

# *The Royal Hotel Comrie Wine List*

## *Sparkling Wine & Champagne*

### Sparkling Wines

- |   |  |               |
|---|--|---------------|
| 1 | <b>Syn Cuvee Blanc</b><br><i>Mc Laren Vale Australian dry sparkling wine</i>                                       | <b>£16.95</b> |
| 2 | <b>Charles Pelletier, Rose, Brut</b><br><i>Delicate and fragrant, showing lovely fruit character and freshness</i> | <b>£16.95</b> |
| 3 | <b>Prosecco Di Conegliano Valdobbiadene</b><br><i>Vino Spumante Extra Dry</i>                                      | <b>£19.50</b> |

### Champagne

- |   |   |               |
|---|---|---------------|
| 4 | <b>Claude Cazals Carte Blanche</b><br><i>Golden, light colour, with a fresh floral nose. Invigorating and slightly tart, punctuated by a slight bitterness – a truly special wine</i> | <b>£31.75</b> |
| 5 | <b>Gobillard Rose Brut</b><br><i>Lovely fresh pure fruit flavours from the birthplace of champagne Hautvillers</i>  | <b>£32.50</b> |



## *House Wine Selection / Wines by the Glass*

### White

- 11 **Colombard, Domaine de Papolle 2007** £13.50  
*Our house white imported ourselves. A wine with delicious fruit and a dry fresh appealing grapey bouquet.*
- 12 **Sauvignon Blanc de Gras 2009** £15.45  
*Herbaceous in character with refreshing acidity.*

### Rosé

- 14 **Rosé De Syrah Bellefontaine** £14.95  
*Fresh red fruit flavours on the palate well balanced with a delicious finish*

### Red

- 15 **Merlot, Veneto** £13.50  
*Dark ruby red. Full bodied and well balanced taste with herbal hues*
- 16 **Cabernet Sauvignon, De Gras 2008** £15.45  
*Deep red classic Cabernet nose of blackcurrants and cedar*

### Wine of the Month

**Chateau Belle ~ Vue La Renaissance** £21.00  
*A great Mediterranean wine, hand crafted small production Cabernet Sauvignon and Merlot. Spicy vanilla bouquet to berries, pepper and rich chocolate in the mouth*

**False Bay, Pinotage 2007** £16.95  
*Dense, powerful mulberry & Blackberry fruit. Careful Oaking unlocks the unique South African flavour to its full potential. Enjoy with any red meat dish*

## *Southern France*

### White

- 19 **Bourgogne Chardonnay, Cave D'Azaé, 2005** £14.95  
*Beautifully made wine full but refreshing. Well worth a try*
- 20 **La Place Viognier, Vin de Pays d'Oc, 2008** £15.45  
*Soft yellow-straw cast. Fullish-bodied. Balanced acidity, nicely extracted. Tropical fruits, soft sweet herbs. Aromatic, with a wave of pure and varietally intense flavours. Rich and lush in the mouth, with fine length and intensity*

### Red

- 23 **Montagne Noire, Grenache 2007** £14.95  
*Tremendous depth of colour heralds a wine full of warm, rich, spicy flavours that are so characteristic of Syrah.*
- 24 **Montagne Noire Merlot Vin de Pays d'Oc 2007** £14.95  
*Fruity nose with aromas of ripe red berries and hints of pepper. Silky tannins*



### **Bordeaux – White**

- 26      **1998 Chateau Brown**      **£34.95**  
*Classic aged white graves at its peak. The wine has a brilliant bouquet of ripe fruits enriched with notes of an oaky attack with a long finish*

