

# Special wine of the Month

## *Danebury Schönburger, Hampshire, England, 2015* (10.5% abv)

### *Tasting notes:*

*An unusual German grape, popularly grown in England, Schönburger is a hybrid of Pinot Noir and another grape, itself a hybrid of Chasselas and Muscat Hamburg.*

*Green lime and lemon fresh to the nose, the start of the palate is a bowlful of apples. There is mid depth richer flavour of tropical fruits, a hint of pear, the sweetness balanced by freshness.*

*The back palate has sweetness, the finish lighter, fresher, citrusy.*

*An appealing aromatic dry white wine.*

*A lovely accompaniment to fish, chicken and sauce based dishes.*

### *Heritage:*

*Situated near Stockbridge in Hampshire, Danebury Vineyards is a privately owned estate rooted in horseracing history. Unlike many other English Wine producers, they have remained focussed on the more traditional white grape varieties.*

*The estate is owned by an Austrian family with a passion for clean, aromatic European style white wines.*

*The vineyard is situated on a gentle south-facing slope with a very thin grass covered topsoil over chalk and flint. England's long summer days allow for maximum ripening of the grapes, ensuring strong fruit flavours and the chalk and flint soil, characteristic of the region, lends the wine its minerality.*

*The family has chosen to focus on limited production, following organic principles, so no insecticides or pesticides are used and fungicides are used sparingly.*

*Bottle: £26.00 (750ml)*

# Champagne & Sparkling Wine

## France

- 001 House of Lords Champagne, Brut NV (abv 12%)** **£48.50**  
*Made from Chardonnay, Pinot Noir and Pinot Meunier, this Champagne has been selected by the House of Lords for its elegance and good balance. With aromas of peaches, pears and honey, this is an beautifully structured Champagne.*
- 002 House of Lords Rosé Champagne, Brut NV (abv 12%)** **£52.00**  
*The House of Lords has selected this rosé Champagne for its delicate, pale salmon colour; wonderful effervescence and fine breadth of bubbles. This delicious rosé is an elegant combination of wild strawberry and raspberry flavours.*
- 003 House of Lords Vintage Champagne, 2005 (abv 12%)** **£62.00**  
*The House of Lords has selected this vintage Champagne for its mature and complex flavours. Expressive, elegant and well-balanced, the initial taste of sweet brioche reveals hints of honey and cinnamon to finish. The Champagne develops great complexity and layers of flavours over the years.*

## England

- 403 Nyetimber, Classic Cuvée, Sussex, 2010 (abv 12%)** **£55.00**  
*Elegant sparkling wine with gentle bubbles, fresh and rounded finish, full of bright quince and citrus fruit.*

## Italy

- 402 Prosecco DOC Treviso Spumante Extra Dry Masottina, NV (abv 11%)** **£27.50**  
*An outstanding, lively example, brilliantly balanced with peach and white flower notes.*

## House Wines

### White Wines ~ France

- |  | <u>250ml</u>  | <u>425ml</u>  | <u>750ml</u>  |
|--|---------------|---------------|---------------|
| <b>130 House of Lords Sauvignon Blanc, Côtes de Gascogne, 2016 (abv 11%)</b> | <b>£ 6.55</b> | <b>£10.85</b> | <b>£19.00</b> |
| <i>Delicate, expressive notes of citrus fruits and a long crisp finish.</i>  |               |               |               |
| <b>132 House of Lords Chardonnay, Vin de Pays d'Oc, 2017 (abv 13%)</b>       | <b>£6.55</b>  | <b>£10.85</b> | <b>£19.00</b> |
| <i>Classy dry Chardonnay with honeyed, citrus aromas and flavours.</i>       |               |               |               |

