

## 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 Abigail 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 or smoked salmon – a crisp white such as 504 Chilean Sauvignon or 523 New Zealand Sauvignon

With a ham knuckle or 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 slow-cooked 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 Deutz Brut Classic	NV	12%	£47
<b>The small family house of Deutz consistently produces a well aged and elegant champagne from the best vineyards of the region</b>				
12	Champagne Bollinger Special Cuvee	NV	12%	£75
501	Rotari Brut, Metodo Classico, Mezzacorna, Trentino Italy	NV	12.5%	£35
<b>A refreshing traditional method fizz from Chardonnay and Pinot Noir</b>				
502	Rotari Brut Rose, Metodo Classico, Mezzacorna, Trentino Italy	NV	12.5%	£35

### White wines

504	Sauvignon Blanc, Gran Hacienda, Lontue Valley, Chile	2007	13.5%	£20
<b>Grassy, fresh Chilean Sauvignon, well textured with good weight on the palate</b>				
503	Orvieto Classico Seco, Campogrande Antinori, Italy	2006	12%	£25
<b>Steely, crisp and easy drinking Italian white.</b>				
522	Washington State Chardonnay, Stimson Estate Cellars	2004	13.5%	£24
<b>Not too dry, this American Chardonnay offers an explosion of super-ripe tropical fruit</b>				
505	Vernaccia di San Gimignano, Terruzi & Puthod, Tuscany	2006	12.5%	£31
<b>Classy Tuscan white with classic nutty almond aromas and pear fruit developing on the palate</b>				
524	Trentino Pinot Grigio Riserva, Mezzacorna, Italy	2006	12.5%	£29
<b>Fresh, appley Pinot Grigio from high in the Italian Alps</b>				
507	St Veran, Domaine St Martin, Burgundy	2005	13%	£34
<b>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</b>				
523	Marlborough Sauvignon Blanc, Nautilus, New Zealand	2006	13%	£33
<b>Pungent, fruity New Zealand Sauvignon Blanc – gooseberry and asparagus with a crisp finish</b>				
509	Chablis Premier Cru Vau Ligneau, Thierry Hamelin	2004	12.5%	£47
<b>Classic Chablis characters of oyster-shell minerality backed up by depth of fruit</b>				

### Rose wine

518	Cabernet Sauvignon Rose, Santa Rita, Chile	2005	14.5%	£20
<b>A classic rose with fresh strawberry fruit and a crisp finish</b>				

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### Red wines

510	Montepulciano d'Abruzzo, Mundo del Vino	2006	13%	£21
	<b>An Italian classic of fresh red fruits on the nose and a dry, savoury palate</b>			
511	Rioja "Essencia", Valdemar, Martinez Bujanda, Spain	2005	13%	£23
	<b>An unoaked, Joven Rioja, full of fresh black fruits with plenty of body</b>			
512	La Mancha Merlot, Finca Antigua, Spain	2005	14%	£28
	<b>Full, ripe Merlot from southern Spain with chocolatey oak – great value</b>			
513	Shiraz, Yalumba Y Series, South Australia	2006	14%	£23
	<b>Super ripe black fruit and spice</b>			
525	Merlot Gran Hacienda, Santa Rita, Chile	2006	14%	£20
	<b>A fresh and elegant nose is followed by a typically smooth palate</b>			
526	Fleurie La Madonne, Georges Duboeuf, Beaujolais	2006	13%	£35
	<b>Fresh strawberry fruit, worthwhile body, a crisp finish and little tannin</b>			
516	Mendoza Malbec-Merlot-Cabernet, Privada, Bodegas Norton, Argentina	2004	14%	£39
	<b>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</b>			
517	Chianti Classico "Peppoli", Antinori, Italy	2004	13%	£40
	<b>Absolutely classic Sangiovese – fresh and dried cherries with a dry finish</b>			
519	Cotes du Rhone Villages-Rasteau, Domaine Beurenard	2003	14.5%	£38
	<b>From a very hot vintage, this is full bodied and potent, with strawberry Grenache fruit and white pepper spice</b>			

### Dessert wine

380	Jurancon Moelleux, Cuvee Jean, Chateau Jolys, France	2008	13%	£47
	<b>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</b>			

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