

2025

# WINE LIST

Dear Guest,

Please note that wine vintages and prices may vary due to limited production and currency fluctuations.

Our wines may contain allergens.

If you have any allergies or intolerances, kindly inform our staff for tailored assistance.



\*Your Wine Has a Story...

Knowing how various cultures have produced and used wine over the years can enhance your wine-drinking experience. From the first winery hidden in Armenia to the Phoenicians' worldwide influence of winemaking to the social and spiritual aspects of wine in Greco-Roman culture and beyond, wine is much more than just fermented grapes in a glass...

It's a lesson in history that you can savour every time you take a sip.

## CORAVIN WINES 150 ml

### WHITE WINE

#### SAINT VÉРАН RÉSERVE, 2021

|

10

**Collovray & Terrier, Burgundy**

Grape Type: Chardonnay

Taste: refreshing with notes of musk with a hint of citrus

Food Pairing: chicken, charcuteries, salmon or salads

#### MERSAULT, 2021

|

16

**Louis Jadot, Burgundy**

Grape Type: Chardonnay

Taste: well-balanced with notes of vanilla, oak and butter

Food Pairing: salmon shellfish, charcuteries, mild and soft cheeses

### RED WINE

#### MUGA RESERVA , 2019

|

10

**Rioja Spain**

Grape Type: Tempranillo

Taste: aromas of wild fruits of the forest, hints of spices

Food Pairing: steaks, charcuterie and lamb dishes

#### CHATEAU CATENAC BROWN , 2016

|

16

**Brio De Cantenac, Margaux**

Grape Type: 65% Merlot, 25% Cabernet Franc, 10% Cabernet Sauvignon

Taste: tannic with notes of blackberries with a hint of dried flowers

Food Pairing: white or red meats, charcuterie or creamy cheeses

#### CHATEAU MUSAR, 2017

|

17

**Bekka Valley, Lebanon**

Grape Type: Cabernet Sauvignon

Taste: sweet red cherries, mulberries and plums, soft tannin

Food Pairing: charcuterie, beef, lamb shank and venison

## HOUSE SELECTION

### CHAMPAGNE

125ml Bottle Magnum

**JOSEPH PERRIER BRUT NV** | **11** **60** **105**

#### Reims France

Grape Type: 30% Pinot Meunier, 35% Chardonnay, 35% Pinot Noir  
Taste: well-balanced with green apple, peach, pear, and a hint of limestone.  
Food Pairing: pork, fish, foie gras, seafood and shellfish

### SPARKLING WINE

125ml Bottle

**JULES LAROSE, BRUT NV** | **7** **27**

#### France

Grape Type: Colombard, Macabeo, Malvoisie, Chenin Blanc  
Taste: well-balanced with green apple, peach, pear, and a hint of limestone.  
Food Pairing: pork, fish, foie gras, seafood and shellfish

### WHITE WINE

175ml 250ml Bottle

**PINOT GRIGIO, 2024** | **7** **9** **26**

#### Delle Venezie Ponte, Italy

Grape Type: Pinot Grigio  
Taste: refreshing with notes of raspberries with a hint of lemon  
Food Pairing: fish, pasta dishes, risotto, white meats

**SAUVIGNON BLANC, 2024** | **7** **9** **26**

#### Montes, Casablanca Valley, Chile

Grape Type: Sauvignon Blanc  
Taste: well-balanced with intense aromas of fresh fruits and notes of white flowers  
Food Pairing: white meats, pasta, lean fish, salads and vegetarian dishes

**CHARDONNAY, 2024** | **7** **9** **26**

#### Domaine Grauzan, France

Grape Type: Chardonnay (unoaked)  
Taste: notes of white flesh fruit, yellow flowers and hints of honey  
Food Pairing: white meats, Asian dishes and salads

