

# Bottle & Glass Harby

## Main Wine List

When wine vintages become exhausted, we may offer the next, available alternative.  
All of the wines By-the-Glass which we offer to you are available in measures of 125ml.

### White Wines

*Bix / Wine*

*£ Bottle / £ 175ml glass / £ 250ml glass*

- 35.** 'Cuvée Wig & Mitre' VDP de L'Hérault Blanc £14.25 4.10 / 5.85 (Spritzer 4.65)  
Southern French blend of Sauvignon and Grenache. Quite crisp and refreshing. Good on its own or with fish, white meat or creamy sauces.
- 34.** Pinot Grigio Delle Venezie Corte Giara, Italy 2010 £17.50 4.85 / 6.45  
Fresh, aromatic, young and soft. Very good on its own or with light Italian dishes with white meat or fish.
- 20.** Sauvignon Blanc El Descanso Central Valley, Chile 2010 £17.50 4.85 / 6.45  
Aromatic, rich, tropical fruit with crisp citric acidity and pizzazz!
- 28.** Semillon Chardonnay Calbuco Central Valley, Chile 2010 £17.75 4.95 / 6.60  
Dry, full and flavoursome. Semillon gives texture and lemony lift whilst chardonnay adds weight and perfume. Ripe wine for drinking on its own or with light dishes.
- 22.** De Loach, Sonoma County, Chardonnay, California, 2009 £18.75  
Lemon zesty citrus flavours with a dash of tropical fruit and a little oak. Perfect with white meats.
- 16.** Picpoul, Domaine de Guillemarine, France 2009, £19.95  
Dry, crisp and citrusy with a subtle mineral and nutty overtone. Similar to Muscadet, goes well with shellfish.
- 31.** Sauvignon Blanc, Main Divide, New Zealand 2009 £21.50 5.85 / 7.60  
Fresh, aromatic and elegant. From Pegasus Bay area, more white flower than tropical fruit.
- 25.** Wig & Mitre House White Burgundy, Domaine Gonon, France 2008 £20.45 *1/2 Bottle* £10.25  
100% Chardonnay with some slight oak aging. Light and moreish.
- 27.** Côtes du Rhône Blanc, La Redonne JLC, France 2008 £21.95 5.90 / 7.65  
85% Viognier and other Rhone white grapes produced close to Condrieu. Strong flavour of peaches, apricots and white flowers. Aromatic, nutty and complex. Low acidity.
- 10.** Viognier, La Linda, Argentina 2009 £21.95 5.90 / 7.65  
Aromatic, hints of peaches and apricots and full of flavour. Elegant and fresh. Goes well with white meats or shellfish.
- 17.** Sancerre, Chene de Roy, Pierre Girault, 2010 France £22.50  
8<sup>th</sup> Generation Loire Valley producer. Dry, crisp and fruity with gooseberry and citrus flavours. Mineral on finish, ideal with seafood.
- 21.** Great Southern Riesling, Plantagenet, W. Australia 2009 £22.50  
A dry fermented Riesling, delicate with flavours of lemon rind and floral notes.

## White Wines

*Bix / Wine*

*£ Bottle / £ 175ml glass / £ 250ml glass*

19. Chablis, Domaine Natalie & Giles Fèvre, France 2009 £23.50 6.10 / 7.95  
*1/2 Bottle £12.25*

Gentle press Chardonnay resulting in intense fresh fruit and citrus aromas with mineral balance.

30. Pieropan Soave Classico, Italy 2010 £24.50

Structured and acidic Soave. Rich flavours make it ideal with white meats in rich sauces or risottos.

36. Santiago Ruiz, Albariño, Spain 2010 £25.25

Fresh, fragrant, aromatic, dry and full of flavour.

29. 'The White Rabbit' Pinot Gris Central Otago New Zealand 2008 £26.45

Less dry and acidic than sauvignon but more full bodied and spicy than Pinot Grigio.

