

# VINEA

## WINE TASTING



### WALK IN WINE TASTING

- 1. Casa Azul Sauvignon Blanc, 2006 Central Valley Chile**  
Pale, gleaming greeny-yellow, with the fragrance of tropical fruits and white flowers. It has a fresh, light, youthful taste with gentle acidic overtones.
- 2. Good Hope Chenin Blanc, 2007 Stellenbosch S.Africa**  
Rich, spicy and honeyed but also balanced with a mineral undertow. Honeyed apples swarm out of the glass followed by poire William and sweet quince; the texture of the wine is admirable - mouth coating beeswaxy fruit with sweet cinnamon
- 3. Abadia san Campio, Albarino 2006, Rias Baixas Spain**  
Very attractive with citrus, grapefruit, pineapple and mandarin flavours.
- 4. Bodegas Benito Urbina, Crianza 2002 Rioja Spain**  
A blend of Tempranillo and Garnacha and is deliciously smooth with ripe damson fruit and a touch of mint from the oak.
- 5. Domaine de Moulines Merlot 2005 VDP France**  
The Merlot is impeccably balanced, both elegant and pure. A sweet nose of bright red cherries opens to a plush, soft, round mouth of black fruits, fresh plums and blackberries and more cherries, with easy tannins and a bright acidity.
- 6. Copeland Estate Cabernet/Shiraz 2005 SE Australia**  
Deep purple with blackberry and black pepper aromas and a palate of berries, spices and oak notes with depth. Delightful drinking.

Price £12.00 per person

### THE CLASSIC WINE TASTING

- 1. Verve Clicquot Ponsardin Nv. Reims France**  
The iconic yellow label is a guarantee of getting a superb, medium weight champagne with developed flavours of citrus, mineral and some biscuity notes. Lovely soft, creamy mousse and a long, cleansing finish
- 2. Cantine San Marziano Pinot Grigio Trefili, Veneto Italy 2006**  
A beautifully, light, vibrant white to be appreciated for its zesty, citrus character and refreshing quality. Best enjoyed on its own or with a salad of piquant grilled prawns.
- 3. Good Hope Chenin Blanc, Stellenbosch S.Africa 2007**  
Rich, spicy and honeyed but also balanced with a mineral undertow. Honeyed apples swarm out of the glass followed by poire William and sweet quince; the texture of the wine is admirable - mouth coating beeswaxy fruit with sweet cinnamon.
- 4. Bodegas Benito Urbina Crianza, Rioja Spain 2002**  
A blend of Tempranillo and Garnacha and is deliciously smooth with ripe damson fruit and a touch of mint from the oak.
- 5. Domaine de Moulines Merlot 2005 VDP France**  
The Merlot is impeccably balanced, both elegant and pure. A sweet nose of bright red cherries opens to a plush, soft, round mouth of black fruits, fresh plums and blackberries and more cherries, with easy tannins and a bright acidity.
- 6. Copeland Estate Shiraz / Cabernet Sauvignon.**

Price £65.00 per 6 bottles

### THE PINOT NOIR AND CHARDONNAY TRIP

- 1. Marmesa Hollister Peak Chardonnay, 2005 Edna Valley California**  
A delicious, bright Chardonnay that is all fruit and no oak. Peach, citrus and canteloupe melon are the key features with a soft, medium-bodied texture and crisp acidity on the finish.
- 2. Chilcas Organic Chardonnay 2005 San Rafael Central Valley Chile**  
Well-balanced and fresh with ripe, tropical-scented Chardonnay fruit and subtle, creamy vanilla oak.
- 3. Domaine de Fussiaeus Pouilly Fuisse Vieilles Vignes, Burgundy 2004**  
A very rich, almost honeyed style of wine balanced by crisp acidity and a tight core of citrus and mineral flavours. Well balanced and ideal with richer fish dishes.
- 4. Domaine Fichet Macon Villages Pinot Noir, Burgundy France 2006**  
Broad, rounded apple and melon fruit coupled with a lovely fresh, crisp palate and appealingly tangy finish.
- 5. Morgan Twelve Clones Pinot Noir, Monterey California 2006/7**  
Hedonistic Californian Pinot with lush strawberry, cranberry and cherry fruit balanced by soft, ripe tannins and crisp acidity. Smooth, chocolaty, spicy oak enriches but never dominates the fruit.
- 6. Huia Pinot Noir 2005 Marlborough N. Zealand**  
Plenty of aromatic cherry, strawberry and violets on the nose; the medium-bodied palate has crisp fruit, ripe tannins and integrated spicy oak adding notes of clove and dark chocolate.

