

JESMOND DENE HOUSE SELECTION

The white and red wines are available by the 125ml glass (a sixth of a bottle) or the 500ml carafe (two-thirds of a bottle).

CHAMPAGNE & SPARKLING

	GLS 125ml	BOTTLE
Champagne Deutz Brut Classic NV	£11.00	£48.00
Prosecco del Valdobbiadene Superiore Col de' Salici Extra Dry 2010	£7.00	£36.00

WHITE WINES

	GLS	CARAFE	BOTTLE
Ugni Blanc, Vin de France La Cadence 2010	£3.00	£12.00	£18.00
Trentino Pinot Grigio, Italy Mezzacorona 2010	£5.00	£19.00	£27.00
Marlborough Sauvignon Blanc, New Zealand Hunter's 2010 <i>Typical pungent gooseberry and asparagus</i>	£6.00	£24.00	£36.00
Eden Valley Riesling, South Australia Pewsey Vale 2010 <i>Fresh, dry, mineral, with lime fruit and zesty acidity from a great South Australia vintage</i>	£6.00	£23.00	£34.00
Chablis Domaine de Vauroux 2009 <i>Classic mineral Chablis with a 'lick of chalk' finish</i>	£7.00	£27.00	£40.00
Margaret River Chardonnay, Western Australia Vasse Felix 2010 <i>Ripe fruit with well balanced oak and a fresh finish</i>	£6.50	£25.00	£38.00
Orvieto Classico Superiore, Umbria San Giovanni della Sala 2008 <i>Floral, mineral and not too dry, a delicious wine from the traditional varieties - Grechetto and Procanico</i>	£6.00	£24.00	£36.00
Alsace Pinot Gris Vielles Vignes, Gerard Metz 2009 <i>Rich honeyed fruit and spice with a dry and long palate</i>	£6.00	£24.00	£36.00
ROSE WINE Sangiovese Rose, South Australia Y Series, Yalumba 2009 <i>Serious, food friendly rose with strawberry fruit and a refreshingly dry finish</i>	£5.00	£19.00	£28.00

RED WINES	GLS	CARAFE	BOTTLE
Carignan, Vin de France La Cadence 2010	£3.00	£12.00	£18.00
Monterey Valdiguie, California Wildflower, J Lohr 2010 <i>From a very unusual grape variety, this is a juicy, fresh and fish-friendly alternative to Fleurie</i>	£6.00	£24.00	£34.00
Maranges Pinot Noir Vieilles Vignes, Domaine Maurice Charleux 2007 <i>Vibrant red-fruited Burgundy with fresh structure from vines planted in the 1930s</i>	£6.50	£26.00	£39.00
Nemea Agiorgitiko Red on Black, Mitravelas Estate, Greece 2010 <i>Bright cherry fruit and a fresh and moreish finish, made from the St George grape in the Peloponnese</i>	£5.00	£20.00	£28.00
Bordeaux Chateau La Rame 2009 <i>Plummy, unoaked Merlot from a top claret vintage</i>	£5.00	£20.00	£29.00
Vino Nobile di Montepulciano, Italy La Braccasca 2006 <i>Rich, meaty Tuscan Sangiovese with lovely balance makes this the perfect wine for fillet of beef</i>	£7.50	£30.00	£45.00
Grampians Shiraz, Victoria, Australia Cliff Edge, Mount Langi Ghiran 2006 <i>Black pepper and rich fruit in this elegant Shiraz from one of Australia's cool-climate regions</i>	£6.50	£26.00	£38.00
Mendoza Malbec, Argentina Remolinos Vineyard, Finca Decero 2009 <i>Dark fruits and a rich palate in this handmade wine from old vines a thousand metres up in the Andes</i>	£5.50	£23.00	£33.00
DESSERT WINES served by 100ml glass			
Veneto Moscato Passito Dindarello, Maculan 2010 <i>Aromatic orange blossom with fresh, citrusy palate</i>	£7.50/100ml		£28.00 /half
Coteaux du Layon Faye La Magdelaine, Domaine des Quarres 2007 <i>Chenin Blanc from the Loire gives honey and baked apples with a silky texture and long finish</i>	£6.50/100ml		£24.00 /half
Liqueur Muscat, South East Australia Yalumba Museum Reserve NV <i>Burnt toffee, caramel and raisins, decadently sweet</i>	£8.00/100ml		£32.00 /half

CHAMPAGNE AND SPARKLING WINES

Champagne is a more diverse and food friendly wine than it's given credit for. Our house champagne comes from the long established family owned house of Deutz, who specialise in a Chardonnay-rich, elegant style.

