

CORRIGAN'S

M A Y F A I R

SAMPLE WINE LIST

Wine List

This is a wine journey not a wine journal, an exploration of wine by physical style, region, grape variety, emotion and sensation. It reflects the way that terroir, the sense of origin, communicates itself in the wines, the way wines taste and the way we taste wine.

The categories in the list are broadly organised according to impression of weight. The whites move from aromatic, crisp, clean and mineral to more mouth-filling, intense and spicy examples. You will find different examples of the same grape variety in different categories according to the style of the wine itself. The reds progress from unoaked, fruit-driven wines through various expressions of terroir to more powerful, structured styles. Pinot Noir has its own section, Bordeaux wines their own page and there are snapshots of Italy and Iberian wines.

There is a strong emphasis on growers who use sustainable and environmentally-friendly practices in their vineyards.

“Natural Wines”

Whilst compiling the list we found ourselves selecting a very high proportion of wines from small artisan growers who farm biodynamically. The origin of biodynamics was a series of lectures given by Rudolf Steiner in Silesia in 1924. Steiner propounded a holistic view of agriculture, whereby if a plant or crop was to truly flourish it had to exist in a healthy environment which meant protecting biodiversity and involved organic methods and excluding all chemical interventions. Biodynamics, however, with its emphasis on fermented herbal and mineral preparations as compost additives and field sprays and the use of an astronomical sowing and planting calendar, goes further than organics as it is a proactive philosophy. Rather than being a reactive form of farming it is prescient, intuitive and intelligent.

Wine growers adapt those various elements of biodynamics that most suit their needs but their overriding intention is to forge a stronger link with nature and create wines that express a distinctiveness wherein you can taste a different order of qualities, precisely because they capture the fine and various differences of their locations. The subtle secrets of the soil are best unlocked through biodynamic viticulture: “Biodynamics is perhaps the most straightforward path to the enhanced expression of terroir in one’s vineyard. Its express purpose is to wake up the vines to the energetic forces of the universe” (Randall Grabm). Whether or not we subscribe to the theory, it seems that many of the top growers in the world have converted – or are in the process of converting - to biodynamic viticulture in order to rediscover that element of purity and sense of distinctiveness in their wines.

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Food & Wine

We lived for days on nothing but food and water (WC Fields)

Eat what you want, drink what you feel like. Food and wine matching is part common sense and part serendipitous discovery. If the beauty of the central ingredient can be somehow highlighted by the accompanying wine that is a bonus, and if the wine can help cleanse our palate or aid digestion then it is performing its role in the partnership. Below we suggest some natural liaisons, where the terroir of the food and the terroir of the wine would communicate happily.

Charcuterie, Hams, Terrines, Foie Gras *“A charcuterie in Aurillac or Vic-sur-Cère or some other small but locally important town will possibly provide a paté the like of which you have never tasted before, or a locally cured ham, a few slices of which you will buy and carry away with a salad, a kilo of peaches, a bottle of Monbazillac and a baton of bread, and somewhere on a hillside amid the mile upon mile of golden broom or close to a splashing waterfall you will have, just for once, the ideal picnic.”* (Elizabeth David)

Normally in Italy, France or Spain you would enjoy a plate of ham or salami with a young, fresh wine of the region, a sanguine, earthy red unmediated by oak or sweet plumminess, the kind that is savoury and invites a second (and third) glass... Try a *Morgon* or lightish Gamay, a delicious red-fruited *Freisa* from the Asti region, a unoaked Spanish red or a Cabernet Franc – *Saumur Champigny*, for example. The course yet buttery texture of terrines and potted dishes craves fresh red wines with plenty of acidity to cut through the fattiness such as a peppery Cabernet Franc, delicate Syrah, youthful, juicy Gamay or tart reds from Germany and Austria. Elizabeth David's suggestion of *Monbazillac* (or any sweet wine with plenty of acidity such as Jurançon) would perfectly complement the luscious texture of foie gras...

Offal Sweetbreads prefer whites with a touch of sweetness; aromatic kidneys, conversely, seem to find their perfect partner in a punchy Pinot Noir. **Oxtail** or **ox cheek** is a dish where slow cooking intensifies the flavours and textures to sweetness and stickiness. Italy is the spiritual home of this great peasant dish and one might seek wines that have a long ripening period with layers of rich flavour balanced by fine acidity and structured tannin. Nebbiolo (*Barolo*, *Barbaresco* etc) and oxtail is a partnership made in heaven, but you may wish to explore other options...

Lamb *“French wines may be said but to pickle meat in the stomach, but this is the wine that digests, and doth not only breed good blood, but it nutritieth also, being a glutinous substantial liquor; of this wine, if of any other, may be verified that merry induction: That good wine makes good blood, good blood causeth good humors, good humors cause good thoughts, good thoughts bring forth good works, good works carry a man to heaven, ergo, good wine carrieth a man to heaven.”*
James Howell (1594-1666)

Lamb roasted in the oven with fresh herbs (thyme, rosemary etc) finds its resonant echo in reds whose vines derive their flavour and nourishment from the garrigue-scented terroir of the Mediterranean. Lamb from the mountains might go with Basque *Iroulégu* or an alpine red from *Valle d'Aosta*. Salt marsh lamb and *Bordeaux*: (preferably a *Medoc*) are a mete pairing. As for **hotpots, lamb shanks, lamb cooked in pies** – once again slow cooking confers sweetness to the dish. You need something rich yet with sufficient acidity – try *Rioja* or a *New World Cabernet*.

Beef Written forcefully about *cote de boeuf*: *“Serve it with French fried potatoes and a staggeringly expensive bottle of Burgundy in a cheap glass. Just to show them who's the daddy.”* Anthony Bourdain *“Les Halles Cookbook”*

Some *Shiraz*, some *Malbec* from Argentina, *Cabernet* from California, a no-nonsense *cru Beaujolais* of the highest order or a banker's cash-till ringing Burgundy according to yer man – all these robust reds have the requisite beefy body to tackle rib of beef or a grilled steak.

Slow cooked beef/ Casseroles/Irish Stew *An example of early food and wine matching advice from a wine merchant in (the caves of) Lascaux: Bison with white wine, Mastodon with red wine.* Oberon Kant's Big Book of Wine

The humbler the food the more enjoyable it is to drink really fine wines. Crack open a *Barolo* or *Brunello* here, but if you're looking for a less expensive option assay an earthy *Côtes du Rhone* or chunky Spanish red with a bit of tannin.

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Pork Lou Moussur, as he is known in South West France. "Nothing is lost with me." The pig is treated with respect, almost reverence in the South West. Truly, nothing is wasted with the pig: saucissons, rillettes, andouille and boudin to rendered fat, tripe, tongue and trotters - a culinary nose-to-tail journey in the pot or on the plate. The same is true for many regions in Italy as well as Spain, Portugal, Austria & Germany, Ireland...

The best wines for pork tend to be agile light-to-medium-bodied reds with plenty of fruit, moderate tannins or richly textured white wines with a touch of sweetness. With **sausages, boudin, crubeens** you would want something with plenty of acidity and juicy fruit: *Brouilly, Saumur-Champigny, Saint-Laurent* (from Austria) spring to mind as do many French country reds; some of lighter Bordeaux wines would also be happy partners.

Slow cooked (eg stews) Cassoulet/Daube of Pork "Closed on account of cassoulet"

Sign in bootmaker's shop in Carcassonne (as seen by Prosper Montagne, author of first Larousse Gastronomique)

The heartier, the better. Experiment with big spicy wines such as *Bierzo, Toro, Taurasi, Dolcetto* or *Barbera* from the Asti. **Roast pork** conversely invites white Burgundies, rich *Rieslings* from Alsace and *Grüner Veltliner*s from Austria or fragrant reds from Jura (try *Trousseau*, for example) and Savoie, and German *Spätburgunder* (otherwise known as Pinot Noir).

