

St Julians Club Wine List

Champagne & Sparkling Wines

125ml

bottle

Sparkling Wines

- 42 **Prosecco Botter, DOC Spumante 11%** *Veneto, Italy* £4.65 £23.75
Typically crisp with a delicate, complex bouquet. Fresh, light & balanced on the palate
- 41 **Philippe Hérard, Blanc De Blancs, Brut NV 12%** *Burgundy, France* £4.90 £25.50
Chardonnay & Chenin Blanc blend, full and rich on the nose to drink anytime, anywhere!
- 46 **Biddenden Gribble Bridge 11%** *Kent, England* £37.00
Dry, intense & supple local sparkling wine with fest bready, baked notes

Champagne

- 39 **Ayala Brut Majeur 12%** *Champagne, France* £9.85 £54.85
Pale gold in colour with a fine mousse. Well balanced with great finesse & complexity
- 38 **Moët et Chandon Imperial 12%** *Champagne, France* £69.50
The Brut Imperial from Moët embodies their house style: crisp & clean, this classic Champagne shows citrus aromas & hints of biscuity flavours. An excellent apéritif
- 37 **Bollinger Special Cuvee NV 12%** *Champagne, France* £80.90
*60% Pinot Noir, 25% Chardonnay, 15% Meunier.
Golden colour with very fine bubbles. Subtle combination with pear, spicy aromas & notes of fresh walnut*

Sparkling Rosé

- 40 **Boschendal, Le Grande Pavillion, Brut Rose NV 12%** *South Africa* £5.65 £30.50
Beautiful pale-pink fizz with raspberry & red apple fruit. It's a gorgeous summer treat
- 47 **Mount Vineyard Sparkling Rose 12%** *Kent, England* £53.00
Traditional method, award winning dry sparkling rose bursting with aromas of fresh strawberries & damson plums
- 49 **Laurent-Perrier, Cuvée Rosé, Brut 12%** *Champagne, France* £99.50
In its elegant bottle of late 16th century inspiration, this rosé champagne is memorable for its freshness & unique aromas of fresh-picked red berries