18. Kim Crawford, 'Spitfire', Sauvignon Blanc, Marlborough 2010 £27.50 6.85 / 9.50

Powerful sweet and tropical fruit flavours with gooseberry firm, crisp acidity.

15. Chablis 1er Cru Fourchaumes, France Domaine Fèvre, France 2007 £32.65

Bright golden colour with green glints, intensely floral, minerals and ripe fruits *1/2 Bottle £17.35* .

11. Chablis Grand Cru, Les Preuses, Domaine Fèvre, France 2006 £36.50

Matured with some oak ageing giving complex and intense length. Bright yellow golden colour with green glinting. Floral and mineral at the start with long ripe fruits.

13. Meursault, Domaine Virely-Rougeot, Côte de Beaune, France 2007 £39.95

Deeply concentrated with savoury, dry, nutty and mellow flavours.

## Rosé Wines

*£ Bottle / £ 175ml glass / £ 250ml glass*

33. 'QRS' Alphazeta Rosato IGT, Verona Italy, 2010 £15.95 4.50 / 5.95

Light, lively, fruity and refreshing with cherry red perfume.

14. Gayda Rosé, France 2010 £18.75

Light pink with aromas of strawberries and cream and summer fruits. Fresh, lively and crisp.

70. Sancerre Rosé, Chene de Roy, Pierre Girault, France 2010 £22.50

Bright salmon pink colour. Powerful, well structured and refreshing. Goes well with creamy sauces and mildly spicy foods.

## Padding Wines

*Bix / Wine*

*500cl / £ 125ml glass*

87. Essencia Orange Muscat, A Quady, California 2008 £16.95 £4.50

Orange blossom and apricot aromas with refreshing long aftertaste. Ideal with fresh fruit tarts.

86. Rivesaltes Ambré, France 2004 £19.95 £5.50

Flavours of sweet cooked fruits, vanilla and honey. Great with foie gras, blue cheeses and crème caramel.

12. Maury, Vin Doux Naturel, France 2004 *RED* £19.95 £5.50

Fortified sweet red, not as heavy as Port. Excellent with all desserts especially anything with chocolate.

# Red Wines

*Bix / Wine*

*£ Bottle / £ 175ml glass / £ 250ml glass*

**66.** 'Cuvée Wig & Mitre' VDP de L'Hérault Rouge £14.25 4.10 / 5.85 (Spritzer 4.65)  
Blend including Syrah (Shiraz) and Grenache. Soft, smooth and easy drinking. No hard edges or tannins.

**63.** Merlot, El Descanso, Central Valley, Chile 2009 £17.50 4.75 / 6.45  
Fresh and spicy Merlot with smooth plum and dark berries and a touch of coffee on the finish. Good with any meats especially white meat or rare red meat.

**65.** Salice Salentino, Masseria Pietrosa, Italy 2010 £24.50  
Local Negroamaro and Malvasia grapes used to give dark purple almost black colour. Very smooth, ideal with all Italian main dishes such as tomato based ragu or dark meats.

**48.** Lalinda Malbec Mendoza, Argentina 2009 £19.25 4.95 / 6.55  
Dark intense and tannic grape of Cahors (from France). Well structured, ideal with steak.

**59.** Wig & Mitre House Pinot Noir, Domaine Gonon, France 2009 £19.50  
*1/2 Bottle 2010 £10.25*

Smooth, light and fruity, light red in colour. Good with beef dishes, casseroles and creamy soft cheeses.

**47.** De Loach, Sonoma County, 'Heritage' Reserve, Zinfandel, California 2009 £19.95  
Full bodied Zinfandel, big, strong blackcurrant flavours and well structured. Good with peppered steak or pasta. Perfect for barbecue flavours.

**53.** Cabernet Sauvignon Julio Bouchon, Chile 2008 £19.50  
100% Cabernet Sauvignon. Smooth, structured and fruity. Ideal with red meat, game or roast dinners.