1	Champagne Deutz Brut Classic	NV	£48
7	Taittinger Brut Reserve	NV	£70
9	Joseph Perrier Blanc de Blancs Brut	NV	£70
12	Bollinger Special Cuvee	NV	£75
11	Bollinger Grand Annee	2002	£120

Rose Champagne

20	Champagne Deutz Rose	2005	£80
23	Champagne Ruinart Rose	NV	£85

Sparkling wines

The sweet, grapey, fresh, and very low alcohol Moscato d'Asti is lovely by itself or as a lighter dessert wine.

29	Sussex Blanc des Blancs, Grosvenor, Ridgeview	2007	£50
26	Prosecco del Valdobbiadene Superiore, Extra Dry, Col de' Salici	2010	£36
386	Moscato d'Asti, Prunotto	2010	£30
28	Tasmania, Jansz Premier Brut	NV	£36

FRENCH WHITES

ALSACE

In first place for a reason, these are the most reliable of food wines. Alsace Pinot Gris is the world's most versatile food wine - the Metz is a drier style, but rich and long.

34	Gewurztraminer, Signature, Rene Mure	2009	£34
35	Pinot Gris, Vieilles Vignes, Gerard Metz	2009	£36
36	Riesling, Reserve, Cave de Turckheim	2009	£29
37	Riesling, Cuvee Frederic Emile, Trimbach	2005	£80

THE LOIRE

40	Muscadet de Sevre et Maine Sur Lie, Sauvion, Chateau du Cleray	2009	£27
43	Saumur Blanc, La Cabriole, Vignerons de Saumur	2009	£25
44	Cheverny, Domaine des Marnieres	2009	£28
45	Sancerre, La Croix du Roy, Lucien Crochet	2009	£45
47	Pouilly Fume, Château Favray	2009	£40

PROVENCE AND THE LANGUEDOC

31	Picpoul de Pinet, Coteaux du Languedoc, Beauvignac	2010	£23
32	Viognier, VdP d'Oc, Delas Freres	2009	£25
33	Coteaux du Languedoc-La Clape, Rocaille, Château Capitoul	2007	£35

THE SOUTH WEST

55	Graves Blanc, Cuvee Lea, Château Arzac	2007	£34
53	Jurancon Sec, Nays-Labassere	2008	£33

BURGUNDY

Louis Michel makes Chablis for purists – with not a sniff of oak the stainless steel fermentation strips the wine back to fresh fruit and racy minerality.

62	Chablis, Domaine de Vauroux	2009	£40
61	Chablis 1er Cru Montmain, Louis Michel et Fils	2008	£60

From the heartland of the Cote de Beaune these are the world's most celebrated and imitated white wines.

64	Bourgogne Aligote, Michel Bouzereau et Fils	2008	£34
63	Auxey-Duresses, Morey-Blanc	2006	£60
65	Meursault, Les Narvaux, Vincent Girardin	2008	£75
66	Puligny-Montrachet 1er Cru Les Folatieres, Alain Chavy	2007	£95
67	Macon-Charnay, Les Chenes, Domaine Manciat-Poncet	2009	£35
71	Macon-Pierreclos, En Crazy, Domaine Guffens-Heynen	2006	£60
69	Pouilly-Fuisse, Vieilles Vignes, Domaine P J Thibert	2005	£50

SPAIN

Spanish white wines have been transformed by investment in new technology, especially for cool fermentation which retains fresh fruit character and avoid oxidation. The Albarino, from Rias Baixas on the Galician coast above Portugal, is a new classic match for seafood, aged on the lees for added complexity. But the greatest Spanish white is of course sherry, and we have Pedro Romero's tangy Manzanilla by the half bottle.