## ROSE WINE

175 ml 250ml Bottle

**PINOT GRIGIO, 2024** | 7 9 26

**Delle Venezie Ponte , Italy**

Grape Type: Pinot Grigio

Taste: well-balanced with an aroma of peach and rose petals

Food Pairing: charcuteries, salads, fish or seafood

**COTES DE PROVENCES , 2024** | 7 9 26

**Diamarine Coteaux , France**

Grape Type: Grenache, Cinsault

Taste: pale pink with notes of citrus peel and a hint of fresh fruits

Food Pairing: fish, salads, pate, charcuterie

## RED WINE

175 ml 250ml Bottle

**MERLOT , 2021** | 7 9 26

**Domaine Grauzan France**

Grape Type: Merlot

Taste: easy drinking with notes of ripe fruits and hits of elderberry

Food Pairing: grilled or roasted meats pasta, mature cheeses

**MALBEC , 2023** | 7 9 26

**Trivento, Private Reserve , Argentina**

Grape Type: Malbec

Taste: well-balanced with notes of vanilla and hints of raspberries

Food Pairing: grilled meats, lamb, pork or Asian dishes

**CABERNET SAUVIGNON, 2020** | 7 9 26

**Domaine Grauzan , France**

Grape Type: Cabernet Sauvignon

Taste: intense and complex with hits of sweet spices and blackberries

Food Pairing: charcuteries, lamb, beef, pork soft and creamy cheeses

**PINOT NOIR RESERVE , 2024** | 7 9 26

**Santa Alba, Chile**

Grape Type: Pinot Noir

Taste: elegant with notes of fresh cherries and strawberries and hints of vanilla

