



The Chandlery Restaurant

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The Wines

We have collaborated with our wine merchants to bring together an eclectic selection of different wines from most wine producing countries and regions of the world. We favour the artisan grower rather than big producers to bring you some exclusive and interesting tastes and flavours.

Our wines will change, in the coming months, to reflect new trends, and appeal to new tastes.

If you have a favourite wine, not listed here, ask your waiter or waitress to make a note so we may try to source your favourite wine in time for your next visit to us. Should you wish to drink a particular wine from our list, at home, we can supply you with a case at a discounted price, delivered free of charge to any CF or NP postcode. We hold quarterly wine tastings which we welcome your participation. Please let your waiter or waitress know that you would like to attend.

The Service

Wine service in restaurants can be quite elaborate, but our approach is straightforward.

We show you the wine to ensure it is what you ordered. We open the wine and offer you a taste to check the condition, pour a small glass for each diner and then hand it to you. We can pour it for you should you prefer. Please instruct your waiter or waitress.

K R U G

Krug was established in 1843 and has since specialised in producing only prestige champagnes. Krug is the only firm still producing all its champagne in small oak casks, an essential element for developing Krug's intense bouquet and complex flavours. Today, Henri, Rémi and Olivier Krug, who supervise every step of production, tasting and blending, represent the 5th and 6th generations. With long periods of maturation (6-8 years), Krug champagne continues to age gracefully after release, developing an intensely rich, nutty flavour whilst remaining remarkably fresh.

The Range at The Chandlery:

Krug Grande Cuvee MV	£175
Krug Grande Cuvee MV ½ bottle	£88

'Multi-vintage'. A stunning mosaic of flavours in which a blend of up to 50 different wines from 6-10 different years combine to give Krug Grande Cuvée its complexity, elegance and consistency, year after year.

Unique, magnificent and unforgettable. A bouquet wonderfully creamy, leading to a magical combination of richness and balance on the palate. The long, lingering finish is both nutty and toasty, always ending with a final flourish of freshness.

Château du Seuil



Château du Seuil was acquired by an entrepreneurial Welsh couple, Bob and Sue Watts in 1988. They renovated the Château, built a modern winery and re-established many of the old vineyards. From this point on the wines became known for their very high quality and finesse. Today, Château du Seuil is co-owned and managed by Sean and Nicola Allison, following traditions established by Nicola's parents Bob and Sue. Nicola trained as a GP in the Cardiff Royal Infirmary and the Royal Gwent. Nicola maintains close links with Newport and is pleased to offer the Château's wines exclusively to The Chandlery in Newport.

Sean and Nicola are involved in every aspect of making their wines from the vineyards through to the final bottle. The excellent quality is proof of their determination, as they are personally in charge of all aspects of the winemaking process. Over the two generations a major effort has been made to improve the vineyards, additionally the best in traditional winemaking methods has been integrated with modern winemaking technologies to develop a distinctive style which takes the best elements of 'old' and 'new' world viticulture and winemaking. The wines from Château Du Seuil are recognised by the Welsh Dragon on each bottle's label.

Château Du Seuil, AOC Graves Blanc	£35.95
Domaine Du Seuil, Grand Vin De Bordeaux	£26.95
Heritage Du Seuil, Rouge	£83.00
Château Du Seuil, AOC Graves Rouge	£36.95
Domaine Du Seuil, Grand Vin de Bordeaux Rouge (Chandlery Claret)*	£26.95
Château Du Seuil, Bordeaux Rose Grand Vin De Bordeaux	£27.95
Château Du Seuil, Cerons Dessert Wine	£29.95