75	Manzanilla, Aurora, Pedro Romero	NV	£15/half
79	Rias Baixas Albarino, Sobre Lias, Casal Caeiro	2010	£36
76	Rueda, Badajo, Bodega Gotica	2009	£20
74	Rioja Blanco, barrel fermented, Luis Canas	2009	£28

PORTUGAL

78	Bucelas, Arinto, Vale da Murta	2007	£31
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ITALY

Not just Pinot Grigio - Italian whites are easy on the oak, invariably refreshing, and wonderful with food. The Lugana, from the shores of Lake Garda, is a classic of this type.

81	Trentino Pinot Grigio, Mezzacorona	2010	£27
85	Colli Orientali del Friuli, Friulano, Vigne Orsone, Bastianich	2010	£34
84	Gavi di Gavi, La Meirana, Broglia	2010	£35
83	Langhe Arneis, Cristina Ascheri	2007	£38
88	Lugana, Le Creete, Ottella	2010	£36
89	Orvieto Classico Superiore, San Giovanni della Sala	2008	£36
90	Vermentino di Bolgheri, Tenuta Guado al Tasso	2009	£37
82	Fiano di Sicilia, Mandarossa	2008	£22

GERMANY

100	Pfalz Dry Riesing, Villa Wolf, Dr Loosen	2009	£26
99	Mosel Riesling Spatlese, Piesporter Goldtropfchen, Reichsgraf von Kesselstatt	2007	£45

AUSTRIA

After years of neglect we are now seeing very exciting white wines from Austria. Gruner Veltliner is the native variety. The Schweiger is in the richer, oiler style, with stone fruit and the inimitable twist of white pepper on the finish.

106	Kamptal Reserve Gruner Veltliner, Terrassen, Peter Schweiger	2009	£42
105	Wachau Riesling Smaragd, Wachstum Bodenstein, Weingut Prager	2005	£70

NEW WORLD WHITES

UNITED STATES

110	Carneros Chardonnay, Saintsbury	2008	£45
109	Russian River Valley Chardonnay, Acero, Marimar Torres	2006	£65

CHILE

115	Casablanca Valley Sauvignon Blanc, Adobe Reseva, Emiliana (organic)	2010	£24
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SOUTH AFRICA

The Quartz Stone Vineyard is an excellent example of the rich and full southern hemisphere style, while our Chenin Blanc is barrel fermented and more characterful than many.

119	Elgin Sauvignon Blanc, Iona	2010	£32
121	Stellenbosch Chenin Blanc, Ken Forrester	2009	£29
122	Paarl Chardonnay, Quartz Stone Vineyard, Glen Carlou	2010	£45

AUSTRALIA

136	Barossa Valley Semillon, Peter Lehmann	2008	£25
133	South Australia Unwooded Chardonnay, Y Series, Yalumba	2009	£26
131	Margaret River Chardonnay, Vasse Felix	2010	£38
132	Mornington Peninsula Chardonnay, Clonale, Kooyong	2008	£45
138	Eden Valley Riesling, Pewsey Vale	2010	£34
135	Eden Valley Riesling, Wigan Reserve, Peter Lehmann	2004	£34

NEW ZEALAND

The Marlborough Sauvignon Blanc offers classic pungent gooseberry and asparagus, while the Riesling is wonderful with a diverse menu.

141	Marlborough Riesling, Coopers Creek	2009	£28
140	Marlborough Sauvignon Blanc, Hunter's	2010	£36
145	Marlborough Sauvignon Blanc, Greywacke	2010	£42
142	Auckland Chardonnay, Mate's Vineyard, Kumeu River	2007	£55

FRENCH REDS

SOUTH AND SOUTH-WEST

156	Vin de France Carignan, La Cadence	2009	£17
152	Cotes de Provence Cru Classe, Rimauresq	2005	£55
151	Saint-Chinian, Domaine du Barres	2010	£21
154	Corbieres, Grande Cuvee, Castelmaure	2007	£38
155	Faugeres, Chemin de Ronde, Domaine des Pres-Lasses	2006	£36
158	Cotes du Roussillon, Cuvee Authentique, Domaine Lafage	2009	£30
160	Cahors, Cuvee Prestige, Château Haut-Monplaisir	2006	£40
161	Madiran, Cuvee Charles de Batz, Domaine Berthoumieu	2005	£39
164	Madiran, Cuvee Prestige, Château Montus	1996	£80
157	Corse Calvi, Fiumeseccu, Domaine d'Alzipratu	2007	£42