Venison *I have chased the English out of France more easily than my father ever did, for my father drove them out by force of arms, whereas I have driven them out with venison pies and good wine.* Louis XI

Meaty, muscular venison demands Mourvèdre such as *Bandol* or *Collioure, Côte-Rôtie*, top *Burgundy*. The juniper-scented, porty, peppery wines of the southern Rhône (*Gigondas, Châteauneuf*) are also particularly good.

Chicken, Guinea Fowl, Game Nirds "If God grants me longer life I will see to it that no peasant in my kingdom will lack the means to have a chicken in the pot every Sunday." Henri IV of France

Fowl is most definitely fair with Pinot Noir. The lighter Burgundies (*Savigny, Givry* and *New World Pinots* are perfect with chicken. Richer Côtes de Nuits (*Gevrey, Vosne-Romanée, Nuits-Saint-Georges* wines carry the weight for gamier birds such as partridge & grouse meanwhile the wines of the South West (*Madiran* and *Marçailac*) have a cracking affinity with duck. Alsatian varieties such as *Pinot Gris* and *Gewurztraminer* also marry well with birds especially if cooked with fruit. For a stunning alternative try white wines which undergo extended skin contact especially those from Friuli and Tuscany from such varieties as *Malvasia, Vermentino* or *Vitovska*.

Seafood & Fish, Oysters are classically drunk with wines whose roots are within sniffing distance of the sea. *Muscadet* is one option; *Picpoul de Pinet* is another and Spanish *Albarino* from Galicia. The zinc-tinctured and mineral notes are also excellent when washed down by *Chablis, Sancerre* (whose soils are often the Kimmeridgean marls made up of fossilised oyster shells). **Shellfish** such as langoustines, prawns, clams and mussels can be drunk with any of the above as well as drier examples of *Grüner Veltliner, Chenin* and *Riesling*. **Crab** (dressed crab, crab salad) seems to work particularly well with aromatic whites such as *Condrieu* (or any *Viognier*), other southern French whites as *Rieslings* with a hint of sweetness. **Lobster** with its rich, almost nutty meat deserves the best *white Burgundy* or *New World Chardonnay*.

"Salmon are like men: too soft a life is not good for them."

James de Coquet

Salmon, the king of river fish, goes wonderfully well with the honeyed Chenins of the Loire (try *Savennières, Jasnières* or *Montlouis*). **Turbot** is a magnificent fish – a Grand Cru Burgundy would be lovely if you're not paying. Oily fish – **mackerel** or **sardines** – are simply delicious when washed down by citric whites such as *Greco di Tufo, Verdicchio* or new world *Sauvignon*.

Cheese & Desserts Rather than concluding on a heavy note with an unctuous sweet wine to accompany the pud, why not cleanse your taste buds with a glass of fizz (*Brachetto* or *Moscato d'Asti*), the buzz of acidity knifing refreshingly through the cloying sugar and dairy of the dessert? Cheeses should be matched according to texture, ripeness and saltiness. Red wine works well with hard cheeses; blue cheeses tended to be best served by sweet and fortified wines; soft cheeses and Burgundy are often good partners, whilst goat's cheese and Sauvignon is one of the happiest and fruitful food and wine marriages.

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SMALL GROWER'S NON VINTAGE CHAMPAGNE

The Champagne sections of most restaurant lists tend to be dominated by well known brands (Grand Marques) as opposed to wines made by small artisanal growers (récoltant-manipulants on the label) that express most perfectly the characteristics of individual vineyard sites. Happily this situation is changing as a small but steadily increasing number of growers in the Champagne region refrain from selling their grapes to the big houses in favour of making superb hand-made wines. These growers are adopting natural methods of vineyard management to produce healthy grapes as opposed to the well documented big brand reliance on chemical pesticides and herbicides. Natural methods, which include full conversion to organic or biodynamic regimes, are now a very positive trend although constitute a small percentage of overall production. Consumer demand for single vineyard Champagnes has pushed the pricing of those overproduced and heavily marketed Grand Marques to stratospheric levels. By contrast, single vineyard Champagnes from individual top growers, remain exceptional bargains despite being even more highly sought after.

			125ml
500	Paul Déthune, Ambonnay Grand Cru (Organic) 70% Pinot Noir & 30% Chardonnay	79.00	14.90
504	Benoit Lahaye Brut Grand Cru (Biodynamic) 80% Pinot Noir & 20% Chardonnay	89.00	
506	Larmandier-Bernier Terre de Vertus 1 ^{er} Cru Non Dosé (Biodynamic) 100% Chardonnay	115.00	
507	Jérôme Prévost, Brut Nature La Closerie les Béguines (Biodynamic) 100% Pinot Meunier	142.00	

SPARKLING & NON VINTAGE CHAMPAGNE

508	Prosecco di Conegliano Valdobbiadene, Conte Collato	46.00	9.50
510	N.V Philipponnat Non Dosé	93.00	
501	Blanc de Noirs Devaux (<i>Pinot noir</i>)	88.00	
509	N.V Krug	350.00	
502	Ultra de Devaux, Extra Brut	99.00	
511	Veuve Fourny et Fils 1 ^{er} Cru Blanc de Blancs NV Brut	79.00	
512	Ruinart Blanc de Blancs NV Brut	145.00	
521	2005 Nyetimber Cuvee Classique, West Sussex, England	98.00	

VINTAGE CHAMPAGNE

503	2005 Deutz	145.00	
513	2002 Dom Perignon	320.00	
517	2000 Dom Perignon – <i>Magnum</i>	950.00	
514	2000 Billecart-Samon Cuvée Nicolas Francois	250.00	
515	2004 Larmandier-Bernier Grand Cru, Vieilles Vignes de Cramant Blanc de Blancs (Biodynamic)	158.00	
516	2002 Philipponnat Cuvée 1522	148.00	

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518 1999 Philipponnat Clos des Goisses 288.00

SPARKLING & CHAMPAGNE ROSÉ

528 N.V Veuve Fourny et Fils Rosé 88.00 15.80
527 1996 Dom Ruinart 550.00
523 N.V Frizante Mas de Daumas Gassac Rosé (Organic) 60.00

SHERRIES

Emilio Lustau, Jerez

Sherry is such a versatile food wine and Lustau make a wonderful range of Solera reservas and Almacenistas. The Fino is the flagship of the House of Lustau; a dry, elegant sherry, light and smooth with just a hint of the sea and attractive fruit. Very fresh, with a seasoning of tangy yeast. Amontillado Obregon is naturally dry and soft, its palate gives a hint of wood and smoky raisins. The gloriously complex Oloroso Pata de Gallina conveys a powerful and distinctive nutty bouquet. Despite its strength, its concentration and its intense flavours of smoky wood, prunes and bitter chocolate, this fine rare wine is smooth and warming leaving a clean, lightly acid lingering aftertaste. A light amber gold colour, the Palo Cortado Vides is dry and has an immensely rich flavour, with nuances of vanilla, coffee and dark chocolate.

Other sherries

The Manzanilla San Leon from Argueso is a *pasada* style. These wines are perfect with simple seafood such as langoustines. The Fino from Colosia is a dry, elegant sherry, light and smooth with just a hint of the sea and attractive fruit. Very fresh, with a seasoning of tangy yeast.. The Fino from Sanchez Romate is also a reserva style – this would be excellent with grilled fish. Amontillado is excellent with hard cheeses, whilst the richness of Oloroso sherries make them an ideal foil with kidneys and calf's liver.