Food Pairing: salads, chicken, pork or lean fish

**DESSERT WINE** 75ml Bottle

**DASCHBOSCH, 2019** | 5 23

**Old Vine Hanepoot, South Africa, 37.5 cl**

Grape Type: 100% Hanepoot

Taste: elegant with aromas of honey, orange blossom and fruitcake

Food Pairing: foie gras, chocolate or cheese

**SAUTERNES, 2019** | 5 23

**Clos L'abeille France, 37.5 cl**

Grape Type: Sauvignon Blanc, Semillon, Muscadelle

Taste: well balanced with notes of dried apricots & hints of lemon

Food Pairing: pate, parfait, sundae or cheese

**ROYAL TOKAJI, 2017** | 6 30

**Aszu, 5 Puttonyos, Hungary, 50cl**

Grape Type: 100% Furmint

Taste: has a delightful aroma of ripe apricot, lime, enticing spice notes

Food Pairing: vegetarian dishes, shellfish, dark chocolate, rice pudding

**PORT WINE** 75ml

**GRAHAMS, 2015** | 5

**LBV**

Grape Type: Touriga National-Franca

Taste: aroma of black fruit with notes pomegranate with a hint of spice

Food Pairing: mature or soft cheeses, dark chocolate

**GRAHAMS, TAWNY** | 6

**10 Years Old**

Grape Type: Touriga National- Franca, Tinta Barroca-Roriz, Tinto Cao

Taste: flavours of orange peel, prunes with a hint of raisins and figs

Food Pairing: blue and creamy cheeses, crème caramel pudding

**GRAHAMS, TAWNY** | 10

**20 Years Old**

Grape Type: Touriga National, Alicante Bouschet, Tinta Amarela

Taste: opulent and voluptuous nose of complex spicy, and nutty aromas

Food Pairing: creme brulee, creamy and soft cheeses

## CHAMPAGNE

### WHITE

**101. JOSEPH PERRIER** | **70**

**Cuvee Royale Brut Nature**

Grape Type: 25% Chardonnay, 24% Pinot Meunier, 14% Pinot Noir

Taste: Tangerine, yellow apples, toasted almonds and peach

Food Pairing: pork, salads, fish and shellfish

**102. LAURENT PERRIER** | **75**

**Brut, NV**

Grape Type: 45% Chardonnay, 40% Pinot Noir, 15% Pinot Meunier

Taste: medium-bodied, notes of peach with a hint of citrus

Food Pairing: fish dishes, scallops and seafood

**103. JOSEPH PERRIER** | **85**

**Cuvee Royale, Blanc De Blancs**

Grape Type: 100% Chardonnay

Taste: citrus notes, rich brioche, spice and vanilla, long lemony finish

Food Pairing: pork, shellfish, cheese

**103. DOM PERIGNON, 2013** | **275**

**Millesime, Brut, Vintage**

Grape Type: 100% Chardonnay

Taste: complex with notes of apricot, white flower and jasmine

Food Pairing: salads, seafood fish and shellfish

### ROSE

**105. JOSEPH PERRIER** | **80**

**Cuvee Royale Brut, Rose, NV**

Grape Type: 25% Chardonnay, 24% Pinot Meunier, 14% Pinot Noir

Taste: Tangerine, yellow apples, toasted almonds and peach

Food Pairing: pork, salads, fish and shellfish

**106. LAURENT PERRIER** | **105**

**Cuvee Rose, Brut, NV**

Grape Type: 100% Pinot Noir

Taste: well balanced with notes of red currant with a hint of black cherries

Food Pairing: scallops, pate, terrine, duck and creamy cheeses

## SPARKLING WINE

### WHITE

**109. PROSECCO** | 28

**Extra Dry, Ponte, Italy**

Grape Type: Clera

Taste: fruity, apple and pear fragrance

Food Pairing: fish dishes, seafood, white meats or salads

**110. CAVA** | 30

**Marques de Caceres, Brut Spain**

Grape Type: Macabeo, Parellada, Xarel·lo

Taste: dry and balanced with good length intensified by its fine bubbles

Food Pairing: charcuterie, scallops, seafood or pate

**111. CREMANT DE BOURGONE** | 35

**Andre Delorme, Brut, France**

Grape Type: Chardonnay, Pinot Noir, Pinot Noir, Roussanne

Taste: notes of white & dried fruits

Food Pairing: seafood, oily fish, salads or cheese

### ROSE

**112. PROSECCO** | 28

**Brut, Ponte, Italy**

Grape Type: Clera, Pinot Nero

Taste: aroma of red berries with notes of raspberries

Food Pairing: salads, seafood, rice, pudding, sundae ice cream

**113. CAVA** | 30

**Marques de Caceres, Brut, Rosado, Spain**

Grape Type: Pinot noir

Taste: notes of red fruits, with floral aromas

Food Pairing: seafood, white fish, salads or creamy cheeses

## WHITE WINE

### FROM FRANCE BURGUNDY

#### 01. MACON LUGNY, 2023 | 37

**Louis Latour**

Grape Type: Chardonnay

Taste: aroma of with peach with notes of white fruits and honey