"One of the best ever Bordeaux reds" *
Jancis Robinson OBE WM 9th January 2009

Chandlery

House White

- | | Bottle | Glass 175ml |
|---|---------------|--------------|
| 16 Les Bories Sauvignon Blanc
Cotes de Gascogne, France
Fresh dry grassy Sauvignon. Its cool bright style has a savoury nettly character that works equally well as an aperitif, or with food. | £16.95 | £3.95 |
| 17 Boar's Kloof Chenin Blanc
Riebeek Valley, Western Cape, South Africa
Easy drinking fruity wine with a dry crisp finish
<i>Excellent with Chicken, Poultry and Pork</i> | £16.95 | £3.95 |
| 18 Pinot Grigio Casa Defra
Veneto, Italy
Delight in this fresh Pinot Grigio with its citrus yellow colour with green hues. You will be pleasantly surprised by the full nose of fresh pineapple and hints of toast. The flavour is dry and full with fresh acidity and mineral structure.
<i>This Pinot Grigio goes best with Scallops or Risotto.</i> | £16.95 | £3.95 |
| 27 Chardonnay Rio Alto Classic
Central Valley, Chile
Ripe tropical flavours of apple and lemony fruit abound in this full, abundantly drinkable wine from the Aconcagua Valley's cool climate.
<i>Order this wine if you have selected Chicken or Risotto.</i> | £16.95 | £3.95 |
| 71 Les Petits Grains Blanc, Vin de Pays d'Oc
Languedoc, France
Pale yellow with green highlights. Elegant on the nose with floral notes and fruity perfumes of peach and apple. Refreshing in the mouth, this white wine is surprising by its harmony with fruit and complexity.
<i>Easy drinking goes well with most foods.</i> | £16.95 | £3.95 |
| 75 Petit Chablis
Domaine Bachelier, France
A very fresh, bright and fruity nose yet one that has real complexity for a Petit Chablis and leads to intense and citrus-infused flavours and fine length. | £23.95 | £5.75 |
| 77 Sancerre "La Gemiere", Millet & Fils
Loire, France
Lively yet subtle citrus and white flower aromas leading to a delicate raspberry aftertaste, characteristic of Sauvignon Blanc from chalky limestone soil. | £27.95 | £6.75 |

Chandlery

House Red & Rosé

- | | Bottle | Glass 175ml |
|--|---------------|--------------|
| 31 Don Placero Rioja Tinto
Rioja, Spain
As seductive as Antonio Banderas and as mesmerisingly desirable, you will simply melt with this glass of soft, oak aged Rioja. Sweet plum and sumptuous raspberries will allure you to a gentle finish of cedar and vanilla - the fantasy is all yours!
<i>Good enough to drink on its own, but far better with Roast Dishes.</i> | £16.95 | £3.95 |
| 32 Boars Kloof Shiraz Cinsault
Western Cape, South Africa
A new medium bodied wine which you can drink every day. The Boar's Kloof Shiraz-Cinsault provides a well balanced, dry yet fruity red with a smooth finish exuding luscious ripe berry fruit with a touch of pepper and spice from the Shiraz.
<i>South African wine at its best, and our favourite with Lamb dishes, Rump Steak or Roast Duck.</i> | £16.95 | £3.95 |
| 33 Ventisquero Clasico Merlot,
Colchagua, Chile
A full-flavoured and fresh wine with aromas of black cherries and plums. The Ventisquero Merlot is the perfect expression of hard work and meticulous handling of these vines which have been cultivated in complete harmony with their natural surroundings.
<i>An ideal accompaniment to most Red Meat Dishes and Mature Cheeses.</i> | £16.95 | £3.95 |
| 34 Les Bories Cabernet Sauvignon
Vin De Pays, France
This deep red wine combines rich flavours of red fruits and spicy aromas - supple and well structured. This Cabernet Sauvignon is rich velvet red in the glass. On the nose and palate this wine displays blackcurrant fruit aromas with eucalyptus and mint, hints of dark chocolate and cigar box. <i>Les Bories goes best with most cuts of Red and White Meats but accompanies Cheese just as well.</i> | £16.95 | £3.95 |
| 36 Jordan Merlot
Stellenbosch, South Africa
Mature vineyards yield opulent fruit with plum, rich blackberry and mocha flavours. Framed by generously rounded tannins and spiciness from maturation in French oak this wine is seductive from start to finish.
<i>Match this Stellenbosch classic with Roast Goosenagh Duck Breast.</i> | £24.95 | £5.95 |
| 79 Rioja Tinto Navajas, Spain
With a brilliant ruby colour and a hint of purple this young fruity wine explodes with luscious cherries and raspberries tempered by soft tannins from the small percentage of Mazuelo grapes in the blend. <i>Ideal match with paté, strong cheeses, Roasted Meat and Game.</i> | £21.95 | £5.45 |
| 49 Steenbok, Pinotage Rosé
Western Cape, South Africa
Pale pink colour. Quite a spicy Pinotage fruit nose. Light and delicate in the palate with soft medium dry fruit leading on to a light to medium length finish. Very refreshing rosé.
<i>This Rosé can be drunk with Monkfish and any of our Poultry Dishes.</i> | £16.95 | £3.95 |