600 Manzanilla San Leon, Sanlucar di Barrameda – 37.5cl 25.50 8.50
601 Almacenista Manzanilla Pasada Cuevas Jurado, Lustau – 37.5cl 32.00
602 Fino del Puerto, Gutierrez Colosia – 75cl 45.00 8.80
603 Fino Marismeno, Bodegas Sanchez-Romate – 75cl 36.00
608 Amontillado NPU, Sanchez Romate – 75cl 56.00 9.80
604 Amontillado del Puerto, Obregon, Lustau – 37.5cl 34.50

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605	Oloroso, Pata de Gallina, Lustau – 37.5cl	33.00
606	Palo Cortado Vides, Lustau – 37.5cl	51.40

NON-FORTIFIED SOLERA-STYLE – THE ITALIAN ISLANDS

A wonderful alternative to sherry; the sublime dry Marsala from Sicily made from Grillo. Chestnut-coloured, delicate, nutty and dry, it is a fine accompaniment to tuna and dishes such as deep fried calamari or plaice and equally excellent with mature hard cheeses. The Vecchio Samperi is like drinking history.

607	Vecchio Samperi Vino Liquoroso, Marco de Bartoli – <i>Sicilia</i> – 50cl	64.00
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BY THE GLASS & CARAFE

CHAMPAGNE & SPARKLING

125ml

Prosecco di Conegliano Valdobbiadene, Conte Collato	9.50
N.V Paul Déthune Ambonnay, Grand Cru Brut	14.90
N.V Veuve Fourny et Fils Rosé	15.80

	175ml	Carafe 250ml	Carafe 500ml
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WHITES

2009 Picpoul de Pinet, Château de la Mirande – <i>Côteaux du Languedoc</i>	5.90	9.90	17.90
2010 Reserve de Gassac, Mas De Daumas Gassac – <i>Languedoc</i>	6.80	10.90	20.80
2010 Terras Gauda O Rosal, Rias Baixas – <i>Galicia</i>	8.90	14.30	27.70
2009 Cheverny, Domaine de Veilloux – <i>Loire</i>	9.50	14.70	30.00
2009 Rami Bianco, Azienda COS – <i>Sicilia</i>	10.80	19.00	37.00
2009 Riesling Bockenauer Trocken, Weingut Schäfer-Frölich, Nahe – <i>Germany</i>	11.90	21.30	39.00
2008 Chablis, Château de Béru – <i>Chablis</i>	13.10	22.20	42.90
2008 Saint-Aubin 1er Les Murgers de Dents de Chiens, Domaine Girardin – <i>Côte de Beaune</i>	14.80	25.20	48.90

ROSE

2009 Massaya Rosé, Bekaa Valley – <i>Lebanon</i>	7.80	12.60	23.80
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REDS

2008 Château Plaisance, Côtes du Frontonnais – <i>South West France</i>	5.90	9.90	17.90
2008 Carignan, Vin de Pays d'Oc, Domaine des Terres Falmet– <i>Languedoc</i>	7.80	12.60	23.80
2008 Barco Reale di Carmignano, Tenuta di Capezzana – <i>Toscana</i>	8.20	13.00	25.00
2009 Syrah Vin de Pays de L' Ardeche, Domaine Hervé Souhaut – <i>Rhône</i>	10.80	18.00	35.00
Seleccion Especial, Bodegas Abadia Retuerta – <i>Sardon del Duero</i>	11.00	19.80	37.80
2007 Bourgogne Rouge Cuvée Garance, Domaine Montanet-Thoden – <i>Burgundy</i>	13.00	22.00	42.70
2004 Château Le Castellet – <i>Saint-Emilion</i>	17.00	27.00	52.70

Whites

Wines for Oysters & Shellfish

“...like a gloomy Analytical Chemist; always seeming to say, after ‘Chablis, Sir?’ – ‘You wouldn’t if you knew what it was made of.’
Charles Dickens, *Our Mutual Friend*

“As I ate the oysters with their strong taste of the sea and their faint metallic taste that the cold white wine washed away, leaving only the sea taste and the succulent texture, and as I drank their cold liquid from each shell and washed it down with the crisp taste of the wine, I lost the empty feeling and began to be happy and to make plans.”
Ernest Hemingway, *A Moveable Feast*

Oysters and Chablis? But of course! Wines from vines overlooking the sea (Picpoul de Pinet, Terras Gauda); wines made from vines whose roots plumb the soils made up of decomposed oyster shells (Chablis); wines with a pronounced citrus character (Riesling, Semillon) or wines with a pronounced mineral content (Lugana) – time to start decking those bivalves.

100	2008 Chablis, Château de Béru (Organic) – <i>Chablis</i>	57.00
101	2008 Chablis 1er Cru Les Vaillons, Domaine Daniel Dampft – <i>Chablis</i>	65.50
102	2009 Muscadet de Sèvre et Maine sur Lie, Clos des Allées, Domaine Pierre Lunau Papin – <i>Loire</i>	35.00
103	2009 Picpoul de Pinet, Château de la Mirande – <i>Côteaux du Languedoc</i>	25.00
106	2007 Grillo Integer, Marco de Bartoli (Organic) – <i>Sicilia</i>	59.00
119	2009 Rami Bianco, Azienda COS (Biodynamic) – <i>Sicilia</i>	53.00
107	2009 Terras Gauda O Rosal, Rias Baixas – <i>Galicia</i>	44.00
108	2009 Grosset Watervale Riesling, Clare Valley – <i>South Australia</i>	60.00
109	2010 Lugana, Ca’ dei Frati – <i>Veneto</i>	39.50

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Mouth-Watering Sauvignon

If you enjoy the flavour of Sancerre and Pouilly-Fumé... here's a small, crisp selection of tangy Sauvignon from around the world.

110	2009 Sancerre Monts Damnés, Domaine Gérard Boulay (Organic) – Loire	77.00
116	2009 Cheverny, Domaine de Veilloux (Biodynamic) – Loire	42.00
111	2008 Pouilly-Fumé, Domaine des Berthiers – Loire	48.00
127	2008 Pouilly-Fumé “Silex”, Didier Dagueneau – Loire	270.00
117	2007 Piere Sauvignon Blanc, Vie di Romans Isonzo – Friuli	73.00
115	2010 Sauvignon Blanc, Casa Azul, Rappel Valley – Chile	27.00
112	2009 Sauvignon Blanc, Crystallum, Walker Bay – South-Africa	41.00
114	2006 Domaine de La Solitude – Pessac Leognan	72.00
118	2010 Greywacke Sauvignon Blanc, Marlborough – New Zealand	49.00

“Earth & Stone” - Focused & Mineral Whites

...Wines marked by their particular terroir, be it the blue slate terraces of the Mosel, the volcanic tufa of the Loire or the limestone of Alsace. A mixture of austerity, stoniness and grippy acidity they come into their own with food particularly smoked fish, but also fresh salmon and trout.