### Red Wines ~ France

- |  |              |               |               |
|--|--------------|---------------|---------------|
| <b>140 House of Lords Claret, Appellation Bordeaux Contrôlée, 2014 (abv 13%)</b> | <b>£8.65</b> | <b>£14.35</b> | <b>£24.50</b> |
| <i>Classic, medium bodied claret with a fresh and appealing flavour.</i>         |              |               |               |
| <b>142 House of Lords Pinot Noir, Vin de Pays d'Oc, 2016 (abv 12.5%)</b>         | <b>£6.60</b> | <b>£10.95</b> | <b>£19.50</b> |
| <i>Light to medium bodied with spicy fruits and fresh finish.</i>                |              |               |               |

## Wines of the Session

### White wine ~ Italy

- |   | <u>250ml</u> | <u>425ml</u>  | <u>750ml</u>  |
|---|--------------|---------------|---------------|
| <b>700 Pinot Grigio Colle del Sole Natale Verga, 2016 (abv 12%)</b>   | <b>£6.15</b> | <b>£10.30</b> | <b>£16.50</b> |
| <i>Lightly fruity with apple and pear, aided by fresh acidity, offering a clean approach on the palate.</i> |              |               |               |

**Please note some vintages may change at short notice**

# White Wines

## Australia

- 706 **No Stone Unturned Semillon & Chardonnay, Murray Darling, 2016 (abv 12.5%)** £18.00  
*Semillon seems to thrive in Australia, giving its trademark texture with a little honey note and lemon fruit.*

## Chile

- 707 **Viña Doña Javiera Sauvignon Blanc, Maipo, 2015 (abv 13.5%)** £17.00  
*This wine offeres a fresh and fruity palate, full bodied with good acidity.*

## France

- 703 **Domaine Coudoulet, Viognier, Vin de Pays d'Oc, Languedoc, 2015 (abv 13.5%)** £20.00  
*Stone fruits with white floral undertones and a spicy voluptuous finish.*
- 705 **Chablis, Dessus La Carrière, Didier et Pascal Picq, Burgundy, 2014 (12.5%)** £36.00  
*A skilful balance between ripeness of red apple, the smoky flint nose and poised palate of classic Chablis.*
- 704 **Sancerre Blanc, Brigitte et Daniel Chotard, Loire, 2016 (abv 12.5%)** £36.50  
*Delicate aromas of chalk and flowers following lime and white fruit onto the palate.*
- 717 **Montagny 1er Cru Jean-Marc Boillot, Burgundy, 2014 (abv 13%)** £50.00  
*Nicely balanced palate with a good undertone of mineral freshness.*
- 715 **Meursault, Château de Puligny-Montrachet, Burgundy, 2013 (abv 12.5%)** £75.00  
*Elegant and smooth taste with undertones of citrus flavours.*
- 713 **Puligny-Montrachet, Les Aubues, Jean-Claude Bachelet, Burgundy, 2013 (abv 13%)** £80.00  
*Refreshing and fruity taste with notes of citrus, pear, apple and light mineral train.*

## Italy

- 702 **Gavi di Gavi, Bric Sassi, Roberto Sarotto, Piedmont, 2016 (abv 12.5%)** £23.00  
*A multidimensional wine with high tones of flowers, low notes of almond and everything in between.*

## New Zealand

- 710 **Mount Franklin Sauvignon Blanc, Marlborough, 2016 (abv 12.5%)** £26.00  
*Exotic notes of pineapple and papaya join forces with the familiar herbaceous notes of Marlborough Sauvignon.*

## South Africa

- 701 **Anthonij Rupert, Protea Chenin Blanc, 2015 (abv 13%)** £21.50  
*Lots of energy with white flowers and rounded fruit to the palate kept aloft by vibrant acidity.*

## USA

- 711 **Uvaggio Vermentino, Lodi, California, 2013 (abv 12.5%)** £25.00  
*Bringing the zesty charms of this Italian grape with Californian exuberance of citrus, melon and verbena.*

# Rosé Wines

## Italy

- 508 **Ancora Rosato, Monferrato Chiaretto, 2016 (abv 12.5%)** £17.00  
*Light and crisp with delicate aromatics of fresh berry and citrus fruit characters.*