### **Claret**

- 27      **Chateau Gabaron, Bordeaux 2003**      **£14.95**  
*Soft, fruity wine from north of the Garonne a mix of Merlot and Cabernet Sauvignon and Francs*
- 28      **Chateau Nicot, Bordeaux, 2006**      **£18.95**  
*Supple on the palate with good structure and substance, lifted by gorgeous red fruit and spicy notes.*
- 30      **Royal Saint-Emillion 2003**      **£26.95**  
*This cooperative has unrivalled access to the best fruit from the growers 70% Merlot 20% cabernet Franc 10% Cabernet Sauvignon blend*
- 31      **2005 Beaune Le Clos Du Roi, Domaine Lois Dufouleur**      **£49.75**  
*A ripe & Acceptably fresh red berry nose that has a touch of liqueur like character To it. Leads to round, rich & lush medium bodied flavours that offer good definition but also a subtle touch of backend bitterness.*
- 32      **1999 Chateau Petit Bocq Saint - Estephe**      **£57.95**  
*Intense, dark ruby colour, soft fruit aromas, including cherry & raspberry, with hints of Vanilla.Frank, fresh and distinctive*

### **Burgundy – White**

- 33      **Maçon Villages, Cave de L'Aurore 2008**      **£19.95**  
*Vinified and aged in stainless steel tanks, and retains a lovely delicate flavour on the palate.*
- 35      **Chablis, Oliver Tricon 2007**      **£23.95**  
*Delightful mineral character here unwooded quality Chablis with a screw cap.*
- 36      **2004 Domaine Roux Puligny – Montrachet Blanc Les Enseigneres**      **£44.95**  
*Complex nose dominated by wild rose, pippin and reinette apple aromas. A well-balanced and smooth wine with enough richness and a long finish.*

### **Burgundy – Red**

- 40 ***Bourgogne Pinot Noir, Chateau de la Charriere 2007*** £23.95  
*Chateau de la Charriere is a classic expression of the Pinot Noir grape and represents excellent value for money.*
- 41 ***Chorey-Les-Beaune, Domaine Maillard Père et Fils, 2007*** £33.95  
*Aromas of morello cherry and raspberry with complex earthy elements, mouthfilling on the palate with a good concentration of red berry fruits, Elegant and complex despite its concentration with a well balanced and defined finish.*
- 43 ***Beaune Champs – Pimonts Lois Dufouler 1995*** £49.95  
*Established in 1978 by Philip and Anne Marie Pinot Noir, Berries, Mediterranean fruits*

### **Beaujolais – Red**

- 45 ***Fleurie, Louis Tete 2008*** £22.95  
*From one of the larger negociant houses of Beaujolais. Balance and pure in character whilst offering good value. (also available in half bottles see last page)*

### **Rhone – White**

- 46 ***Cotes Du Rhone – Domaine Philippe Plantevin 2005*** £20.95  
*Viognier, Grenache and Marsanne combine to create a full round wine with hints of exotic fruits. Great as an aperitif or with goats cheese, fish and chicken. A worthy wine that merits consideration.*

### **Rhone – Red**

- 48 ***Cotes Du Rhone Rouge, Le Pas de la Beaume, 2008*** £19.95  
*Engaging aromas of red fruit, garrigue and spices. Medium bodied and supple with a generous amount of succulently textured ripe forest fruit*
- 49 ***Crozes –Hermitage, Cave des Clairmonts 2006*** £24.95  
*Cave des Clairmonts is made up of six grape growing families spread through 110 hectares of the crozes appellation. The wine is rich and peppery and represents superb value for money.*

- 50 **Chateaneuf Du Pape, Clos La Roquete Rouge 2005** £32.50  
*Expressive garrigue herb, red fruit, clove and chocolate aromas. These characters combine with fine ripe tannins and a touch of dry spice due to a higher percentage of Syrah*

**Alsace – White**

- 52 **Gewürztraminer Trimbach 2007** £29.95  
*If you are expecting a heavy lychee-richness you will be surprised by the incredibly pure fresh and grapey nose of this Alsace classic. The palate is dry, but extremely full bodied, with a gorgeous mouthfilling texture leading into a lifted peppery finish.*