LOIRE

171	Chinon, Cuvee Terroir, Charles Joguet	2007	£33
172	St-Nicolas de Bourgueil, La Mine, Yannick Amirault	2006	£40

BEAUJOLAIS

174	Beaujolais Villages, Potel-Aviron	2009	£27
176	Morgon, Cote du Py, Jean-Marc Burgaud	2009	£45
179	Fleurie, Poncie, Domaine de Vissoux	2010	£42

COTE DE BEAUNE

183	Chassagne-Montrachet, Les Chenes, Philippe Colin	2008	£50
184	Beaune 1 ^{er} Cru Les Greves, Bernard Morey et Fils	2006	£70
194	Pommard, Les Perrieres Vieilles Vignes, Jean-Michel Gaunoux	2000	£70
188	Volnay-Santenots, Robert Ampeau	1992	£65

COTE DE NUITS

177	Bourgogne Passetoutgrains, Domaine Dupont-Tisserandot	2008	£32
185	Maranges Vieilles Vignes, Domaine Maurice Charleux	2007	£39
195	Chambolle-Musigny, Domaine Amiot-Servelle	2001	£60
190	Bonnes-Mares Grand Cru, Lucien Le Moine	2001	£125
186	Clos Saint-Denis Grand Cru, Joseph Drouhin	1995	£165
181	Nuits-St-Georges, Henri & Gilles Remoriquet	2006	£65
182	Nuits-St-George 1 ^{er} Cru Les Pruliers, Dom Henri Gouges	2000	£95

RHONE VALLEY

202	Crozes Hermitage, Classique, Caves de Clairmont	2007	£39
203	Cote Rotie, La Landonne, Delas Freres	2001	£105
204	Cotes du Rhone, Saint-Esprit, Delas	2009	£27
207	Cotes du Rhone Villages-Rasteau, Domaine La Soumade	2007	£45
210	Chateauneuf-du-Pape, La Crau, Domaine du Vieux Telegraphe	2004	£65

BORDEAUX

Cabernet Sauvignon based and more long lived than the Merlot wines of the right bank. Marked by blackcurrant fruit and the pencil-box aromas of subtle oak ageing, these are the wines everyone in the world tries to imitate – and no-one succeeds. They have unparalleled ability to age and are unmatched with food. The communes retain their distinctive character – the chewiness of St Estephe, the power and elegance of Pauillac, the balance and fruit of St Julien, the fragrance of Margaux, the minerality of Graves.

220	Medoc Cru Bourgeois, Château Ramafort	2002	£36
221	Medoc Cru Bourgeois, Château Potensac	1996	£70
230	Moulis-en-Medoc Cru Bourgeois, Château Poujeaux	2001	£75
235	Haut-Medoc 3eme Cru Classe, Château La Lagune	2000	£110
223	Saint-Estephe Cru Bourgeois, Château Meyney	1999	£70
234	Saint-Estephe Cru Bourgeois, Château Les Ormes de Pez	1996	£95
233	Saint-Estephe 2eme Cru Classe, Château Cos d'Estournel	2002	£125
232	Saint-Estephe 2eme Cru Classe, Château Cos d'Estournel	1985	£195
226	Saint-Julien 2eme Cru Classe, Château Ducru-Beaucaillou	1989	£170
225	Pauillac 5eme Cru Classe, Château Pontet-Canet	2001	£110
229	Pauillac 5eme Cru Classe, Château Lynch-Bages	1998	£180
227	Margaux Cru Bourgeois, Château Angludet	2004	£85
237	Pessac-Leognan Grand Cru Classe, Château Haut-Bailly	1995	£110

By contrast, the right bank offers the hedonistic thrills of Merlot. The unoaked Chateau La Rame shows that Bordeaux can still offer much at entry level (and for most of us a first chance to try 2009!), while the Chateau La Fleur Cravignac is classic medium weight traditional claret.

