joseph Drouhin	29.00

### Côte de Nuits

28. Marsannay	2006	Jean Louis Trapet	42.00
70. Gevrey-Chambertin Vieilles Vignes	2003	Christian Serafin	89.00
114. Gevrey-Chambertin 1 cru les Corbeaux	2004	Christian Serafin	115.00
93. Chambertin Grand cru	1998	Armand Rousseau	285.00
108. Chambertin Clos de Beze Grand cru	2000	Armand Rousseau	260.00
111. Morey-St-Denis 1 cru	2000	Dujac	130.00
90. Clos de Tart Grand cru	1998	Mommessin	180.00
74. Vosnes-Romanée 1 cru Clos des Réas	2004	Michel Gros	120.00
49. Nuits-St-Georges	2005	Henri Gouges	62.00
50. Nuits-St-Georges Vieilles Vignes	2003	Daniel Rion	62.00
68. Nuits-St-Georges 1 cru les Vaucrains	2000	Henri Gouges	82.00
54. Nuits-St-Georges 1 cru les Clos des Argilières	1996	Daniel Rion	110.00

## Côte de Beaune

51. Aloxe-Corton 1 cru les Valozières	2004	Chandon de Briailles	58.00
73. Savigny Lavières 1 cru	2004	Tollot-Beaut	56.00
43. Savigny-lès-Beaune 1 cru aux Fourneaux	2005	Chandon de Briailles	51.00
56. Chorey-lès-Beaune	2005	Tollot-Beaut	48.00
66. Volnay 1 cru Champans	2001	Marquis d'Angerville	77.00
37. Chassagne-Montrachet 1 cru Morgeot	2004	Gagnard Delagrange	65.00
83. Chassagne-Montrachet 1 cru Clos St-Jean	2004	Jean Marc Pillot	88.00

## Chalonnaise

76. Mercuray	2004	Michel Juillot	33.00
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## Beaujolais

84. Beaujolais Villages	2005	Jean Marc Lafont	29.00
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## Bordeaux

44. Château de Ricaud	2002	Premières Côtes de Bordeaux	29.00
98. Château Potensac	1995	Medoc	63.00
40. Château Cissac	1999	Haut-Medoc	48.00
96. Château Montrose	1998	St-Estephe	120.00
65. Château Batailley	1998	Pauillac	75.00
87. Château Lynch Bages	1996	Pauillac	185.00
112. Château Pichon Lalande	1975	Pauillac	170.00
104. Les Forts de Latour	1996	Pauillac	225.00
105. Clos du Marquis	1983	St-Julian	120.00
71. Clos du Marquis	1996	St-Julian	90.00
106. Château Rauzan Ségla	2003	Margaux	125.00
102. Château Cantenac Brown	1996	Margaux	90.00
46. Château Cantenac Brown	2002	Margaux	53.00
107. Pavillon Rouge du Château Margaux	1990	Margaux	235.00
35. Château Rahoul	2000	Graves	45.00
103. Château Larrivet Haut-Brion	2000	Pessac-Leognan	94.00
91. Château l'Arrosée	1990	St-Emilion	180.00
99. Château Grand Corbin	2000	St-Emilion	67.00
22. Château Haut-Gros-Caillou	2004	St-Emilion	38.00
100. Château Pince	2001	Pomerol	72.00
113. Vieux Château Certan	1993	Pomerol	88.00

## **Rhône**

57. Cornas	2001	Chapoutier	65.00
78. St Josèph	2004	André Perres	35.00
69. Côte-Rôtie Champin le Seigneur	2003	Jean Michel Gerin	87.00
17. Côtes du Rhône Sierra du Sud	2005	Gramenon	40.00
61. Châteauneuf-du-Pape	2003	Château la Nerthe	70.00

## **Loire**

10. Chinon Cuvée Terroir	2006	Charles Joguet	30.00
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## **Other France**

3. Corbières	2003	Pique	24.00
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## **Spain**

26. Viña Aldanza Reserva, La Rioja Alta	1999	Rioja	50.00
47. Mas la Plana Cabernet Sauvignon, Torres	2001	Penedès	53.00
38. Resalte Crianza, Resalte de Peñafiel	2002	Ribera del Duero	46.00

## **Italy**

63. L'Insieme, Elio Altare	2001	Piedmont	85.00
23. Barbera d'Alba, Elio Altare	2000	Piedmont	38.00
81. Tre Rose Vino Nobile di Montepulciano, Tenimenti Angelini	2004	Toscana	42.00

## **America**

59. Geyserville, Ridge Vineyards	2004	Santa Cruz	66.00
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## **Australia**

11. Rat & Bull Cabernet Shiraz, Stonehaven	2003	Wrattonbully	28.00
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## **Chile**

