



SPECIAL POURS BY GLASS

APERITIF

NV Timothée Stroebel 'Triptyque Brut Nature' Premier Cru - Champagne 24
Chardonnay/Pinot Noir/Pinot Meunier. Rare, biodynamic, winemaker to watch!

WHITE

2021 Sturm 'Sauvignon BIO' - Friuli Venezia - Giulia /Collio 12
Family run & labels designed by theirs kids. Passion fruit, kumquat & lingering salinity

2021 Domaine Matassa 'Cuvée Marguerite' Muscat & Macabeu - Roussillon 16
Lime, orange blossom & spice

2011 Gerard Boulay 'La Côte' Sauvignon Blanc - Sancerre 17
Poured from Magnum. Honey, zesty grapefruit, sharp Granny Smith & coating texture

2020 Domaine Tessier 'Champ Perrier' Chardonnay - Meursault 17
Stone fruits, freshly churned butter & almonds. Matured in french oak, partly new

2019 Gerard Boulay 'La Côte Sauvignon Blanc - Sancerre 20
Lemon curd, mirabelle, flint & honeysuckle

ON SKIN

2017 Sébastien Riffault 'Akménine' Sauvignon Blanc - Sancerre 14
Pear marmalade, apple sauce & honey. Biodynamic principles, unfiltered

2013 Gravner, Ribolla Gialla - Friuli 29
Aged in amphora. Orange marmalade, raw honey & sage



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OXIDATIVE STYLE

2009 Ganevat 'Vin Jaune' Savagnin - Jura 39

Small, biodynamic production. Gingerbread, soft spice, minerality

ROSE

2020 Tanca Nica 'Firi Firi' Catarratto/Pignatello/Inzolia - Sicily 18

Pomegranate, mandarin and liquorice. Juicy with refreshing tannins

GLOU GLOU

2023 Château Cambon, Gamay - Beaujolais Nouveau 9

Crunchy cherry, strawberry, quaffable. Served chilled

2021 Domaine Matassa 'Tattouine' Grenache Gris & Grenache - Roussillon 19

Could be mistaken as rosé, spice & forest berries

RED

2020 Domaine Thillardon 'Alizes' Gamay - Moulin a Vent 15

Classic, elegant & light. Sour red fruit, orange peel, spices & herbs

2006 Saintsbury 'Lee Vineyard' Pinot Noir - Carneros 22

Black fruits throughout, earthy & meaty

2005 Le Rioja Alta 'Gran Reserva 904' Tempranillo - Rioja 33

Complex. Blackberries, raspberries, cedar, liquorice & clove