Vin Blanc (White)

- France** **Bottle**
- 4 Meursault Pierre Andre, Beaune** **£49.00**
The winemaker Ludivine Grieau is passionate about wine and is in charge of vines and wines. The wine has a sweet smoky nose, supple fruit flavours, a bit of age, but still with acidity to balance it. Delicious to drink now.
This wine will be best matched with Cous-Cous, Terrine or Salad Dishes.
- 5 Meursault Les Narvaux Vincent Girardin 2006** **£72.00**
Burgundy
Gorgeous. Powerful, full-bodied white Burgundy, bursting with intense yet refined smoke, toast and ripe fruit aromas. The flavours follow in a densely packed texture and the seductive finish is exciting.
Why not try this with the Baked Cod or Roast Monkfish.
- 6 Chassagne Montrachet 2004, Burgundy** **£69.00**
A fine example of a top white Premier Cru Burgundy from the famed Chassagne-Montrachet this wine displays a delicate structure with subtle fruit flavours of apples and peaches with underlying hints of butter and toasted nuts.
Ideal with Fillet of Seabass, Breaded Whiting or Bouillabaisse of Shell Fish.
- 19 Chablis Domaine de L'Eglantiere** **£24.95**
Burgundy
Renowned for it's alluring almond, floral pear and lime tastes. Changes subtly with a zesty lemon finish. This Chablis is dry, steely and has good fruit and finesse.
- 20 Château La Bastide Voignier** **£19.95**
Languedoc
Bright gold colour with a smooth fresh melon, apple and grapefruit palate. The voignier grape is becoming more and more popular, and this wine is one of the best examples we came across and very well priced. It has a classic fragrant floral exotic fruit. Peaches, nectarines, pineapple, with delicious crispness to make a fine well balanced wine. 'Try it, you'll like it!'.
Our favourite with Roast Monkfish and Grilled Sea Bass.
- 22 Château Du Seuil - Aoc Graves Blanc Grand** **£35.95**
Vin De Bordeaux, Bordeaux
Boutique style using individual barrel ferments and wild yeasts. Sauvignon barrel fermented produces a tremendous complexity of flavours. Good fresh aromatic fruit expression, minerality and acidity in balance. This vineyard, owned by Welshman Bob Watts is a world leader and accredited by Jancis Robinson and Decanter as one of the best.
Ideally matched to Seafood or Vegetarian Recipes.
- 23 Chateau Rives-Blanques/Chardonnay** **£32.95**
Cuvee de l'Odyssee 2006
Limoux, Burgundy
A silver medal award winning chardonnay, made using the best chardonnay grapes, fermented and matured in French oak. Burgundian and silky in style.
Ideal wine for Shellfish.

Vin Blanc (White)

France

Bottle

- 25 **Domaine du Seuil, Grand vin de Bordeaux, Vin Blanc** £26.95
Bordeaux

From the vineyards overlooking the medieval village of Rions comes a zesty white with honey overtones. This vineyard, owned by Welshman Bob Watts, is a world leader and accredited by Jancis Robinson and Decanter as one of the best.

Try the Domaine if you have ordered Seared Scallops.

- 26 **Chablis 1er Cru Domaine de L'Eglantiere** £29.95
Burgundy

A great granny smith apple, comice pear and forest fruits tastes, giving a crisp long and intense finish. The elegant biscuit and brioche aroma is fitting of its 'premier cru' status. There is fine fruit flavour with the merest hint of oak to round out the citrus.

Splash out on this wine if you are eating Grilled Fillet of Sea Bass.

