



## **Our Wines**

We are pleased to offer a small, but carefully selected and comprehensive wine list. Nearly all of the wines that we have chosen come from small, artisan growers, some of which are organic, and although we appreciate that there might be some unfamiliar names here, they have all been selected for their ability to compliment our food.

We have naturally included the wines of Lebanon whose south facing mountains create the perfect environment for growing grapes, which have produced outstanding, powerful wines that have been renowned since Roman times.

## Whites

### Plaimont 'Le Lesc' 2009, Vin de Pays de Gers

*A blend of Ugni Blanc and Colombard, this is dry, fresh and clean with striking aromas of gooseberries and guava. It has a fresh, light, youthful taste, refreshing in the mouth and bright citrus on the finish. Excellent aperitif and to go with light salads and starters.*

### Guerrouane Blanc 'Les Trois Domaines' 2008, Meknes, Morocco

*From vineyards located at 500m in the foothills of the Atlas Mountains, this blend of Sauvignon and Clairette has herbaceous fruit and a subtle ripeness leading to a soft texture and a clean, fresh finish. There is a hint of spice in the background that would compliment either the aubergine, pumpkin or chicken kibeh well.*

### Domaine Menard Cuvee Marine 2008, Cotes de Gascogne

*From the SW of France, and made from Ugni Blanc and Gros Manseng, this is a perfect accompaniment to our Meze Dips and Tabouleh Salad. The citrus of the Ugni and the ripeness of the Gros Manseng compliments the flavours, and the bright acidity in both grapes leaving the palate cleansed, fresh and awaiting the next mouthful!*

### Cotes de Duras Sauvignon Blanc 2009, Domaine de Laulan

*Gilbert Geoffrey, the producer of this wine is often dubbed the 'Pope of Sauvignon'. He manages to make his wines 'gras' (fat) meaning that they have weight and texture on the palate. Some tropical fruits, melon and hints of vanilla. Excellent with most Meze, hot and cold and goes particularly well with cheese.*

### Falalghina Rami, Di Majo Norante 2008, Molise, Italy **Organic**

*Made from organically grown Falanghina grapes from the South of Italy on the Adriatic coast, this wine has wonderful charm with just-cut lime aromas, medium bodied, a flinty taste and a delicious almond and honey aftertaste. Wonderful with most starters, excellent with fish and chicken.*

### Château Tour de Gendres Cuvee de Conti 2008, Bergerac **Organic**

*The wonderfully eccentric Luc de Conti is known as Monsieur Mayonnaise for his technique of beating the lees (the yeast cells that remain in the wine after fermentation) into the wine for greater texture and flavour – which this has in spades! Mainly Semillon with some Sauvignon and Muscadelle this is rich and textured with flavours of apricots, cardamom and cumin. A great white to go with a fruit based Tagine or grilled fish.*

## Whites cont..

### Albarino San Campio 2009, Bodegas Terras Gauda

*When we first tasted this wine, we sat speechless until we finally managed to mutter 'that's absolutely delicious'. It is! From the Northwest of Spain on the hillside terraces that divide Spain from Portugal it has grapefruit, white flowers and green plums wrapped in a wonderful mouthful and a lovely clean, fresh finish. A blend of delicacy and persistence. A great food wine, that lends itself to the fresh flavours of the Levant.*

### Montlouis Minerale + Franz Saumon 2008    **Organic**

*Franz Saumon was a forester until he saw the light and took over a tiny 3 hectare property in Montlouis near Tour. His wine made from Chenin Blanc is unfiltered and unsulphured and is an expression of purity. Quince and honey abound and the initial impression of slight sweetness is offset by a wonderful spiky acidity and minerality. A wine of contrast that is wonderful with grilled fish and poultry and delicious with the rich flavoured foods. A truly magnificent wine!*

## Roses

### Alquezar Tempranillo Garnacha 2009, Somontano, Spain

*From the foothills of the Spanish Pyrenees, this is a ripe, deep coloured typical Spanish Rose, with red fruit flavours and some depth and structure. It might sound like a cliché but this is the perfect wine for grazing the menu and for 'Sharing Plates' as it goes with almost everything.*

### Wardy Rose du Printemps 2008, Bekaa Valley, Lebanon

*Domaine Wardy's Rosé du Printemps is a deliciously blend of of Cinsault, Cabernet Sauvignon & Shiraz. Light Candy apple red in colour with attractive fruity flavours of cherry, strawberry, pepper, red currant and ripe watermelon. Perfect multi-tasker .*

### Château d'Ollieres 2009, Coteaux Varois, Provence

*This pale, provincial pink comes from just west of Aix and is made from Grenache, Cinsault and Syrah. Farmed organically and harvested by hand, this has bright red berry fruit with hints of jasmine and on the palate some real depth and texture and real floral fruit. Another excellent multi-tasker.*

## Reds

### Merlot 'Les Clairieres' 2008, Vin de Pays d'Oc

*An almost indecently purple, plump, plummy Merlot from La Liviniere, close to Beziers in the Languedoc. It has an abundance of sun-ripened blackberry fruit and a definite hint of bay leaves and fennel. There is a good touch of ripe tannins which will handle richer flavours well, but they do not dominate and allow the wine to be charming to drink on its own.*

### Montepulciano d'Abruzzo 'Frentano' 2008, Cantina Frentana

*This is a wine that is not afraid to be a bit wild and untamed and to display its true character. Dark and full-bodied with a big gush of prunes, plums, dark cherries with some savoury elements – a leathery warmth and an all over chocolate finish. Wonderful with lamb and with meat dishes.*

### Bodegas Navajas Rioja Tinto 2008 Rioja

*Although technically a 'joven' – i.e. a wine without any oak aging – there is about 20% of oak aged wine in the blend which gives it that welcoming, friendly vanilla warmth that one expects. This is unchallenging, delicious and very drinkable. Great to drink on its own, excellent with most starters, chicken and works surprisingly well with fish.*