Price £78.00 per 6 bottles

## THE ROBUST RED SELECTION

- 1. Chateau Tour St. Bonnet 2000 Bordeaux France**  
Deep red hues are supported by a black fruit dominated nose. Ripe, rich, and attractive palate the wine finishes well.
- 2. Gigondas Domaine de Font Sane 2004, Rhone France**  
A rich and concentrated example, of this famous southern Rhône wine showing warm spicy fruit.
- 3. Nicolis Amarone della Valpolicella Classico, Veneto, Italy 2001/3**  
This is a big, rich wine with deep, concentrated dried fruit, chocolate, spice and plum flavours. Ripe tannins and fresh acidity balance the intensity of flavour. A wine of epic proportions.
- 4. Clos Du Val Zinfandel 2005 California USA**  
Clos du Val makes wines to be drunk with food, not scored for collectors to buy! As a result, their wines are elegant, refined and subtle – compared to most Californians that is! Lovely, juicy blackberry fruit overlaid with spicy, slightly peppery wood notes coupled with a long, succulent finish.
- 5. The Angel Share Shiraz 2005, McClaren Vale Australia**  
Recently voted as the top Australian Shiraz, Angels Share is made by the incredibly successful Two Hands winery. Brilliantly opulent fruit with juicy brambles and blackcurrant notes followed by rich creamy palate and long succulent finish. A real stunner!
- 6. Chateau Musar 1999, Bekka Valley Lebanon**  
One of the true heroes of the wine world, Gaston Hochar has battled not only against the elements but against warfare, bombing, threats and shrapnel in the grapes to make one of the world's most famous wines. Chateau Musar is a characterful blend, the make-up of which varies from vintage to vintage. It is unerringly intriguing, sometimes with hints of Bordeaux, sometimes that of the Rhone but always with a silky elegance and concentration that belies the hardships suffered in the production process.

**Price £107.00 per 6 bottles**

## Mouth-watering White Variety

- 1. Chateau Deville Blanc, Entre Deux Mers, 2005 Bordeaux France**  
A well balanced wine wherein the grapefruit tanginess of the Sauvignon is complemented by the more vinous qualities of the semillon grape. Ages more than gracefully.
- 2. Macon Villages Domaine Fichet 2006 Burgundy France**  
Broad, rounded apple and melon fruit coupled with a lovely fresh, crisp palate and appealingly tangy finish.
- 3. Les Nuages Sauvignon Blanc 2006 Loire France**  
Lively Loire Sauvignon with classic mineral lemon and lime fruit on the nose and palate. Crisp and dry with refreshing, seafood-friendly acidity on the finish.
- 4. Lagar De Bouza Albarino, 2006 Rias Baixas Spain**  
Albarino has long been likened to Riesling for its lemony, crisp style but this indigenous grape of the region of Galicia has a personality very much of its own. Paired with seafood or shellfish, is a delicate, invigorating partner.
- 5. Huia Gewurztraminer, 2006 Marlborough, New Zealand**  
A dry but powerful Gewurztraminer with spicy, rose petal and mango notes on the nose. Full-bodied and rich on the palate with notes of ginger, orange and vanilla balanced by fresh, mouthwatering acidity.
- 6. Weingut Riesling Spatlese, 2002 Pfalz Germany**  
The cellars of the Bonnet winery are still located in parts of the old Friedelsheim castle and the grapes are picked from the adjoining vineyard. Superb Riesling characteristics adorn this elegant wine.

**Price £ 54.00 per 6 bottles**

**All prices include water and fresh bread.**

**All wines presented and explained by our trained sommeliers.**

**Party booking available for up to 40 people.**

**We can travel to you, whether it's a house party or a corporate event.**



**For more info please pop in, phone or go online**

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**VINEA IS A TRADING NAME FOR VINEYARD WINES**