South Africa

- 4 **La Petite Ferme Sauvignon** £22.95 £5.45 Glass 175ml
Franschhoek

This ripe, aromatic, New Zealand-style Sauvignon Blanc is made by Mark Denby-Young in a small winery at the back of Petite Ferme.

Highly recommended by Gail.

- 28 **Vergelegen Chardonnay Reserve** £26.95
Stellenbosch

The wine shows an attractive lemony yellow-green colour with a complex nose of citrus vanilla, butterscotch, tropical fruit and mineral tones. The palate is long and full with delicate wooding. Complex, powerful yet still elegant.

Great accompaniment with any Fish Dish.

- 29 **Jordans Sauvignon Chardonnay** £25.95
Stellenbosch

Well rounded and rich with concentrated exotic flavours of mango, melon and butterscotch. Long and full flavoured. An intriguing blend combining the grassy, green fig flavours of Sauvignon Blanc with the zesty citrus and melon of Chardonnay. A lingering, creamy finish contributes to the attraction.

Worthwhile trying with Fish or Salad Dishes.

- 70 **Sauvignon Blanc Vergelegen** £29.95
Stellenbosch

Light straw colour, abundance of tropical flavours, very elegant with long aftertaste.

Great with Fish and Chicken Dishes.

Italy

- 78 **Pinot Grigio Sentito IGT** £16.95
Veneto

Light straw colour. Clean and intense in aroma. Dry to taste with a pleasant green apple aftertaste. A lively and easy to drink wine.

Vin Rouge (Red)

- France** **Bottle**
- 10 **Clos De Vougeot Grand Cru 2001** **£135.00**
Côte de Nuits, Burgundy
Robert Parker WM said of this wine “The 2001 Clos Vougeot explodes from the glass with liquorice, dark cherries, and a myriad of spices. A wine of considerable depth, it is packed with suave black fruits immersed in chocolate. Well-structured, ripe, and exceptionally long, it will merit a higher score if its alcoholic warmth is absorbed into the wine with time” (something that sometimes occurs with Pinot Noirs) *Ideal with grilled Red Meats*
- 12 **Gevrey Chambertin En Souge 2005** **£58.95**
Marchand Grillot
A rich, complex wine from this excellent small producer. Dark, plummy fruit with firm integrated tannins and a finish that lingers in the mouth. Burgundian Pinot Noir at its best. *How about this wine if you are having the Chicken Dish.*
- 14 **Château Canon La Gaffeliere 2000** **£86.95**
Saint Emilion
Very ripe berry aromas, with hints of roses. Full-bodied, with velvety tannins and a medium caressing finish. Simply delicious. *Our favourite wine with Chicken or Fowl.*
- 15 **Château Lynch Bages 1998** **£102.95**
Pauillac
Clean and smoky blackcurrant fruit on the nose here, which follows through on the palate as a smooth, elegant layer of primary fruit flavour. Wonderful structure. With great tannins and acidity. *The Connoisseurs chosen match for Loin of Lamb.*
- 41 **Château La Bastide Corbieres Rouge** **£20.95**
Languedoc
Corbières Rouge shows this appellation off to the full. Vinified using very old Carignan Grenache, Cinsault, Mourvèdre and Syrah, which are all 100% de-stalked, the resultant wine has a delicious fruit intensity with very ripe tannins and a distinctive smoothness accompanying the succulence. *We like this wine best with Lamb Recipes.*
- 43 **Château Du Seuil AOC** **£36.95**
Graves Grand Vin De Bordeaux, Bordeaux
The Graves Rouge is carefully blended from Cabernet Sauvignon, Merlot and Cabernet Franc and is fruity and smooth with good firm tannins and nice oak. As it ages it will start to show the peppery notes of classic Graves. This vineyard, owned by Welshman Bob Watts, is a world leader and accredited by Jancis Robinson and Decanter as one of the best. *How about this wine with Cured Meats or Terrines.*
- 44 **Fleurie (Medaille d’Argent Paris) Dom Cologne** **£29.95**
Beaujolais
- 45 **Fleurie (Medaille d’Argent Paris), Dom Cologne** **£19.95** **1/2 Bottle**
Beaujolais
Seduces with its elegance and smoothness. A combination of floral red berry fruits. *South Wales’s favourite wine which uses the Gamay Grape Varietal. We like this wine best with the Corn Fed Chicken.*