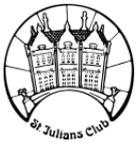
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	White wines	175ml	250ml	bottle
1	Central Monte Sauvignon Blanc 2017, 12.5% <i>Valle Central, Chile</i> <i>Fresh & zesty with ripe tropical fruits & light-bodied flavours of grapefruit & lemon. Enjoy with fresh or cooked seafood & spicy, Asian food</i>	£4.65	£6.65	£17.50
6	Principato, Pinot Grigio 2017, 12% <i>Lombardy, Italy</i> <i>A fresh, dry white with gentle floral & citrus aromas. Crisp & delicate</i> <i>Food pairings: ideal as an aperitif seafood, grilled fish, salads & cold white meats.</i>	£4.95	£7.10	£18.50
4	Franschoek Cellar Chenin Blanc 2017, 13.5% <i>South Africa</i> <i>Full bodied & refreshing melon & honeysuckle flavours, mixing with notes of tropical fruit. Enjoy with cold chicken, seafood, Asian dishes & sushi</i>	£5.25	£7.50	£19.50
5	Classico Dei Castelli Di Jesi Verdicchio 2016, 12.5% <i>Marche, Italy</i> <i>Elegant white wine with a delicate, fresh fragrance of green fruit & flower.</i> <i>Enjoy with pasta, risotto & chicken</i>			£19.70
2	The Accomplice, Second Heist Chardonnay 2018, 13% <i>Australia</i> <i>This wine is full of peach & nectarine fruit with a gentle hint of toffee oak.</i> <i>Enjoy with white wine & cream sauces, mushroom risotto & grilled chicken</i>	£5.45	£7.80	£20.45
3	Villa des Croix, Viognier 2016, 12% <i>Pays d'Oc, France</i> <i>A perfect aromatic & crisp summer drink with floral & peach notes.</i> <i>Enjoy with pasta, poultry & vegetarian food.</i>			£21.25
9	Domaine du Landreau, 'Les Onnis' Anjou 2010, 12% <i>Loire, France</i> <i>Soft notes of apple mingle delicately with rich pear flavours; 100% Chenin Blanc with a dry creamy finish. Enjoy with fish & seafood</i>			£21.75
13	Duc de Mornay, Picpoul de Pinet 2017, 12.5% <i>Pinet, France</i> <i>A crisp dry white wine, floral and enticing on the nose with pear drop fruit flavours & a slightly salty edge. Splendid with seafood and shellfish.</i>			£23.25
10	Michel Wust Riesling, Cleebourg 2014, 12% <i>Alsace, France</i> <i>Attractive & rich, with lovely floral nose and subtle hints of apples & pears</i> <i>Food pairing: crab, mussels, lighter-fleshed fish</i>			£24.85
8	Biddenden Ortega, 2016, 11% <i>Kent, England</i> <i>Semi-aromatic & refreshing, the palate is medium bodied, crisp, characterful & deliciously fruity. Delicious as an aperitif & with lightly spicy dishes & seafood</i>	£6.85	£9.80	£25.65
20	Grüner Veltliner, Sepp Moser Estate 2017, 12% <i>Austria</i> <i>A dry organic wine with delicate aromas of pear, kiwi, apricot & white spice with a gently textured, mineral & citrus finish. Enjoy with white fish & chicken salad.</i>			£27.85
16	Michel Leon Gewürztraminer 2014, 12.5% <i>Alsace, France</i> <i>Highly aromatic wine, with notes of ginger & floral aromas with a slightly spicy flavour.</i> <i>Enjoy with light spiced food & duck confit</i>			£28.00
14	Boschendal, Sommelier Selection, 2015, 13.5% <i>South Africa</i> <i>Clean, crisp & fresh Sauvignon Blanc. This is a style made to be consumed with food.</i> <i>Enjoy with cold meats, anti-pastas, rich casseroles & saucy pastas</i>			£28.65
7	Macon Villages, Chardonnay 2016, 12.5% <i>Burgundy, France</i> <i>Apple & citrus on the palate along with a hint of pear; crisp & refreshing.</i> <i>Enjoy with white meats: chicken & turkey</i>	£7.75	£11.10	£29.00



