

# Abbots

Restaurant & Bar

## WHITE

	<u>175ml</u>	<u>250ml</u>	<u>Bottle</u>
<b>2009 Chardonnay, Santa Cecilia, Central Valley</b> Soft buttery flavours with a touch of citrus. Classic Chardonnay Food match: Fish and Chicken dishes.	£2.50	£3.50	£9.95
<b>Pleno, Viura, Navarra, Spain</b> Attractively perfumed, refreshing white. Crisp apple skin and gentle citrus flavours. Food match: Seafood.	£3.50	£4.50	£12.95
<b>Casa Rivas, Sauvignon Blanc, Maipo Valley, Chile</b> Fresh as a just-snapped peapod, a crisp, citrus zesty Chilean Sauvignon. Food match: Fish and Salads	£3.50	£4.50	£12.95
<b>Canoe Tree Semillon/Chardonnay, South Eastern Australia</b> Fresh, peachy fruit with excellent depth of flavour. Characterful yet easy-drinking. Food match: Fish and Chicken dishes.	£3.50	£4.50	£12.95
<b>Il Colle, Pinot Grigio, , Veneto, Italy</b> Aromas of peaches and spice lead to a soft palate with a crisp, dry finish. Food match: White fish, light seafood, salads.	£4.50	£6.50	£17.95
<b>Basa, Telmo Rodriguez, Rueda Spain</b> Packed with crisp, clean yellow plum and white peach flavours. Food match: Chicken, fish and egg based dishes (omelette, quiche).	-	-	£17.95
<b>Urban Torrontes, Bodegas O'Fournier, Argentina</b> Creamy pear-like qualities with fresh citrus fruit flavours. Superior example of this Argentine speciality Food match: Light Asian influenced dishes, seafood.	-	-	£17.95
<b>Viognier, Seidelberg Estate, Paarl, South Africa</b> Cape Viognier of rare restraint: fresh, well-rounded and aromatic with citrus and dried pear characters. Food match: Salmon and other oily fish, robust chicken dishes.	-	-	£18.50
<b>Forrest Estate, Sauvignon Blanc, Marlborough, New Zealand</b> Scintillating and irresistibly aromatic with tangy gooseberries, tropical fruits and hints of asparagus. Food match: Chicken, fuller flavoured fish dishes, soft cheese	-	-	£19.50
<b>The Adnams Selection White Burgundy, Cuvee Paul Talmard, France</b> Intense lemon, melon and white peach flavours; another stunningly fresh, characterful Chardonnay. Food match: Chicken and full flavoured fish dishes.	-	-	£19.95
<b>The Doctors' Riesling, Forrest Estate, Marlborough, New Zealand</b> Lime sherbet, granny smith apple and mandarin flavours make an appealing wine. Food match: Aperitif wine, goats and soft cheese, Asian influenced dishes.	-	-	£20.95

# Wine List

July 10

# Abbots

Restaurant & Bar

# Wine List

## ROSE

175ml 250ml Bottle

### **Canoe Tree, Rose, South Eastern Australia**

**£3.50 £4.50 £13.95**

Great concentrated fruit sweetness with well-balanced acidity and finish.  
Food match: Aperitif or light pasta, quiche, tart.

### **Forrest Estate, Rose, Marlborough, New Zealand**

**£3.95 £5.70 £16.50**

Vibrant pomegranate pink, with fresh strawberry and blueberry flavours and a twist of lime.  
Food match: Aperitif, simple pork or duck dishes.

### **Malbec Rosé, Bodegas Tapiz, Uco Valley, Mendoza, Argentina**

- **£18.95**

Deep, concentrated and heady with flavours of ripe pomegranate and a touch of grapefruit.  
Food match: Aperitif, duck dishes, lightly spiced foods.

## SPARKLING WINE & CHAMPAGNE

### **Prosecco, il Colle**

- **£23.75**

Lively, dry Italian sparkling wine with a refreshing citrus fruitiness.

### **Gotas de Plata, Brut, La Mancha, Spain**

- **£15.95**

Made from 100% Airen. This has good fruit and a lively, clean finish. Very Jolly

### **Gotas de Plata, Rose, La Mancha, Spain**

- **£15.95**

Tastes as good as it looks; deliciously fresh strawberry flavor and a moreish dry finish. A must for summer.

### **Green Point Brut , Australia**

- **£29.95**

### **Green Point Rose, Australia**

- **£29.95**

## **Champagne**

### **Alain Bergere, Brut**

- **£29.95**

### **Lanson**

- **£30.00**

### **Veuve Clicquot**

- **£40.00**

### **Moet & Chandon**

- **£40.00**

### **Bollinger**

- **£49.00**

## **DESSERT**

### **Samos, Vin Doux, Union de Samos, Greece**

- **375ml  
£12.95**

Mouthfilling toffee and fresh peach flavours with a dry, honeyed finish.