Vin Rouge (Red)

- France** **Bottle**
- 46 **Bourgogne Pinot Noir Domaine Fichet** **£27.95**
Burgundy
Ripe raspberry and redcurrant fruit finely balanced with supple tannins.
Why not choose this Pinot Noir with the Loin of Welsh Lamb.
- 47 **Domaine Du Seuil Grand Vin de Bordeaux Rouge** **£26.95**
Bordeaux
The ripe and spicy nose carries through to the palate and is beautifully balanced by plum and cedarwood flavours. "One of the best ever Bordeaux reds".
Jancis Robinson WM 9th January 2009.
The Chandlery's favourite Claret and best drunk with our Fillet or Rump Steak.
- 76 **Merlot, Vin de Pays d'Oc** **£16.95**
Bergon Grain d'Automne
Warm, red in colour, enhanced by soft plummy fruits. A medium to full bodied wine displaying smooth overtones and a lingering finish.
- Italy**
- 13 **Amarone Della Valpolicella 2003** **£85.00**
Sant Alda
Made from devoutly selected grapes. The cool breezes from the Lessini Mountains are fundamental elements in the natural grape drying process. Mineral and with purity and balance. Marinella's efforts paying up in such a tricky vintage.
Drink in the Autumn or Winter with Stews or Rich Meat Sauces.
- 40 **Barolo DOCG Manfredi 2005** **£39.95**
Piedmont
Blender and Bottler Manfredi makes a good value Barolo with aromas of dried fruit and leather then a rich mouthful with a good balance of acidity and tannin.
Matches perfectly with Red Meat Roasts, above all with Game Roasts.
- 82 **Ampelo Primitivo Merlot** **£23.95**
Tarantino 2007
A delightful Italian Merlot. Very juicy wine combining a softness with the black fruit of the native Primitivo grape to produce an extremely drinkable wine.
Excellent with Meat Dishes.
- South Africa**
- 11 **Vergelegen Flagship Red** **£49.00**
Stellenbosch
The wine shows a rich ruby colour with an almost opaque centre. Cassis, pencil lead, spice and red berries abound the nose. The delicate fruit, tannin structure and fine acidity indicate a wine of balance and finesse reflective of the Vergelegen terrior.
We would choose Vergelegen if you have ordered the selection of Welsh and Continental Cheeses.

Vin Rouge (Red)

South Africa

Bottle

38 Vergelegen Shiraz, Stellenbosch

£26.95

Dark ruby with violets, spice, chocolate, black and red berry fruit on the nose. Elegant on the palate. The tannins are ripe and soft and the wine has a long clean aftertaste. *Best if you like Wild Game or Poultry.*

39 Rocheburg Pinotage, Western Cape

£16.95

Good dark ripe Cape fruit - tasty, firm and long. An exceptional wine with the serious animal quality that is classy Pinotage. The signature grape from South Africa; a wonderfully complex wine with flavours of plum and fruitcake. *The ideal choice if you have ordered Roast Loin of Pork or Chicken dishes.*

81 Meerlust Rubicon 2005

£39.95

A Merlot and Cabernet blend, Rubicon is one of South Africa's leading claret-style wines. 69% Cabernet Sauvignon, 15% Merlot and 16% Cabernet Franc, this is a truly fantastic wine. Complex, ripe and plummy flavours. *Complements Venison, Game, Pot Roast and Noble Cheese*

Spain

37 Rioja Crianza, Cerro

£19.95 £4.95 Glass 175ml

Tempranillo, Mazuelo, Graciano and Garnacha. Aged in oak, fruity, spicy, good structure. mellow and round with a good balance. *Try this Rioja with Charcuterie of Locally Produced Meats.*

42 Azabache Rioja Reserva, Rioja

£21.95

A rich wine with intense blackcurrant, floral and cedary cinnamon spice on the nose. *The award winning Rioja has a Gold Medal from the Mundus Vini Competition and is best matched to Milk Chocolate Desserts and Grilled Red Meats.*