Food Pairing: fish, shellfish, comte cheese, sundaes

#### 02. PETIT CHABLIS, 2023 | 45

**Simonet -Febvre**

Grape Type: Chardonnay

Taste: mineral background with notes of lemon with a hint of verbena

Food Pairing: chicken, curry dishes, salads or fish

#### 03. SAINT VERAN, 2023 | 45

**Reserve, Collovray & Terrier**

Grape Type: Chardonnay

Taste: refreshing with notes of musk with a hint of citrus

Food Pairing: chicken, charcuteries, smoked salmon or salads

#### 04. POUILLY - FUISSE, 2023 | 50

**Domaine -Gonon**

Grape Type: Chardonnay

Taste: crisp with notes of hazelnuts with a hint of toasted almonds

Food Pairing: white meats, fish or seafood

#### 05. CHABLIS, 2022 | 50

**Simonet - Febvre**

Grape Type: Chardonnay

Taste: floral notes with a hint of apples and citrus fruits

Food Pairing: pate, shellfish, lean fish or vegetarian dishes

#### 06. MERSAULT, 2022 | 85

**Louis Jadot**

Grape Type: Chardonnay

Taste: well-balanced with notes of vanilla, oak and butter

Food Pairing: salmon shellfish, charcuteries, mild and soft cheeses



## BORDEAUX

### 07. PUYFROMAGE BLANC , 2024 | 28

#### Entre-deux-Mers

Grape Type: 45% Sauvignon Blanc, 45% Semillon, 10% Muscadelle

Taste: well-balanced, lively crisp fruit aromatics

Food Pairing: salads, chicken dishes, shellfish and mild cheeses

## LOIRE VALLEY

### 08. MUSCADET, 2023 | 28

#### Chateau de la Cassemichere

Grape Type: Melon de Bourgogne

Taste: dry and fruity with notes of lemon with a hint of jasmine

Food Pairing: seafood, fish or vegetable dishes

### 09. POUILLY - FUME , 2024 | 40

#### Le Chant des Vignes

Grape Type: Sauvignon Blanc

Taste: aroma of white flowers with notes of honey and a hint of coconut

Food Pairing: risotto, fish, seafood or salads

### 10. SANCERRE, 2024 | 42

#### Le Chant des Vignes

Grape Type: Sauvignon Blanc

Taste: crisp with notes of pink grapefruit and a long finish

Food Pairing: chicken, fish, seafood or salad

## ALSACE

### 11. GEWURZTRAMINER, 2022 | 28

#### Jean Bircher

Grape Type: Gewurztraminer

Taste: full-bodied, exotic flavours of lychee & pineapple, delicate finish

Food Pairing: chicken curry and Asian food

## RHONE VALLEY

### 12. VIOGNIER, 2021 | 37

#### Maison Les Alexandrins

Grape Type: Viognier

Taste: aromatic with notes of almond and a hint of white flowers

Food Pairing: seafood, salads or pate

## **WHITE WINE FROM AROUND THE WORLD**

- |   |  |           |
|---|--|-----------|
| <b>13. GRILLO, 2022</b>   |  | <b>27</b> |
| <b>Rupe Secca, Sicilia, Italy</b><br>Grape Type: Grillo<br>Taste: green apple, guava, mango and a touch of vanilla spice<br>Food Pairing: vegetarian-vegan, charcuterie and salads  |  |           |
| <b>14. CHENIN BLANC, 2021</b>   |  | <b>32</b> |
| <b>Stellenbosch, South Africa</b><br>Grape Type: Chenin Blanc<br>Taste: full-bodied with mango and honey aromas, and hints of nuts<br>Food Pairing: shellfish, spicy food, chicken caesar salad<br>Stellenbosch, South Africa |  |           |
| <b>15. SAUVIGNON BLANC, 2022</b>  |  | <b>34</b> |
| <b>Waipara Hills, Marlborough, NZ</b><br>Grape Type: Sauvignon Blanc<br>Taste: medium-bodied with notes of tropical fruits and hints of blackcurrant<br>Food Pairing: scallops, salads and poultry                            |  |           |
| <b>16. RIESLING, 2022</b>   |  | <b>34</b> |
| <b>Peth-Wetz, Rhienhessen, Germany</b><br>Grape Type: Riesling<br>Taste: crisp and fresh with notes of peach and lemon<br>Food Pairing: curry dishes, pork belly or chicken   |  |           |
| <b>17. CHARDONNAY, 2022</b>   |  | <b>34</b> |
| <b>Round Hill, California, USA</b><br>Grape Type: Chardonnay<br>Taste: oaked with aromas of pear, and lemon with a hint of vanilla and cinnamon<br>Food Pairing: salmon, chicken or salads                                    |  |           |
| <b>18. GAVI, 2022</b>   |  | <b>35</b> |
| <b>Ca'Bianca, Tenimenti, Italy</b><br>Grape Type: Cortese<br>Taste: elegant and dry with a hint of white flowers, apples and vanilla<br>Food Pairing: risotto, grilled fish vegetable dishes or soft cheese                   |  |           |