## France

- 509 **Sancerre Rosé Daniel Chotard, Loire, 2014 (abv 13%)** £31.00  
*A refreshing, vibrant rosé full of red berries on the palate with a fresh, clean finish*

# Red Wines

## Argentina

- 818 **Malbec Bodegas Cuarto Dominio Lote 44, 2016 (abv 13%)** £25.50  
*Medium-bodied wine with complex aromas of black fruits, vanilla and silky tannins.*

## Australia

- 806 **Elderton E Series Shiraz/Cabernet Sauvignon, Barossa, 2014 (abv 14.5%)** £25.00  
*Bold and powerful with ripe concentration of black fruit.*

## Chile

- 807 **Viña Doña Javiera Merlot, Maipo, 2016 (abv 13.5%)** £17.50  
*Supple and charming with ripe plummy fruit and a little sweet spice in the background.*

## England

- 813 **Pinot Noir, Gusbourne Estate, Kent, 2013 (abv 11.5%)** £54.00  
*Intense red berry aromas, notes of peppermint and black pepper with pleasing long and smooth finish.*

## France

- 805 **Côtes du Rhône Nature Rouge, Perrin, Rhône, 2016 (abv 13%)** £22.00  
*Rich, plump and satisfying Organic red with hedgerow fruit and Christmas spice*
- 801 **Beaujolais-Villages, Lantignié, Alexandre Burgaud, Burgundy, 2015 (abv 12.5%)** £22.00  
*A delicate light-bodied wine with fruit on the nose, cherry notes and a touch of strawberries.*
- 808 **Givry Rouge, Le Meix au Roi, Domaine Danjean-Berthoux, Burgundy, 2013 (abv 13%)** £34.50  
*A well-balanced, light to medium-bodied Pinot Noir, with nice red fruit and spicy flavours.*
- 814 **Château Cissac, Haut Medoc, Bordeaux, 2014 (abv 12%)** £36.50  
*A full flavoured, reliable, robust and balanced Cru Bourgeois with good depth, ripeness and fruit.*
- 809 **Bourgogne Rouge, Maison Dieu, Domaine de Bellene, Burgundy, 2013 (abv 12.5%)** £36.50  
*Fine and bright, lovely cherry fruit on the nose, intense and fresh fruit flavour throughout.*
- 810 **Châteauneuf-du-Pape, Domaine Raymond Usseglio, Rhône, 2015 (abv 14.5%)** £56.00  
*Robust and rich but finely textured and dominated by notes of liquorice, thyme and ripe black cherry.*
- 98 **Château Cambon La Pelouse, Haut-Médoc, France, 2004 (abv 13%)** £60.00  
*Full bodied wine with silky tannins, intense dark berries and a long finish*
- 93 **Château d'Angludet, Cru Bourgeois, Margaux, France, 2006 (abv 13%)** £65.00  
*Classic Margaux with warm, fragrant cherry characters.*
- 94 **Chateau Chasse-Spleen, Cru Bourgeois, Moulis-en-Medoc, 2006 (abv 13%)** £80.00  
*Full-bodied on the palate, deep in colour with a concentrated, powerful bouquet.*

## Italy

- 817 **Nero d'Avola, Musita, Sicily, 2015 (abv 14%)** £19.00  
*Elegant and Harmonious with pleasant hints of red fruits.*
- 811 **Barolo, La Serra, Marcarini, Piedmont, 2010 (abv 14%)** £65.00  
*A firm but elegant wine of aristocratic charm, a latticework of red cherry, damson and anise.*

## Spain

- 812 **Rioja Otiñano, Crianza, 2014 (abv 13%)** £21.50  
*A Classic Rioja full of raspberry and strawberry fruit interwoven with vanilla and clove from the oak casks.*

# Dessert Wine

## France

- 125 **Château Partarrieu, Sauternes, Bordeaux, 2014 (abv 13.5%) ~ half bottle** £26.00  
*Notes of sweet over-ripened apricots, honey and sugared almonds, with zesty fresh acidity.*