**83 Epota Tempranillo
VdT de Castilla y Leon 2006**

£21.95

This is a mini Rioja style wine. Good raspberry and strawberry aromas and flavours, uplifted by a judicious amount of soft creamy American oak. *Ideal accompaniment with Roast Lamb.*

Chile

35 Rio Alto Classic Shiraz, Central Valley

£16.95

Intense ruby red colour, with violet tinges. On the nose a mix of red berries and white pepper reminiscent of the northern Rhone. On the palate the wine is full-bodied and has well structured tannins providing the backbone, which are in harmony with the black fruit and crisp acidity. *Our choice to go with Steak.*

Argentina

48 Terrazas Reserva Malbec, Mendoza

£26.95 £6.45 Glass 175ml

Rich and complex with deeply concentrated flavours of ripe plums. Licorice and black pepper. Full bodied, meaty and appealing. *Try this with Roast Beef, an ideal partner with Sunday Lunch.*

Vin Rosé

- | | Bottle |
|---|--------|
| 50 Casa Defra Pinot Grigio Blush
Veneto, Italy
An elegant pink colour, with ripe floral fruits and a complex long lasting finish.
<i>Select this Pinot Grigio Blush if you are eating any Pasta Dishes or Vegetarian Recipes.</i> | £19.95 |
| 51 Château du Seuil, Bordeaux Rosé
Grand Vin De Bordeaux AOC
Bouquet of strawberries and raspberries. Fermented dry acidity adds vivacity
"One of the best ever Bordeaux reds" Jancis Robinson WM 9th January 2009.
<i>A special treat for Rosé lovers, but especially if you are eating Chicken.</i> | £27.95 |

Vin Petillant (Sparkling)

- | | Bottle | Glass 125ml |
|---|--------|-------------|
| 53 Casa Defra Pinot Grigio "Blush & Bubbly"
Veneto, Italy
An elegant sparkling, pink colour, with ripe floral fruits and a complex long lasting finish.
<i>Add a lift to your culinary experience at The Chandlery by sipping this Italian "cracker" with any Fish Chicken, Salad or Pasta Dish.</i> | £21.95 | £4.25 |
| 73 Cava Gran Cesta
Fresh dry crisp cava.
<i>This enhances the flavour intensity of Seafood and Shellfish.</i> | £20.95 | £3.95 |
| 80 Chardonnay Vin Mousseux, Remy Pannier
Bordeaux, France
100% Chardonnay. Golden yellow colour, a delicate nose of white flowers, almond and citrus.
Vanilla and light buttery aromas. A delicate balance between freshness and sweetness.
<i>Serve chilled, perfect for aperitif or with Salad, or Creamy Cheese.</i> | £29.95 | £4.99 |

Vin Frizzante (Champagne)

