

Rosé

Le Bel Olivier, Cinsault-Syrah Rose, IGP, Pays d'Oc – 2010 (France)

With a vibrant pale pink colour and a raspberry, floral nose, this is a lovely refreshing rosé. The palate is charming with a clean, fruity finish.

Enjoy with – a salad dish or something with a hint of spice Taste guide – 2 Bin No. – 03 £11.95

Reds

Le Bel Olivier, Grenache-Merlot, IGP, Pays d'Oc – 2009 (France)

A juicy, easy drinking red with soft tannins and good fruit content.

Enjoy with – roast white meat, red meat or mildy spice dishes Taste guide – b Bin No. – 02 £11.95

Torreón de Paredes, Cabernet Sauvignon – 2009 (Chile)

A lovely nose of forest fruit and a touch of leather. Juicy fruit character on the palate. Very balanced.

Enjoy with – red meat & poultry Taste guide – c Bin No. – 15 £13.95

Robert Skalli, Pinot Noir – 2008/9 (France)

Deep ruby red in colour with aromas of bilberry and spice. Intense flavours of small black fruit, chocolate and liquorice give wonderful complexity to this smooth, delicious wine.

Enjoy with – fish & stronger flavoured dishes Taste guide – b Bin No. – 16 £15.95

Thieri Loup, Coteaux De Languedoc – 2008 (France)

The Languedoc can produce some great wines and this is a great example. Ripe berry fruit with a hint of smoke and spice. One of the hidden gems on our list.

Enjoy with – red game meat such as venison or duck Taste guide – c Bin No. – 17 £17.95

Beronia, Rioja Reserva – 2005/6 (Spain)

A flagship wine from the wine-makers at Beronia. Rich dark cherry and blackcurrant with a warm rounded finish.

Enjoy with – red meat of any kind but particularly lamb Taste guide – d Bin No. – 18 £18.95

Marqués de Olivara, Toro – 2006 (Spain)

Well balanced, with a full, fruity blackberry nose, notes of violet and well-integrated oak. Good tannin structure, concentrated but elegant - pairs well with red meats and cheese. A gold medal winner at the Decanter World Wine Awards 2009.

Enjoy with – red meat, especially when grilled, cheese Taste guide – d Bin No. – 19 £19.95

Beresford, McLaren Vale, Shiraz – 2007 (Australia)

A full-on style of Shiraz but one with real class. Luscious dark berry fruit with spicy character and a subtle hint of black pepper. The finish is long lingering and very more-ish. A silver medal winner at the IWSC awards 2009.

Enjoy with – steak, with any kind of sauce – especially pepper Taste guide – e Bin No. – 20 £20.95

Jean-Jacques Girard, Savigny-Les-Beaune, Burgundy – 2006 (France)

A classic style of Burgundy from the Cote D'Or. A fresh and initially light tasting red which opens out into a silky, ripe summer berry fruit flavour on the palate with a hint of tanginess on the finish. Highly thought of in France.

Enjoy with – roasted meats, game birds, steak (esp. rib) Taste guide – c Bin No. – 21 £23.95

By The Glass

White

	175ml	250ml
Le Bel Olivier, Colombard-Sauvignon Blanc, IGP, Cotes de Gascogne – 2009 (France)	£2.95	£3.95
Still Bay Unoaked Chardonnay – 2009 (South Africa)	£3.50	£4.95
Ca'Solare, Pinot Grigio - 2007 (Italy)	£3.95	£5.60

Rosé

Le Bel Olivier, Cinsault-Syrah Rose, IGP, Pays d'Oc – 2009 (France)	£2.95	£3.95
---	-------	-------

Red

Le Bel Olivier, Grenache-Merlot, IGP, Pays d'Oc – 2009 (France)	£2.95	£3.95
Torreón de Paredes, Cabernet Sauvignon – 2009 (Chile)	£3.50	£4.95
Beronia, Rioja Reserva – 2005/6 (Spain)	£4.65	£6.50

Taste Guide:

White: 1 (dry) to 9 (sweet)

Red: a (light) to e (heavy)