<b>19. GRUNER VELTINER, 2020</b>		<b>35</b>
<b>Kamptal , Austria</b>		
Grape Type: Gruner Veltliner		
Taste: medium-bodied and refreshing with notes of ripe fruits		
Food Pairing: fish and chips, pate, schnitzel or goat cheese		
<b>20. BOSCHENDAL, 2024</b>		<b>35</b>
<b>Grand Cuvee, South Africa</b>		
Grape Type: 95% Sauvignon Blanc, 5% Semillon		
Taste: aroma of tropical fruits with a hint of green figs		
Food Pairing: chicken, fish, seafood or pork		
<b>21. ALBARINO, 2024</b>		<b>36</b>
<b>Bernon , Rias Baixas, Spain</b>		
Grape Type: Albarino		
Taste: light-bodied, aromatic with notes of passion fruit and fennel		
Food Pairing: curry dishes, risotto, fish, salads or seafood		
<b>22. LUGANA BOLLA, 2023</b>		<b>36</b>
<b>Lugana, Italy</b>		
Grape Type: Turbiana		
Taste: full and complex, apricot and cheddar notes		
Food Pairing: soups, risotto, fish, shellfish, white meats or mature cheese		
<b>23. CODELLO, 2024</b>		<b>36</b>
<b>Gancedo, Bierzo, Spain</b>		
Grape Type: Codello		
Taste: aroma of orange, grapefruit and notes of white flowers		
Food Pairing: scallops, fish, seafood or risotto		
<b>24. SAUVIGNION BLANC, 2024</b>		<b>45</b>
<b>Cloudy Bay , NZ</b>		
Grape Type: Sauvignon Blanc		
Taste: notes of honeydew melon, passionfruit, citrus and blackcurrant leaf.		
Food Pairing: fish , seafood, salads or goat's cheese		

## RED WINE FROM FRANCE

### BORDEAUX

- |  |  |           |
|--|--|-----------|
| <b>30. CHÂTEAU PUYFROMAGE, 2019</b>                                      |  | <b>35</b> |
| <b>Cotes de Bordeaux</b>   |  |           |
| Grape Type: 91% Merlot, 5% Cabernet Sauvignon, 4% Cabernet Franc         |  |           |
| Taste: aromas of cherry, strawberry and plum                             |  |           |
| Food Pairing: charcuterie, pate, beef or pork                            |  |           |
| <b>31. CHÂTEAU CARONNE, 2021</b>   |  | <b>42</b> |
| <b>Ste. Gemme, Haut-Medoc</b>  |  |           |
| Grape Type: 60 Cabernet Sauvignon, 37% Merlot, 3% Petit Verdot           |  |           |
| Taste: notes of cherries with firm tannin                                |  |           |
| Food Pairing: lamb, beef, pork or mature cheese                          |  |           |
| <b>32. CHÂTEAU VIEUX CARDINAL, 2019</b>                                  |  | <b>45</b> |
| <b>Lafaurie, Pomerol</b>   |  |           |
| Grape Type: 65% Merlot, 25% Cabernet Franc, 10% Cabernet Sauvignon       |  |           |
| Taste: tannic with notes of blackberries and hints of dried flowers      |  |           |
| Food Pairing: white or red meats, charcuterie or creamy cheese           |  |           |
| <b>33. CHÂTEAU FRANC PIPEAU, 2019</b>                                    |  | <b>50</b> |
| <b>Grand Cru, Saint Emilion</b>  |  |           |
| Grape Type: 100% Merlot  |  |           |
| Taste: intense and complex, fresh fruit and woody notes                  |  |           |
| Food Pairing: poultry, roasted duck and cheese                           |  |           |
| <b>34. CHÂTEAU GRAND-PUY-LACOSTE, 2019</b>                               |  | <b>70</b> |
| <b>Lacoste Borie, Pauillac</b>   |  |           |
| Grape Type: 60% Merlot, 25% Cabernet Sauvignon, 15% Cabernet Franc       |  |           |
| Taste: rich and tannic with aroma of black cherries and notes of tobacco |  |           |
| Food Pairing: roast dishes, lamb, beef, duck or semi-hard cheeses        |  |           |
| <b>35. CHATEAU CATENAC BROWN, 2020</b>                                   |  | <b>70</b> |
| <b>Brio De Catenac, Margaux</b>  |  |           |
| Grape Type: 65% Merlot, 25% Cabernet Franc, 10% Cabernet Sauvignon       |  |           |
| Taste: tannic with notes of blackberries with a hint of dried flowers    |  |           |
| Food Pairing: white or red meats, charcuterie or creamy cheeses          |  |           |