**Loire – White**

- 53 **Muscadet Sevre et Maine Sur Lie, Chateau du Poyet Vieilles Vignes 2008** £14.95  
*The wine is made from old vines with extended lees ageing for extra depth and Complexity – the perfect partner to seafood's of all kinds*
- 54 **Pouilly Fumé, Château Favray 2008** £25.95  
*A lush, grassy, dry white with depth of fruit and superb balance. (also available in half bottles see last page)*
- 55 **Sancerre, Domaine des Vieux Pruniers 2008** £25.95  
*The nose is clean and fresh with enticing lemon and leafy green aromas. The palate is full of citrus and mineral fruits leading into the dry, crisp, lengthy finish.*

*Italy*

**White**

- 57 **Pinot Grigio, Le Vigne Di Zamo 2007** £19.45  
*A full rich almost oily texture, beautifully made wine, strong in alcohol with apple and pineapple flavours finishing strongly on a velvety palate.*

**Red**

- 59 **2007 Chianti Classico, Cecchi** £15.50  
*Produced in the high hills of the Chianti region. Dry and fresh when young then matured into a wine of velvety warm delicacy*
- 60 **2004 Chianti Classico, Solatione** £19.95  
*Sophisticated chianti from an exciting young brother and sister team. Recently made Hugh Johnson's list of "who makes really good chianti" imported ourselves*
- 61 **2006 Merlot, Le Vigne Di Zamo** £20.95  
*Aged for 8 months in oak the old vines used give a good balance of up front briary fruit with excellent tannins and a lingering finish. A big wine for meats and cheeses*

- 62 **2003 Merlot 50 Anni, Le Vigne Di Zamo** £32.95  
*Intense ruby red with a pervasive nose of berry fruit, coffee and spice. Sensations of currants, black cherries, liquorice and cocoa come to the fore in a setting of real power and persistence.*

## *Spain*

### Red

- 63 **Estratego Real, Dominio de Eguren** £15.95  
*Soft, fruity, spicy, a blend of three native varieties. Great value.*
- 64 **Riscal 1860 Tempranillo 2007** £16.95  
*A black-cherry coloured wine with slight violet hues. High aromatic intensity, with aromas of ripe dark fruit, fine smoked notes with toasted aromas coming through*
- 65 **Maques De Riscal Reserva Rioja 2005** £29.95  
*A dark cherry colour with good depth. Balsamic aromas with hints of ripe fruit, complex and spicy. The attack is fresh and light, with soft, rounded tannins. The finish proves persistent with some reminders of toasted oak.*

## *Germany*

### White

- 66 **Fusion II Riesling, Hofmann 2007** £19.95  
*Pale lemon yellow in the glass with a beguiling nose showing ripe Rheinhessen Riesling aromas (apricots, pineapple) overlaid on a more minerally Mosel Riesling backbone. In the mouth it is crisp and dry, with a wonderful texture and long finish.*

## *Australia*

### White

- 67 **Reserve Chardonnay, Tooma River, Warburn Estate 2009** £16.95  
*packed with grapefruit, lime and melon flavours, all bound up with a zesty, crisp citrus balance which cuts through to the finish. A deliciously refreshing glass by itself, this is also a great partner for full flavoured fish, crustaceans or spicy Asian influenced dishes.*

### Red

- 69 **Reserve Shiraz, Tooma River, Warburn Estate 2009** £16.95  
*rich nose redolent with red and black berry aromas and a smooth, textured palate dripping with juicy dark fruits, hints of chocolate and lively spices*
- 71 **Yering Station, Pinot Noir 2005** £22.95  
*This wine is a great example of Yarra Valley Pinot Noir with Uplifted aromas, Silky Palate and a Lingering finish.*

## *New Zealand*

### White

- 73 **Sauvignon Blanc, Marlborough Mansion House Bay 2008** £19.95  
*Crisp fruity flavours are mouth-filling and enliven the palate. Enjoyable on its own or with seafood, fish or white meats.*