# Spirits & Aperitifs

## Gin

(25ml)

|                    |       |
|--------------------|-------|
| Gordon's           | £2.75 |
| Tanqueray          | £3.00 |
| House of Lords Gin | £3.90 |
| Bombay Sapphire    | £3.90 |

## Vodka

|                    |       |
|--------------------|-------|
| Smirnoff Red Label | £2.75 |
|--------------------|-------|

## Rum

|                |       |
|----------------|-------|
| Bacardi Light  | £3.00 |
| Lambs Navy Rum | £3.00 |

## Whiskey

|                             |       |
|-----------------------------|-------|
| House of Lords (m)          | £3.90 |
| Glenfiddich 12 y.o (m)      | £3.90 |
| Talisker 10 y.o (m)         | £3.90 |
| Macallan Amber 1824 (m)     | £3.35 |
| Dalwhinnie 15y.o (m)        | £3.90 |
| J&B (b)                     | £3.30 |
| J.W. Black Label 12y.o (b)  | £3.30 |
| Jack Daniel's Tennessee (a) | £3.70 |
| Maker's Mark (a)            | £3.90 |
| Bushmills Black Bush (i)    | £3.10 |
| Jameson (i)                 | £3.35 |
| Laphroaig 10y.o (islay)     | £3.90 |
| Lagavulin 16y.o (islay)     | £4.25 |

## Cognac

|                      |       |
|----------------------|-------|
| Calvados Pays d'Auge | £2.80 |
| Hennessy Vs          | £3.30 |
| Courvoisier Vs       | £3.30 |
| Remy Martin VSOP     | £3.90 |

## Sherry & Ports

(50ml)

|                        |       |
|------------------------|-------|
| Harveys                | £2.15 |
| Tio Pepe               | £2.50 |
| Madeira Dry            | £2.75 |
| House of Lords Port    | £3.25 |
| Warre's Vintage (1975) | £7.50 |

(m) malt, (s) Scotch, (b) blends, (a) American, (i) Irish, (islay) smoky

# Beers

## Bottled Beers

|                          |       |
|--------------------------|-------|
| Noble Lager (330ml)      | £3.15 |
| Light Ale (275ml)        | £2.85 |
| Old Speckled Hen (355ml) | £3.55 |
| Guinness (330ml)         | £3.55 |
| Peroni (330ml)           | £3.55 |
| Becks (275ml)            | £3.15 |
| Becks Blue (275ml)       | £2.40 |
| Strongbow (330ml)        | £3.20 |
| Magners Cider (568ml)    | £5.00 |

# Soft Drinks

## Soft Drinks

|                            | (330ml) | (750ml) |
|----------------------------|---------|---------|
| Still Mineral Water        | £1.55   | £2.65   |
| Sparkling Mineral Water    | £1.55   | £2.65   |
| Tonic Water (125 ml)       | £1.20   |         |
| Slim Tonic Water (125 ml)  | £1.20   |         |
| Soda Water (200 ml)        | £1.55   |         |
| Lemonade (200 ml)          | £1.55   |         |
| Bitter Lemon (125 ml)      | £1.20   |         |
| Ginger Ale (125 ml)        | £1.20   |         |
| Ginger Beer (200 ml)       | £2.15   |         |
| Coca-Cola (200 ml)         | £1.55   |         |
| Diet Coca-Cola (200 ml)    | £1.55   |         |
| Appletiser (125 ml)        | £2.30   |         |
| Owlet Apple Juice (250 ml) | £2.50   |         |
| Orange Juice (125 ml)      | £1.20   |         |
| Orange Juice (250 ml)      | £2.40   |         |
| Tomato Juice (125 ml)      | £1.20   |         |
| Pineapple Juice (125 ml)   | £1.20   |         |
| Cranberry Juice (250 ml)   | £2.40   |         |



# HOUSE OF LORDS