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White wines		175ml	250ml	bottle
12	Gavi Di Gavi 'La Battistina', Araldica 2017, 12.5% <i>Piemonte, Italy</i> <i>Dry, crisp acidity with fresh & light zesty citrus notes & apple, peach & honeydew flavours.</i> <i>Enjoy with seafood & fish dishes, salads & green vegetables</i>			£29.15
15	The Crossings Pinot Gris, 2016, 13.5% <i>Marlborough</i> <i>Aromatic wine with flavours of lemon & white peach. Elegantly balanced with a dry</i> <i>mouth-watering finish. Enjoy with pasta, chicken or Asian inspired dishes.</i>			£30.65
17	Seifried Aotea Sauvignon Blanc, 2016, 13% <i>New Zealand</i> <i>Medium bodied with well-proportioned natural mineral acidity & lovely fruit characters.</i> <i>Enjoy with light starters & salads, cheese & pate, fish & seafood, chicken, pork & lamb</i>	£9.00	£13.00	£34.75
27	Martin Codax Albarino, 2016, 13% <i>Galicia, Spain</i> <i>A fruit salad combination of lemon, apple and grapefruit mixes with a perky acidity.</i> <i>Good by itself or great with seafood, poultry or pasta, or light Asian dishes.</i>			£36.90
21	Pouilly Fumé, Fines Caillottes, 2017, 12.5% <i>Loire, France</i> <i>Well-balanced, focused & elegant Sauvignon Blanc with grapefruit, apple, pear and floral undertones.</i> <i>Enjoy as an aperitif or with hors d'oeuvres & appetizers, seafood, fish & goat's cheese</i>			£37.75
11	Domaine Bernard Defaix, Chablis 2014/15/16, 12.5% <i>Burgundy, France</i> <i>Ripe fruity flavours on the nose with pear and apple. Balanced, well-made Chablis</i> <i>with lift and energy. Enjoy with shell fish, seafood & fish</i>			£39.95
19	Saint-Veran, Louis Latour, Beaune 2015, 13% <i>Burgundy, France</i> <i>A neighbour of Pouilly Fuisse, this wine is lively & fruity with great character.</i> <i>Enjoy with seafood, fresh vegetable risottos & hard French cheese</i>			£40.00
25	Vergelegen, Reserve Chardonnay 2014, 14% <i>Stellenbosch, South Africa</i> <i>The taste is long & elegant with lovely complexity nuanced with citrus & orange blossom,</i> <i>white peach, apricot & hints of hot buttered toast. Enjoy with chicken, pork, lamb, duck & goose</i>			£43.20
18	Sancerre La Merisiere 2015, 13% <i>Loire, France</i> <i>Very fresh & structured with a pleasant nose of grapefruit & citrus zest with a floral touch.</i> <i>Enjoy with moules mariniere, oyster & premium fish.</i>			£44.50
22	Chablis 1er Cru Beauroy, Domaine Verret 2010/15, 13% <i>Burgundy, France</i> <i>Superb depth & flavour with flavours of orchard fruits & a fine minerality.</i> <i>Enjoy with wild mushrooms, rich fois gras, veal, duck, cream & salmon</i>			£49.95
24	Viognier, Collines Rhodaniennes 2009, 13% <i>Rhone, France</i> <i>Aromatic dry white, relatively crisp for Viognier, with a medium-full body: round & peachy</i> <i>with a touch of oak. Enjoy with chicken, turkey & guinea fowl</i>			£51.50
23	Pouilly Fuissé, Pierre Janny, Margolliets 2013, 13% <i>Burgundy, France</i> <i>Award winning wine with a floral nose, delightful citrus & mineral flavours.</i> <i>Enjoy with seafood, stuffed chicken, goats cheese & blue cheese</i>			£51.50
26	Puligny Montrachet, Miroy Pierre Janny, 2012, 13% <i>Burgundy, France</i> <i>A full bodied wine with a superbly complex palate with tastes of pear & tropical fruits.</i> <i>Enjoy with shellfish, crab & lobster.</i>			£94.75



St Julians Club Wine List

Rose Wines

175ml

250ml

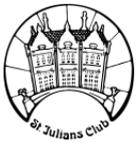
bottle

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|----|---|--------|--------|--------|
| 51 | Bella Modella, La Farfalla, Pinot Grigio Blush, 12% <i>Italy</i>
<i>Wonderfully fresh & light with a delicate style packed full of strawberry & raspberry fruit. Perfect for watching the world go by on a sunny afternoon.</i>
<i>Enjoy with chicken salads or lightly spicy dishes</i> | £5.30 | £7.60 | £19.85 |
| 52 | Domaine Houchart, Côtes De Provence, 2016 14% <i>France</i>
<i>Medium dry & aromatic with layers of fruit & zesty citrus;</i>
<i>explodes with the summer flavours of melons and peaches.</i>
<i>Enjoy as an aperitif & with salads & savoury tart</i> | £7.80 | £11.15 | £29.25 |
| 53 | Domaine Michel Girard, Sancerre 2016, 13% <i>Loire, France</i>
<i>100% Pinot Noir with deliciously creamy red fruits backed by a refreshing mineral undertone.</i>
<i>Enjoy as an aperitif or with light vegetable & chicken dishes & salads</i> | £10.20 | £14.65 | £38.40 |



