

## **Alpine Infusion Wine List 2018**

### **White Wines**

#### **Domaine Malandes Montmain 2016**

Region - Burgundy

Appellation - AOP Chablis premier cru

Grape - Chardonnay

Light, green apple and great mineral complexity. Vanilla notes from the oak and a long, fresh, citrus finish. Typically Chablis is a great match for fish and white meats. This one is no exception but that little bit of oak influence on the wine means that you can go a stage further, introducing forest flavours and richer sauces too.

#### **Domaine des Fines Caillottes Pouilly Fume 2016**

Region - Loire

Appellation - AOP Pouilly-Fumé

Grape - Sauvignon Blanc

Open, expressive palate showing seductive freshness, beautiful acidity and harmonious perfumes. A dashing, aromatic Pouilly. It goes wonderfully well with seafood, fish, poultry, white meat and certain cheese (particularly goat's cheese) but can also be drunk simply as an aperitif.

#### **Domaine Berthelemot – Mersault 2015**

Region - Burgundy

Grape - Chardonnay

As the grapes mature a little late in this location, they are generally picked at the end of the harvesting period; when young, the wine is first dry and long in the mouth and then gains in elegance with age. Rich and full bodied, with fantastic persistence - pair with traditional French dishes or savour the taste on its own.

### **Côte De Beaune - Joseph Drouhin 2012**

Grape - 100% Chardonnay

A wine of the famed Côte de Beaune region hailing from the young vines of Clos des Mouches. A real delight, boasting a beautiful harmony. A pale, bright gold wine with aromas reminiscent of honey, almond and lemon with intense flavours of toasted hazelnut and almonds.

Serve at 12 ° C with fish, white meats, seafood and appetizers

### **Sancerre – Les Chanterelles 2015**

A richly textured Sauvignon Blanc wine with a ripe gooseberry aroma. Pair with Oily Fish and Goats Cheese.

### **Pouilly-Fuisse – Joseph Drouhin 2015**

A light and refreshing wine with ripe and almond aromas, Pair with artichokes, Hollandaise and Smoked Salmon

## Red Wine

### **Châteauneuf Du Pape - Mont Redon 2007**

Grape - 65% Grenache, supplemented by a half-dozen other varieties of the terroir.

Deep red colour, layered, delicate nose of nicely ripe small red and black fruit enhanced by an elegant spicy, toasted touch. Well-structured mouthfeel with tannins nicely framed by power. A harmonious, authentic style.

Serve with simmered meats & red meats.

### **Haut Medoc - Château Peyrabon 2003**

Grape - 72% Cabernet Sauvignon, 25% Merlot, 3% Petit Verdot

This red wine from a property situated in the Bordeaux appellation Haut Medoc Beautiful olfactory sensations of toast and roasted game lingering between tobacco and undergrowth. An outstanding full-bodied ensemble with soft tannins, plenty of volume and power.

### **Guiton Ladoix Premier Cru La Corvée 2015**

Region - Burgundy

Appellation - AOP Ladoix premier cru

Grape - Pinot Noir

On the palate, a round and supple and velvety feel, well structured with just enough tannins.

### **Cardinal Villemaurine St Emilion 2011**

A charming wine that links traditional and modern winemaking techniques. Ripe berry fruit, vanilla and smooth tannins. Wonderful structure and smooth tannins that hold the whole show together. Pair with red meats, game and classic French cuisine. Plenty of body and flavour in the wine mean that it will stand up to rich sauces

### **Chateau Lilian Ladouys – Saint Estephe 2011**

A Cabernet Sauvignon which is deep, dry and classic wine with blackcurrant notes, with a touch of Licorice and Oak. Pair with Beef and Venison.

### **Santenay, Joseph Drouhin 2013**

A rich and aromatic Pinot Noir with intense notes of wild fruits. Pair with Poulet de Bresse and Risotto.

### **POL ROGER CHAMPAGNE**

Brut Reserve Pol Roger house is made from 3 main grapes of Champagne: Chardonnay, Pinot Noir, Pinot Meunier.

After being clarified at 8 ° C, the wines are fermented in separate tanks according to their origin.

This champagne is aged for at least 3 years in the cellars of the Maison Pol Roger.

Straw yellow in colour with an abundant yet fine effervescence.

The nose is powerful and engaging, revealing aromas of pear and mango before deploying scents of honeysuckle and jasmine that continue on to vanilla.

On the palate it offers flavours of stewed fruits and spice with a remarkable aromatic persistence.

Serve around 10 ° c