- | | Bottle | Glass 125ml |
|--|----------------|--------------|
| <p>1 Ruinart Blanc de Blancs, Champagne, France</p> <p>Most recent in a line of blends from chardonnay grapes, this harmonious wine will envelop palates with its warm fruity flavours. Suave, delicate, well-balanced, this Blanc de Blancs will rise to all occasions; a deliberately seducing champagne which will tempt you. "Blanc de Blancs" means white from white, this is champagne made only using the best white chardonnay grapes. The first Blanc de Blanc was made by Eugene-Aime Salon in 1821, and is highly prized by Champagne Connoisseurs. <i>Ideal with Shell Fish, Oysters, Mussels or Seafood Cocktails.</i></p> | £75.00 | |
| <p>2 Krug Grand Cuvee MV Champagne, France</p> | £175.00 | |
| <p>3 Krug Grand Cuvee 1/2 Bottle Champagne, France</p> <p>A bouquet wonderfully creamy, leading to a magical combination of richness and balance on the palate. The long, lingering finish is both nutty and toasty, always ending with a final flourish of freshness. The taste of Krug is greatly enhanced by an exceptionally long period of maturation (6 to 8 years) in the Krug cellars before release. This requires, of course, maintaining a stock covering at least six years of sales, a practice unparalleled in Champagne. The blending of many years of stock for the standard Krug MV is why it is named as MV (multi-vintage) rather than NV (non-vintage) as in most Champagne's. <i>Should be ideal as an aperitif with Canapés or Smoked Salmon.</i></p> | £88.00 | |
| <p>54 Bollinger Special Cuvee NV, Marne, France</p> <p>Powerful citrus and spiced apple flavours combine with a toasty biscuit edge, complex nuances of nuts and jasmine whilst retaining a wonderful sense of freshness. <i>Drink Bollinger as an aperitif or with Fish based Starters.</i></p> | £59.50 | |
| <p>55 Gruet Traditional Brut, Aube, France</p> <p>Mainly Pinot Noir. Generous and well structured, elegant with soft full flavour and very good length. A classic example of how a small Champagne house can produce a quality bubbly. <i>Matched well with Shell Fish Bisque or simply drunk on its own.</i></p> | £37.50 | £6.25 |
| <p>56 Moet Chandon Brut Imperial Champagne, France</p> <p>Moet & Chandon Brut Imperial Champagne is a subtle, drier-styled champagne, pale yellow in colour with shades of green, delicately vinous with a lime and vine blossom attack. Moet & Chandon Brut Imperial Champagne has predominantly Pinot characteristics being very ample on the palate with a discreet finish. <i>Moet & Chandon Brut Imperial Champagne is an aperitif wine which also accompanies Fish Dishes.</i></p> | £49.95 | £8.45 |
| <p>57 Moet Chandon Rosé, Champagne, France</p> <p>An harmonious assemblage of Chardonnay, Pinot Noir and Pinot Meunier. The colour of rose with shades of copper. A lively aroma, expressive and dominated by the scent of wild strawberries. A palate that is full-bodied and zestful with assertive fruitiness. Brut Rosé is a seductive wine: the assemblage, which is formed around Pinot Noir is both spontaneous and balanced, emphasising fruity liveliness. It is zestful, with great suppleness. The assemblage with red wine also gives it feminine, coppery shades. <i>The ideal aperitif wine. With simple lamb dishes, or suckling pig, tomatoes, or aubergines garnished with thyme and olives.</i></p> | £59.95 | £9.95 |

Dessert Wine

- | | Bottle | Glass 125ml |
|--|---------------|--------------|
| 58 Château Du Seuil Cerons 4 Star Decanter Award
Bordeaux, France | £29.95 | £4.99 |
| Light apricot nose, lean racy candied lemon flavours, lively acidity and length.
This vineyard, owned by Welshman Bob Watts, is a world leader and accredited
by Jancis Robinson and Decanter as one of the best.
<i>Any of The Chandlery's Desserts will work well with Cerons. We like it best with Crème Brulee or with Pecan
and Toffee Tart.</i> | | |
| 59 Haut Montravel Prestige de Mayat
South West France | £26.95 | £4.55 |
| Lovely nose, creamy and vanilla-laden, but gorgeous botrytis fruit of honeyed peaches
melon and hints of dark sugar and spice with citrus acidity balancing a luscious weight
of fruit and giving an overall effect of elegance and balance.
<i>Good with almost anything.</i> | | |
| 60 Gros Manseng, Dom. de Papolle
Cotès de Gascogne, France | £19.95 | £3.95 |
| Pale yellow colour with golden highlights. Fresh with good acidity revealing aromas
of hazelnut, honey and acacia as well as those of white peaches and nectarines.
<i>Enjoy with a Dessert or Cheese.</i> | | |
| 61 Orange Muscat and Flora Brown Brothers
Victoria, Australia | £19.95 | £3.95 |
| This wine displays a vibrant yellow colour and a lifted nose with fragrant, floral citrus
aromas and orange zest. The palate is soft and bursting with flavour, hints of orange
and musk shine through to provide a tangy and zippy palate with a long clean fresh finish.
<i>Ideal with any Fruit Based Dessert.</i> | | |
| 62 Muscat de Beaunes de Venise "Delas"
Rhône, France | £20.95 | £4.25 |
| Gentle aromatic notes of marmalade and citrus peel with a candied edge leads
on to a smooth, luscious palate.
<i>Good with Ice Cream</i> | | |