

the exhibition wine list

white

- 1 • pinot cantina stella
pale yellow with a delicate fruity nose with a medium body & soft elegant finish - we import this directly from the stella winery for the exhibition
175ml £4.20 • 250ml £5.20 • bottle £16
- 2 • vincenzo toffoli glera
fresh, fruity & dry with a hint of bubbles
we import this wine directly from the toffoli vineyard in north east italy for the exhibition
175ml £4.20 • 250ml £5.20 • bottle £16
- 3 • grange des rocs d'oc sauvignon viognier
fresh nose of aromatics citrus fruits and pea shoots
medium bodied crisp wine with subtle exotic fruit
175ml £4.20 • 250ml £5.20 • bottle £16.20
- 4 • las condes sauvignon blanc
dry flavourful chilean with a soft and fruity palate and a balanced fresh crisp finish
• bottle £16
- 5 • pierre henri sauvignon blanc
elegant nose, fresh, fruity palate and good acidity with hints of grapefruit from france
• bottle £16.50
- 6 • muscadet ac hermine
a light, crispy bone dry popular french wine from the western end of the loire valley
• bottle £16.50
- 7 • ostatu blanco rioja 2013
well balanced white wine with good length, grown at altitude in the samaniego region
• bottle £18
- 8 • esk valley estate sauvignon blanc
stunning dry wine from new zealand with intense tropical flavours and a fresh finish
• bottle £22

red

- 9 • cabernet franc cantina stella
ruby red italian with a strong nose & fruity flavour a dry wine which is great with red meat & cheeses we import this directly from the stella winery
175ml £4.20 • 250ml £5.20 • bottle £16
- 10 • cantina stella pinot noir
a well balanced dry wine with berries & cherry and a good finish - we import this directly from the stella winery just for the exhibition
175ml £4.20 • 250ml £5.20 • bottle £16
- 11 • la négly merlot vdp baptiste boutes
aromas of ripe cassis and black cherries tinged with subtle herbs with a silk like texture
175ml £4.40 • 250ml £5.50 • bottle £16.50
- 12 • ostatu tinto rioja 2013
lovely wine with a great finish, grown at altitude in the laguardia region
• bottle £18.50
- 13 • m.a.n shiraz 2013
smooth ripe dark fruits with a hint of spice from skaapveld in south africa
• bottle £18.50
- 14 • trapiche melodias malbec
softly textured, plums and cherries and subtle hints of vanilla from argentina
• bottle £18.50
- 15 • veranza tempranillo-cabernet sauvignon
delicious red berry fruit on the palate of this popular spanish red wine
• bottle £17.50
- 16 • valori montepulciano d'abruzzo
warm & smooth italian red with fruity notes of blackberries, black cherry with a velvety finish
• bottle £19.50

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rosé

17 • valori cerasuolo d'abruzzo
crystal clear, clean & bright wine from montepulciano grapes, the nose is cherry, on the palate it is floral & fruity with a dry cherry finish
• bottle £19.50

18 • domaine de bachellery
pleasant aromas of fresh fruit with notes of cherry and raspberry. refreshing and round on the palate
175ml £4.30 • 250ml £5.50 • bottle £16.50

sparkling

19 • brut millesimato
the vineyard is located in the refrontolo area producing a dry prosecco, with a very good fizz and smooth sophisticated finish of fruit
we import this wine directly from the bernardi winery for the exhibition
125ml £4 • bottle £19

20 • brut rosé
delicate pink colour with a good mousse. Hint of roses on the nose, light red fruits on the palate.
we import this wine directly from the bernardi winery for the exhibition
• bottle £17.50

21 • jean de villaré
subtle, drier-styled champagne, classic, light and graceful with a floral bouquet and a satisfying finish, ample on the palate and well balanced
• bottle £39

hot drinks

freshly ground coffee
• £2.20

cappuccino
• £2.50

café latte
• £2.50

espresso
• £2.10

double espresso
• £2.60

decaffeinated coffee
• £2.20

hot chocolate
• £2.50

a selection of teas
• £2

with a kick

coffee with spiced rum
• £4

coffee with tia maria
• £4

coffee with cognac
• £4.20

hot chocolate with cointreau
• £4.20

hot chocolate with apricot brandy
• £4.20