

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 £4.50 • 250ml £5.50 • bottle £17

2 • chardonnay veneto frizzante

fresh, fruity, medium dry, not oaked, with a hint of bubbles - enticing and always pleasant, a popular choice here at the exhibition
175ml £4.70 • 250ml £5.70 • bottle £17.50

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 £4.50 • 250ml £5.50 • bottle £17

4 • las condes sauvignon blanc

dry flavourful chilean with a soft and fruity palate and a balanced fresh crisp finish
• bottle £17.50

5 • ostatu blanco rioja 2013

well balanced white wine with good length, grown at altitude in the samaniego region
• bottle £18.50

6 • cotes du rhone domaine du grand veneur

an organic wine, viognier & clairette grapes, aromas of apricot, fresh finish with a hint of spice
• bottle £22

red

7 • 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 £4.50 • 250ml £5.50 • bottle £17

8 • 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 £4.50 • 250ml £5.50 • bottle £17

9 • la négly merlot vdp baptiste boutes

aromas of ripe cassis and black cherries tinged with subtle herbs with a silk like texture
175ml £4.60 • 250ml £5.70 • bottle £17.50

10 • clos des verdots - bergerac rouge

blend of cabernet sauvignon & merlot, fruit driven on the palate with soft tannins and a touch of spice
• bottle £21

11 • chateau penin bordeaux

full bodied, round & fleshy with smooth tannins, elegant and persistent finish
• bottle £21

12 • domaine de bachellery malbec

deep ruby, aromas of mocha & sweet spice, smooth on the palate with fine tannins & a good finish
• bottle £18.50

13 • saronberg artspace shiraz mourvèdre

lovely aromas of fresh ripe red cherries & red berries, an extremely easy drinking south african wine
• bottle £22

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rosé

14 • domaine de bachellery

pleasant aromas of fresh fruit with notes of cherry and raspberry. refreshing and round on the palate

175ml £4.50 • 250ml £5.70 • bottle £17

prosecco

15 • 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 just for the exhibition pub & restaurant

125ml £4 • bottle £20

champagne

16 • 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

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hot drinks

freshly ground coffee

• £2.40

cappuccino

• £2.60

café latte

• £2.60

espresso

• £2.20

double espresso

• £2.70

decaffeinated coffee

• £2.30

hot chocolate

• £2.60

a selection of teas

• £2.20

with a kick

coffee with spiced rum

• £4.50

coffee with tia maria

• £4.50

coffee with cognac

• £5

hot chocolate with cointreau

• £4.70

hot chocolate with apricot brandy

• £4.70