**RED**

	<u>175ml</u>	<u>250ml</u>	<u>Bottle</u>
<b>2009 Cabernet Sauvignon, Santa Cecilia, Central Valley</b> Simple but piercingly pure blackcurrant flavours. Very Chilean	£2.50	£3.50	£9.95
<b>Pleno, Tempranillo, Navarra, Spain</b> Unoaked, rich red fruit flavours of Rioja grape, Tempranillo shine in this plump, easy-drinking style. Food match: Simple grilled meat dishes, tomato based pasta.	£3.50	£4.50	£12.95
<b>Casa Rivas, Merlot, Maipo Valley, Chile</b> A young easy drinking red with rich, vigorous, structured black fruit flavour. Food match: Steak and pork.	£3.50	£4.50	£12.95
<b>Canoe Tree, Shiraz/Cabernet, South Eastern Australia</b> Rich, soft and generous with lashings of spicy fruit, this is a classic Aussie red crowd-pleaser. Food match: Grilled or BBQ meats, burgers.	£3.50	£4.50	£12.95
<b>Gougenheim, Malbec, Mendoza, Argentina</b> Big cherry and plum flavours with classic Malbec bite to finish. Argentina's keynote grape at its finest. Food match: Full flavoured steak and lamb dishes.	£4.50	£6.50	£17.95
<b>Château du Grand Moulas, Côtes-du-Rhône, France</b> This is a warm, spicy wine, with ripe redcurrant fruit and peppery, herby hints. Food match: Lamb and beef.	-	-	£17.95
<b>Rioja Crianza 'Monte Acuro', The Adnams Selection</b> Made from traditional grape varieties and matured for 14 months in oak. This is a classic, mellow Rioja. Food match: Steak, lamb or duck.	-	-	£17.95
<b>Scotto Family, Old Vines Zinfandel, Lodi, USA</b> Old vines lend concentration of brambly black fruit to this lively Californian Zinfandel. Food match: Full flavoured meat dishes.	-	-	£17.95
<b>Villa Emanuela, Chianti Riserva, Italy</b> Bounteous spicy red cherry and chestnut flavours, a bittersweet and lasting finish. Food match: Simple meat dishes, pasta and pizza.	-	-	£18.50
<b>Adnams Selection Claret 'Les Sources', Fronsac, France</b> The fruit shows a concentration of delicious black fruit and soft tannins in this 'right bank' Bordeaux. Food match: Great with roasted beef and steak.	-	-	£19.95
<b>Forrest Estate, Pinot Noir, Marlborough, New Zealand</b> Inviting aromas of sweet, dried cranberries and warm earth, and a fresh palate of ripe red summer fruits. Food match: Duck, cheese and full flavoured chicken dishes.	-	-	£21.95

## VINTAGE

175ml 250ml Bottle

### RED

- |  |   |   |               |
|--|---|---|---------------|
| <b>Chateaufeuf du Pape, Telegramme, Rhone, France (2006)</b>   | - | - | <b>£39.50</b> |
| Heartwarming, cheery, spicy Grenache with juicy raspberry, sloe and damson flavours and hints of herbs.  |   |   |               |
| <b>Croix de Rambeau, Bordeaux, France (2006)</b>   | - | - | <b>£29.95</b> |
| Impressive concentration and vitality are displayed in this classic Lussac-St.Emilion.   |   |   |               |
| <b>Casa Rivas Carmenere, Gran Reserva, Chile (2007)</b>  | - | - | <b>£27.50</b> |
| Top quality Chilean wine made from selected had picked parcels.<br>Displays great concentration of dark fruit flavours coupled with a velvety finish.  |   |   |               |
| <b>The John Forrest Collection, Cabernet Sauvignon, New Zealand (2005)</b>   | - | - | <b>£34.50</b> |
| Made only in the best years when John Forrest feels the fruit displays the characteristics of the region and a great vintage. Velvety, rich Cabernet with notes of cassis, kirsch, roasted coffee, and liquorice |   |   |               |

### White

- |   |   |   |               |
|---|---|---|---------------|
| <b>The John Forrest Collection, The White, New Zealand (2006)</b>   | - | - | <b>£32.50</b> |
| From Forrest's best sites, a unique blend of up to 7 grape varieties displaying opulent flavours of white peaches, ginger, pears and herbs. |   |   |               |
| <b>Domaine de la Boissonneuse, Chablis, Julien Brocard, Burgundy, France(2008)</b>  | - | - | <b>£36.50</b> |
| A modern, forward thinking Chablis with real depth and character - enticing citrus aromas and flavours with lingering mineral finish.       |   |   |               |
| <b>Domaine Vacheron, Sancerre, Loire, France (2007)</b>   | - | - | <b>£39.50</b> |
| Great vintage Sauvignon of concentration: incisively citrusy with hints of herbs.<br>Food match: Fresh water fish.                          |   |   |               |
| <b>Hegarty, Les Chamans Blanc, Minervois, France, (2006)</b>  | - | - | <b>£26.95</b> |
| A blend of Marsanne and Roussane fermented and matured in oak. Heady, honeyed aromas but lively on the palate with ripe gooseberries.       |   |   |               |