


Simpson'sTM

HOTEL BAR RESTAURANT

Wine List

CHAMPAGNE



Laurent-Perrier

MAISON FONDÉE

1812

All wines are sold inclusive of VAT. If the wine of the vintages shown are not available we will substitute with a wine from a similar or better vintage or a wine of similar style

CHAMPAGNES

- | | | |
|----------|--|--------------------------|
| 1 | LAURENT-PERRIER BRUT NV | 51.50 |
| | CHAMPAGNE, FRANCE | 125ml glass 10.50 |
| | A blend of 45% Chardonnay, 40% Pinot Noir & 15% Pinot Meunier.
This Champagne has a delicate and fresh nose, with good complexity and notes of citrus and with fruit. It is fresh and supple upon entry with rounded and expressive flavours from which the fruit progressively emerges.
Good balance and length. IWC Commended, DWWA Silver <i>12.0 alc</i> | |
| 2 | LAURENT-PERRIER BRUT VINTAGE 2000/02 | 85.00 |
| | CHAMPAGNE, FRANCE | |
| | A great wine and a fantastic vintage. A class above the rest. <i>12.0 alc</i> | |
| 3 | LAURENT-PERRIER BRUT ROSÉ | NV 75.00 |
| | CHAMPAGNE, FRANCE | 125ml glass 12.00 |
| | This iconic champagne is the undisputed leader in the rosé Champagne category. This champagne is famous for its highly expressive bouquet, which stems from the very careful preservation of the grape's natural fresh red fruit aromas. <i>12.0 alc</i> | |
| 4 | LAURENT-PERRIER ULTRA BRUT NV | 85.00 |
| | CHAMPAGNE, FRANCE | |
| | This Champagne receives no 'dosage' to adjust the sweetness level prior to release. Its delicate finish, which leaves the palate fresh, and its subtle balance, make this the most versatile champagne in Laurent-Perrier's range. <i>12.0 alc</i> | |
| 5 | LAURENT-PERRIER GRAND SIÈCLE NV | 220.00 |
| | CHAMPAGNE, FRANCE | |
| | Grand Siècle is produced from around 12 of the most prestigious villages in the Champagne region. The epitome of Champagne blending, Grand Siècle is a blend of different villages and from different harvest years. Complex and well-balanced, Grand Siècle contains all the ingredients to enable it to match a wide range of refined dishes. <i>12.0 alc</i> | |
| 6 | KRUG "GRAND CUVÉE" | 220.00 |
| | CHAMPAGNE, FRANCE | |
| | Krug remains at the summit of the Champagne-making art, each year producing outstanding wines with no concession to commercial pressures. It is a heavily Pinot-dominated blend, still using wines fermented in oak barrels. A wonderfully bouquet creamy, leading to a magical combination of richness and balance on the palate.
<i>Canapes shellfish and even fruit desserts. 12.0 alc</i> | |



SPARKLING WINES

- 7 **BOTTER PINOT GRIGIO BLUSH** **24.95**
VENETO, ITALY
Soft, dry and well balanced on the palate. *12.5 alc*
- 8 **PROSECCO BRUT, ROCCO VENEZIA,** **32.95**
ITALY.
125ml glass 7.50
Highly fashionable Prosecco from north east Italy. Fresh and dry with a hint of Pear and almond on the palate and a clean citrus finish.
Excellent aperitif but this goes exceptionally well with seafood 11.5 alc

WHITE WINES

LIGHT AND CRISP WHITES

- 9 **GRÜNER VELTLINER PRESTIGE 2009/10** **21.95**
WEINVIERTEL D.A.C., LENZ MOSER, AUSTRIA
Austrian wine has started to gain popularity and its easy to see why. This crisp, refreshing example of the countries most popular varietal really is a revelation. The bouquet has hints of wild flower and white pepper which show also on the palate as well as citrus and green apple.
Try with white fish, shellfish, salads and also light pasta dishes. 12.5 alc
- 10 **GAVI DI TASSAROLO 2008/9,** **27.45**
"FORNACI" CASTELLO BERGAGLIO, PIEMONTE, ITALY
An ultra modern white from North West Italy. Honeyed white peach and blossom on the nose with a fresh, crisp finish
Excellent with lighter meats, fish and crisp salads – particularly Caesar 12.5 alc
- 11 **PICPOUL DE PINET 2010** **19.95**
TERRASSES DE LA MAR, FRANCE
Ultra-trendy grape varietal which has been grown in the South of France for over 400 years! Offering something a little different, it is light and delicate in style with a hint of peaches and apricots on the finish. 12.5 alc