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Red Wines		175ml	250ml	bottle	
56	Les Terres Cortal, Merlot 2016, 12.5% <i>A text book expression of good Merlot: soft, rounded & incredibly easy to drink. Enjoy with red meat or mushroom topped pizza</i>	<i>France</i>	£4.65	£6.65	£17.50
57	Vega Del Rayo, Rioja Tempranillo, 2016, 13% <i>A classic, vibrant, young Tempranillo from the heart of Rioja. Enjoy with lamb & mint kebabs & hearty Spanish paella</i>	<i>Spain</i>	£5.65	£8.10	£21.20
58	Casa Silva, Cabernet Sauvignon Merlot, 2017 13.5% <i>Well balanced with an intense ruby colour & structured with hints of red fruits. Enjoy with braised beef, duck, venison & red cabbage</i>	<i>Chile</i>	£5.65	£8.10	£21.20
75	Ceppi Storici, Barbera d'Asti 2015, 14% <i>Warm, spicy aromas of blueberries & plums, refreshing fruit acidity & spicy notes. Enjoy with roasted meats, game & mature cheeses.</i>	<i>Piedmont, Italy</i>			£23.80
63	Domaine du Vieux Lazaret, Cotes du Ventoux 2015 13.5% <i>A rich & full wine made predominantly from Grenache with surprising bright red fruit flavour & smoky notes. Enjoy with red meats, lamb, vegetarian dishes & cheeses</i>	<i>Rhône</i>			£25.00
64	Santa Digna Pinot Noir Miguel Torres, 2015 13.5% <i>Delicate & fresh with notes of vanilla & elements of cherry and spices. Ideal with fish, game meats & mushroom sauces</i>	<i>Chile</i>	£6.80	£9.70	£25.50
59	Deen De Bortali, Vat 8 Series Shiraz 2015, 14.8% <i>A full bodied wine with ripe & generous dark forest fruit flavours. Enjoy with red meats, steaks, stews & lamb shank</i>	<i>Australia</i>	£7.15	£10.20	£26.80
73	Bodegas Riojanas Monte Real Crianza Rioja 2014, 13.5% <i>Aged in barrels for 18 months, a silky-smooth, medium-bodied Rioja with sweet cherry & slightly spicy American oak flavours. Enjoy with grilled meat or hard cheeses</i>	<i>Spain</i>			£27.25
65	Painted Wolf, Madach "Hunting" Red 2014, 13.5% <i>A bright fruit-packed blend with pinotage & grenache, mourvedre & shiraz. A full bodied spicy blend with good balance. Enjoy with barbecued steak & sausages, hearty & rustic dishes</i>	<i>South Africa</i>			£27.50
62	Valpolicella Classico, Montresor 2017, 12.5% <i>Fresh & clean on the palate with juicy cherry flavours balanced with subtle herbaceous notes. Enjoy with appetizers, cold cuts, cured meat & aged cheeses</i>	<i>Italy</i>	£7.50	£10.70	£28.00
67	Saumur Champigny, Domaine du Landreau 2014, 12.5% <i>100% Cabernet Franc; light bodied with elegant aromas of wild flowers & notes of red & black fruits. Enjoy with tomato-based dishes, rich vegetable dishes & fresh herbs</i>	<i>Loire, France</i>			£28.30
68	Martinez, Martinez Alesanco, Reserva 2013 13.5% <i>Packed with red & black berry flavours with hints of vanilla & liquorice & a fine, smoky finish. Enjoy with lamb & red meats</i>	<i>Rioja, Spain</i>			£30.00



