

## OUR PREMIUM SELECTIONS

We are pleased to offer an incredible wine tasting experience - a range of premium wines, served by the glass, dispensed using Coravin™. Without committing to a full bottle, you can taste and pair your wines by the glass and discover some of the finest wines in our cellar

### PRESTIGE BRUT

**Billecart-Salmon, Le Clos Saint-Hilaire, Blanc de Noirs Brut**

2005

Pure and majestic, the nose mingles biscuit scents with flowers and white truffle, with delicious nutty notes of sweet spice and roasted mango. The palate unveils throughout the tasting all the richness and vivacious freshness. Citrus scents, with pears in syrup and mandarin pulp join with puffed buckwheat and licorice stick. The finish is lasting, mineral and subtly chalky.

**Barons De Rothschild, Rare Collection, Rosé**

2012

Subtle redcurrant and raspberry notes have a saline edge on the nose. The palate comes alive with that sense of tart berry and gentle white pepper spice while lemon freshness tingles with brightness. There is something playful about this: it is a wine with a knowing smile. It gives you berry notions but at its core it is brisk, saline, taut, fresh, citric. This is all sleekness and poise - precision is its middle name. Lovely

### WHITE

**Savigny-lès-Beaune Blanc, Albert Bichot, France**

2009

Nicely composed white Burgundy from several parcels of 40 year old vines on average, with pretty meadow flower aromatics mingled with ripe citrus and white and yellow-fleshed orchard fruit. The palate is broad and ample without any heaviness and the depth of flavour and length are impressive indeed. This is a wine "toute en finesse", but also with power and palate presence.

**Puligny-Montrachet, 1<sup>er</sup> Cru Les Folatières, François Carillon, France**

2011

This is also notably riper but slightly fresher with its aromas of acacia blossom, lemon zest and mineral reduction. There is both good energy and volume to the stony medium-bodied flavors that are relatively generous yet retain a good sense of detail on the naturally sweet, intense and lingering finish. I like the complexity



150ml

750ml

820

3980

590

2860



227

1060

335

1650



## RED

<b>Château Mouton Rothschild, 1er Grand Cru Classe, Pauillac, France</b>	2005	2428	11740
<i>Evolving into unabashed, flamboyant notes of Christmas cake, plum preserves, chocolate-covered cherries, eucalyptus and crème de cassis with beautifully fragrant wafts of potpourri, incense, Indian spices and cigar box. Full-bodied, the palate performs vinous pirouettes with dazzling exotic spice, floral and earthy nuances, framed by firm, grainy tannins and fantastic freshness, finishing very long and mineral laced.</i>			
<b>Charmes-Chambertin Grand Cru, Domaine Lignier-Michelot, Burgundy, France</b>	2014	487	2360
<i>Offers up notes of plum, dark berries and pungent earth, all of which is trimmed in discreet hints of wood toast and menthol. There is good muscle to the powerful and almost painfully intense big-bodied flavours that offer excellent richness and drive on the strikingly long and seductively textured finish where a touch of bitter cherry surfaces.</i>			
<b>Daou, Paso Robles, Soul of a Lion, USA</b>	2018	450	2000
<i>A Bordeaux blend. The nose segueing from graphite and tobacco leaves, to violets and blue fruit preserves, to cinnamon, potpourri and dark spices. The palate is seamless and cashmere-like, with expansive, pure, mineral-laced fruits enlivened by a burst of freshness that highlights the perfectly ripe fruit character this vintage. The finish is very long, offering violet perfume and iron tones that linger in the mouth.</i>			
<b>Château Haut-Bailly, Pessac-Léognan, Bordeaux, France</b>	2015	395	1900
<i>Offers up a tantalizingly savory nose of smoked meats, chargrill, tapenade, unsmoked cigars and black truffles with a core of black currants, black cherries and wild blueberries plus wafts of iron or and bouquet garni. Medium to full-bodied, very firm and yet wonderfully plush with a powerful core of fruit.</i>			
<b>Château Canon, 1er Grand Cru Classe, St-Émilion, France</b>	2010	324	1520
<i>Leathery nose, savoury and smoky. Plump, broad, and bold, with considerable power and high ripeness. The tannins are formidable but not excessive and seen integrated into the strong black fruits. Balanced and long, with good purity of fruit.</i>			



## DESSERT

<b>Chateau d'Yquem, Sauternes, France</b>	2010	45ml	358
<i>Gregarious scents emerging of underripe mangos, fresh pineapples, poached pears and candied peel plus nuances of waxed lemons, fungi, musk perfume and wet clay. Wonderfully poised, the seductively intense fruit is offset by beautiful freshness, supporting layers of savory nut and baked-bread notions with the tantalizing exotic fruits coming through on the long finish.</i>			