



SPECIAL POURS BY GLASS

APERITIF

2022 Naturale, Nero d'Avola Vermouth - Sicily 8

Project of Giusto Occhipinti & his friend Simone Sabaini of COS winery.

Ripe blackberries, orange peel and mint.

FIZZ

NV Timothée Stroebel, 'Tryptique' - Champagne 30

Rare & tiny production. Delicious nutty notes compliment peach, pear and toast.

WHITE

2017 Wohlmuth, 'Ried Edelschuh' Sauvignon Blanc - Austria/Südsteiermark 16

18month on lees. Texture, ripe stone fruits & hints of macadamia nuts.

2013 Nikolaihof 'Steiner Hund' Riesling - Austria 26

Textbook quality Riesling. A delicate texture brimming with citrus and stone fruit.

ROSE

2017 Domaine Tempier, Mourvèdre/Grenache/Cinsault - Bandol 16.5

Serious rosé. Sour cherry, grapefruit, savoury & complex.

RED

2020 Clos93, 'L'Exclamació' Syrah - Priorat 15

Cooked blackcurrants with juicy tannins, earthiness & chocolate.

2017 Château Rauzan-Ségla, 'Ségla Margaux' 20

50.5% Cabernet Sauvignon/46% Merlot/3% Petit Verdot/5% Cabernet Franc.

2010 Domaine Denis Mortet, Gevrey Chambertin 29

18 month in oak. Savoury, dark fruit & soft tannins.