

# CHAR'D

*Grill*

FLAME TO TABLE

## WINE MENU





	Glass (150ml)	Bottle (750ml)
<b>SPARKLING</b>		
<b>Chamdeville Blanc De Blanc Brut</b> <small>FRANCE</small>	<b>330</b>	<b>1,599</b>
<b>Chamdeville Rose Brut</b> <small>FRANCE</small>	<b>345</b>	<b>1,699</b>

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<b>WHITE</b>		
<b>Frescobaldi Remoletoscana Igt, Sangiovese, Blend</b> <small>ITALY</small>	<b>450</b>	<b>2,310</b>
<b>Oxford Landing, Sauvignon Blanc</b> <small>AUSTRALIA</small>	<b>320</b>	<b>1,550</b>
<b>Yalumba, Pinot Grigio Australia</b> <small>ITALY</small>	<b>340</b>	<b>1,650</b>

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<b>RED</b>		
<b>Louis Latour Côte De Nuits-Villages, Pinot Noir</b> <small>FRANCE</small>	<b>510</b>	<b>2,590</b>
<b>Oxford Landing, Merlot</b> <small>AUSTRALIA</small>	<b>410</b>	<b>1,650</b>
<b>Altivo Vineyard Selection, Malbec</b> <small>ARGENTINA</small>	<b>450</b>	<b>1,850</b>

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<b>ROSE</b>		
<b>Gerard Bertrand Gris Blanc Rose</b> <small>FRANCE</small>	<b>460</b>	<b>1,850</b>

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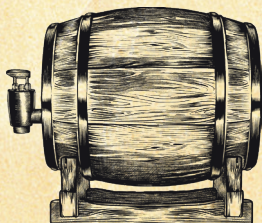
<b>CHAMPAGNE &amp; SPARKLING</b>		
<b>Lanson Black Label Brut, Nv</b>		<b>8,999</b>
<b>Lanson Rose Label, Nv</b>		<b>9,999</b>
<b>Moët &amp; Chandon Impérial</b>		<b>9,850</b>
<b>Villa Sandi Il Fresco Prosecco Biologico Brut</b>		<b>2,499</b>

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### ROSE WINE

Light, medium-bodied with fruity aromas of cherry, strawberry and roses.  
A fresh taste with a pleasant flavour.

<b>Chateau d'Escalans Whispering Angel Rose</b> <small>FRANCE, 2019</small>		<b>3,564</b>
<b>Frescobaldi Alie Rose Ammiraglia Tuscany IGT</b> <small>ITALY, 2017</small>		<b>3,600</b>



\*All prices are subject to 10% service charge and 7% applicable government tax  
\*Please note that there may be occasional vintage changes to the wines listed above  
\*Corkage fee: wine THB 600 / champagne THB 800



## WHITE WINE

Young wines, are aromatic, with elegant aromas of golden apple, white fruit, tropical fruit, white flowers and herbs. The taste is always pleasantly fresh and well balanced. The mature wines instead have colour shades ranging from pale yellow to golden yellow, with intense aromas and are complex, reminiscent of acacia flowers, jasmine, lime, ripe fruit and in some cases, have strong mineral notes. The taste is structured, fruity, persistent and balanced.

<b>Louis Latour Pouilly-Fuissé</b> <sup>FRANCE</sup> Chardonnay, 2017	<b>6,550</b>
<b>Gustave Lorentz Gewürztraminer Réserve</b> <sup>FRANCE</sup> Gewürztraminer, 2019	<b>4,200</b>
<b>Barton &amp; Guestier Passeport Chablis</b> <sup>FRANCE</sup> Chardonnay, 2014	<b>4,100</b>
<b>Frescobaldi Pomino Bianco DOC</b> <sup>ITALY</sup> Chardonnay, Pinot Bianco 2021	<b>3,600</b>
<b>Schloss Vollrads Sommer</b> <sup>GERMANY</sup> Riesling, 2016	<b>3,290</b>
<b>Chateau de la Chesnaie Muscadet</b> <sup>FRANCE</sup> Melon de Bourgogne, 2013	<b>2,590</b>

## RED WINE

Young wines, fruity and floral scents with fragrant notes and in some cases vinous, reminiscent of raspberries, ripe cherries and red flowers like rose or peony. The taste in general is warm, quite soft, and pleasantly fresh, with firm tannins. Mature wines have a rich bouquet and are ethereal and spicy, with aromas ranging from black fruits, to spices, to dried flowers and tertiary aromas of coffee and cocoa to arrive in extreme cases to animal scents. The taste is warm, soft, with elegant tannins, balanced and a nice complexity.

<b>Tommasi Amarone Della Valpolicella Classico</b> <sup>DOCG</sup> Corvina, 2017	<b>9,999</b>
<b>Francis Coppola Diamond Collection</b> <sup>CALIFORNIA</sup> Zinfandel, 2014	<b>3,690</b>
<b>Frescobaldi Castiglioni Chianti DOCG</b> <sup>ITALY</sup> Sangiovese, 2017	<b>2,750</b>
<b>Château Cissac Cru Bourgeois</b> <sup>FRANCE</sup> Cabernet Sauvignon, 2018	<b>5,100</b>
<b>Jasci Domino Montepulciano Riserva DOC</b> <sup>ITALY</sup> Montepulciano, 2018	<b>3,600</b>
<b>Nautilus Estate Southern Valleys Marlborough</b> <sup>NEW ZEALAND</sup> Pinot Noir, 2016	<b>5,430</b>

## SWEET WINE

<b>Maison Castel Blanc Muscat Medium Sweet</b> <sup>FRANCE</sup>	<b>2,500</b>
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