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Red Wines

175ml

250ml

bottle

-
- | | | | | | |
|----|--|---------------------------|---------------|---------------|---------------|
| 71 | Brouilly, Les Grandes Bruyères 2016, 13% | Beaujolais, France | | | £30.00 |
| | <i>A fresh & balanced wine with intense cherry fruit flavour & a superb velvety texture.
Enjoy with grilled or roasted chicken, quiche, pork chops, grilled fish, salads & beef</i> | | | | |
| 70 | Lellera 1489 Nobile di Montepulciano 2013, 13.5% | Tuscany, Italy | | | £31.15 |
| | <i>A full-flavoured wine with up-front ripe & juicy red fruit, lots of plum & dried fruit flavours.
Ideal with red meat dishes or game & hard cheese such as Pecorino</i> | | | | |
| 69 | Bourgogne Rouge Plantets 2014, Pierre Janny, 12% | Burgundy, France | | | £33.50 |
| | <i>Light & perfumed with ripe red cherry, plum & vanilla flavours & a long elegant finish.
Enjoy with duck, goose & game bird, fatty fish & chicken</i> | | | | |
| 72 | Château Pierrefitte, Lalande de Pomerol 2014, 13% | Bordeaux, France | | | £35.15 |
| | <i>A rich & powerful wine with elegant & intense aromas of red fruit & cacao.
Enjoy with hearty dishes of red meats, game & lamb, but also spicy cheeses</i> | | | | |
| 60 | Chateau de Terrefort-Quancard, Superieur, 2014, 12.5% | Bordeaux France | | | £36.00 |
| | <i>Approachable, nicely balanced, full-bodied & ripe with a delightfully fruit finish
& a fresh, fruity blackcurrant character. Perfect with red meats & soft cheese</i> | | | | |
| 78 | Chianti Classico, Villa la Pagliaia 2014, 13% | Siena, Italy | | | £38.00 |
| | <i>Fresh yet generous palate with good structure & attractive cherry & plum fruit flavours.
Try with spicy pasta, red meats or sheep's cheese</i> | | | | |
| 66 | Terrazas Malbec Reserva 2016, 13.5% | Argentina | £10.20 | £14.65 | £38.40 |
| | <i>Dense, dark fruit & black liquorice flavour with a savoury note.
Enjoy with grilled meats, lamb cooked with wine sauce, grilled vegetables & red oily fish</i> | | | | |
| 74 | Hautes Côtes de Beaune, Ch de la Charrière 2014/15, 12.5% | Burgundy | | | £38.90 |
| | <i>A stylish Pinot Noir, medium bodied with spice, full fruit & raspberry flavours.
Enjoy with duck, goose & game birds</i> | | | | |
| 77 | Chateau Caronne Ste Gemme, Haut Médoc 2012, 13% | Bordeaux, France | | | £39.50 |
| | <i>A dry claret which displays good depth of fruit; nuances of smoke, black pepper & subtle oak.
Enjoy with all types of classic meat dishes & hearty fish courses; an excellent accompaniment to roasts</i> | | | | |
| 76 | Barolo, Patrizi 2012, 13.5% | Piedmont, Italy | | | £48.35 |
| | <i>Full flavoured with good concentration of damson & wild cherries & a firm, structured finish.
Enjoy with hearty, gamey dishes such as beef or venison & vegetables roasted in garlic & strong herbs</i> | | | | |
| 79 | Chateauneuf du Pape, Joeseph Castan 2014, 14% | Rhône, France | | | £49.85 |
| | <i>A very strong & satisfying wine with rich spicy fruit flavours, a full body & a complex finish.
Goes well with dishes with sauces, grilled meals, game or hard cheese</i> | | | | |
| 81 | Ochoa, Navara Gran Reserva 2009, 14% | Rioja, Spain | | | £51.50 |
| | <i>Wild bramble fruit, fine oak & tobacco aromas & a richly textured body with woody, dark fruit flavours.
Enjoy with lamb, grilled meats, stems & mature cheeses</i> | | | | |



