

## OUR PREMIUM SELECTIONS

We are pleased to offer an incredible wine tasting experience - a range of premium wines, served by the glass, dispensed using Coravin™. Without committing to a full bottle, you can taste and pair your wines by the glass and discover some of the finest wines in our cellar



150ml 750ml

### WHITE

<b>Chassagne-Montrachet, 1<sup>er</sup> Cru Les Embrazées, Vincent &amp; Sophie Morey, France</b>	2011	235	1110
<i>Intense nose of flowers, warm croissant or brioche and candied lemon, moving with the aging to the nuances of roasted hazelnuts and spice. The flavor is combining freshness and character, sap and finesse. The persistence on the palate is very long and leaves floral notes of gingerbread.</i>			
<b>Auxey-Duresses, Blanc Les Hautés, Jean-Marc Vincent, France</b>	2021	285	1320
<i>Has turned out brilliantly. Indeed, this tensile, incisive, concentrated white Burgundy would embarrass many much loftier appellations. Unwinding in the glass with scents of Meyer lemon and crisp stone fruit mingled with hints of freshly baked bread, Anjou pear and white flowers, it's medium to full-bodied, chiseled and penetrating, with terrific depth at the core, racy acids and a long, penetrating finish.</i>			
<b>Meursault, Clos du Cromin, Domaine Bohrmann, France</b>	2010	300	1380
<i>The nose is expressive with notes of quince and acacia whilst the palate is rich and full with a lively finish. In the mouth, it is a full-bodied, creamy and rich wine, with flavors of peach, apricot, nuts, and a long finish with a touch of fresh acidity.</i>			
<b>Saint-Véran, Les Héritiers du Comte Lafon, France</b>	2018	185	810
<i>Exhibits aromas of citrus oil, crisp green apple, almond paste and white flowers, followed by a medium to full-bodied, satiny and incisive palate, its charming core of fruit tempered by racy acids, and concluding with a mineral finish.</i>			



## RED

**Côte-Rôtie, Château d'Ampuis, E. Guigal, France** 2009 438 2090

*A behemoth that satisfies on all accounts. Deep, rich and incredibly layered, with massive Syrah fruit, bacon fat, espresso roast, licorice and chocolate, as well as a striking minerality that emerges with time in the glass, this full-bodied, dense and superbly concentrated.*

**Château Cos d'Estournel, 2ème Grand Cru Classé, France** 2016 440 2100

*Reveal beautiful lilacs, rose hip tea, crushed stones and camphor nuances over a core of crème de cassis and mocha plus wafts of incense and wood smoke. The palate is simply electric, charged with an energy and depth of flavors that seem to defy the elegance and ethereal nature of its medium-bodied weight, featuring densely pixelated tannins that firmly frame the myriad of fruit and floral sparks, finishing with epic length.*

**Margaux du Château Margaux, 3rd vin de Château Margaux, France** 2015 223 990

*Bursting with seductive notes of black berries, crème de cassis, pressed rose petals, lavender, sappy sandalwood and hints of sweet Cohiba cigar tobacco spice. Medium full-bodied flavour packed mouthful, delivering a lush black berry seduction, hints of black forest gateau and a tight knit vein of finely polished spicy tannins which melt away into a fresh, inviting acidity*

**Catena Zapata, Adrianna Vineyard, Mundus Bacillus Terrae, Mendoza, Argentina** 2018 393 1890

*Aromas of brambly crushed blackberry and boysenberry, wild herbs and tropical bitter chocolate verge on exotic, but that's because this is one of Argentina's finest sites--and not just for Malbec. Thick and utterly seamless but with a weightless quality and razor-sharp definition that come from the limestone and calcaire-covered rock underneath a thin layer of marine deposits. Incredibly silky, concentrated wine with powerful saline minerality, a firm spine of mounting noble tannins and subtle chocolatey sweetness. .*

**Patrimony, Paso Robles, Cabernet Sauvignon, USA** 2018 560 2190

*100% Cabernet Sauvignon is not only concentrated, but silky and ultra-generous in fruit and aromatics. The dazzling texture of Devil's Food cake, boysenberry preserves, offers a most sensual mouthfeel that is more of a caress than a grip. The wine's inherent calcareous nature weaves its chalky minerality through a field of violets and sweet tobacco.*



## DESSERT

**Chateau d'Yquem, Sauternes, France** 2010 45ml 358

*Gregarious scents emerging of underripe mangos, fresh pineapples, poached pears and candied peel plus nuances of waxed lemons, fungi, musk perfume and wet clay. Wonderfully poised, the seductively intense fruit is offset by beautiful freshness, supporting layers of savory nut and baked-bread notions with the tantalizing exotic fruits coming through on the long finish.*