123	2009 Riesling Bockenauer Trocken, Weingut Schäfer-Frölich, Nahe – Germany	55.00
120	2004 Riesling “Billh”, Pierre Frick (Biodynamic) – Alsace	52.00
113	2004 Riesling Grand Cru, Altenberg de Bergbieten – Alsace	65.00
124	2009 Riesling Grand Cru Hengst, Domaine Josmeyer (Biodynamic) – Alsace	120.00
122	2010 Gruner Veltliner Theodora, Gut Oggau (Biodynamic) – Austria	48.00
150	2009 Vouvray sec “La Dilettante”, Domaine Breton (Biodynamic) – Loire	46.00
128	2008 Montlouis sur Loire, Premier Rendez-Vous, Bertrand & Lise Jousset (Organic) – Loire	64.00
195	2008 Soave “La Rocca”, Pieropan – Veneto	68.00
121	2007 Etna Bianco di Casele, AA Benanti – Sicilia	49.00

“Luscious Clusters of the Vine” – The Aromatics

...Ripe, expressive and full-flavoured exhibiting honeyed aromas. From the golden peach and honeydew wines of Alsace to the Viognier grape, simultaneously floral (honeysuckle) and laden with rich autumnal orchard fruit to the beeswax-and-spice Roussanne and Grenache wines of the Med. Try Quinta da Romaneira, its golden plum fruit cut by smoky minerality. Similar from the mountain region is the Jurançon Vitatge Vieilh (old vines in the Occitan language), an intense blend of Manseng and Courbu, whose rich, almost tropical fruit character is balanced by ruffling acidity. Just delicious. Some whites have the personality and texture of red wines. The amber-hued Malvasia Bianco Ageno from La Stoppa is one such. It has a subtle perfume of grapeskin and warm ginger and crunchy yellow plum fruit on the palate.

129	2006 Malvasia Bianco Ageno, La Stoppa (Organic) – Emilia-Romagna	65.00
151	2009 Fleur de Lotus, Domaine Josmeyer (Biodynamic) – Alsace	52.00
132	2008 Gewurztraminer, Domaine Ostertag (Biodynamic) – Alsace	70.00

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189	2009 Brin de Chevre, Thierry Puzelat (Organic) – <i>Loire</i>	49.00
134	2007 Condrieu Chery, Domaine André Perret (Organic) – <i>Rhône</i>	135.00
152	2008 St-Péray “Les Figuiers”, Bernard Gripa – <i>Rhône</i>	79.00
153	2006 Jurançon Vitatge Vielh, Domaine Lapeyre (Organic) – <i>South West France</i>	49.00
136	2008 Gaillac “Les Greilles”, Domaine Causse Marines (Biodynamic) – <i>South West France</i>	46.00
181	2010 Reserve de Gassac, Mas De Daumas Gassac (Organic) – <i>Languedoc</i>	29.00
184	2008 Mas De Daumas Gassac (Organic) – <i>Languedoc</i>	75.00
125	2008 Afros, Vinho Verde Branco, <i>Minho</i> – <i>Portugal</i>	38.00
130	2007 Quinta da Romaneira, Douro Valley – <i>Portugal</i>	49.00
131	2008 Clonakilla Viognier, Canberra – <i>Australia</i>	73.00

Rare Gems - Traditional Styles, Forgotten Grapes, Extraordinary Wines ...

A wine of the mountains the Gringet has beacon-bright, crystalline citrus fruit. This grape has virtually disappeared from the map; Domaine Belluard is the last estate to commercialise it. From the Slovenian border two fascinating wines: Vitovska, a variety that flourishes on the barren limestone karsts around Trieste. The resulting dry white wine is nothing short of thrilling, with a bright golden colour and a powerful scent of wild herbs and just the slightest astringency (from the skins) in the finish. The Marche Bianco reveals how some of the most unexpected wines can age; this is Verdicchio as you have never tasted it – taut and elegant. Valentini's Trebbiano is from another maligned grape, but this is sui generis, one of the only examples of the original Trebbiano clone. It should ideally be carafed and allowed to reach room temperature to express completely its pelagic depths.

149	2009 Petite Arvine, Les Crêtes, Costantino Charrère – <i>Valle d'Aosta</i>	69.00
138	2009 Pinot Griggio, Dario Princic (Biodynamic) – <i>Friuli</i>	79.00
104	2007 Jackot, Dario Princic (Biodynamic) – <i>Friuli</i>	83.00
139	2005 Vitovska, Benjamin Zidarich (Biodynamic) – <i>Friuli</i>	78.00
185	2007 Impero Blanc de Pinot Noir, Mancini (Biodynamic) – <i>Marche</i>	99.00
141	1997 Marche Bianco, San Lorenzo (Biodynamic) – <i>Marche</i>	135.00
144	2002 Trebbiano d'Abruzzo, Edoardo Valentini – <i>Abruzzo</i>	125.00
135	2008 Pinot Auxerrois“H”, Domaine Josmeyer (Biodynamic) – <i>Alsace</i>	79.00
191	2000 Savagnin Ouillé, Emmanuel Houillon (Organic) – <i>Arbois</i>	98.00
140	2008 Gringet Le Feu , Domaine Belluard (Biodynamic) – <i>Savoie</i>	62.50
145	2008 Roussette de Savoie, Gille Berlioz (Organic) – <i>Savoie</i>	55.00
192	2004 Vin de Table “Originel”, Julien Courtois (Biodynamic) – <i>Loire</i>	47.00
142	2008 La Crouzette, Patrik Rols, Vin de Pays De L' Aveyron (Biodynamic) – <i>South West France</i>	60.00
160	2007 Château Montus, Alain Brumont, Pacherenc du Vic-Bilh Sec – <i>South West France</i>	68.00
137	2008 Faugères Vin de Pays de L'Herault Blanc , Domaine Léon Barral (Biodynamic) – <i>Languedoc</i>	59.00
146	2007 Domaine Comte Abbattucci, Diplomate d'Empire “Cuvée Collection” (Biodynamic) – <i>Corsica</i>	120.00
105	2009 Assyrtiko Cuvee No. 15, “Franc de Pied” Vines, Santorini – <i>Greece</i>	59.00

CORRIGAN'S

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SAMPLE WINE LIST

Opulent and Mouthfilling

Wines that achieve concentration either by the fanatical work done in the vineyard, or by the nature of the grape itself or via the work on the lees in the winery or a combination of all three. The almost unctuous texture of sweetbreads deserves a white wine with fleshy fruit and perhaps a touch of honey and spice

154	2005 Moulin des Dames "Anthologia", Luc de Conti (Organic), Bergerac – <i>South West France</i>	165.00
164	2007 Vin de Table "Le Grand Blanc", Domaine Milan (Biodynamic) – <i>Provence</i>	65.00
155	2008 Grande Cuvée Blanc, Domaine de l' Hortus, Pic Saint-Loup – <i>Languedoc</i>	59.00
156	2008 Cervaro Della Sala, Marchesi Antinori – <i>Umbria</i>	120.00
148	2007 Trebbiano d'Abruzzo Marina Cvetic, Masciarelli – <i>Abruzzo</i>	80.00
182	2009 Xarello, Finca Viladellops – <i>Penedès</i>	60.00
187	2006 Le cigare Blanc, Bonny Doon Vineyard, Santa Cruz (Biodynamic) – <i>California</i>	88.00

