

OUR WINE SELECTION

We have work closely with our suppliers, Febvre, to ensure that we have picked a range of fines wines to compliment our menu selection. Our wines are purchased under bond to allow us to sell them duty free.

Champagne

Taittinger Brut NV Champagne NV

One of the Grande Marque Champagne Houses, Taittinger consistently produces some of the finest Champagnes available – full-bodied with plenty of fruit matched by soft balancing acidity. Bronze – Decanter World Wine Awards, Oct. 2007

White Wines

Pouilly Fuisse au Bourg (Clos de Bourg) Domaine R. Luquet 2005

A rich, complex Chardonnay, laden with firm aromas flattering to the nose and a near sweet mellowness on the palate.

Chablis Premier Cru "Fourchaume" Alain Geoffroy 2006

Butter, spice, flint – ripe, rich fruit. Minerals, weight, ripeness, complexity and Kimmeridgian soil. Has length – long complex flavours.

Puligny Montrachet Antonin Rodet 2005

Lovely scent with a little hint of toasted vanilla. An intense and rich wine balanced by lots of refreshing acidity.

Gewurtztraminer Cuvée Laurence, Domaine Weinbach 2001

This is a Gewurtztraminer of immense stature, full bodied, with amazing richness and a dry, long and remarkably well balanced heady finish.

Red Wines

Reserve de Léoville, St-Julien

2004

Rich, smoky black cherry and blackcurrant nose. Rich and rounded, assertive tannins, has ample fruit and good length

Beaune Premier Cru Clos de la Feguine Red Domaine Jacques Prieur 1999

An elegant and well balanced wine, smooth yet full-bodied and powerful

Chateauneuf-du-Pape Red Domaine Duclaux

2004

Made by M. Quiot in the heart of the appellation, a marvellously serious food wine, smooth, full-bodied and packed with spicy fruit. 3 stars – Decanter, Feb 2007

Zinfandel, Parducci

2004

Dry red wine with deep, round wild blackberry flavours with hints of pepper and a velvety finish.

