



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.

Prices displayed include GST and quoted in GBP.

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

WHITE

150 ml

SAINT VÉРАН RÉSERVE, 2021

I 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

I 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

150 ml

MUGA RESERVA , 2019

I 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

I 16

Brio De Catenac, 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

ROSE

175 ml 250ml Bottle

PINOT GRIGIO, 2023 **Delle Venezie Ponte , Italy**

I

6.5

8.5

25

Grape Type: Pinot Grigio

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

Food Pairing: charcuteries, salads, fish or seafood

COTES DE PROVENCE, 2022

I

7

9

27

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

175 ml 250ml Bottle

MERLOT , 2021 **Domaine Grauzan , France**

I

6.5

8.5

25

Grape Type: Merlot

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

Food Pairing: grilled or roasted meats pasta, mature cheeses

MALBEC , 2021 **Trivento, Private Reserve , Argentina**

I

6.5

8.5

25

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

I

6.5

8.5

25

Domaine Grauzan , France

Grape Type: Cabernet Sauvignon

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

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

PINOT NOIR RESERVE , 2022

I

6.5

8.5

25

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 sushi

DESSERT WINE

75ml

Bottle

SAUTERNES, 2019 | **4.5** **20**
Clos L'abeilley France, 37.5 cl

Grape Type: Sauvignon Blanc, Semillon, Muscadelle

Taste: well balanced with notes of dried apricots and hints of lemon and honey

Food Pairing: pate, parfait, sundae or cheese

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

ROYAL TOKAJI, 2018 | **6** **25**
Late Harvest, Hungary, 50cl

Grape Type: 100% Furmint

Taste: light and refreshing on the palate with hints of white peach and honey

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 | **5.5**
10 Years Old

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

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

Food Pairing: blue and creamy cheeses, crème caramel pudding

GRAHAMS, TAWNY | **9.5**
20 Years Old

Grape Type: Touriga National, Alicante Bouschet, Tinta Amarela

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

Food Pairing: creme brulee, creamy and soft cheeses

CHAMPAGNE WHITE

- | | | |
|--|----------|------------|
| 101. JOSEPH PERRIER | I | 65 |
| 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 | I | 70 |
| 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 | I | 80 |
| 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 | I | 250 |
| Millesime, Brut, Vintage | | |
| Grape Type: 100% Chardonnay | | |
| Taste: complex with apricot, white flower, jasmine and light honeyed notes | | |
| Food Pairing: salads, seafood fish and shellfish | | |

ROSE

- | | | |
|--|----------|-----------|
| 105. JOSEPH PERRIER | I | 75 |
| 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 | I | 95 |
| 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 | **26**
Extra Dry, Ponte, Italy

Grape Type: Glera

Taste: fruity, apple and pear fragrance

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

110. CAVA | **28**
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. PROSECCO | **30**
Martinotti, Brut, Italy

Grape Type: Glera

Taste: gentle fruity with citrus and green apple aromas

Food Pairing: white meats, salads or cheese

ROSE

112. PROSECCO | **28**
Brut, Ponte, Italy

Grape Type: Glera, Pinot Nero

Taste: aroma of red berries with notes of raspberries

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

113. PROSECCO BISCARDO, 2021 I | **34**
Millesimato

Grape Type: Glera, Pinot Nero

Taste: intense and aromatic with notes of red currant and strawberries

Food Pairing: fish, salads or creamy desserts

WHITE WINE

FROM FRANCE

BURGUNDY

- | | | |
|--|---|----|
| 01. MACON LUGNY, 2022 | I | 35 |
| Louis Latour | | |
| Grape Type: Chardonnay | | |
| Taste: aroma of with peach with notes of white fruits and honey | | |
| Food Pairing: fish, shellfish , comte cheese, sundae | | |
| 02. PETIT CHABLIS, 2022 | I | 40 |
| 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, 2022 | I | 42 |
| 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, 2022 | I | 45 |
| 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 | I | 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 , 2021 | I | 75 |
| 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 , 2022 | **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, 2022 | **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 , 2022 | **39**
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, 2022 | **40**
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, 2019 | **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 | **35**
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