240	Bordeaux, Chateau La Rame	2009	£29
244	St-Emilion Grand Cru, Chateau La Fleur Cravignac	2006	£50
243	Pomerol, Château de Valois	2004	£60

ITALY

250	Barbera di Piemonte, Amonte	2009	£20
252	Nebbiolo d'Alba, Marco Porello	2007	£38
253	Barolo Cannubi, Damilano	2001	£80
256	Barolo La Serra, Roberto Voerzio	1998	£165
261	Cabernet di Isonzo del Friuli (unoaked), Zuccole, Puiatti	2006	£31
262	Amarone della Valpolicella Classico, La Margega, Le Salette	2006	£80
265	Toscana Sangiovese-Merlot, Santa Cristina, Antinori	2009	£29
263	Chianti Classico Riserva, Riserva di Famiglia, Cecchi	2008	£45
259	Vino Nobile di Montepulciano, La Braccasca	2006	£45
267	Brunello di Montalcino, Tenuta Il Poggione	2005	£70
275	Montepulciano d'Abruzzo, La Valentina	2008	£31
276	Aglianico del Vulture, Terra di Vulcano, Bisceglia	2008	£26
272	Campania Aglianico, Rubrato, Feudi di San Gregorio	2007	£39
280	Salice Salentino, Giardinelli Vineyard, Agricole Vallone	2005	£26
278	Frapato-Nero d'Avola, Cerasuolo di Vittoria, Planeta, Sicily	2009	£33
271	Cannonau di Sardegna, Juannisolu, Sardinia	2008	£38

SPAIN

Spain is the world's most exciting and best value wine country. The Rioja, Ribero del Duero and Cigales wines show the traditional values of mellow, oak aged Tempranillo, while the new wave of fresh and full wines from Mediterranean varieties is represented by Campo de Borja.

286	Rioja Crianza, Bodegas Tobia	2007	£36
291	Rioja Gran Reserva, Vina Cerrada	2001	£50
287	Navarra Crianza, Pagos de Ariaz	2007	£24
290	Ribera del Duero Crianza, Paramo de Guzman	2007	£45
285	Toro, Liberalia Tres	2008	£27
284	Cigales Gran Reserva, Alta Gama, Vina Rufina	1999	£55
293	Campo de Borja Garnacha, Bodegas Borsao	2009	£18
297	Alicante Crianza, Mariona	2006	£24
295	Priorat, Huellas, Franck Massard	2009	£60

GREECE

281	Nemea Agiorgitiko, Red on Black, Mitravelas Estate	2010	£28
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PORTUGAL

302	Alentejano, Aragonez-Syrah-Alicante-Touriga, Heredade dos Grous	2009	£38
301	Douro, Crasto, Quinta do Crasto	2009	£30
303	Douro, Vinha Maria Teresa, Quinta do Crasto	2003	£90
305	Dao Reserva, Quinta dos Roques	2003	£70

NEW WORLD REDS

UNITED STATES

307	Monterey Valdiguie, Wildflower, J Lohr	2010	£34
306	Willamette Valley Pinot Noir, Eileen Vineyard, Cristom	2004	£90
315	Santa Cruz Cabernet Sauvignon, Montebello, Ridge	1997	£185
310	California Petite Sirah, Bogle Vineyards	2008	£37
312	Sonoma Zinfandel-Carignane-Petite Sirah, Geyserville, Ridge	2007	£70

ARGENTINA

All our Argentinian wines are from Salta and Mendoza, home of the world's highest vineyards in the shadow of the Andes, where the hot days and cool nights create slow ripening and a character which valley wines simply can't match. The Corbec is a wine made by Venetians in the style of Amarone della Valpolicella.