Burgundy

133	2008 Pouilly-Fuissé, Domaine Arnaud Combier (Biodynamic) – <i>Mâconnais</i>	48.00
159	2006 Mâcon-Pierreclos "Jus de Chavigne", Domaine Guffens-Heynen – <i>Mâconnais</i>	99.00
183	2001 Pouilly-Fuissé, Cuvée Levroucée, Domaine Guffens-Heynen – <i>Mâconnais</i>	155.00
172	2008 Bourgogne Blanc, Domaine Coche-Dury – <i>Côte de Beaune</i>	90.00
158	2008 St-Aubin 1er Cru Les Murgers des Dents de Chiens, Domaine Girardin (Biodynamic) – <i>Côte de Beaune</i>	73.00
222	2007 Pouilly-Fuissé, Château Fuissé – <i>Mâconnais</i> – Magnum	320.00
173	2007 Bourgogne Blanc, Lucien Le Moine (Biodynamic) – <i>Côte de Beaune</i>	105.00
162	2008 Chablis Grand Cru Les Clos, Christian Moreau – <i>Chablis</i>	105.00
161	2008 Puligny-Montrachet 1 ^{er} Cru Les Enseignerres, Domaine Chavy-Chouet – <i>Côte de Beaune</i>	129.00
176	2009 Meursault Clos de Corvées de Citeaux, Domaine Chavy-Chouet – <i>Côte de Beaune</i>	110.00
188	2007 Meursault "Clos de la Velle", Domaine Darviot-Perrin – <i>Côte de Beaune</i>	150.00
194	2008 Meursault, Domaine Coche-Dury – <i>Côte de Beaune</i>	290.00
169	2007 Bâtard-Montrachet Grand Cru, Vincent & Sophie Morey – <i>Côte de Beaune</i>	450.00
167	2007 Chassagne-Montrachet 1er Cru Les Blanchots Dessus, Darviot-Perrin (Organic) – <i>Côte de Beaune</i>	225.00
163	2008 Chassagne-Montrachet 1 ^{er} Cru Les Chaumées, Philippe Colin – <i>Côte de Beaune</i>	180.00
168	2004 Chevalier-Montrachet Grand Cru, Etienne Sauzet (Biodynamic) – <i>Côte de Beaune</i>	650.00
170	1998 Montrachet Grand Cru, Domaine Ramonet – <i>Côte de Beaune</i>	1600.00

Chardonnay From around the world

147	2008 Chardonnay Cuvée Florine, Domaine Ganevat (Biodynamic) – <i>Jura</i>	75.00
157	2008 Chardonnay, Vie di Romans Isonzo – <i>Friuli</i>	75.00
180	2008 Chardonnay "Collezione de Marchi", Isole e Olena – <i>Toscana</i>	89.00
177	2007 Shafer Red Should Ranch Chardonnay, Napa Valley – <i>California</i>	110.00
178	2008 Chardonnay Au Bon Climat, Santa Barbara – <i>California</i>	69.00

CORRIGAN'S

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SAMPLE WINE LIST

171	2009 'M3 Vineyard' Chardonnay, Shaw & Smith, Adelaide Hills – <i>South Australia</i>	68.00
196	2009 Chardonnay Spätlese Dry, Weingut Berchers – <i>Baden</i>	69.00
179	2007 Chardonnay Le Clos Jordanne Vineyard, Niagara – <i>Canada</i>	69.00

Rosé

203	2009 Corbieres Rosé, Château Ollieux-Romanis – <i>Languedoc</i>	29.00
201	2009 Massaya Rosé, Bekaa Valley – <i>Lebanon</i>	35.00

Reds

Mainly Fresh, Youthful, Juicy Reds

I am not fond, for everyday at least, of racy, heady wines that diffuse a potent charm and have their own particular flavour. What I like best is a clean, light, modest country vintage of no special name. One can carry plenty of it and it has a good and homely flavour of the land, and of the earth and sky and woods". (Steppenwolf)

...Vibrant and full of fruit these reds express the pleasure of drinking young wines. This is what Elisabeth Knox described in Vintner's Luck as "the swig of the friand" or a draft of vintage cooled in the deep-delved earth, delicious simplicity but not simplistic wines... Great with ham and pork and lamb stews.

307	2004 Mondeuse, Domaine Raymond Quenard – <i>Savoie</i>	49.00
305	2005 Arbois Pupillin, Domaine Houillon (Organic) – <i>Jura</i>	68.00
316	2004 Trousseau PLein Sud, Domaine Ganevat (Biodynamic) – <i>Jura</i>	59.00
306	2009 Morgon "Côte du Py", Domaine Jean Foillard (Organic) – <i>Beaujolais</i>	65.00
777	2008 Morgon "Côte du Py", Domaine Jean Foillard (Organic) – <i>Beaujolais – Magnum</i>	125.00
320	2009 Fleurie, Domaine du Calvaire de Roche-Grès – <i>Beaujolais</i>	46.00
318	2009 Vin de Pays de l'Ardèche "Souterronne" (Gamay), Romaneaux-Destezet (Organic) – <i>Rhône</i>	49.00
310	2008 La Guerrierie, Clos du Tue-Boeuf (Organic) – <i>Loire</i>	45.00
309	2009 Pinot Meunier Le Rouge est Mis, Thierry Puzelat (Organic) – <i>Loire</i>	58.00

"The Blood of the Soil" -The Taste of Terroir

...Rustic, sanguine, almost medicinal – these are supremely digestible reds. Not heavy, but marked by fresh acidity these wines are perfect with stews and slow roasted meats. Many of them come from the Loire Valley: floral Fronton (Négrette blended with Syrah as well as truly offbeat reds such as Argilo and the which are like drinking the blood of the soil. Seekers of recondite grape varieties will derive enormous pleasure from the soothingly cool Coteaux du Loir from the ancient Pineau d'Aunis.

300	2009 Macon-Cruzille "Manganite", Domaine des Vignes du Maynes (Biodynamic) – <i>Maconnais</i>	88.00
304	2008 Saumur Champigny, Le Petite Saint Vincent (Organic) – <i>Loire</i>	39.00
303	2009 Bourgueuil Trinchl, Domaine Catherine & Pierre Breton (Organic) – <i>Loire</i>	45.00
377	2010 Grolleau "Le Cousin" Vieilles Vignes, Domaine Cousin-Leduc (Biodynamic) – <i>Loire</i>	50.00
311	2008 Chinon, Clos du Noyer, Domaine Grosbois – <i>Loire</i>	55.00
321	1985 Bourgueil Les Perrieres, Domaine Catherine & Pierre Breton (Organic) – <i>Loire</i>	150.00
339	2004 Cheverny "Argilo", Domaine de Veilloux (Biodynamic) – <i>Loire</i>	64.00

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312	2008 Côteaux du Loir “Les Mortiers”, Domaine Le Briseau (Biodynamic) – <i>Loire</i>	69.00
308	2007 Vin de Table “Element-Terre”, Julien Courtois (Biodynamic) – <i>Loire</i>	59.00
319	2008 Vin de Table “Abstemes” (Gamay), Domaine Cosse Maisonneuve (Biodynamic) – <i>South West France</i>	55.00
314	2007 Château Plaisance Classique, Côtes du Frontonnais (Biodynamic) – <i>South West France</i>	29.00
358	2004 Cuvée Gaudenz Knipser, (Dornfelder, Lemberger, Cab Sauv & St Laurent), Pfalz – <i>Germany</i>	46.00
302	2008 Blaufränkisch Classic, Weingut Kirnbauer, Burgenland (Organic) – <i>Austria</i>	44.00
326	N.V Pleiades, Sean Thackrey – <i>California</i>	90.00
301	2006 Le Cigare Volant, Bonny Doon Vineyard, Santa Cruz (Biodynamic) – <i>California</i>	87.00

“Herbs & Spice”- The Flavour of the (French) Garrigue

...The forest and the sun-roasted garrigue extend from the Roussillon to Rhône and Provence impressing these robust, hearty wines with aromatic herbal and spicy flavours. The Minervois and Corbières feature old Carignan vines, the traditional Languedoc variety; the Rhône wines exhibit wonderful savoury warmth from Grenache (southern Rhône) or floral notes and intense spiciness from Syrah (northern Rhône).