**55.** Bodegas LAN Crianza Rioja, Spain, 2006 £21.95 6.00 / 8.05  
Young, soft and fruity. Made from 100% Tempranillo. Pleasant medium weight. Goes well with most red meat dishes.

**52.** Hellfire Bay Shiraz, Western Australia 2007 £20.50 5.45 / 7.20  
Soft, smooth and spicy. No hard tannic edges, very moreish. Good with all red meats but also white meats in sauces.

**54.** Wig & Mitre House Claret, France 2006 £22.50  
Classic Bordeaux blend of Cabernet Sauvignon and Merlot. Thoroughly reliable.

**58.** Auntsfield Pinot Noir, New Zealand 2008 £23.75 6.25 / 8.25  
Deep ruby colour with ripe cherry and berry fruit flavours. Balanced tannins, very soft and smooth.

**64.** Chianti Rufina Selvapiana, Italy 2008 £24.50  
Sangiovese grape aged smoothly from one of the best Chianti producing areas. Ideal with red meat and pasta dishes.

**49.** 'GMS' Barossa Old Vine Grenache Mataro Shiraz, Schild Estate, Australia 2009 £25.45  
Un-oaked, full bodied and strong. Rich plummy, peppery spicy flavours from Old Bush vine grapes.

**62.** Grand Bateau Rouge, Bordeaux 2009 £26.75  
75% Merlot 25% Cabernet Sauvignon. Matured in oak. Fairly powerful and rounded black fruit flavours with ripe tannins and savoury finish. Excellent with beef, lamb and steak.

## Red Wines

*Bix / Wine*

*£ Bottle / £ 175ml glass / £ 250ml glass*

- 67.** Rabbit Ranch Pinot Noir, Otago, New Zealand 2008 £28.50  
'Bright eyed' smooth and fruity with no hard edges. Good with white meats.
- 45.** Bodegas LAN Gran Reserva Rioja, Spain 2003 £33.75 8.70 / 11.55  
Aged in oak with vanilla flavours. Perfect with lamb.
- 46.** Chateau Bellegarde (2<sup>nd</sup> wine of Château Siran), Margaux, France 2007 £33.75  
Well aged with masses of flavour, elegant and fragrant, rich and balanced.
- 44.** Gevrey Chambertin, Domaine Dominique Gallois, France 2007 £35.25  
Deep coloured and aromatic with an intense, well balanced structure. Firm yet velvety.
- 43.** Châteauneuf-du-Pape, La Mirande, France 2007 £35.95  
Full bodied, strong, powerful and robust. Made from up to 13 different grape varieties including Syrah and Grenache. Good with beef and venison.
- 60.** Clos Vougeot, Labouré-Roi, France 2007 £69.50  
Top-notch Bourgogne, superb silky smooth texture. Excellent with roast beef and rich creamy cheeses.

## Champagne & Sparkling

*Bix / Wine*

*£ Bottle / £ 125ml glass*

- 103.** 'Cremant de Bourgogne, France £19.95  
Refreshing, not overly acidic and moreish. Light alternative to Champagne as an aperitif.
- 105.** Prosecco DOCG Ca' Morlin Italy £21.50 5.25  
A light and refreshing grapey palate cleanser.
- 107.** Fumey-Tassin Brut Traditional Champagne, NV £29.50 7.25  
Light and balanced, not too acidic.
- 101.** Marie (Fumey) Tassin, *Rosé*, NV £33.75 8.25  
More Pinot Noir in the blend for colour and body, light, well balanced and fruity.
- 104.** Taittinger Reserve Brut, Reims, NV £45.50 12.40  
Uses nearly 50% Chardonnay in the blend. Not as dry as most other champagnes.
- 102.** 'Comtes de Champagne' Blanc de Blancs, Taittinger, Reims, NV £142.90  
Made from white grapes only, therefore quite dry and creamy, not too much acidity.