



Function Wine List 2017

Champagne

Royal Thames Yacht Club Champagne, NV £41.25

Elegant and fine, slightly honeyed fruits and notes of caramelised apple and pear, with a gently nutty hint of brioche.

Lanson Champagne Brut, NV £48.75

A touch of toast and honey aromas. Bouquets of ripe and citrus fruit create a sensation of fullness, fruitiness and lightness. A pleasant racy wine with a long and lingering taste.

Sparkling Wine

Berry Bros and Rudd Sparkling Wine, NV £25.15

Well structured, pure, mineral and pleasant palate.

Rose Wine

2016 Les Betes Rousses Rose, IGP Pays d'Herault, France £24.95

This rose is pale pink coloured on the nose shows fresh crushed summer fruits and a hint of citrus leaf. The palate is dry and crisp with a long strawberry laced finish.

It is an excellent aperitif, it also partners garden salads and roasted vegetable dishes. Good with barbecues chicken or salad.



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White Wine

Altano, Douro,

Symington Family, Portugal, 2016

£22.00

Altano White is a mix of Malvasia, Viosinho, Rabigato, and W/Moscatel Galego. With a bright straw hue, this wine has delicious aromas of citrus and tropical fruits, such as lychee and passion fruit. The exuberant and refreshing palate leads through to a persistent finish.

Pinot Grigio, Mezzacorona, Italy, 2014

£22.95

Very clean, nicely balanced wine with a gentle floral aroma, good medium weight in the mouth, and a refreshing finish. It goes well on its own or with white meat and fish.

Mâcon-Villages, Georges Duboeuf, 2015

£23.00

The wine is clean and lively with a flowery bouquet and lovely honey, apples and nutty flavours on the palate.

Picpoul de Pinet, Beauvignac, France, 2014

£23.50

A crisp and zesty wine with a lively and refreshing acidity, aromas of grapefruit and lemon, and a light and dry finish.

Terres de Feu, Chardonnay, Pays d'Oc, France, 2011

£23.75

Honeyed lime-juice notes with nuances of peach. The palate is medium bodied and dry, with refreshing citrus notes balancing the creamy peach and melon fruit flavours.

2016 Backsberg Estate, Chenin Blanc, Costal region, South Africa

£24.95

This Chenin blanc shows lemony crispness and green apple fruit flavours, whilst retaining an array of aromatic characters. This fantastic example has ripe fruit, tempered by finely balanced acidity to give a mouth filling, yet refreshing palate, which has a lingering finish.

Viré-Clessé, Mâconnais, Burgundy, Maison Louis Latour, 2015

£25.70

This Viré-Clessé reveals a pale yellow colour with green hues and a floral nose with notes of acacia, honey and vanilla. The mouth is round with aromas of pear and Mirabelle plum. Beautiful minerality of the finish!

Hunters Sauvignon Blanc, Marlborough, New Zealand, 2015

£26.35

The refreshing multilayered palate exhibits a blend of tropical fruits, sweet herbs and citrus flavours. These flavours leave a lingering finish on the palate.





White Wine

Pouilly Fumé, Vincent Vatan,

Loire Valley 2015

£29.50

The wine has fresh fruit, good acidity and minerality, with a lovely gun flint finish. The palate is dry, crisp and exceptionally clean, smoke & a slightly herbaceous notes fill the long and satisfying finish.

Chablis Domaine William Fevre,

France, 2014

£36.10

A classic Chablis nose of green fruit, oyster shell, citrus hints and iodine gives way to detailed, vibrant medium-bodied flavours that possess good volume and cut on the linear and lemony finish.

Red Wine

Chateau de Lisennes,

AOC Bordeaux, France, 2010

£23.00

Château de Lisennes is a deep classic Médoc style, with a fine tannic structure. The wine is blend of Merlot, Cabernet Sauvignon and Cabernet Franc aged for 12 months in oak barrels. Deep ruby red in colour; and a bold nose of red and black berries. The supple palate has a fine underlying structure supported by mature and well blended tannins. This is a classic and expressive claret.

2016 Carignan Vieilles Vignes, Roche de Belanne, Pays d'Herault, France

£25.50

This is a deep and inky red in colour; the wine is crammed with black cherry fruit, lifted by subtle vanilla aromas from a touch of oak ageing. Bold, meaty tannins provide satisfying texture and length. This is well flavoured red wine it will match grilled meats, steak, casseroles and game and ripe cheeses.

Les 3 cellier, Côtes du Rhône,

France, 2015

£26.20

Seductively spicy. Smooth Southern Rhone wine with gentle oak seasoning. Deep coloured with rich brambly fruit, the palate is generous, spicy and soft, with flavours of black cherry and raspberry.

Pinotage, KleinKloof,

Western Cape, South Africa 2014

£26.60

5% of the wine was matured in small oak barrels to add to a hint of oak, but retain the lovely fruit character. The taste is of a smooth berry fruit with hints of banana and herbs which leads to a medium- full, spicy palate with impressive balance and richness.

Merlot, Momentos Reserva,

Los Boldos, Chile, 2014

£26.60

This merlot has intense aromas of ripe plums and blackberries, subtle hints of herbs and sweet spice. Fullbody, round and satisfyingly fruity on the palate.





Red Wine

**Los Vascos, Cabernet Sauvignon,
Chile, 2012**

£27.85

Beautiful ruby red colour. Intense notes of fresh red fruit, such as cherries and strawberries, lightly underscored with aromas of thyme, bay and mint. A wine with a fine balance of fruit.

**Bourgogne Domaine Jean-Jaques Girard,
Burgundy, France, 2013**

£34.15

This wine is expressive, demonstrating a huge amount of lushness and charm. Smoky with ripe sweet berry fruits, a great Pinot Noir.

Rioja Crianza, Conde de Valdemar 2012

£34.30

Intense ripe fruit aromas and spicy notes stand out, as well as pepper, vanilla and cocoa tones. Ripe fruit flavours match perfectly with the fine tannins provided by the 16 months oak ageing.

**Villa Bel Air Graves De Vayres,
Bordeaux, France, 2009**

£39.60

Graves-Rich, smooth and very concentrated wine which bursts with blackcurrant and red plums. The wine is complex with an extensive after taste and integrated tannins.

Port Wine

Club Port Graham LBV, 2009

£45.90

Dessert Wine

La Fleur D'Or, Sauterne 2011

£30.35

A concentrated Sauternes, with rich peach and plum fruit accented

by notes of honey, caramel and toast. The sweetness at the very start then gives way to a refreshing medium-dry finish.

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Corkage Charges

Event organisers may provide their own wines or champagne for their personal events hosted at the RTYC.

This must be arranged and agreed with the Events Manager in advance of the event.

Own Wine

£15.00 / bottle

Own Champagne / Fortified Wine

£17.00 / bottle