FRUITY AND SUPPLE WHITES

- 12 CHABLIS RESERVE DE MONTAIGU 2010 30.95**
J.MOREAU ETS FILS BURGUNDY
The vines grow on gentle slopes along the perimeter of the Chablis Grand Cru and Premier Cru appellations. Pale gold in colour with slight green tinges and a fruity nose with butter and hazelnut aromas. 12.5 alc
- 13 SAUVIGNON BLANC 2010 21.45**
TORREON DE PAREDES, RENGO, CHILE
*An old favourite from our list. Crisp, dry and very fresh and bursting with fresh lime and elderflower flavours. The Torreón de Paredes method is to do the very best in the vineyard and apply minimal techniques in the winery and the wine will be just right – as is the case here!
A great aperitif but also good with seafood and poultry dishes 13.5 alc*
- 14 PINOT GRIGIO 2008/9 30.95**
“VIGNETO LE ROSSE”, TOMMASSI, VENETO, ITALY.
*An elegant and balanced Pinot Grigio from a single vineyard in the rolling hillside to the west of Verona in North East Italy. Crisp citrus with a rounded pear and spiced apple note to the palate, make this an exciting Pinot Grigio for any occasion. 12.0 alc
Aperitif, light pasta, seafood or salads.*
- 15 POUILLY FUMÉ LES CHAMPS 2009 34.95**
ROGER PABIOT, LOIRE VALLEY.
*A complex wine from a classic small Domaine with lovely fresh gooseberry aromas. If you like crisp and dry wines, this is for you.
Smoked fish, fresh seafood. 13.0 alc*

RICH AND GENEROUS WHITES

- 16 **SAUVIGNON BLANC GREEN LIP 2010** **29.45**
JACKSON ESTATE, MARLBOROUGH, NEW ZEALAND
Gooseberry and elderflower flavours are layered with ripe herbal characters and a delicate yeast lees complexion creating wonderful palate weight and mouthfeel.
Good all round wine – very good with white meat and fish dishes. 13.0 alc
- 17 **CHARDONNAY RESERVA 2009,** **23.45**
TORREON DE PARADES, CACHAPOAL, CHILE
A superbly balanced Chardonnay from the foothills of the Andes. Rich, nutty and full of character yet fresh and citrusy at the same time. If you have gone off Chardonnay recently this could convert you back!
A great aperitif but also good with seafood and poultry dishes 13.5 alc
- 18 **CORTON CHARLEMAGNE 2004/05** **115.00**
LOUIS LATOUR, BURGUNDY.
Big rich oak and fruit aroma with great depth, leading to a powerful wine of full flavoured rich and complex Chardonnay. Amongst the world's best.
Any fine white meat – also a good white for red meat. 14.0 alc

ROSÉ WINE

- 19 **TAVEL ROSE, LES EGLANTIERS 2010** **27.90**
BROTTE, RHONE
Intense salmon colour, red fruits and hazelnuts on the nose and a vivid mouth with candied fruits.
Rice dishes, fish cold meats 14.0 alc

RED WINE

SOFT AND VELVETY REDS

- 20 **FLEURIE `LES GARANS` 2009** **30.45**
LOUIS LATOUR, BEAUJOLAIS, FRANCE.
The Gamay grape provides the juice for this silky smooth wine made by one of the foremost Burgundy producers. Summer soft berry fruit flavours, with a crisp tangy feel to the finish, and a touch of light tannin.
Superb with lighter meats and cold meat dishes. 12.0 alc
- 21 **RIOJA CRIANZA 2007** **26.45**
DOM RAMOS, SPAIN.
90% Tempranillo and 10% Garnacha, this wine spends 14 months in oak and 12 months in bottle prior to release. The result is a classy Crianza with Cherries, red berries and vanilla and luscious tannins.
Pork, lamb and beef dishes, grilled or with bigger style sauces. 12.5 alc