## BEAUJOLAIS

### 36. BEAUJOLAIS, 2024 | 30

#### Cave de Fleurie

Grape Type: Gamay

Taste: medium-bodied, with notes of red fruits with a hint of dried blossom

Food Pairing: white meats, salmon, spicy dishes or mild cheese

### 37. FIEURIE, 2020 | 35

#### Presidente Marguerite Subtil

Grape Type: Gamay

Taste: aroma of red and black fruits with a hint of spice

Food Pairing: roast and grilled meats, lamb or creamy cheeses

## BURGUNDY

### 38. LES PIERRES DOREES, 2020 | 40

#### Coteaux

Grape Type: Pinot Noir

Taste: well-balanced, aroma of red fruits, and notes of oak and pepper

Food Pairing: charcuterie, beef, lamb or strong cheeses

### 39. GEVREY-CHAMBERTIN, 2019 | 85

#### Maurice Gavignet

Grape Type: Pinot Noir

Taste: velvety tannins with an intense aroma of blackcurrants and liquorice

Food Pairing: charcuteries, pate, beef, duck, salads or fine cheeses

## RHONE VALLEY

### 40. GIGONDAS, 2019 | 45

#### La Font de Notre Dame

Grape Type: 80% Grenache, 15% Syrah, 5% Mourvèdre

Taste: aroma of cherries and red plums with a hint of cinnamon

Food Pairing: pork belly, beef, lamb, curry dishes or salads

### 41. CHÂTEAUNEUF-DU-PAPE, 2008 | 65

#### Domaine la Rouchette

Grape Type: 70% Grenache, 20% Syrah, 10% Mourvèdre

Taste: notes of saddle leather and peppery herbs with a hint of cherries

Food Pairing: lamb, pork belly, roast turkey, grilled meats or blue cheese

## RED WINES FROM AROUND THE WORLD

- 42. MENCIA GANCEDO, 2024** | 30  
**Vinos de Altura, Bierzo, Spain**  
Grape Type: 100% Mencía  
Taste: attractive notes of ripe cherries, rounded tannins and a supple finish  
Food Pairing: lamb shank, roasted duck and cheese
- 43. CHIANTI, 2022** | 32  
**Clasico, Conti Serristori, Italy**  
Grape Type: Sangiovese  
Taste: fruity flavours with a hint of raspberries, strawberries and violet  
Food Pairing: pate, chicken, beef, lamb, curry dishes or mild cheeses
- 44. OLD WINE ZINFANDAL, 2018** | 36  
**Ironstone, California, USA**  
Grape Type: 100% Zinfandel  
Taste: aroma of chocolate cherry, leather and cinnamon  
Food Pairing: beef, lamb, venison and vegetarian wellington
- 45. PINOTAGE, 2022** | 38  
**Bush Wine, Stellenboch, South Africa**  
Grape Type: Pinotage  
Taste: blackberry, plums, banana, dark chocolate and cigar box notes  
Food: curry dishes, roasted duck and pork
- 46. KAIKEN, MALBEC, 2020** | 38  
**Ultra, Mendoza Argentine**  
Grape Type: Malbec  
Taste: an aroma of dark red fruits with notes of raisins, figs and oak  
Food Pairing: salmon, beef, pork or beef
- 47. NEBBIOLO, 2022** | 40  
**Mazer Valtellina Superiore DOCC, Italy**  
Grape Type: 100% Nebbiolo  
Taste: complex, notes of spice, chocolate and plum jam  
Food Pairing: beef, lamb shank or venison