Northern Rhone

315	2005 Côte-Rotie, Domaine Clusel Roch (Organic) – <i>Rhône</i>	120.00
323	2009 Saint-Joseph, Domaine Romaneaux-Destezet (Organic) – <i>Rhône</i>	79.00
322	2009 Syrah, Vin de Pays de L'ardeche, Herve Souhaut (Organic) – <i>Rhône</i>	55.00
325	2008 Crozes-Hermitage, Domaine Des Entrefaux (Organic) – <i>Rhône</i>	59.00
324	2009 Cornas, Granit 30, Domaine Vincent Paris – <i>Rhône</i>	80.00

Southern Rhone

330	2008 Rasteau-Villages, Domaine La Soumade – <i>Rhône</i>	42.00
338	2009 Ventoux “La Gérine”, Domaine La Ferme St Martin (Organic) – <i>Rhône</i>	39.00
331	2007 Vacqueyras Floureto, Domaine Le Sang des Cailloux (Biodynamic) – <i>Rhône</i>	68.00
332	2006 Gigondas, Domaine Les Pallieres – <i>Rhône</i>	59.00
333	2006 Châteauneuf-du-Pape Signature, Domaine La Barroche – <i>Rhône</i>	110.00
786	1995 Châteauneuf-du-Pape Cuvée des Cadettes, Château La Nerthe – <i>Rhône</i> – Magnum	590.00

Provence, Corsica

337	2007 Domaine Comte Abbaticci, Ministre Imperial “Cuvée Collection” (Biodynamic) – <i>Corsica</i>	129.00
657	2007 Château La Coste “Les Pentès Douces”, Coteaux d' Aix en Provence (Biodynamic) – <i>Provence</i>	48.00
727	2001 Domaine de Trevallon, Vin de Pays des Bouches du Rhône (Organic) – <i>Provence</i>	130.00
334	2004 Baux de Provence “Cuvée Collection”, Domaine Millan (Biodynamic) – <i>Provence</i>	86.00
336	2008 Vin de Table “Cuvée Sans Souffre Ajouté”, Domaine Millan (Biodynamic) – <i>Provence</i>	57.00

CORRIGAN'S

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776	2009 Vin de Table “Cuvée Sans Souffre Ajouté”, Domaine Millan (Biodynamic) – <i>Provence</i> – Magnum	119.00
779	2000 Mas Hauvette, Dominique Hauvette, Coteaux des Baux (Biodynamic) – <i>Provence</i> – Magnum	185.00

Languedoc-Roussillon

342	2008 Carignan, Vin de Pays d'Oc, Domaine des Terres Falmet (Organic) – <i>Languedoc</i>	36.00
343	2010 Minervois Vieilles Vignes, Domaine Cros – <i>Languedoc</i>	49.00
359	2006 Corbieres Mire La Mer, Les Clos Perdus (Organic) – <i>Languedoc</i>	69.00
730	1990 Mas de Daumas Gassac, Vin de Pays de l'Hérault (Organic) – <i>Languedoc</i>	255.00
357	2006 Vin de Pays d'Oc “Le Merle Aux Alouettes”, Domaine Alain Chabanon (Biodynamic) – <i>Languedoc</i>	93.00
393	2009 Vin de Pays de la Cote Vermeille “La Luna”, Domaine Bruno Duchene, Banyuls (Organic) – <i>Roussillon</i>	55.00
356	2006 Clos du Rouge Gorge, Cyril Fhal, Vin de Pays des Côtes Catalanes (Biodynamic) – <i>Roussillon</i>	75.00
335	2005 Vin de Pays d'Oc, Domaine La Marèle (Biodynamic) – <i>Languedoc</i>	145.00

Sensual Pinot Noir

Delicious, fruity, primary...

361	2008 Delta Vineyards Pinot Noir Hatter's Hill, Marlborough – <i>New Zealand</i>	59.00
365	2008 Sancerre Rouge Raudonas, Domaine Sebastien Riffault (Biodynamic) – <i>Loire</i>	79.00
366	2009 Pinot Noir, Domaine Thierry Puzelat (Organic) – <i>Loire</i>	49.50
368	2007 Bourgogne Rouge Cuvée Garance, Domaine Montanet-Thoden (Organic) – <i>Burgundy</i> – Magnum	105.00
370	2008 Fixin “Crais de Chêne”, Domaine René Bouvier – <i>Côte de Nuits</i>	78.00
382	2008 Pinot Noir Cuvée Julien Ganevat, Domaine Ganevat (Biodynamic) – <i>Jura</i>	90.00

Rich, complex, full-flavoured, hedonistic...

363	2008 Cuvaison Pinot Noir, Carneros – <i>California</i>	73.00
364	2008 Pinot Noir Bergström, Cumberland Reserve, Willamette Valley – <i>Oregon</i>	109.00
374	2008 Pinot Noir Au Bon Climat, Sanford & Benedict Vineyard – <i>California</i>	139.00
659	2008 Auxey-Duresses, Domaine Coche-Dury – <i>Côte de Beaune</i>	125.00
378	2006 Volnay 1er cru Les Pitures, Domaine Dublère (Organic) – <i>Côte de Beaune</i>	99.00
385	2006 Pommard 1er cru Clos des Epeneaux, Domaine Comte Armand (Biodynamic) – <i>Côte de Beaune</i>	178.00
371	2007 Mazis-Chambertin Grand Cru, Lucien Le Moine (Biodynamic) – <i>Côte de Beaune</i>	395.00
379	2007 Pommard 1er Cru Les Epenots, Domaine Joseph Voillot – <i>Côte de Beaune</i> – Magnum	320.00
375	2007 Chassagne-Montrachet, 1 ^{er} Cru Clos Saint-Jean, Domaine Paul Pillot – <i>Côte de Beaune</i> – Magnum	205.00

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380	2008 Gevrey Chambertin, Philippe Pacalet (Organic) – <i>Côte de Nuits</i>	155.00
362	2007 Gevrey Chambertin, Vieille Vigne, Domaine Fourrier – <i>Côte de Nuits</i>	140.00
354	2007 Gevrey Chambertin 1er cru “Les Goulots”, Vieille Vigne, Domaine Fourrier – <i>Côte de Nuits</i>	199.00
372	1998 Vosne-Romanée 1er Cru Les Suchots, Domaine Lamarche (Organic) – <i>Côte de Nuits</i>	275.00
375	2002 Charmes Chambertin Grand Cru, Domaine Geantet-Pansiot (Organic) – <i>Côte de Nuits</i>	255.00
381	2004 Vosne-Romanée 1er Cru Clos de Réas, Domaine Michel Gros – <i>Côte de Nuits</i>	189.00
376	2006 Nuits St Georges 1er Cru “La Richemone”, Perrot-Minot (Organic) – <i>Côte de Nuits</i>	250.00
384	2007 Chambertin Grand Cru Vieilles Vignes, Perrot-Minot (Organic) – <i>Côte de Nuits</i>	495.00
788	2001 Vosne-Romanée 1er Cru “Les Suchots”, Prieuré-Roch (Organic) – <i>Côte de Nuits</i> – Magnum	600.00
704	2000 Vosne-Romanée Le Clos Goillotte, Prieuré-Roch (Organic) – <i>Côte de Nuits</i>	450.00
756	1997 La Tache Grand Cru, Domaine de la Romanée-Conti (Biodynamic) – <i>Côte de Nuits</i>	720.00
755	1994 Richebourg Grand Cru, Domaine de la Romanée-Conti (Biodynamic) – <i>Côte de Nuits</i>	1500.00

Bordeaux

Small Châteaux and Everyday Bordeaux...

390	2006 Château de Ricaud – <i>1ere Cotes de Bordeaux</i>	45.00
329	2005 Château Deville – <i>Bordeaux Supérieur</i>	35.00
391	2006 Château Lamothe Bouscaut, Sophie Lurton – <i>Pessac-Léognan</i>	58.00
387	2006 Château des Francs “Les Cerisiers” – <i>Côtes des Francs</i>	55.00
398	2004 Château Cassagne Haut Canon, La Truffière – <i>Canon-Fronsac</i>	65.00

Serious & Cru Classé Bordeaux...

