

PRIVATE DINING WINE LIST

Welcome to the Jesmond Dene House Private Dining Wine List. This is a short list of reasonably priced wines chosen to match the dishes on our private dining menus and to appeal to a broad range of your guests.

Our full wine list is always available, with the proviso that we like to hunt down small parcels of rare or mature wines for our restaurant list; as a result we cannot guarantee that all the wines on the full list will be available in sufficient quantities for a large dinner. Please ask Jemma or Abi if you would like to speak to one of the wine team about choices for your event.

Food and wine matching

A few basic suggestions – but don't hesitate to ask if you have any questions about wine choices with your menu

With artichoke soup or crab salad - one of our Italian whites, such as 503 Soave or 505 Vernaccia

With a pea soup or chorizo and bean salad – a fuller white, such as 522 Chardonnay or 507 St Veran

With a haddock and potato salad – a crisp white such as 504 Chilean Sauvignon or 523 New Zealand Sauvignon

With a game terrine – a fuller white such as 507 St Veran or 509 Chablis, or a lighter red such as 514 Fleurie or 515 Pinot Noir

With salmon or cod – a richer white such as 522 Chardonnay, 507 St Veran or 509 Chablis

With duck – a crisper red such as 514 Fleurie or 515 Pinot Noir

With chicken – a medium-weight red such as 511 Rioja, 517 Chianti or 515 Pinot Noir

With lamb or beef – classics like 523 Chilean Merlot or 520 Bordeaux

With beef or venison – fuller reds like 512 Spanish Merlot, 513 Shiraz or 516 Malbec

A wider range of wines is available on our restaurant wine list. Please ask for details!

March 2008

Menus include VAT however a discretionary 10% service charge will be added

Champagne and Sparkling Wines

1 Champagne Henriot Brut Souverain NV 12% £45

The small family house of Henriot consistently produces a well aged and elegant champagne from the best vineyards of the region

12 Champagne Bollinger Special Cuvee NV 12% £70

521 Champagne Deutz Brut Classic Rose NV 12% £65

501 Rotari Brut, Metodo Classico, Mezzacorna, Trentino NV 12.5% £35
Italy

A refreshing traditional method fizz from Chardonnay and Pinot Noir

White wines

504 Sauvignon Blanc, Gran Hacienda, Lontue Valley, Chile 2007 13.5% £20

Grassy, fresh Chilean Sauvignon, well textured with good weight on the palate

503 Orvieto Classico Seco, Campogrande Antinori, Italy 2006 12% £25

Steely, crisp and easy drinking Italian white.

522 Washington State Chardonnay, Stimson Estate Cellars 2004 13.5% £22

Not too dry, this American Chardonnay offers an explosion of super-ripe tropical fruit

505 Vernaccia di San Gimignano, Terruzi & Puthod, Tuscany 2006 12.5% £31

Classy Tuscan white with classic nutty almond aromas and pear fruit developing on the palate

524 Trentino Pinot Grigio Riserva, Mezzacorna, Italy 2006 12.5% £29

Fresh, appley Pinot Grigio from high in the Italian Alps

507 St Veran, Domaine St Martin, Burgundy 2005 13% £34

From southern Burgundy, St Veran is the next village to Pouilly Fuisse. This lightly oaked wine shows melon fruit and is well textured and long

523 Marlborough Sauvignon Blanc, Nautilus, New Zealand 2006 13% £33

Pungent, fruity New Zealand Sauvignon Blanc – gooseberry and asparagus with a crisp finish

509 Chablis Premier Cru Vau Ligneau, Thierry Hamelin 2004 12.5% £47

Classic Chablis characters of oyster-shell minerality backed up by depth of fruit

Rose wine

518 Cabernet Sauvignon Rose, Santa Rita, Chile 2005 14.5% £20

A classic rose with fresh strawberry fruit and a crisp finish

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Red wines

510 Montepulciano d'Abruzzo, Mundo del Vino 2006 13% £21

An Italian classic of fresh red fruits on the nose and a dry, savoury palate

511 Rioja "Essencia", Martinez Bujanda, Spain 2005 13% £23

An unoaked, Joven Rioja, full of fresh black fruits with plenty of body

512 La Mancha Merlot, Finca Antigua, Spain 2005 14% £28

Full, ripe Merlot from southern Spain with chocolatey oak – great value

513 Shiraz, Yalumba Y Series, South Australia 2006 14% £23

Super ripe black fruit and spice

525 Merlot Gran Hacienda, Santa Rita, Chile 2006 14% £20

A fresh and elegant nose is followed by a typically smooth palate

526 Fleurie La Madonne, Georges Duboeuf, Beaujolais 2006 13% £35

Fresh strawberry fruit, worthwhile body, a crisp finish and little tannin

516 Mendoza Malbec-Merlot-Cabernet, Privada, Bodegas 2004 14% £36

Norton, Argentina

One of South America's most celebrated wines – a restrained nose balancing black fruits with subtle oak leads onto a smooth and well-balanced finish

517 Chianti Classico "Peppoli", Antinori, Italy 2004 13% £38

Absolutely classic Sangiovese – fresh and dried cherries with a dry finish

519 Cotes du Rhone Villages-Rasteau, 2003 14.5% £35

Domaine Beurenard

From a very hot vintage, this is full bodied and potent, with strawberry Grenache fruit and white pepper spice

520 Chateau Gironville, Cru Bourgeois, Haut Medoc, 2001 12.5% £40

Bordeaux

An elegant, dry, Merlot-based Bordeaux

Dessert wine

380 Jurancon Moelleux, Cuvee Jean, Chateau Jolys, France 2004 13% £42

From the foothills of the French Pyrennees, our sweet Jurancon combines lovely stone fruit and gingerbread spice with a crispness which balances out the richness

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