- | | | |
|---|---|----|
| 13. GRILLO, 2022
Rupe Secca, Sicillia, Italy
Grape Type: Grillo
Taste: green apple, guava, mango and a touch of vanilla spice
Food Pairing: vegetarian-vegan, charcuterie and salads | I | 26 |
| 14. CHENIN BLANC , 2021
Stellenbosch, South Africa
Grape Type: Chenin Blanc
Taste: full-bodied with mango and honey aromas, and hints of nuts
Food Pairing: shellfish, spicy food, chicken caesar salad | I | 32 |
| 15. SAUVIGNON BLANC , 2022
Waipara Hills, Marlborough, NZ
Grape Type: Sauvignon Blanc
Taste: medium-bodied with notes of tropical fruits and hints of blackcurrant
Food Pairing: scallops, salads and poultry | I | 32 |
| 16. RIESLING ,2022
Petz-Wrtz, Rhienhessen, Germany
Grape Type: Riesling
Taste: crisp and fresh with notes of peach and lemon
Food Pairing: curry dishes, pork belly or chicken | I | 32 |
| 17. CHARDONNAY, 2020
Round Hill , California, USA
Grape Type: Chardonnay
Taste: oaked with aromas of pear, and lemon with a hint of vanilla and cinnamon
Food Pairing: salmon, chicken or salads | I | 34 |
| 18. GAVI, 2022
Ca'Bianca, Tenimenti, Italy
Grape Type: Cortese
Taste: elegant and dry with a hint of white flowers, apples and vanilla
Food Pairing: risotto, grilled fish vegetable dishes or soft cheese | I | 34 |

- 19. SAUVIGNON BLANC 2021** | **34**
Casa Del Bosque, Chile
 Grape Type: Sauvignon Blanc
 Taste: refreshing with notes of grapefruit with a hint of smoke
 Food Pairing: scallops, duck, pork belly or risotto
- 20. GRUNER VELTINER, 2020** | **34**
Kamptal , Austria
 Grape Type: Gruner Veltliner
 Taste: medium-bodied and refreshing with notes of ripe fruits
 Food Pairing: fish and chips, pate, schnitzel or goat cheese
- 21. BOSCHENDAL, 2021** | **36**
Grand Cuvee, South Africa
 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
- 22. ALBARINO, 2022** | **36**
Bernon , Rias Baixas, Spain
 Grape Type: Albarino
 Taste: light-bodied, aromatic with notes of passion fruit and fennel
 Food Pairing: curry dishes, risotto, fish, salads or seafood
- 23. LUGANA BOLLA, 2021** | **36**
Lugana, Italy
 Grape Type: Turbiana
 Taste: full and complex, apricot and cheddar notes
 Food Pairing: soups, risotto, fish, shellfish, white meats or mature cheese
- 24. GODELLO, 2022** | **36**
Gancedo, Bierzo, Spain
 Grape Type: Godello
 Taste: aroma of orange, grapefruit and notes of white flowers
 Food Pairing: scallops, fish, seafood or risotto

RED WINE

FROM FRANCE

BORDEAUX

30. CHÂTEAU PUYFROMAGE , 2019 I 35

Cotes de Bordeaux

Grape Type: 91% Merlot, 5% Cabernet Sauvignon, 4% Cabernet Franc

Taste: aromas of cherry, strawberry and plum

Food Pairing: charcuterie, pate, beef or pork

31. CHÂTEAU CARONNE, 2020 I 40

Ste. Gemme, Haut-Medoc

Grape Type: 60 Cabernet Sauvignon, 37% Merlot, 35 Petit Verdot

Taste: notes of cherries with firm tannin

Food Pairing: lamb, beef, pork or mature cheese

32. CHÂTEAU VIEUX CARDINAL, 2019 I 45

Lafaurie, Pomerol

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

33. CHÂTEAU FRANC PIPEAU, 2018 I 50

Grand Cru, Saint Emilion

Grape Type: 100% Merlot

Taste: intense and complex, fresh fruit and woody notes

Food Pairing: poultry, roasted duck and cheese

34. CHÂTEAU GRAND-PUY-LACOSTE, 2019 I 70

Lacoste Borie, Pauillac

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

35. CHATEAU CATENAC BROWN, 2016. I 75

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

BEAUJOLAIS

36. BEAUJOLAIS, 2022 | **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. FLEURIE, 2020 | **38**
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 | **38**
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 | **77**
Maurice Gavignet