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Red Wines

175ml

250ml

bottle

- 83 Ch Angludet, Cru Bourgeois Margaux 2008, 13.5%** *Bordeaux, France* **£57.65**
A powerful wine with magnificent elegance & finesse, a deep colour, ripe fruit flavours & a lovely balance. Enjoy with red meats, duck, hard cheeses & roast lamb
- 84 Nuits St Georges, Domaine De Mutellus 2012/13, 13%** *Burgundy, France* **£69.50**
Rich, full-bodied & fragrant wine with intense aromas of cherry & truffles; full & firm. Enjoy with beef, roast or fried duck, game, guinea fowl
- 86 Hermitage, Domaine des Remizieres 1998 13 %** *Rhône, France* **£101.15**
Black cherry & violet aroma with notes of cedar & spice, a well-developed mature Hermitage from a fine vintage. Ideal with red meats, game pigeon, duck, hare, poultry & truffle
- 87 Ch Cantenac Brown, Grand Cru, Margaux 2005, 13%** *Bordeaux, France* **£114.30**
Aromas of coffee bean & liquorice & a silky texture with a nutty toffee finish. 2005 was one of the finest vintages in Bordeaux producing exceptional wines of clarity & depth. Enjoy with red meats & roast lamb
- 85 Altesino, Brunello di Moltancino 2004 14%** *Tuscany, Italy* **£116.60**
2004 was exceptional vintage in Tuscany, producing a full bodied, rich wine with ripe raisin, sage & black pepper aroma: lots of complexity. Enjoy with red meat, roasts, game & medium aged cheese



St Julians Club Wine List

Dessert wines 125ml 37.5ml

Bordeaux, France

Château Les Arroucats, Cuvée Virginie, Sainte Croix Du Mont, 13.5% 2015 £6.45 £19.50

Fresh and aromatic with stone fruit & a hint of caramel with the distinct sweetness & complexity of a sweet wine. Sip this with dessert or as dessert itself; best served with the exotic & spicy or go the traditional route of blue cheese or liver pate

Sherry 50ml 100ml

Andalusia, Spain

González Byass, Alfonso, Oloroso Seco 18% £3.20 £6.40

Alfonso is a delicious, dry Oloroso with a deep mahogany colour, warm spicy aromas & pronounced nutty flavours. Enjoy as an apéritif with nuts, olives or figs; the perfect partner with game & red meats or after a meal with light cheeses

Gonzalez Byass, Leonor, Palo Cortado 20% £3.50 £7.00

Leonor is best described as medium dry: Amontillado on the nose, Oloroso in the mouth. A stunning amber colour with hints of orange, this wine has fine aromas of wood, vanilla & almonds. Ideal with mature cheeses, & strong meats such as venison.

Jerez Fino Romate 15% £2.95 £5.90

Dry, fragrant & delicate with fresh green apple aromas. It can be drunk at any time of day & is especially suitable as an aperitif together with tapas, such as Manchego cheese, olives & salted almonds. Excellent with iberico ham & all kind of shellfish & seafood

Pedro Ximenez 16% £3.20 £6.40

Richly sweet, thick & sumptuous dessert sherry. This has sweet figgy, raisin & toasty flavours & goes superbly well with rich desserts

González Byass, Matusalem, Oloroso Dulce Vors 20.5% £9.95

This very old sweet oloroso has an intense mahogany colour, with deep aromas of dried fruits, dates, raisins & spice. Smooth & sweet in the mouth, with a long, velvety finish. Elegant, complex & concentrated on the palate. Ideal with Christmas pudding, dessert cheeses & cakes

Harvey's, Bristol Cream, Original Superior Sherry 17.5% £2.95 £5.90

Sherry blend, rich & full bodied. Enjoy with sweet apple pie or other kinds of pastry, after dinner on the side with a coffee or with pâté, foie gras & mature cheese

Port 50ml 100ml

Portugal

Taylor's LBV 2013 20% £3.25 £6.50

LBV was developed as a high quality but more affordable and immediately drinkable alternative to Vintage port to be enjoyed by the glass on everyday occasions. Enjoy with salty & blue cheese

Wiese & Krohn, Porto Colheita, 1998, 20% £4.95 £9.90

Single vintage tawny port, Colheita, this is a great alternative to LBV. Rich & warming with soft toffee nose with caramelised berry fruit & hints of dry figs on the palate. Enjoy with creamy desserts & cakes