

Sparkling Wine

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| 40 | Sartori Prosecco NV
Italy (11% abv)
Deliciously fizzy and not too dry, great with appetizers
or on its own | £23.95 |
| 41 | Langlois Château Crémant De Loire Brut NV
Loire Valley, France (12% abv)
A superb sparkler, dry and flavoursome | £28.50 |
| 42 | Langlois Château Crémant De Loire NV Rosé
Loire Valley, France (12% abv)
Dry sparkler with hint of Leander Pink | £29.50 |



Leander Club

Dessert Wine

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| 43 | Muscat de Rivesaltes, Domaine Cazes 2005
Languedoc Roussillon, France (15% abv)
Rich, sweet and perfect with chocolatey desserts | Half bottle
125ml | £22.95
£5.65 |
| 44 | Botyrtis Semillon, Peter Lehman, 2008
Barossa, Australia (11.5% abv)
Sweet and fresh, perfect pudding wine | Half bottle | £29.50 |

Wine List 2011

Champagne

35	Brut Baron de Marck Gobillard NV France (12.5% abv) Fresh honest Champagne that will go through a meal	£37.95	
36	Henriot Brut Souverain NV France (12% abv) Excellent dry Champagne from a long established producer	£41.40 £6.50	125 ml
37	Taittinger, Brut Reserve NV France Classic and terribly stylish, the connoisseur's choice	£48.00	

White Wine

3	Macebeo, El Muro 2009 Carinena, Spain Ideal with a light lunch, super value for money	£15.95	
4	Sauvignon Blanc, La Paz 2010 Colchagua Valley, Chile (12.5% abv) Fresh and dry partners most foods that don't have a sauce, particularly good with fish	£17.50 £3.35	175ml
6	Chardonnay, Thomas Mitchell 2009 South Eastern Australia (14% abv) Good and flavoursome, best with chicken, pork and dishes that have a creamy sauce attached	£19.90 £4.35	175ml
7	Ca'Marengo Pinot Grigio, della Venezie 2009 Italy (12% abv) Fairly dry and slightly aromatic, deliciously easy	£19.40 £4.10	175ml
8	Marqués de Riscal Blanco Rueda 2008 Rueda, Spain (12.5% abv) Dry with concentrated flavours	£23.00	
9	Macon-Villages, Cave de l'Aurore 2009 Burgundy, France (13% abv) Good fruity flavours with a dryish minerally aftertaste	£25.50	
10	Sauvignon Blanc, Spy Mountain 2008 Marlborough, New Zealand (12.5% abv) A dry and very snappy wine perfection with seafood	£28.60	
11	Chablis, Domaine de Vauroux 2008 Burgundy, France (12.5% abv) Fresh with a hint of chalky minerality, forgiving of most foods fantastic with pork	£29.20	
12	Sancerre, Le Petit Broux, Les Celliers de Ceres 2008 Loire, France (12.5% abv) Perhaps the home of the best sauvignons, try it with salads and the lighter fish dishes, exquisite.	£32.00	

Rosé

18	Malbec Rosé, Argentio 2009 Mendoza, Argentina (13% abv) Dry and beautifully earthy, for carnivores who don't want a red	£18.35 £3.60	175ml
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Red Wine

19	Tempranillo Garnacha, El Muro 2009 Carinena, Spain The sort of wine Spain excels at, value for money in abundance	£15.95	
20	Merlot, La Paz 2009 Colchagua Valley, Chile (12% abv) Bags of flavour, good with pasta, red meats and cheese	£17.50 £3.35	175ml
21	Montepulciano d'Abruzzo, Umani Ronchi 2009 Abruzzo, Italy (13% abv) Dark garnet and good acidity make this the wine for steak and burgers	£18.85 £3.60	175ml
22	Shiraz, Thomas Mitchell 2008 Victoria, South East Australia (14.5%) Big purple wine, will not be overshadowed by strong flavoured foods	£19.90 £4.35	175ml
23	Pinotage, Man Vintners 2009 Coastal Vineyards, South Africa (14% abv) Sturdy with a good spiced berry flavour for all red meats	£21.45 £4.60	175ml
24	Rioja Crianza, Senorio de Labarta 2005 Spain (12.5% abv) Bright, ripe and fresh, drinks well without food	£23.00	
25	Leander House Claret, Château Bel Air 2007 Bordeaux, France (12.5%) With its black fruit and cedar aromas this is the wine to drink with lamb	£23.95	
26	Côtes du Rhône, Domaine de la Janasse 2008 Rhône, France (13.5% abv) Mouth filling flavours, suits beef, lamb or even cheese	£26.00	
27	Pinot Noir, MadFish 2008 Margaret River, Western Australia (14% abv) Red cheery fruits and great balance, good with a rare steak or most red meats	£26.50	
28	Château La Tuilerie des Combes, Lussac St. Emilion 2006 Bordeaux, France (13% abv) Clean flavours and softly tannic, a beautiful combination with lamb and grilled meats generally	£31.70	
29	Rioja Reserva, Marqués de Riscal 2005 Rioja, Spain (13.5% abv) Bright, mouth filling wine surrounded with oaky flavours, great with poultry	£33.70	
31	Châteauneuf du Pape, Domaine de la Janasse 2007 Rhône, France (15.5% abv) Juicy and complex with a fabulous spicy flavour. Drink with big red meat dishes and save some for the cheese	£53.00	