2. Merlot, MontGras	2006	Colchagua Valley	18.00
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## **Half Bottle**

### **White**

Chablis 1 cru Montèe de Tonnerre	2007	Chardonnay	25.00
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### **Red**

Château Rahoul	2001	Graves	28.00
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## **Dessert Wine**

### **Bordeaux**

Château Suduiraut	(37.5cl)	1997	Sauternes	55.00
Château Rieussec		1989	Sauternes	140.00

### **Alsace**

Wiebelsberg Riesling Vendanges Tardives		1997	Marc Creydenweiss	65.00
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### **Tokaji**

Tokaji Aszu 5 Puttonyos	(50cl)	1998	Disznoko	70.00
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### **Vin Doux Naturel**

Muscat de Beaumes de Venise	(37.5cl)	2003	Coyeux	23.00
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# Sake

Sake is well known as a Japanese rice wine made from rice 'koji' and water. Sake originated around 2000 years ago but the form it first took is considerably different to the sake we know nowadays. Japan was the first country in the world to develop the pasteurisation process in the 16<sup>th</sup> century - 400 years earlier than the process was used in the West. There were also many influences on the sake production process both of an economical and a technological nature at this time and there was a gradual refinement of the fundamental brewing process throughout the peaceful Edo era which led to the production process still in use today.

## **Categorisation of Sake**

Sake is categorized according to the degree of rice polishing and whether brewer's alcohol is added or not. Regular sake, which makes up 75% of the market share, uses 70% polished rice. The lower the percentage of the rice grain used, the higher the grade of sake. The highest grade of sake is called Daiginjo, which uses less than 50% of the grain after the rice polishing process, but sometimes it is as little as 35%. Most sake has brewer's alcohol added to it but some premium sake, called Junmai-shu, does not include brewer's alcohol. This type of sake has a fuller and more rice-like flavour than other sakes. Junmai Daiginjo is regarded to be the finest of all sakes, making up around 2% of the market share.

### ***Dai-ginjo***

Regarded to be the finest of all sakes it has to be fermented at a lower temperature and for a longer time than other sakes. This careful process results in the unique “ginjo” flavour.

Masuizumi-SP 2002	Toyama	[Junmai]	720ml	123.00
Datsay-Migaki 23%	Yamaguchi	[Junmai]	720ml	125.00
Datsay-Migaki 39%	Yamaguchi	[Junmai]	720ml	68.00
Tamanohikari-Bizen Omachi	Kyoto	[Junmai]	500ml	46.00
Tosazuru-Tenpyo Genshu 17.5% alcohol	Kouchi	[Honjozo]	500m	80.00

### ***Ginjo***

Processed in a very similar way to dai-ginjo with less than 60% of the rice grain used after the rice polishing process.

Shimeharizuru-Jun	Niigata	[Junmai]	1800ml	180.00
Hakkaisan	Niigata	[Junmai]	720ml	82.00
Aramasa-Ginko	Akita	[Junmai]	500ml	55.00
Kamozuru	Hiroshima	[Junmai]	720ml	56.00
Manotsuru Genshu 17% alcohol	Niigata	[Junmai]	500ml	45.00

### *Other Premier Sake*

Chikurin-Fukamari	Okayama	[Junmai]	720ml	51.00
Koshinohomare-Sakabito	Niigata	[Junmai]	720ml	45.00
Ohzeki-Kara Tanba	Hyogo	[Honjozo]	300ml	17.00

### *Alternative Sake*

Tsukinokatsura-Nigori(un-filtered) Refreshing flavor and slightly sparkling.	Kyoto	[Honjozo]	300ml	25.00
Kikumasamune-Taru	Hyogo	[Honjozo]	300ml	17.00

## **Glass Wine**

### **Champagne**

Thiènot Brut N,V		9.00
Thiènot Brut Rosè N,V		13.00

### **White**

Sauvignon Blanc, MontGras	2007	4.50
Bourgogne Blanc Laforet, Joseph Drouhin	2006	6.45
Pinot Grigio, Stefano	2006	6.45
Sancerre le Paradi`s, Pierre Fouassier	2006	7.50

### **Red**

Merlot, MontGras	2006	4.50
Rat & Bull Cabernet Shiraz, Stonehaven	2003	7.50

### **Sweet Wine** (100ml)

Muscat de Beaumes de Venise, Coyeux	2003	7.00
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### **Sake** (100ml)

Shimeharizuru-Jun	[Junmai Ginjo]	11.00
Kamozuru	[Junmai Ginjo]	8.50
Koshinohomare-Sakabito	[Junmai]	6.85

### **Liquor**

Plum Wine Miyabi 17% vol		7.25
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