319	2000 Château Belgrave – <i>Haut-Medoc</i>	125.00
551	2001 Les Pagodes de Cos, Château Cos d’ Estournel – <i>Saint-Estephe</i>	135.00
388	2004 Alter Ego, Château Palmer – <i>Margaux</i>	199.00
556	1996 Château Palmer, 3 ^{ème} Grand Cru Classé – <i>Margaux</i>	510.00
396	1985 Château Margaux, 1 ^{er} Grand Cru Classé – <i>Margaux</i>	1500.00
787	2000 Château Cantenac Brown, 3 ^{ème} Grand Cru Classé – <i>Margaux</i> – Magnum	400.00
709	1985 Château Lynch-Bages, 5 ^{ème} Grand Cru Classé – <i>Pauillac</i>	595.00
552	2004 Duluc, Château Branaire-Ducru – <i>Saint Jullien</i>	100.00
345	1989 Château Leoville las Cases, 2 ^{ème} Grand Cru Classé – <i>Saint Jullien</i>	570.00
706	1986 Château Gruaud-Larose, 2 ^{ème} Grand Cru Classé – <i>Saint Jullien</i>	480.00
710	2001 Château Gruaud-Larose, 2 ^{ème} Grand Cru Classé – <i>Saint Jullien</i>	190.00
557	1999 Château Léoville Barton, 2 ^{ème} Grand Cru Classé – <i>Saint Jullien</i>	250.00

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561	2004 Château Le Puy (Biodynamic) – <i>Côtes des Francs</i>	96.00
386	2004 Château Le Castelot – <i>Saint-Emilion</i>	79.00
587	2000 Château La Commanderie – <i>Saint-Emilion</i>	115.00
399	1990 Château Figeac, 1 ^{er} Grand Cru Classé – <i>Saint-Emilion</i>	850.00
549	2001 Château Angelus, 1 ^{er} Grand Cru Classé – <i>Saint-Emilion</i>	740.00
788	2006 Château Haut Sarpe – <i>Saint-Emilion</i> – Magnum	250.00
351	2004 Château Moulinet – <i>Pomerol</i>	105.00
392	2000 Château Pomeaux – <i>Pomerol</i>	155.00
389	2004 Château la Croix Toulifaut – <i>Pomerol</i>	135.00

Bordeaux Style from around the world...

349	2007 Moulin des Dames Rouge, Luc de Conti (Organic), <i>Bergerac</i> – <i>South West France</i>	69.00
395	2004 Le Pech Abuse, Domaine du Pech (Biodynamic) – <i>South West France</i>	49.00
555	2001 Cabernet Sauvignon, Isole e Olena – <i>Toscana</i>	139.00
559	2008 Das Phantom, Weingut Kirnbauer, Mittelburgenland (Organic) – <i>Austria</i>	84.00
566	2007 Ciel de Cheval, Andrew Will Winery – <i>Washington State</i>	158.00
346	2007 Artemis, Cabernet Sauvignon, Stag's Leap Wine Cellars – <i>California</i>	135.00
564	2007 Duckhorn Merlot, Napa Valley – <i>California</i>	125.00
348	2008 Margaret River Red, Cullen Margaret River (Biodynamic) – <i>Australia</i>	49.00
582	2002 Gaia, Grosset, Clare Valley – <i>South Australia</i>	98.00

Inky-dark, Intense, Concentrated Reds

...Opaque, densely-structured reds with firm tannins to mull over with rich meat and game dishes. The Cahors Le Cedre and Madiran "Charles de Batz", from 100% Malbec and old vines Tannat respectively, are fierce and brooding, their tannic power allied to superb sweet fruit and sensible oakings, whilst the Plexus and the Clonakilla are excellent nods to southern and northern Rhône styles respectively.

340	2004 Syrah, Isole e Olena – <i>Toscana</i>	105.00
590	2007 Ancelotta, Blu Mancini, (Biodynamic) – <i>Marche</i>	105.00
352	2006 Madiran, Charles de Batz, Domaine Berthoumieu – <i>South West France</i>	52.00
350	2006 Cahors, Le Cèdre, Pascal Verhaeghe – <i>South West France</i>	98.00
341	2007 Old Vine Zinfandel, Seghesio, Sonoma County – <i>California</i>	99.00
594	2008 Shiraz, Lionheart of the Barossa, Dandelion Vineyards, Barossa Valley – <i>Australia</i>	43.00
355	2007 'Plexus' Shiraz/Grenache/Mourvedre, John Duval, Barossa Valley – <i>Australia</i>	59.00
353	2008 Clonakilla Hilltop Shiraz-Viognier, Canberra – <i>Australia</i>	99.00
347	2009 Malbec, Altos Las Hormigas, Mendoza – <i>Argentina</i>	39.00
360	2006 Finca La Anita Petit Verdot, Finca La Anita, Mendoza – <i>Argentina</i>	87.00
591	2006 Tannat Laborum, El Porvenir de Los Andes Cafayate, Salta – <i>Argentina</i>	86.00

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PRICES INCLUDE V.A.T.

A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL

CORRIGAN'S

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SAMPLE WINE LIST

A Tour of Italy...

Valle d'Aosta to Veneto – *The Alpine Influence*

568	2008 Petit Rouge, Cantina di Barro (Organic) – <i>Valle d'Aosta</i>	49.00
562	2006 Amarone Della Valpolicella “Vigna Garzon”, Pieropan – <i>Veneto</i>	115.00
328	2001 Valpolicella Classico Superiore, Guisepe Quintarelli – <i>Veneto</i>	135.00
565	2009 Dolcetto d'Alba, GD Vajra – <i>Piemonte</i>	48.00
567	2004 Barolo, Poderi Aldo Conterno – <i>Piemonte</i>	165.00
394	2005 Barbaresco Valeirano, La Spinetta – <i>Piemonte</i>	200.00
585	2006 Barolo, Cerequio, Roberto Voerzio – <i>Piemonte</i>	450.00
563	1998 Barbaresco Paje Riserva, AA Roagna – <i>Piemonte</i>	90.00
569	2006 Il Favot, Poderi Aldo Conterno – <i>Piemonte</i>	115.00
570	2008 Lagrein, Georg Ramoser – <i>Alto-Adige</i>	49.00
571	2006 Granato, Elisabetta Foradori (Biodynamic) – <i>Trentino</i>	110.00
573	2006 Carso Terrano, Benjamin Zidarich (Biodynamic) – <i>Friuli</i>	69.00
574	2004 Schioppettino, Bressan – <i>Friuli</i>	68.00

Tuscany & Neighbours – *The Home of Sangiovese*

560	2002 Brunello di Montalcino, Il Paradiso di Manfredi (Biodynamic) – <i>Toscana</i>	185.00
576	2008 Rosso di Montalcino, Pian dell'Orino (Biodynamic) – <i>Toscana</i>	65.00
577	2006 Vino Nobile di Montepulciano, Vittoria Innocenti (organic) – <i>Toscana</i>	59.00
580	2008 Barco Reale di Carmignano, Tenuta di Capezzana – <i>Toscana</i>	35.00
581	2007 Chianti Classico, Fattoria di Felsina – <i>Toscana</i>	55.00
572	2007 Monteverdine, Martino Manetti – <i>Toscana</i>	105.00
583	2007 Flaccianello della Pieve, Tenuta Fontodi (Organic) – <i>Toscana</i>	135.00
344	1990 Tignanello – <i>Toscana</i>	640.00
718	2006 Ornellaia, Tenuta dell'Ornellaia – <i>Toscana</i>	600.00
575	2005 Vigna Paradiso, Fattoria San Lorenzo (Biodynamic) – <i>Marche</i>	65.00
584	2004 Macchiona La Stoppa, Elena Pantaleoni (Organic) – <i>Emilia-Romagna</i>	69.00
748	2004 Macchiona La Stoppa, Elena Pantaleoni (Organic) – <i>Emilia-Romagna</i> – Magnum	120.00
586	2005 Sagrantino Di Montefalco, Paolo Bea (Organic) – <i>Umbria</i>	170.00

