

# The Wine List

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# Red

## **Sentina Primitivo** (*Italy*)

175ml £3.75/250ml £5.25/btl £15.50

Medium bodied, cherry packed crowd pleaser.

## **Candidato Tempranillo** (*Spain*)

175ml £4.15/250ml £5.75/btl £16.95

Juicy Tempranillo with spicy vanilla oak ageing.

## **Soldier's Block Shiraz** (*Australia*)

175ml £4.15/250ml £5.75/btl £16.95

Classic Aussie easy drinker. Rich and plummy, stick it in your tummy.

## **Domain Mas Bahourat Merlot** (*France*)

175ml £4.15/250ml £5.75/btl £16.95

Soft juicy plums and subtle tannins.

## **Listening Station Malbec** (*Australia*)

175ml £4.35/250ml £6.00/btl £17.95

Rich dark fruit, vanilla and subtle pepper on finish.

## **Monte Oton Garnacha (Grenache)** (*Spain*)

btl £16.95

Big juicy ripe berry fruit and warm spiciness.

## **Niel Joubert Pinotage** (*South Africa*)

btl £17.95

Smooth berry fruit, medium to full bodied, with spicy notes.

## **Lopez de Haro Crianza Rioja** (*Spain*)

btl £21.95

Delicious smooth wine, plenty of fruit with sweet spicy oak notes.

## **Negro Amaro** (*Italy*)

btl £21.95

Rich and chunkyish wine from southern Italy. Dark cherry flavours. Staff fave.

## **Sachetto Pinot Nero** (*Italy*)

btl £22.95

A light to medium bodied wine, raspberry and cherry fruit prevail.

## Red...

**Santa Macarena Pinot Noir** (*Chile*) *btl £23.95*  
Light, aromatic and fresh with gentle oak notes underpinning the cherry fruitiness.

**Wakefield Shiraz** (*Australia*) *btl £24.50*  
Fruit filled Aussie stunner. Plums, spice and a subtle hint of coconut.

**Passimiento** (*Italy*) *btl £24.95*  
Made from Sicilian native grapes, Nero d'Avola and Frappato. Some of these are partially dried under the sun which give a rich intensity. Smooth ripe cherry flavours. A touch of dark chocolate. Beautiful.

**Benedictum III** (*Spain*) *btl £26.95*  
Ribero del Duero. Rich, chunky cherries and soft gentle tannins.

**Parcel 77 Monastrell/Petit Verdot/Syrah** (*Spain*) *btl £27.95*  
From Jumilla, Spain, rich earthy notes, dark fruit and subtle spice.

**Chateau Ksara** (*Lebanon*) *btl £27.95*  
A structured and complex wine from the Bekka Valley. It's a testament to hope and endeavour that such stunning wine can be made to the backdrop of man's inhumanity to man and grape.

**Contesa Montepulciano d'Abruzzo** (*Italy*) *btl £26.95*  
Great Italian red with chunky bramble fruit and friendly tannins.

**Clos Combe Long Corbieres** (*Bordeaux, France*) *btl £26.95*  
Old vine Carignan/Grenache blend – brimming with blackberries and a touch of spice.

## Red...

**Chateau Montlau** (*France*) *btl £31.00*

Dark plum fruit, a hint of cassis – a wine with body that is a great match for meat dishes.

**Marimar 'La Masia' Pinot Noir** (*USA*) *btl £42.00*

From the famous Russian River region of California. Silky, sultry and elegant.

**Chateau Batailley 2009** (*Bordeaux, France*) *btl £65.00*

Grand cru classé, Pauillac, Bordeaux. Superb, cassis fruit interlaced with cedar, leather, vanilla and much more.

**Charmes de Kirwan** (*Bordeaux, France*) *btl £55.00*

The second wine of the famous Chateau Kirwan in Margaux - a supple blend of cherries, raspberries and strawberries with silky tannins.

## White

**Vina Vasta Verdejo/Viura** (*Spain*)

*175ml £3.75/250ml £5.25/btl £15.50*

A very enjoyable all rounder, soft and citrusy. Lovely.

**Il Badalisc Pinot Grigio** (*Italy*)

*175ml £4.15/250ml £5.75/btl £16.95*

A gorgeous rich fuller bodied Pinot Grigio.

**Les Templiers Chardonnay** (*France*)

*175ml £4.15/ 250ml £5.75/btl £16.95*

Well balanced Chardonnay, soft, pineapple, mango and lemon fruit.

**Adobe Sauvignon Blanc** (*Chile*)

*175ml £4.50/250ml £6.50/ btl £18.95*

Ripe and zingy with mouth-watering fruitiness.