<b>48. GREENHOUGH, 2019</b>		<b>40</b>
<b>Stones Throw, Nelson, NZ</b>		
Grape Type: Pinot Noir		
Taste: Savoury spice, orange citrus, floral notes		
Food Pairing: roast chicken, pork, lamb shank		
<b>49. RIOJA GRAN RESERVA, 2016</b>		<b>50</b>
<b>Marques de Caceres, Spain</b>		
Grape Type: 80% Tempranillo, 10% Garnacha, 10% Graciano		
Taste: notes of vanilla & toasted coffee with a hint of fresh strawberries		
Food Pairing: ribeye or fillet steak, charcuterie and lamb dishes		
<b>50. BAROLO, 2021</b>		<b>50</b>
<b>Ca'Bianca, Italy</b>		
Grape Type: Nebbiolo		
Taste: intense notes of red fruits, cloves and vanilla and hints of blueberries		
Food Pairing: charcuteries, beef, lamb, risotto or mature hard cheese		
<b>52. AMARONE, 2020</b>		<b>55</b>
<b>Della Valpolicella, Italy</b>		
Grape Type: 80% Corvina, 15% Rondinella, 5% Oseleta		
Taste: full-bodied with aroma of wild cherries and a hint of spice		
Food Pairing: red meats, curry dishes, risotto, pork or hard cheese		
<b>53. PINOT NOIR 2022</b>		<b>65</b>
<b>Claudy Bay, NZ</b>		
Grape Type: Pinot Noir		
Taste: notes of rose petals, dark cherries and blackberries		
Food Pairing: salads, duck, lamb and creamy cheeses		
<b>54. CHATEAU MUSAR, 2017</b>		<b>70</b>
<b>Bekka Valley, Lebanon</b>		
Grape Type: Cabernet Sauvignon		
Taste: sweet red cherries, mulberries and plums, soft tannin		
Food Pairing: charcuterie, beef, lamb shank and venison		

## ROSE WINES FROM AROUND THE WORLD

- |  |  |    |
|--|--|----|
| <b>60. THE ROSE GARDEN 2024</b><br><b>Boschendal Estate, South Africa</b><br>Grape Type: Grenache, Mourvedre, Pinot Noir<br>Taste: soft and juicy, summer berry aromas<br>Food Pairing: salads, seafood and pina colada desserts   |  | 27 |
| <b>61. ROSE D'ANJOU 2022</b><br><b>Les Roseaies, Loire Valley , France</b><br>Grape Type: 75% Grolleau, 25% Gamay<br>Taste: raspberry, cherry and red berries aromas<br>Food Pairing: grilled meats, cheese or superfood salad   |  | 27 |
| <b>62. MUGA ROSATO, 2022</b><br><b>Rioja, Spain</b><br>Grape Type: 60% Garnacha, 30% Viura, 10% Tempranillo<br>Taste: peach, strawberry and blossom notes<br>Food Pairing: salads, seafood and rice pudding  |  | 30 |
| <b>63. M MINUTY, 2024</b><br><b>Cote de Provence, France</b><br>Grape Type: Grenache, Cinsault, Syrah and Rolle<br>Taste: aromatic with tangy berries, tropical fruits, zest and herbs<br>Food Pairing: oysters, prawns and shellfish, pad thai                                  |  | 35 |
| <b>64 SANCERRE, 2022</b><br><b>Domaine Du Pre-Semele, France</b><br>Grape Type: Pinot Noir<br>Taste: crisp, aroma of melon with notes of blackcurrant<br>Food Pairing: seafood, chicken, pork, risotto or salads   |  | 40 |
| <b>65. WHISPERING ANGEL, 2022</b><br><b>Cote de Provence, France</b><br>Grape Type: Grenache, Cinsault, Vermentino<br>Taste: aromatic with a fine floral and fruity character of lavender, raspberry and cherry.<br>Food Pairing: sushi, salads, charcuterie, chicken or cheeses |  | 45 |



## OUR PRIVATE COLLECTION

### **70. SARGET, GRUAUD LAROSE, 2012** | 75

#### **Saint Julien, France**

Grape Type: 60% Cabernet Sauvignon, 30% Merlot, 7% Cabernet Franc, 3% Petit Verdot