JUICY AND FRUITY REDS

- 22 PINOT NOIR VINTAGE WIDOW 2008 32.95**
JACKSON ESTATE, MARLBOROUGH, NEW ZEALAND
Black plum and red cherry aromas dominate the nose, giving a classic sweet/savoury Pinot Noir fruit spectrum. Generous, ripe tannins and a fine backbone of acidity, produces a cracking Pinot Noir with varietal integrity.
14.0 alc
- 23 PIC ST. LOUP 2008, 21.45**
THIERY LOUP, MONTPELLIER, FRANCE.
A fantastic red wine from a really top quality producer. This Syrah and Grenache blend is silky smooth with a hint of black pepper on the finish. If you haven't heard of this wine try it now before everyone finds out!
Red meat, tomato based sauce dishes. 14.0 alc
- 24 CHIANTI CLASSICO DOCG, CASTELLO DI SAN DONATO, 2007 30.95**
TUSCANY, ITALY
100% Sangiovese aged in oak for 6 months and bottle for 6 months before release. The nose has intense notes of ripe cherries, balsamic vinegar and a nice spicy finish, with soft juicy tannins.
13.5 alc
- 25 SHIRAZ RICHARD HAMILTON 2009, 29.45**
MCLAREN VALE, AUSTRALIA.
The wine is crafted to present excellent fruit definition and length and typifies both the Shiraz fruit and the McLaren Vale region. Attractive rich plum fruit nose with hints of mint and black pepper. This is a fruit dominant wine with real juicy flavours
13.0 alc
- 26 CHATEAU COS D'ESTOURNAL 2007/08 185.00**
2EME GRAND CRU CLASSÉ ST ESTEPHE, BORDEAUX.
One of THE names in Bordeaux – and indeed wine in general. St. Estephe is traditionally impenetrable in its youth but this wine is now opening out, delivering everything you expect in a good Cabernet dominated Claret
Steak, Lamb (the perfect partner to this meat) 14.0 alc
- 27 PINOTAGE 2008 29.95**
DE WAAL, STELLENBOSCH, SOUTH AFRICA.
Award-winning winemaker Danie de Waal uses 50 year old vines to produce this blockbuster.
A wine for carnivores – game, steak, casserole and chargrills. 14.0 alc



RICH AND POWERFUL REDS

- 28 CABERNET SAUVIGNON 2008, 36.45**
LECONFIELD, COONAWARRA, AUSTRALIA
Leconfield is one of the leading lights when it comes to Coonawarra Cabernet. This red is rich and generous with dark chocolate and tobacco leaf on the nose and deep, dense fruit flavours on the palate.
Lamb, steak roasts, game, char grilled or roasted 14.5 alc
- 29 MALBEC 2007 28.95**
QUINTA GENERACION, GOYENCHEA MENDOZA, ARGENTINA.
A very rich and robust wine with an intense dark fruit-cake nose. Lively acidity with still firm, extracted fruit, almost burnt but sweet too.
Any meat served in a rich sauce, game fowl and spicy dishes will all 13.5 alc
- 30 CABERNET SAUVIGNON 2006/7 28.60**
PRIVATE COLLECTION, TORREON DE PAREDES, CHILE
Deep brilliant ruby colour with an orange note. Red fruits, herbal and floral aromas with a touch of liquorice, plum and chocolate, as well as vanilla and coffee. In the mouth it is soft, long and persistent with mature and well rounded tannins.
Matches with lamb and prime cuts of beef. 13.5 alc
- 31 CHATEUNEUF DU PAPE RESERVE DES ARGENTIERES 2009 50.95**
OGIER, RHONE VALLEY, FRANCE
Grenache dominates this blend @ 65% with the other 35% made up of Syrah, Mourvèdre and Cinsault. The grapes are hand harvested and after for 6 months on oak after maceration. It has a complex bouquet with fruits and spices (thyme, rosemary and pepper),
Stews, game, smoked meats and strong cheeses. 14.0 alc
- 32 GEVREY CHAMBERTIN 2007 65.00**
DOMAINE ROSSIGNOL-TRAPET, BURGUNDY, FRANCE.
A classic style of red wine from the heartland of good food and good wine. Classic Pinot Noir with fresh summer berry fruit initially, then a hint of spice and then something slightly savoury. A tremendous example of fine Burgundy.
Red meat, roasted poultry, game 13.0 alc
- 33 CHATEAU MUSAR 2000 49.45**
BEKKAA VALLEY, LEBANON
The flagship wine of Lebanon. Matured perfectly with rich concentrated, soft ripe tannin and superb balance. This is amongst the very best of wines to be found anywhere.
Grilled and roasted beef, spicier, marinated foods. 13.5 alc