Southern Italy and The Islands – *Sun-baked Fruits*

588	2004 Montepulciano d'Abruzzo, Villa Gemma, Gianni Masciarelli – <i>Abruzzo</i>	135.00
589	2006 Taurasi, Vesevo – <i>Campania</i>	62.00

CORRIGAN'S

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578	2008 Jeudi 15, Vino Di Anna, (Biodynamic) – <i>Sicilia</i>	45.00
592	2009 Cerasuolo di Vittoria “Pithos”, COS (Biodynamic) – <i>Sicilia</i>	58.00
593	2008 Buio, Cantina Mesa – <i>Sardegna</i>	44.00

From the Pyrénées to Portugal – *Iberian Red*

Spain

596	2005 Finca Viladellops (Syrah, Garnacha, Marcellan) Bodegas Finca Viladellops – <i>Penedes</i>	61.00
597	2007 Rioja Crianza, Bodegas Grimon – <i>Rioja</i>	48.00
654	2005 Rioja Reserva, Bodegas Vallemayor – <i>Rioja</i>	65.00
598	2007 Seleccion Especial, Bodegas Abadia Retuerta – <i>Sardon del Duero</i>	54.00
595	2008 Les Terrasses, Alvaro Palacios – <i>Priorat</i>	80.00
652	2006 Mas la Mola, Bodegas Mas La Mola – <i>Priorat</i>	69.00
655	1990 Vega Sicilia Unico – <i>Ribeira del Duero</i>	850.00

Portugal

327	2008 Afros Tinto, Vinho Verde – <i>Minho</i>	38.00
656	2006 Aguia, Quinta de La Rosa – <i>Douro</i>	45.00

HALF BOTTLES

HALF WHITE

665	2008 Sancerre Le Rochoy, Domaine Laporte – <i>Loire</i>	34.00
662	2007 Chassagne-Montrachet 1 ^{er} Cru Les Champs-Gains, Domaine Marc Pillot – <i>Côte de Beaune</i>	55.00
661	2007 Crozes Hermitage, La Mule Blanche, Paul Jaboulet Ainé – <i>Rhône</i>	39.00
663	2007 Riesling Vom Bunten Schiefer, Weingut Hans Lang, Rheingau – <i>Germany</i>	32.00
664	2009 Condrieu “Breze”, Louis Cheze – <i>Rhône</i>	73.00

CORRIGAN'S

M A Y F A I R

SAMPLE WINE LIST

HALF RED

682	2006 Château La Croix – <i>Pomerol</i>	60.00
684	2006 Gigondas Domaine les Pallieres – <i>Rhône</i>	33.00
669	2007 Nuits St Georges 1er Cru, Domaine de L'Arlet – <i>Côte de Nuits</i>	84.00
681	2006 Old Vine Zinfandel, Seghesio, Sonoma County – <i>California</i>	59.00

SWEET

It may seem obvious to match sweet wines with desserts, but this is as Shakespeare would have it is "to be possessed with double pomp... to paint the lily and throw a perfume on the violet" so the senses become submerged under a welter of lushness. Often the best accompaniment to palate-coating butter, cream or sugar is a glass of something jolly, sparkling and cleansing such as Brachetto.

Sparkling...

125ml

401	2010 Brachetto d'Acqui, Conterno – <i>Piemonte</i> – 75cl	49.00	8.50
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Pure Nectar...

404	2009 Riesling Auslese Siegelsberg, Schloss Reinhartshausen, Rheingau – <i>Germany</i> – 50cl	70.00	17.50
403	2004 Pacherenc du Vic-Bilh, "Les Larmes Celestes", Alain Brumont – <i>South West France</i> – 50cl	49.50	
405	2006 Jurançon, Suprême de Thou, Clos de Thou – <i>Pyrénées</i> – 50cl	48.00	12.50

Passito Style...

407	2008 Voudomato, Hatzidakis, Santorini (Organic) – <i>Greece</i> – 37,5cl	72.00	
408	2003 Vin Santo del Chianti Classico, Isole e Olena – <i>Toscana</i> – 37,5cl	85.00	
409	2005 Picolit, Azienda Ermacora – <i>Friuli</i> – 50cl		85.00

Fortified and Sweet Red Wines...

411	N.V Aleatico Maremma, Massa Vecchia (Biodynamic) – <i>Toscana</i> – 37.5cl	88.00	
412	2009 Maury, Mas Mudiglizal (Organic) – <i>Roussillon</i> – 75cl	57.00	9.90
414	2007 Muscat de Beaumes de Venise, Domaine de Bernardins – <i>Rhone</i> – 75cl	57.00	9.90
415	1996 "Les Ambrés de Rivesaltes", Domaine Cazes (Biodynamic) – <i>Rivesaltes</i> – 37.5cl	45.00	

Noble Rot...

418	2000 Tokaji Aszú 5 Puttonyos, Oremus – <i>Hungary</i> – 50cl	135.00	
461	1924 Vouvray Clos de Bourg 1 ^{er} Trie, Domaine Huet (Biodynamic) – <i>Loire</i> – 75cl	600.00	

CORRIGAN'S

M A Y F A I R

SAMPLE WINE LIST

410	2007 Le Champ Boucault, Coteaux du Layon, Domaine Mosse (Organic) – <i>Loire</i> – 50cl	100.00	
417	2001 Château Filhot – <i>Sauternes</i> – 75cl	85.00	14.50
413	1989 Château Rieussec 1 ^{er} Grand Cru Classé– <i>Sauternes</i> – 37.5cl	125.00	
420	1998 Château Yquem Lur-Saluces 1 ^{er} Grand Cru Classé– <i>Sauternes</i> – 75cl	700.00	
419	1996 Château Yquem Lur-Saluces 1 ^{er} Grand Cru Classé– <i>Sauternes</i> – 37.5cl	445.00	

Vins de Folie...

416	2005 Vin de Paille, Domaine Ganevat (Biodynamic) – <i>Jura</i> – 37.5cl	128.00	
406	2008 Gaillac “Grain de Folie Douce”, Domaine Causse Marines (Biodynamic) – <i>South West France</i> – 50cl	44.00	11.50
421	2005 Vin d’Autan de Robert Plageoles (Organic), Gaillac– <i>South West France</i> – 75cl	169.00	

PORTS

Quinta de la Rosa is owned and operated by the Berqvist family. Established in 1815, it remains one of the only few single quintas, where the vineyards start at the bank of the river and rise 450 meters to the towering top of the mountain, passing through 11 microclimates, giving great flexibility to the winemaker.

			125ml
424	2005 LBV Quinta de la Rosa	63.00	10.50
425	NV Tonel 12 ,Ten Years Old Tawny, Quinta de la Rosa	84.00	15.00
426	1997 Colheita, Quinta de la Rosa	98.00	16.90

Farmed using only organic methods, this single vine port comes from the oldest and steepest terraced vineyards in the Douro Valley. It shows very concentrated fruit with deep berry flavours, good length and chocolaty finish.

VINTAGE PORTS

429	1983 Warre	258.00	
444	1963 Sandeman	345.00	
445	1997 Taylor’s	210.00	