

The Datai Langkawi's wine list is one of 1,244 restaurants in the world to be awarded the second-tier award by Wine Spectator. The award was created to give special recognition to restaurants that clearly exceed the requirements of the award. These lists display either vintage depth, with vertical offerings of several top producers from major regions, or excellent breadth spread over several wine growing regions. These wine lists typically offer 450 or more selections, along with superior presentation.

The Wine Spectator Magazine have been regarded as the most widely read & influential Wine Magazine in the world.

SOMMELIER'S CHOICE

CHAMPAGNE & SPARKLING		150ml	750ml
BRUT Michel Roux, The Waterside Inn Features medium empyreumatic, floral and fruity scents and offers fine and persistent bubbles. Refreshing acidity and offering a broad texture.	NV	67	320
Billecart-Salmon, Brut Rose Lacy in texture, with sleek acidity. Offers delicate notes of blood orange glacé, pickled ginger and oyster shell, revealing a rich hint of grilled nut. The firm, almost crunchy finish is nicely spiced and lingering.	NV	75	360
ROSÉ Mas Fleurey, Cuvée Sélectionnée, Côtes de Provence, France The nose is fresh with aromas of cranberry and fennels nuanced with notes of peach and apricot. The mouth is crisp with a lot of fresh red fruit flavours.	2017	32	145
WHITE Chablis, Domaine Seguinot-Bordet, Burgundy, France Very pretty pale golden yellow in colour with light greenish glints. Bright, luminous and limpid. The taste is perfect harmony of maturity, mellowness and vivacity.	2016	55	260
Wittmann, Rheinhessen, Trocken, Riesling, Germany Dry style. Citrus, and wild herbs in the nose. Deep yellow Riesling fruit aromas mingle with a focused, limestone minerality.	2017	35	160
Neudorf, Nelson, Sauvignon Blanc, New Zealand Nose green papaya with some fresh ripe green, vibrant florals and a touch of fennel. The feel across the palate is weighty, juicy and opulent. The acid is elegant and gives the wine a cleansing spine.	2017	34	155
RED			
Château Tour Prignac, Cru Bourgeois, Bordeaux, France Shows a beautiful dark ruby red colour. Ripe red fruit on the nose with an appealing hint of spice. A smooth, creamy attack leads to a well-structured body built around a silky vein of tannins.	2015	33	150
Rolf Binder, Barossa Valley, Selection, Shiraz, Australia Full of aromas reminiscent of rich red berries and dark bitter chocolate. Enhanced with cassis, anise and pepper mingle on the medium to full bodied palate. Creamy tannins and complex acidity lends to the overall perception of a smooth, rich red wine, with a nice persistence of flavour.	2016	32	145
Trinity Hill, Hawkes Bay, Pinot Noir, New Zealand Primary aromas of fresh raspberry, plum and brambly spice are evident. Shows soft, velvety tannins, will develop complex forest-floor and earthy characters with bottle age.	2017	35	160
DESSERT			75ml
Sauternes, Château Bastor-Lamontagne, Bordeaux, France Subtle tropical fruit aromas mingling with kiwi fruit and even a hint of toffee apple. The palate has a spicy entry with mint-tinged honeyed fruit that offers a touch of shaved ginger on the aftertaste.	2011		25