324	Calchaqui Valley Malbec blend, Amalaya	2009	£28
319	Mendoza Malbec, Remolinos Vineyard, Finca Decero	2009	£33
317	Tupungato Corvina-Malbec Appassimento, Corbec, Masi	2007	£50

CHILE

321	Elqui Valley Carmenere Reserva, Falernia	2007	£33
323	Colchagua Valley Merlot Reserva, Vina Montgras	2009	£28
320	Maipo Valley Cabernet Sauvignon, Valdivieso	2008	£35
326	Central Valley Old Vine Carinena-Merlot-Shiraz, Cordillera, Torres	2007	£35
327	Colchagua Valley Syrah-Merlot-Cabernet, Coyam, Vinedos Emiliana	2008	£50

SOUTH AFRICA

South African red wine is in a delicate state of transition from the traditionally prestigious Bordeaux blends towards a new love affair with Mediterranean varieties.

331	Paarl Pinotage, Tormentoso	2009	£29
330	Constantia Cabernet Sauvignon-Merlot, Buitenverwachting	2008	£24
333	Paarl Cabernet Sauvignon-Merlot-Petit Verdot, Grand Classique, Glen Carlou	2006	£35

AUSTRALIA

Our Australian collection offers a real alternative to the big “South East Australian” branded wines, grown in the heavily irrigated inland desert and providing a reliable but slightly dull experience for the supermarket shopper. The following are all wines with a sense of place, and mostly from the cooler regions of Australia, allowing for long slow ripening and the development of character.

337	Grampians Shiraz, Cliff Edge, Mount Langi Ghiran	2006	£38
346	Barossa Valley Mataro-Grenache-Shiraz, Esprit, Spinifex	2006	£50
348	McLaren Vale Bush Vine Grenache, Chapel Hill	2006	£36
345	Margaret River Cabernet Sauvignon, Exmoor Drive, Xanadu	2008	£25
341	Coonawarra Cabernet Sauvignon, Terra Rossa, Parker Estate	2006	£50
350	Yarra Valley Pinot Noir, Yering Station	2008	£36
339	Mornington Peninsula Pinot Noir, Haven Vineyard, Kooyong	2005	£65

NEW ZEALAND

Famously diverse, New Zealand has two world-class areas for red wines – Central Otago, often hyped as producing the best Pinot Noir outside Burgundy, and Hawkes Bay, whose Gimblett Gravels district provides one of the New World’s few genuine terroirs. The Trinity Syrah has proper Northern Rhone black pepper.

356	Nelson Pinot Noir, Spinyback	2009	£29
354	Gladstone Pinot Noir, Uralar (conversion to biodynamic)	2008	£45
355	Hawkes Bay Syrah, Bullnose, Te Mata	2007	£55
582	Hawkes Bay Syrah, Gimblett Road, Trinity Hill (magnum)	1999	£60

ROSE WINES

We move towards fuller and fruitier roses with the Scalabrone; the South African and Australian roses, while still dry wines, are bursting with ripe fruit.

366	Tavel, Domaine de Rocaliere	2008	£32
364	Cotes de Provence Cru Classe, Grande Reserve, Chateau Ste Marguerite	2009	£39
368	Bolgheri Merlot-Syrah Rosato, Scalabrone, Guido al Tasso, Tuscany	2008	£35
367	Constantia Blanc de Noir, Buitenverwachting, South Africa	2010	£21
362	South Australia Sangiovese Rose, Y Series, Yalumba	2009	£28

DESSERT WINES

By the bottle

380	Jurancon, Cuvee Jean, Chateau Jolys	2008	£48
386	Moscato d'Asti, Prunotto	2010	£30

By the 50cl

399	Navarra Moscatel Dulce, Gran Feudo, Bodegas Chivite	2007	£26
400	Salice Salentino, Aleatico, Candido	2000	£26

By the half

382	Coteaux du Layon Faye, La Magdelaine, Domaine des Quarres	2007	£24
391	Sauternes, 1er Grand Cru Classe, Chateau Rieussec	1999	£65
385	Moscato Passito, Dindarello, Maculan, Veneto	2010	£29
396	Vin Santo del Chianti Classico, Castello di Brolio, Barone Ricasoli	2000	£32
393	Curico Valley Botrytis Semillon, Eclat, Valdivieso	2007	£24
395	South East Australia Liqueur Muscat, Museum Reserve, Yalumba	NV	£32
390	Rutherglen Muscadelle, Chambers Rosewood Vineyards	NV	£28
397	Eden Valley Riesling Ratafia, Eden Hall	2004	£32