

**T H E
P H E N E**



WINE LIST

WHITE WINES

	Glass (175ml)	Bottle
2009 Bergerie de la Bastide VdP d'Oc, France Typical notes of dried herbs, white flowers, fennel and a touch of citrus.	£ 4.00	£ 15.50
2009 Pinot Grigio Trefili, Venito, Italy Typically dry crisp Pinot Grigio with gentle almond undertone.	£ 4.65	£ 18.00
2009 Sauvignon Blanc, Manent Colchagua valley, Chile Aromatic Sauvignon with a fresh, light, gooseberry taste.	£ 5.15	£ 20.00
2009 Picpoul de Pinet Domaine de La Mirande Langudoc, France Green fruit and herbs, crisp and refreshing.		£ 23.00
2008 Falanghina Del Molise Rami De Majo Norante Just-cut lime aromas with almond and honey aftertaste.		£ 28.00
2008 Chablis Domaine Colette Gros Burgundy, France Unoaked Chardonnay with full fruited elegance.		£ 33.00
08/09 Sancerre Domaine Gérard Fiou, Loire Valley, France Very pungent elderflower and gooseberry fruit with an edge of ripe pear and pear-drop. Very crisp, clean and racy on the palate with a core of orchard fruits, and melon and tangy apple acidity on the finish.		£ 37.00
08/09 Soave Classico Superiore Stefano Inama, Veneto, Italy Elegant nose of meadow flowers: camomile, elderflower and iris, this Soave is very attractive on the palate with sweet almond and a hint of lychee. Powerful and mineral finish with recurrent stabs of crystalline fruit.		£ 44.00
2008 Pouilly Fuissé Domaine Thibert, Burgundy, France Mineral nose, fine, fresh and fruity; rich and elegant in the mout and acidity giving freshness and length.		£ 49.00
2008 Puligny-Montrachet Domaine Miolane, Burgundy, France Nose of hawthorn and holly, candied apples and pears. Round, generous yet delicate on the palate with a long, lingering finish.		£ 69.00

ROSÉ WINES

	Glass (175ml)	Bottle
2008 Sixieme Sens Rosé, VdP d' Oc Languedoc, France Grenache, Syrah and Cinsault, delicate pale pink with a spicy cherry finish.	£ 4.65	£ 18.00
2009 Pinot Grigio Rosé Bianca, Vento, Italy Refreshingly dry with a clean citrus fruit, scent of strawberry and peach.	£ 5.15	£ 20.00
2008 Montepulciano Rosatto Gianni, Masciarrelli Abruzzo, Italy Pearl-pink, uncomplicated but intense.		£ 24.00

RED WINES

		Glass (175ml)	Bottle
2008	Bergerie de la Bastide VdP Méditerranée France Cranberries and red cherries, light & clean.	£ 4.00	£ 15.50
2009	Pinotage Good Hope Stellenbosch South Africa Red cherries & violet fruit.	£4.65	£ 18.00
2009	Merlot Vie Manent Colchagua Valley, Chile Ripe plums, fig and cinnamon.	£ 5.15	£ 20.00
2008	Rioja Bodegas Navajas Rioja Alta Spain Straight Tinto with a long berried finish.		£ 23.00
2009	Santa Julia Organica Malbeck, Mendoza, Argentina Rich cherry lingering fruit.		£ 25.00
2007	Pinot Noir, Petit Clos, Marlborough, New Zealand Light fruit with great depth.		£ 37.00
08/09	Valpolicella Ca Fiui Corte Sant'Alda, Veneto, Italy Brilliant spicy aromatic nose brimming with dark berry flavours and warm leathery notes, complex aromatic in the mouth with fine acidity.		£ 44.00
2002	Château Coutelin-Merville Saint-Estèphe, Bordeaux, France Primary notes of beetroot, mulberry and stewed plum with secondary aromas of leather and tobacco.		£ 55.00
2006	Châteauneuf du Pape, Clos Saint-Michel, Rhone, France Extroverted aromas of roast coffee, dark chocolate; strong notes of cooked fruits. Rich, deep and generous, with a compelling sweetness of fruit and a lush texture.		£ 65.00
2004	Segla, Margaux, Bordeaux, France A flagrant nose of violets and roses mixed with ripe cassis. Very supple and concentrated with a savoury finish.		£ 79.00
2003	Brunello di Montalcino, AA Pian dell'Orino, Tuscany, Italy Notes of black cherries, cocoa and cinnamon as well as delicate flavours of tea and wild herbs and scent of violets.		£ 98.00

CHAMPAGNES

		Glass (125ml)	Bottle
NV	Jean-Paul Deville Carte Noire	£ 9.75	£ 46.00
NV	Moët & Chandon Brut Impérial		£ 58.00
NV	Veuve Cliquot Yellow Label		£ 70.00
2000	Dom Perignon		£ 190.00
1998	Krug Vintage		£ 250.00

CHAMPAGNES ROSÉ

NV	Moët et Chandon Rosé		£ 70.00
NV	Ruinart Rosé		£ 75.00

SPARKLING WINE

2009	Prosecco di Conegliano, Valdobbiadene Spumante Bellenda	£ 6.70	£ 30.00
------	---	--------	---------