## *California*

### White

- 76 **Chardonnay, Esser Vineyard, American Canyon, Napa, 2005** £17.85  
*Soft inviting aromas of sweet citrus, tropical fruit, and crème brulee oak.  
The palate is round and accessible, with apple and pear notes.*

### Red

- 77 **Monterey Syrah, Hess Collection, 2006** £19.95  
*The aroma is reminiscent of berry pie with tones of vanilla, anise and caramel.  
A pepper note adds to the fruit character. This full bodied wine with its smooth and  
supple tannins exhibit the lush varietal character of California Syrah*

## *South Africa*

### White

- 78 **Sauvignon Blanc, False Bay, Western Cape, 2009** £16.95  
*Very Impressive. Good Quality Sauvignon with a Refreshing Grassiness  
Aligned with Gooseberries.*
- 79 **Man Vintners, Chenin Blanc 2008** £14.95  
*The nose offers up notions of white tree fruit, ripe apple, almost honeyed, along with  
melon and tropical fruit that is quite youthful and vibrant. The palate is rich and  
layered, with melon and tropical fruit to the fore.*

### Red

- 80 **Man Vintners, Pinotage 2008** £14.95  
*This is a full bodied red wine with tastes of sweet black currant followed by rich  
flavors of mocha and coffee while the soft ripe integrated tannins and fruit have  
combined well to create a soft full palate.*

## *Chile & Argentina*

### White

- 81 ***Santa Ana Torrontes, Bodegas Santa Ana, 2008*** **£14.95**  
*Bright, pale gold in colour with flashes of green at the rim. The nose is powerfully aromatic with an array of wildflower and tropical fruits. Medium bodied, fruity and crisp, well balanced with a clean finish.*
- 82 ***Sauvignon Blanc, Amaral, 2008*** **£17.95**  
*The palate is medium bodied and juicy, dry, with a crisp edge and a well defined, fruit driven structure, finishing refreshing and elegant.*

### Red

- 83 ***Santa Ana Malbec, Bodegas Santa Ana, 2008*** **£14.95**  
*Brooding, deep red in colour with black fruit aromas. The palate is medium bodied and dry with soft, ripe blackcurrant flavours and balancing structure, finishing rounded and juicy.*
- 84 ***Carmenere Reserva, De Gras, 2007*** **£17.95**  
*Deep purple / red in colour with a full bouquet of spice, oak and black fruit and a firm but juicy palate. Offers plum, damson and curranty characters alongside well integrated toasty oak and layers of vanilla. Very good example of Carmenere.*



## *Dessert Wine*

- 85      ***Clos Dady, Sauternes, 2006***      **£20.95**  
*A highly complex wine which entices you with its scents of lime, acacia, apricots, grilled almond and honeyed aromas. The palate is luscious and generous with its sweet apricot, honey, roasted nut and marmalade flavours and perfectly balanced with a zesty, lime rind acidity, finishing clean, uplifted and satisfying.*

## *Port*

- 89      ***Late Bottled Vintage Port, Quinta do Crasto, 2004***      **£26.95**  
*his late bottled Vintage shows brooding black cherry fruit with a huge cedary core. A simple wine with a fine dark colour, ripe and mouth filling and rounded off by a sweet finish.*

## *Half Bottles*

### **Champagne**

- 91      ***Gobillard Brut Reserve***      **£21.50**

### **White**

- 92      ***Pouilly Fumé, Château Favray, 2008***      **£13.95**  
*Not just a grassy, acidic dry white but a round, lush wine with depth of fruit and fantastic concentration, and superb balance which make it an ideal sauvignon blanc. Starting with an aromatic flowery/fruity bouquet and finishing with clean, crisp citrus style fruit, great length and limestone/mineral tones.*

### **Red**

- 93      ***Fleurie, Louis Tête, 2007***      **£11.95**  
*Wonderfully perfumed with juicy, ripe sweetness, cherry and chocolate flavours and a raspberry finish, with a touch of spiciness.*

***Vintages may change throughout the year***