### Corbieres Classique 2008, Château Ollieux Romanis Organic

*From a family owned vineyard for several generations who farm organically, this is truly a wine that reflects the 'terroir' that it comes from. Abundant red and black fruit flavours are counterpointed by drier 'garrigue' notes (the scrubland that surrounds the vineyards) that give bayleaf, thyme and rosemary and give way to some liquorice flavours. Down there, they drink this with Cassoulet. Here, it will partner tagine beautifully.*

### Clos St Thomas, Les Emirs 2005 Bekaa Valley, Lebanon

*This delicious blend of Cabernet Sauvignon, Syrah and Grenache grapes is aged for 12 months in oak barrels before bottling. Nice exotic spice on the nose in addition to red fruits aromas on palate, dry and full bodied with nice tannin structure. Works well with red meats*

### Fleurie 'Grille Midi' 2008, Château de Raousset

*Gamay with some gravitas owing to the influence of oak aging given to this wine. It shows all the finesse one would expect of this appellation. Vibrant purple, it is beautifully fruity with raspberry, cherry and summer fruit aromas. This is a red that is often served chilled and as it has very little tannin and can partner a multitude of dishes including fish, chicken, meat and vegetarian dishes.*

## Red Wines cont..

### Epicuria Syrah Rouge, 2005, Volubilia, Domaine de La Zouina, Meknes

*Contrary to your first impressions, this is not on the list simply to play to the theme!*

*It's here because it is actually delicious and perfect for our cuisine. The wines are made in Meknes, in the foothills of the Atlas Mountains, by 2 Frenchmen who are directors of Bordeaux Chateaux and so have great pedigree. There is ripe plum fruit, hints of tobacco, leather and mocha and on the palate smooth and refined with well integrated tannins.*

### Beaumes de Venise 'Terres Jaunes' 2008, Domaine Ferme St. Martin, Rhone **Organic**

*Beaumes de Venise is best known for pudding wines, but red wine is produced there as well. This vineyard works wholly organically with a total respect for the land with the intention of having naturally healthy grapes. The yields are small and the wine is bottled with minimal sulphur. This gives it a slight natural wildness with intense aromas of spice, garrigue and pepper and rich and mouthfilling on the palate – a match for the most powerful flavours.*

### Barbera 'La Verrane' 2007, Vittorio Bera, Piemonte - **Organic**

*We have included this because we happened to drink it one April evening with a lamb tagine and it was the most perfect match. However, this wine is about as unconventional and unexpected as it gets. It is bottled unfiltered and undergoes a slight second fermentation in the bottle so expect to find a slight prickle on the palate. Mulberry, sour cherry, mint and hints of liquorice. A real party in a glass!*

### Château Musar 2001, Beka'a Valley

*The list would not be complete without the inclusion of the almost cult wine from Serge Hochar. This has extraordinary complexity – fragrant, warm, mellow and spicy on the nose and an abundance of summer berry fruits on the palate with soft tannins. There's a hint of the Christmas cake lurking in the background as well. A wine of enormous pedigree.*

## Sweet Wines

### Monbazillac 'Jour de Fruit' 2007, Domaine de l'Ancienne Cure (1/2 bot)

*Made from grapes that have been affected by Botrytis Cinerea which dries the grapes and concentrates the sugars as well as giving the slight scent of honeysuckle, this is wonderfully honeyed with notes of marzipan and marmalade, but it also carries the essential crisp finish which balances it out perfectly.*

### Nectar de Kefraya

*Nectar de Kefraya is a "Mistelle". The grapes are delicately pressed without fermentation.*

*The juice is then fortified with a wine alcohol of the same grape-variety distilled on the chateau. Medium-deep gold colour. Sweet and full bodied with concentrated aromas of honey, ripe apples, caramel and nutty tones reminiscent of walnuts and roasted hazelnuts.*

### Moscsato d'Asti 'Lumine' 2008 Ca' d' Gal Organic

*A joyous explosion of sunny, alcoholic elderflower cordial with aromas of rose petals and mandarins. Sweet white peaches on the palate and a exuberant frizzante. This is so delicious and being low in alcohol is ideal to drink after the meal with some sweet pastries – or just to round off the occasion.*

## Champagne & Sparkling Wines

### Prosecco Frizzante Colli Trevigiani NV, Cantina Bernardi

*A really perfect aperitif; this friendly, gently sparkling wine is full of delicious marzipan and ripe pearfruits and has a crisp, citrusy finish. Soft, supple and a delight to drink. Also the perfect accompaniment to a plate of nibbles, both sweet and savour.*

### Vouvray La Dilettante Methode Traditionale NV, Domaine Breton, Loire Valley

*Made from Chenin Blanc farmed with ultra intense organic care and fermented with wild yeasts this wine is bottled without any fining or filtration and minimal sulphur and is therefore naturally slightly cloudy. It has extraordinary aromas of high toned white fruits blended with honeycomb and honeysuckle, On the palate, just off dry with intense apricot fruit and a finish that is extraordinary in it's freshness and purity.*

### Champagne Jean Paul Deville Carte Noir NV

*From a family estate that lies amongst some of the best Grand Cru vineyards in Champagne, this is full bodied with some brioche and yeast flavours with underlying spice and a citrus finish. It shows elegance and maturity.*

### Veuve Cliquot La Grande Dame 1998

*Named after the legendary Madame Cliquot, this wine is made in only the very finest years. A wine of enormous pedigree, it has a pale gold colour with jade glints. On the nose an enticing combination of fruit and some mineral notes. On the palate, clear cut and pure with perfect balance and a silky smoothness.*