# White...

- Quercus Pinot Bianco** (*Slovenia*) *btl £18.95*  
Lovely floral aroma. Apple, grapefruit and lemon linger on the palate. Decent finish.
- Sibiliano Grillo** (*Sicily*) *btl £19.95*  
Lovely vibrant wine with peach and grapefruit aromas.
- Ars Romantica Verdejo** (*Spain*) *btl £22.00*  
Crisp, fruity and yummy – staff favourite.
- Sula Viognier** (*India*) *btl £22.95*  
Medium dry & packed with peaches, apricots and orange blossom.
- Picpoul De Pinet** (*France*) *btl £21.95*  
Famous fresh and dry wine from southern France with hints of sea air.
- Caparrone Pecorino** (*Italy*) *btl £22.95*  
The white Italian zeitgeist grape! Fresh and dry yet juicy.
- Caliterra Reserva Chardonnay** (*Chile*) *btl £23.95*  
Peaches, mangoes and melons harmoniously blended with a touch of oak for an encore.
- T'air D'oc Sauvignon Blanc** (*France*) *btl £23.95*  
Citrus and melon with a lively zippiness, from the excellent Gayda Estate in the South of France.
- Luzada Albariño** (*Spain*) *btl £24.95*  
With citrus notes and a refreshing acidity  
Great with fish!!!
- White Rabbit Riesling** (*Germany*) *btl £22.95*  
A well balanced off-dry Riesling. Herby, grassy, hints of blossom and lime. It'll change your view of German wine!

## White...

**Gallardia Muscat** (*Chile*) *btl £26.95*

Dry, spice, musk, grape. A lovely & interesting wine.

**Glarima Gewürztraminer Chardonnay** (*Spain*) *btl £27.95*

Rich, juicy, lovely wine, exotic fruits and spice prevail.

**Fairhall Downs Sauvignon Blanc** (*New Zealand*) *btl £29.95*

Gooseberries, limes and kiwi fruitiness.

**Marimar Don Miguel Chardonnay** (*USA*) *btl £37.00*

Elegant, oaked Californian Chardonnay from the exalted Russian River Valley.

**Gerovassiliou Malagousia** (*Greece*) *btl £27.95*

You don't put a Greek wine on the menu to tick boxes.

This is a fabulous dry wine crammed with stone fruit, orange and summer flowers.

**Hugel Gewürztraminer** (*France*) *btl £31.95*

Hand picked grapes from some of the best vineyards create a sophisticated dry wine with musky lychee flavours and spicy notes on the finish.

## Pink

**Les Boules** (*France*)

*175ml £4.00/250ml £5.65/btl £16.95*

Raspberries and strawberries hold court in this enjoyable French pink.

**Pacific Heights Zinfandel Blush** (*USA*)

*175ml £4.15/250ml £5.75/btl £16.95*

Californian fun.

**Corte Fresca Pinot Grigio Blush** (*Italy*)

*175ml £4.50/250ml £6.50/btl £19.00*

A clean light rosé. Dry with subtle red berries.

## **Pink...**

**Chateau St Pierre** *(France)*

*btl £26.95*

*magnum £50.00*

Classic Provence rosé – white peach, a hint of apricot and a dry finish.

## **Fizz**

**Crémant de Limoux – Les Graiménous** *(France)*

*125ml £5.00/btl £27.95*

Wonderfully well crafted fizz from the Languedoc. Good fruit and very soft, gentle mousse. Produced by Domaine J. Laurens.

## **Champagne**

**Testulat Blanc de Blancs N.V.**

*125Ml £7.50/btl £39.00*

Really good quality Champagne made solely from Chardonnay.

**Pol Roger N.V**

*btl £59.00*

Churchill's favourite Champagne house. Offering a cushion like mousse, plenty of fruit, biscuit notes and a fantastic finish.

**Billiecart Salmon Rosé**

*btl £69.00*

Such a lovely pink fizz. A rich, deep, dry wine with lots of strawberry fruit.

**Ruinart Blanc de Blancs N.V.**

*btl £75.00*

Champagne's oldest commercial producer, this 100% Chardonnay, offers richness and finesse. Hints of fresh dough appear throughout.

# Pudding Wines

**St Clair Noble Riesling** (*New Zealand*)

125ml £5.95/ half btl £16.95

Lime, sandal wood, Acacia and orange. Sublime.

**Tokaji Late Harvest Cuvee** (*Hungary*)

125ml £7.50/ half btl £21.00

Lovely Botrytis aromas, balanced acidity, hints of honey, citrus and floral notes.

**Hidalgo Pedro Ximenez Sherry** (*Spain*)

100ml £5.95

Dark, intense and very sweet. Hints of raisins, figs and Christmas pud.

## Port

**Taylors Late Bottled Vintage 2009**

100ml £5.95

Dark fruits and beetroot notes with spicy undertones and hints of Violets on the nose, with powerful tannins, firm acidity and rich, concentrated red and black fruits. A long finish of spice and fruit.

### **Christmas Lunchtime Offer @ Artichoke**

From Friday 25th November  
bookings with pre-orders only

Monday to Thursday 12-3pm

2 Courses for £21.50\*

3 Courses for £25.95\*

email: [christmas@artichokechester.co.uk](mailto:christmas@artichokechester.co.uk)

\*£3 supplement for steak