Grape Type: Pinot Noir

Taste: firm with 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 | **42**
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 | **60**
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, 2022 | I | 29 |
| 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 | I | 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 | I | 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, 2020 | I | 36 |
| 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 | I | 36 |
| 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, 2020 | I | 40 |
| Mazer Valtellina Superiore DOCG, Italy | | |
| Grape Type: 100% Nebbiolo | | |
| Taste: complex, notes of spice, chocolate and plum jam | | |
| Food Pairing: Beef, lamb shank, rabbit ragu or venison | | |

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|---|-----------------|------------------|
| <p>48. GREENHOUGH, 2019
 Stones Throw, Nelson , NZ
 Grape Type: Pinot Noir
 Taste: Savoury spice, orange citrus, floral notes
 Food Pairing: roast chicken, pork, lamb shank</p> | <p>I</p> | <p>40</p> |
| <p>49. MUGA, 20219
 Reserva, Rioja, Spain
 Grape Type: 100% Tempranillo
 Taste: aromas of wild fruits of the forest, hints of spices
 Food Pairing: ribeye or fillet steak, charcuterie and lamb dishes</p> | <p>I</p> | <p>45</p> |
| <p>50. AMARONE, 2018
 Della Valpolicella, Italy
 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</p> | <p>I</p> | <p>50</p> |
| <p>51. CHATEAU MUSAR, 2017
 Bekka Valley, Lebannon
 Grape Type: Cabernet Sauvignon
 Taste: sweet red cherries, mulberries and plums, soft tannin
 Food Pairing: charcuterie, beef, lamb shank and venison</p> | <p>I</p> | <p>65</p> |
| <p>52. BAROLO. 2016
 Ca'Bianca, Italy
 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</p> | <p>I</p> | <p>65</p> |

ROSE WINES

FROM AROUND THE WORLD

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|--|---|----|
| 60. THE ROSE GARDEN 2023
Boschendal Estate, South Africa
Grape Type: Grenache, Mourvedre, Pinot Noir
Taste: soft and juicy, summer berry aromas
Food Pairing: salads, seafood and pina colada desserts | I | 28 |
| 61. ROSE D'ANJOU 2022
Les Roseraies, Loyre Valley , France
Grape Type: 75% Grolleau, 25% Gamay
Taste: raspberry, cherry and red berries aromas
Food Pairing: grilled meats, cheese or superfood salad | I | 28 |
| 62. MUGA ROSATO, 2022
Rioja, Spain
Grape Type: 60% Garnacha, 30% Viura, 10% Tempranillo
Taste: peach, strawberry and blossom notes
Food Pairing: salads, seafood and rice pudding | I | 35 |
| 63. SANCERRE, 2022
Domaine Du Pre-Semele, France
Grape Type: Pinot Noir
Taste: crisp, aroma of melon with notes of blackcurrant
Food Pairing: seafood, chicken. pork, risotto or salads | I | 40 |
| 64. M MINUTY, 2022
Cote de Provence, France
Grape Type: Grenache, Cinsault, Syrah and Rolle
Taste: aromatic with tangy berries, tropical fruits, zest and herbs
Food Pairing: oysters, prawns and shellfish, pad thai | I | 40 |
| 65. WHISPERING ANGEL, 2022
Cote de Provence, France
Grape Type: Grenache, Cinsault, Vermentino
Taste: aromatic with a fine floral and fruity character of lavender, raspberry and cherry.
Food Pairing: sushi, salads, charcuterie, chicken or cheeses | I | 42 |

PRIVATE COLLECTION

- | | | |
|--|----------|------------|
| 70. SARGET, GRUAUD LAROSE, 2012 | I | 70 |
| 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 | I | 80 |
| 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 | I | 90 |
| 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 | I | 95 |
| Pauillac, 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 | I | 100 |
| 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
- Taminga** - Crisp acidity, aromatic
- Verdeca** - Neutral flavour, refreshing
- Viognier** - 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