Taste: tobacco leaf with the plum and red currant fruit

Food Pairing: beef, lamb and poultry

### **71. CHATEAU HAUT- MARBUZET, 2020** | 85

#### **Saint Estephe, France**

Grape Type: 55% Merlot, 40% Cabernet Sauvignon, 5% Cabernet Franc

Taste: fresh blackberries, coffee, smoke and dark chocolate

Food Pairing: duck, grilled dishes, beef and game meat

### **72. CHATEAU DASSAULT, 2019** | 95

#### **Grand Cru, Saint Emilion, France**

Grape Type: 65% Merlot, 30% Cabernet Franc, 5% Cabernet Sauvignon

Taste: full-bodied loaded with chocolate, coffee, cinnamon and black cherries

Food Pairing: lamb shank, roasted duck, beef and pork

### **73. ECHO DE LYNCH-BAGES, 2018** | 100

#### **Paulliac, France**

Grape Type: 62% Cabernet Sauvignon, 36% Merlot, 2% Cabernet Franc

Taste: well-balanced, notes of black fruit and tobacco

Food Pairing: beef, pork, duck or roast chicken

### **74. CHATEAU DAUZAC, 2018** | 110

#### **Margaux, France**

Grape Type: 71% Cabernet Sauvignon, 29% Merlot

Taste: extremely rich, anis, mushrooms and roasted plum

Food Pairing: poultry, beef, game meat and cheese

## THE ENCYCLOPEDIA OF GRAPES

### WHITE GRAPES

- Airen** – Low acidity, fruity
- Albarino** – Light-bodied, fruity and aromatic
- Chardonnay** – Lean, crisp, high acidity
- Chenin Blanc** – High acidity, full-body
- Cortese** – Dry, medium bodied-acidity
- Colombard** – Neutral flavour, light body, and low tannins
- Durello** – High acidity, mineral, floral, citrusy
- Furmint** – Bone dry, high acidity
- Garganega** – Moderate acidity, high aroma
- Glera** – High acidity, neutral palate
- Gewurztraminer** – Aromatic, high alcohol content, low acidity
- Godello** – High acidity, strong flavours of smoke
- Grenache Blanc** – Low acidity, citrusy
- Harslevelu** – Full-bodied, intense aroma of spice
- Lugana** – Crisp and mineral
- Malvasia** – Heavy-bodied, soft textures
- Muscat** – Sweet, floral aroma
- Riesling** – High acidity, aromatic
- Roussanne** – Dry, full-bodied
- Sauvignon Blanc** – Dry, crisp, refreshing
- Semillon** – Heavy, low acidity, oily texture
- Tamunga** – Crisp acidity, aromatic
- Verdeca** – Neutral flavour, refreshing
- Vioigner** – Full Body, soft character, aromatic
- Viura / Macabeo** – Neutral aroma, low acidity, toasty note

### RED GRAPES

- Cabernet Sauvignon** – Full-bodied, high tannins
- Cabernet Franc** – Medium-bodied, high peppery aroma
- Carmenere** – Medium-bodied, low tannins, red fruit aroma
- Carignan** – Medium-bodied, high tannins, bitter
- Cinsaut** – Aromatic, low tannin and acidity
- Corvina** – Medium-bodied, high acidity, low tannin
- Gamay** – Fruity, high acidity, light-bodied
- Malbec** – Rich, high tannin and colour
- Merlot** – Full-bodied, velvety tannin, plum aroma
- Mourvèdre** – High tannin, the aroma of red fruit
- Nebiollo** – Strong tannin, high acidity
- Petit Verdot** – High tannin, aroma of flowers
- Pinot Grigio** – Refreshing, light-bodied
- Pinot Meunier** – Full-bodied and rich
- Pinot Noir** – High tannin, dark colour, powerful flavour
- Pinotage** – High tannin, earthy flavours
- Primitivo** – High tannin -alcohol-sugar content
- Raboso** – High level of tannin and very acidic
- Sangiovese** – Firm tannin, dark cherry aroma
- Shirah** – Full-bodied, powerful, low tannin
- Tempranillo** – Low acidity aromas of tobacco, leather and vanilla

