



Events Wine List 2019

Functions Wine list

Sparkling Wine

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.

Berry Bros and Rudd Sparkling Wine, NV £25.15

Well structured, pure, mineral and pleasant palate.

Rose Wine

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

White Wine

Altano, Douro, Symington Family, Portugal, 2016 £22.00

Altano White is a mix of Malvasia, Viosinho, Rabigato, and 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, 2016 £23.50

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

Les Ronces Chardonnay, Domaine de Castelnaud, IGP Pays d'Oc, 2015 £22.50

Soft ripe orchard fruits with just a hint of nuts. Rich and ripe on the palate with generous apple and citrus acidity.

Backsberg Estate, Chenin Blanc, Coastal region, South Africa 2016 £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.

White Wine continued

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.

Hunters Sauvignon Blanc, Marlborough, New Zealand, 2016 £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 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

Des Demoiselles 2010 £23.00

Classic Bordeaux blend of 70% Merlot and 30% Cabernet Sauvignon that is fruity with complex red and dark fruit. With an intense crimson colour the nose on the Castillon Cotes de Bordeaux has delicate and complex aromas of red fruits, oaky vanilla and mocha. The mouth has velvety tannins, robust and complex flavours and beautiful rounded finish

Carignan Vieilles Vignes, Roche de Belanne, Pays d'Herault, France 2016 £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 celliers, 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. Full body, round and satisfyingly fruity on the palate.

Bourgogne Domaine Jean-Jaques Girard, Burgundy, France, 2013 £34.15

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

Ortega Ezquerso, Rioja Crianza, Tudelilla Spain 2014 £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.

Port Wine

Club Port Graham LBV, 2012 £45.90

Graham is renowned for producing one of the densest and sweet styles of vintage port.

Graham Port, 1977 £200.00

Graham is renowned for producing one of the densest and sweet styles of vintage port. Richness and sumptuous character are the hallmarks of Graham. 1977 offers an impressive bouquet of fragrances reminiscent of liquorice, plums, dried fig, followed on the palate by spice and mocha chocolate notes underlying the powerful, concentrated fruit cake flavours.

Dessert Wine

Sauternes Petit Vedrines, 2013 (375ml) £17.20

The earliest origins of this estate can be traced to the 18th Century. The vineyard is 85% Semillon, 15% Sauvignon and the wines are aged in oak (70% new) for 16 months. Absolutely dripping in caramelised fruit, sultanas, with a lovely nuttiness too. The density is wonderful while the all-important acidity keeps it fresh and never cloying.

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

